



# Van-tastic!

## London's coolest (and cutest) mobile eateries, as picked by Hugh Thomas

### Engine Hot Dogs



In a previous life, Engine Hot Dog's Citroën fire truck was putting out blazes and rescuing cats from trees in the French city of Orléans. Now it's pumping out double-smoked sausages with crispy onions, Italian nduja and melted cheese in London as a *très chic* hot dog van. The red livery, flashing blue lights, siren and helmets are still in place in case of any banger-related emergencies.

→ Kerb markets and various events (check @enginehotdogs first).

### The Cheese Truck



What's better than a much-loved London cheese truck? Two of 'em. Specifically, Alfie and Audrey, two 1970s Bedford ice-cream vans who dished out two tons of cheese (that's a lot of Oglethield) to hungry punters in their first two years alone. And in such style – it's not surprising they were nominated for the Prettiest Food Truck accolade (yes, that exists) at the British Street Food Awards.

→ Printworks, until the end of April.

### BOB's Lobster



Inspired by the classic New England dish, Rob Dann decided he simply had to bring proper lobster rolls to London. By 'proper', we mean a quarter pound

of succulent lobster meat in a six-inch toasted lobster roll, with lobster infused butter. Of course, he had to find exactly the right classic splitscreen VW camper van too. Attention to detail, people.

→ Street Feast Hawker House (but check @BOBs\_lobster first).

### Sub Cult



Sub Cult is what happens when a fine dining chef hands in his notice, picks up a 1970s camper van and starts slinging sloppy American-style subs out the back of it. The monochrome 'Sub Roller'



BOB's Lobster

has become a minor celebrity at Brockley Market – perhaps not surprising when it's got things like aged sirloin with truffle mayo and confit shallot jam on the menu.

→ Leather Lane Market, Wed-Fri. Brockley Market every Saturday.

### Kimchinary



It may look the part, but one thing about London's favourite Korean burrito-slinging truck can't be avoided – it's not going anywhere fast. This converted 1974 milk float has a top speed of about 25mph (if you're lucky), but when your soy pork shoulder and kimchi fried rice burritos are selling like the clappers, who cares?

→ Kerb on the Quay, and various locations (check @kimchinary first).

### Blu Top



Originally designed to zip down Italian country lanes, Barbara – as Blu Top's teeny Piaggio Transit is affectionately named – is now more used to snaking through the London traffic. All for the sake of getting 'rosemary infused', 'sea salt flaked' and 'doughnut gravel packed' ice cream cookie sarnies into your hands *pronto*. Signor Whippy better watch out. ■

→ Various Kerb locations; Brockley Market every Saturday from Easter weekend.

## DISCOVER!

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