

AROUND TOWN



New on the 'Eels radar. Compiled by Jane Eisenhardt

SOUTH



Kingston Kigali

SE15

Peckham

Putting Rwandan food on the map, friends Stacey and Salma bring family recipes to life at their new kiosk in Peckham Levels. The entirely vegan menu embodies the creative innovation and multiculturalism that makes Peckham so special — their KK platters are not to be missed.

www.peckhamlevels.org/kingston-kigali-at-peckham-levels
[@kingstonkigali](https://www.instagram.com/kingstonkigali)

Brixton £

SW9

Loughborough Junction

Brixton Pound Café, winners at the 2019 Urban Food Awards, have a new home at the Platform café, based at Loughborough City farm. Their social canteen is a pay-what-you-can feast, using food saved from landfill by City Harvest.

[@brixtonpound](https://www.instagram.com/brixtonpound)

Black Bear Burger

SW9

Brixton

The beloved Boxpark burger joint has opened their first sit-down restaurant in Brixton market. 'Simple, Done Well' is Black Bear Burgers motto — you won't find factory-farmed here. Sourced from Devon, their beef is all prepared in house, in-fact everything is, right down to the condiments.

www.blackbearburger.com
[@BlackBearBurger](https://www.instagram.com/BlackBearBurger)



WEST

Petersham Nurseries

TW10

Richmond

While not a new opening, from January this glasshouse café has a new vegan and gluten free menu. 'The Gut's Vegan Menu' emphasises healthy and mindful eating. Also worth checking out is their upcoming vegan cooking workshop, where Avinash Shashidhara will share traditional South Indian cooking techniques.

www.petershamnurseries.com
[@petershamnurseries](https://www.instagram.com/petershamnurseries)

NORTH

Luminary Bakery

NW1

Camden

You Camden folk are a lucky lot. Working to empower women, Luminary Bakery have opened their second café. The team have created a supportive space for women to skill up and enter paid employment. Their cakes are stunning and breakfasts divine, not to mention the fresh loaves and vegan-friendly options.

www.luminarybakery.com
[@LuminaryBakery](https://www.instagram.com/LuminaryBakery)

PHOTOS (L - R): KINGSTON KIGALI BY ASH CHALK, LUMINARY BAKERY, PALACE CULTURES BY MIRKO PARMIGIANI, SUSSEX RESTAURANT BY MILO BROWN

EAST

Atis

EC1V

Old Street

We call it good food, Atis call it powerful food — food that tastes good, and does good, for the body, the soul and the planet. From porridge bowls to build your own brunch bowls, their ethos is centered around balance and moderation.

www.atisfood.com

@atisfoodldn

Wilder

E2

Shoreditch

Celebrating wild ingredients, Wilder sources from the meadows, woods and coastlines of the British Isles. Their menu constantly evolves as seasonal finds are used to create new and exciting dishes, such as cream and pumpkin mackerel or meadowsweet with white chocolate and fig leaf oil.

www.wilderlondon.co.uk

@wilder.london

Glass House

E2

Brick Lane

From coffee to beer, this new bar is the definition of local brews. During the daylight hours you'll find an array of vegan and veggie sandwiches, accompanied by locally roasted coffee. After sunset, you can swap the coffee for London spirits and local craft beers.

www.glasshouse.london

Biff's X Brewdog

N16

Dalston

Using jackfruit to create indulgent vegan junk food, Biff's Jack Shack has recently partnered with Brewdog to create an all vegan pub. Taking plant power to the next level, this pub even serves weekend vegan brunch.

www.biffsjackshack.com/biffs-x-brewdog

@biffs_uk

CENTRAL



Palace Culture

SE1

London Bridge

Originating in Crystal Palace, Palace Culture's vegan cheeses have found a new home in Borough Market. The team use fermented cultures and organic nuts to create an assortment of soft and hard cheeses, perfect for those plant-based plates.

www.boroughmarket.org.uk/traders/palace-culture | @boroughmarket

Sussex

S1D

Soho

Continuing their focus on bringing fresh food straight from their family farm to the city, the Gladwin brothers have opened a new restaurant in central London. The new location has ever changing seasonal menus celebrating their farm to fork philosophy.

www.sussex-restaurant.com

@sussex_resto



Redemption Roasters

EC2M

Broadgate

This social enterprise, on a mission to spread their delicious coffee with a purpose, has a new location. Redemption Roasters have established coffee academies in prisons throughout the UK, training up inmates to be champion baristas. Helping to reduce risks of reoffending, Redemption then help their graduates find work upon release.

www.redemptionroasters.com

@redemptionroasters



CHECK OUT THE GOOD FOOD MAP

To help you find *good* food places to eat, shop, hire and learn all year round, we have an online map and directory. Search by your postcode and show some ♥ to your favourites. Of course if you are one of those great places get yourself listed.

www.goodfoodmap.org

#GoodFoodMap