



Belgravia

It has been a **splendid summer** in Belgravia, with a jolly June that was packed with **street parties, soirées** and **community events**.

The month began with the unveiling of the Grosvenor **parklet** on the corner of Ebury Street and Elizabeth Street, which was followed by the **Belgravia Residents Association** summer party in

Wilton Crescent Garden.

Next came the **Elizabeth Street** summer party, the **St Michael's church** party in Chester Square garden and the annual **Open Garden Squares** weekend.



This was followed by the **Belgrave Square barbecue** and the inaugural **Grosvenor Film Festival**, where guests watched *The Jungle Book* and *Casablanca* in Belgrave

Square. Gourmet picnics were provided by local restaurant Mosimann's.

The final week of June saw a **canine cocktail party** in Belgrave Square, and **Pimlico Road's** open evening.

The revelry drew to a close with the **Motcomb Street** summer party.

In this issue you'll find **photos** from all the **summer events** (page 16). We also catch up with

Westminster warden **Ravi**

Kumar (page 22) and feature **sparkling stones** from the **jewellers** of Belgravia (page 26).

We reveal the new head chef at **The Goring** hotel, too (page four), and meet **Diana Beattie**, director of the **Heritage of London Trust**, in Grosvenor Gardens (page 24).



Dancing on the streets for charity

Revellers raised thousands of pounds for charity at this year's Belgravia street parties – with cash going to many good causes.

The Elizabeth Street summer party on June 11 was attended by thousands of partygoers. It raised more than £40,000 for Fight for Sight, which funds pioneering eye research to prevent sight loss and treat eye disease.

There were stalls from local shops, a children's party at St Michael's church and a bar run by the Belgravia Traders Association (BTA). Visitors enjoyed live music and a raffle, with prizes including a Philip Treacy hat and tennis tickets to Queen's Club.

Tom Assheton, chairman of the BTA, said: "Thank you to everyone who attended and showed true community spirit, and to everyone who helped to organise the event and make it another successful year."

The Motcomb Street summer party on June 25 was also a brilliant bash, with Robbie Williams, Rod Stewart and George Michael tribute acts entertaining the crowds. There was a disco, food and drink stalls, a VIP terrace and street entertainers.

This year's event, which was opened by Christopher Biggins, raised funds for three charities: Intermession Youth Theatre, Chelsea Community Hospital School and the Household Cavalry Foundation.

Organiser Sue Liberman, from the Motcomb Street Traders Association, said: "This year was our 27th Motcomb Street party. A massive thank you to everyone who attended and supported our fundraising.

"Each year I think it just can't get any better than this – but it always does, and this year was truly phenomenal. Someone posted the following message on Twitter, which really says it all: "Best event ever – Motcomb Street Party totally rocks!"

For lots of photos from the Elizabeth Street and Motcomb Street summer parties, please turn to page 16.

From top left: Eggs Drumkilbo, a signature dish of The Goring; fun and games at the Motcomb Street party; making music at the Belgrave Square barbie; canine cocktail party; ring by Elizabeth Gage

Jonathan Wylder is exhibiting a series of new bronzes at **The Osborne Studio Gallery** in September.

Wylder is a renowned sculptor, whose works are inspired by the human form. He is celebrated for his bronzes of dancers, and has also created some powerful works for public spaces.

They include a statue of Sir Robert Grosvenor and his talbot dogs, which was commissioned by the Duke of Westminster; and a bust of the architect George Basevi, a student of Sir John Soane who designed the four terraces of Belgrave Square.

Wylder's sculptures have attracted high-profile collectors including big names in the business world such as Sir William McAlpine. He sculpts in clay, which is then cast in bronze using the lost-wax method.

The exhibition, which is the artist's first for three years, takes place from September 24-October 11 at The Osborne Studio Gallery, 2 Motcomb Street. Info: 020 7235 9667, www.osg.uk.com.

Right: Tranquility by Jonathan Wylder



What's new



Afternoon tea to go

The Park Tower hotel has created a takeaway afternoon tea.

Served in specially made carry-cases complete with classic, tea-stand tiers, the takeaway treat allows guests to enjoy afternoon tea in Hyde Park, at their desk or in their own home.

Created by the hotel's chef Pascal Proyart, it includes a selection of sandwiches, puddings and pastries that are inspired by the British summer and made using local produce.

The tea is accompanied by half a bottle of Moët & Chandon rosé champagne, or a bottle of iced tea. Picnic blankets are available to hire from the hotel.

The takeaway tea costs £39 for two people, or £69 with champagne. Teas must be ordered at least 24 hours in advance. Info: 020 7235 8050.

Changing tastes

A new chef has taken over the kitchen at The Goring hotel.

Shay Cooper joined the Beeston Place venue from the Bingham hotel and restaurant in Richmond, where he achieved three AA rosettes and his first Michelin star. He was previously head chef at Olga Polizzi's Hotel Endsleigh in Devon.

Cooper said: "I am here to make a mark – we want a kitchen that is ambitious, rather than content. We are cooking modern British food with personality, as befits The Goring, but food that is rooted in sensibility. It's all about restraint."

The new menu features traditional English dishes and firm Goring favourites, including the famous Eggs Drumkilbo (pictured) – a classic Goring starter that was said to be a favourite of the Queen Mother.

The hotel's signature lobster omelette is now served as a main course, accompanied by delicious triple-cooked chips in duck fat. Sunday roasts on the trolley include suckling pig, roast rib of beef and roast leg of lamb.

Jeremy Goring, owner of the hotel, said: "Shay has only been here a short time and already he has given us an exciting menu which, whilst being entirely in keeping with The Goring's identity, is fresh and imaginative."



Above: Shay Cooper
Left: Eggs Drumkilbo



Ebury Street parklet causes a buzz



Pupils from St Barnabas school helping with the planting

Residents and workers have been enjoying a brand-new parklet on Ebury Street this summer.

A parklet is a small, pop-up park, which provides areas of green space for communities in cities. The idea originated in San Francisco, and there are successful schemes in Vancouver and Australia.

Belgravia's parklet is located outside NatWest bank on the junction of Elizabeth and Ebury streets. It was opened in June with a planting party, which saw children from St Barnabas' school planting bee-friendly flowers such as salvia and fuchsias.

The parklet, which was designed by local architects Map Projects Ltd and is part of the Grosvenor In The Community programme, will be in situ for the summer months. It will be maintained by Tomtom Coffee House, which is located opposite the scheme.

Emily Hamilton, sustainability manager from Grosvenor, said: "The benefits of the parklet include increasing community spirit and bringing local residents together. It also creates a more inviting streetscape."