



Trend alert - boilermaker

The classic, all-American dive bar order of a beer and a shot of whiskey is back. Taking its name from the industrial workers who made it popular, it was born from the need to chase cheap booze with a beer to mask the strength (and often the taste). It's been shunned over the years to make room for fancy cocktails and reverent serves, but it's making a comeback: it's grown up and is being adopted by some of the capital's best bartenders.

The boilermaker is being treated less as a shot and more as an experience, so expect matched beers and spirits working to showcase each other. Joyeux Bordel, Shoreditch, has developed a rolling pairing menu of beers and spirits including Partizan Don Biere de Garde with Italian rhubarb liqueur and Beavertown Black Betty Black IPA with Italian Amaro Cynar. Or head to White Lyan in Hoxton, where the team's created its own Lyan lager with Old Worthy Brewing Company, and paired it with Mr Lyan bourbon.

One of the joys of boilermakers is that there are no hard-and-fast rules; it's whatever you enjoy best. Try matching smoky beers with peated whiskies, golden ales with sweeter bourbons, or hoppy IPAs with spicy, high-rye bourbons such as Bulleit and Woodford Reserve. Pull up a stool and get involved.



HOME BREW

Forget strange-looking bottles in your mate's airing cupboard – home brewing is cool again. With the rise of craft beer, it's only natural that more people are keen to start brewing. If you're one of them, head to We Brought Beer's home brew club in Clapham on the third Tuesday of each month where home brewers, Crema, will explain everything to you. Free, webroughtbeer.co.uk.

Outside London, Brewdog runs home brew clubs in most of its bars, or go to craftbrewing.org.uk to find brewers near you.



WHERE TO BE SEEN

The Natural Philosopher looks like an East London bric-a-brac shop from the outside, filled with taxidermy and Victorian curiosities. It almost feels like you shouldn't be in there after-hours, but venture down a level and you'll find a candle-lit space with a novel sunken bar.

The menu is concise, listing just 10 cocktails, all at the sweeter end of the scale, although classics are listed too. Our favourite is the Old Fashion Philosopher, a dangerously drinkable twist on an old fashioned with pomegranate molasses, honey, pink grapefruit and bourbon. You'll catch **olive** here on Wednesdays for its bourbon and blues evenings, or nursing a bloody mary over a board game on a Sunday. thenatural-philosopher.com



PHOTOGRAPH: SAM STOWELL; STYLING: JO HARRIS; RECIPE AND COCKTAIL STYLING: SARAH KINGSBURY.

Edinburgh is one of the world's leading cities on the cocktail scene, with some cool, accessible and forward-thinking bars. Most of them have been forged in the speakeasy-style with the reward of great atmospheres and even better cocktails for anyone who manages to find these hidden gems.

Tucked below what seems like a disused barbershop on Queen Street, cool basement bar **Panda & Sons** is one such. The cocktail list displays fantastic creativity, with inspired names (Juan Direction, anyone?) and a section of classics dedicated to a fictional family of panda bears. Just embrace the madness and you'll discover some incredible drinks. Wristbands £10, drinkup.london/wineweek

HOT TICKET!

WINE WEEK 2016 – Back for a third year, London Wine Week is set to hit the capital from 23-29 May in celebration of the city's thriving wine scene. Expect lots of exclusive events and tastings and hundreds of bars offering flights for just £5.

Wristbands £10, drinkup.london/wineweek

The measure

olive booze pro Sarah Kingsbury and wine expert Kate Hawkings track down what to drink and where to drink it



Kate Hawkings on ORANGE WINE

Kate Hawkings is a food and drink writer and consultant with a special interest in sniffing out wines from lesser-known regions and lesser-known grapes that give the most bang for the buck. She is also a restaurateur and is co-owner of Bellita in Bristol. [@KateHawkings](https://twitter.com/KateHawkings)

When it comes to choosing wine, do you go for white, red or rosé? Or, like a growing number of adventurous drinkers, are you drawn to orange wines?

Also known as 'skin contact' wines, these are white wines made by leaving the grape skins in the juice for days or weeks during the fermentation, the same way red wine is made. This is how wine was made in ancient times, fermenting it in clay amphorae with natural yeasts borne in the air. The skins impart extra colour and flavour, along with tannins, which add a richness of texture and a pleasing savoury complexity, and so making it food-friendly.

The recent rise of interest in traditionally produced wines has led to orange wines appearing on restaurant lists across the country (from The Ritz to Lyle's) and on the shelves of forward-thinking retailers. Actually more often amber than orange in colour, some are really elegant and very easy to drink while others are seriously funky with whiffs of farmyards and a taste that nods towards cider. This might explain why supermarkets have generally been slow to pick up on this trend (shout out to M&S for their progressive outlook) so they're not the easiest wines to find, but anybody with an open mind and a thrill-seeking palate should sniff them out and give them a whirl. Forget orange is the new black, it's the new white.



DRINK THIS RIGHT NOW

Full-on flavours and robust spicing make Korean food (recipes on page 30) notoriously hard to match with wine, especially if the distinctive sourness of kimchi is added to the mix.

De Martino Muscat Viejas Tinajas 2014 (£15.99, handford.net) makes a bullseye match. Classic floral muscat aromas give a touch of sweetness to balance the spice, while a zippy minerality keeps the richness of the food in check. **Cullen Amber 2014**, too (around £24, thewinereserve.co.uk, nywines.co.uk), a semillon/sauvignon blanc blend, bursts with orange blossom, tropical fruit and sunshine. Very pure and breathtakingly delicious.

HIGH STREET BOTTLE

If you are a newcomer to orange wines then **Tbilvino Qvevris 2013** (£9, M&S) makes a fine introduction. Produced in Georgia, where wine has been made for more than 8,000 years, and aged in qvevri (traditional clay jars buried in the ground), it has gorgeous honey- and quince-scented fruit and makes an ace pairing with hard cheeses.



You need to know this

Xavier Rousset was head sommelier at Le Manoir Aux Quat'Saisons in Oxfordshire before moving to London to open his Michelin-starred restaurant, Texture back in 2007, and 28°-50° wine bars. May sees the much-awaited opening of his new venture, Blandford Comptoir in Marylebone. Expect small plates of Mediterranean-inspired food and, of course, a stonking wine list.



PHOTOGRAPHS: RAW; TOMMOGGACH



BOOK IT

Head to the RAW wine fair on Brick Lane in London on 15-16 May to explore orange and other traditionally made wines from around the world. Hundreds of wines will be available to taste, from the challenging to those you couldn't tell from 'normal'. Leave your preconceptions at home. rawfair.com



KANUKA TEA: Available in pouches or beautiful canisters, there are over 40 Kanuka teas to choose from. Each comes with instructions for the perfect brew. We've been sipping the delicate jade oolong but there's also a 'naughty tea' collection that features, among others, popcorn and roasted almond flavours. Buy online or head to its teahouse in St Albans. From £3.27, kanukatea.com

Add some fizz

Soda used to be thought of as the flavourless lengthener of the cocktail world, helping to make longer, fresher drinks without interfering with the other ingredients, but that's changing. Homemade sodas with interesting flavours are now popping up on cocktail menus as stars of the show. Try them at Coin Laundry, Exmouth Market, or make them at home. They're really simple (visit olive-magazine.com for a guide) and make for easy, refreshing cocktails for summer. Time to dust off the Sodastream.

