

## New bar & restaurant - the wine theatre opens in Southwark



Curtain Goes Up at the [the wine theatre](#)

Opening on December 12th 2008, [the wine theatre](#) is located in the food and art Mecca of The South Bank in London, where businesses thrive, tourists flock and locals wander.

Situated a few steps from Southwark tube station, it is suitably nestled between three of the best food markets in the world, Borough, Smithfield and Billingsgate, which will help provide the inspiration for the eatery's fresh, wholesome and seasonal menu ingredients.

[the wine theatre](#) is proud to introduce the concept of authentic aperitivo to London diners. What better way to evoke a Mediterranean way of life than choosing from a tasting table of sumptuous dishes (served daily between 5pm and 8pm), accompanied by your choice of more than 90 wines, the majority of which are also served by the glass?

The aperitivo trend has taken Europe by storm over the last few years, and is best described as a civilised gathering over small plates of food – the perfect way to impress, socialise and enjoy a foodie fantasy. In keeping with this new European way of eating, you will be charged £8 per person, which includes the aperitivo food and one drink. Each drink thereafter will be charged at the normal menu price, and you can enjoy the food to your heart's content. Exceptional value for money when compared with a couple of pints and a packet of crisps! Among the mouth-watering dishes on offer will be cheeses, charcuterie, canapés, both hot and chilled pasta, vegetables, breads and salads.

As its name suggests, [the wine theatre](#) is very much focused on the wine, with a second-to-none selection. It is able to offer such an astonishing array of by-the-glass choices thanks to the revolutionary 'Enomatic' wine preservation system, supplied by Bibendum Wine Ltd.

There is also an à la carte menu, which will be available at lunchtimes and evenings. The menu includes gourmet sandwiches (served until 5pm), specialist salads, tasty pastas, risottos, and a selection of main meals like Sorrento lemon risotto with king prawns and pan-fried sea bass with thyme-infused roast potatoes. [the wine theatre](#) prides itself on preparing each dish to the highest standard, with every course as fresh, seasonal and delicious as the next.

Guests will be encouraged to join the owners and staff on a journey of discovery to learn more about the marriage of food and wine. Prepared on an open 'stage,' the food is served by staff waiting eagerly in the wings, who will nurture your knowledge of wine and help you make the most of every mouthful. Each dish is partnered with a suggestion for a choice of wine, and the [the wine theatre](#) staff are trained to a high level in their knowledge of how each pairing will complement each other.

About the venue:

[the wine theatre](#) was brought into being by a group of friends that live and breathe the restaurant industry. With more than 40 years' experience between them, including a decade of catering at Harrods, they have joined forces to launch a new kind of restaurant.

[the wine theatre](#) can serve such a large selection of fine wine by the glass because of the revolutionary 'Enomatic' wine preservation system supplied by Bibendum Wine Ltd – see here for more details - <http://www.enomatic.it/>

The interior of [the wine theatre](#) is designed by Pietro Abbruzzese and Dario Sasso from Studio Doppio. In keeping with the name, the preparation of the food and the serving of the wine are at the heart of the design, with the bar 'stage' as the focal point. The colour palettes of the furnishings and decorations range from deep burgundy and steely grey to blacks and whites. Most importantly Pietro kept the customer in mind at all times, and thus the [the wine theatre](#) creates a warm atmosphere, making it the perfect place to entertain.

venue details: [the wine theatre](#)

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