



MADE IN SAN SEBASTIÁN



In reference to late September, Rod Stewart famously crooned on Maggie May that he 'really should be back at school'. Well, love Rod and his mullet as much as we do, we decided that instead of going back to school, we'd head to the culinary wonder that is the Basque seaside town of San Sebastian for a little Made getaway. Whilst the phrase 'seaside town' conjures up images of mangey seagulls, grannies in macs and rusting piers let me tell you, SS isn't anything of the sort.



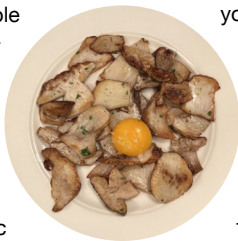
You could argue (like most European spots and unlike most English ones) that it's a marvel in town planning.

Based in a deep bay provides calm waters, a stunning beach and headlands that frame it beautifully. That stretch along the beach is runners' paradise too – perfect for working off 'some' of the previous day's consumption. The old town, which is where the magic happens, sits to the right of the bay on its own grid, separated from the modern town by the local plaza.

THE ESSENCE OF

BASQUE LIVING


The fiercely proud Basque region of Spain has many traditions, dance being one, unwavering loyalty another but their culinary tradition of Pinxtos is what we came for. Picture this, beautiful little bolthole bars, one after another, streets of them all serving delicious morsels, consumed by the mouthful and all washed down with either Basque cider (more like alcoholic cloudy apple juice – yes please) or sumptuous white rioja. You move from bar to bar, a mouthful here, 2 mouthfuls there. No need for a watch, time doesn't exist here, only a deep



love and appreciation for eating, drinking (much more responsibly than the Brits I might add) and being merry.

So, what actually do you eat if you're giving it the biggun I hear you ask? Well, let me tell you...It starts at Bar Ganbara, on the west side of the old town. Piquillo peppers, olives and anchovies which taste like they've been plucked from the nearby Bay of Biscay. The star here though is the mushrooms with egg yolk; soft melty heaven all washed down with a 2022 white rioja. Strong start.



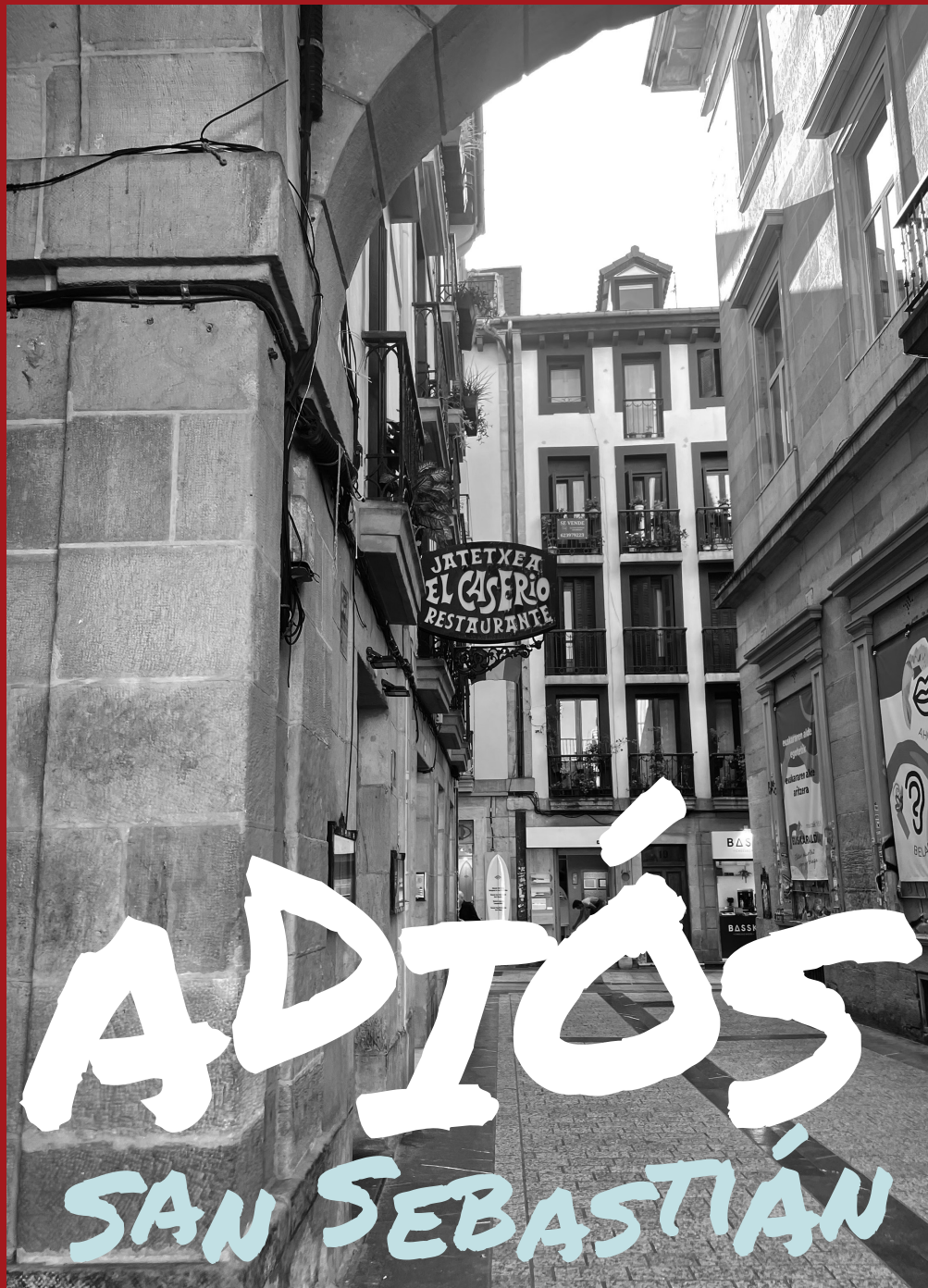


We (literally) rolled from here into a local food tour. No umbrellas hats or waving signs just a very polished lady, Eskern. Local to a tee, we waltzed into La Cepa for Jamon, some Octopus and a couple of crisp glasses. Then it was onto the star of the show – La Vina, arguably the best Basque Cheesecake in all of the Basque region. The flavour is so unique, a slightly burnt top, this milky yet slightly bitter profile all in this cloud like texture. You don't forget La Vina for good reason. Night 1 was a classic overshoot. 'Couple of quiet drinks' turned into sniffing out the only 'club' in the old town and when 90's and Noughties pop is blaring, you're not going anywhere.

Armed with hangovers (some people didn't surface until gone Midday...) it was back out into the thick of it the next day. We queued for 'the' steak and tortilla at the famous Bar Nestor, and it slapped so hard. Standing outside on a high table with you guessed it, more White Rioja, we soaked up the fizzing San Sebastien atmosphere.

From there it was a short hop over the river into Gros, the neighbouring neighbourhood to pay homage to Gerald's Bar which has always been a personal favourite. Low key, unassuming but with a superb selection of wines, as well as spirits. More anchovies were consumed, no one was kissing us and it was any wonder why. Gerald's is the sort of place you can while away the hours such is its welcoming and familiar atmosphere.

WHERE CREATIVI- TY, CUISINE AND CUL- TURE MEET THE SEA.



Lunch became the afternoon, became the evening and out to dinner it was. If you've not worked it out yet, it is simply a trip of moving meal to meal. Dinner was at Ubarrechena for paella. At this point you're topping up an already full stomach, but we found room to manoeuvre. Despite our best efforts, the hangovers meant night 2 was never going to scale the heights of night 1 and strangely enough, upon returning to 'Da Club', it wasn't quite as we'd remembered it...



Sunday came and we headed out of town en route to the airport for lunch at Portu-
etxe Erretega, which is somewhat of an
institution. I can't say we were made to
feel particularly welcome, but the monk-
fish was a hell of a lot better than the
greeting.

Weighing approximately 5kg heavier
each, our airport transfer strained under
our weight, but it was back to Bilbao air-
port and wheels up to the delights of Gat-
wick. Full hearts and stomachs. And San
Sebastien? Completed it.

52 Conduit Street

Inside this elegant workspace located in the heart of Mayfair

52 Conduit Street is more than just an office. With features such as a staffed reception, new shower suites, demised WCs on each floor, and secure 24-hour access, it's a workspace designed to make working life simple, smooth, and stylish - in a location that speaks volumes.





The entrance has been given a sophisticated upgrade with a new front desk, seating, and elegant finishes, while throughout the building large dual-aspect windows fill the space with natural light. Modern touches - from a refurbished passenger lift and new goods lift to VRF comfort cooling, fibre backbone connectivity, and a 100% renewable energy supply - ensure the building works as well as it looks.

Two floors are currently available, each offering a slightly different character but the same high-quality design. The first-floor spans 2,140 sq ft and combines a largely open-plan layout with an impressive reception, a 10-person boardroom, a 6-person meeting room, a collaboration zone, two phone booths, 28 desks, and a breakout area with kitchenette - a perfect balance of focused workspace and shared, social areas.

The third-floor, at 2,120 sq ft, has been fitted out with a similar eye for detail, featuring its own reception, a 10-person boardroom, an executive office, 23 desks, a five-person meeting room, and a bright breakout and collaboration space with kitchenette. Both floors come fully furnished and fitted, offering businesses a seamless, ready-to-go solution in one of London's most sought-after addresses.

At the junction of Conduit Street and Savile Row, 52 Conduit Street offers a rare mix of prestige and practicality in one of London's most iconic locations. Recently refurbished and fully fitted to a high specification, the building is designed to make moving in effortless, with carefully chosen furniture, fixtures, and layouts ready for immediate use.



Step outside, and Mayfair is on your doorstep. Surrounded by world-renowned fashion houses, restaurants, and hotels, this is a location that makes an impression. Just across Regent Street, Soho offers a more relaxed, eclectic mix of dining and shopping, with Kingly Court a hub for food and drink. For getting around, occupiers are spoilt for choice: Oxford Circus, Bond Street, Piccadilly Circus, and Green Park are all a short walk away, connecting you to five Underground lines and the Elizabeth Line - putting Heathrow just over half an hour away.



Coffee and a chat



with
Nick Going



For this edition we wanted the views of someone who works across flex / managed but from a Traditional leasing background. Nick is a good friend of the business and is doing an excellent job pushing the evolution and adoption of managed space at JLL. He sits in an interesting place in the market and has a unique viewpoint as a result. It's also his birthday so we felt guilty if we didn't pick him to do the interview with...

Hot at Sons

Hugo: If you could summarise your current role in the market in one sentence, what would you say?

Nick: I head up the central London flex leasing team for JLL. Essentially, the role is assisting our general leasing team and our landlords, investors and occupiers dispose of office space, pivoting it to the flex market so whether that's managed, serviced or something in between.

Hugo: You've already managed to get the word pivot in there so that's nice. Was this role always the plan for you in terms of JLL or did you just end up in it?

Nick: When I left uni, COVID had just hit. I secured a job doing project management in the residential sector which was a great learning curve but after a while I wanted to move to something a bit more personal and client facing. I've never been one for sitting on the conveyor belt and this flex option was something missing within the business'.

Hugo: How long have you been doing that role now?

Nick: We started the initiative about 15 months ago but properly up and running for the last year really.

Hugo: Within that year what would you say you have seen change most?

Nick: Market perception on the managed product. More so than Flex and Serviced. I think everyone is aware of what serviced offices are whilst if you ask someone what managed is you can ask 10 different people who've been in the industry for 10 years and they'll all give you a slightly different answer.





2025

ISSUE 2

Hugo: You could say managed is having its moment in the same way that flex and serviced had around 10 years ago?

Nick: I would say so, yes.

Hugo: What do you enjoy most about the role?

Nick: It's the people. Like I said, the reason why I moved from my last line of work to this was that it's much more engaging and whether that's in negotiations or corporate events, there's a lot more of a collaborative and social aspect to it, you know, between even the competitors in the market.

Hugo: In your career to date, what would you say is the best piece of professional advice you've been given?

Nick: Just to be yourself. I know that sounds super corny, but if you can't work in an environment where you can be yourself, it's probably not one worth working in.

Hugo: What is your pet peeve in the industry?

Nick: I don't know, you could ruffle some feathers with this one!

Hugo: Well, I should point out at this point that it's your birthday, so nobody is allowed to say anything in response to this that is mean to you!

Nick: 'It's all part of the job, but if you're trying to get a hold of someone, and they're reluctant even to just to say, sorry I'm busy, I'll call you back later... Professional ghosting. It's such a pain!

Hugo: Right then. That concludes anything serious that I wanted to ask you... which wasn't much was it! Let's move to the more informal side of things. Have you had any presents today?

Nick: Yes actually. I got a new coat and a woolly jumper!

Hugo: What are you going to do to celebrate apart from this interview?

Nick: I'm gonna get stuck into some beers at German Beer Hall' with my family.

Hugo: If you could have dinner with three people, dead or alive, who would it be?

Nick: Steve Irwin, David Attenborough, and if I'm going to keep it on theme, maybe Bear Grylls. I grew up watching National Geographic.

Hugo: So you choose to live and work in the city. That makes a lot of sense...! Next question. If your life was a film, who would you pick to play you?

Nick: Oh, this is a tough one. I'd love to say Jason Statham.

Hugo: I can see where you're going with that. I mean, I hate to admit it, but I can see it!



“I told my partner the other day that she’s been drawing her eyebrows on too high...she looked surprised.”

Hugo: Moving swiftly on... How would your friends describe you in 3 words?

Nick: Golden Retriever, probably.

Hugo: Big friendly bear sort of character? Cute. Talking of three words or three things, death row meal, starter, main and dessert?

Nick: Starter would be calamari. Main course would be mum’s spaghetti Bolognese. But I’m not a sweet guy so can I have Turkey dinosaurs?

Hugo: If you like... If you were on a desert island and you could only listen to one music artist, who would it be?

Nick: Scouting for Girls... I think it’s because I still listen to them now. So I know I’ve got longevity with them although I don’t know where Scouting for Girls are these days. No idea.

Hugo: Funniest joke you know?

Nick: I told my partner the other day that she’s been drawing her eyebrows on too high... she looked surprised.

Hugo: Finally, what nicknames does Nick have?

Nick: ‘I don’t really have any nicknames although a few of my colleagues call me Nicky Minaj

Hugo: That’s feels like an appropriate place to end this... I think we have all that we need and more, a lot more. Thank you for being such a great guest!



Grains

*“knee-weakening
smell combination of
sweet and savoury”*



When Alex Hely-Hutchinson originally set up in Neals Yard, it was a year long porridge pop up. It is also no surprise that 26 Grains eschews the vibe of a Copenhagen coffee shop given Hely-Hutchinson spent time living there. 26 Grains has now been alive and well in Covent Garden for the last 10 years which is no mean feat given the well known difficulty of the London restaurant scene.

This prime part of Neal's Yard feels a lot like your idyllic neighbourhood coffee spot – wonderfully tucked away and hidden. The genius of it is the open front (assuming this gets closed Nov thru March...) which makes it such an inviting proposition to anyone walking past. The kitchen is as open as they come with the knee-weakening smell combination of sweet and savoury largely as a result of their elite pastry game.

Coffee shop?



Restaurant?

I'm not really sure whether 26 Grains is a coffee shop or a restaurant but if we lean towards the former, take nothing away from the food. Firstly, the menu is split into sweet and savoury meaning your brain can immediately follow it's taste buds. There's a breakfast menu (which given its hands down the best meal of the day is a total touch). Their fried eggs are other worldly – fried in a chilli butter with a crispy onion crumb and an outrageous confit garlic yoghurt. Think middle eastern magic meets French fry up. If you go sweet, all I need to say is 'PB&J on a caramelised brioche with a brown sugar crumble'... I know, you're welcome.

For lunch – get your chops around the spicy tuna melt, utterly moreish with a house hot sauce that is more addictive than the Maoam sweets we all used to eat.

The 'ambience' (had to, sorry) is very calm and cosy. The staff potter about their business with minimal fuss and seemingly maximum serenity (must be the fumes of the baking), making for the near perfect spot to go, hide away from London's chaos and eat some seriously salivating plates. Oh, and they also have some great merch. Restaurant t-shirts are what it's all about. IYKYK.

Things

to do

this

autumn

Hackney Roof top

Speaking as someone who lives west and subscribes to the 'west is best' philosophy, it takes something of note to pull me so far east that I may as well be in Essex. It just so happens though that I am a sauna / cold plunge aficionado of the highest order. In a country where summer disappears as quickly as it arrives, the lack of warmth and heat October through April is really quite shocking. Apparently, studies have been done on this and yet we all continue to live here? Answers on a postcard. Anyway, I digress.

The health benefits of hot/cold therapy (AKA saunas and cold plunge) are very well documented. Reduced stress and anxiety, increased blood flow for recovery, the production of shock proteins, improved cardiovascular health... I would go on but I have a word limit for this article.





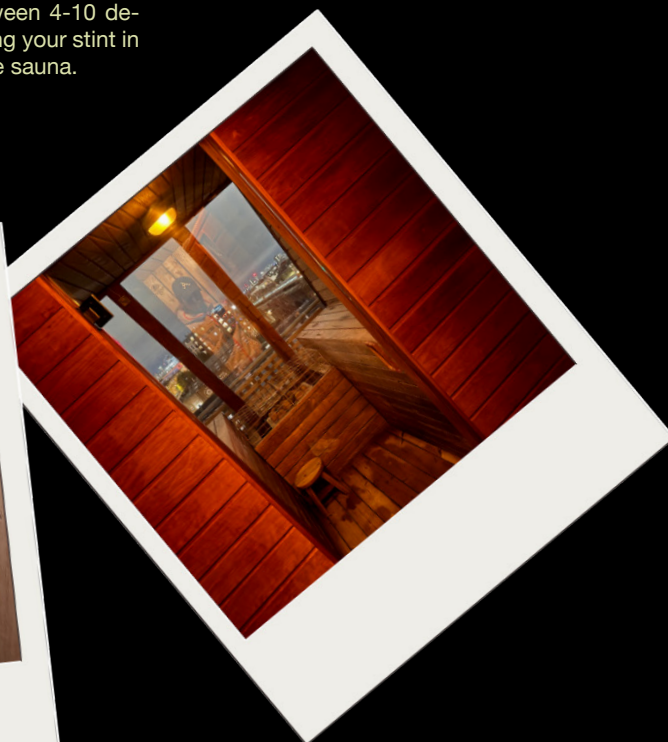
We have the wonderfully classy Scandinavians to thank for this invention, and it is great to see it really catching fire in the UK (the trend, not the saunas). As ever in London, trying to do anything cool is often blocked by Sadiq Khan and his local authorities of fun sponges. Perhaps the rules out east are a bit more chilled (the rules and the cold plunges). A short walk from London Fields, you will find this absolute gem atop a 5 storey building (it's on the roof, clue being the name).

X4 private saunas that take two people each. They come in their own wider cabin, changing area, shower and little station for drinks – water, teas and coffee included – cans of things can be consumed and paid for at the end.

Outside on the terrace you have x3 cold plunges with the temps ranging between 4-10 degrees – absolutely vital after doing your stint in the cosy, dry heat of your private sauna.

There's a certain serenity to being up above the surrounding buildings and your views over to The City and Canary Wharf are uninterrupted which makes for a great viewing during an evening session as we did, the skyline twinkling away.

A 90 minute booking for x2 people (private sauna) will set you back ~ £90 depending on the time of your session. In my opinion for the health benefits, the vibe and frankly for the opportunity to do something social in London that doesn't involve a hangover – this was a great gig.



MERCATO MAYFAIR



Set within a Grade I listed church (St Marks), this emporium of street vendors serves up one of the more unique food experiences in London. Head to North Audley Street to find this venture established in 2019.

It follows Andrea Rasca's first opening in Elephant & Castle (talk about chalk and cheese), £5 million was spent restoring the church to its former glory.

Housed within this masterpiece are a finely crafted selection of London's best street

vendors. Given Rasca's heritage, it's no surprise to see Dez Amore's fresh pasta involved, along with London's best Gelato – Badiani's.

There's craft beer, Dumplings, Bao Buns, Ramen, Malaysian dishes, Thai, a cheeky cocktail bar – the works. It's a full smorgasbord of global cuisine, all housed in a completely beautiful church.

If you're thinking a Sunday stroll destination, a cheeky date or a bit of food after work – come and pay worship!



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