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Issue 37 2020 | £4.99

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Independent wine specialists 28°-50° launch a modern European Wine Bar & Kitchen in Covent Garden

Food & Drink

Independent wine specialists, 28°-50° have announced the launch of 28°-50° Wine Bar & Kitchen in Covent Garden, offering brasserie-inspired food and a thoughtfully curated wine selection spanning both old world and new world wines, officially to set open in January 2020.

Tucked in the heart of the Seven Dials theatreland district, the new 180-cover wine bar & kitchen is spearheading a new foodie

hub, The Yards, that is expected to make waves throughout London. The stylish and welcoming wine bar and kitchen is owned and operated by the privately-owned group, Riviera Restaurants and Luxury, whose founder Richard Green has personally designed the beautiful new venue which will house a dedicated champagne bar, plush table and bar seating. Guests will be impressed by a highly Instagrammable cork bottle wall, and black & white images of Riviera

group's château and vineyards in France.

Diners will begin their journey in the main restaurant, with industrial elements of wine crates and steel girders that give a nod to its sister restaurant in Marylebone, softened by pastel pink and sky-blue velvet armchairs. For a more intimate dining experience, the dim lit Oak Room, Oyster Bar and Wine Room (private dining room) have a warm and luxurious feel, complete with wood panelling and elegant, wine-focused décor.



Elaborating on the group's DNA of hand-picked wine lists, curated by passionate in-house sommeliers, 28°-50° Wine Bar & Kitchen features a plethora of accessible and high-end wines by the glass. With wines exclusive in the UK, such as the Chateau de Candie from the restaurant's own vineyard in the Alps, visitors will be guided by passionate and insightful in-house sommeliers on hand to help advise with their choices. Key highlights include: 2006 Huba Szeremley, Badacsony Kéknyelű from Hungary, Saint Aubin, Les Pucelles, Domaine Lamy Pillot from Burgundy or a sweeter Tokaji-Megyer, Aszú also from Hungary.

With a European-inspired menu of eclectic food, the seasonal dishes are created with

skill and imagination by 28°-50° Wine Bar & Kitchen's highly talented executive chef, Julien Baris. Serving simple and seasonal modern European fayre, dishes span from the Light Bites Menu with an impressive Charcuterie Selection as well as Cheeses From Fromagerie Beillevaire, a to Pre & Post Theatre with Corn-Fed Chicken Breast with Hispi Cabbage & Shallots and Apple & Rhubarb Crumble with Cinnamon Ice Cream to finish. Signature favourites from the A La Carte Menu include: 28°-50°'s Artichoke Tempura with Chermoula Mayonnaise, crispy golden lightly battered Artichoke hearts, topped off with a spicy relish, creating a perfect starter, paired with a Totara Sauvignon Blanc from New Zealand; the Stone Bass with Celeriac Choucroute & Shellfish Bisque, a fresh and flavourful Stone Bass with a sophisticated and rich shellfish bisque, paired perfectly with a Bornemissza; the Duck Confit with Homemade Duck-Fat Chips paired with the Bourgogne Chardonnay, and 28°-50°'s Famous Hot Dog with Caramelised Onion, Ketchup, Mustard Pomme Paille & Brioche Roll paired with the Gruner Veltliner where the sweet notes complement the smoked pork – an unexpected but complementary duo.

For bookings email: coventgarden@2850.co.uk
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