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by ANGELA DANSBY

Located in Bray, a small town less than an hour's drive from London, The Hind's Head bar and restaurant has been getting people drunk for the better part of a millennium. Prince Philip, Duke of Edinburgh, for example, had his bachelor party at the Tudor-style tavern in 1947, just before marrying Queen Elizabeth II. But by the early 2000s, The Hind's Head was looking a little long in the tooth. So in 2004, having already converted nearby pub The Fat Duck into a three-Michelin-star restaurant, celebrity chef Heston Blumenthal bought the property, and by 2013, The Hind's Head had earned its own Michelin star.

This past May, Heston decided to retool the interior and menu of the iconic English establishment once again. Today's Hind's Head is a fairy-tale hunting lodge with taxidermy artfully displayed in the form of miniature statues. There are animal-hoof lamps, metal mugs hanging above a beautiful central fireplace, dark wood beams, and stained glass. The second floor is the cozy Royal Lounge, with a one-man bar stand serving up innovative cocktails and snacks. "We like playing with things to trick the palate," says Ryan Law, the bar manager. "For example, we have a clear Bloody Mary martini made with tomato consommé instead of tomato juice."

Other fine examples of mixology are Gold Rush (elderflower liqueur, gin, vermouth, grapefruit bitters, champagne, and gold leaf), All for Me Grog (Scotch, sugar syrup, lavender, orange, pineapple, and cherry essence), Emily's Earl Grey Tea Sours (gin, elderflower liqueur, lemon, tea bitters, Earl Grey tea syrup, and Pimm's float), and Great Expectations (rum, brandy, lemon liqueur, and nutmeg). They are served in an old-fashioned champagne glass, copper mug, china tea cup, and a Charles Dickens book, respectively.

"WE HAVE A CLEAR BLOODY MARY MARTINI MADE WITH TOMATO CONSOMMÉ."

~ BAR MANAGER RYAN LAW

"The drinks are inspired by the history of the building, which is 650 years old," says Law. "It was a hunting lodge at one point, among other things. We also get inspiration from old U.K. drinks—classics with a twist and some international influence—but nothing too gimmicky."

The Hind's Head makes several of its own cocktail ingredients like mushroom-infused bourbon, spiced rum, and a 25-ingredient spice mix for Bloody Marys. "We have a different recipe for each cocktail—even the classics have different measurements for certain ingredients like more bitters or vermouth," Law continues. "For example, our Rum Old-Fashioned has three different rums with tobacco liqueur and agave nectar served over dry ice."

Ryan Law concocts all of the recipes, but each new drink is thoroughly tested next door at The Fat Duck by its executive chefs. Law also works closely with sommeliers there to offer an extensive and impressive wine list. Moreover, The Hind's Head features U.K. ales and ciders as well as unique liquors from different sources. "Not many people get a chance to work with this caliber of chefs in such a historic building," says Law. "It's a different way of life. We're much more creative and experimental. It's freewheeling for me here." ●