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This can include menu, photographs, email & weblink. Special offers can also be advertised.



**Manchester Evening News**

For more details please contact **Nicholas Wolstenholme on 0161 279 4166**

A minimum six month contract applies.

# Pretty Mathew talks tough

**M**ATHEW Bose, the dashing handsome gay character Paul Lambert in *Emmerdale*, is as dishy and charming in real life as he is on screen.

I had dinner with him in San Carlo restaurant in the city centre and we chatted for more than four hours and shared a lemon tart for dessert. But, although he looks pretty, he talks tough.

"I hate the futile celebrity hollow trinket bolted onto society quite frankly!" he tells me. "I hate it when people say they want to be famous, famous for what? WAGs were built on the back of magazines."

This wasn't a sudden outburst from Mathew as soon as we sat down, but more a response to why he was in Manchester that day. He had been spending time with his old school friend who has recently developed brain virus encephalitis, which causes memory loss. For Mathew the only useful thing about having celebrity status is bringing exposure to charities, especially the smaller "less sexy" ones.

"At the moment we are trying to discover what he can remember. He's lived here for the last 20 years, so I've been walking round with him all day."

Mathew gets recognised wherever he goes. "I do walk very quickly, so people don't always have the chance to stop me, but I don't mind if they do. Actors have a responsibility. Soap is built on the audience, and the audience is part of the soap.



**» SPEAKING HIS MIND** *Emmerdale* star Mathew Bose didn't hold back during his four-hour dinner with Steph

## Table talk WITH STEPH ELMORE OF CHANNEL 4

You're in their living rooms, kitchens, bedrooms, so the intimacy people develop with you is incredible."

Mathew has been in *Emmerdale* for the last two-and-a-half years, since

he finished his training at acting school in Los Angeles. Before that he lived in New York, and has also had a stint as male model, and studied for a psychology degree.

"You can't have a diluted approach to acting, you have to focus. It's a tough industry, and sometimes it's not to do with talent. In America they say acting is 20 per cent talent and 80pc audacity."

Mathew lives with his boyfriend of three years, a

TV director. But he doesn't think gay people working in the public eye should feel pressurised to come out.

Recently, the former NBA basketball star from Stockport John Amaechi announced he is gay, a revelation which has caused a huge stir in America.

"I respect what he's done and the courage, but making an issue out of something makes people who never prejudged before think

they should do so.

"We should be proud of who we are. I'm gay and I'm half Indian. I would be waving a banner in both hands if I was bothered about all that.

"Good job I never ended up being a psychologist isn't it? I'd be like: 'Pull yourself together, that'll be £95 please,'" he laughs.

» **San Carlo, King Street Manchester. 0161 834 6226.**

## Bars & Pubs

### Even bitter tastes sweet in opulent Opus One

WITH its glowing red strip lights, leather décor and attentive staff, Opus One resembles nothing so much as a posh brothel.

People seem to either love or hate the look, but of all the bars in Manchester few can compete with the presence of this luxurious joint, housed in the former Free Trade Hall.

A marbled bar dominates the room, and helpful staff hover beneath the carved columns that tower overhead. Rather unsettlingly, several people died here in the Peterloo Massacre of 1819, but this doesn't seem to have stopped anyone from enjoying a pint and when I dropped by one rainy Tuesday, Opus One was warm with punters.

Lounging on sofas, or propped up by sensible bar stools with backs, the crowd was twentysomething-plus, with a fair few older drinkers too. And, as you'd expect

from a five star establishment, top-notch tipples are served as standard.

Dillon, my friendly waiter, explained that Plymouth gin and Bollinger champagne are amongst their best sellers, alongside cocktails of course.

Sprawling, yet well chosen, their cocktail menu is a real strength, with drinks listed under headings like Martinis and Champagne cocktails.

Having been tempted by the curranty tones of Halle

Berry (see recipe right), I opted for a concoction called Mr Gorgeous (£8), featuring Absolut Mandarin, Cassis, Grand Marnier, fresh orange and champagne.

Served in a finger-numbingly cold Martini glass, Mr G came with his layers of alcohol perfectly separated. To stir or not to stir, I wondered, before reaching for a straw.

Mixing the spirits together was probably a mistake in retrospect, as the drink

blurred into a single, bitter flavour. I think you're either a vodka-and-orange person or you're not, and I'm not, so I should have known better, really.

Hanging out in the conservatory bit with my friend Emma, I noticed people gravitating towards the bar end of the room, rather than moving down into the eating area.

A more gradual blurring of bar and restaurant, something like Obsidian, might work better here, but overall, Opus One smacks of class and style, and even half a Worthingtons has a decadent air to it when served in stunning surrounds like these.

Ruth Allan



## COCKTAIL OF THE WEEK

### The Halle Berry

**Ingredients**  
6 raspberries  
10ml gomme (sugar syrup)  
25ml Chambord  
15ml Amaretto  
10ml Absolut Kurant  
50ml cranberry juice

"This is a red fruit cocktail named after the Halle Theatre and celebrating the history of the Free Trade Hall," says head bartender Adrian Alfonzo. "Muddle raspberries, add all other ingredients, shake and double strain into a chilled Martini glass. Garnish with two raspberries and a straw on the side."

We say: The black raspberry flavour of Chambord teamed with blackcurrant vodka and cranberry make for a very fruity experience... inspired by the actress of the same name perhaps!

» **Opus One, Radisson Edwardian, Peter Street, Manchester. Tel: 0161-835 9929. Open: 10.30am - 11pm Monday - Saturday and 10.30am - 10.30pm on Sundays.**