

The Pepper Tree

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Brexit blues and oodles of noodles

It had been a rough day. Nursing a Brexit hangover, my mood had further soured that afternoon when my home country of Ireland was also unceremoniously kicked out of Europe – albeit in this case, simply from the continent's football tournament rather than the EU, writes **Joey Millar...**

Needing a culinary cheer up, Hattie and I headed to the Pepper Tree restaurant in Clapham, strolling past a huge group of Ireland fans still singing songs and waving their shoes in the air (don't ask – it's tradition) outside The Alexandra pub just a few doors down.

The Pepper Tree was already busy when we arrived, with a sizeable number of Irish fans in desperate need of a meal and some hydration packed into the communal, canteen-style tables. Nonetheless, we managed to find two spare seats at the end of one of the narrow rows and quickly ordered a couple of cocktails. Considering the state of some of our communal dining companions for the evening, we needed to catch up fast.

The Thai restaurant, located just to the south of Clapham Common tube station and around the corner

from its sister pizzeria Eco, is cheap and cheerful, with few items on the menu topping £7 or £8. The staff, considering the somewhat raucous atmosphere among the unexpected clientele that evening, were friendly and attentive, too. It was noisy and colourful, reflecting the street food vibe of Thailand itself.

The starters in particular were delicious, with a huge array of interesting dishes. We chose traditional sweetcorn cake, chicken satay and salt and pepper squid, which arrived in generous portions, with decorative accompaniment – although we are still unsure if we were supposed to eat the mysterious vegetable that had been cut into the shape of a rose or simply admire it.

Hattie ordered a vegetable and cashew nut stir fry for her main while I went for an intriguing option called 'Drunken Noodles' which, according to our waitress, was ideal for a hangover. Aided by another couple of cocktails, we then ordered dessert: a traditional beancake and three scoops of sorbet. The beancake was an enigma – stodgy but light and sweet but savoury. Combined with ice-cream, plus the accompanying sorbet, it was undoubtedly, however, a perfect way to end the meal.



THE DAMAGE:

Lychee Mai Tai	- £6.95
Ginger Martini	- £6.95
Magno Bellini x2	- £13.90
Sweetcorn cake	- £3.85
Salt and pepper squid	- £4.95
Chicken satay	- £3.95
Sticky rice	- £2.80
Vegetable and cashew nut stir fry	- £6.25
Drunken noodles	- £7.75
Yellow beancake	- £3.95
Sorbet scoop x3	- £3.75

TOTAL: £65.05

FOOD (1-5)	★★★★★
AMBIENCE (1-5)	★★★★★
VALUE (1-5)	★★★★★
DISABLED ACCESS	NO
DISABLED TOILET	NO

Bite size

Just opened

THE BELL AND BRISKET

Pop Brixton, 49 Brixton Station Road, SW9 8PQ.
07887 611 268.
(popbrixton.org)

Perennial pop up, the Bell and Brisket has settled in a permanent home in Pop Brixton. Serving signature bagels filled with British beef brisket, based on the traditional flavours cultivated in East London's Jewish community, the pop up is known for working closely with small suppliers to create a truly distinctive taste. Unique recipes are made up of artisan ingredients, built around hand brined salt beef brisket topped with blow torched cheese.



DIP AND FLIP

64-68 Atlantic Road, SW9 8PY.
(dipandflip.co.uk)

Since the first restaurant's launch in 2013, Dip and Flip has now opened at its fourth location in Brixton.

After making signature gravy for pop up pub kitchens for over 20 years, the team behind the restaurant have crafted a menu boasting finely made roast meats, burgers and patty melts, all served with a bowl of gravy for dipping. It also offers a vegetarian option and gluten free buns. To wash it all down, there's thick American style milkshakes, craft beers and a great selection of bourbons.



BATCH AND CO

54 Streatham Hill, SW2 4RD. Phone: 020 8616 6767.
(batchandco.com)

A labour of love from the ground up, everything about Batch and Co has been crafted with love of fine coffee at its core.

The independently owned coffee shop brews coffee out of beans uniquely blended for the business by London based roasters, Caravan Coffee.

The owner puts just as much effort and care into sourcing fine hot chocolate and loose leaf teas to satisfy anyone's tastes.



Coming soon

Originally planned to launch in June, the **Rum Kitchen** is now due to open its doors in Brixton in August. The Caribbean eatery, which combines beach shack fare with cocktails, already has kitchens in Notting Hill and Soho. Brixtonites, brace yourselves: mighty Mai Tais are coming your way.

