

**WHITCOMB'S AT THE LONDONER LAUNCHES A SUMMER TERRACE IN PARTNERSHIP WITH GUSBOURNE, TO SHOWCASE THEIR NEW ROSÉ**



[Whitcomb's](#), the signature French Mediterranean restaurant of [The Londoner Hotel](#), is delighted to announce a summer terrace in partnership with Gusbourne, one of England's most awarded wine producers. Launched on 19<sup>th</sup> June at the start of English Wine Week, the new terrace features some of Gusbourne's finest sparkling expressions as well as the unveiling of its highly anticipated [new English Rosé 2022](#).

This summer, The Garden of England comes to central London via the sun-drenched fields of Appledore, Kent. Set in the stunning English countryside, Gusbourne's vine parcels are planted on two distinctive soils – Wealden clay in Kent and chalk in Sussex – yielding two very different styles that are either blended or showcased in spectacular single-vineyard expressions. Using predominantly Burgundian clones to grow Chardonnay, Pinot Noir and Pinot Meunier grapes, Gusbourne's low-intervention approach, respect for nature and skilful craftsmanship yields award-winning wines that tell the story of English terroir from grape to glass.

*"Partnering with Gusbourne for our summer terrace just made perfect sense. They are a modern brand passionate about craftsmanship, using the Méthode Champenoise while adhering to strict sustainable practices. Gusbourne very much shares the vision of The Londoner and we are proud to support local, artisanal vineyards and exceptional English winemakers,"* says Charles Oak, Hotel Director.

Nestled in a secluded corner between St James's Market and Soho, the sun-soaked terrace provides the ideal backdrop for al fresco dining from now until the end of September. Open throughout lunch and dinner service, guests are invited to sit under the olive trees and transport themselves to the Mediterranean, with seats draped in throws and tables dotted with candles to create a cosy oasis as the evening draws in.

*"Making exceptional wine takes craftsmanship, respect for nature... and uncompromising attention to detail. This is an ethos shared by our friends at The Londoner Hotel and we couldn't think of a better partner*

to showcase Gusbourne's wines and our new English rosé," says James White, Senior London Sales Manager at Gusbourne.

The English Rosé 2022 is pale pink in colour with enticing aromas of summer berries and orange zest. Crisp, fresh, and fruit-driven, it pairs harmoniously with several dishes on Whitcomb's exquisite French Mediterranean menu. Diners can complement their rosé experience with starters of *Fine de Claire oysters* and *Yellowtail carpaccio with citrus and miso salt*; refreshing and balanced summer salads such as the *Thinly sliced octopus with lemon and green chili dressing* or the *Nicoise Salad with seared tuna and Oscietra caviar*. The wine is also the perfect accompaniment to the indulgent *Lobster linguine with San Marzano tomatoes*, the *Pan-fried seabass with white wine, shallots and lemon crème*, or the *Turbot with garlic, chili, and white wine emulsion*.

To finish, the dessert menu offers a collection of French-inspired sweet treats, such as the *Strawberry tart with basil sponge and citrus curd*, an indulgent dish of *Dark chocolate and raspberry ganache*, or the classic *Plate of fine French cheeses*.

Alongside the rosé, diners can enjoy Gusbourne's English sparkling wines - the Brut Reserve 2019, Blanc de Blancs 2018 and Rosé 2018.

***Whitcomb's at The Londoner x Gusbourne's Summer Terrace is open from now until the end of September. Whitcomb's reserves a small number of tables for walk-ins - ideal for passers-by looking to escape the rush of central London. Alternatively, bookings can be made [here](#).***

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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 Jasinder 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](#).

## **ABOUT GUSBOURNE**

In 2004, when the first vines were planted at Gusbourne Estate, we had a clear vision and a single goal: to create English Sparkling Wines that would stand up alongside the very finest offerings from across the globe.

An uncompromising quest for perfection and a fastidious approach to detail is at the heart of everything we do. We ensure only the best grapes are used in our winemaking by growing and hand-picking them ourselves. We present an authentic reflection of a time and place in each of our bottles, by producing exclusively vintage wines that are unique to each growing season.