



THE LANESBOROUGH
LONDON

The Lanesborough Grill to open in April 2022

- Available from 25 April 2022 -

April 2022 – [The Lanesborough](#) London, is delighted to announce the opening of The Lanesborough Grill, the new flagship modern British restaurant opening on Monday 25th April 2022 with acclaimed British Chef, Shay Cooper at its helm.

One of the UK's most celebrated chefs, Shay's stellar record has seen him earn The Bingham Hotel in Richmond a Michelin star, repeating this success as Executive Chef at The Goring, when the hotel was awarded its first Michelin Star during his tenure. In 2020 Shay was the launch chef for the reopening of the iconic Notting Hill Restaurant Julie's, again gaining rave reviews for his modern and subtly sophisticated take on traditional British cooking.

The Lanesborough, a masterpiece among London's five-star hotels, is housed in a Regency townhouse of the grandest order. The Lanesborough Grill is located in the richly decorated dining room, naturally illuminated during the day by a domed glass roof while seductively aglow under softly lit chandeliers in the evening, making the perfect new home for this talented chef.

Shay says: "Our vision is to take the combination of tradition and innovation to create a compelling contemporary offering, using the very best of British produce to deliver unforgettable dining experiences in one of London's most beautiful and atmospheric Regency dining rooms. It's important that our guests enjoy more than just great food and drink – we want to infuse fun and creative elements and, of course, a sense of high glamour."

He adds: "London is one of the world's most established and diverse restaurant markets and it is a very exciting time to be launching a new restaurant concept."

The Lanesborough Grill will showcase a seasonal modern British a la carte menu championing regional artisans and the very best of seasonal produce from around the country. Dishes will change frequently with key signature dishes served table side on Gueridon trolleys, creating a sense of restaurant theatre. In addition, there will be a set menu available at lunch and dinner.

- Signature Dishes at The Lanesborough Grill include -

Starters:

Coronation crab salad, curry leaf sabayon
Buttermilk fried quail, mushroom, spring salad and chicken vinaigrette
Orkney scallop, blood orange, monks beard, Jerusalem artichoke
Hereford beef tartare, potato crisps, cured egg yolk, truffle, and sherry dressing

Main Courses:

Roast turbot on the bone, potted shrimp bearnaise
Beef Wellington, royale chestnut mushroom, oxtail, and bone marrow potatoes
Poached native lobster cooked with spring radishes, broad beans, peas, lemon verbena butter
Dover Sole, preparation - Grilled or Meunière

Desserts:

Yorkshire rhubarb trifle, earl grey custard, millionaire shortbread
Treacle tart, apricot preserve, natural yoghurt sorbet
Scottish raspberry soufflé, all butter shortbread, lemon verbena ice cream
Manjari chocolate ganache, pecan praline, buttermilk caramel, crème fraîche ice cream

To perfectly accompany this exquisite new food offering, there is an extensive wine list, pre and post dinner drinks in the cosy, firelit Withdrawing Room/Library Bar or a post dinner cigar in the heated outdoor terrace, The Garden Room.



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The Lanesborough Grill will also exhibit the work of some of the most exciting contemporary artists in the UK. In partnership with Art Acumen, pieces displayed by Britain's leading art talent will be available for purchase, with a curation of new artwork being unveiled every six months. Art Acumen is a leading specialist art consultancy with twenty years experience curating & commissioning art collections, programming bespoke creative events and place-making through public art programs.

For more information and to book, visit [Lanesborough.com/lanesborough.com/the-lanesborough-grill](https://lanesborough.com/the-lanesborough-grill)
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