

# GOOD TIMES ON TAP

*Olivia Palamountain goes on a quest for the thoroughly modern cocktail*



The art of mixology has been elevated to new heights, with this month's London Cocktail Week (7-13 October) bound to conjure up some surprises – and more than a few hangovers. Whether it's Tony Conigliaro's molecular mash-up techniques at 69 Colebrooke Row ([69colebrookerow.com](http://69colebrookerow.com)), old-school maestro Salvatore Calabrese at his eponymous bar at the Playboy Club ([playboyclublondon.com](http://playboyclublondon.com)), The Whistling Shop's ([whistlingshop.com](http://whistlingshop.com)) award-winning Ryan Chetiyawardana, or Nick Strangeway mixing up a storm at Hix ([restaurantsetcld.co.uk](http://restaurantsetcld.co.uk)), London's cocktails are

now much more than just shaken or stirred.

In fact the thoroughly modern cocktail is neither of these, it's dispensed. Fresh off the boat from New York (where else?) is the latest high concept cocktail trend which – purists look away now – sees your favourite tittle made in advance and then served to you on tap. As yet the only London drinking holes to embrace the phenomenon are Shoreditch House ([shoreditchhouse.com](http://shoreditchhouse.com)) and Soho Diner ([sohodiner.com](http://sohodiner.com)) on Old Compton Street, where staff mix litres of cocktail – Mojito, Negroni, Mules and more – fresh on-site daily before they are

stored, chilled and ready to be blasted into your glass, served at around -4°C. It's not the most romantic way to imagine your Cosmopolitan being conceived, but it sure helps with waiting time at the bar.

Another drink being pumped out of London's bars is prosecco. Get fizz on tap at Market Cafe ([market-cafe.co.uk](http://market-cafe.co.uk)) in Broadway Market, the new restaurant from Pizza Pilgrims ([pizzapilgrims.co.uk](http://pizzapilgrims.co.uk)) on Dean Street, Monty's – an Italian wine bar with fabulous food in Fitzrovia – and notorious nightclub Bunga Bunga in Battersea ([bungabunga-london.com](http://bungabunga-london.com)).



## EAT UP

*Drink in*

### SCREEN CRUNCH

The delectable Bea's of Bloomsbury is hosting interactive screenings of *Chocolat* in its Maltby Street location from 17-19 October to tie in with Chocolate Week, so you can enjoy the chocolate-box charm of the film, while indulging in the real stuff. £15, [beasofbloomsbury.com](http://beasofbloomsbury.com)

**We have a pair of tickets to the screening of your choice to give away. Visit [thelondonmagazine.co.uk](http://thelondonmagazine.co.uk).**

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