



**WHITCOMB'S AT THE LONDONER PRESENTS:  
A SUMMER TERRACE IN PARTNERSHIP WITH ST~GERMAIN ELDERFLOWER LIQUEUR**



**May 2022-** Opened on 16th May, Whitcomb's - the signature restaurant at the heart of super boutique The Londoner Hotel - is proud to present its elegant summer terrace, in partnership with ST~GERMAIN, the world's first liqueur made with fresh handpicked elderflower blossoms.

The abundantly floral terrace, complete with its own loveseat swing, invites guests to drink ST~GERMAIN cocktails and dine alfresco from Whitcomb's French Mediterranean menu in this sun-drenched, tucked-away corner of London's iconic Leicester Square.

Whitcomb's expert Mixologists have worked alongside the team at ST~GERMAIN to develop a summer drinks menu that rightfully celebrates the wild, natural sweetness of the fresh hand-picked elderflower blossoms that give ST-GERMAIN its unforgettable flavour. Gently blended in France, the elderflower is prized for its uncanny ability to add a universally delicious twist to any cocktail. Served from the dedicated ST~GERMAIN bar, the menu features a *ST~GERMAIN Spritz*, *Riviera Martini*, *Fleur de Sureau Negroni*, and sparkling *Rosé* cocktail.

Franck Dedieu, brand ambassador for ST-GERMAIN: *"We are thrilled to be partnering with The Londoner Hotel to launch its new terrace. We wanted to create the perfect space to make summer moments bloom – and what better way than over a delicious ST~GERMAIN Spritz."*



The Whitcomb's a la carte menu - best known for its modern interpretations of much-loved dishes and French classics - is available for lunch and dinner on the terrace. Small plates, which are perfect for a drawn-out lunch on the terrace, include *Tuna Tartare* with confit egg yolk and Oscietra caviar; Whitcomb's take on the classic *Escargots* with white wine, garlic, and n'duja lemon butter; and *Carpaccio de Poisson*, of yellowtail with Côte d'Azur lemon, olive oil and black sea salt.

Larger dishes on the a la carte menu include fresh pastas, such as *rigatoni au homard*, with seared lobster and Scotch bonnet labneh crème; and *agnolotti au fromage et beurre*, with a rich cheese béchamel and crispy sage butter. Heading up the menu are Whitcomb's signature plates, which include *Filet de Sole* with citrus garlic butter; and *Lobster Thermidor*, to be enjoyed with frites and warm artisan French baguette. To finish, desserts include mille-feuille and tarte au citron.



Whitcomb's summer terrace is open from Monday 16th May - September. Bookings and menu information can be found at [thelondoner.com/restaurants-bars/whitcombs](http://thelondoner.com/restaurants-bars/whitcombs).

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**Edwardian Hotels London:**

Edwardian Hotels London is one of the UK's largest privately owned hotel groups, which has been operating and developing its hospitality portfolio, including upscale five- and four-star luxury hotels, since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

[The Londoner](#), Edwardian Hotels London's latest opening, is the world's first super boutique hotel in London's Leicester Square 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.

Edwardian Hotels London also owns and operates [The May Fair](#), [The Edwardian Manchester](#), both part of premium lifestyle brand Radisson Collection, 10 Radisson Blu Edwardian hotels across London and a range of luxury restaurant and bar brands, including the award-winning Kitchen concept restaurants; May Fair Kitchen, Bloomsbury Street Kitchen, Peter Street Kitchen, Leicester Square Kitchen, Monmouth Kitchen and May Fair Bar, as well as Steak & Lobster and Scoff & Banter.

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**ST~GERMAIN:**

ST-GERMAIN is a French liqueur that contains up to 1,000 handpicked elderflower blossoms in each 750 ml bottle. A handcrafted elderflower liqueur, ST~GERMAIN has a light, refreshing taste with notes of pear, grapefruit and tropical fruits. ST-GERMAIN has received some of the highest accolades in the spirits industry and has been heralded as one of the most influential cocktail components of the last decade. ST~GERMAIN is consistently recognised for its extreme versatility, as it enhances many cocktails and mixes well with a variety of base spirits in addition to wine and Champagne. The signature ST~GERMAIN Spritz - made with ST~GERMAIN, sparkling wine, sparkling water and a lemon twist is today's quintessential aperitif. It is a simple yet sophisticated cocktail for any occasion. For more information, please explore <http://www.stgermain.fr/>.

The ST~GERMAIN elderflower liqueur brand is part of the portfolio of Bacardi Limited, headquartered in Hamilton, Bermuda. Bacardi Limited refers to the Bacardi group of companies, including Bacardi International Limited.

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