

WHITCOMB'S AT THE LONDONER LAUNCHES A NEW SEASONAL MENU OF FRENCH CLASSICS THIS SPRING



Staying true to its ethos of contemporary French cooking, with influences from surrounding Mediterranean cuisines, [Whitcomb's](#) at [The Londoner](#) has launched a new à la carte menu of seasonal fine dining French classics and sharing dishes, intended to be enjoyed over working lunches and dawn-out dinners.

Presenting simple yet elegant cuisine prepared using carefully selected quality ingredients, the new menu will feature small plates such as Steak tartare; Yellowtail carpaccio; Escargots, served either in 'Nduja and lemon garlic butter or garlic and parsley butter; and Thinly sliced octopus with lemon and green chili dressing. Larger dishes feature fresh pasta, such as Lamb tortellini in Parmesan brodo; Linguine au homard, with seared lobster and San Marzano tomatoes, as well as Lamb cutlets marinated in Dijon mustard and A5 Wagyu rib-eye steak, fresh off the grill.

The dessert menu offers a steady stream of French sweet treats, including Mille-feuille with Tainori dark chocolate Chantilly, mandarin confiture, and Grand Marnier crème; a zesty and refreshing Tarte au citron, topped with roasted Marcona almonds and honey; and a selection of fine French cheeses.

Located in the bustling West End, the *Taste of Whitcomb's* set menu makes for the perfect pit stop for lunch or pre-theatre dinner. The standard menu is available in an express setting with two (£34) or three (£39) courses and is available fully vegan, at £29 for two courses and £34 for three.

Whitcomb's reserves a small number of tables for walk-ins - ideal for passersby looking to escape the rush of Leicester Square.

"We are always looking to refresh the menu at Whitcomb's to ensure it features a range of much-loved French classics with a contemporary twist, whilst always using the best of what the seasons have to offer. We have therefore worked with our trusted suppliers to add a new range of sharing plates, using the best produce available from land, soil, and sea, such as locally sourced beef

from Devon, renowned garlic from France and Galician octopus” says Amir Jati, Creative Director of Food & Beverage at The Londoner at Edwardian Hotels London

The full menu can be found [here](#).

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Whitcomb’s

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Opening hours

Lunch:

Monday - Friday - 12:00 - 14:30

Saturday and Sunday - 12:30 - 14:45

Dinner:

Monday - Sunday - 17:00 - 22:00

PRESS CONTACT DETAILS

For press enquiries, please contact thelondoner@purplepr.com

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 [The Kitchens](#) 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](#).