



# VINOLY

WINE EXPERIENCE AND ROOMS

*PRIVATE DINING ROOM &  
UNIQUE WINE IN THE  
HEART OF LONDON*

For all enquiries please email  
[events@vinoly-london.com](mailto:events@vinoly-london.com)

A private dining room offering  
a curated wine experience,  
ideal for up to 24 seated guests  
or 40 for a standing reception.

Private chef & sommelier's table

\*BYO on request

Menu Options

Classic 3-Course Menu: £75

Premium 4-Course Menu: £100

Canape reception available

Antipasti selection

# HOW OUR MENU WORKS

## MAIN MENU

Our menu is curated by Executive Head Chef Rob Weston and styled as an exclusive private chef's table experience.

The organiser selects two starters, two mains, and two desserts, from which guests choose their preferred courses.

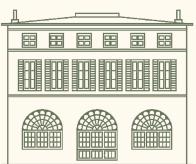
The experience may include three courses, with the option to add a middle and/or cheese course. Bespoke menus are available upon request.

## CANAPE MENU



Our canapé menu is thoughtfully curated by our chef, offering an elegant selection across meat, fish and shellfish, and vegetarian options.

You may choose 6/7 items from the menu, which will be served during your canapé reception.



# SAMPLE MAIN MENU



## STARTERS

*Cream of cep and chestnut soup with toasted Cevennes onion pinwheel*  
*Warm salad of koginut squash, celeriac, artichokes, feta and candied walnuts*  
*Cured gilthead bream, habanada, green clementine, radish and English wasabi*  
*Roast red leg partridge, Jerusalem artichoke, black pudding and sunflower seed pesto*  
*Caramelised veal sweetbread, ewe's curd gnudi, oregano and chanterelles*  
*Scorched mackerel, apple, oyster cream and Autumn leaves*  
*Grilled orkney scallops pancetta and roe butter +5pp*

## MIDDLE COURSE +25pp

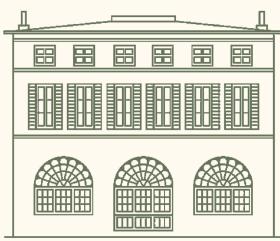
*Linguine, Alba white truffles and aged pecorino*  
*Pork tortellini, black pudding & truffle*  
*Italian white sweet potato agnolotti, sage, beurre noisette, trompettes and pecorino*  
*Hand rolled fregola, grilled squid, Torbay prawns, lemon and nduja*

## MAINS

*Crisp suckling pig, salsify, barbecued cabbage, quince and black garlic*  
*Roast rump and glazed shin of veal, creamed polenta, turnip tops and gremolata*  
*Loin of cod, charlotte potatoes, cauliflower, Fowey mussels and curry leaf*  
*Roast Berkshire deer, crisp galette, golden beets, kale and damson*  
*English guinea hen, jerusalem artichokes, kohlrabi and chestnuts*  
*Roast rib of Scottish beef, Gratin dauphinois ceps and winter greens +10pp*  
*Roast Cornish turbot pumpkin gnocchi winter chard and chanterelles +10pp*

## DESSERT

*Prune and Armagnac millefeuille*  
*Bitter chocolate pavé and milk ice cream*  
*Warm almond polenta cake, pear and Brillat Savarin*  
*Clementine custard tart and yoghurt sorbet*  
*Bramley apple soufflé, stem ginger ice cream*  
*Cheese Selection*



## SAMPLE CANAPÉ MENU



### FISH AND SHELLFISH

Prawn croustillant, basil, prawn head mayonnaise

Smoked salmon pancake, crème fraiche and caviar

Potato rosti, Cornish bream, pepper mayo

Toasted English muffin, curried crab, apple

Malawash, BBQ octopus pastor, pineapple

Pickled Cornish Sardines, Soda bread and taramasalata

### MEAT

Croustade of aged beef, bone marrow

Spiced lamb, winter greens samosa

Duck Liver Parfait, potato waffle and quince

Torta Fritta, Pata Negra, Manchego

Spiced pork doughnut, mustard fruit

### VEGETARIAN

Gougères, Vacherin Mont d'or, Black truffle

Parmesan Churros

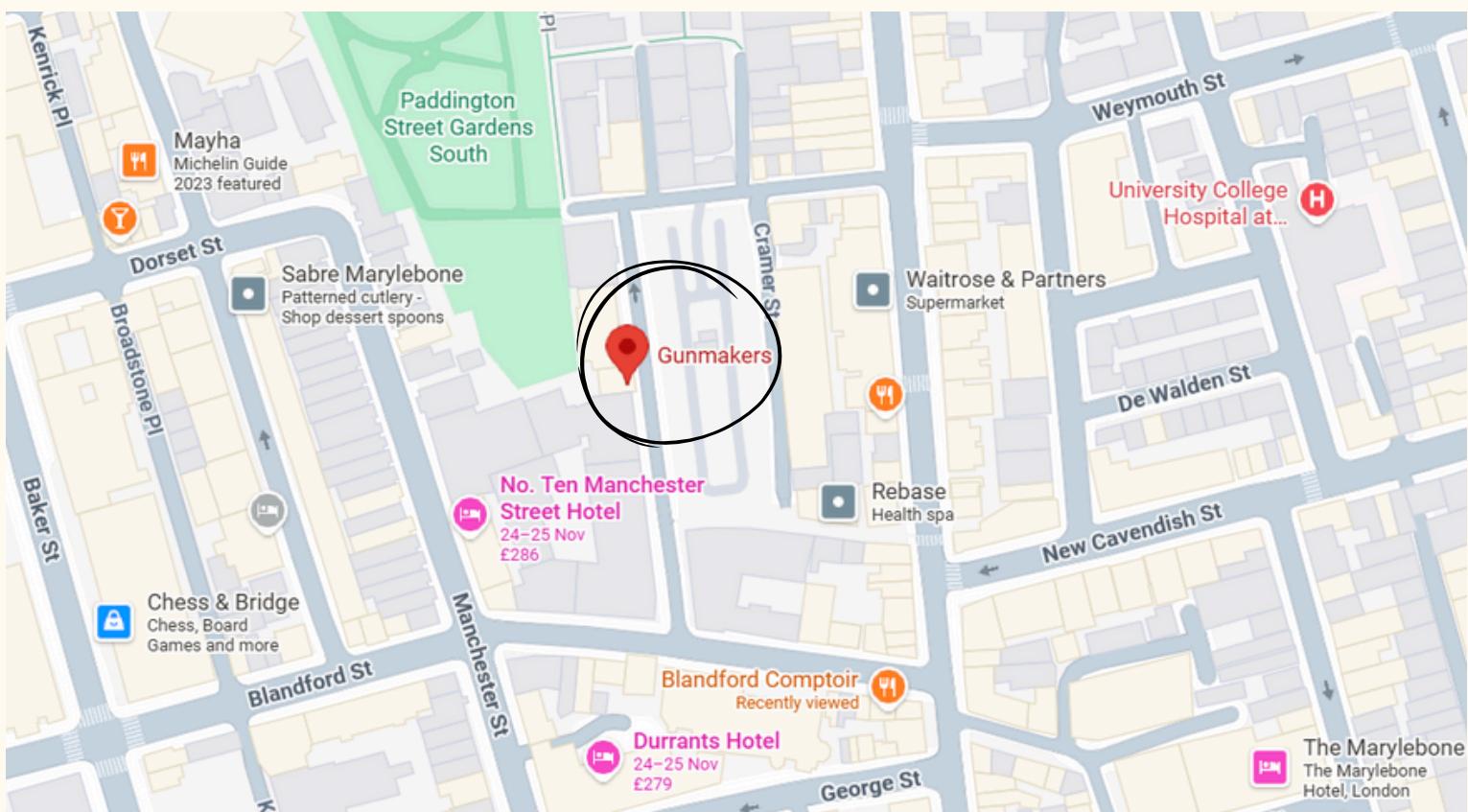
Croustade of white beetroot, Jerusalem artichoke

Spanakopita, chutney, cumin

Roast pumpkin, sage and roquefort arancini



# WHERE TO FIND US



33 AYBROOK STREET, MARYLEBONE, W1U 4AP



You'll find us beside the charming and historic Gunmakers Pub, just moments from Marylebone High Street. Enter through the main doorway or the Gunmakers entrance, where our attentive staff will graciously escort you to Vinoly.



# BEHIND VINOLY

## MEET OUR EXECUTIVE TEAM



XAVIER ROUSSET MS

### FOUNDER & MASTER SOMMELIER

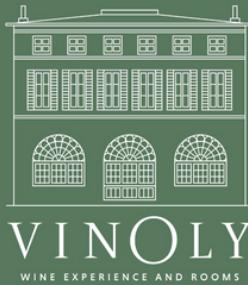
Xavier Rousset MS is a Master Sommelier and renowned restaurateur whose passion for exceptional wine experiences led to the creation of Vinoly. With a career shaped by co-founding celebrated London venues such as Blandford Comptoir, Comptoir Café & Wine, Blackbook Soho, and Cabotte, Xavier brings his deep expertise and warm, guest-focused approach to Vinoly's curated tastings, events, and beautifully designed guest rooms.

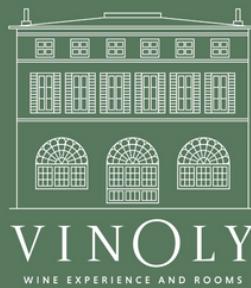
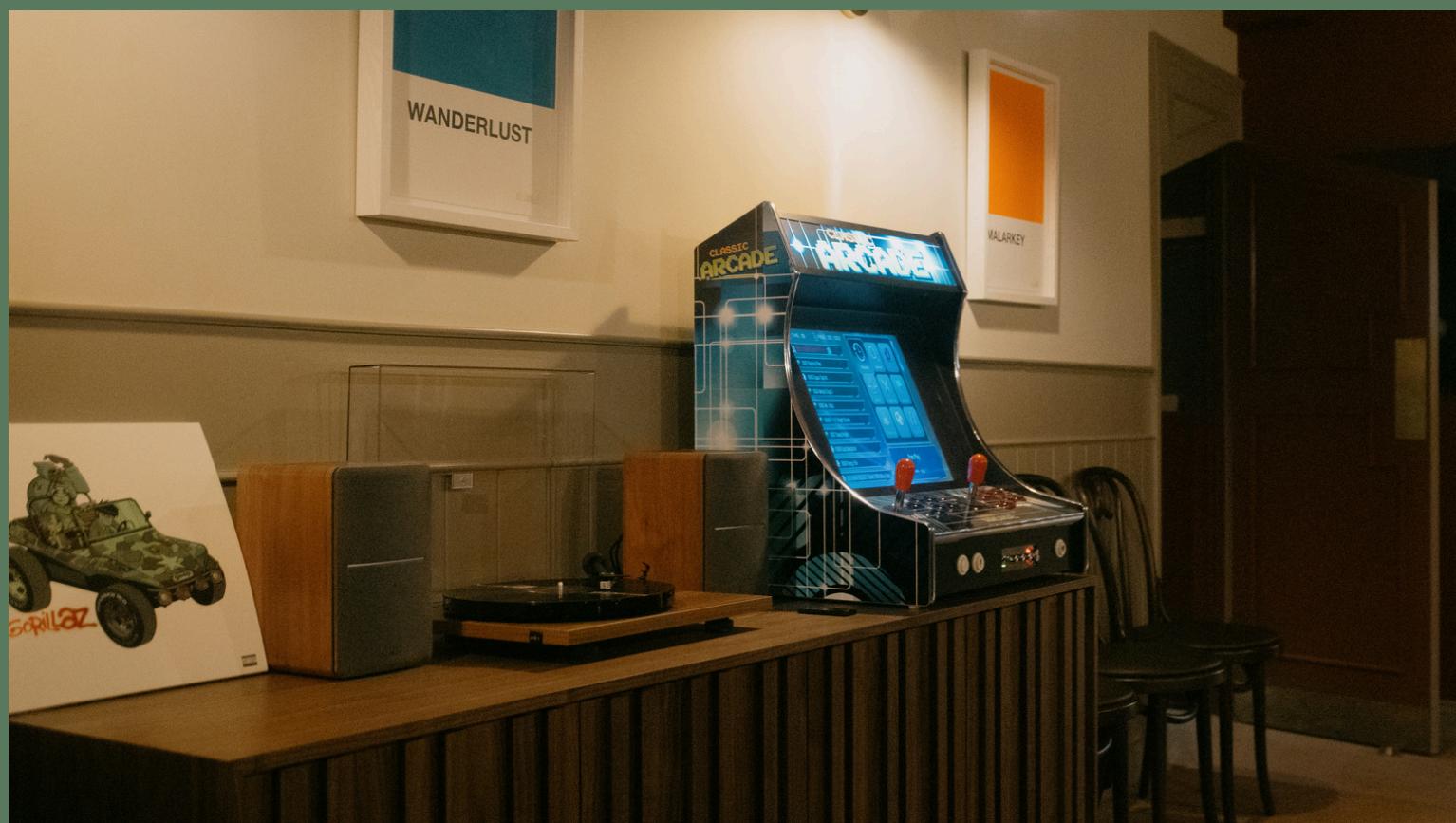
### EXECUTIVE HEAD CHEF

Rob Weston is an acclaimed chef and the newly appointed Executive Chef overseeing Vinoly. Bringing with him a wealth of experience from some of the UK's most distinguished kitchens, such as two-Michelin-star The Square, and Michelin-star La Trompette, Rob leads the group's culinary vision with a focus on refined technique, seasonal ingredients, and beautifully balanced dishes.



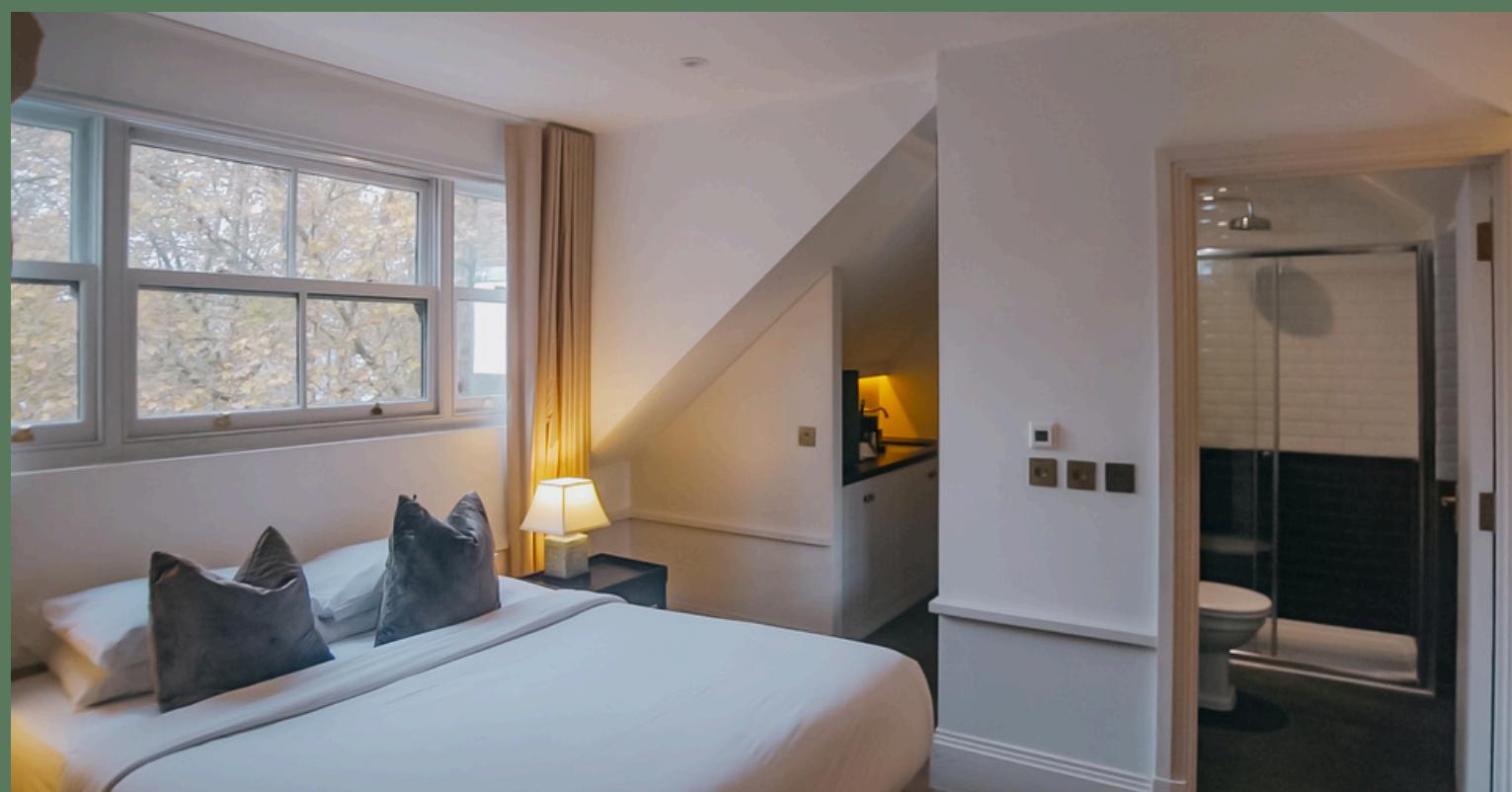
ROB WESTON



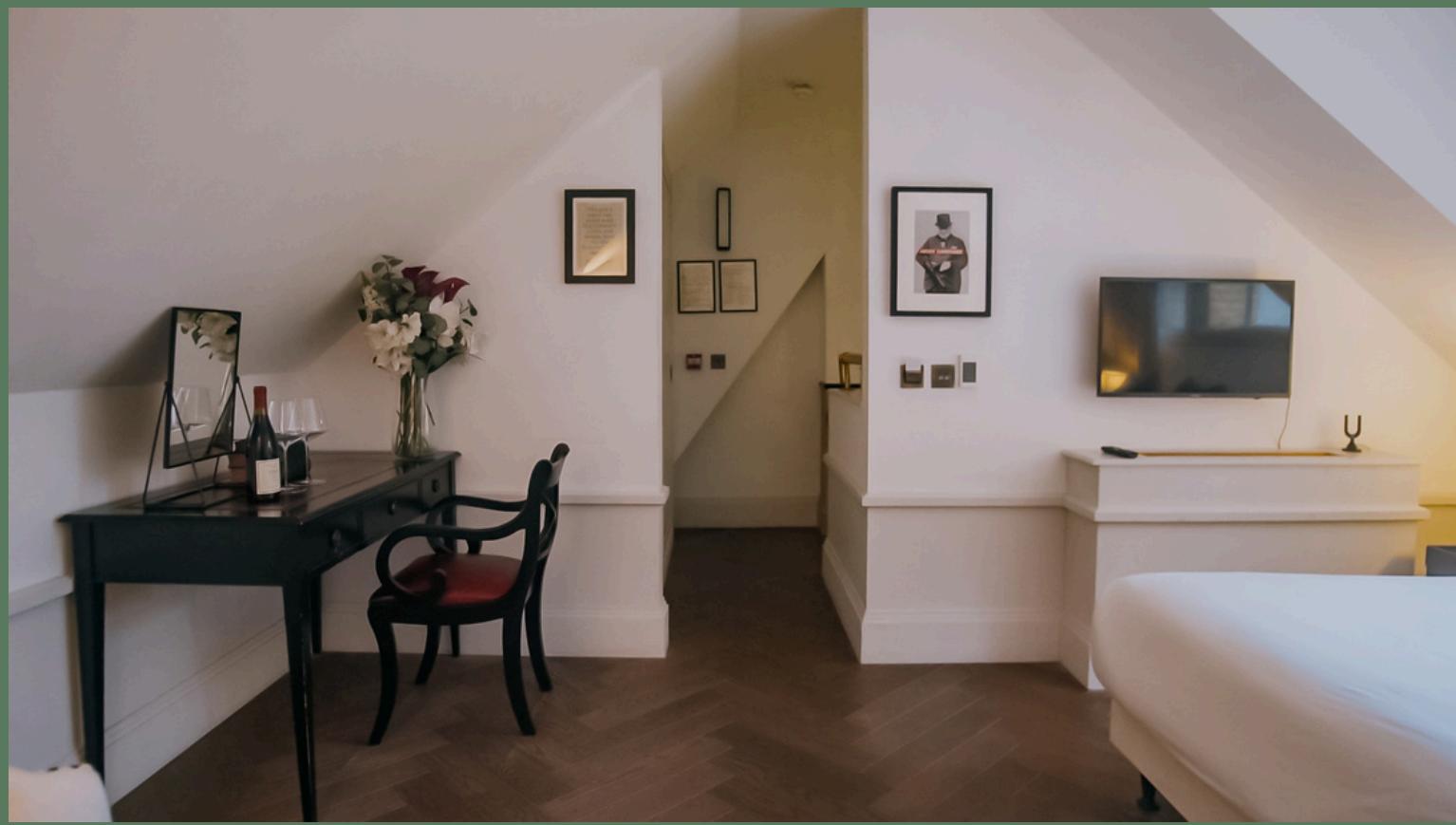
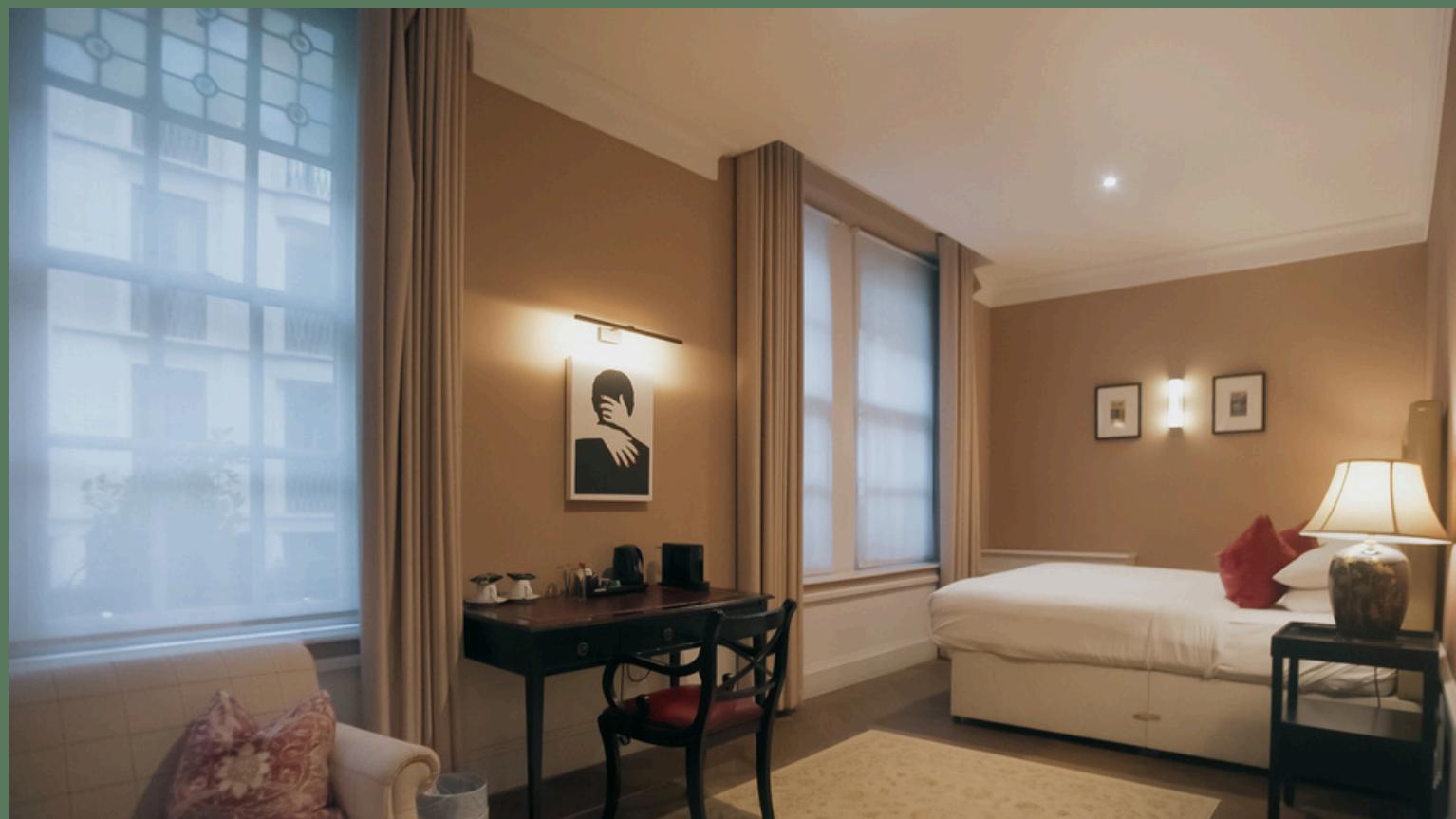


# VINOLY GUEST ROOMS

Situated above the historic Gunmakers Pub in the heart of Marylebone, Vinoly's six guest bedrooms provide an intimate and elegantly curated London stay.



Guests dining at Vinoly are welcome to stay overnight just upstairs, while the rooms can also be booked independently for a stylish boutique London retreat.



Warm, inviting, and effortlessly refined, Vinoly's guest rooms provide the perfect balance of privacy, personality, and comfort.

**BOOK NOW** 