BROWSE

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BDRMM

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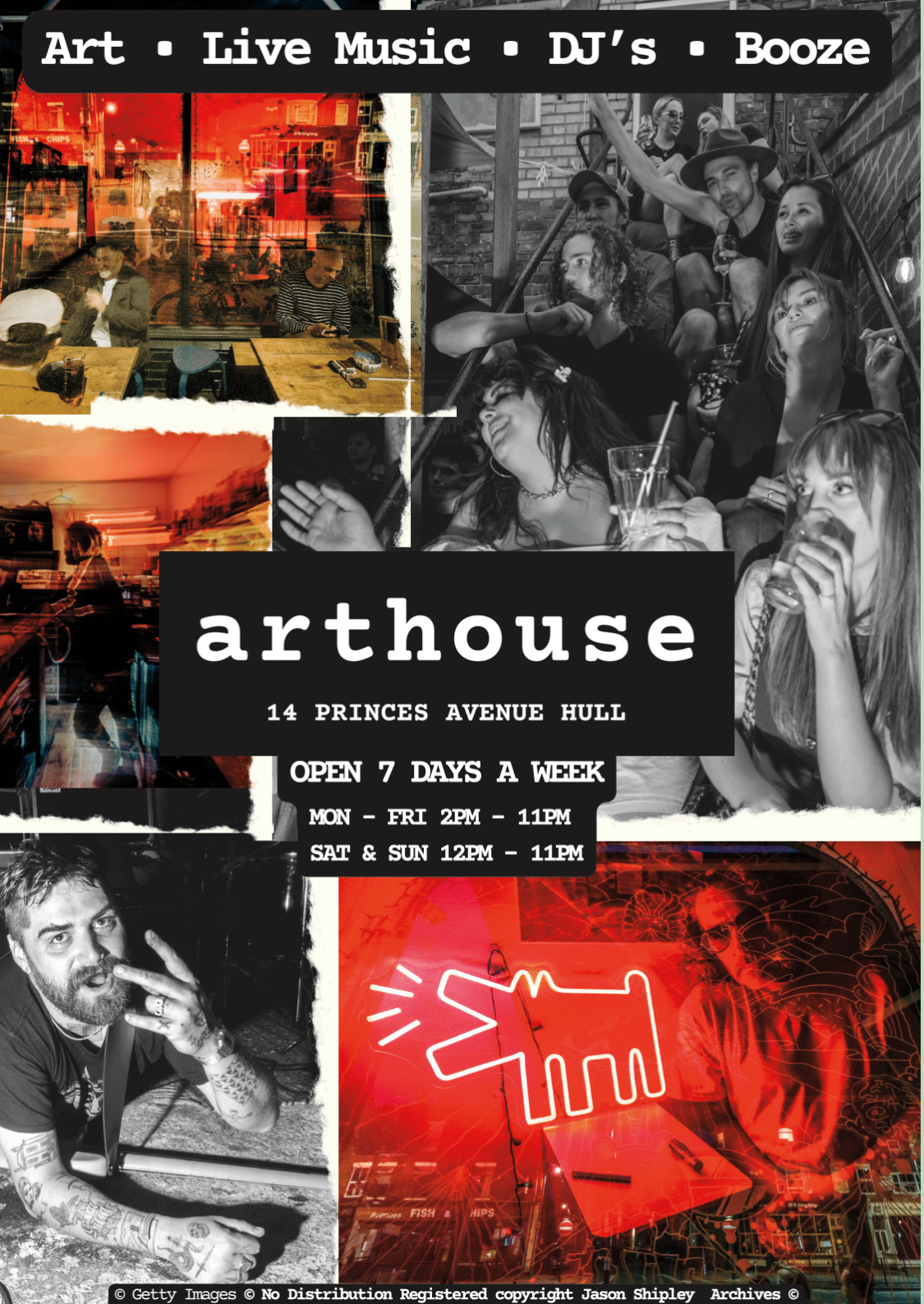
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BROWSE - HULL'S INDEPENDENT MAGAZINE DOCUMENTING LOCAL MUSIC, CREATIVES AND INDEPENDENT BUSINESSES SINCE 2014.

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MIKE ROBBO CHATS TO BDRMM...

BROWSE MUSIC



For those who've been living under a rock for the last few years, BDRMM (pronounced 'Bedroom') are a band on the rise. Along with Low Hummer and Life, they can lay claim to the moniker 'the biggest band in Hull' right now. And they most definitely have a strong claim on 'the best,' such is the electronica-tinged shoegaze band's trajectory.

We're out the back of Arthouse on Princes Ave to chat about this meteoric rise. I'm with brothers Ryan and Jordan Smith, lead guitar/vocals and bass respectively, and Connor Murray, the drummer, and his beautiful whippet. Rhythm guitarist Joe Vickers is on dad duty. The sun is shining, and it feels like summer's finally arrived. So, beer garden it is, with four pints of Birra Moretti. For now. More will inevitably get downed as the chat goes on.

The first time I saw BDRMM was at FireFest in 2017, and despite my early exit due to food poisoning, I caught these lads, and was asking everyone who they were 'cos despite fluids coming out of both ends of my body, I noticed them and how good they were, so I stuck around for their whole set, before having to retire to a nearby toilet. I've caught them many times since, including a support slot for one of my favourite bands of all time, Ride, last year in Sheffield, where they turned in a masterful performance which had the crowd eating out of their hands. By the end of the night, there was no small number of people walking around in BDRMM t-shirts. Job done.

Their first gig as a band was back in February 2017, and the transformation in both confidence and richness of their sound has developed dramatically. For the better of course. Which doesn't detract from how good they were at the start, it's just that it's quite a radical transformation. I put this observation to Ryan.

'Yeah, the first stuff I did was basically just me on my iPhone. We recorded Happy at Hull Uni, where we all produced it collectively and is featured on our 2nd EP Yucky, which is on Bandcamp and Soundcloud through LoveOurRecords. Kare was recorded in Leeds at The Nave by Alex Greaves, and we also recorded the next single The Way I Want with him there too, so that's why the sound is fuller, and closer to where we are now.' The band have completed their second album, I Don't Know, due in June, with Greaves at the helm again and they credit him as being an unofficial 5th member, such is his influence over the sound.

I ask the lads how they got together, and Jordan chips in, 'Well me and Ryan are brothers so we've been together since the womb.' I ask what it's like being in a band with your brother, and whether they're Gallagher-esque in their dealings with each other. 'No, we cuddle instead of punch each other, we're both too shy to get that confrontational.'

Ryan had been in bands before BDRMM, so when Jordan came of age, it just felt natural that he should jump on board. Joe and Connor had also been in bands, and played on the same bills and they all bonded over a shared love of music, Radiohead being the main band that threw them all together. Portishead, Massive Attack also come up as great influences, as do Autechre and Aphex Twin, to add a resolutely electronic bent to their Shoegaze-y guitar sound. It's quite a melting pot and it sounds incredible.

I interviewed Ryan back in 2018, and I ask what's changed. Since then they've put out many Eps, a studio album, Bedroom, in 2020, and they've been on European tours supporting Mogwai and Ride, as well as performed at festivals around the UK and Europe, and headline tours.

'Everything's changed really,' says Ryan. 'We changed record labels, sat down to write the second album, and the tours with Mogwai and Ride were pretty epic. There was also a certain strain to replicate the first album, which was an accident really. A happy accident obviously but an accident nonetheless.'

'With the first album,' adds Jordan, 'there's no-one looking at you, so you can do what you like, and you have that blind hope of never having made a record before, whereas with this one, obviously that 'difficult second album' mindset sets in. The new record's definitely a bit different. We got more interested in synths. With the success of our first record, we obviously find it easier to get advances to get more equipment, so that shows on the new record. And with that came more of an interest in using samples and synths. We've been cutting and chopping instead of just writing straight tracks.'

'Alex Greaves, our producer has also been much more hands-on with this record,' says Ryan. 'It's often a case of us having the ideas, but not being able to execute them, so he's been instrumental in developing the sound.'

For a band of their stature, it must be difficult to keep the egos in check. They are remarkably grounded. I ask them about this, to which Connor replies, 'It's never really been about that. It's really just all about the music. What we've achieved isn't because of any one of us, it's because of all of us. We keep each other grounded.'

I ask about how the bromance with Andy Bell of Ride came about.

'He was on our old label and came down to a few of the shows,' says Jordan. 'He did a DJ set at a gig we played, and he borrowed Ryan's amp for one of his solo shows, and then it just progressed from there, and he asked us to do the Ride tour. And it felt like the perfect marriage.'

I say that, as obviously Ride have influenced BDRMM's sound, how it felt sharing a stage with one of their musical heroes.

'It was really overwhelming at first,' says Ryan. 'I remember when we first heard the news about the tour, we were in a service station, and I fell off my chair. But we've remained really grounded. It helps that we like to keep ourselves to ourselves, we're not really ones to flex, even though we've probably earned the right to do that a bit, haha.'

What was it like touring with Mogwai?

'It was amazing,' Ryan says. 'They'd watch us every night from the side of the stage, and after their gig, we'd all get smashed together. They were just like us really, there was no posturing with them. They welcomed us like family. The gigs would be amazing, and the nights were amazing, but from waking up to post-soundcheck, I'd just be a wreck.'

'There was only a few days off. We did the first two dates with Mogwai,' says Jordan. 'Then we had five days off to get to Paris. Joe went home to look after his kids, we went to Amsterdam, Hamburg and Bruges. It was disgusting,' he laughs.

'You're in a place and state with ten like-minded people between the bands, so it's like you're all in it together really.'

'It was like being thrown in at the deep end really, with those tours with Mogwai and Ride,' Connor says. 'But it was also the perfect learning experience. Playing our own shows at venues like the Adelphi, to playing in front of hundreds of people at places like Alexandra Palace. It was mind-blowing. It does a lot for our confidence too.'

'It was daunting looking out that sea of people,' says Jordan. 'But as the nerves go, you don't see individual people, it's just a massive crowd of people, but it's helpful to look to ourselves more instead of out into that ocean of people.'

Mogwai taking them under their wing like they did has obviously had a deep effect on the lads. The way they were welcomed and looked after has made them aware, and as per Mogwai's parting words, they plan to do exactly that for whoever they take on tour. Both Ride and Mogwai made them feel really comfortable, because they were such cool people, so although a bit nervy at first, and maybe both bands sensing this, it wasn't to last long because they were so easy to get along with. The most important part was both bands trusting them to do the job well.

Martin from Mogwai even gave Connor his snare drum at the end of the tour. 'I actually started crying,' he laughs.

PHOTOS BY
LEWIS MONK HART
& KATHERINE CANTWELL

How does it feel also being championed by the UK music press?

'Getting championed by the NME was like a tick. It's something we all grew up reading, so that was really special,' Ryan says, referring to the five-star review bestowed on them for their debut album. Also high on the to-do list is playing Glastonbury. 'I'd play the opening slot on the Thursday and pay them to play,' he says, half joking. I tell them it'll come for sure. 'Michael, if you're reading this, gizza call.'

So what's next for the band?

'We've got a new single coming out tomorrow (16th May), which is the last single before the album comes out, which is due out next month, on 30th June. So we can't wait for that to come out,' says Jordan. 'Exciting times. It's been so long since we recorded it, that it's just nice to finally get it out there.' I've heard the new album, and it really is a huge step forward. Sonically, it's massive, producer Alex Greaves really assimilating all of their influences and creating something uniquely BDRMM. It's set to propel them further in their upwards trajectory. There's shades of Radiohead, My Bloody Valentine, DiiV, Slowdive and Portishead in there, but it's very singularly their own sound. It's a colossal achievement.

'To be honest, it's a nightmare waiting to release it,' says Ryan. 'We've been sitting on this album for about eight months, and we just want to get it out there. But that's how the music industry works. You can't just write an album, release it and move on, you've got to wait in a vinyl queue for months. We just want to be getting on with album three.'



'Getting championed by the NME was like a tick. It's something we all grew up reading, so that was really special,'



What stuff are you listening to mostly at the moment?

Ryan: 'I'm listening to a lot of Autechre and Squarepusher. Also Saint Etienne, all their albums are really different and I find it really interesting the way they use samples.'

Jordan: 'I'm really into the new Everything But the Girl album, it's fantasic. The way they've developed from being quite a traditional band into incorporating drum 'n' bass and electronica into their sound is incredible.'

As we speak they're readying up a European tour, playing Spain for the first time. We also get into a discussion about where their music is listened to and how. Thoughts about Spotify are mixed with them branding it as 'disgusting' how artists are treated, but instrumental in getting hits in places as far-flung as China or Venezuela.

'I'd much rather put music out on Soundcloud for example,' Ryan says, 'and know you might get very little back, than put it on Spotify and get 0.0001 quid in the knowledge that the owners are all billionaires with probably very little interest in music. Bandcamp's very different and run by musicians, so the artists get paid properly.'

What are your long-term goals?

Jordan: 'Just to be full-time musicians and do this for a job, that's all we want to do. To be able to live in our own houses and make a living out of what we love doing.'

Ryan: 'To be as big as someone like Pavement who are still headlining festivals. Something like Primavera's an aim. To be playing in an amphitheatre with a backdrop of a Barcelona sunset. That'd be ideal.'

Connor: 'Yeah to be the size of Pavement would be great. I know they did it in the 90s, but they're still headlining festivals which is great. My dad actually knows Bob (Nastanovich, percussionist in Pavement who has strong Hull links, even supporting Hull City), I'd come downstairs after a night out and Bob would be there in the kitchen, just making a pie or something.'

As we wrap things up, a special shout goes out to the institution that is the Adelphi. All present are in agreement of how instrumental the venue is to the local music scene. The lads played their first gig there and continue to play sold-out headline slots there, and the sense of community it has fostered doesn't go unnoticed. I'm sure every local band would echo the same sentiment. Ryan and Jordan even worked there for a spell so they are extremely supportive as they threaten to go massive. It's a support marriage that goes both ways.

We wish the boys the best of luck with their imminent tour and, of course, the new album. Not that they need the luck; with the world at their feet, these four are about to go supernova. BDRMM are leaving the stratosphere.

NICK BOLDOCK ROUNDS UP THE LATEST LOCAL VINYL RELEASES...

Katie Spencer - Stirling Ash / Shuffleboat River Farewell (Lightship Records)

After two LPs (2019's Weather Beaten and last year's The Edge Of The Land), Katie Spencer's first 7" vinyl release pairs a sumptuous instrumental with a respectful and adept bow to the late Michael Chapman.

"Stirling Ash" is that instrumental. Originally conceived for the Freedom Festival's Re:Score project, it's an epic seven minutes of rolling folk, the whole thing tied beautifully together by the piano of Spencer Cozens (whose CV includes almost twenty years backing the great John Martyn).

On the flip is Spencer's take on Chapman's "Shuffleboat River Farewell" (originally from his 1971 album Wrecked Again). Squint a bit and you could be listening to Joni Mitchell. It's that good.

The Black Delta Movement - Recovery Effects (Fuzz Club)

It's been five years since the Black Delta Movement released 2018's debut LP Preservation. Much anticipation, then, for second album Recovery Effects, which finally dropped this month. Frontman Matt Burr has rebuilt his entire band in that time, recruiting among others Little Barrie's Barrie Cadogan and Lewis Wharton. He's also signed for the supercool Fuzz Club label. The result is a sprawling kaleidoscope that builds on Preservation's raw alt-rock with a heavy dose of fuzzed-up psychedelic groove. Lead single "Fourth Pass Over The Graveyard" is a glowing highlight, carried along by a killer funk bassline. There is real complexity here, not least in nine-minute monster "Hiding In The Tall Grass", which takes Beatles mysticism on a trip with Sonic Youth, The Doors and Joy Division. It's huge.

As an album this is bold, experimental, expansive - but worth the wait? Oh, definitely. A nice looking package too, with the LP pressed on "red in clear" heavyweight vinyl which looks genuinely stunning.

James Waudby - On The Ballast Miles (East Riding Acoustic)

A former member of Salako, who signed for Jeepster (home of Belle & Sebastian) back in the 90s, this is James Waudby's debut solo LP. Gone is Salako's dreamy lo-fi indie, in is an entrancing set of finger-picked acoustic folk songs and a vocal style genuinely reminiscent of the late, great Bert Jansch.

There's some impressive guitar playing on show too, and the sum of the parts is a truly stunning album. It deserves to be heard. Grab one on Bandcamp.

Various Artists - Nothing But Flowers (Dance To The Music)

Not really a local album as such, but this label sampler for independent label Dance To The Music features our very own Low Hummer, and it's also a nifty little compilation, as it turns out. Naturally Low Hummer are the highlight (no bias here, honest guv), and they kick off the album with the completely ace "Talk Shows". Fair nods to the other emerging artists on display here though, not least Liverpool's Pet Snake with the excellent "Jacket".

Social
63 HUMBER ST, HULL

Coming up...

Pork Pie
Saturday 3rd June
sold out

The AC/DC Experience
Thursday 8th June

Edward Claxton Art Exhibition
Friday 9th June

Humber Street Live
The very best original bands and acts
Calboa, The Bloody Bastards, Big River
Saturday 10th June



Hayley Ellis: Hayley's Comic
Thursday 7th September

Badly Drawn Boy
+ Support
Monday 11th September

Tom Stade: Natural Born Killer
Wednesday 13th September

Alfie Brown: Red Flags Galore
Thursday 14th September

The Smiths Ltd.
Friday 15th September

Jamie Hutchinson: Waterslide
Thursday 12th October
sold out

Jamie Hutchinson: Waterslide
Wednesday 18th October

John Power
Sunday 22nd October

Danny McLough
Thursday 2nd November
sold out

Holy Moly and the Crackers
+ Support
Saturday 11th November

Kazabian vs Arctic Monkeyz
Friday 17th November



Space
+ Support
Friday 24th November

Noasis
Friday 8th December

Middle Child Panto: Red Riding Hood
Thu 21st - Sat 30th December



Cult Cinema Sunday:
Evil Dead 2
Sunday 11th June

Finlay Christie: OK Zoomer
Thursday 15th June

Humber Street Live
The very best original bands and acts
Vialetters, Long Island, Matt Edible & The Obtuse Angels
Saturday 17th June

Mis-Shapes
Club Night 8pm - late
Friday 23rd June

Humber Street Live
The very best original bands and acts
Audrey, TBC, Fiona Lee
Saturday 24th June

Hayley Ellis: Hayley's Comic
Thursday 10th August
sold out



Daft Funk
Saturday 23rd September

Dan Nightingale's Special
Friday 29th September
sold out

Noasis
Friday 6th October
sold out

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JACKO & JIMS BDAY BASH THE ADELPHI





How else to celebrate a 69th and a 70th birthday of two Hull music scene icons than with a classic Adelphi party.

Thursday 11th of May was a spectacular night of music at The Adelphi with Holly Backshaw, Toby Hay and BDRMM. Kicking the celebrations off at 'The Music Capital of Hull' were Holly and Toby.

An outstanding performance from the two of them. Holly's voice filled the room, you could hear her soul projecting from her sweet symphonies. The room fell silent when she started to play, it was beautiful to see.

If you ever get the chance to go and see Holly live, you should. She is an amazing folk singer who will leave you feeling whole again.

Towards the end of her performance she brought out a Shruti box, which was the most interesting instrument to hear live. It's an Indian instrument typically used to play Indian classical music. Holly used it in a unique and mesmerising way whilst singing a folk song. Her voice and the Shruti complimented each other perfectly.

During Holly's set, Toby shared the stage. He switched between using a twelve string and a six string guitar to achieve well-blended sounds.The tone on his guitar was beautiful. Creating a sound reminiscent of calm and peaceful waves gently caressing the shore.

He played a moving tune about his dog, Bear. Painting a picture of the character of Bear through song. We can't wait to hear what other songs Toby writes about his adorable dog.

The scene was set by Holly and Toby, starting the night off in the most ethereal and serene way possible. The crowd were geared up for BDRMM, the main event.

We think their name describes them perfectly. Tracks to daydream in your 'bedroom'. Affectionately dubbed 'a modern day shoegaze'.

The small yet encapsulated crowd of the iconic venue were soon floating off onto a different planet listening to their sparkly guitar tones, driving drums and walking bass lines. The use of synth adding ounces of atmosphere to the music. The vocals leading us into a trance.

As the night came to a close, we all sang happy birthday to Jacko and Jim. Continuing the celebrations on into the night.

Who are the dynamic duo, Jacko and Jim, those unfamiliar may ask?

Paul 'Jacko' Jackson, is the former legendary owner of The Adelphi and Jim Nutter has been the sound guy there since you can remember. True Hull Heroes are who they are, champions of the local and independent music scene.

Happy Birthday from all of us here at Browse – long live The Adelphi.



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buy tickets

GAZ COOMBES
WELLY:ONE
Thursday 18th May | 7.00PM

FRIENDLY FIRES
WELLY:ONE
Friday 19th May | 7.30PM

BEN DADDY & FRIENDS
WELLY:2
Saturday 20th May | 10.00PM

INSPIRAL CARPETS
WELLY:ONE
Friday 26th May | 7.30PM

RISE WRESTLING FULL WEEKENDER
WELLY:ONE
Saturday 27th May | 6.30PM

DMA'S
WELLY:ONE
Saturday 3rd June | 7.30PM

THE SKIDS
WELLY:ONE
Saturday 10th June | 7.00PM

YOU'RE NOT 19 FOREVER
WELLY:ONE
Saturday 1st July | 8.00PM

BACK:N:BLACK
WELLY:2
Friday 14th July | 7.00PM

AFTERS HUMBER STREET SPECIAL
WELLY
Saturday 12th August | 10.00PM

STEREO MC'S
WELLY:ONE
Saturday 2nd September | 7.00PM

ABSOLUTE BOWIE
WELLY:2
Saturday 2nd September | 7.00PM

PLAID
WELLY:2
Saturday 9th September | 07.30PM

WHEATUS
WELLY:2
Saturday 30th September | 07.30PM

YOU'RE NOT 19 FOREVER
WELLY:ONE
Friday 6th October | 8.00PM

ELVANA : ELVIS FRONTED NIRVANA
WELLY:ONE
Saturday 21st October | 07.30PM

JELLY HALLOWEEN SPECIAL
WELLY
Thursday 26th October | 10.00PM

LITTLE MAN TATE
WELLY:ONE
Friday 27th October | 7.30PM

THE PIGEON DETECTIVES
WELLY:ONE
Thursday 16th November | 6.30PM

YOU'RE NOT 19 FOREVER
WELLY:ONE
Friday 1st December | 8.00PM

GENTLEMENS DUB CLUB
WELLY:ONE
Saturday 2nd December | 7.30PM

BAD MANNERS
WELLY:ONE
Monday 11th December | 7.30PM

WOMEN IN ROCK PRESENT
WELLY:ONE
Friday 15th December | 7.00PM

MANCHESTER CALLING
WELLY:ONE
Saturday 23rd December | 7.00PM

WELLY NYE SPECIAL
WELLY
Sunday 31st December | 10.00PM

ANTRACTIC MONKEYS
WELLY:ONE
Saturday 9th March | 7.00PM

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SEA GIRLS WET LEG GORILLAZ FICKLE
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THE 1975 DECLAN JOY DIVISION KEYS VAMPIRE WEEKEND
MCKENNA THE VACCINES CHVRCHES THE
BLUR THE PIGEON DETECTIVES PALE WAVES WOMBATS
TWO DOOR CINEMA CLUB
[w] EVERY THURSDAY 10.30PM AT THE WELLY
SAM FENDER BLOC INHALER
ALT-J THE CRIBS PARTY EVERYTHING
JELLY
CIRCA THE SHERLOCKS EVERYTHING
EMPIRE OF THE SUN THE KILLERS
WAVES WALLOWS SUNDARA KARMA BEEBADOOBEE

ALBARAA ALMASARI

'A VIEW OF HULL THROUGH THE LENS OF INTERNATIONAL EXCHANGE STUDENT.'

BROWSE PHOTOGRAPHY

Sometimes a photo appears on your Insta explore page and stops you in your tracks: the composition, the unusual perspective, the evocation of a specific moment forever captured in time. This is exactly what we experienced when Albaraa Almasari's (otherwise on known as @aa3sa) photograph of Hull Minster appeared on our timeline, so we just had to catch up with the artist in question to see Hull from their lens.

So, who is the person behind the @aa3sa account on Instagram, that so beautifully captures Hull in all its glory?

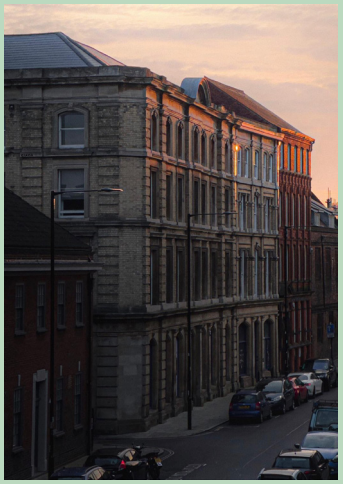
Albaraa Almasari began his photographic journey in Hull in 2009, having moved from Jeddah in Saudi Arabia and being inspired by architectural photographers on social media who were using photography to explore new and forgotten parts of their hometowns.

Now aged 22, Albaraa's love for the city has grown and he spends much of spare time photographing often overlooked spaces in Hull, capturing them in such a way that they become, in his words, 'like something out of a movie scene'. Albaraa told us how he wants people 'to experience the picture and make them feel like they're a part of it' – well, from our perspective, that aim is certainly achieved! The images created by Albaraa transform Hull into something of a spectacle, with their clever use of charoscuro lighting, atmospheric angles, and the special focus on the city's vibrant heritage. It's Hull, but in a way you've never seen it captured before.

When we caught up with @aa3sa on Instagram, we were keen to know the process behind the images and his individual approach to artistic curation.

This is when we were amazed to find out that majority of Albaraa's images are simply him capturing a 'moment' of his day-to-day life; there's no fancy photography set up and no big plan of action, it's just Albaraa, a camera, a little bit of Lightroom editing and, most importantly, his incredible ability to capture beauty in the ordinary.

There's no doubt Hull has a fascinating history; from the journeys of the trawlerman to the refusal of entry to King Charles I, these stories are etched into every wall of our city and every cobble in our Old Town. Albaraa tells us how photography has taught him so much more about Hull's history and believes that if we spent more time embracing the creative potential of our city, we might better understand this place we all call home.





MR JOE JOHNSON

BROWSE ART

So, if I were to ask, who is the artist Joe Johnson in one sentence, what would you say?

Errrrrm… I think I'd just say that the artist Joe Johnson is pretty reem.

'Mr Joe, AKA Joe Johnson, is an imaginarium artist from East Hull. You'll usually find him swigging Guiness through a straw outside of Dive when he's not pushing buttons at his day job at Siemens…'

For those of our readers who are not familiar with your work, your style is pretty unique, how did it develop? And has it changed as you've gotten older and completed different projects?

It's changed so much. I think what I'm doing is a mixture of all of the art phases I've been through since I was a kid. Copying drawings from The Beano… Doing weird collaborations with mates in my early 20's… Super tight detailed stuff… Mad psychedelic freakout stuff… Little sad comics about my life… I learnt from all of that stuff and I feel like it's all kinda rolled into one now.

Have you got any upcoming plans? Any exhibitions we should know about? Any new pieces we can go and see?

Yeah I'm in talks about having another exhibition at Brew in December time. This time with Mike Sprout & Skeg who introduced me to graff. I love having shows but I get so, so nervous. It's harrowing! I swear I'm not ever doing another one after every one I have.

Annnnnd I'm painting at Glastonbury again this year with Paris™ MAN THAT IS THE BEST JOB EVER EVERYONE IS SO NICE AND WE JUST PAINT IN THE SUN FOR TWO WEEKS AND SMOKE THETTY FOTTY CIGS A DAY.

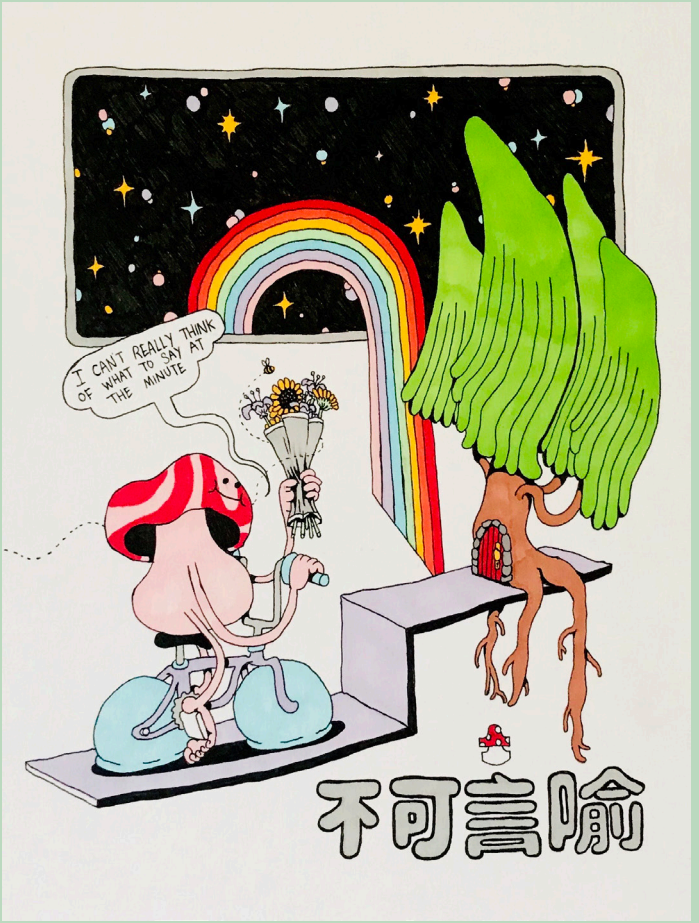
Do you have an absolute favourite piece of work and, if so, which one is it and why?

There's one I did around the time that my Grandma was dying that means a lot to me. Little mushroom guy delivering some flowers to a house. I did a speech bubble and didn't know what to write in it so it stayed blank for a while. After a few days I thought that was maybe exactly what I should write. I think drawing is for feelings that you can't describe, so I guess that one nailed that in a daft way.



Not so long ago a certain Noel Fielding was filmed wearing a jumper you designed in collaboration with Wah-Wah Australia! Can you tell me a little more about this and your collaboration with Wah-Wah? And, more importantly, how did it feel seeing such an icon wearing your artwork?

That was kinda weird that whole thing. I bought a jumper from Wah-Wah years ago and we got talking and just became friends. We wrote to each other a bunch of times and sent each other drawings and stuff. Then after a while she asked me to design a jumper, nearly fell out of my chair, man! Quite a while later she got in touch with me and told me that Noel had bought one, I never expected him to wear it on TV, that was a bit mad that. I think I was more excited about actually having done it than I was about him wearing it. But it was really cool! I got followed and tagged by a load of mental Noel Fielding fan accounts, I knew he was huge but i didn't realise how obsessed people are.



Your artwork is pretty iconic throughout the streets and venues of Hull, is location important for you when designing your pieces?

Thank you! Yes and no I suppose. Like I will just rock up and paint wherever there's a space a lot of the time, but sometimes I will think about the bigger picture. If you can get a good photo of a good painting then that's a bonus innit. There's a lad in Hull who writes Arnold and he's great at that!









You've designed a lot of pieces for Bankside Gallery, a key network for graffiti and street artists of Hull. How important is it for you to get involved with initiatives like Bankside Gallery? And what do you think it offers for creatives in Hull?

Yeah it's great. It's given everyone plenty of space to just turn up and paint, which is all you need to get started. If you like drawing then just buy some paint and go do it.

When you start designing a new piece, what is it that inspires you? Do you prefer working to a brief or just letting your ideas flow and seeing what happens?

I'm mainly inspired by the things that happen to me and the way that I feel. Conversations, relationships, things that make me laugh, break ups, music I'm listening to, things that annoy me, and sometimes dreams.

And it's a bit of both. I like working to a brief of my own. I've got a notes page in my phone that's full of ideas and themes and stuff. It's more rewarding to work on something like that than something that's made up on the spot. Especially if it's something about my life. I feel like you can work stuff out or wrap up segments of your life with a drawing.

On the flip side of that though, it's good to have fun with art and just make stuff up on the spot. I once read this interview, I can't remember who the artist was, but he said "think on the page, not in your head". I really like that, and it's important to keep that fun & spontaneous aspect there.

As a successful Hull creative, what are your words of wisdom and advice for budding artists in the local area?

Wowee a successful Hull creative, I'm gunna show this to my Mum.

It's important that you don't lend yourself to shitty art jobs just to be nice or get your name out there. When people find out you can draw they'll start asking you to do all kinds of crazy stupid stuff like drawings of their kids, tattoo designs or dog portraits (I'm not cacking on those things). If it's not your thing then just politely decline and point them towards your mate that might be able to do it instead! A few years ago I started being really picky about what jobs I take on and learnt how to say no up front and it's been so good for me. If you haven't got time or even if you think the band sounds like todd, just turn it down and you'll feel good for it.

If people want to get their hands on some of your prints, can they still do so through Form Studio on Humber Street?

Yeah that's right, boost over to Form's website, they've just restocked all my prints. Thanks for talking to me!

MONKEYING AROUND EXHIBITION

Website: www.suitew.art



Martin Berger (Solo Sax), NellieJae (Singer/Songwriter),
Doodlebug (Eclectic DJ), Emma Diamond (Chunky House DJ),
John Paul (Punk/Rock/Grime), Chillo & Yogi (Multi Genre DJs)

Arthouse, 14 Princes Ave.

Artists Rich A Wilson (RAWart) & Alice Welsh (aiwrawart) have collaborated on a new collection of artworks. "Monkeying Around" is an art show which playfully explores the theme of humanity's primal instincts in the digital age. Drawing inspiration from the concept of infinite monkeys and the law of the jungle, the exhibit features a diverse range of artwork that reflects our animalistic nature and our fascination with advanced AI technology.

Through this lens, "Monkeying Around" whimsically challenges us to question our place in a world where we are both creators and subjects of technology, mere monkeys tinkering with the limits of our own evolution.

The exhibition will be held at Arthouse, a bar and gallery space on Princes Avenue. Kicking off with an opening event on Saturday 27th May, featuring an eclectic line-up of local, national and international performers and DJs. The exhibition runs throughout June, where Rich and Alice will be artists in residence, working on permanent art installations in the space, merging their styles and themes.

Rich is a street artist, predominately working with stencils and spray cans, who held his first solo exhibition at Arthouse a year ago. With 'WE ARE SIMULACRA', he blew up out-of-context comic book panels, giving them new context and meaning alongside his idiosyncratic "brain in a bell jar" works - one of which was featured in the band LIFE's video for 'The Drug'.

Alice was the co-founder of the community arts group, Art You Experienced. Her last major exhibition work was while heavily pregnant at the Shirethorn House collective's 'SHH!' Exhibition on Humber Street in April/May 2022. She has since picked the paintbrush and fine liner pen up again, to create her collection of botanical and music themed works which meet in the heart of the junglist.

Rich and Alice's artworks will be for sale during the exhibition, where you can pick up original artworks, prints, tote bags and keyrings of their works.
They invite you to join them in celebration of their new exhibition; an all-day event full of Live Music & DJ's joining them from all over the country!

MIDDLE CHILD

BROWSE CULTURE

PHOTOS BY JESSICA ZSCHORN

Picture this. It's December 2019, you've just watched local theatre company, Middle Child, present yet another amazing, sell-out pantomime to the people of Hull. Yet, it is of the last live performances you get to enjoy in person for years...

It's no secret that for an industry reliant on collaboration and audience, the pandemic had a significant, devastating impact on the world of theatre.

But, in true Hull style, a city so used to picking itself up and dusting off the damage, Middle Child have emerged from the pandemic with strength & resilience. Plus, a renewed passion for the reason they exist: to unite people for a good night out whilst smashing their expectations of the theatre. To say that Middle Child's determination throughout the last few years has been inspiring would be a great understatement.

From making digital theatre, to prioritising support for freelance artists, they really have held their own as a pioneering theatre company - despite the world crumbling around them. The hard work, however, is far from over.

Paul Smith, Middle Child's Artistic Director, is determined to maintain this success in 2023. We caught up with Paul to learn more about what is to come.



Is Hull lacking in cultural experiences and opportunities? Not according to Middle Child's calendar of events!

If you could describe Middle Child in one impactful statement, what would it be?

We bring people together for a good night out, smashing expectations of what to expect from a night at the theatre.

What can we expect from Middle Child over the next year?

The next year sees us create our most ambitious show yet, invest in new artists more than ever before via our High Street base Bond 31, and return to Social with our 12th rock'n'roll panto, Red Riding Hood.

The last few years have been tough for the arts, how have Middle Child navigated this (financially, practically, and artistically) and managed to thrive? And what are your plans to maintain this success over the next couple of years?

It has been a tough few years for everyone, and we've felt that strongly in the theatre industry, being so reliant on people being together in the same space – something we'd always taken for granted but which suddenly became impossible almost overnight. We're still recovering from this, finding that while we return to something close to 'normal', it's also clear that the impacts of the pandemic are going to be felt for years to come.

We were fortunate to continue to be supported by our funders and partners during this tough time and were able to respond flexibly, finding new ways to continue our work, from making digital theatre to prioritising continued support for freelance artists.

The thing that helped us through this was being guided by our values – why we exist and what we want to achieve – holding to our passion and belief in what we do as the world crumbled around us.

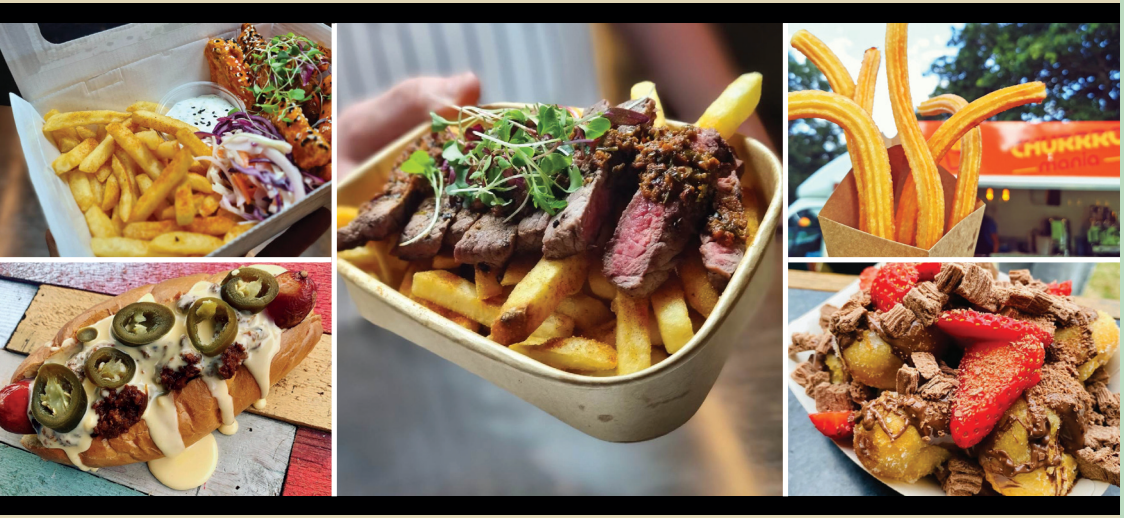
Funnily enough, I think we have in many ways emerged from the pandemic a stronger organisation, with a more resilient approach and renewed energy in the reason we exist: bringing people together in the same space to deeply consider what it means to be human while having a great night out.

If you could ask one thing of our readers, what would it be?

What are the barriers that currently stop you going to see new writing theatre, particularly by unknown or emerging artists? What can we do to reduce or remove these barriers altogether and attract more local people to new plays?

Thank you to Paul for an insight into Middle Child and what is to come.

HULL STREET FOOD NIGHTS



4PM-9PM IN ZEBEDEE'S YARD

Thursday 1st June
Thursday 29th June
Thursday 27th July
Thursday 28th Sept

Free to attend

DELICIOUS SMELLS, TASTY TREATS AND GROOVY SOUNDS

hullstreetfoodnights

Sponsored by: ResQ

This project is part-funded by the UK Government through the UK Shared Prosperity Fund.

HullBID For a positively thriving city.



What you up to Thursday 1st June? Clear your diaries! Hull Street Food Nights is back with a bang with their new season of events.

The programme, which will run on select Thursdays in June, July and September, features some of the City's favourite food vendors and entertainers.

Take in the atmosphere of live music, DJ sets and street entertainment while feasting on delicacies from across the city including cuisines from a range of cultures and backgrounds.

Supporting the event is major city centre employer, ResQ. HullBID Executive Director, Kathryn Shillito, said:

"We're delighted that ResQ have come on board to sponsor Hull Street Food Nights, which are a highlight of our events calendar. Hull Street Food Nights provide a great opportunity for staff to get together and unwind with great food & drink and live entertainment after a day at work. We're sure the ResQ team will make the most of that and we're grateful to them for helping us to offer the opportunity to other businesses in the city centre."

www.hullbidevents.co.uk

The annual Hull Street Food Night events, which are now in their 5th year, are a must-visit for foodies, music lovers and families alike.

The events will take place in Zebedee's Yard and Princes Dock Street from 4pm until 9pm on the following dates: Thursday 1st June, Thursday 29th June, Thursday 27th July and Thursday 28th September.

For full line-ups and details for each event, check out Hull Street Food Nights on Facebook and Instagram.

@hullstreetfoodnight

FLOUR AND FEAST

BROWSE INDEPENDENTS

First and foremost congrats on being crowned The Best Bakery in the East Riding of Yorkshire! How did you feel after winning the award?

Disbelief! We had no idea we'd been nominated, so to get an email out of the blue was a huge surprise. We honestly thought it was spam at first ha! And then, gratitude. It feels good to get some recognition for the work our whole team has put into creating the bakery.

Going back to the birth of Flour and Feast, what made you want to start your own bakery?

We had both been working in the food industry for years. While we could see the potential in what we were doing, we weren't getting what we needed from our jobs and felt uninspired. We wanted to bake, but there weren't any opportunities to do that in Hull. Inspired by bakeries that we admire in other countries and cities, we decided that if we wanted to work in a bakery - we'd have to create it ourselves.Roxy started baking from home for family and friends - and when we were offered a unit in Trinity Market - we knew that was our chance. We had no money and didn't own a car. For months we trudged to the market with rucksacks of food and equipment on our backs. It was November, so super cold and difficult - but we persevered.

Our customer base grew pretty quickly and before long, we had outgrown the unit. Then we began our journey over to Humber Street!

What are some highlights of running Flour and Feast?

The creative outlet and opportunity to challenge ourselves. Being able to eat the food we could only usually find in other cities. Meeting other Bakers in the industry. And creating a healthy working environment for ourselves and our staff. So much of our lives are spent working, so it's important to us that it's an enjoyable space to work in. Being our own bosses means we have full control over how and when we work and that's been incredible.

What is it about baking that instils the most passion in you both?

Roxy: I love developing recipes for the sweet bakes and seeing them come to life. The first time we all try something that was just an idea a few days prior is always an amazing feeling. Especially when the customers love it too!

Joe: The bread is the thing I feel most connected to. Learning how to bake bread is the biggest challenge as a baker. So, being able to offer it to sell in the bakery is a real accomplishment.





PHOTOS BY NICOLE FEWSTER & MIKE WHITE

What are some lessons learned when running the bakery? Unexpected and all!

Staff management and bakery maintenance. In the beginning we weren't thinking far enough ahead to know we'd end up with staff - it's been a huge learning curve for us. We also never imagined we'd have to be plumbers, builders and general handymen as well as bakers - but that's what we are! There's always something that needs fixing and we'll try our hands at anything.

We're looking forward to see what the future brings for Flour and Feast - tell us about your expansion!

We never do anything that doesn't feel right, we go with our intuition and what is happening within the space. We're at a point where we can't bake any more or seat any more customers. So now feels like the right time to extend.

What advice would you give aspiring bakery owners?

I think this advice is apt for starting any business, not just a bakery. Just start. It's impossible to know everything before starting, so start small and go from there. Just take one step towards whatever it is you want to do - and the rest will work itself out .

It will basically be a bigger version of what we do now. We'll have the potential to bake a larger, more varied range of produce while offering our customers more space.

We currently have 3 tables inside. The new space will house 10 tables, plus an area for customers waiting for takeaway food/drinks. We'll also be adding Wi-Fi for people wanting to work while having their morning coffee.

We're asked a lot if we'll now be serving brunch, the answer, in short, is no. We're a bakery and coffee shop with no aspirations to be a cafe or a restaurant. We love what we have created, so more of that is what can be expected with the expansion!

Finally, tell us one essential thing people should know about Flour and Feast!

The bread starts coming out of the oven from 11:30am every day. Starting with focaccia, then baguettes, white and finally seeded. It's all out and on the shelves ready to purchase by 12pm.

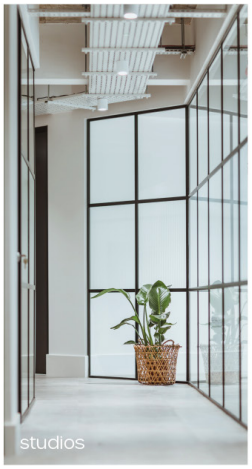
There we have it! An insider tip to 'feast' on the freshest of bakes from our award winning local independent.

Thank you to Roxy & Joe at Flour and Feast for chatting with us!

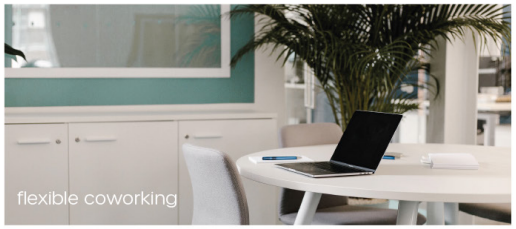
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We spent an afternoon chatting to some of the cities finest independents under the glorious roof of Hull's Paragon Arcade - a development by local family business, Allenby Commercial.

SALT & PEPPER CLUB



How did the concept for Salt and Pepper Club come about?

During a visit to New York City sampling the variety of Asian food restaurants,we felt inspired to launch Salt and Pepper Club with an emphasis on Chinese Street Food.

What is your favourite item to make on the menu and why?

It's got to be the Salt and Pepper Chicken Bao, the chicken is extremely crispy, and the bao bun is very soft, which delivers a fantastic texture

What plans have you got for the future?

We will continue to evolve the menu, integrating more traditional Chinese dishes, and hopefully, get involved and curate some food events of our own

Name one interesting fact about your business.

Our menu is an extension of the one we serve at our Chinese food takeaway, Macau, on Newland Avenue

BROWSE INDEPENDENTS







OISHII NE

BROWSE INDEPENDENTS

We spoke to Tom, owner of Oishii Ne in Paragon Arcade to learn a little more about how the business began and what we can expect from our very own little taste of Japan in the centre of Hull.

Hi Tom! Firstly, tell us about the founding story of Oishii Ne.

Oishii Ne originally started as a charity takeaway in lockdown. Honestly – it all began from a hobby through boredom! After living on and off in Tokyo for a few years, I helped open a Japanese restaurant in France through lockdowns in 2020, returning to Hull in 2021. I wanted to start Oishii from a desire for the people of my home town to try some of the lovely scran I'd been eating in Japan. Watching people try wasabi for the first time never gets old.

From our early start of the charity takeaways, we've moved on from deliveries to now standing 2 years later in our very own Hull Izakaya.

What item on your menu do you love making the most?

Sushi for sure is the most fun to make. We change the options every week to keep it fresh, but also to keep it fun for us. There's no real limit with sushi options and we're still figuring out new recipes as we go. Including last summer, our 'Hull Sushi Roll'... I'll give you one guess what was in that particular sushi ensemble!

Do you have any exciting plans for the future?

In the future...who knows? Right now, we're happy where we are and love every indie down the arcade. We would like to do more pop ups in the future and maybe extend our kitchen as we are already slightly outgrowing it! Kinda sick of bumping into everyone in the kitchen space!

To close us out, tell Browse Readers one interesting fact about Oishii!

One interesting fact about Oishii...Mama Oishii has had to up her hours to Saturday and Sunday due to regulars DEMANDING her return! You can catch her on the weekends running up and down the stairs at 63 years young bringing you extra soy sauce and beers. Kampai!

Thank you to Tom from Oishii Ne for an insight into his 'Hull Izakaya'.

We are excited to see what exciting menu offerings and events this unique Japanese eatery will serve up in the future. To stay up to date on Tom's sell-out evening services and their rotating beverage options, check out their Instagram @oishii.ne.afc

PHOTOS BY NICOLE FEWSTER

PHOTOS BY NICOLE FEWSTER

STRETCH PIZZA



Take us back to the birth of Stretch Pizza!

I believe it was 2017. I visited my best mate in Leeds and he introduced me to a new Neapolitan style pizza restaurant called Pizza Fella. I had never tried Neapolitan style pizza before this, and instantly fell in love with the dough. I had always enjoyed pizza, but it is here I finally discovered what real pizza tasted like.

From that day, I was hooked. I spent a good year or two just trying to perfect the dough, but all I had was a home oven and it just wasn't the same.

Eventually, my wife bought me a portable pizza oven. As soon as I made the first pizza, I knew I was on to something.

I started hosting friends and family for pizza nights and the more and more I did it, the more people said I should sell them. So, 2020 began and we came up with the name, created a social media account but had no real plans to get going! Then COVID hit. I was furloughed and my wife pushed me to make the jump and to just go for it - the rest is history really!

What made you want to start Stretch Pizza?

I have a lot of experience in the hospitality and catering industry - either running businesses or training staff for a living - so I always felt that one day I could run my own business.

However, it wasn't ever something I thought would happen, now that I am in that position, I can't imagine ever going back to work for someone else!

What is your favourite part of making pizza?

My favourite thing to make on the menu is the dough itself.

It only takes four ingredients to make our dough - which makes it sound easy - but there is so much more you have to take into account. Going through the processing and then seeing the rewards the next day is always a good feeling.

Tell us some interesting facts about Stretch Pizza that not everyone knows!

Interesting facts..

Something some people may not know is we are a husband and wife team! I run the restaurant, design the menus etc and my wife is in charge of all the social media, branding and design - including designing the whole restaurant!

Another fact that some people may not know is we are part of the Gozney Pizza Collective.
We have always worked using Gozney ovens, from our portable Roccbox oven used at pop ups, to our home Dome wood fired oven and the massive Napoli Elite wood oven used in the restaurant.

The support we have shown Gozney led to them inviting us to be a part of their team to help spread the word about the Gozney brand.

What's in the pipeline for the future of Stretch Pizza?

I think our immediate future plans are just to focus on making the restaurant as successful as possible whilst also looking to continue the pop ups as well.

We have loads of weddings booked this year and next, as well as some local food festivals.

We would love to be able to open up a second restaurant at some point in the future, maybe even focusing on a different style of pizza.

MILCHIG

We chatted to the team at Milchig - the home of good coffee and good food.



Take us back to the start of Milchig, where did it all begin?

So, both of us worked independently, I (Bea) supplied local indie businesses with bakes as well as working as a chef and Aaron had worked as a barista for some time - so opening a place together seemed a logical next step.

We started in lockdown of 2020 and at this point, we were just a cookie shop. Last year, we took the plunge and added on another shop unit so that we could have the version of Milchig we always wanted - including a small savoury menu and coffee.

We thought that together, we could offer something special in a place where we knew people would feel comfortable. We always said that we would start a business together and then a good opportunity came along and we kinda ran with it. It wasn't planned what it was going to happen when it did, but it's all worked out amazingly!



How did you find running the business during COVID?

Tough. It's still really tough to be in hospitality and feeling the repercussions of COVID and what that means financially. During COVID, we had to adapt and we did home deliveries but it's not the same as having your shop open and having customers coming through the door.

We're so proud that we managed to get through it all and we think it's a real testament to our grit and determination and the loyalty and support of our amazing customers.

Your rotating menu is full of delicious brunch delights on top of a counter full of in-house bakes, do you have a favourite item?

Aarons favourite is the Fried Egg Sandwich, which we kinda think of as one of our staples. It ticks all the boxes in what you want in a brunch dish.

Brownies are my favourite as they're sentimental to me and it's where my business started. Everything at Milchig is baked by me. We're very proud that all our bakes are done on site in our bakery upstairs. They are done in small batches to make sure we deliver consistently good products.

Tell us an interesting fact about Milchig that some people may not know!

The name Milchig means "made with milk" as when we started all our products were milk-based. When we expanded, we talked of a rebrand but we loved it so much we decided that it should stay.

Do you have any future hopes for Milchig?

In the long term, we'd love the challenge of a bigger space. We love what we have at the moment; but it limits what we can do.

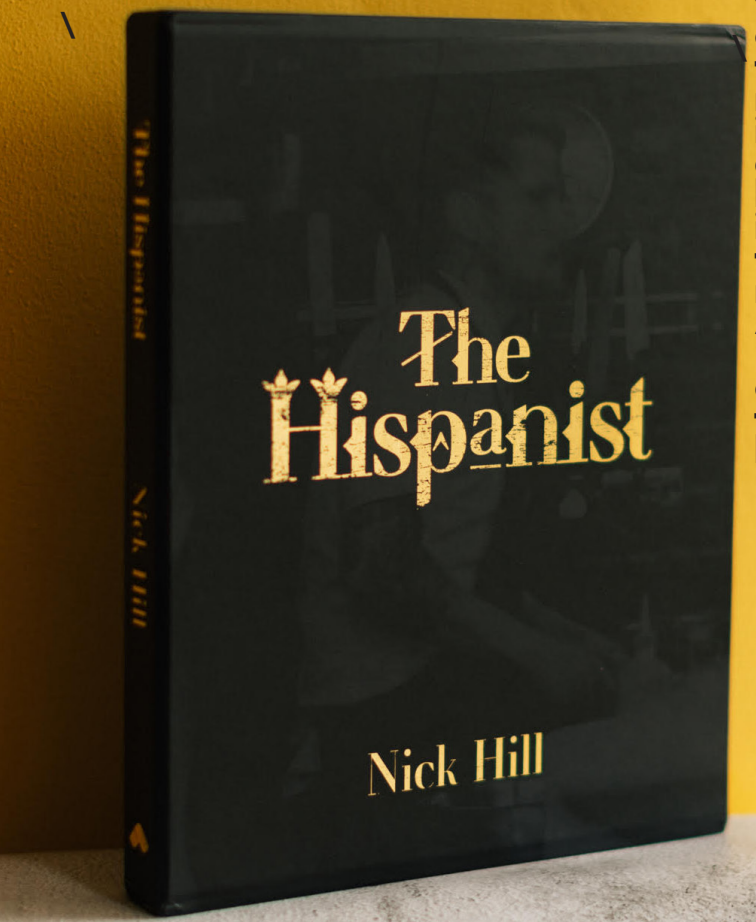
At the minute, we just want to concentrate on developing our brand and giving the best experience we can to every customer. We want everyone to walk out the door happy and excited to come back. That takes time and dedication from each of us and our staff.

Head down to Milchig in Paragon Arcade, to be spoilt for choice between their brunch sarnies and baked-goods filled with love.

THE HISPANIST

The Hispanist is an independent restaurant located in Paragon Arcade serving exciting small plates influenced by Spanish cuisine. Owner, Nick Hill, recently launched his debut cookbook named after his restaurant. The book features 120 recipes which are intended to be accessible to cooks of any skill set. Enabling you to sample the flavours of the restaurant at home with ease.

"The book is a representation of how I view Spanish food, in particular; tapas. At the restaurant, we follow the simple philosophy that tapas isn't a flavour, and the book captures that as we include ingredients and techniques from far and wide. It was a conscious decision to exclude recipes that involve specialist equipment, hard-to-obtain ingredients, and techniques that require a lot of skill. The result is 120 recipes that are achievable for cooks of all levels."





Purchase The Hispanist cookbook at: www.awaywithmedia.com/

BROWSE BOOZERS



THE WHITE HART

Welcome to Browse Boozers – the definitive guide to Hull's finest drinking establishments.

The first edition of this series focuses on The White Hart – or 'The New White Hart' as it is affectionately known by local pub veterans so as to differentiate from 'Ye Olde White Hart'.

The Grade II listed building is a true Edwardian drinking palace, regarded by CAMRA as a pub of historical importance. The building, which was built in 1904 as a pub and hotel, was designed by Freeman, Son and Gaskell.

A feature which oozes character into this watering hole is the bar, which greets you upon entry. The iconic semi-circular Burmantoft's pottery tile bar if one of fourteen remaining in the UK, presenting the drinker with a varied range of real ales, craft beers and spirits.

You can find their bar stocked up with unique beer offerings, be that a fruity IPA or a pint of bitter your Grandad would favour - there's an ale for everyone.

The White Hart is a real gem of a pub. Whether you are looking for an afternoon tipple over sports, a feast from resident kitchen Anti Saute Saute Club, or even a nosey at some Hull-pub history.

ANTI SAUTÈ SAUTÈ CLUB

Mike White speaks to Louis Byron of Anti Saute Saute Club.

Now then Louis, thanks for taking time out to speak to us. Firstly, can you tell us what Anti Sautè Sautè Club means?

"No one knows what it means; but it's provocative - it gets the people going" but also, I guess it's a bit of a meme. It's a rip-off of the streetwear brand 'Anti Social Social Club', which got flipped to 'Anti Shipping Shipping Club' as they are notorious for not shipping their garms. There's a quite a few 'anti' clubs now out in the world, but I think we were one of the first.

Where did it all start for you in the kitchen, and who are your culinary inspirations?

I've always worked in this industry, starting at the iconic Yankee Burger when I was 15 years old, oh shit - that's like 22 years ago now! I started in the Front of House, but always liked helping out in the kitchen when chefs were on holiday or absent when I was a restaurant manager - I think I found it more exciting than FOH. In 2012, I managed to blag a head chef job and then just 'faked it, till I made it' haha!

In terms of culinary inspirations, Tom Kerridge is my favourite chef. Marco Pierre White and Anthony Bourdain are both up there too. Obvs' they're cooking outstanding food, but it's more about their personalities and the way they conduct themselves within the industry.

The 1990 ITV documentary "Marco" is well worth a watch, it's on YouTube and there are shit loads of quotable lines in there. Obvs' I gotta mention my Mum too; she cooks banging food! Lastly, I've gotta mention the late-great Pete Warriner, just like the celeb chefs mentioned, he cooked banging food, but knew what it was to work in a kitchen, and inject humour and energy to get through those long days.

Your relationship with The White Hart seems like a match made in heaven, how did that come about?

Literally, a Christmas pop-up that started in November '19 and I never left. The initial idea was to bob about the city doing pop-ups with the new brand, but after a successful first Christmas, I was able to stick around. Then we were lucky enough to take the building next door in August '21.

The food dished up by yourself and the team Anti Sautè is widely regarded as some of best scran in the city. What can we expect to see on the menu?

Oh, that's very kind to say. We've been changing up the menu regularly in the last couple of months, we are not sticking to any time frames, if we put something on and it sells - it stays on for longer. If something flops, we pick something new and try our luck with a new dish or burger.

PHOTOS BY LEWIS MONK HART







In terms of what we cooked for your visit, I think that's a good reflection of what's generally available from us. We've become quite 'famous' for our Katsu fries, bangin' burgers and a strong vegan offering. Personally, my favourite foods are Asian, North African, French and American - so I think those flavours and cooking techniques will always be reflected on the menu.

Tell us about your collaborations with members of Hull's music and arts community.

It's been quite an exciting part of the business, and something that's flopped off a bit more recently which is a shame. I need to re-energise that side of the business again.

The collab with the ***DFC crew*** started even before Anti Sautè, when I was at Atom. I used their DFC/KFC logo for a Valentine's menu and the relationship started from there. During COVID local artist, ***Nohone*** did us several runs of loyalty cards which were always really fun designs. Both Nohone and ***Friends on Every Street*** have helped us out with logo designs.

More recently, we've done collab burgers with ***Milchig*** and the ***Dirty Donut*** using their bread for burgers on special menus.

Previously, we've also done special menu items in collaboration with local insta influencers ***@eatswithPetgoth*** and ***@plantpoweredadam***. I'm currently trying to work with local vintage clothes suppliers to do a merch run on up-cycled tees, let's hope that one comes off.

I am always up for collaborations, so if anyone wants to try anything, hit us up.

Finally, who are your indie recommends for food and drink in the city?

Oh wow, we are spoilt for choice now! Hull has such a rich tapestry of food offerings. I don't think any of these I mention won't be off the radar of a Browse Mag reader, but just in case!

The best food is deffo done by ***The Social Distortion***, so catch them at their next pop-up. ***The Hispanist*** is up there too, that food is bangin'! In terms of brunchy breakfast stuff; ***Flour and Feast, Nibble*** & ***Next Door*** never disappoint. In terms of coffee ***Ginger Beans, Black Market Coffee*** and ***Still*** are all banging! ***Milchig*** is great for coffee, sarnies and something sweet. The team at ***Brain Jar*** are amazing at cocktails and the hospitality is second to none. More importantly, for beer ***Atom, 80 Days, Furley&Co*** and ***Bone Machine*** are all up there.

A huge thank you to Louis from Anti Saute for chatting with us. It is always a win when we get to not only eat their food, but experience the passion coming from the team at ASSC. Head down to White Hart to sample some of the best scran Hull has to offer, and stay up to date with the restaurant's ever-changing menu on Instagram ***@anti_saute_saute_club***.



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