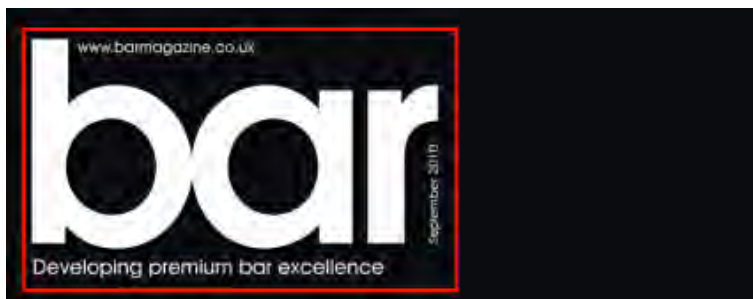




Publication: Bar Magazine

Date: September 2010

Circulation: 12,300



news

## New look trialled for Slug and Lettuce

Town & City Pub Company has begun trialling a new look for Slug and Lettuce after unveiling the first in Chester.

Changes include switching the external colour from beige and brown to a deeper, richer aubergine plus new signage, lighting systems, fabrics and materials. The Chester revamp, costing £170,000, also included new sound systems.

A second trial site was due to be unveiled in Durham this month. Nick Rockell, head of property at Town & City, said, "With the new-look Slug and Lettuce bars we are aiming to bring vibrancy into the bars whilst introducing some variety and giving the sites a modern touch."

The company, which also operates Yates's, last month reported a 9.5 per cent increase in like-for-like sales for the year to February 28.



Total sales were up 59 per cent after Slug and Lettuce was transferred from sister company Bay Restaurants.

Town & City is investing £11 million into its 230-strong estate which is made up of unbranded outlets as well as Hogshead and The Litten Tree.

ScotHot – Scotland's largest hospitality trade event – is to host a new section next year dedicated to the on-trade. In association with the Scottish Licensed Trade Association, On-Trade@ScotHot will feature companies specifically supplying bars, pubs, clubs, hotels and restaurants. It runs at SECC in Glasgow from February 28 to March 2.



Bars and restaurants at the new Waldorf Astoria hotel in Grade I-listed Syon Park, west London, are being created by consultancy Gorgeous Group. Due to open in November, the concepts include a first-floor terrace with views of the park and a Martini Bar will be contemporary but draw inspiration from Syon Park's historic ice house.

Sound nightclub in London's Leicester Square was on the market last month through property specialist Edward Symmons after its owner went into administration. The 1,000-capacity three-storey venue remained open while joint administrators Colin Wilson and Tim Dolder of RSM Tenon sought a buyer.

Drake & Morgan, which operates London bars The Refinery, The Parlour and The Anthologist, is set to open its fourth site next month, the Folly in Gracechurch Street, London. Designed by Fusion Design & Architecture, the 13,200 sq ft venue will have a range of dining and drinking areas.

Hospitality group Carlson has taken full control of TGI Friday's in the UK by acquiring the remaining 60 per cent stake in TGI Friday's UK Holdings from AAC Capital Partners, for \$50million (£32million). Carlson is investing more than \$100 million (£64million) in buying the brand and fuelling further growth in the UK over the next five years. Carlson had a 40 per cent stake in TGI after buying the business with AAC from Whitbread in 2007.



South African restaurant, bar and club Shaka Zulu has opened in Camden, north London, in a joint venture between Camden Stables Market and Roger Payne, owner of Camden bar The Cuban. Also containing The King's Club for private members, the venue has an extensive cocktail list, ranging from classics to original recipes, including champagne cocktails and punches.

## UK bars named best in the world

The Merchant Hotel bar in Belfast has been named the world's best cocktail bar in the international Spirited Awards held at the Tales of the Cocktail festival in New Orleans.

The Connaught Bar at London's Connaught Hotel also beat bars from across the globe to win the title of world's best hotel bar.

UK-based mixologist Ago Perrone was named international bartender of the year while US-based Briton, Charlotte Voisey, won best American brand ambassador. Best international brand ambassador was John Gakuru of Sagatiba. Best new product was Celery Bitters from The Bitter Truth.

## Dishoom serves Gorgeous cocktails

Cocktails made with Indian ingredients feature on the drinks menu developed by consultancy Gorgeous Group for Dishoom – London's "first Bombay café".

Drawing on the heritage of the cafés that flourished in Mumbai until the 1960s, it is one of several restaurants in the newly developed St Martin's Courtyard in Covent Garden. It was designed by Afroditi Krassa.

As well as chais and lassis, Dishoom's drinks list includes cocktails such as the Bombalada (pictured), made with pineapple, coconut milk, rum, herbs and spices.

