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Kitchen Crew

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By [ROCKY CASALE](#)

March 22, 2011, 4:00 pm [Comment](#)



Tyrone

LebonFrom left, Jeremy Lee, Tom Collins, Jackson Boxer and Ed Wilson.

London: There's a post-bubble revival under way, mixing homegrown culture, reclaimed buildings and vintage-clad traditionalists.

The Locavore

Jeremy Lee, executive chef at Blueprint Café (28 Shad Thames; 011-44-207-378-7031; www.blueprintcafe.co.uk)

At the wall-to-wall-glass eatery above the Design Museum, Lee has championed local eating for 15 years, before the term “locavore” was ever uttered. His insistence on seasonal cooking has led London diners toward such specialties as eel sandwiches, Scottish girolle mushrooms and lemon posset.

The Scenemaker

Tom Collins, chef director of Bistrottheque (23-27 Wadeson Street; 011-44-208-983-7900; bistrottheque.com)

Collins, along with Bistrottheque’s owners, David Waddington and Pablo Flack, introduced high cuisine to the then-desolate Hackney in 2004, helping ignite the East London scene. The threesome’s series of temporary restaurants — most recently Studio East Dining in Olympic Park — also kicked off London’s pop-up craze.

The Wunderkind

Jackson Boxer, proprietor of the Brunswick House Cafe (30 Wandsworth Road; 011-44-207-720-2926; brunswickhousecafe.co.uk)

At age 25, Boxer has perfected the trend of serious food in curious settings. His restaurant in Brunswick House, in a particularly grimy section of Vauxhall, serves reinterpreted classic British dishes in a space shared with the chandeliers and Masonic pews of the antiques shop Lassco.

The Frontiersman

Ed Wilson, co-owner of Brawn (49 Columbia Road; 011-44-207-729-5692; brawn.co)

After opening Terroirs in the no-man’s-land of Covent Garden, Wilson headed east to Columbia Road to launch Brawn, a bright spot dedicated to the careful sourcing of ingredients in an area of dusty pubs and dull Italian joints. Named after the traditional dish of potted pig’s head, Brawn mixes English fare with Italian salumi and French cheese.

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