IN FOCUS

HULLRAISER

It may have had a bad rep in the past, but – having been awarded City of Culture status for 2017 – there's never been a better time to visit Hull. **Tom Powell** rounds up its best bits

De

Get your bearings by moseying around the Larkin Trail to explore the favourite haunts of Hull's most famous export, Philip Larkin. You'll take in the pubs, the pier and, bizarrely, the poet's oft-frequented Marks & Spencer on Whitefriargate – the perfect way to see the new City of Culture in a swoop.

Next, spend an evening at the Hull Truck Theatre, whose award-winning company





is probably the city's best known cultural export after Larkin himself. The speciality is on-point contemporary theatre, but it's also a must for niche cinema and kids' stuff, too.

Similarly arty is Früit, a converted warehouse venue down by the riverside in the old fruit market (hence the name). They play host to regular music, comedy, cinema, monthly street food markets and Hull's huge quarterly record fair.

For even more artiness, head to the

recently renovated Ferens Art Gallery on the city's fancy central square near Princes Quay and the city hall. The nine-gallery artspace spans European art from the 15th

your trip with when it's on - there are usually thousands of records to browse.

say, taking in the sis Bacon and David

century to the present day, taking in the likes of Canaletto, Francis Bacon and David Hockney. Opposite, there's the tridentrailinged Hull Maritime Museum – perfect for a fix of the city's fish-filled history.

Meanwhile, if you're more theatre of dreams than studio theatre you can take advantage of the cheapest ticket price in top-flight football at the KCOM Stadium, which is about 20 minutes' walk out of town to the west of the station. Some fixtures offer prices as low as \$9 (and there'll probably be some goals, too).

Ear

If there's one thing we know about east Yorkshire, it's that you're never far from



flock-filled fields and fresh fish, so when you go out fine dining you're pretty much guaranteed to chow down on unique British fare. Make your number one stop off 1884 Dock Street Kitchen, where you can start with goat's cheese from the Dales or crab from the North Sea, then go on with Yorkshire-bred beef or Hartlepool monkfish served with fancy little piles of seasonal veg grown in the fields nearby.

For similar ideas and exquisitely executed pub grub, try out the year-long pop-up Shoot the Bull at The Old House, where chef Chris Harrison has set-up shop for 2017, serving grub with a level of culinary expertise that he picked up while working at The Fat Duck. His speciality? Yorkshire-reared wagyu beef pies, burgers, steaks and stews. Yep, we're sold.

Alternatively – for a final dish of farmto-table cooking with some bonus spice, try the newly opened Tapasya @ Marina (hint: it's located by the marina) for high-end Indian cuisine, East-meets-West afternoon teas and next-level chef's table tuck.

On the other hand, if you're the sort to spend an afternoon in one of the city's many classic boozers (there are absolutely loads of ancient alehouses dotted throughout Hull's bustling **Old Town**), you might

just fancy a carb overload to redress the balance. Rest assured – you're in the right place. Pretty much all the chippies will serve up the city speciality, the Hull Hull's Old Town isn't just a pretty maze of cobbled lanes – it's apparently where the English Civil War was plotted. You can also visit the former home of William Wilberforce.

Seek out a fish and chip shop and order the city's speciality, the Hull Pattie — discs of deep-fried mashed potato

Pattie (that's fluffy mash deep-fried and often served with chips, by the way), but we'd particularly recommend Bob Carver's in Trinity Wharf for classic, no-frills frying.

Drink

The city's quaint yet bustling old town is full of incredible antique pubs. While The George Hotel is the oldest and The Minerva boasts the smallest pub room in the country, the punters love WM Hawkes, an unassuming two-room Dickensian watering hole opposite Shoot the Bull on Scale Lane. With ten real ales available and cricket ball-sized scotch eggs on sale at the bar for a couple of quid, we love it too.

If you don't fancy the dimly lit charm of a classic Northern boozer, make your way to Head of Steam. About five minutes'

