

FLUID★LONDON

Fluid Foundation's guide to London's best pubs, bars, clubs & restaurants



The wine theatre London Review

Fluid Foundation has yet to review The wine theatre. Venue managers [get in touch](#) to arrange a review

The wine theatre London Description

Opened in December 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 wine theatre staff are trained to a high level in their knowledge of how each pairing will complement each other.

