



28°-50° BY NIGHT

Independent wine specialists 28°-50° have recently opened their new late night dining spot, 28°-50° by Night. With live jazz and blues every night, the new addition delivers the same great food and wine service as the group's other locations, but with a backdrop of jazz, blues and plenty of soul.

On entering the underground hideaway, guests are transported to the spirit of New Orleans, New York and Paris with an evolving roster of in-house musicians and resident bands playing jazz, blues and soul music throughout the week.

Situated next to their popular Marylebone restaurant, 28°-50° by Night offers a modern European A La Carte menu served until 1am and an impressive wine list, including their award-winning Collectors List of fine wines.

Visitors can delight in an evening of decadence reminiscent of the Roaring 20's, partying the night away until 2am from Tuesday to Saturday.

The kitchen is led by Executive Chef Julien Baris, and the A La Carte menu includes an array of signature 28°-50° dishes, including small plates such as Truffle arancini, Artichoke Tempura and Burrata. For mains, you can enjoy a Sharing seafood platter including tiger prawns and mussels, Pan fried hake, Buckwheat risotto and the 28°-50° Cheeseburger. To finish, choose from a selection of desserts including White chocolate

cheesecake and Blackberry tart. Renowned for their unique wine list, there will also be a Collector's List featuring a range of unique fine wines from private collectors' cellars which will sit alongside a meticulously crafted list of 15 reds and 15 whites available by the glass, carafe and bottle.

28°-50° is of course more than just a great glass of wine; sit back and enjoy the buzz of the jazz and blues music with a selection of classic cocktails including a Negroni, Old Fashioned and Espresso Martini

Matching the decadent atmosphere and food offerings, marble and velvet furnishings soften the interior of exposed brick, cage lights, wine crates and polished concrete. Additional theatrical touches are seen in the private dining options. In time for the return of festive celebrations, the split level venue offers The VIP Square, which is adjacent to the bar and stage provides the perfect backdrop close to the action and caters for 6-8 guests alongside The Stage which seats 40 up to 60 including a bar takeover. The first floor Upper Circle caters for a more informal group dining option for up to 35 guests seated or 45 standing whilst the new venue can accommodate a full take-over for larger private parties, catering for up to 80 seated and 120 guests standing. In true 28°-50° fashion, there will be two choices of group set menus and a buffet and canapés menu ideal for larger events.