

Whitcomb's at The Londoner Launches Summer Terrace with Veuve Clicquot



May 2025 | This Summer, [The Londoner's](#) French Mediterranean [Whitcomb's](#) is delighted to announce they are once again partnering with Veuve Clicquot to present this season's Veuve Clicquot Summer Terrace launching on 19th May. The exclusive terrace discreetly set in a calm corner of Leicester Square, will feature interiors in the champagne brand's iconic yellow, an exclusive Champagne menu and a brand new terrace dining experience bringing a touch of the Mediterranean to the heart of London.

A welcome addition for the Summer months, the Veuve Clicquot Summer Terrace will be the perfect spot to enjoy the sunshine while sipping on the curated Champagne menu. The menu will showcase a curated selection of Veuve Clicquot cuvées, including the standout La Grande Dame 2018 – a solar vintage rarely served by the glass. Also available are two Champagne tasting flights: The Discovery with *Veuve Clicquot Yellow Label, Brut Rosé, Vintage 2015* and The Elevation with *Veuve Clicquot Brut Yellow Label, Brut Rosé, La Grande Dame 2018*. Guests can also expect a pair of refined Champagne cocktails, made for sun-drenched afternoons and golden evenings; these include the Agrumes 75 a twist on a French 75 and Reims Spritz, a champagne berry spritz.

The Veuve Clicquot Summer terrace menu will capture the essence of Summer on the Mediterranean coast with each dish designed to compliment the Summer season and the Champagne, culminating in a menu that is elegant, simple and full of flavour. Guests can begin with a selection of small plates including: *Rock oysters with Veuve Clicquot Brut jelly, green tabasco, basil oil and Oscietra caviar; Steak tartare with Cornichons, lemon, Dijon mustard, sour*



cream and Oscietra caviar and Burrata with Crispy garlic, cherry tomatoes, chilli maple and white balsamico. Diners can also expect larger plates including: Linguine alle vongole with Fresh clams, chilli, garlic, white wine and parsley and House Caesar with Romaine, house-made Caesar, Parmesan, microplaned egg and crouton crisps with the choice to add chicken or prawn. For those looking for something sweet to finish, guests can enjoy a selection of premium desserts including Veuve Clicquot Brut Champagne sorbet with strawberry and Crème brûlée cheesecake with Vanilla, caramel crackling and forest berries.

The Veuve Clicquot Summer Terrace at Whitcomb's is open throughout the summer, providing a stunning spot nestled between Soho and St James for outdoor dining, reminiscent of the French Mediterranean. Join us at Whitcomb's on Leicester Square to enjoy a leisurely drinking and dining experience.

-ENDS -

For press enquiries, please contact thelondoner@purplepr.com

Address: Whitcomb's, 38 Leicester Square, London, WC2H 7DX, United Kingdom

Reservation Line: +44 20 7451 0167

Email: reservations@whitcombs.co.uk

Instagram:

[@thelondoner](https://www.instagram.com/thelondoner)

[@whitcombsthelondoner](https://www.instagram.com/whitcombsthelondoner)

Terrace Ensoleillée by Veuve Clicquot at Whitcomb's Opening hours:

Monday – Friday: 12:00 – 23:00

*Last reservation 10pm

Saturday and Sunday: 12:30 – 23:00

*Last reservation 10pm

About Edwardian Hotels London



[Edwardian Hotels London](#) is a privately owned hotel group that has been operating and developing its hospitality portfolio since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

In January 2024, Edwardian Hotels London announced the sale of 10 Radisson Blu Edwardian properties to Starwood Capital, distilling its portfolio into a boutique collection of ultra-premium hotel and dining experiences.

[The Londoner](#), Edwardian Hotels London's latest opening on London's Leicester Square, is the world's first super boutique hotel and incorporates 350 bedrooms and suites, six concept eateries and bars, The Residence, [The Retreat](#), private screening rooms, seven inspiring meeting spaces and a stunning ballroom for 850 guests. It is a member of Preferred Hotels & Resorts' prestigious Legend Collection.

The group also owns and operates [The May Fair](#) and [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, as well as a range of luxury restaurants and bars, including award-winning brands such as [May Fair Kitchen](#), [Peter Street Kitchen](#), and [The May Fair Bar](#).

Awards:

The Londoner has received numerous awards, most recently ranking #20 among London's Best Hotels in Condé Nast Traveller's 2024 Readers' Choice Awards. Further recognition includes winning Best Luxury Hotel and Most Innovative at the 2023 Hospitality Design Awards, as well as being named Tech-Friendly Venue at the 2023 Event Technology Awards. The hotel achieved remarkable distinction at the 2022 AHEAD Europe Awards, claiming Hotel of the Year, Event Space, and Hotel Newbuild. The Londoner also won Overall Luxury Hotel/Resort at the 2022 Travel Weekly USA.

Peter Street Kitchen at The Edwardian Manchester was awarded Best Culinary Experience in the UK at the British Restaurant Awards 2024.

VEUVE CLICQUOT BOILERPLATE



THE LONDONER
LEICESTER SQ.

Founded in Reims in 1772, the House of Veuve Clicquot remains true to its motto: “Only one quality, the finest.” In 1805, Madame Clicquot took the reins of the House and became one of the first businesswomen of modern times, acquiring the epithet “la grande dame of Champagne.” Her visionary spirit and innate sense of French “art de vivre” live on today. Her iconic cuvée, Brut Carte Jaune, is synonymous with more than two centuries of know-how and an exceptional heritage. The color of the sun, it symbolizes the values of audacity and optimism that the House has carried for 250 years.

www.veuveclicquot.com