

WEST END GIRL

Area speaks to doyenne of west London's restaurant scene, Lorraine Angliss

"SOME PEOPLE KNOW EXACTLY WHAT they want to be when they grow up and I always knew I was destined to work in this business," Lorraine Angliss muses.

As effortlessly chic as her surroundings, Angliss embodies an edgy yet laid-back glamour that has become something of a personal trademark. From her carefully crafted menus to her restaurants' voguish and eclectic design, her vision has shaped establishments that offer a wonderfully comfortable decadence, making them less local eatery, more local institution.

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event and excitement they created around eating out, it became a fundamental part of her ethos when launching her own businesses.

"By the time I launched Annie's in Chiswick, I had a perfect picture in my head that I meticulously re-created and, as a result, Annie's was an overnight success," she says.

Fusing west London cool with Parisien-style chic, this success was mirrored by a second branch in Barnes, producing the same sumptuous fare and blissed-out boutique vibe. Then, when she launched Richmond-based Rock & Rose last September, she broke the mould again by giving her inimitable style an opulent and slightly darker baroque edge.

"My style is very feminine but with strong masculine undertones. I love to contrast different colours and textures and mix old and new, and I often shape my designs around key iconic pieces," she reveals.

This is certainly true of Rock & Rose's gothic-glam décor: the garden terrace revolves around Emmanuelle-style vintage peacock chairs while the VIP 'Funky Room' design was based on a stunning black Swarovski-encrusted throne, which Angliss says she instantly fell in love with.

"Restaurants are my passion but design is my happy thought – when I wake in the middle of the night it's what I calm my mind with," says Angliss. "My ambition was to bring high-end West End-style premier dining to west London, and so far it's working out fantastically – in fact, it's working out beyond my wildest dreams." JA

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"I see so many amazing pieces open and at first they burn bright then suddenly they're gone; it never fails to astonish me how often this happens."

Across Rock & Rose, Reef and both of her Annie's restaurants, her secret formula for evading a similar fate is simple: "I ask myself what I like – what food I like eating, what service I like to receive, which surroundings I love to lounge in, what atmosphere excites me – then that is exactly what I strive to create for my customers."

Angliss first cut her culinary teeth on West End legend and London's original celebrity haunt, Coconut Grove, before heading up Bill Wyman's cult diner, Sticky Fingers. Inspired by the sense of



INSET FROM LEFT TO RIGHT: Rock & Rose garden room, Annie's Barnes exterior, all-time summer favourite chicken salad, the main dining room at Rock & Rose