

*Wine, Wine and More Wine...*

SEPTEMBER 2012

# LUTYENS

RESTAURANT, BAR & PRIVATE ROOMS

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After an Olympic summer, which has seen the introduction of a series of new menus at Lutyens (new restaurant menus, a great value new prix fixe menu and new private dining menus), our attention is now focused on *Wine*.





## WELCOME

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While the world has been following the various sporting events or holidaying, the sommelier team at Lutyens has been hard at work planning a series of changes and improvements. Starting at the beginning of September, we are launching a new wine bar concept, plus a series of wine events and free tastings, as well as further enhancement to our fine wine list. Moreover, we are launching an initiative that allows you to enjoy wine from large format bottles at a 20% discount. Read on for further details...

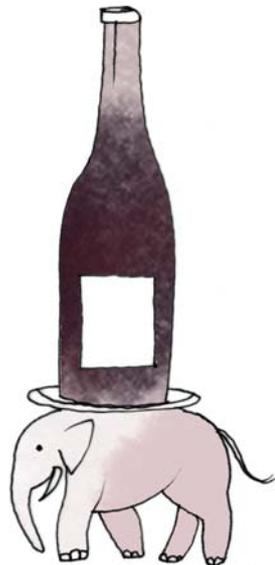
Not to go without a mention, the game season is now upon us and we have already opened a few decent bottles of fine red burgundy - the perfect partner for game. A plump grouse with a bottle of Chambolle-Musigny, 1er Cru Les Amoureuses 2007 from Domaine R Groffier has been a particular highlight.

Bon appétit et santé

Santé

Peter Prescott

PS: In the next few weeks we will be launching a new cocktail bar. More news to follow shortly.



## LUTYENS WINE BAR

During August, the ground-floor bar at Lutyens has been redecorated and we have started to display a few distinguished wine bottles and cases, together with some old decanters, interesting glassware and various other wine-related paraphernalia, books and *objet* – a collection we hope to expand in the future. There is also a new piece of art made from over 3,000 bottle corks. F Conrad Engelhardt IV, the artist, has collected corks from our restaurants and created a mesmerising triptych featuring a reclining woman: *In Vino Bellus* – In Wine There Is Beauty.

The main change in the bar is the wine list. The wines by the glass selection has been increased to include over forty wines, available in a choice of different glass sizes and wine measures – all thanks to a new wine preservation system that we have installed. These wines are split into two main categories: 'Young & Interesting' and 'Fine & Rare'. The former is all about expressive and interesting wines, often from emerging winemakers, while the latter gives the more discerning drinker a chance to enjoy a glass of Chassagne-Montrachet or a Barolo, just two examples, without having to buy a full bottle.

## WINE FLIGHTS

Wine Flights at Lutyens – undoubtedly, wine 'flights' are one of the best things about the modern wine bar movement. Being able to enjoy three or four different wines in small measures is great fun and always provides an interesting talking point – without the need for excessive alcohol. The new wine bar at Lutyens includes a minimum of three wine flights, each changing on a daily basis.



## WINE FOOD

The lunch and dinner menus in the wine bar have also been changed and designed to complement the wine selection. Alongside an extensive selection of oysters, charcuterie and cheese, there is a choice of small plates and tasting dishes. Plus, *tartines* (French open sandwiches) from £6.50 and a daily changing *plat du jour* at just £12. The quintessential *onglet frites* always features and is just £13 – ideal for the cost-conscious lunch or supper. Or, if you are just calling in for a glass of wine after work, there is a choice of sharing plates.

Open from midday to 3pm for lunch, and 5pm to 10pm for supper, the bar is open all day from midday to 11pm Monday to Friday.



## HEAD SOMMELIER

The man driving these new initiatives at Lutyens is head sommelier Romain Audrerie. Romain has an enviable CV, having previously been head sommelier at the Savoy Grill and also held head sommelier positions with Hotel du Vin and Bistro du Vin.



My aim for Lutyens is simple – I want to make it the number one wine destination in the Square Mile. With the launch of the new wine bar and embellishments to our fine wine list, we've got a huge spectrum of wines to offer. From simple *vin de soif* to be enjoyed with friends over a supper in the wine bar, to the finest white and red Burgundy to be partnered with Henrik's delicious restaurant menu. I'm also looking forward to decanting some recently acquired jeroboams – ideal for large groups dining in our private rooms. *Romain Audrerie, Head Sommelier*



## FREE WINE ON FRIDAY

Starting on Friday, 14 September, Lutyens Wine Bar will be hosting a free wine tasting every Friday evening from 5.30pm – 6.30pm.

The plan is to set up our Eero Saarinen-designed tasting table with Romain's wine of the week, so that we can share our views and thoughts with our wine-loving friends. Complimentary tasting nibbles will also be served. No booking is necessary; just call in and taste.

40% off the wine of the week – if you like the chosen wine and want to stay for dinner, we will be offering a whopping 40% discount on each bottle.

Follow us on Twitter: [@lutyenswine](https://twitter.com/lutyenswine) to find out more.



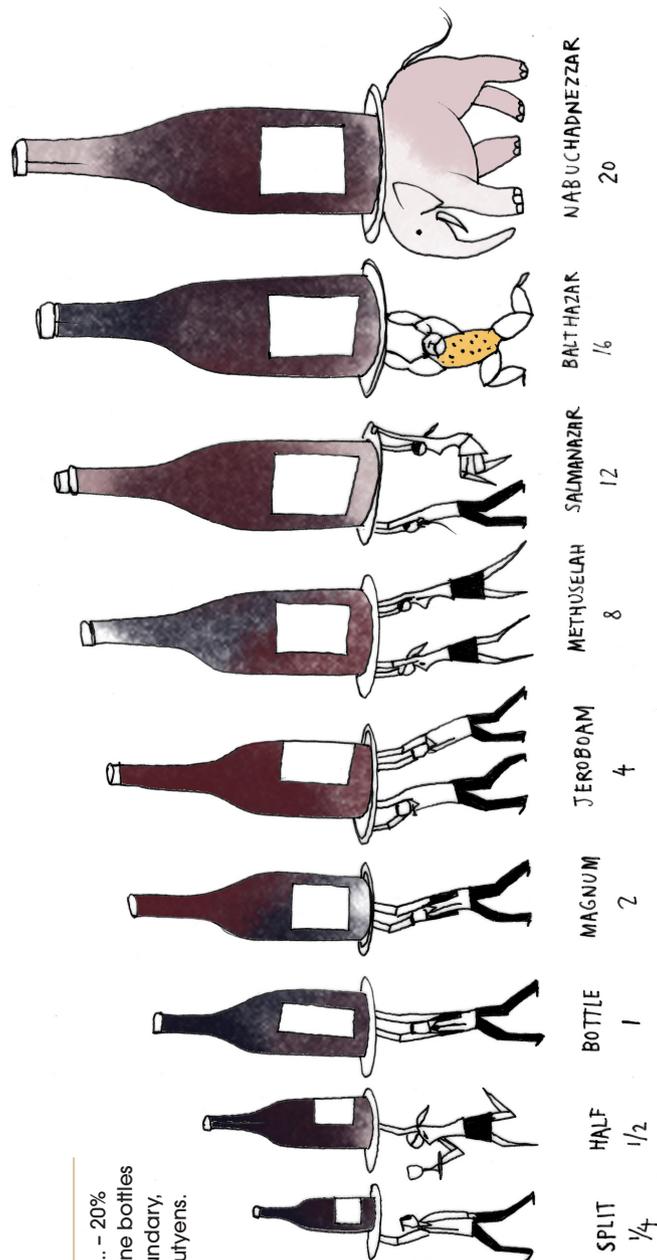
## MAGNUMS AND MORE...

Over the last three years, our sister restaurant, Boundary in Shoreditch, has become known for its large collection of magnums, jeroboams and other large format wine bottles. One of the reasons for this vinous reputation is the 'Magnums and More...' initiative that they operate every Monday evening, which allows diners to enjoy a generous 20% discount off all large format wine bottles. This fantastic offer is being extended to Lutyens, and will apply to every Friday lunch and dinner service – starting on Friday, 7th September. As we know, wine from these eye-catching bottles is always better, and they grace any table. So, join us for lunch or dinner on Friday and bring some friends.

## 20% OFF

Magnums and More... – 20% off all large format wine bottles every Monday at Boundary, and every Friday at Lutyens.

Image by davidbray.eu



## CHÂTEAU BOUNDARY

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Launched in May 2010, Château Boundary is a wine club that has recently celebrated its 50th event with an evening of fine and rare Chateauneuf-de-Pape. The club is run by Christopher Delalonde MS and Peter Prescott, and aims to host a range of events that are welcoming to everybody, from beginners and enthusiasts, to the connoisseur. Over the coming autumn months, the Château Boundary team will be hosting a number of tastings at Lutyens. See the website for the diary dates and further information.

[www.chateauboundary.com](http://www.chateauboundary.com)

## CHÂTEAU BOUNDARY



## WEDNESDAY 10 OCTOBER

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For lovers of fine and rare wines, you might want to make a special note of the 'Old & Eclectic' evening to be held on Wednesday, 10 October in partnership with Reid Wines. This tasting and dinner was held at Boundary Restaurant last year, and included wines from the nineteenth century, Krug from the 1980s, plus some amazing old vintages and very special old wines from the 1940s, 1950s and 1960s.

For tickets and further information, please email [info@chateauboundary.com](mailto:info@chateauboundary.com)



## TWITTER

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For news and views from the sommelier team at Lutyens, follow our Twitter feed. We will also be using Twitter to announce all of our free events and tastings.

@lutyenswine

## OPENING HOURS & RESERVATIONS

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Lutyens is open all day from 7.30am to midnight, Monday to Friday.

Breakfast is served from 7.30am.

Lunch and dinner is available in the restaurant, bar and club.

Private dining - there are four private meeting and dining rooms at Lutyens available for everything from breakfast presentations to formal dinners.

Lutyens is also available for private hire and exclusive use at the weekend.

For reservations call:  
020 7583 8385  
Lines open 8am to 11pm.

Book online at:  
[www.lutyens-restaurant.com](http://www.lutyens-restaurant.com)



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[www.lutyens-restaurant.com](http://www.lutyens-restaurant.com)

Lutyens is owned by Prescott & Conran Limited, a company with three shareholders: Terence Conran, Vicki Conran and Peter Prescott. Prescott & Conran also owns and operates Boundary and Albion in Shoreditch. [www.prescottandconran.com](http://www.prescottandconran.com)