



BAR REVIEW

Earl Ferrers

★★★★★

22 Ellora Road, SW16 6JF
0208 835 8333

☞ Streatham

THE SCENE The locals won't thank me for letting this cat out of the bag, but too bad: the Earl Ferrers is one of those fantastic little gems you just have to shout about. It's everything you'd want out of

your local boozier – friendly staff, good food, good beer, a pool table and activities, such as a book club and quiz.

THE GRUB Good quality versions of typical pub fare such as fish and chips with the odd exotic special. Their weekend roasts are to die for.

BEHIND THE BAR Real ales on the pump, including the local Wandle Ale. For those

who like wine, there is also a decent plonk list.

BILL PLEASE The food ain't cheap but you get what you pay for. Good value all round.

VERDICT If it weren't in Streatham, the Earl Ferrers would be overrun by annoying trendies already. Living on the overground has its advantages after all.

ALISON GRINTER

Make your own Weekend brunch

Have a lazy lie-in and then whip up some tasty nosh to break the fast.

FRESH FRUIT BRULEE

WHAT YOU NEED: 1 mango, peeled; 2 peaches, peeled; 200g raspberries; 2 passion fruit; 1 tbsp fruit juice; 300ml double cream; 300g Greek yoghurt; dark brown sugar.

THE WORK: Slice the mango, and peaches and place in a bowl. Scatter over raspberries. Remove the passion fruit pulp and mix with the fruit juice. Pour this over the fruit.

Whip the cream and mix with the Greek yoghurt.

Spoon this over the fruit and smooth over. Scatter the sugar on top and leave in the fridge until ready to serve.



POTATO FRITTATA

WHAT YOU NEED: 20g butter; 1 tbsp olive oil; 2 medium potatoes, chopped into 1cm cubes; 1 spring onion, chopped finely; 1 red pepper, sliced; handful spinach

leaves; 8 eggs; 60ml cream; cheese, grated

THE WORK: Preheat the oven to 220°C.

Heat the butter and oil in a pan, add potatoes, and cook until browned and tender.

Add the spring onion,

pepper and spinach leaves.

Meanwhile, whisk the eggs, cream and cheese together.

Pour into the pan and cook for about 2 mins, then place under the grill until frittata sets.

Top with bacon or even smoked salmon.

TASTE TEST

Villa Maria Sauvignon Blanc 2009

What the? A crisp, but fruity white wine from NZ's Sav land, Marlborough.

Verdict: With citrus notes and full-bodied taste this is perfect for



the last-days-of-summer salads and picnics.
Get it where: £8.49 from major retailers.

Russian Standard Original Vodka

What the? A smooth spirit for vodka cocktails.
Verdict: Mix it with fresh

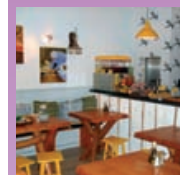
berries, lime juice and sugar and pour over ice for a tangy Berryoska cocktail.

Get it where: £13.49 for 70cl at all major supermarkets.



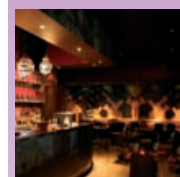
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OF THE BEST: LEBANESE



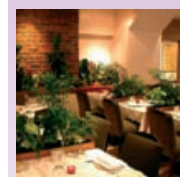
Yalla, Yalla
Greens Crt, W1F 0HA
"Beirut street food"

is Yalla Yalla's thing – think mezze and grills, with most priced under a tenner. No wonder it's a lunchtime favourite in Soho.



Massis
James St, W1U 1EU
Take a break from the perils

of Oxford Street and tuck into sharmas topped with hummus and generous mezze platters at this welcoming restaurant.



Al Waha
Westbourne Grove, W2 4UL
Fresh authentic

Lebanese food, friendly service and an unassuming atmosphere make this Notting Hill eatery a hit.