

WINING & DINING *news and reviews*

Foodie events

■ The Bristologist burst onto Bristol's buzzing food and drink scene in November. More than just a cocktail bar, more than just a restaurant, it promises guests a unique experience with food inspired cocktails and an innovative menu, all infused with a real sense of theatre and fun. The kitchen is headed up by Darren Farquharson who will be cooking up a vibrant "slates and plates" menu of smaller dishes to tickle your tastebuds, as well as fantastic Sunday roasts. The cocktail menu has been created especially for The Bristologist, and guests should be prepared for not only unusual flavours, but also some surprises when it comes to presentation. The Bristologist is the brainchild of owner James Sleeman, with Christian Abbott bringing years of experience in the hospitality industry to his role as general manager. James said: "I am so excited to be opening The Bristologist. Eating out should be fun and entertaining and that is exactly what we have set out to achieve." It certainly seems like he's succeeded. *The Bristologist, Corn Street, is open for breakfast, lunch and dinner. Tel: 0117 930 4762.*



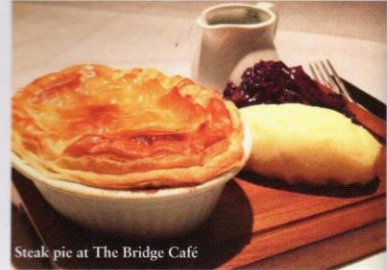
James Sleeman and Christian Abbott at The Bristologist

■ Talented brothers behind Michelin starred Casamia, Jonray and Peter Sanchez-Iglesias, have announced that they will be offering a special 12 course Christmas tasting menu from 2 - 20 December. Inspired by the brothers' childhood memories, it features nostalgic flavours, textures and ingredients given a unique twist. Paired with a wine flight and enhanced by elegantly festive decorations. *Casamia, 38 Hight Street, Westbury Village, BS9 3DZ. For more information of to book a table, tel: 0117 959 2884 or visit: www.casamiarestaurant.co.uk.*

Best view in Bristol

It's not every day you get to gaze out over Brunel's famous suspension bridge, all lit up and twinkly against the black nightscape beyond, and enjoy a tasty dinner at the same time. In fact, there is only one place where you can - The Bridge Café at Avon Gorge Hotel.

It's just launched a new winter menu, featuring warming starters such as roast breast of partridge (£7.95) and wild mushroom with ruby chard tartlet (£6.50), hearty mains like braised shin of beef (£15.50) and Butcombe battered fish and chips (£12.50) and, if you've still got room, some tempting puds. Let's face it, who could resist a dark chocolate fondant with blackberries and marshmallows (£6.95)? There are also a number of special offers available throughout December, including Steak Night on a Thursday where you can enjoy two steaks and a bottle of wine for £25, and 50% off wine and Champagne on Sundays from 12am - 9pm. What better way to round off the weekend than with a long, boozy lunch? *The Bridge Café, Avon Gorge Hotel, Sion Hill, Clifton, BS8 4LD. Open Monday - Sunday for breakfast, lunch and dinner. To peruse the menus, or book a table, tel: 0117 973 8955 or visit: www.theavongorge.com.*



Steak pie at The Bridge Café

Hattusa launches at Berwick Lodge



Chef Paul O'Neill © JonCraig.co.uk

The Bristol Magazine had a wonderful evening at the launch of Hattusa at Berwick Lodge, a beautiful boutique hotel just on the outskirts of the city.

The night kicked off with a reception of delicious canapés and a cocktail of Nyetimber English sparkling wine, rose water and edible hibiscus flowers, which went down very easily!

We were then treated to a fabulous 10 course tasting menu from head chef and 2013 Roux Scholar Paul O'Neill. This was nothing short of spectacular, with exquisite dishes including sea

trout and stone bass matched perfectly with the carefully selected wine that accompanied each course.

Every dish that arrived brought a new delight to the tastebuds, and the 'aero' dessert that married a cloud of chocolate mousse with salted caramel hot chocolate, honeycomb and orange was sublime.

And it seems that the Hattusa team were enjoying themselves behind the scenes too. Paul commented: "Sixty people, ten courses and all in just over three hours - that showed teamwork at its best and we enjoyed every minute of it. It was lovely to receive such a warm reception from the guests and it was humbling to get so many compliments on the food, wine pairings and service. I'm delighted with the way the launch went, and couldn't be happier with my team."

It certainly seems that they work very well together, so it shouldn't be long before they are awarded the third AA rosette that Paul is aiming for, and maybe even a Michelin star in the future...

Berwick Lodge, Berwick Drive, BS10 7TD. Also available for weddings and corporate functions. Tel: 0117 958 1590 or visit: www.berwicklodge.co.uk.

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