



VINOPLY  
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

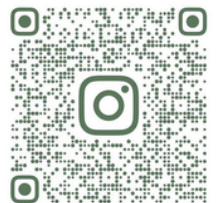
### Menu Options

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.

A set starter, main, and dessert are selected by the organiser for the group, with adjustments made for dietary requirements and allergies.

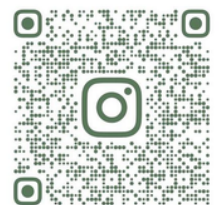
The experience may include three courses, with the option to add a middle and/or cheese course. Bespoke menus are available upon request.

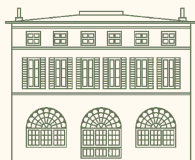
## CANAPE MENU



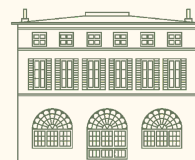
Our canapé menu is thoughtfully curated by our chef, offering an elegant selection across meat, fish and shellfish, and vegetarian options.

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





# SAMPLE MAIN MENU



## STARTERS

*Three cornered leek velouté, parmesan churros*

*Warm salad of artichoke, golden beetroot, smoked ricotta and tardivo*

*Cured gilthead bream, shimeji, ginger, blood orange, radish and English wasabi*

*Caramelised veal sweetbread, pancetta, shaved cauliflower, hazelnuts*

*Barbecued quail, roast endive, parsley root and black pudding*

*Terrine of Skate, smoked eel and crème fraiche, cucumber and chives*

*Grilled Orkney, scallops XO butter and agretti **+5pp***

*Linguini of crab, chilli, lemon and parsley + **£5pp***

## MAINS

*Crisp suckling pig, creamed potato, barbecued cabbage, pain d epice and apple*

*Loin of cod, Cornish potatoes, lemon and lovage*

*Roast Berkshire deer, crisp galette, golden beets, kale and quince*

*English guinea hen, garlic leaf spätzle, Calcot's and hen of the woods*

*Roast rib of Scottish beef, Gratin dauphinois, ceps and winter greens **+10pp***

*Warm White asparagus and leek tart, aged Comte*

*Grilled Cornish Turbot, hand rolled macaroni, cauliflower and ceps **+10pp***

## DESSERT

*Crème brulee, blood orange, warm almond madeleines*

*Bitter chocolate pavé and milk ice cream*

*Warm almond polenta cake, Yorkshire rhubarb and Brillat Savarin*

*Caramel tart, quince and yoghurt ice cream*

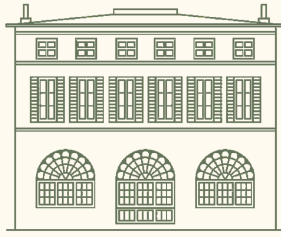
*Bramley apple soufflé, stem ginger ice cream*

*Selection of seasonal sorbets*

*Cheese Selection*



**\*Please note, these options may differ due to seasonal changes**



## **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*

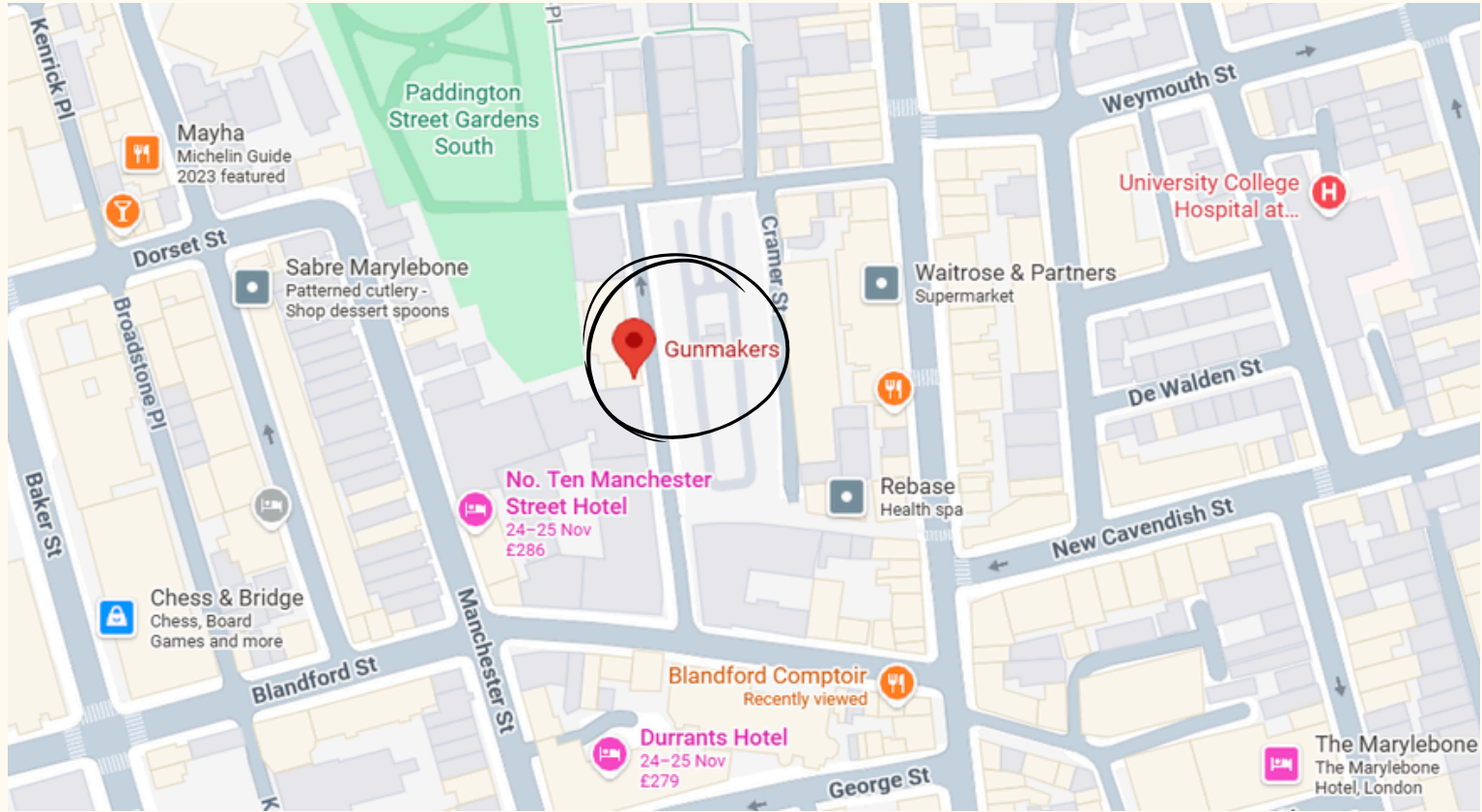
### **VEGETARIAN**

*Gougères, Vacherin Mont d'or, Black truffle*  
*Parmesan Churros*  
*Croustade of white beetroot, Jerusalem artichoke*  
*Spanakopita, chutney, cumin*  
*Roast pumpkin, sage and roquefort arancini*



**@VINOLYEVENTS**

# 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

### FOUNDER & MASTER SOMMELIER



XAVIER ROUSSET MS

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](#) 