



Olivia Emily checks into this boutique private house hotel

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The Vices York: Review

Down a sleepy York street, just out of the historic centre and into the suburbs, sits The Vices York, a new boutique restaurant and private house hotel with three suites. With food and wine at the heart of The Vices' experience – and a name evoking wickedness, playing on the building's former alias, Fulford Police Station – the hotel is the brainchild of Italian duo Daniel Curro and Moreno Carbone, having opened in 2022.

And, in true Italian style, The Vices is effortlessly cool, yet exudes an undeniable elegance. A restored police station, old archways remain, sensitively restored, but there's a chic contemporary modernity, the exposed brick and original cast iron pipes married perfectly with black and cream furnishings along with quirky (sometimes spooky) pieces from Curro and Carbone's art collection: Nicoletta Ceccoli, Benjamin Lacombe, Henrik Aa. Uldalen.



(Olivia Brabbs)

Alongside the three suites, there's a sitting room, bar area, wine library, and the Allium restaurant and kitchen, the latter occupying restored holding cells of criminals long passed. We are welcomed in warmly by Daniel along with Kathy, front of house and there's an immediate, palpable energy upon entry (perhaps it's the ghosts of those criminals flitting through the archways).

STAY

Design-led, the three suites are uber luxe, immersive sanctuaries carefully crafted around gender and exploration. Think intriguing design concepts and high-tech facilities (lights controlled by an iPad, anyone?), handcrafted wooden floors by Listone Giordano and rough cut marble and stone floors by Graniti Fiandre, unique light installations by Davide Groppi and sleek fixtures (no detail is too small). The entire hotel was designed by Moreno; 'We've travelled the world to source exceptional art and hand crafted furniture,' he says. 'I followed the narrative of gender, but also wanted to really showcase Italian design and craftsmanship too.'

We stayed in The First Suite, an open-plan gender-neutral space with a spacious bedroom area – with an orange and acetate open wardrobe and a bed that floats on glass legs – flowing naturally into an expansive bathroom space, equipped with freestanding amber sinks and bathtub and a powerful-yet-soothing Aquaelite shower. Lighting, blinds, music and heating (underfloor, of course) are all controlled by an iPad or bedside buttons. Again, no detail too small, even the bathroom products have been selected to match the gender neutral theme.

Opt for The Second Suite, in contrast, for femininity: curved edges, cosy fabrics, deep pinks and bottle greens. Or try The Third Suite, the largest of the three, for The Vices' interpretation of masculinity: rougher edges, brass, moon lights, cut marble, and a Davide Groppi 'Chaindelier' taking centre stage.

EAT

Allium is The Vices' main selling point. With Luke Sanderson at the helm (Yorkshire native, previously at the AA Rosette awarded restaurant, The Pheasant in Harome), the tiny restaurant – seating up to fourteen guests in a dark, moody atmosphere, interrupted only by small pools of light from table lamps – holds guests in a reverie. Conversations are slightly hushed, not by any instruction but with an almost agreed understanding among fellow guests.



Allium, with Luke Sanderson in the kitchen (Olivia Brabbs)