

FOOD

and

TRAVEL

THE
AWARD
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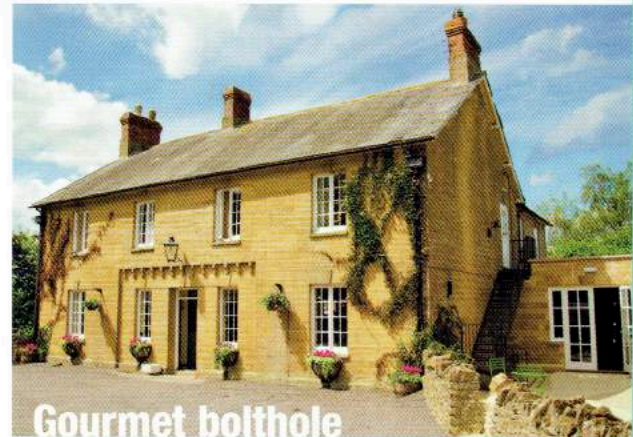


FAENA HOTEL MIAMI BEACH

This hotel may only be two years old, but its five bars, three restaurants and elegant poolside have already established it as one of the best in the city. In its former incarnation, this beguiling Art Deco hotel around ten minutes north of South Beach was a hangout for Frank Sinatra and his Hollywood chums. Today, it's at the heart of the Faena District, where the arrival of a dynamic arts centre has transformed the neighbourhood.

The cool crowd channel their inner Tennessee Williams while downing cocktails at the Living Room bar amid a riot of red velvet, gold palm trees and tiger print. Meanwhile in Los Fuegos restaurant, Argentine chef Francis Mallmann invokes gaucho-cooking in its purest form, with just fire, grill and meat. You'll also find local grouper or wild king prawn, wood-oven empanadas, dulce de leche pancakes and a good wine list.

Retire to rooms splashed with rich red and turquoise and ocean-front balconies that blend the style of their deco past with modern comfort. Breakfast on blueberry beignets or a South Beach scramble of avocado, local crab and fresh fruit before the nearby pool and swathe of sandy beach entice you on a stroll past palm trees and Damien Hirst's gilded woolly mammoth skeleton sculpture. *RB. Doubles from £315. faena.com*



Gourmet bolthole

THE QUEENS ARMS, SHERBORNE

Expect an atmospheric drive through labyrinthine country lanes straddling the Somerset/Dorset border en route to The Queens Arms at Corton Denham, which beckons from its prime position nestled in a valley surrounded by glorious rolling hills. Inside the cosy Georgian inn, log fires roar while a dazzling array of gins and whiskies sprawl the length of the bar next to stacks of homemade pork pies, that couldn't be more local: the inn boasts its very own smallholding of pigs. It's the ideal welcome.

Owners Gordon and Jeanette Reid, a husband and wife team, live by one philosophy: they count food metres – not miles. Head chef Ben Abercrombie puts a delicate twist on ingredients plucked from the inn's smallholding and kitchen garden or sourced locally. Try small plates of chicken and leek terrine with garden fig chutney and beetroot, driftwood and granola. Comfort food comes in the form of hearty fish pies, 28-day aged steak with triple-cooked chips and a solid Sunday roast.

Fear not, it's not far to stumble to one of the eight bedrooms afterwards. Each is unique, but all have big, comfortable French oak beds and roll-top baths. After a good night's sleep, a solid West Country breakfast ticks the boxes with Maran Hen eggs and Old Spot bacon. Whether you visit for a swift West Country Ale or a weekend away, this quintessentially English retreat is not to be forgotten. *SD. Doubles from £95. thequeensarms.com*

to stay

channel creative cool in Miami, rub shoulders with the 'it' in a 19th-century villa and cosy up in the South West



VILLA SORO SAN SEBASTIAN

Set in a 19th-century villa in Spain's food capital San Sebastián, Villa Soro is the ideal boutique B&B to lay your head. Expect home-away-from-home comfort and warmth throughout with tranquil lounges, a welcoming bar and lobby area, and stately gardens that evoke a familial sentiment. Roomy, traditional bedrooms have marble-clad en suites and gigantic beds, though the elegant breakfast spread of choice local delicacies is sure to have you leaping up in the morning. From the hotel, it's just a short pinxtos bar crawl to the city's old town, or you can borrow one on the hotel's bikes. *MS. Doubles from £127. villasoro.es*

Photos by Todd Eberle;
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