



the drift 



press information

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While the pace of the City is relentless, escape to a bar and restaurant that wants you to stay, linger, explore and quite simply drift...

Located in Heron Tower on Bishopsgate, the drift is a stunning new venue from the team that brought you The Folly, The Anthologist, the parlour and the refinery. A sanctuary in the heart of the City, the drift brims with quirky collectibles, hidden alcoves, a mixology table and fine dining nook, whilst offering delights such as afternoon tea cocktails, a crustacea bar and liquid desserts to die for.

Design

Enter the drift and find yourself in the main bar complete with floating Chinese-style lanterns. An impressive array of oversized shelves run the entire length of the venue and hold an eclectic assortment of antique vintage teapots, vases and china jugs to provide a dramatic backdrop to the seven foot walnut bar. Ascend a glass staircase to the secluded 'cabana' where you and up to 11 friends could find yourself face to face with colourful underwater life as you enjoy a captivating view of Europe's largest private aquarium. The first floor main dining room overlooks the bar below and features monochrome mosaic tiles that wrap around the marble topped bar. The 'pontoon' lounge bar features low-slung comfy chairs and soft banquette seating, whilst the dedicated mixology table is ideal for those who want to mix and muddle for themselves.

For something a little more exclusive, the fine-dining nook is a wonderfully decadent dining area, set back from the main dining room, the hideaway seats 14 and includes a bespoke menu showcasing the best seasonal ingredients. Opulent gold wallpaper adorns the walls, whilst elaborate candelabras, crystal glassware, bone china crockery and intimate lighting all add to the luxurious settings.

Drinks

Mixologists at the drift are committed to providing exceptionally well-crafted and innovative cocktails.

Afternoon tea takes an unexpected turn with delights including a cream tea martini – Smirnoff Black vodka, shaken with English strawberries and Earl Grey tea syrup served with mini scones, or the fresh English Earl with Hendrick's gin, St Germain Liqueur, freshly pressed apple juice, Earl Grey syrup and lemon juice, served with an apple foam and mini cucumber bites.

Take a stroll through the 'Veg and Herb Patch' cocktails featuring the 'skinny' golden beet martini – golden beetroot, house infused vanilla sugar blended with Smirnoff Black vodka, topped with a black pepper finish; or the green hornet – freshly juiced celery sticks, Green Chartreuse and cachaça.

A selection of punch bowls serving four are great for sharing, whilst a mixology table with your own bartender is available to hire so you can learn some tricks of the trade.

Wine lovers will appreciate the drift's extensive selection that includes over 40 wines by the glass. Logically listed, and starting from a modest £13.95 a bottle, wines are grouped together according to depth and flavour allowing unoaked, aromatic dry wines to balance the fuller flavoured, intense reds. Prosecco and champagne are well stocked and cater for City celebrations with bottles of Dom Perignon and Krug Grand Cuvée topping the list.

For the indecisive, flirting with a wine flight is an easy alternative to committing to a whole bottle, where guests may indulge in three 125ml glasses of varieties from just £9.75, from a selection of aperitifs to 'buttery, mellow' whites to 'spicy, warming' reds and 'perfect pudding partners'. The fine wine list showcases a selection of interesting premium bins including several biodynamic and organic wines, underlying the drift's commitment to being at the cutting edge of viticulture.

Food

The eye-catching open plan kitchen is the perfect stage to watch the kitchen brigade perform. Pull up a stool and watch all the action unfold whilst enjoying an array of shellfish from the crustacea bar.

Open from 7.30am, breakfast options include warm pastries and smoothies to grab on the go, or for a proper start to the day, indulge in the 'fully loaded' with the morning papers. Lunch and dinner is all about sharing, with plenty of imaginative flatbreads, antipasto boards and dishes for grazing, as well as the familiar favourites including sandwiches and burgers jam-packed with delicious fillings, hearty mains and imaginative salads. To finish, a trio of pudding shots is great to share, while cocktail lovers can indulge in liquid desserts such as the Crème Brûlée Martini – Ketel One Citroen vodka, lemon curd, vanilla sugar and cream served with caramel dust; or the Ginger Nut – Frangelico, Cointreau and fresh ginger, shaken with cream and finished with a dusting of nutmeg.

Now, nestled among the tall buildings and city skyscrapers there is finally a place for you to let go and just drift...

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Heron Tower
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Address: Heron Tower, 110 Bishopsgate, London, EC2N 4AY

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Web: www.thedriftbar.co.uk

Email: info@thedriftbar.co.uk

Twitter: @thedriftbar

Opening times: Monday – Wednesday: 7:30am – 11pm

Thursday – Friday: 7:30am – 1am

Saturday: 10am – midnight

Sunday: 10am – 7pm

Owner: Drake & Morgan

General Manager: Lisa Yearwood

Reservations: Yes

Covers:

Standing:	408
Seated:	166
Ground Floor: Bar:	42
Cabana:	12
First Floor: Pontoon Bar:	30
Dining Room:	60
Fine Dining Nook:	14-16
Kitchen Bar:	6

Average Spend: £20 - £25 per person

Exclusive Hire: Yes

Disabled Access: Yes

Disabled Lift: Yes

Nearest Tube: Liverpool Street

Credit Cards: All major cards

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