

DRINKING STORIES

We knew we'd scream when we next heard the term pop-

up, but when the Beaufort

Bar at the Savoy announced

its new pop-up cocktail menu

it was out of joy not irritation. Head Barman Chris Moore will

leave you weak with childish glee when you're presented

with a pop-up book menu,

painstakingly illustrated by

Joe Wilson, crammed with

egendary cocktails inspired by

far flung tales. There are just

1,000 copies, which can be taken home for £50.

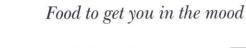


BOCONNOC FOR VALENTINE'S

If you're a big-gesture kind of guy, book into Boconnoc House in Cornwall for V day, where you'll be whisked down the two-mile long drive in a horse and carriage (or helicopter, if that's more your

style), to be greeted with champagne by the fire and a private candle-lit dinner for two before hurrying to the King's Room, named after King Charles I who used to stay. From £850; boconnoc.com

Gastro Gossip





FIFTY SHADES OF HERMÉ

Lust and gluttony are two vices we're content to embrace. Soft and sticky, Pierre Hermé's fetish cakes are proof that cake is better than sex. With six cakes on offer, for Valentine's try the sickly pink Ispahan with teeny-weeny macarons, rose, raspberry and litchi. £19; pierreherme.com



Forget Yorkie, for a bar with real heart give Original Beans. These warriors of sustainability take fairtrade up a gear by planting cacao trees to replenish the environment and protecting vulnerable communities. The nine-digit code on each pack lets you track the bar's impact on



CHIEF COOK AND BOTTLE WASHER

Caprice Holdings has joined forces with the Cookery School on Little Portland Street to reveal the secrets of its swankiest kitchens. Fry up fish like J Sheeky (27 Feb), pinch the menu from The Ivy (30 Jan), or roll out pasta à la Daphne's (27 March). The downside? From now on dinner parties will always be at yours... £150 per person; cookeryschool.co.uk



THIS MOXTH

Chocolates to make your



Banish (actual) dog breath with after dinner mints from the Paws Deli. These New Forest mavericks claim to make doggie treats good

enough for human consumption. The proof is in the eating, apparently. £4 for 125g pack; pawsdeli.co.uk



FREREJEAN FRERES

DRINK

The illustrious Frerejean-Frères brothers have launched champagne made purely from premier cru grapes. From £30: frerejean freres.com

RUY

My, what lovely wibbly jiggly jellies you have, Ms Thornback and Ms Peel. £18.50 for the set; thornbackandpeel.co.uk





Make sweet treats for your sweetheart.

Macarons by Ladurée.

£28; laduree.com