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MAGAZINE

♦ AN EDITION OF THE KENSINGTON & CHELSEA MAGAZINE ♦



## Sweet Like Chocolate

Alexeeva & Jones has proven itself to be quite the connoisseur when it comes to the craft of chocolate, hand-making its selection of magnificent artisan chocolates by infusing them with the richest flavours found across the world. Whether it's pink champagne or sticky salted caramel, a single bite into the hollow shell of a praline truffle will release a silky velvet centre. Who doesn't love that indulgent moment? We certainly do and we particularly like the gift boxes filled with an assortment of the sweet treats. The mini chocolate factory will also play host to an evening with artisan Bertil Akesson, founder of Akesson's, in celebration of Chocolate Week as he explores the philosophy and process of the craft from bean to bar.

Bertil Akesson: Bean-to-Bar, 16 October  
Alexeeva & Jones, 297 Westbourne Grove, W11  
alexeevajones.com



## Golden Oldie

The Duke of Clarence pub exudes a warm and homely feel, perfect for a quick spot of lunch or unwinding during an evening meal after work. On its seasonal menu, dishes range from pub lunch classics such as fish and chips to more sophisticated offerings including chargrilled beef onlet steak. For starters, we recommend the grilled halloumi salad on a bed of roasted vegetables and bulgar wheat; it's enough for two to share. Heralded as the favourite among the locals, the succulent Geronimo beef burger is indeed worthy of the hype, accompanied by a selection of sweet and savoury garnishes and skinny fries. To wash the meal down, a well-rounded selection of fine wines and ales are available, including the Rogers & Rufus Rosé, which is brewed especially for the Geronimo Inn group. One is spoilt for choice when it comes to dessert but if you want a sweet treat there's nothing better than the velvet Dulce de leche and peanut butter ice cream alongside a refreshing peach, apple and raspberry crumble.

The Duke of Clarence, 148 Old Brompton Road, SW5  
geronimo-inns.co.uk/london-the-duke-of-clarence

SW3

## Born to be Wild

Wild and sustainable food is the name of the game at new King's Road restaurant Rabbit, set up by the brothers behind popular Notting Hill restaurant, The Shed. Serving up nose-to-tail dishes made from farm-reared and foraged produce, Rabbit brings the English countryside to the heart of London. Most notably on the menu is of course, the restaurant's namesake, rabbit, and diners can expect dishes such as rabbit stone bake and rabbit ragu as well as other rural treats like wild wood pigeon saltimbocca and violet pickled quail's egg. Even the cocktails possess an earthy flavour with the inclusion of ingredients like crab apple and dandelion flower. Dine here and experience the wilder side of British cooking.

Rabbit, 172 King's Road, SW3 4UP  
rabbit-restaurant.com



## Little Box of Secrets

Renowned chocolatier Maison Pierre Marcolini and fashion designer Olympia Le-Tan have fused their artistic talents to create two limited edition chocolate boxes. The design is inspired by Le-Tan's much-loved feminine handbags and clutches, embellished with pouty red lips, fluttering eyes and lashes, and a cheeky French inscription, while inside, the chocolates reflect Marcolini's culinary genius. He is well-known for sourcing the best ingredients from around the world, so choose from a selection of his chocolates handpicked by Le-Tan or take matters into your own hands; the box can hold a maximum of 30 chocolates or a dozen macaroons. Although we can hardly be expected to choose between the two, surely?

Boxes from £27, available at Selfridges / marcolini.com