Press Release

THE MAGAZINE AT THE SERPENTINE INTRODUCES A SPECIAL BECOMING CLIMAVORE MENU IN PARTNERSHIP WITH TURNER PRIZE 2021 NOMINATED COOKING SECTIONS

The menu will feature dishes using ingredients that have a regenerative effect on the planet.

CLIMAVORE menu at The Magazine, Serpentine.
Initiated by Turner Prize 2021 nominated Cooking Sections, Daniel Fernández Pascual & Alon Schwabe, CLIMAVORE is a new form of eating that responds to human alterations of the planet’s climate while periods of polluted oceans, soil exhaustion, subsidence, and droughts become more prevalent. Cooking Sections’ relationship with The Magazine was born out of the Serpentine’s long-term interdisciplinary project Back to Earth where the term CLIMAVORE was coined.

Head Chef, Tomas Kolkus, has created a minimum-waste CLIMAVORE menu alongside the duo which highlights ingredients that have a positive effect on the planet; filter-feeders and regenerative coastal ingredients support marine ecology and proactively respond to the ecological challenges in the waters around the island, including foraged Cornish seaweeds and ocean greens.

Highlights of the Becoming CLIMAVORE menu:

**Scottish rope-grown mussels** (white wine, garlic, Urfa chilli, sea fennel)  
**Charred kohlrabi** (marsh samphire, saffron brown butter, green apple slaw)  
**Slow-roasted cauliflower** (turmeric hummus, date molasses, chickpeas dukkha, parsley)  
**Bonfire potatoes** (seaweed aoili Soda bread with seaweed butter)  
**Poached apple** (walnuts & buckwheat crumble, tahini custard, salted caramel ice cream)  
**Seaweed Seeper** (gin, samphire, elderflower and tonic)  
**Virgin Seaweed Seeper** (Seadlip, samphire, elderflower and tonic)  

*(Two courses from £15)*

Head Chef Tomas on The Magazine’s minimum-waste initiative: ‘Waste is minimized by innovative and creative means; we trim, dehydrate and turn unwanted parts of vegetables into powders and spices and use them as new components of our dishes. We infuse leftover herbs into oils and sauces, turn fruit and vegetable peelings into gravies & extracts and preserve or ferment
any surplus produce. Our food bins are almost empty at the end of the day which makes us very happy.’

The Magazine sits in the Serpentine’s North Gallery inside the stunning Zaha Hadid extension.

Further information: https://becoming.climavore.org  
https://www.serpentinegalleries.org/visit/food-drink/  
The Magazine is operated by Benugo. 
Instagram: @themagazine_sg  
serpentinegalleries@benugo.com

The Magazine, Serpentine North Gallery, West Carriage Drive, London W2 2AR
Opening Hours:  
Tuesday - Sunday: 10am - 6pm  
Monday: Closed

ABOUT BENUGO

Benugo was founded in 1998 in Clerkenwell, London, by brothers Ben and Hugo. They had a vision of not just creating superb, natural food but of giving London something that was a real experience. This vision is still true today.

The Benugo brand stretches from award-winning high street stores to cafes and restaurants within some of the world’s best-loved public spaces and high-volume visitor attractions such as the V&A, The Royal Parks, The British Museum, BFI Southbank, Edinburgh and Stirling Castles and John Lewis stores throughout the UK. A strong retail discipline coupled with an independent and entrepreneurial spirit underpins the whole brand.

As the hospitality industry works towards a more sustainable future, Benugo strives to make better choices and is constantly updating policies in line with this. Benugo has introduced wooden cutlery and paper straws, salad bowls are made from 70% recycled plastic or press cardboard, napkins are made from 100% recycled paper, all fruit and yoghurt pots are created using recycled plastic and are recyclable, hot drinks are served without lids unless customers ask for them (this reduces plastic lid usage by 60%), and all plastic bottles are recyclable. Benugo also has its own endlessly refillable, infinitely reusable aluminium water bottle; refilling it just 10 times avoids 70g of plastic waste and 790g of CO2 emissions.
ABOUT CLIMAVORE

CLIMAVORE was initiated by Cooking Sections in 2015 to explore how to eat as the climate changes. It recognises that new ‘seasons’ are emerging. The lines between spring, summer, autumn and winter are increasingly blurred, while periods of polluted oceans, soil exhaustion, subsidence, and droughts are becoming more prevalent. CLIMAVORE proposes an adaptive form of eating—shifting, for instance, to drought-resistant crops in a period of water scarcity, nitrogen-fixing plants in a period of soil exhaustion, polyculture grains in times of extensive biodiversity loss; tidal greens, filter feeder bivalves and seaweeds during times of polluted waters by fish farms.

Cooking Sections London-based duo, Daniel Fernández Pascual and Alon Schwabe, examine the systems that organise the world through food, their practice uses food as a lens and tool to observe landscapes in transformation.

To find out more:
serpentinegalleries.org/whats-on/Climavore

ABOUT SERPENTINE

Championing the possibilities of new ideas in contemporary art, Serpentine has presented pioneering exhibitions for over half a century from a wide range of emerging practitioners to the most internationally recognised artists of our time. In 2021, Serpentine looks to the future with a programme that responds to the urgent issues of today. Key themes include ecology and the climate emergency, equality and education and the impact of digital and new technologies.

Across two sites in London’s Kensington Gardens, Serpentine presents a year-round, free programme of exhibitions, education, live events and technological innovation, in the park and beyond.

For more information please contact:
Laura Gosney, Press Officer, laurag@serpentinegalleries.org
Celebrate the Turner Prize nomination of our collaborators, Cooking Sections, with our special CLIMAVORE lunch menu.

£15.00 two courses/ £20.00 three courses

Small plate
Scottish rope-grown mussels
White wine, garlic, Urfa chilli, sea fennel

or

Charred kohlrabi (v)
Marsh samphire, saffron brown butter, green apple slaw

Large plate
Slow-roasted cauliflower
Turmeric hummus, date molasses, chickpeas

Dessert
Poached apple
Walnuts & buckwheat crumble, tahini custard, salted caramel ice cream

Drinks
Seaweed Seeper – 10.00
Gin, samphire, elderflower, sweet vermouth and tonic

Virgin Seaweed Seeper – 9.00
Seedlip, samphire, elderflower and tonic

Sides
Soda bread, seaweed butter – 3.50
Bonfire potatoes – 4.50
Seaweed aioli

Initiated by Cooking Sections, CLIMAVORE is a new form of eating that responds to human alterations of the planet’s climate. Following its principles, farmed salmon has been replaced with ingredients that have a regenerative effect on the environment.

To find out more, go to serpentinegalleries.org/whats-on/Climavore

(v) vegetarian
We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.