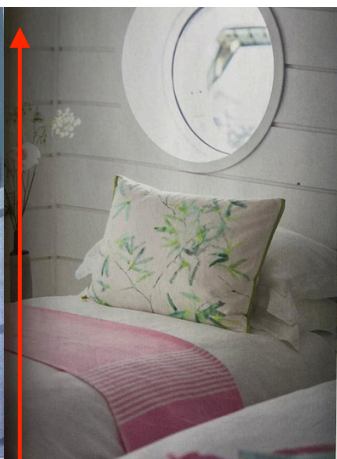


THE DOUBLE RED DUKE COTSWOLDS

‘Whether wild turbot from Brixham or longhorn beef from Yorkshire, we’ll be doing simple, ingredient-led, live-fire cooking,’ says Richard Sandiford, head chef of this wisteria-clad former coaching inn in the village of Clanfield. It’s the latest outpost from husband-and-wife hoteliers Sam and Georgie Pearman who have form in the Cotswolds (previously behind The Lucky Onion group; since 2017, they have been revamping inns under their Country Creatures umbrella). At its heart are the social spaces: cosy sitting rooms, a restaurant with red-velvet banquettes, the light-filled bar and garden room and – surely the best seat in the house – a counter where guests can polish off a spit-roast Sunday lunch while watching the kitchen team in action. *Doubles from £120. countrycreatures.com; opening in May*



THE WEEKENDERS BOX-FRESH BRITISH ISLES HOTELS

A FLURRY OF GREAT ESCAPES ARE DUE TO OPEN THIS SUMMER AND AUTUMN. WE PICK THE BRIGHTEST OF THE BUNCH TO EARMARK NOW FOR CLOSE-TO-HOME KICKS. BY EMMA LOVE

THE DOUBLE RED DUKE COTSWOLDS

Whether wild turbot from Brixham or longhorn beef from Yorkshire, we’ll be doing simple, ingredient-led, live-fire cooking,’ says Richard Sandiford, head chef of this wisteria-clad former coaching inn in the village of Clanfield. It’s the latest outpost from husband-and-wife hoteliers Sam and Georgie Pearman who have form in the Cotswolds (previously behind The Lucky Onion group; since 2017, they have been revamping inns under their Country Creatures umbrella). At its heart are the social spaces: cosy sitting rooms, a restaurant with red-velvet banquettes, the light-filled bar and garden room and – surely the best seat in the house – a counter where guests can polish off a spit-roast Sunday lunch while watching the kitchen team in action. *Doubles from £120. countrycreatures.com; opening in May*

THREE MILE BEACH CORNWALL

When Audley Travel founder Craig Burkinshaw and his partner Joanne Le Bon were looking to buy a home in Cornwall near a gorgeous top kitesurfing spot, a friend recommended Gwithian – a gorgeous sandy sweep backed by grassy dunes and with year-round swell. Eight years later, the pair have created Three Mile Beach, 15 breezy houses (brightly painted, named after their favourite songs)

for hassle-free rental; surfboards delivered to the door, private chefs on request, and an outdoor dining area with a tuk-tuk bar and food truck serving up pulled-pork tacos and salt-and-pepper squid. There’s a cedar hot tub, sauna and barbecue on each deck. Inside, white wood-paneled walls are punctuated with decorative pieces from far-flung places – yarn-covered animal skulls from Mexico, Moroccan baskets, illustrations by Portuguese artist Lisa Marques – while lobster-pot-inspired willow lampshades were made by local craftsmen. A deeply personal project with soul. *From £150 per night for a three-bedroom beach house. threemilebeach.co.uk; opening in June*

GRAIN STORE AT COOMESHEAD FARM CORNWALL

When chefs Tom Adams and April Bloomfield (co-founders of Pitt Cue and New York’s now-shuttered The Spotted Pig respectively) opened Coomeshead Farm, a guesthouse and field-to-fork restaurant between Bodmin and Dartmoor five years ago, it proved an instant hit. So much so that it has often been tricky to snag one of the coveted sleeper slots. Now the grain store across the courtyard from the existing farmhouse has been converted, adding four more homely rooms kitted out with an eclectic mix

Above from left: Three Mile Beach cabin; surfer in the dunes at Cornwall’s Gwithian strand. Opposite, dining room at The Double Red Duke
 June 2021 Condé Nast Traveller 123