

lifeStyle | **MENU**

From cool cafés and glam bars to gourmet rural getaways, check out these yummy bite-sized treats

# Proud Cabaret

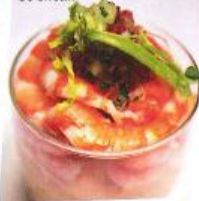
Waitresses in corsets, jazz and burlesque – hurrah for speakeasy glamour



**Y**ou'd have to be a crashing bore not to enjoy the raunchy delights of Proud Cabaret (1 Mark Lane, London EC3; 020 7283 1940). Nestled beneath the steel jungle of the capital's financial centre, the restaurant/bar is a warm bubble of Twenties speakeasy glamour. Waitresses in silk corsets weave in and out of the round tables, serving nostalgic prawn cocktails (£11.50) and beef Wellington (£19.50), as diners are entertained with a mixture of jazz, cabaret and burlesque. Celebrity fans include supermodel Helena Christensen, *right*. Go on a Saturday for cocktails and the vaudeville delights of The Tassel Club.



Prawn cocktail



Beef Wellington



# Who's drinking what, where

Kate Moss and chums at hip central London watering hole Mark's Bar at Hix



Kate Moss

**They drank:** Elizabethan Lover cocktails – Beefeater gin infused with quince, rosehip syrup, lime and orange juice with a dash of egg white (£8).

**Who else goes:** cocktail fans and achingly cool creative types.

**The look:** art gallery meets private members' club with slick contemporary decor and mahogany leather sofas.

**What to wear:** your nude body-con Roland Mouret dress teamed with Art Deco statement jewellery.

**What to order:** Battle of Britain-homage cocktail Spitfires over Kent, with wild-morello-cherry-infused Beefeater gin (£8).

**The soundtrack:** an eclectic mix of chilled lounge music.

**When to go:** Friday night for post-dinner drinks; ideally after indulging in Mark Hix's hearty Michelin-starred Brit cuisine in the upstairs restaurant! ■

Mark's Bar at Hix, 66-70 Brewer Street, London W1 (020 7292 3518)



Elizabethan Lover



ROLAND MOURET S/S 2010

Mark's Bar at Hix, London W1

Pool table at Mark's Bar

# \* 3 OF THE BEST: country inns



**The Crown Inn**

16 High Street, Amersham (01494 721 541).

**Scenery:** a quaint market town in Buckinghamshire – not too far from London.

**Signature dish:** steak and ale pie with clapsnot (puréed swede with carrots).

**Price for a main:** £14.80.



**The Vineyard at Stockcross**

Stockcross, Newbury (01635 528 770).

**Scenery:** the chocolate-box-pretty countryside of Berkshire.

**Signature dish:** steamed fillet of John Dory with a honey and chilli glaze.

**Price for a main:** £16.



**Neale's Restaurant at Holm House**

Marine Parade, Penarth, Vale of Glamorgan (02920 701 572).

**Scenery:** the stunning Glamorgan Heritage Coast.

**Signature dish:** medallion of Welsh Black beef.

**Price for a main:** midweek dinner, £24.50 for two courses.

