



GLYNDEBOURNE
Festival Opera

LOVE & OTHER DEMONS

WORLD PREMIERE OF A NEW OPERA BY PETER EÖTVÖS
BASED ON THE NOVEL BY NOBEL-PRIZEWINNER
GABRIEL GARCÍA MÁRQUEZ OF LOVE AND OTHER DEMONS



8 PERFORMANCES BETWEEN 10 - 30 AUGUST 2008

TICKETS FROM £60 | TICKETS £30 FOR THOSE AGED 30 & UNDER

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food&drink

● The Diner London

Opened just over a month ago by the people behind the other Diners in Shoreditch and Soho, this Camden branch offers a menu as varied, cheery and slightly greasy as the characters who congregate in the area. American basics range from burgers, cheese steak sandwiches, chilli dogs and salads to all-day breakfasts of pancakes or omelettes and blue plate specials or meatloaf or corned beef



hash. While short-order cooks across Midwestern luncheonettes endlessly get these simple dishes right, they often come

out of a British urban kitchen only so-so – just not quite good enough, as evidenced here. Bottomless cups

of coffee and more attentive service would help make The Diner more “authentic” than the retro decor, but the fun, comfortable venue, with its tasty milkshakes (try the Jack Daniel’s-infused Colonel Parker) and decent cocktails, still provides a much better alternative to scarfing down a kebab come pub closing time. **TERI GRENEK**
7 Jamestown Road, NW1
(Tel: 020-7485 5223)
price per head £15

● The Millbank Halifax

A Good Food Guide regular, in a lovely location, this modernised pub-restaurant has a good reputation. However, it can oscillate wildly between the, if not sublime, then very good, and the ridiculous. English muffin with a conflicting topping of chorizo, hollandaise and poached egg was memorably bad. Yet, elsewhere, there

is capable, interesting cooking going on. Oriental spiced suckling pig with rich, creamy black pudding and pak choi, and bream with a lightly-dressed summer vegetable salad were two highlights. At these prices, the Millbank needs to sharpen up. **TONY NAYLOR**
Sowerby Bridge
(Tel: 01422-825588)
price per head £35



● Rock & Rose Richmond



Proprietor Lorraine Angliss may have turned Annie’s into one of Chiswick’s best neighbourhood restaurants, but with Rock & Rose, she pulls it off with added sparkle. Shocking pink tones, vast flower displays, candlelight and even a bespoke Swarovski crystal-studded Louis

XVI-style chair lend a definite feminine sensibility to the bold decor. The cooking errs on the comfort side, but it’s competently rendered. Starters of thick and herby tomato soup, and seared scallops with minted pea puree, baby spinach and orange and citrus dressing are satisfyingly flavoursome. To follow, there’s robust seared duck breast with new potatoes, chorizo and orange salsa or juicy half roast chicken with garlic and lemon and thyme – at £13.95, very reasonably priced. With a garden area and breezy ambience, Angliss appears to have scored another hit. **HUMAYUN HUSSAIN**
106-108 Kew Road
(Tel: 020-8948 8008)
price per head £30