

NEW OPENINGS

AND THE REST...



The Star & Garter takes over a prized space next to Putney Bridge, South West London, previously occupied by Bar M. A stark yet sensuous monochromatic interior gives the bar and restaurant a touch of class. With an illuminated bar acting as an interesting centrepiece, the interior by Sepang Design tips its hat to Victorian heritage, while maintaining a contemporary and edgy look.



1. Members' bar **Bureau** has launched in a dark, subterranean venue in Kingly Court, Soho. Designed by Satmoko Ball, whose credentials include Volstead and Boujis, it boasts a membership card system that stores customers' drink and music preferences: when they swipe to gain entry, the DJ's playlist is updated to take account of who is in the house, and cocktails can be made just how customers like them without the need to ask. The venue features cocktail trolleys (right) so drinks can be made at guests' tables, and has updated the idea of the discoball with rotating chandeliers.

2. **Albert & Pearl** occupies the former Medicine Bar in Islington and combines random design curiosities with fine Mediterranean food and drink. Its drinks are just as eccentric, with the Medicine a concoction of rum, lime, grenadine, soda and Berocca – the effervescent vitamin tablet – served in a medicine bottle.

3. **Pitcher & Piano** has opened in Deansgate Locks, Manchester. A new addition to the 28-strong chain, it hopes to capitalise on the Lock's busy nightlife and the city's large student population. Arranged over two floors in a railway arch, the ground floor bar is constructed in zodiac quartz and high-gloss black lacquer. Upstairs the mezzanine bar incorporates copper panels with black walnut and red Perspex. The project was masterminded by Macaulay Sinclair Design.

4. **Zero Degrees** has opened a fourth venue in Cardiff. The bar has been well received in its first eight weeks of opening, and due to high demand for its in-house brews it has already extended its standard range of five beers to six. There is an emphasis on recycled materials, with doors made out of old wellingtons, borders made out of mobile phone cases and furniture found at the Mash Brewery.



Alan Yau, the restaurateur with the Midas touch and creator of Wagamama, Hakkasan and Busaba Eatthai, has opened the doors to his latest concept, **Cha Cha Moon**, a Chinese noodle bar, just off Carnaby Street in central London. The venue is based around shared bench seating and dishes start at a bargain £3.50.