

SMALL BITES

Where

GQ

has been eating
this month...



BIG EASY

The barbecue joint gets a new east London outpost, offering a classic Good Morning America breakfast.

STANDOUT DISH

The pulled-pork eggs Benedict (with a giant cinnamon bun on the side)

Park Level, Crossrail Place, Canary Wharf, London E14. 020 3841 8844. bigeasy.co.uk



GUNPOWDER

This tiny Spitalfields venue has a blast with vibrant Indian home-style cooking and small-plate street food.

STANDOUT DISH

Spicy venison with vermicelli doughnut

11 White's Row, London E1. 020 7426 0542. gunpowderlondon.com



SHACKFUYU

Bone Daddies' boss Ross Shonhan's yoshoku restaurant now has a permanent home in Soho, serving Japan's take on Western food.

STANDOUT DISH

Iberico pork pluma, with black pepper miso

14a Old Compton Street, London W1. 020 7734 7492. bonedaddies.com

Super troopers (from top): The wild rumpus starts; guests sport masks and sparklers; neon decor



THE CLUB

Drama



Ever find yourself craving a night that's a touch more outrageous? Behold: Drama, a hedonistic playground where every member of staff is a model, brought to you by the team behind Mahiki. Expect the garish, the loud and the salacious – peep around the darkened alcoves and who knows what you might stumble across...

Turn up at: Midnight, which will give you time to grab a drink before catching the dancers (all women, all gorgeous, all semi-nude) at 12:30 and the, erm, freak show at 12:45.

Get on point: The dress code is Mayfair chic, so tuck in your shirts, clean up those Air Maxes and watch your step among the stilettos. Thursdays attract an especially fashion-forward crowd.

Look familiar? The venue used to be home to Whisky Mist, but it's been revamped to include a bigger dance floor and a neon-splattered, art-laden interior. Note the new golden room with its gilt throne – the perfect hangout for exhibitionists and voyeurs alike.

Big sounds: A blend of deep house and hip-hop booms through the Funktion1 sound system from Thursday to Saturday, while Sunday features rap all the way.

Drink this: The signature Slow Motion cocktail – Ciroc vodka, guava juice, peach purée and fresh raspberries (£13).

Like the art? Everything is for sale (prices from £1,000 to £20,000).

Go upscale: Tables start at £1,000, with an extra £1,000 for VIP, where you might rub shoulders with Rita Ora or will.i.am. But not Brooklyn Beckham: the 16-year-old was turned away recently for being underage. Eleanor Halls

• Thursday to Sunday, 11pm to 3am. £20 entry, guest list only. 35 Hertford Street, London W1. 0207 2084 125. dramaparklane.com



THE PUB

The Wheatsheaf



COTSWOLDS. Gastropub.

Two words to send a chill through the heart of any Camra-card-carrying "authentic" pub-goer. "Don't tell us," they mutter. "Farrow & Ball on the walls, flagstones on the floor and comfy armchairs by an open fire?" What, goes the predictable lament, has happened to real pubs?

The answer is simple: they (for the most part) don't exist anymore. Once run-down, rubbish affairs, they were absorbed into brewery chains then closed and turned into convenience shops. Unless, that is, a savvy restaurant group such as The Lucky Onion has granted one of these previously unloved venues a new lease of life.

Like The Wheatsheaf in Northleach (just outside Cheltenham), for example. What started out as a 17th-century coaching house for weary travellers en route to London, has ended up as a welcoming and understated inn for anyone hoping to escape the city.

In keeping with its heritage, it still offers rooms – 14 in total, with big beds, flatscreens and freestanding baths – and the pub itself is cool, comfortable and convivial. You'll notice plenty of interesting art on the walls, including a portrait of local lass **Kate Moss** by the German artist Sebastian Kruger, but as with any pub it is the food and drink that is attracting the attention.

Starters such as a twice-baked cheese soufflé and wood pigeon saltimbocca are rich and tasty; for mains, the oyster pie with dripping mash is outstanding. While the much-hyped **Snickers** pudding is still definitely worth an order, we recommend you share it.

If you do make a weekend of it, don't expect to get an early night in if your room backs on to the noisy courtyard. Then again, with **old-fashioned** public house hospitality this good, why would you want to sleep? The pub is dead... long live the pub. PH

• Rooms from £120 per night. The Wheatsheaf Inn, West End, Northleach, Gloucestershire GL54 3EZ. 01451 860244. cotswoldswheatsheaf.com