

SUNDAY brunch is the stylish way of getting over the morning after feeling.

The Sunday bar culture is already well established in the capital and now it's hitting the fashionable bars of this North East city.

And it's a move to be welcomed. I tried it out as a guest of Big Tom Spiced Tomato juice. And what could be more perfect? Sunday brunch, a cool Bloody Mary (made with Big Tom), and all the time in the world to read the Sunday papers.

Big Tom includes tomato, lemon, celery, red peppers, tamarind, garlic, a fiendish mix of spices, and Worcester sauce.

And according to its makers, when added to vodka, ice and a stick of celery, it helps make the best Bloody Mary's in town.

We started our Sunday brunch with a full English breakfast at Revolution, in Collingwood Street, (this isn't on the normal

menu, but there are high hopes that it soon will be), accompanied by a Bloody Mary. This is definitely the life and all of us voted Revolution's cocktail a winner. Refreshing, tasty, with a bit of a kick. Perfect.

Purely in the interests of research we decided to hit a few of the city's bars to see if they could match up to Revolution in the Bloody Mary stakes.

Next stop was Baruga on Grey Street. Here, they've got that Sunday morning/afternoon relaxed atmosphere down to a T with one whole table given over to the Sunday newspapers.

We sank into our chairs and waited for our Bloody Marys. Here they add a dash of sherry

to the concoction, and though not to everyone's taste, it was again voted a winner.

Baruga actually offers Sunday brunch plus a Bloody Mary for £9.95, so it's obviously a trend that's catching on.

Next stop was Popolo just off Pilgrim Street. Again, a bar with an established Sunday clientele, and a laid back atmosphere that suits a Sunday to perfection. Again, their Bloody Marys were given the thumbs up by the crowd.

And finally onto the Pitcher & Piano, down on the Quayside. By this time, breakfast seemed a long time ago, and it was actually the Sunday night crowd that we joined for our final

Bloody Mary of the day.

It's got to be said that the bartender here gave the mixture the most energetic shake of the day.

And although he didn't serve it with a stick of celery as in the other bars, it was again a damn good mix.

So, if you want to do it at home, just buy a bottle of Big Tom Spiced Tomato.

Made from herbs and spices from over 20 countries it's guaranteed to make the perfect hassle-free Bloody Mary - just add 50ml vodka to 250ml Big Tom, and voila, the perfect hangover cure. RRP £2.20 for a 750ml bottle.

Key to a perfect Sunday



BIG TOM

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