

BONJOUR BUVETTE: LONDON DEBUT FOR BUVETTE TO OPEN IN COVENT GARDEN6th January 2026

For immediate release

Shaftesbury Capital has announced that **Buvette**, the celebrated gastrothèque by chef Jody Williams, will open in Covent Garden's iconic Neal's Yard this summer. The signing reinforces Covent Garden's status as London's premier culinary hub for globally renowned, chef-led dining.

Buvette will occupy a 2,800 sq ft, 80-cover space at 2 Neal's Yard, offering a flexible day-to-night dining concept. Designed around the idea of spontaneity, Buvette will cater to a wide range of occasions, from morning coffee and leisurely lunches to post-theatre cocktails and evening dining. With established locations in New York, Paris, Seoul, and Tokyo, the Covent Garden opening marks Buvette's first London site, bringing its internationally recognised concept to one of the capital's most vibrant neighbourhoods. The restaurant will also benefit from al fresco seating, enhancing Neal's Yard's distinctive offering tucked away in Covent Garden's Seven Dials neighbourhood.

The signing underlines Covent Garden's strength as the go-to destination for chef-led dining, complementing its curated mix of acclaimed operators, including the neighbouring **St. JOHN Neal's Yard Bakery and Bar**, **Story Cellar** and **The Barbary**, as well as **FROG by Adam Handling** and **Café Murano** within the wider neighbourhood. Buvette will also sit alongside a strong pipeline of recent and forthcoming openings, including **Burro**, the new concept from Conor Gadd at 2 Floral Court, modern Indian restaurant **Kricket** set to open in Neal's Yard later this year, and **Harry's** now open on Russell Street.

Emma Matus, Head of Restaurant Leasing at Shaftesbury Capital, commented: "The signing of Buvette is a clear endorsement of Covent Garden's position as London's leading destination for chef-led dining. Securing a globally recognised, founder-driven concept of this calibre for Neal's Yard reflects our long-term strategy of curating a best-in-class culinary mix that delivers both international appeal and enhances the distinct character and experience of Covent Garden."

Covent Garden continues to attract a diverse range of new food and beverage operators, including Vietnamese concept **Cô Thành**, Sri Lankan Street food operator **ADOHI**, and a series of premium bakeries and cafés such as **Copain**, **Hagen**, **Oliphant & Pomeroy** and **TOKKIA**, further strengthening the destination's dynamic and high-quality dining offer.

-Ends-

For further information, please contact Aver PR at: coventgarden@averpr.com

Notes to Editors

About Shaftesbury Capital PLC



Shaftesbury Capital PLC ("Shaftesbury Capital") is the leading central London mixed-use REIT and is a constituent of the FTSE-250 Index. Our property portfolio under management, valued at £5.2 billion, extends to 2.7 million square feet of lettable space across the most vibrant areas of London's West End. With a diverse mix of shops, restaurants, cafés, bars, residential apartments and offices, our destinations include the high footfall, thriving neighbourhoods of Covent Garden, Carnaby, Soho and Chinatown. Our properties are close to the main West End Underground stations and transport hubs for the Elizabeth Line. Shaftesbury Capital shares are listed on the London Stock Exchange ("LSE") (primary) and the Johannesburg Stock Exchange ("JSE") (secondary) and the A2X (secondary).

www.shaftesburycapital.com

Our purpose

Investing to create thriving destinations in London's West End where people enjoy visiting, working, and living.

Our values

We have a set of values that are fundamental to our behaviour, decision making and the delivery both of our purpose and strategy: Act with integrity; Take a creative approach; Listen and collaborate; Take a responsible, long-term view; and Make a difference.

About Covent Garden

Covent Garden is a world-class global destination in the heart of the West End, including the iconic Piazza, Market Building and surrounding streets, together with Seven Dials. The portfolio is home to over 200 retail stores including global flagships, British and independent brands as well as 200 restaurants, bars and cafes.

www.coventgarden.london @coventgardenldn

About Buvette

Website: <https://ilovebuvette.com/>

Instagram: <https://www.instagram.com/buvettelondon/>

About Jody Williams

Jody Williams is a James Beard Award-winning chef and restaurateur. She founded Buvette in New York 14 years ago, and together with her wife Rita Sodi, co-owns the acclaimed Via Carota, I Sodi, The Commerce Inn and Bar Pisellino.

For media enquiries, images or interview requests, please contact Alice Grier.