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ES Magazine

13th October 2014

FLAT OF FUN

House party or bar? Now there's no need to choose.

The Little Yellow Door

looks like a flat shared by five fictional flatmates, complete with cosy sofas, handwritten menus and a different punch every night. On Fridays there's a sit-down supper for 30. Open Thu-Sat until July.

Recommended tippie:

the house punch, £6.50.

68 Notting Hill Gate, W11
(thelittleyellowdoor.co.uk)



Evening Standard

31st October 2014

FOOD

With top-notch food, killer drinks, silly games and free roam of the flat this is the ultimate house party – and everyone is invited, says **Susannah Butter**

IN A flat near Notting Hill Gate a group of new friends are doing shots from egg cups. Later they will share a delicious melted camembert cheese snack, pose in novelty hats and play a game of Twister, leading to all sorts of shenanigans that are not fit to print. It is all fairly standard house-party practice but this lot only met when they arrived at the flat.

The Little Yellow Door (TYLD for brevity) is London's friendliest food and drink pop-up. The advantage of these events, as well as being testing grounds for new restaurants, is that they are less formal than traditional dining. This is the first to allow guests to book on What'sApp and bills itself as "the ultimate flat share". Regulars are given a personalised mug with their face on it. One of the founders, Kam Dehdashti, says: "The best nights out are always house parties so we thought we would recreate them here. You may arrive with three friends and leave with 10."

If you're balking at notions of organised fun, stick with it. At a time where the cruel London property market means we are being squeezed into ever tighter living arrangements, genuine house parties are becoming more difficult to host so outsourcing them is not as odd as it sounds. Plus it means you don't have to squander pre-party energy on preparing your house or tidy up with a hangover. It's a bit like going to a bar or pub, only far more relaxing and with the potential for more gossip.

They have kitted out the space, formerly the gay and lesbian Blag club, like a house, right down to the loos where we find nail varnish, reading matter, a hair dryer and tampons. Cynics may well point out that it is a kleptomaniac's paradise with all the trinkets but so far everyone has been very respectful.

On the Saturday night I visited, Dehdashti was manning the decks but the best thing was the food. The expert creations that came out of the kitchen distinguished this gathering from any house party I have ever



New friends: Susannah Butter (in red) with the founders of The Little Yellow Door and their friends; the food alone is worth going for, above



Plates with mates

been to. Pop-ups have become the place for chefs to try out their concepts and the team behind TYLD have form, with past projects including ROXX club, Press Play immersive film nights and The Wandering Chef supper clubs. Highlights were taramasalata with

confit onions and pork scratchings, duck confit scotch egg and that incredible melted camembert with pear, candied walnuts and truffled honey. It is worth going just for that. The flat's pet goldfish are named Cam and Bert in its honour. All dishes are named after the flatmates everyone

has had – from "the fridge raider" and "the corner shop bandit" to "the yoga bunny".

As you'd expect at a house party, there is a punch – with rum and red wine but also a talented cocktail mixologist who whips up most things. Try the Space Jam, with

Southern Comfort and your choice of apricot or blueberry jam.

Thursdays and Fridays start out as a more civilised affair with a sit-down dinner. If Saturday was anything to go by, it's worth going back for more. It's on for the next nine months so there is plenty of time to make friends with the housemates. It's just a shame they don't do hangover breakfasts as well.

Until July, Fridays, £35, Thursdays and Saturdays price à la carte, 68 Notting Hill Gate, W11, thelittleyellowdoor.co.uk

Sunday Times Style Magazine

24th November 2014

PARTY

URBAN TRENDS

HOMEMADE TOP-TIER RAVES

According to the experts at UrbanJunkies.com, it's all about a bit of DIY. Bring your own bar, hire a warehouse, DJ your party and pay for it all — for up to 300 people, natch. The result? A controlled crowd, atmosphere, drinks and music, and one banging bash.

NO WI-FI NOSTALGIA

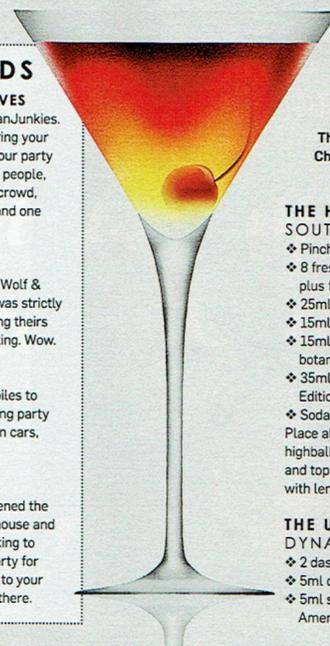
Want a true blast from the past? Wolf & Badger's 1990s Nostalgia party was strictly no phones, with everyone checking theirs at the door and then actually talking. Wow.

KEEP IT MOVING

Take trains, planes and automobiles to the next level. The truly happening party this season is on the move. Not in cars, though. Just, no.

HOUSE-PARTY VIBES

Hello, sofa stains! The newly opened the Little Yellow Door, Zetter Townhouse and the Laddershed Club are all looking to the good old-fashioned house party for inspiration. Cast your mind back to your student days and you're almost there.



WHAT TO DRINK

Want the hippest cocktails to lubricate your party? Then who better than the award-winning mixologist Ryan Chetiyawardana, the man behind the Dandelyan Bar at the newly opened Mondrian London, to wet your whistle.

THE HOUSE COCKTAIL

SOUTHBANK

- ✦ Pinch of salt
 - ✦ 8 fresh lemon verbena leaves, plus flowers to garnish
 - ✦ 25ml lemon juice
 - ✦ 15ml gomme syrup
 - ✦ 15ml Kamm & Sons botanical spirit
 - ✦ 35ml Bacardi Superior Heritage Edition Rum
 - ✦ Soda water
- Place all the ingredients in a highball glass over ice, mix well, and top up with soda water. Garnish with lemon verbena flowers.

THE UPDATED CLASSIC

DYNASTY

- ✦ 2 dashes Bob's Lavender Bitters
 - ✦ 5ml crème de cassis
 - ✦ 5ml saffron-infused Cocchi
- Americano fortified wine (infuse

1g saffron in a bottle of

Cocchi Americano for

8 hours, then strain)

✦ 50ml Belvedere vodka

Pour all the ingredients into a

mixing glass over ice and stir.

Strain into a chilled coupette glass.

THE WINTER COCKTAIL

SEASONAL COLLINS

- ✦ 50ml Belvedere vodka
- ✦ 25ml lemon juice
- ✦ 15ml honey syrup (two parts honey dissolved in one part water)
- ✦ 1 fresh fig
- ✦ Soda water
- ✦ Fresh mint and a lemon wheel, to garnish

Put all the ingredients into a shaker and shake over ice, strain into an ice-filled highball and top up with soda water. Garnish with fresh mint and a lemon wheel.

SNACK ATTACK

CHEESE TOASTIES

Party sliders? Totally done. "The best mid- or post-boozing food is grilled cheese, as they say in the USA, or toasties, as we know them," says David Waddington, the owner of the London eatery Hoi Polloi. "Experiment by adding pulled pork, pickles and chipolatas and serve with

homemade brown sauce to tipsy guests at the witching hour."

HEALTHY PARTY NIBBLES

The fash pack's go-to caterer of the moment is Tart London. Don't expect "trend cuisine"; instead they suggest healthy and delicious one-pot wonders such as prawn laksa

soup and coconut dhal to boost the immune system.

STREET-MARKET SOIREEES

Prefer to leave the hassle to someone else? The Night Tales and Hawker House street markets provide the food and the fun — some vendors will even deliver to your door. Result.



TUUUUNE!

No one throws a party quite like the chaotic crew at Sink the Pink, so who better to fill your dancefloor?

XR2 — MIA

The drums, the bass, the build — let yourself go wild

Stand on the Word —

Celestial Choir
An anthem for any do.
Ridiculously good

The Boss — Diana Ross

It'll make your heart warm
and your legs kick

Sing It Back — MoloKo

A masterclass in dance
music, everything about it
is pure genius

Girls on Film — Duran Duran

Cue party guests trying to
out-supermodel one another

The Runner — The

Three Degrees
Brilliantly relentless

Notting Hill & Holland Park Magazine

January Issue 2015

The House with the Yellow Door

HANNAH LEMOY chats with the flatmates and founders of a creative new pop-up that aims to make you feel right at home

"THAT'S MY HOUSE" reads the blue front door.

These simple words uttered by Hugh Grant in Julia Roberts in *Notting Hill* made the Shepherd of Richard Curtis' house an unlikely Hollywood star. Once the film firmly cemented itself as a cult classic, the door was removed and sold at Christie's for £25,750. The new owners of the house have since replaced it with a replica and reinstated the building as a tourist attraction. However, the attention is about to be diverted with the arrival of a new brightly-colored portal in town: The Little Yellow Door.

The latch is off the hook when Lemo and I find myself in the sitting room of a Notting Hill 'flat' with the flatmates who cannot stop laughing hysterically (and swearing) at each other. You may be wondering why I here so generously filled my sentences with swears? To give you the simplest answer: the flat is not a flat, it is the concept for an innovative pop-up restaurant.

While we wait for one of the flatmates – Lala Jacobi – to arrive, the other four are telling me how the pop-up restaurant came to be. Having worked with each other individually for various events in the past, they felt it was the right time to collaborate together for a new project. All of them keep successful day jobs. Lala and Jamie Hazel are from The Wanderlust Club, an exclusive foodie experience. Ramon Beronishi runs club nights with his company Rock. Ed Lewis-Pratt puts on themed cinema evenings with Press Play, and Chris Exano-Gordis is a chef. The day I meet them is their first day together in the office above the flat and they are living it. "It's f***ing hilarious. You could film us. It's like a zoo," laughs Ram.

Kam previously worked in the building where it was under the guise of a club and has been in touch with the owner ever since. "The owner called me up as a first point of call (when it became available) and asked if I



was interested," says Kam. "I had 24 hours to make up my mind. We all just agreed to it. We didn't even have a concept!" After this quick leap of faith the team got together to create a theme for their new project. The group battled with ideas for about three days, but with every suggestion they couldn't avoid the fact the place looked like someone's home, so that's what they settled with. They designed The Little Yellow Door as a flat for a group of young professionals who enjoy mixing strangers in to enjoy good food and lots of cocktails. There is a 'warm up' of drinks and food on Thursdays, dinner parties on Fridays, and full-blown house parties on Saturdays.

They have really gone to town with the interiors to put the message across. The house is hilariously and artfully decorated with a mixture of antique and retro items that the flatmates either own or have collected from local thrift stores. Old family photos, a swaying blue gramme, shoes lined up by the entrance, a vacuum cleaner and a pile of magazines (but the place, the latter is used to display some of the menus and I quickly look through *Mitting Hill* & *Holland Park* to see if any of the articles have been featured. They haven't, I sadly averred from Brownie points. Even the bins are accurately and meticulously decked out with posters and leaflets in the national. "We have a big focus on decor and eat with what we do for The Wanderlust Club," says Jamie. "That's Lala's great forte. I think we all gave our two pence's, but Lala was the mastermind behind it," says Jamie. My favourite part is the treehouse at the back of the room, which accommodates games and toys such as Operation and Duplo and comfy seats for secluded conversations.

The detail and thought put into the design encompasses the diverse personalities of each flatmate. I ask them to describe each other and between their raucous guffaws and (well) manage to decipher the following:

Kam is the patriarch of the group and is the main commander during the interview. With his business experience and know-how he keeps everyone 'on line' and directs the practicalities of running a bar and restaurant. "Kam is dad," says Chris simply.

Ed is the calm, quiet flatmate. He reads and smokes along with everyone and occasionally adds in a few pearls of wisdom. "He's the one who takes slightly longer to process things – that's meant to be a compliment," laughs Kam, who then explains fully. "When we're throwing creative ideas around he puts the logic into it and is very open to taking us when to shut the f*** up!"

Lala is the only lady in this group of loud-mouthed men but is fully equipped with a sharp tongue and a no-nonsense attitude. "If something needs to be hung up or something needs to be fixed, everyone turns to Lala rather than one of the gags," laughs Ed, who then pauses. "...that's why we have eight felling shavers!"

Jamie is up next. The wordsmith of the group, his dandyish style and booming posh voice makes him one of the more headstrong. "Jamie is the charming one," says Lala, who has known him for the longest.

Finally, there is Chris who has been the loudest of the rabble, laughing for minutes and, I sense, the most likely to cause trouble. Energetic but a very talented chef. "We're pretty busy at the moment," adds Jamie. "And I think when we start to get less busy we'll need to buy him a hamper wheel. That's all that needs to be said about Chris."

There is one more flatmate who isn't present: Pierre. But Pierre is fictional. This character provides The Little Yellow Door with the inspiration for a French-inspired

menu, which includes foie gras, pork rindies au lard, slow-cooked lamb with potato dauphinoise and pulled pork for dessert. Most importantly, this flatmate will charge every quarter to give the chefs a chance to experiment with the menu. "Pierre will move out at some point and we'll have a new and exciting flatmate," says Jamie, playing the part. "He'll get fed up of our parties and head back to Paris." Here's hoping the next person is from Japan.

A few days later I attend a Friday dinner party (after booking via WhatsApp) and it is quite the experience I expect it to be. My friend and I are seated between two large parties. To the left, the group is immersed in their own conversation but to the right they are more than happy to make our acquaintance, telling jokes and filling our glasses with their wine. When the waitress says, "Arrive with a friend or two and leave with two," they certainly mean it, so if you're not ready to get stuck in don't bother turning up. If you are, you'll enjoy an evening to remember.

The food is exquisite. The duck liver parfait is so incredible I'm slightly offended that my plate has to be taken away so promptly. But the pièce de résistance for me is the rich and creamy cheese sauce with shredded duck confit and brown sheep's cheese gratin. Frying in the fireplace with a large cushion of joy. As soon as we are finished, the chairs are collapsed and the table disappears to make room for pulled pork and more guests who have been waiting patiently outside. The slightly hip-hazard style with which this is all completed only adds to the charm.

By the time I call it a night, people are crammed into every nook and cranny of the small space. I feel a twinge of disappointment that this fun and exceedingly popular pop-up is not a permanent venture but a few words from the group give me hope that this isn't the last time we will see The Little Blue Door or The Little Green Door," says Lala. "Oh we might be hugely successful and have to get really specific," replies Jamie. "Use One Very Large Orange Gate!" offers Lala, sending the group into hysterics again, while I fantasise about how much this would fetch at Christie's. All in good time. ■

The Little Yellow Door, 68 Notting Hill Gate, W11 3NT, thelittleyellowdoor.co.uk

FOODIE FLATMATES

On Thursdays, The Little Yellow Door provides guests with some delicious snacks to see off the evening; they tell us who inspired them.

The Yoga Bunny

Every flat has a health fanatic, but there is nothing about these dips.

- Lentil hummus, amaranth, mint and pine nuts
- Taramasalata, onion, onion and pork scratchings
- Avocado, pickled onions, tomatoes and chipotle
- Labneh, dill, mint, cucumber and smoked aubergine

The Fridge Raider

Who ever resist the saviour: roast potatoes? The burger's call for all festive fridge raids.

- Roast chicken wings, roast potatoes and stuffing sausages, served with local sauce, gravy, horseradish and mustard.

Mr Overheard in Waitrose

The age-old wisdom of The Fridge Raider: the more you eat the perfect snacks.

- Scotch egg of the day, crook necks of the day, smoked meat of the day, or pâté of the day, served with green salad, baguette, cranial and accompaniments.

The Feaster

The guy who has a liquid dinner and chews it with a dirty shaver's face. Daily flatmates.

- Chipotle glazed pulled pork with bacon, red pepper, roast garlic mayo and salsa.

Cherise on Toast

We asked Pierre, our French flatmate, to make cheese on toast. We think something new has been lost in translation but we tried it at all weights.

- Roast Camembert, egg yolk, porcini, chestnut mushrooms and truffle, or roast Camembert, pear, cranberry walnuts and truffle honey; both served with green salad, baguette and cranial.

The Corner Shop Bandit

For a flat with a duck door the meal and a salty flatmate.

- Vegetable crisps, popcorn and cranial nibs.



SPOTLIGHT

24th March 2015

Things to Do



◀ THE EDIBLE EXPERIENCE

This Wonka-like wonderland will bring you to your knees, and that's just to get through the door. To promote its new flavour of fizz, Pepsi Max has teamed up with innovative events company The Robin Collective to create **The Cherry Rooms**. Crawl through a secret entrance at the back of a soda shop and discover a world of cola rain, molecular mocktails and edible trees. A series of free workshops is also planned, including super-taster testing sessions and a chance to make edible beauty treatments. Reserve your place in advance online to avoid missing out. 133 Bethnal Green Rd, E2 7DG. www.the robincollective.co.uk/thecherryrooms. Shoreditch High St Overground. Thu Mar 26 ▶ Sun Mar 29, Thu-Sat noon-8pm, Sun noon-5pm.

Make a meal of it

We're way ahead of the Eating & Drinking team this week. **Ashleigh Arnott** picks some great food-themed events



▲ THE OLD-SCHOOL INDULGENCE

Celebrating the classy post-meal pairing of choice for decades' worth of dinner parties, **The Cheese and Wine Festival** is back for a sixth year. Devotees of pongy dairy products will never want to leave the 200-plus varieties from over 30 cheesemongers including La Cave à Fromage, who are aiming for a world record for the most cheese types on a cheeseboard. Wine buffs can choose from a huge selection of organic and biodynamic bevvy's, while tutored tasting sessions (£5) offer an in-depth knowledge of such classics as Somerset ploughman's. Tickets also allow entry to The Chocolate Festival, so the sweet-toothed can continue eating next door. Business Design Centre, 52 Upper St, N1 0QH. www.cheesewinefestival.com. ☎ Angel. Fri Mar 27 ▶ Sun Mar 29. Fri 1pm-9pm; Sat 10am-7pm; Sun 10am-3pm. £12, £5 children; £9/£4 adv, free under-fives.

THE CIDER CELEBRATION

Every autumn, juicy, carefully cultivated apples tumble to the orchard floor. A certain number are then smashed to smithereens in the name of cider. **The First Pressings of 2015** is a celebration of last year's harvest and a chance to be the first to sip this year's Somerset brews. The booze line-up features 30 ciders (plus lashings of mead) and is served alongside a complementary food menu cooked on an open fire. As well as your meal, tickets include a tutored cider tasting session and two half pints. By the end, your cheeks will be as rosy as those apples once were. Queen of Hoxton, 1 Curtain Rd, EC2A 3JX. www.tinyurl.com/TOciderbox. Shoreditch High St Overground. Sat Mar 28, noon-9pm. £15.

▶ THE PLANT PARTY

Unusual combinations of fruits, vegetables and herbs are what will make the goodies at **Gulptivate** pop-up bar unique: expect sausage rolls with pear and apple chutney, hearty vegetarian salads and earl grey brownies. The cocktails will also get a fragrant makeover. Sip your way through a chilli, cucumber, ginger and gin cooler or a beetroot and prosecco beet-ini. Entry is free but guests are asked to RSVP online. Hoe Street Central, Hoe St, E17 7AW. gulptivate.splashthat.com. ☎ Walthamstow Central. Sat Mar 28, 7.30pm-late. Free entry.



Things to Do

▲ THE SOCIABLE SUPPER

This curious venue aims to recreate the amiable atmosphere (and the havoc) of a house party, so it's pretty likely you're going to make some new pals when you attend one of the **Wednesday Kitchen Suppers at The Little Yellow Door**. You'll be served an Aperol spritz and two courses of classic Italian dishes before exploring the flat for yourself, or making the most of the bar. Firm up those blossoming friendships with a sharing cocktail and eight straws. 68 Notting Hill Gate, W11 3HT. www.thelittleyellowdoor.co.uk. ☎ Notting Hill Gate. Wed Mar 25, 6pm-11pm ▶ £20



3rd February 2016

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3 February 2016

Six Ways To Spend Valentine's Day

The Huffington Post UK | By [Lucy Sherriff](#)

Posted: 03/02/2016 12:49 GMT | Updated: 2 hours ago

Valentine's Day is looming, and, single or not, it's pretty difficult to ignore.

Instead of settling for a Netflix n Chill session, or a Pizza Express dinner for two (you can do better than that), check out these six ways to spend February 14.

- Fine dining at The Shed, Notting Hill



Archer Street

Archer Street's Valentines Dirty Dancing party will ensure Casanovas have the time of their lives, and for those seeking something a little more intimate, Archer Street will be hosting a Valentines Lovers Tea Party for you and your beloved on the 14th February. Couples will be invited to take part in dance classes by an award winning choreographer, the perfect aphrodisiac to get those hearts racing.

Join Archer Street on Saturday 13th February from 2pm - 1am for their Dirty Dancing Valentines party. Warm your heart with an Endless Love cocktail while the all-singing Archer Street staff add to the passion of the evening with songs and performances from the film and stage show, to get everyone singing and dancing, so no one puts baby in the corner.

On Valentines Day itself celebrate with a Lovers Tea party, including Endless love filled teapots, finger sandwiches and delicious brownies from Michelles Caketique.

- Partying all night at The Little Yellow Door, Notting Hill



If you're looking for somewhere a little out of the ordinary to celebrate Valentines with your loved one, The Little Yellow Doors All Day Loving Valentines Special is the place for you. London's most loved pop-up bar will be hosting an all day affair consisting of brunch, tea and dinner, where couples can enjoy each others company as if you were sitting in the comfort of your own living room.

A two course bottomless mimosa or Bloody Mary brunch starts at 1pm followed by afternoon tea from 4pm serving freshly baked scones and strawberries alongside a bottomless pot of alcohol infused tea. If you're planning on going out for a relaxed, yet romantic dinner, TLYD will host a delicious menu with a glass of bubbly or their special valentines cocktail. For that extra special person why not treat them to a bottle of bubbly and the chef's selection.

- Swooning over beautiful food at Molé Taco Bar, Central London

9th February 2016

Justin Bieber is doing a Blue Steel. **Susannah Butter** joins the walk-off



Perfect pose: left to right, Penélope Cruz, Will Ferrell, Ben Stiller, Kristen Wig and Owen Wilson in Zoolander 2. Below, supermodel Naomi Campbell starred in a mock perfume ad in the promo trailer for the film.



Stellar extras: Benedict Cumberbatch and pop idol Justin Bieber

representation of non-binary individuals". It has 24,200 signatures. They object to Benedict Cumberbatch's character, a supermodel called All. When Zoolander asks, "Are you like a male model or a female model?", Cumberbatch's character replies, "All is All." Hansel explains: "I think he's asking, do you have a hot dog or a bun?" The petition calls All an "over-the-top, cartoonish mockery of androgyne/trans/non-binary individuals", and the "modern equivalent of using blackface to represent a minority".

The parties
So you think you can walk? It's a

walk-off at Upstairs at The Ritzy's Zoolander Party next Friday. Gird your loins for the heat of Phoenix Fagbutt's live performance.

In (Kanye) West London, The Little Yellow Door is hosting Magatu's House Party. There will be a showing of the film, a yellow carpet to work your Blue Steel on and really, really ridiculously good-looking guests dancing to Relax every hour, on the hour. If you can't get a goddamn latte, make do with Ciroc's limited-edition tribute Blue Steel vodka and drink every time there's a celebrity cameo or someone does the Magnum look. Mix with water because as the Z-man says: "Moisture is the essence of wetness, and wetness is the essence of beauty."

The fans
Vogue magazine appreciates DZ - they put VHI's three-time male model of the year on the cover of this month's American issue. He gives them a tour of his winter apartment and really opens up, telling them why he doesn't sweat or text and revealing his thoughts about Brooklyn ("I really hope they find a cure"), why diversity is the best thing about living in New York ("You have

really good-looking people, and also really attractive people") to his favourite holiday ("my faith is very important to me, so I'd have to say, my birthday").

He poses for the Vogue shoot with fellow members of modelling royalty: Joan Smalls, Jourdan Dunn and Gigi Hadid but says it was too awkward for Cara Delevingne to join in after their three-hour relationship on Saturday.

They wooed each other with a walk-off under the Eiffel Tower and took plenty of selfies. She captioned one "#nevertouchedhisbutthole" as a tribute to Kanye West's spat with Amber Rose. Zoolander showed off: "Exclusive: 'Der-vigne' are now a 'thing'. In the coming months and years, I'll be live-gramming my relationship. She's a beautiful girl, not just on the outside. But also on the side side. Like in profile." They "really speak to each other", "like Cara speaks and he speaks back".

Designers are into it too. Check out Marc Jacobs's homage to the orange mocha frappuccino scene, filmed on a recent jolly in St Barts. It makes life easier.

@susannahbutter

Why the fashion world fell for Derek

WHEN we were thinking about launching London Collections Men, London's first self-contained men's fashion week, we knew we had to make it fun. Sure, we knew we had to create a global platform for our young menswear designers, and we had to try to encourage some of our bigger designer names to return home from Milan, Paris and New York ... but we also knew that people would be expecting London to do what it does best - not take ourselves too seriously.

So when superstar male model David Gandy, one of the ambassadors of LCM, suggested getting everyone to practise their best "Blue Steel" in aid of charity, we leapt at the chance. For four days you couldn't walk through the catwalk shows, presentations, parties and dinners without seeing a fashion journalist, department-store buyer or fashion designer gurning for the camera as they desperately - extremely desperately in some cases - tried to look as much like Derek Zoolander as possible.

The problem with films about fashion is that usually they are so wide of the mark. The most heinous example is probably Robert Altman's *Pret A Porter* in 1994, primarily because, in its attempt to parody the fashion industry, it simply threw into harsh relief the fact that the industry itself is so much more extreme than most people realise.

The reason why *Zoolander* works, and the reason why it struck a chord with those of us who work in the industry, is that it played it strictly for laughs. It didn't try to turn it into a sardonic parody, it simply turned it into a spoof.

Ben Stiller's Derek Zoolander wasn't an extreme interpretation of a male model, in the same way that Will Ferrell's high-energy Magatu wasn't a veiled composite of various fashion designers. His character works because he is totally ridiculous. Funny, ridiculous, but nothing like the real thing. For years *Spinal Tap* was the default DVD of choice on tour buses worldwide but the heavy-metal spoof has been replaced by *Zoolander* because it is a very similar film, with similar archetypes. Only this time the musicians jolling about in the back of the bus are not laughing at OTT musicians, they're laughing at OTT models, designers and journalists. Not only this but the film has as much to say about the aspirations of the wannabe celebrity as it does about anyone involved in the fashion industry.

The first film also benefited from the supreme endorsement of David Bowie, who judges the nail-biting "walk-off" between Derek and Owen Wilson's Hansel at the end of the first film. And who wouldn't love a film that includes pitch-perfect lines such as: "Moisture is the essence of wetness, and wetness is the essence of beauty"? Oh, and in case you're interested, I do a pretty good Blue Steel. And, as it happens, a damn good Magnum. But the important thing is, everybody does.

Dylan Jones, editor of *COQ and chairman of London Collections Men*



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walk-off at Upstairs at The Ritzy's Zoolander Party next Friday. Gird your loins for the heat of Phoenix Fagbutt's live performance.

In (Kanye) West London, The Little Yellow Door is hosting Magatu's House Party. There will be a showing of the film, a yellow carpet to work your Blue Steel on and really, really ridiculously good-looking guests dancing to Relax every hour, on the hour. If you can't get a goddamn latte, make do with Ciroc's limited-edition tribute Blue Steel vodka and drink every time there's a celebrity cameo or someone does the Magnum look. Mix with water because as the Z-man says: "Moisture is the essence of wetness, and wetness is the essence of beauty."

representation of non-binary individuals". It has 24,200 signatures. They object to Benedict Cumberbatch's character, a supermodel called All. When Zoolander asks, "Are you like a male model or a female model?", Cumberbatch's character replies, "All is All." Hansel explains: "I think he's asking, do you have a hot dog or a bun?" The petition calls All an "over-the-top, cartoonish mockery of androgyne/trans/non-binary individuals", and the "modern equivalent of using blackface to represent a minority".

The parties
So you think you can walk? It's a

The fans
Vogue magazine appreciates DZ - they put VHI's three-time male model of the year on the cover of this month's American issue. He gives them a tour of his winter apartment and really opens up, telling them why he doesn't sweat or text and revealing his thoughts about Brooklyn ("I really hope they find a cure"), why diversity is the best thing about living in New York ("You have



TATLER

I N T R O D U C I A C T R E S S A

*Anya Taylor-Joy is very scary in the new horror film *The Witch*, but not as scary as the evil goat called *Black Phillip*. By Sophia Money-Coutts*

2⁶ FEBRUARY



Catherine Servel

C o t t o n d r e s s , £ 4 , 4

It may seem impossible, but this beautiful, heart-shaped face will shortly be terrifying us all. Anya Taylor-Joy, 19, is the star of a horror film called *The Witch*, set in bleak, God-fearing, 17th-century New England. She plays a young girl whose family are increasingly disturbed by black magic. And an evil goat called Black Phillip. When it premiered at Sundance last January, critics hailed it as a horror masterpiece. Think *The Crucible*, but with better hair.

'I can now dress myself as a Puritan in 45 seconds flat,' says Anya, on the phone from New York, where she has just moved from London to be that much closer to

C o t t o n s h i r t ,
c o t t o n t r o u s e r

She misses the Little Yellow Door, a bar in Notting Hill, as well as the British sense of humour, the rain and her dog, a rescue mongrel from a dog centre in Petersham. 'She's called Kala, which means "black" in Urdu. Basically, Mum and I were driving home with her and we asked the taxi driver to help us with her name, and he said she looked like a Kala. It's a bit silly and pretentious.' Meanwhile, she's living out of a suitcase in Manhattan and hanging out in the East Village, eating cheese and truffle pizza, drinking red wine and making video diaries in between auditions and press junkets. 'Being on all these planes and going to all these events is strange, but the best way I can describe it is that it's like every single one of my dreams coming true at the same time.'

Photographed by Catherine Servel

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7/13/2016

17 Summer Pop Ups In London You Would Be An Idiot To Miss

BuzzFeed

LOL win omg cute fail wtf

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17 Summer Pop Ups In London You Would Be An Idiot To Miss

Kelis is currently making milkshakes in central London. This is not a drill.

posted on Jul. 13, 2016, at 12:11 p.m.



Emma Cooke
BuzzFeed Staff, UK

1. Kelis x Le Bun at One Leicester Street



petite.blondine · 1 month ago

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Le Bun does awesome pop ups around London, serving amazing American French fusion food (above is the Truffle Double Double, a double cheeseburger with truffle jam). Kelis is now a Cordon Bleu trained chef with a cookbook and range of sauces. Do you see where I'm going with this?



This Map Shows Why A Pro-EU Party Might Flop At The Next General Election

by Chris Applegate

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7/13/2016

17 Summer Pop Ups In London You Would Be An Id



The Little Yellow Door

Alcoholic infused teas and sandwiches served in a apartment in Notting Hill. Little Yellow Door is a very good bar situated in a London flat, giving it a proper house party feel. They do delightfully wacky things (shots from egg cups, things like that), and their new tea party pop up is no different. Expect party games and various props.

Price: tickets from £25

Dates: every Saturday, 3 to 7pm

Book [here](#).

Emma Cooke is a lifestyle writer for BuzzFeed and is based in London.

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17 Really Pretty Big Knickers That Will Make You Throw...

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1

LOL WTF TRASHY AMAZING BLIMEY SPLENDID OH DEAR

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14th July 2016

I'll have 🍄🍄 with my 🍗, please ... Will diners give emoji menu 👍?

Rod Kitson

A RESTAURATEUR is challenging diners to guess what they are ordering for dinner – by launching a menu written in emojis.

The Little Yellow Door in Notting Hill is running the specials menu through the summer, with guests placing orders via WhatsApp.

Owner Kamran Dehdashti, 34, hopes it will get a thumbs up and not leave diners at the house party-themed venue with a crying-in-frustration face. He said: “We like to embrace technology and we thought this could be a cool way



Host: Kamran Dehdashti admits “buffalo wings with crudités and blue cheese sauce takes a bit of working out”

to engage with our audience, get them to WhatsApp what they want to eat, and we bring it to them. Emojis are now really part of everyday conversation.

“When we first opened we pioneered doing all our bookings by WhatsApp.

The reason being that if you were going over to someone’s house, you’d probably text or WhatsApp them.”

Dishes and cocktails are spelled out with the emoticons, ranging from “easy to not-so-easy” to work out, he said. “The Yellow Door house punch has a yellow heart, a door, a house emoji then the punch. You’d figure that out.

“Buffalo chicken wings with crudités and blue cheese sauce, that takes a little bit of working out. But that’s the whole point – it’s fun. Worst-case scenario, you can always ask the waiter.”

The long-running pop-up at 68 Notting Hill Gate, which changes its cuisine

according to the nationality of whichever “flatmate” – or member of staff – has “moved in”, currently has American-inspired beef, chicken and vegetarian offerings on its menu.

“We didn’t do too many options because that’s when it starts looking a little bit crazy,” Mr Dehdashti added.

“What emoji reaction will it get from the diners? Surprise in a happy way, tears of laughter – I hope it won’t be tears and a sad face!”

Mr Dehdashti, who used to run a club with Ronnie Wood’s son Tyrone and organised parties for Formula One, said there was a trend away from clubs

towards bars in London. “People are more in love with the unofficial brands, the independents,” he said. “There are some nightclubs where they are massively overpriced, people are sitting around trying to look too cool, paying £400 for a bottle of vodka – people want something real and authentic.

“They can go and eat Peruvian food in someone’s house and meet the amazing chef, it’s a totally new experience for probably £35 a head – ‘so why am I paying £400 for a bottle that cost this club £6?’ People who are in their mid-twenties would much rather be in a bar, hanging out, than in a nightclub.”

NEWSFEED FOOD & DRINK

Test Your Emoji Skills at This Restaurant, Where the Menu Is Written Entirely in Emojis

Raisa Bruner @raisabruner July 14, 2016

How well do you know your emoji?

Some restaurant menus can be challenging to understand, filled with obscure ingredients or dishes described in foreign languages you don't speak.

But one funky London restaurant called [The Little Yellow Door](#) is taking the opposite approach. Their menu relies on a universal language —although you might find it equally difficult to decipher. That's because it's written [entirely in emojis](#).

The “flatshare pop-up in the heart of Notting Hill” is not exactly a typical restaurant; “we like to do things a bit differently,” they say on their site. The food at the bar is inspired by “house party characters, and their weird eating habits,” while the special emoji menu for the summer—which includes two courses and a cocktail—is available for just £15 (or about \$20) “if you can decode the deliciously wacky menu,” the restaurant notes. To keep the tech-savvy theme going, diners can then WhatsApp their order to a number listed on the menu... or just find a waiter. So, can you translate the menu into actual food items?



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17 American Cities Foodies Will Go Crazy For...

Recommended by

 [the_little_yellow_door](#) · 21 hours ago Follow

Sneak peak at our New Emoji Menu. First place to do this apparently. God we're so high tech in this house I can't keep up! Oh and of course whatsapp the waiter your order [#Emoji](#) [#Menu](#) [#Whatsapp](#) [#Waiter](#) [#Order](#) [#YesPlease](#) [#Comfort](#) [#Easy](#) [#Modern](#) [#New](#) [#HighTech](#) [#Gadget](#) [#Quirky](#) [#Fun](#) [#Friends](#) [#Cocktails](#) [#Home](#) [#House](#) [#Flat](#) [#Flatmates](#) [#Bar](#) [#Restaurant](#) [#TheLittleYellowDoor](#) [#NottingHill](#)

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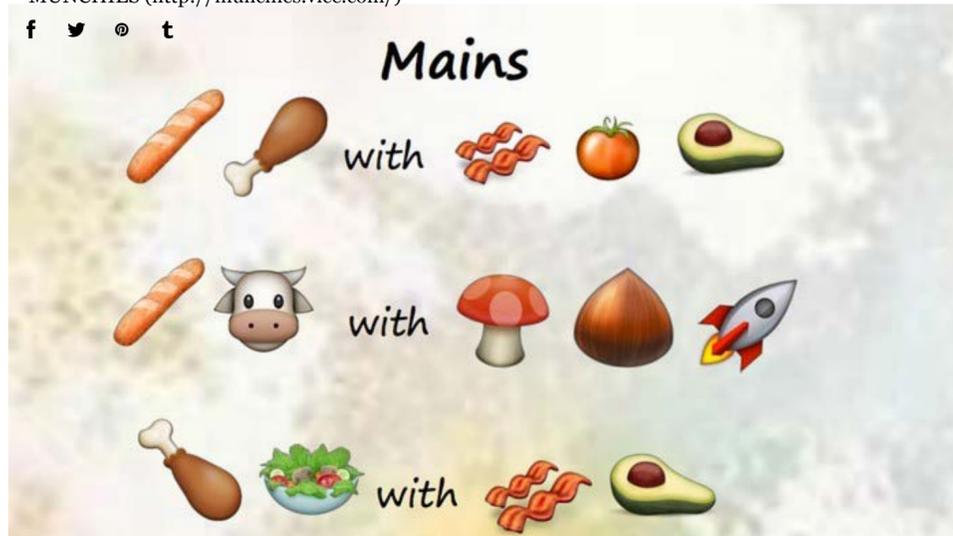
The first dish seems pretty straightforward—a chicken sandwich (on baguette, it appears) with bacon, lettuce, and avocado—but the second sandwich is anyone's guess, beyond the fact that it will involve meat. What could the acorn represent? Is the rocket a stand-in for arugula? The restaurant is lucky that the avocado emoji is part of the latest round of additions to the pictorial language.

But hopefully waiters will be on hand to help diners decode their dinners, before they end up with an unexpected dish.

Munchies Vice

15th July 2016

MUNCHIES (<http://munchies.vice.com/>)



This London Restaurant Menu Is Written Entirely in Emojis

BY DAISY MEAGER ([HTTPS://MUNCHIES.VICE.COM/EN/ARTICLES/AUTHOR/DAISY-MEAGER](https://munchies.vice.com/en/articles/author/daisy-meager))

July 15, 2016

Never Miss A Story

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When the new wave of emojis was released in June

(<https://munchies.vice.com/en/articles/everything-you-need-to-know-about-the-new-food-emojis>),

basic bitches everywhere rejoiced at the avocado (<http://emojipedia.org/avocado/>)'s long-overdue

induction into the Emojipedia. Brunch text game was also taken to new heights with the addition of

both pancake stack (<http://emojipedia.org/pancakes/>) and bacon (<http://emojipedia.org/bacon/>)

characters, while the aubergine (<http://emojipedia.org/aubergine/>) found a new rival in the form of

the green cucumber (<http://emojipedia.org/cucumber/>). No one yet knows what to do with that

potato (<http://emojipedia.org/potato/>), though.

But it wasn't until this week that The Little Yellow Door (<http://thelittleyellowdoor.co.uk/>) restaurant

in London's Notting Hill took full advantage of the update by launching an emoji menu

(<http://www.standard.co.uk/goingout/restaurants/london-restaurant-launches-menu-written-in-emojis-a3295511.html>) from which customers can order dishes over instant messaging service

WhatsApp.

WhatsApp.

What a time to be alive.

READ MORE: Everything You Need to Know About the New Food Emojis

(<https://munchies.vice.com/en/articles/everything-you-need-to-know-about-the-new-food-emojis>)

The menu (<http://willgeorgetaylor.co.uk/tlyd/menus/emoji.pdf>), which will run only on Wednesday

and Thursday evenings throughout the summer, encourages diners to work out what each dish is

before messaging their table number and order, or dare to actually converse with staff and "find a

friendly waiter."

Kamran Dehdashti, the owner of the restaurant, which styles itself as a kind of flatshare with a cuisine

that changes depending on the "resident" currently living there, told MUNCHIES that their emoji

menu is all in the name of embracing technology.

"We thought this could be a cool way to engage with our audience, get them to WhatsApp what they

want to eat, and we bring it to them," said Dehdashti. "When we first opened, we pioneered doing all

our bookings by WhatsApp, so it seemed fitting for the new emoji menu to be ordered via WhatsApp

too. Social media has really taken off with the idea too."

Diners at The Little Yellow Door should be warned, though—just when you think you've nailed

decoding that steak roll with mushrooms, rocket, and ... maybe a chestnut? what you'll actually get is a

steak roll with truffle mayo, caramelised onion, and rocket. Hmm.

READ MORE: Emojis Could Be the New Face of Food Research

(<https://munchies.vice.com/en/articles/emojis-could-be-the-new-face-of-food-research>)

And we're still trying to work out what would turn on your table if you ordered the yellow heart, door,

house, and punch emojis cocktail.

But if you get really stuck, you can always ask one of those friendly waiters for help. At least robots

haven't taken over that yet ... oh wait (<https://munchies.vice.com/en/articles/fast-food-ceo-wants-to-replace-humans-with-robots>).

-

TOPICS emoji (https://munchies.vice.com/nl/tag/emoji?trk_source=291579-topic), emoji menu

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18th July 2016

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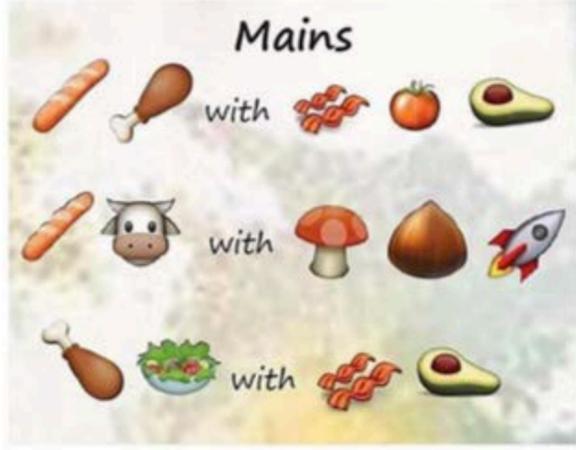
By Ryan Lasker, The George Washington University 5:59 pm EDT July 18, 2016

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A new menu at The Little Yellow Door restaurant in London isn't hard to read because it's in a foreign language or because it uses fancy words — it's because the menu is written with emojis.

Each of the items of the summer menu can be a little hard to decipher at first. Take it slow, and maybe there is some sense to it all. Maybe that chicken bone emoji and baguette emoji do mean something.

the_little_yellow_door · 1 month ago



Sneak peek at our New Emoji Menu. First place to do this apparently. God we're so high tech in this house I can't keep up! Oh and of course whatsapp the waiter your order #Emoji #Menu #Whatsapp #Walter #Order #YesPlease #Comfort #Easy #Modern #New #HighTech #Gadget #Quirky #Fun #Friends #Cocktails #Home #House #Flat #Flatmates #Bar #Restaurant #TheLittleYellowDoor #NottingHill

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The restaurant posted a sneak peek to the summer menu on its Instagram last week, also hinting that customers who order from the menu can send in their picks via the messaging app WhatsApp. So the surprise might not have to come until that baguette and cow emoji are in front of you.

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The Little Yellow Door at Notting Hill lovin the quirky vibe here #londonwalkabouts #uktrippin #makinmemorees #pubcrawl #thelittleyellowdoor

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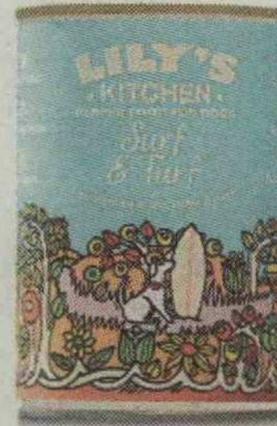
Waitrose Weekend

2nd August 2016

News in brief

Stone me This year's first crop of British plums last week reached the aisles of Waitrose before any other supermarket. Grown in Gloucestershire, the Herman variety of plums (£2.20/550g, selected stores) have a purple shiny skin and a stone that comes away easily from the flesh.

Vitamin sea Innovative pet food maker Lily's Kitchen has come up with a new summertime flavour for dogs: surf and turf. The new variety (£2.50/400g, selected stores) contains salmon, prawns, beef, spinach and rosehips.



Fancy some 🍰? A London restaurant has launched a menu written in emojis. The Little Yellow Door in Notting Hill hopes the move will encourage diners to react with a smiley face, but admits its buffalo chicken wings with crudité and blue cheese sauce might take a bit of working out.

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