

 VISIT LONDON



Contents Page

Travel Info



LONDON™
& PARTNERS
WHAT WE DO



Tourism

Buckingham palace

About

Buckingham Palace is the London residence and administrative headquarters of the monarch of the United Kingdom. Located in the City of Westminster, the palace is often at the centre of state occasions and royal hospitality. It has been a focal point for the British people at times of national rejoicing and mourning.

Originally known as Buckingham House, the building at the core of today's palace was a large townhouse built for the Duke of Buckingham in 1703 on a site that had been in private ownership for at least 150 years. It was acquired by King George III in 1761 as a private residence for Queen Charlotte and became known as The Queen's House. During the 19th century it was enlarged, principally by architects John Nash and Edward Blore, who constructed three wings around a central courtyard. Buckingham Palace became the London residence of the British monarch on the accession of Queen Victoria in 1837.

The last major structural additions were made in the late 19th and early 20th centuries, including the East Front, which contains the well-known balcony on which the Royal Family traditionally congregates to greet crowds. A German bomb destroyed the palace chapel during the Second World War; the Queen's Gallery was built on the site and opened to the public in 1962 to exhibit works of art from the Royal Collection.

This information has been sourced from en.wikipedia.org



Kew Gardens

About

Kew Gardens is a botanic garden in southwest London that houses the "largest and most diverse botanical and mycological collections in the world".^[1] Founded in 1840, from the exotic garden at Kew Park in Middlesex, England, its living collections includes some of the 27,000 taxa curated by Royal Botanic Gardens, Kew, while the herbarium, which is one of the largest in the world, has over 8.5 million preserved plant and fungal specimens. The library contains more than 750,000 volumes, and the illustrations collection contains more than 175,000 prints and drawings of plants. It is one of London's top tourist attractions and is a World Heritage Site.

Kew Gardens, together with the botanic gardens at Wakehurst in Sussex, are managed by the Royal Botanic Gardens, Kew, an internationally important botanical research and education institution that employs over 1,100 staff and is a non-departmental public body sponsored by the Department for Environment, Food and Rural Affairs.

The Kew site, which has been dated as formally starting in 1759, though it can be traced back to the exotic garden at Kew Park, formed by Henry, Lord Capell of Tewkesbury, consists of 132 hectares (330 acres)^[6] of gardens and botanical glasshouses, four Grade I listed buildings, and 36 Grade II listed structures, all set in an internationally significant landscape. It is listed Grade I on the Register of Historic Parks and Gardens.

Kew Gardens has its own police force, Kew Constabulary, which has been in operation since 1847.



The London Eye

About

The London Eye, or the Millennium Wheel, is a cantilevered observation wheel on the South Bank of the River Thames in London. It is Europe's tallest cantilevered observation wheel, and is the most popular paid tourist attraction in the United Kingdom with over 3 million visitors annually,^[15] and has made many appearances in popular culture. The structure is 135 metres (443 ft) tall and the wheel has a diameter of 120 metres (394 ft). When it opened to the public in 2000 it was the world's tallest Ferris wheel. Its height was surpassed by the 160-metre (525 ft) Star of Nanchang in 2006, the 165-metre (541 ft) Singapore Flyer in 2008, and the 167-metre-tall (547.9 ft) High Roller (Las Vegas) in 2014. Supported by an A-frame on one side only, unlike the taller Nanchang and Singapore wheels, the Eye is described by its operators as "the world's tallest cantilevered observation wheel".

The London Eye used to offer the highest public viewing point in London until it was superseded by the 245-metre-high (804 ft)^[18] observation deck on the 72nd floor of The Shard, which opened to the public on 1 February 2013.

The London Eye adjoins the western end of Jubilee Gardens (previously the site of the former Dome of Discovery), on the South Bank of the River Thames between Westminster Bridge and Hungerford Bridge beside County Hall, in the London Borough of Lambeth.

In March 2020 the London Eye celebrated its 20th birthday by turning its pods into experiences in partnership with its sponsor lastminute.com. The special experiences included a pub in a capsule, a west end theatre pod and a garden party with flower arrangements to represent the eight London Royal parks.



Tower of London

About

The Tower of London, officially Her Majesty's Royal Palace and Fortress of the Tower of London, is a historic castle on the north bank of the River Thames in central London. It lies within the London Borough of Tower Hamlets, which is separated from the eastern edge of the square mile of the City of London by the open space known as Tower Hill. It was founded towards the end of 1066 as part of the Norman Conquest of England. The White Tower, which gives the entire castle its name, was built by William the Conqueror in 1078 and was a resented symbol of oppression, inflicted upon London by the new ruling elite. The castle was also used as a prison from 1100 (Ranulf Flambard) until 1952 (Kray twins), although that was not its primary purpose. A grand palace early in its history, it served as a royal residence. As a whole, the Tower is a complex of several buildings set within two concentric rings of defensive walls and a moat. There were several phases of expansion, mainly under kings Richard I, Henry III, and Edward I in the 12th and 13th centuries. The general layout established by the late 13th century remains despite later activity on the site.

The Tower of London has played a prominent role in English history. It was besieged several times, and controlling it has been important to controlling the country. The Tower has served variously as an armoury, a treasury, a menagerie, the home of the Royal Mint, a public record office, and the home of the Crown Jewels of England. From the early 14th century until the reign of Charles II in the 17th century, a procession would be led from the Tower to Westminster Abbey on the coronation of a monarch. In the absence of the monarch, the Constable of the Tower is in charge of the castle. This was a powerful and trusted position in the medieval period. In the late 15th century, the castle was the prison of the Princes in the Tower. Under the Tudors, the Tower became used less as a royal residence, and despite attempts to refortify and repair the castle, its defensive systems lagged behind developments to deal with artillery.





THE PHANTOM OF THE OPERA

HER MAJESTIES THEATRE LONDON



Eating out



Kiln

About

Any restaurant where you can say the words ‘Thai’ and ‘barbecue’ in the same breath gets my vote. Kiln is the latest gaff from self-taught chef Ben Chapman – of Smoking Goat fame – and aims to take its by-the-roadside cooking style to the next level. And yup, his Thai barbecue game is pretty strong.

Smoking Goat has more of a dive bar vibe, with a handful of dishes and the kitchen out of sight. At Kiln, the ground floor is all about two things: cooking or eating. A stainless-steel counter runs its full length. Behind it runs the equally long open kitchen. There’s action and cheffery and drama at every swivel of your stool.

Sit at the back for the pyromaniac seats: a view into the kiln itself. Inside this small, insulated furnace, chestnut and oak logs are sent to their fiery end, the glowing embers occasionally removed to ‘feed the grill’ (as in, the charcoal grill) or ‘feed the tao’. A tao, in case you’re wondering, is a round ceramic container: you keep adding embers until there’s enough heat to cook on, using either a wok or a clay pot. Want to turn the heat down? Simple: take out an ember. It’s brilliantly low-tech.

The food is similarly stripped back. Dishes may be inspired by rural Thailand, but, where possible, they’re made with world-class British produce, mostly from indie Cornish suppliers. The lemongrass and Szechuan pepper, for instance, comes from a coastal polytunnel (a project Chapman helped fund).

The pork loin – cut from rare breed, fully free-range pigs – showcases Kiln’s ethos perfectly. A slab of succulent, ember-charred meat arrives sliced, with a zingy, fiery, sweet and salt sauce (of fresh lime juice, fish sauce, dried chilli and palm sugar) for dipping. Even better is the mackerel curry: a dry-fried explosion of flavour under an obscenely fresh piece of fish. (If you think of mackerel as ‘fishy’, Kiln is the place to convert you – all the fish has been out of the ocean for less than eight hours.) Or the wild ginger and short-rib curry, bursting with fragrant Burmese spices and pieces of beef so tender, you could eat them with a spoon. The dishes rarely use coconut milk (have you tried growing coconuts in the UK?), so go ahead and order several portions of the deliciously chewy brown rice: not only is this an excellent way to balance out all those intense, edgy flavours, but it’ll make your meal – and of course your moolah – go a lot further, too.

Not everything was perfect: a pair of cumin and chilli skewers would, paradoxically, have worked better with cheaper, fattier pieces of lamb (like the way they’re done at Silk Road in Camberwell) and an otherwise interesting dish of clay pot-baked glass noodles with pork tenderloin and crab meat was marred by being a touch overcooked.

But these are minor quibbles in what is fundamentally a good-value place to eat exciting food. Downstairs – where the groups sit – is a different kind of fun. It’s dark, it’s loud, it’s the place to bring your very best mates. The thing to do, apparently, is to ring up in advance, ask when the suckling pig will be in, then book yourself a basement table. That sounds like my kind of dinner party.

Location

Address: 58 Brewer Street
London
W1F 9TL

Transport: Tube: Piccadilly Circus
Price: Dinner for two with drinks and service: around £90.
Contact: www.kilnsoho.com

Opening hours: Mon-Sat 12.30pm-2.30pm, 5-10.30pm; Sun 1-8pm.



The Barbary

About

So you thought you loved the Palomar. You thought you'd be faithful and true. But that was before you met little sis the Barbary. It'll make you want to quit your job, pack your bags, and run away into the sunset together.

The Barbary, you see, takes everything that's good about the Palomar but ditches the bits that don't quite work (like the fact that the 'fun seats' up at the counter are also the most cramped; or the fact that the raw bar is the weakest link on the otherwise stellar 'modern day Jerusalem' menu).

At The Barbary, all the stools are arranged at 24-seat horseshoe shaped counter bar. Down one wall, there's a standing counter, where they'll feed you moreish bar snacks (like deep-fried pastry 'cigars' filled with cod, lemon & Moroccan spices) while you wait for a seat. And if the queue spills outside, you'll find yourself in pedestrian-only, full-of-character Neal's Yard. As places to loiter go, it's not too shabby.

Oh but the food, the food. Where the Palomar is intentionally progressive, looking to push the boundaries of 'Jerusalem' food, the Barbary looks to the past. The team, led by Tel Aviv-born chef Eyal Jagermann (ex-Palomar), have scoured the wider region, travelling down the eponymous Barbary coast (the stretch of north Africa from modern-day Morocco to modern-day Egypt) to revive the dishes that have informed their own culinary heritage. The signature 'naan e beber', for instance, is made to an ancient recipe for leavened bread, with just four ingredients (flour, sugar, salt and yeast). The flattened, kneaded dough is slammed into a fiercely hot tandoor for just a minute or two, quickly re-emerging all fluffy and blistered. When you can get this excited about bread, you know great things are about to happen.

Great things like the octopus. Slow-braised with oranges and bay leaves in its own juices, the chefs wait until it's soft enough to fall apart before slinging it on the coal-fired robata. Silky on the inside, charred on the outside, I'm declaring these the best tentacles in town. Equally tender and smoky was the chicken 'msachen', a dish you get at Israeli parties. At The Barbary, the skin-on thigh meat is marinated in a yoghurt, sumac and baharrat (a Syrian/Egyptian spice mix) for a full 24 hours before cooking. It's a bit of a theme: everything here is made from scratch and with care. For dessert, order the knafeh – a sandwich of finely-shredded filo pastry filled with white mozzarella and goats' cheese. Pan-fried until it's crispy on the outside, chewy on the inside, it's then sprinkled with roasted pistachio nuts. Try pressing it gently with a fork and watch it ooze puddles of clarified butter. This is not food for the uptight, but for people who live life to the full. On my midweek visit, every seat was taken by 6.15pm, the atmosphere was electric, the air filled with charcoal smoke, music and laughter. The Barbary: a place to fall joyously, head over heels, lightning-bolts-R-us in love with.

Location

Address: 16 Neal's Yard

London

WC2H 9DP

Transport: Tube: Covent Garden

Contact: thebarbary.co.uk

Opening hours: Open noon-3pm, 5-10pm Mon-Fri; noon-10pm Sat;
noon-9.30pm Sun



Hoppers

About

'Come back to my place', shouted my Uber driver. 'We'll look after you!' This exchange, back in May, was more innocent than it sounds. Having found out that I was half Sri Lankan (upon which he immediately high-fived me, causing the car to lurch thrillingly to one side), my Colombo-born taxi driver was now trying to solve my personal problems, namely how long it had been since I'd last had a decent hopper.

These bowl-shaped savoury crepes, you see, are technically a breakfast item. So attempting to order them in a traditional Sri Lankan restaurant at the 'wrong time' is typically met by a baffled expression. Hence his offer to drive us to his place in Hendon, where his wife would cook. If I weren't already running late, I might just have said yes. (And by the way: inviting a total stranger to your house for food is completely normal behaviour in Sri Lanka).

But now I wouldn't have to. The Sethis, who are basically Midases of the restaurant world (Gymkhana, Bubbledogs and Bao are just three of their restaurants), have only gone and opened a Sri Lankan restaurant, specialising in... well, you know.

And it is an absolute joy. As you might expect from a no-bookings joint in Soho, it's small but stylish, effortlessly mixing old and new. Exposed brick meets wood panelling; pretty patterned tiles meet carved-wood devil masks. The menu, likewise, gives traditional Sri Lankan street food a fashionable lift. Slender breaded and deep-fried mutton rolls came with a ginger, garlic and chilli 'ketchup'. A dinky dish of roast bone marrow with a fiery 'dry' sauce and buttery roti was disturbingly delicious, as was an unapologetically spiced guinea fowl curry. The egg hopper had a soft-middled yolk at its base, but crunchy batter at the top: this is no mean feat.

String hoppers (steamed rice noodle 'pancakes') came with not just a classic mild coconut pouring curry but with a terrific fresh coconut sambol. To finish, watalapam (spiced 'set' coconut custard) was exceptional, even if the slice was the smallest I've ever seen.

This I can live with. But what did leave a bad taste was the relentless upselling from the otherwise exceptional staff. Tone this down and Hoppers might just be one of the best new spots in London. Mr Uber should bring his wife.

Location

Address:

49 Frith Street

London

W1D 4SG

Transport:

Tube: Tottenham Court Rd or Leicester Square

Price: Dinner for two with drinks and service: around £70.

Opening hours: Mon-Sat noon-2.30pm, 5.30-10.30pm



Smoke and Salt

About

Is it a magic box? The last time I was in this ex-shipping container, it was home to Cricket (since moved to more solid Soho surrounds), with just two communal tables and a supper club vibe. Now, this Pop Brixton site has transformed itself. Or rather, its new owners, chefs Aaron Webster and Remi Williams, have given it a clever makeover. Yes, it's still a bit of a squish, with only 20-odd seats, now split between a few tables and a narrow wall counter, but the faux marble, dark woods and moody lighting make it slick enough for a Saturday night date.

But it's not formal. God, no. This is a place with personality. There are shiny button magnets – I wonder how many of these get stolen – pinning menus to a brass strip in the wall. The music is an eclectic mix: from Run DMC to Springsteen, it's like taking a roof-down road trip with a party-loving uncle. The minuscule kitchen is completely open, which means the rest of the room gets hot and smoky. Every so often, they prop the door ajar, to let a little air in.

Then there's the food. I've never been in any doubt that these boys could cook. But while the stuff at their above-an-Islington-pub residency (now closed) was a bit show-offy, with mixed results, dishes here are witty without being wacky. A few signatures remain – there's that fully-in-its-shell boiled egg (which you crack at the table, releasing an onsen-style wobbler from its confines) – but mostly, these are the kind of modernist small plates designed to make you happy.

And it was flawless: perfectly cooked, impeccably seasoned, a triumph of careful composition and texture. Three dishes, in particular, are burned on to my brain: the new potatoes (more than just potatoes), the octopus (ditto) and the parsnip flatbread (which might just blow your mind).

In detail: crunchy-edged, soft-middled new potato halves over a yin-yang duo of sauces. The first, a flimsy, creamy number with a blue note. No jazz, just a hint of gorgonzola. Pooling up against it, an unexpected yet perfect counterpoint of sharp, verdant, scallion-edged chimichurri. The crowning glory: tender, mild, silky slices of beef heart. This is the kind of food that makes you sigh, close your eyes and try to shut out the world.

Then buttery-soft nuggets of octopus and rounds of salsify (like anaemic baby parsnips) over a thin chowder-esque base, served prettily in a large clam shell. To the side: accents of blood orange (shimmering segments, a jelly-ish coulis). Like Smoke and Salt's other showstoppers, it's somehow homely yet stunning.

Finally – and I think my favourite of the night – a fat, fluffy flatbread, with soft parsnip chunks baked into its centre, and a spidery arrangement of dark gold, wafer-thin parsnip swords to one side. After drawing a few out, Excalibur-like, you'll arrive at the soft clay holding them in place: a 'burnt yeast cream', which was intense and moreish, like a dollop of thick, bitter-edged salted caramel. On the side? A pale green pyramid of gently pickled slivers of garlic and apple, studded with golden raisins. Absolutely genius.

Location

Address:

Pop Brixton, 49 Brixton Station Rd

London

SW9 8PQ

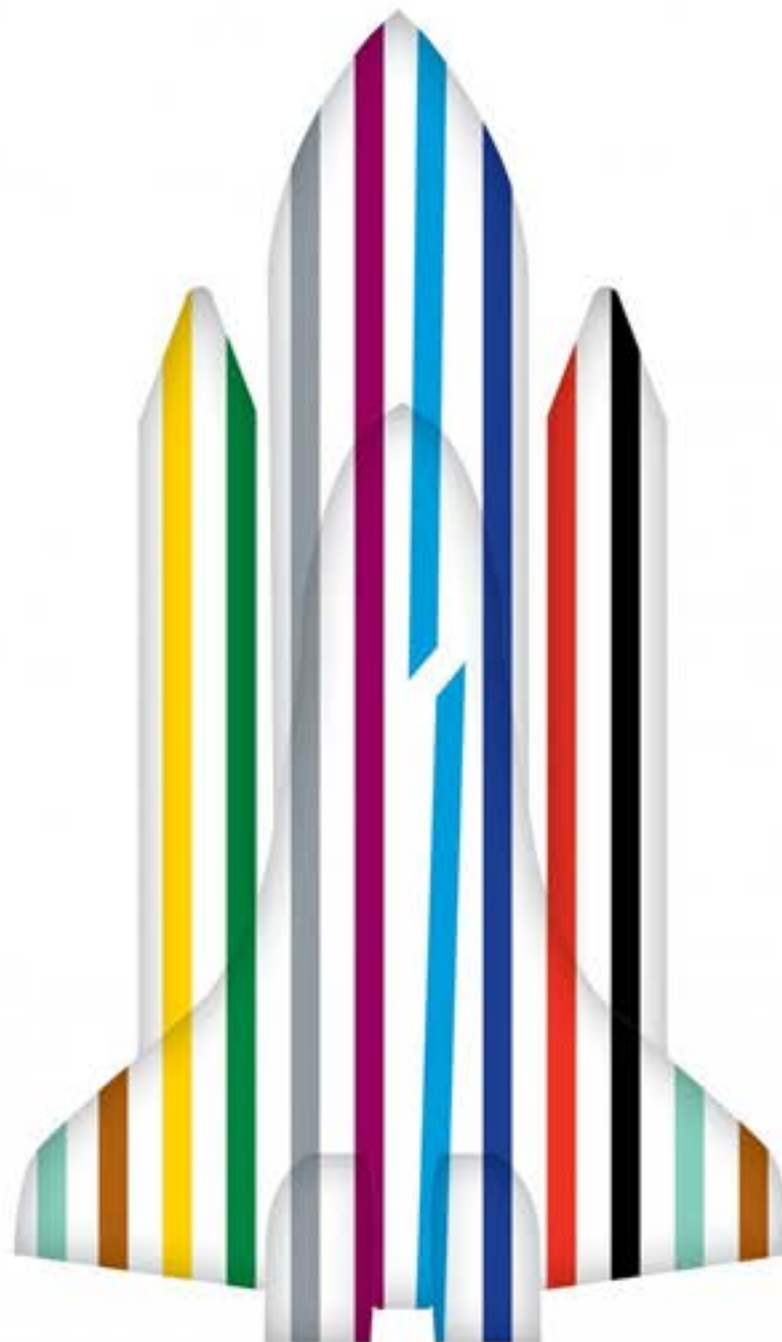
Transport:

Tube: Brixton

Price: Dinner for two with drinks and service: around £85.



Euston...we have a problem.



Avoid any technical difficulties, check for planned Tube disruptions first. Search 'TfL Travel Tools'

Travel Info

DLR



The DLR, for those who haven't had the pleasure, is the Docklands Light Railway, which connects London's two financial districts, the City and Canary Wharf, with spurs to Stratford, Greenwich, Woolwich and the Royal Docks.

Normal operations are automated, so there is minimal staffing on the 149 trains (which have no cabs) and at major interchange stations; the four below-ground stations are staffed, to comply with underground station health and safety regulations.

Underground



The London Underground (also known simply as the Underground, or by its nickname the Tube) is a rapid transit system serving Greater London and some parts of the adjacent counties of Buckinghamshire, Essex and Hertfordshire in the United Kingdom.

The Underground has its origins in the Metropolitan Railway, the world's first underground passenger railway. Opened in January 1863, it is now part of the Circle, Hammersmith & City and Metropolitan lines; the first line to operate underground electric traction trains, the City & South London Railway in 1890, is now part of the Northern line. The network has expanded to 11 lines, and in 2017/18 was used for 1.357 billion passenger journeys.

Main Train Stations



This is a list of the 369 heavy rail passenger stations in and around London, England (330 being within the boundary of Greater London) that are accessible using Transport for London tickets and passes. United Kingdom railway stations are grouped into one of a number of categories, ranging from A—national hub to F—small unstaffed bare platform. Many of the principal central London stations are managed by Network Rail and together form a London station group. Most other stations are managed by the train operating company that provides the majority of services at the station. The London Underground is the manager of some stations that are also served by heavy rail services.

Travel Info

Airports



The metropolitan area of London, England, United Kingdom is served by six international airports and several smaller airports. Together, they make the busiest airport system in the world by passenger numbers and the second-busiest by aircraft movements.[1] In 2018, the six airports handled a total of 177,054,819 passengers. The London airports handle over 60% of all the UK's air traffic. The airports serve a total of 14 domestic destinations and 396 international destinations.

Eurostar



Eurostar is an international high-speed rail service connecting the United Kingdom with France, Belgium and the Netherlands. All Eurostar trains travel through the Channel Tunnel between the United Kingdom and France, which is owned and operated separately by Getlink.

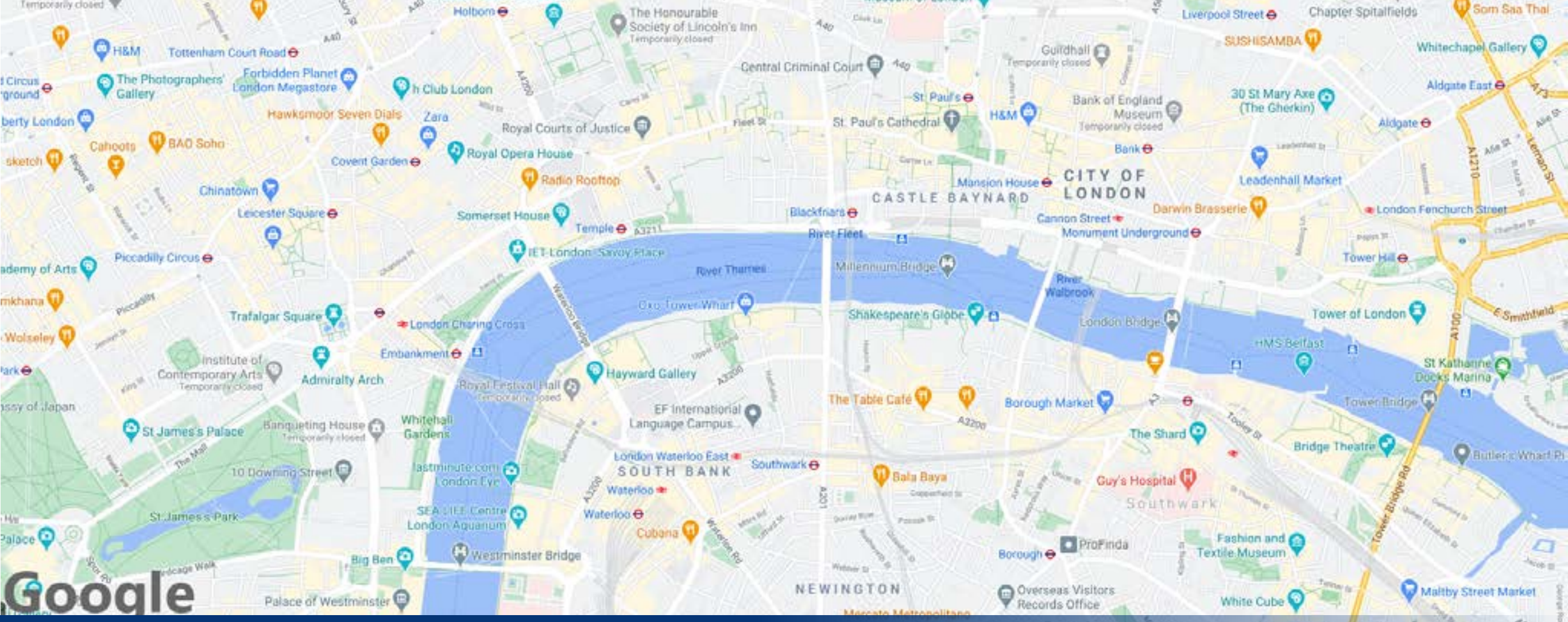
The London terminus is St Pancras International, the other British calling points are Ebbsfleet International and Ashford International in Kent. Intermediate calling points in France are Calais-Fréthun and Lille-Europe, with trains to Paris terminating at Gare du Nord.

Oyster card



The Oyster card is a payment method for public transport in London (and certain areas around it) in the United Kingdom. A standard Oyster card is a blue credit-card-sized stored-value contact-less smart-card. It is promoted by Transport for London and can be used on travel modes across London including London Underground, London Buses, the Docklands Light Railway (DLR), London Overground, Tramlink, some river boat services, and most National Rail services within the London fare zones. Since its introduction in June 2003, more than 86 million cards have been used.

Oyster cards can hold period tickets; travel permits and; most commonly, credit for travel ("Pay as you go").



London Eye



About

The London Eye, or the Millennium Wheel, is a cantilevered observation wheel on the South Bank of the River Thames in London. It is Europe's tallest cantilevered observation wheel, and is the most popular paid tourist attraction in the United Kingdom with over 3 million visitors annually, and has made many appearances in popular culture.

The structure is 135 metres (443 ft) tall and the wheel has a diameter of 120 metres (394 ft). When it opened to the public in 2000 it was the world's tallest Ferris wheel. Its height was surpassed by the 160-metre (525 ft) Star of Nanchang in 2006, the 165-metre (541 ft) Singapore Flyer in 2008, and the 167-metre-tall (547.9 ft) High Roller (Las Vegas) in 2014. Supported by an A-frame on one side only, unlike the taller Nanchang and Singapore wheels, the Eye is described by its operators as "the world's tallest cantilevered observation wheel".

The London Eye used to offer the highest public viewing point in London until it was superseded by the 245-metre-high (804 ft) observation deck on the 72nd floor of The Shard, which opened to the public on 1 February 2013.

Location

Address:

**Riverside Building,
County Hall, Bishop's,
London SE1 7PB**

What we do

LONDON & PARTNERS

About us

London & Partners is the international trade, investment and promotion agency for London – it is our mission to tell London's story brilliantly to an international audience.

Our work shines a global spotlight on London; we support the Mayor of London's priorities by promoting London internationally, as a leading world city in which to visit, study, invest, grow and meet.

Our mission focuses on:

Building London's international reputation.

Attracting international audiences and convincing them to choose London.

Guiding international audiences to make the most of all that London has to offer.

Helping to retain and grow London's businesses.



What we do

How we run?

London & Partners is a not-for-profit public-private partnership. It is funded by the Mayor of London, European and national funds, our partner network and other commercial ventures.

You can find out about London & Partners commitment to transparency by reading about our transparency arrangements, governance and corporate policies.

Our board is made of up to 10 non-executive directors and two executive directors, who are industry experts from the private sector.

What we do

We promote London across the world; attract overseas organisations, events, students and visitors to the capital; and help to retain and grow London companies.

Our key international markets are North America, China, France, Germany and India.

Find out about our different business areas, from business development, leisure tourism and insights, to higher education and major events.



synergist

LONDON™
& PARTNERS

Visit London and partners site at <https://www.londonandpartners.com/>