

## SOUTH BANK

Exploring the South Bank is a must for culture buffs. Stroll past the **London Eye** (see page 130) and you'll find the **Southbank Centre** (see page 123) alive with galleries, auditoriums and quality chain shops, restaurants and bars. The most vibrant arts precinct in the UK, this is where annual events like Meltdown, Womad and the London Literature Festival are held.

Next door you'll find the **British Film Institute** (see page 130), and then the **National Theatre** (see page 130). Passing by **Coin Street** gardens, the **Oxo Tower** (see page 130) and **Sea Containers House**, head under Blackfriars Bridge to reach the **Tate Modern** (see page 130) for world-class artworks.

**SHOP**  
1 SNOWDEN FLOOD  
**SHOP AND EAT**  
2 SOUTHBANK CENTRE  
**EAT**  
3 THE ANCHOR & HOPE

**EAT AND DRINK**  
4 SKYGARDEN  
5 THE FOUNDERS ARMS  
6 WAHACA  
**DRINK**  
7 DANDELYAN

SOUTH BANK





1.

## SNOWDEN FLOOD

Unit 1.01 Oxo Tower Wharf,  
Bargehouse Street, SE1 9PH  
020 7401 8710,  
snowdenflood.com  
Mon–Fri 10.30am–6pm,  
Sat 11am–6pm, Sun 12–5pm

For stylish holiday mementoes, go no further than Snowden Flood (so named after its equally stylish owner). Based in a bijoux studio-meets-shop, overlooking the Thames, there are plates, cups, teapots and coasters emblazoned with gorgeous graphic London skyline silhouettes (she frequently designs for the likes of the British Museum, Chatsworth House and Tate Modern). In the mix are retro prints, featuring Art Deco swimmers on washbags, antique finds like silver milk jugs or condiment sets, Kew Gardens scented candles, aprons and tea towels; and most useful for the weary traveller: Faust's Potions, perfect for combating jetlag. Snowden is one of the many creatives based out of the first and second floors of the Oxo Tower so take the time to visit these unique talents.



2.

## SOUTHBANK CENTRE

Belvedere Road, SE1 8XX  
020 7960 4200,  
southbankcentre.co.uk

Royal Festival Hall:  
Mon–Sun 10am–11pm

Queen Elizabeth Hall, Hayward  
Gallery and Purcell rooms:  
closed for renovation, due to  
re-open September 2017

Glean a sense of the pioneering spirit of British design at the Southbank Centre, created in 1951 for the Festival of Britain, and now encompassing the Royal Festival Hall, Queen Elizabeth Hall, Hayward Gallery and Purcell rooms. The Royal Festival Hall plays host to performances as diverse as book readings to philharmonic recitals. Grab something to eat or drink and enjoy the views from the outdoor terrace of the busy river life on the Thames. There's a daily second-hand book market and at weekends a thriving street food market. Underneath, its 'unofficial' graffitied skate space (the heart of London's skateboarding community for 40 years) helps lend this innovative arts institution a groovy edge.





1.  
**POSTCARD TEAS**

9 Dering Street, W1S 1AG  
020 7629 3654,  
postcardteas.com  
Mon–Sat 10.30am–6.30pm

Blink and you might miss this lovely slither of a shop off the Oxford Street end of Bond Street, with its beautifully curated teas from around the world. When Postcard Teas opened in 2008, the team were quick to give credit to the tea makers growing these most striking, pure teas by referencing their name and location on the beautifully illustrated caddies for all its 60 plus teas. They continue to support these family farms in China, Japan, Taiwan, Korea, and Vietnam. Try black, green, oolong, puerh and flavoured teas in the perfectly formed porcelain tea cups made by founder Tim d'Offay and ceramicist Peter Ting; and if you have time, arrange an individual tasting or join a Saturday morning tea masterclass.





6.

**BAR BOULUD**

Mandarin Oriental Hyde Park,  
66 Knightsbridge, SW1X 7LA  
020 7201 3899, [barboulud.com](http://barboulud.com)  
Mon–Sat 12pm–1am,  
Sun 12pm–12am

This secret little gem, tucked underneath the Mandarin Oriental in the heart of Knightsbridge, serves up dreamy comfort food that's surprisingly affordable for such five-star hotel opulence (booking not essential; a seat at the bar is always fun). Sister restaurant to star chef Daniel Boulud's Bar Boulud in NY, this is a great place for a delicious shared plate of specialty sausages (including boudins blanc and noir), traditional rillettes and patés infused with cognac or truffle, or a perfectly formed burger filled with melt-in-the-mouth slow-cooked meats. The pièce de résistance however is the little cloth-wrapped parcel of hot-from-the-oven madeleines at the end of the meal – with a glass or two of rosé.

