

imbibe

JUST DON'T MENTION THE B-WORD

THE BOOCH BOOM

HOW & WHY KOMBUCHA GOT BIG

IS VINTAGE
DEAD?

WHY THE ON-TRADE
SHOULD EMBRACE
WINE IN CANS

HANDLE
WITH
CARE

CAMPER ENGLISH ON
DANGEROUS DRINKS

THE NEW
WAVE OF
SAKÉ
COCKTAILS

MEET
THE
LAGER
FAMILY



LCC shows its cinematic side

Is 13 JJ Goodman's lucky number? You can't blame us for thinking it might be, as he's opened his 13th venture in the London Cocktail Club super-portfolio. LCC Clapham takes inspiration from cult-classic films. It boasts a 'Hollywood Walk of Fame' entrance, movie set-style seating and some famous quotes in neon, including 'draw me like one of your French girls' – we bow down. Cocktails, of course, follow the tongue-in-cheek serves that LCC has become known for – we're talking the likes of the Burt Reynolds (a twist on a Sazerac), Peanut Colada (you can figure that one out), and the infamous Magic 8 Ball menu. 182-184 Clapham High Street, Clapham, London, SW4 7UG; londoncocktailclub.co.uk



BLUE SKY DRINKING

East London's new skyscraper The Stratford has a cocktail bar with some serious bartending chops. Mezzanine is spearheaded by two industry stalwarts whose experience working in world-class bars should stand them in good stead, promising great things from this newbie. General manager Elias Yiallouris has managed and worked with teams at institutions including Claridge's, the Savoy Hotel and the Polo Bar at The Westbury, while bar manager Enrico Gonzato counts The Connaught's Coburg Bar, Dandelyan and NYC's Dead Rabbit among his most recent career accolades. Mezzanine takes its cue from the New York cocktail scene from the 1930s to 1960s, with an emphasis on specialist whiskies and classic serves made using modern techniques. With the design team behind Noma responsible for the aesthetic, *Imbibe* can't wait to pull up a stool.

20 International Way, Queen Elizabeth Olympic Park, Stratford, London, E20 1FD; thestratford.com

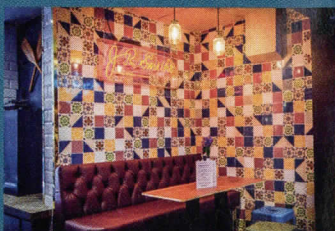
SHORTS



Bartenders Liam O'Brian and Christian Tiral have launched madcap bar concept **Dystopia**. Based on a post-apocalyptic world, the Nottingham pop-up made a home for itself at local bar The Resistance this summer. Now it needs a new place of residence. Grab the guys on Facebook if you know of a bar area going spare.



Ex-Duck & Waffle chef Tom Cenci and restaurateur Adam White have opened **Loyal Tavern** in Bermondsey. While they rattle the pans, Antonio Del Monte, formerly of The Ned and Soho House Group, will be behind the two bars. Punch bowls with seasonal botanicals will be served alongside natural and New World wines.



Simmons has just opened its second bar of the summer **Simmons Piccadilly**. The party bar's drinks list is gloriously kitsch. Presented in an old school textbook, cocktails include the likes of Juice Box (Bacardi white rum, Passoa, passion fruit syrup and a pineapple wedge).

PEOPLE



Following a cheeky freelance stint, **Daniel Warren** has let us in on his next move: The 2018 World Class GB champ is running the bar at Six at Trent Bridge in Nottingham.



Meanwhile in the capital, **Luca Milesi** has left high-end hangout Chiltern Firehouse to take a spot behind the stick at The Franklin Hotel.



After putting in time as senior sommelier at Hakkasan Mayfair, **Elena Serban** has claimed the role of head somm at Heritage, Soho's new Swiss restaurant.



Enrico Gonzato is all about that hotel life, having said goodbye to the team at Claridge's to become the bar manager at The Stratford's Mezzanine bar.



It's also a season of change for **Shane McHugh**. Formerly a sommelier at Adam Handling, he has joined the wine team at Goodman Restaurants.



Hugo Sauquet is taking the reins as head bartender of Idris Elba's The Parrot, leaving behind his bar supervisor role at The Square in Mayfair.



Enticed by lush views of the river Cam, **Melody Wong** has made the move from head somm of The Mandrake to Midsummer House in Cambridge.



With time at Blacklock Shoreditch under his belt, **Jack Savage** is now head bartender of the newly opened Chambers bar at The Chamberlain Hotel.



Fresh from the glamour of Sexy Fish, **Emre Gunes** has become the general manager at 108 Marylebone Lane's 108 Bar and 108 Brasserie.

COMPETITIONS

Glenfarclas crowns first comp winner

The first-ever Glenfarclas cocktail competition threw up a left-field winner as Kevin Carr, three-year stalwart of the Urban Brasserie in Glasgow, took the top spot with his Green Grass Fizz. A reference to the Glenfarclas name (which means 'valley of the green grass'), Carr's pale green creation used agave syrup, lemon juice and five muddled sugar-snap pea pods. 'Those savoury vegetal elements can highlight the sweeter toffee notes of the 105 [Cask Strength],' Carr told *Imbibe*.



SHOWDOWN WINNERS SHOW OFF

Southern Comfort crowned the champions of its Southern Showdown comp following a rowdy evening aboard the Dixie Queen on the Thames. Adam Day of Wilderness in Manchester won the title of overall Showdown winner, while Scott Addison of Beast in London snagged the People's Choice award.

Day won over the judges with his drink Lagniappe, a twist on a Kir with Southern Comfort Original, served from a wine bottle. Addison's drink, Black Banana, was a slushie riff on a Banana Daiquiri with Southern Comfort Black.

As their prize, both winners travelled to New Orleans for Tales of the Cocktail in July.



ROSE-COLOURED VICTORY



Mixers brand Fentimans held its first Summer of Rose comp at Disrepute Soho in July. Tasked with creating an easily replicable, summery drink using Fentimans Rose Lemonade, Eric Tinca of Satan's Whiskers in Bethnal Green ruled the day, winning a trip for two to Ibiza. His Pink Parlour cocktail impressed the judges with its mix of Fentimans Rose Lemonade, fresh raspberries, Campari and coconut rum.

Attfield snags World Class GB title

After a series of gruelling challenges, Cameron Attfield of Disrepute Soho beat out 19 other top bartenders to win the title of Diageo World Class GB Bartender of the Year (and yes, if you must know, he used peas in one of his drinks, as well). As *Imbibe* went to press, Attfield was gearing up for the global final in Glasgow – keep an eye on *imbibe.com* for coverage.



Hacha names tequila cocktail champ

Peas must be a good luck charm. They also proved a successful ingredient for Mark McClintock of Every Cloud, who won Britain's Best Tequila Cocktail Competition at Hacha in Dalston. His serve, called Tequila Calling, married sugar snap pea-infused tequila, a Granny Smith apple cordial and fino sherry. The drink will feature on the Hacha menu for a year, and earned McClintock a trip to Mexico.

