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MAY 5, 2021



LONDON LIFE News



Put your best face forward

World-renowned skincare expert Barbara Sturm has made her long-awaited UK debut, with a boutique and spa on Mayfair's Mount Street, W1. The ground floor is a sweet shop for grown-ups: row upon row of pristine white bottles lining the walls, a mirrored sink and a green marble 'discovery' table, stacked high with the brand's popular Molecular Cosmetics range. There are two express treatment rooms—perfect for a quick lunchtime pick-me-up—and four fully-fitted ones, spread across the aforementioned ground and lower ground floor. As well as the signature Barbara Sturm glow facial, customers can book in for high-tech anti-ageing and body treatments. There's little reason to deviate from the former, however: an hour of intense facial massage, cleansers, masks and serums that will leave your face feeling brighter and tighter for days afterwards. There's also the option to add microneedling or microdermabrasion. Instant glow facial from £150, signature glow from £195 (www.drsturm.com).

History in the making

A group exhibition inspired by notable black histories absent from the UK school curriculum opens on May 20 at Signature African Art, W1. 'A History Untold' is the brainchild of and is presented in collaboration with England rugby player Maro Itoje, who was born in north London and educated at Harrow. The works, by six African and diaspora artists and curated by Lisa Anderson (founder of online platform Black British Art), will celebrate the contributions that black people have made and lesser-known stories—from the origins of mathematics to jazz music—and explore the oft-over-simplified history of colonialism that's taught in classrooms today. Signature African Art will donate 15% of the proceeds to community initiatives, including public art projects (www.signatureafricanart.com).



The Lanesborough's Garden Room is now open year-round, with a panelled, all-weather cover, fireplace, heaters and blankets ready to go for chillier days and nights. The hotel's terrace, which is protected from the bustle of Hyde Park Corner by dense foliage on all open sides, can all be reserved on an exclusive-use basis. As well as an impressive selection of Cuban and pre-Castro cigars, the menu includes cocktails, spirits, fine wine and Champagne, as well as a selection of excellent small plates. Order the lobster tacos (www.oetkercollection.com/hotels/the-lanesborough)

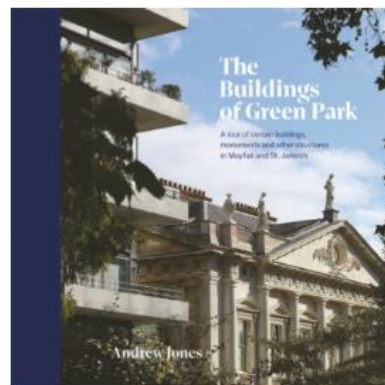
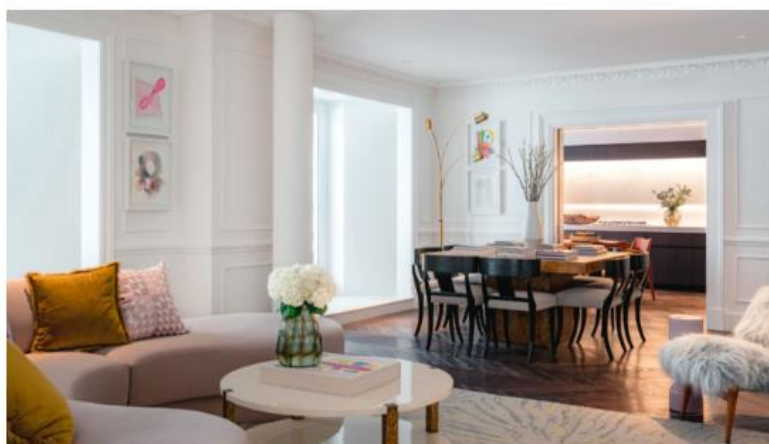
85.7 The number of trees per hectare in the HA7 postcode district—London's leafiest suburb according to Knight Frank. TW9, which covers the centre of Richmond and Kew Gardens, came in second and NW3—Belsize Park, Hampstead and Hampstead Heath—was third. House prices in Belsize Park and Richmond have risen by 3.6% and 2.5%, respectively, over the past six months





Live like royalty

A new 72-apartment development overlooking Buckingham Palace's gardens is on track to open in the latter half of 2021. Named No 1, Palace Street, it sits on the site of the lost five-star Palace Hotel, where guests of Queen Victoria once stayed (tunnels linking it and Buckingham Palace have since been filled in). The developers Northacre have retained four out of the five distinct façades: Italian Renaissance, Beaux-Arts, French Renaissance and Queen Anne; the fifth, contemporary one has been designed by Squire & Partners. There will be four separate entry points, underground parking, concierge service, a restaurant, gym and pool complex and a private courtyard garden. Roughly 40% of the apartments are still available to buy. From £2.35 million.



Alain de Botton has written the foreword to a new book that chronicles the buildings overlooking Green Park, W1. *The Buildings of Green Park*, out now, was written during lockdown by author Andrew Jones, who took pictures of the various structures on his daily walks and meticulously researched their individual histories. The result is a concise insight into a slice of the capital's architecture that many of us walk past, but which few of us appreciate (ACC Art Books, £25)

Party like a lobster



British beachwear designer Love Brand & Co and The Goring have collaborated on an exclusive print, featuring dancing lobsters and palm trees. The tropical design will appear on the brand's swim shorts and linen shirts, as well as on The Goring Garden's names, napkins and menus and the staff's uniforms. Visit the hotel between June 14 and 20, when Rick Stein will be in residence and hosting various lunches, dinners, cookery demonstrations and book signings. The hotel's outdoor space (famously larger than Wimbledon's Centre Court), is open from May 17 throughout the summer. Swim shorts from £50 and linen shirts from £110 (www.lovebrand.com; www.thegoring.com/the-goring/the-goring-garden).

Grub for scrubs

Michel Roux Jr is offering 25 'pandemic heroes' the chance to enjoy a four-course lunch or dinner for two at his Mayfair restaurant, Le Gavroche, W1. The friends and families of firemen, supermarket workers, teachers, charity volunteers, carers, soldiers, doctors and nurses can nominate one of them to win one of the tables, as part of the chef's Table for Heroes initiative, available on Saturdays between June and the end of the year. Nominators must include information on the nominee's role and what they've done that sets them apart (www.le-gavroche.co.uk/tables-for-heroes).



We've got a need for mead

A bee-friendly garden and mead bar in Peckham, SE15, is now open. Every Friday and Saturday, Gosnells will sell 14 different meads—three on draught, five in bottles and six in cans—as well as newly created frozen cocktails, such as the meadacollada and the meaderita. The alcoholic drink, which is enjoying something of a renaissance, is made by fermenting honey with water (www.gosnells.co.uk).



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