



New cabaret venue for Sheffield

Sheffield's entertainment scene gains an exciting addition in the New Year with the arrival of the city's first contemporary cabaret and dining venue.

Walnut Live opens on January 15 after refurbishment of the former Walnut Club Champagne Bar and Grill in Ecclesall Road. This is after the City Council granted us a live entertainment license in December 09.

Founder Richard Mills aims to mix cabaret styles from the Moulin Rouge and the jazz speakeasys through to modern-day equivalents, combined with quality dining to create a new experience in the city.

The venue will open from noon until 12.30pm from Wednesdays to Sundays, offering a mix of live music, comedy and theatre. There will also be theme nights with tribute acts celebrating the likes of Motown, soul and the sounds of the '80s & decades.

"We have been staging live jazz and swing to packed houses at the Walnut Club Hathersage for the past five years," Richard says. "We decided that the time was right for live entertainment on a much wider scale at our Sheffield venue – and we want to encourage local talent. We hope to get a couple of headline legends of past pop each month; I'm particularly looking forward to a couple of tribute acts I've personally seen before as Blondie and Rolling stones, they are amazing!"

Walnut Live's regular attractions will also include regular Live Thursday, Friday and Saturday show-times, Thursday nights will be called Walnut JAM with open mic spots with MC Ryan Taylor. Sunday and Wednesday's will be developed into live comedy, performance and dance nights.

Theme night audiences will be offered a three-course meal from the Michelin-rated kitchens for £20 per head. A variety of other offers will include a £5-£10-£5 three-course menu and a £11.95 two-course day-time menu.

Alongside the transformation of the Sheffield venue, the Walnut Club restaurant in Hathersage is being refurbished and rebranded as the Walnut Club Brasserie, opening from Wednesdays to Sunday lunchtime.

"We want to create more of a friendly, homely atmosphere while preserving our reputation as a venue for quality dining," says Richard.

The brasserie will focus on European and British cuisine, using local suppliers, and will introduce a £5-£10-£5 menu alongside a range of special offers. There will be more special food events like the recent wild mushroom hunt and the established jazz and swing evenings will continue on Fridays and Saturdays.