

THE HANDBOOK

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BIG EASY *Covent Garden on tap*



Big Easy is branching out into Covent Garden next month complete with a nine-metre bar boasting over 500 bottles with a focus on dark spirits from whisky to Caribbean rum. Better still, there'll be cocktail machines dispensing frozen slushies and Old Fashioneds on tap! As with the Kings Road mothership, the food menu will be based around the finest Bar.B.Q pork and beef cuts, rare-breed British steaks, freshest local seafood and lobster.

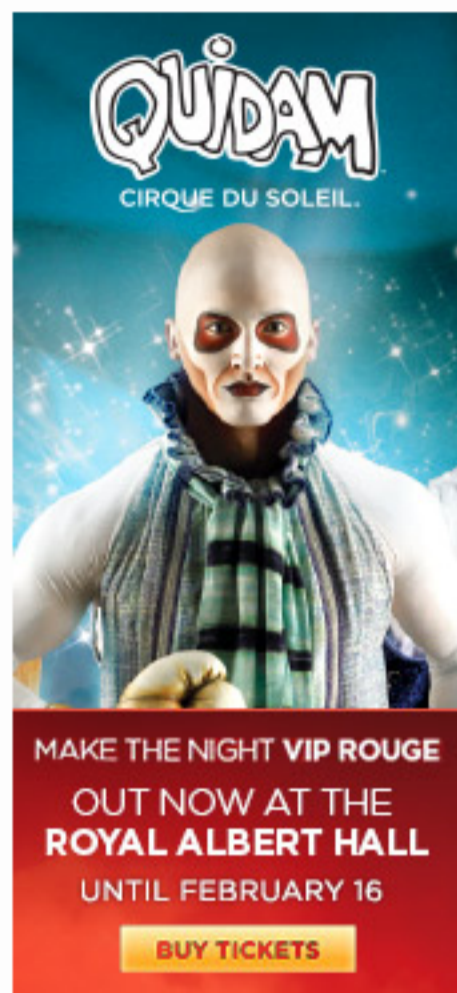
Executive Bartender is Lee Potter Cavanagh (HIX restaurants) and Nathan Merriman (The Club at The Ivy, The Savoy) is Bar Manager. Merriman was recently named 2013 Young Bartender of the year 2013.

Further measures on the drinks list include Boozy Juice – booze and freshly squeezed juice, X-rated shakes – creamy cocktails reimagined as milkshakes and acquired taste, Pickle backs – a whisky and cucumber combo. There will also be a selection of craft beers from London and the United States plus a wine list chosen specifically to pair with lobster and steak.

The new site is located in a former electrical power station, built in 1883, which used to light The Adelaide restaurant on the Strand, formerly owned by the Gatti Brothers'. The interior retains many authentic features, such as copper conduits, brickwork, and steel and concrete girders - now complemented by industrial lighting.

Also expect neon lobsters, Americana and nautical touches across the three floor 10,000 sq ft space and live music performed seven nights a week.

www.bigeasycoventgarden.co.uk



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