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Weekend

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Insider's Provence What to do and where to stay



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n the famous Playa de la Concha in San Sebastian one could be forgiven for thinking summer was in full swing. The paddle boarders were out, not a wetsuit between them, joggers too in barely-there Lycra, and numerous swimmers, chief among them a group of stout, elderly ladies in petalled swimming hats who took to the sea like it was a warm bath. Yet snow still dusted the Pyrenean foothills, which rise up behind the city, and there was no doubting a lingering April chill despite the cloudless sky. Some 30 minutes' walk from La Concha,

across San Sebastian's landmark Zurriola bridge with its green and white columns like art deco bowling pins, past Playa de la Zurriola, the Avenida Ategorrieta feels distinctly suburban. The wide, residential artery is bordered by fancy houses and villas, and at No 61 stands the hotel Villa Soro.

"A sleeping beauty," says Andrés Sol-devila of his family's new project which, with Sant Francesc and Can Ferrereta in Mallorca, brings his boutique-hotel empire to three. Beauty? I'm not sure. Handsome, even quirky, might better describe the late-19th-century mansion, commissioned by the wealthy Londaiz family and designed by the then architect of the moment Luis Elizalde, who clearly had a penchant for the high Victorian style. Down the road at the Palacio Miramar overlooking La Concha, the Spanish royals were at it too, building their summer retreat in much same vein as Villa Soro with

sharply pitched gables, grand-ly arched entrances and mock-Tudor timbering. And when fashionable Queen Maria Cristina commissioned Pierre Ducasse to lay out the gardens at Miramar, the Londaiz family did the same at Villa Soro.

Bilbac Playa de la A grandiose ex Chillida-Lekupression of status is what Villa Soro was all about; on the inside too, where a mighty oak stair-case rises from the entrance hall, a stained-glass ceiling shows the Londaiz coat of arms and a stairway chapel with more stained glass - this time de-



Tuck into San Sebast

A smart new hotel makes the foodie Basque city an even more tempting weekend break, says Pamela Goodman

picting the Holy Family — casts a kind of beatific beneficence on arriving visitors. Mercifully, the ostentation of the Lon-

Playa de la

SAN SEBASTIAN

-Villa Soro

SPAIN

daiz family has been tempered by the sophistication of the Soldevila family in their refashioning of the building's pre-

vious hotel inte-riors. The bed-rooms, 25 in total — divided total between the main villa and a converted coach house — employ subtlety and restraint in their use of colour panish linens. Number 12

and Spanish linens, Numbers 12 and 13 with a terrace and balcony respectively are considered the best, though top-floor 22, with its huge window and raftered ceiling, gets my vote. Downstairs the monochrome living room is the star of the show where I sit tremulously guarding a glass of rioja for fear of upsetting the colour scheme. On the wall, firmly rooting this hotel in northern Spain, are a lithograph and a woodcut by Eduardo Chillida, the celebrated Basque artist whose iron sculp-ture, El Peine del Viento, anchored to the rocks at the entrance to La Concha's bay, is an icon of local culture.

While Chillida remains one of the big-gest pulls — the open-air museum dedi-cated to his work, Chillida Leku (museo chillidaleku.com), run by the celebrated chilidateku.com), run by the cetebrated gallerists Hauser & Wirth, is a 15-minute drive away — it is his fellow Basque installation artist Cristina Iglesias who is the talk of the town for her complex new geological sculpture, Hondalea (Marine Abyss), in a restored lighthouse on the island of Santa Clara in La Concha bay.

Need to know

Pamela Goodman was a guest of Villa Soro, which has B&B doubles from £125 (hotelvilla soro.com). Fly to Bilbao

If not art, then surely food is San Sebastian's magnetic attraction. "We are in the Disneyland of restaurants," says Andrés over a plate of croquetas at Villa Soro. He has wisely decided to offer only the lightest of menus to his guests, knowing that most will eat elsewhere. Arzak, which has three of San Sebastian's 19 Michelin stars, is a 15minute walk away, should you manage, unlike me, to secure a table. I squeezed instead into Rekondo, another stalwart of the culinary scene famous the world over for its wine cellar, redesigned during lock-down by the chef Iñaki Arrieta to better show offits 100,000 bottles (rekondo.com).

But the old town of San Sebastian remains its beating gourmet heart. Hitting the pintxo trail is a local ritual — the kind of Basque equivalent to a pub crawl but with better food and no beer. Pintxos, frequently a slice of baguette with any variety of topping secured with a cocktail stick have now evolved to include other, more sophisticated tapas-style snacks, washed down with wine, txakoli (a bubbly local wine) or cider. Many of the bars have a speciality: La Cuchara de San Telmo is famous cianty: La Cucnara de San Teimo is Tamous for its suckling pig and foie gras; Goiz Argi for prawn skewers; Casa Urola for arti-chokes; Borda Berri for ribs and pig's ears; Ganbara for croquetas; and La Viña for melt-in-the-mouth cheesecake. I did them all, one after the other, until I felt like a stout, elderly lady, ready for a swim.

