



The Mandrake: five stars, four bars, one juice solution



The Mandrake hotel opened in September 2017, and is already one of London's most-talked about hotels. Found in Fitzrovia, the hotel boasts 30 rooms and three stunning suites, all full to the brim with desirable décor, giving guests an experience they won't forget.

Key to the 5-star Mandrake experience are the four bars. The main Waeska bar, the Serge Bar (within the Serge et Le Phoque restaurant), the roof terrace Jurema bar and the Theatre Bar. Each bar offers guests and patrons sensational cocktails, made with the finest spirits and the freshest fruit juice. And that's where Zummo London comes in.

"We use only the very best spirits in our cocktails. And, to be confident we're serving the ultimate experience to our customers we need to match this with the best juice", said Andrew Pengelly, beverage director at The Mandrake.

"When 50% of a cocktail is citrus juice, it's critical you get it right. That's why we decided to partner with Zummo London. Both its machines and fruit are second to none and they guarantee we'll be serving the best fruit juice in every drink."

The Mandrake has a Zummo Z40 fruit juicing machine in its kitchen, which provides the basis for homemade syrups and purees for cocktails, desserts and pastries, as well as fresh fruit juice for breakfast. "We use a lot of citrus every day – oranges, pink grapefruits, limes and lemons. Our guests expect the best, whether it's orange juice at breakfast or a Tom Collins in the evening. Some citrus juice can start to spoil very quickly, so it's important for us to squeeze our fruit as close to when we need to use it as possible, to ensure we can guarantee the optimum flavour."

“ We use the machine three times a day, once for every service. The speed, yield and quality of the squeezed juice is perfect. We get all our citrus fruits directly from Zummo, and the oranges in particular, are the best quality juicing oranges I've ever used. **”**



For The Mandrake, quality is everything. And not only did the Z40 give them quality fruit juice, it helped keep their service at the five-star level they expect. “Ready to drink juices don’t provide the quality we need, so at our bars we have to use fresh juice. But, if our bar staff had to squeeze juice by hand they’d be spending hours squeezing instead of serving. Ultimately, we’d sell less drinks and service wouldn’t have the professional touch our customers expect.”

“With the Z40 the fruit juice is done in seconds. This means our staff can focus on doing what they do best, making sure our customers are treated to the five-star service they deserve. The Z40 not only saves us money compared to using ready to drink juices, it helps us make money by improving service.”

The relationship between Zummo London and The Mandrake may still be fresh, but it couldn’t be stronger. “Zummo London understand fruit and care about seasonality – something that’s so important to us. The quality control and service provided continues to be consistently great, and the Z40 has become integral to the smooth running of our bars and restaurant.”

“ Zummo London is the perfect partner – whenever we need support or training, they’re there for us. We couldn’t be happier with the relationship. ”