

PRESS RELEASE

**JOIN THE CLUB: COVENT GARDEN SERVES UP SUMMER WITH THE RELAUNCH OF
'THE GOOD FOOD CLUB' AND HOT NEW OPENINGS**


Thursday 5th June

This June, Covent Garden relaunches the **Covent Garden Good Food Club**, the ultimate insider guide to the much-loved destination's dynamic food and drink scene. From must-try dining spots and exciting new openings, to curated foodie guides, it's your go-to for all things delicious throughout Covent Garden. Plus, don't miss **The Kitchen Table series** – an exclusive new spotlight featuring interviews and behind-the-scenes looks with the destinations' top chefs and most iconic restaurants.

Take a Seat at The Kitchen Table

Pull up a chair to *The Kitchen Table* – the new interview series from Covent Garden that goes beyond the menu. Hosted by foodie tastemakers **James Cochran** and **Rahel Stephanie**, the series features candid conversations with some of neighbourhoods most celebrated chefs, sommeliers, and foodie fanatics. James and Rahel find out what's in the secret sauce behind restaurants such as **Frog by Adam Handling**, **The Barbary**, **The Oystermen** and **HENRI**, getting to know the people behind the scenes and what makes them; from ingredients to decor, to how the area inspires them and everything in-between. Hear insider tips on the neighbourhood's best-kept culinary secrets and find out their favourite go-to Covent Garden hotspots.

The series kicks off with Matt Lovell and Rob Hampton, the duo behind local favourite **The Oystermen**. It all began at Matt's wedding, when the hired oyster shuckers didn't show - leaving the pair to take matters into their own hands. That moment sparked what would become one of Covent Garden's most exciting seafood spots.

Over white wine and oysters topped with ponzu, wasabi, and a shiso leaf, they describe The Oystermen in a nutshell as:

"Oysters (done really well), super fresh and old school hospitality."

Their approach is simple: *“Sourcing produce is really important to us, we tend to go direct from source. We only buy our oysters direct from the farms which ensures only one day out of the water.”*

Adam Handling MBE, founding culinary force behind **Frog** and **Eve Bar**, follows, and shares his favourite Covent Garden hot spots. Others to look forward to include Jackson Boxer, currently at the helm of Parisian bistro **Henri**, and professional pastry chef Kimberly Lin, creator of plant-based cookie concept **Floozies**.

You can follow the series and hear from future guests including Layo Paskin (**The Barbary**), Ranieri Raimondi (**La Compagnie**) and Robert Homer (**Story Cellar**). Catch every interview weekly on Covent Garden’s social channels and website.

The Ultimate Foodie Guides

Don’t miss a bite this summer with Covent Garden’s newly launched (and tried and tested) insider foodie guides. From sun-drenched al fresco terraces, vegetarian hotspots, hot new openings to student discounts and pre-theatre menus, these guides are designed to help food and drink lovers navigate Covent Garden & Seven Dials’ vibrant culinary scene with ease.

[The Good Food Club Guides](#) spotlight curated themes to help every type of diner find their perfect match. Updated with the latest goings-on for Summer 2025, these include:

- Deliciously Instagrammable Dishes
- Gluten-free Drinking & Dining
- Top Romantic Restaurants
- Best Kept Secret Bars
- The Best of Halal Dining
- The Ultimate Night Out in Covent Garden
- Top Pre-Theatre Menus
- Dog-Friendly Dining Options

So, whether you’re looking for hidden gems or must-try menus, the **Good Food Club Guides** are your go-to guide to eating and drinking well in Covent Garden & Seven Dials.

Welcoming New Neighbours

Alongside the launch of the Good Food Club, Covent Garden welcomes new neighbours to the area.

- From Thursday 5th June to Thursday 3rd July, **Le Creuset** finds a new home in Covent Garden. In celebration of its 100th anniversary, the iconic French cookware brand opens its first-ever UK pop-up on Henrietta Street, offering fans the chance to shop rare, discontinued, and globally exclusive pieces, from Zodiac Mugs to vintage casseroles.
- Coffee lovers don’t miss Nespresso’s new UK flagship – your one-stop shop for capsules, machines, coffee masterclasses and all the accessories you need to brew the perfect cup at home.

- In the mood for a wine adventure? Step into **Courtyard Wine Cellars**, now open with a stunning 100-seat vaulted bar and restaurant in the iconic Market Building, showcasing over 1,000 wines from 100 regions around the world.

As summer approaches, Covent Garden and Seven Dials is gearing up for an exciting wave of new arrivals, food and beyond:

- **Cafe Kitsuné**, the French-Japanese fusion brand, is bringing its signature style and coffee culture to Seven Dials this summer
- Launching this month, **ADOH!** will spice things up with bold Sri Lankan street food, straight from the creators of Kolamba.
- Covent Garden is set to get a taste of the Basque Country with **Pintxito** – a vibrant new spot for authentic small bites.

Where to Eat, Sip & Soak Up the Scene

Whether you're in the mood for a long lunch, sunset drinks, or a late-night bite, Covent Garden serves up some of the city's most vibrant dining spots – with a few seasonal surprises in store.

Escape to the south of France without leaving London this June and July. **La Compagnie's** intimate Wine & Dine series transports you through terroir-driven pours and seasonal plates:

- 5 June: Roussillon - Old Vines & Even Older Terroir, experience earthy wines and soulful dishes from the ochre hills of southern France.
- 11-14 July: Bastille Edition - Vive la France! Toast Bastille Day with a revolutionary French wine line-up.

Step into sunshine with **SUSHISAMBA** on the East Piazza terrace. Now reimagined in partnership with Veuve Clicquot, this lush summer pop-up is all about golden hour glamour – think champagne, sorbets, and the ultimate people-watching spot.

With the Good Food Club Guides and The Kitchen Table interviews, discovering Covent Garden never been easier or more delicious. Whether you're chasing new flavours, insider stories, or hidden gems, this season's line-up invites you to explore, taste, and connect with the neighbourhood's dynamic food scene.

For more information on The Good Food Club and new openings in Covent Garden, visit the official Covent Garden website or email coventgarden@thebeaconuk.com

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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 assets under management, valued at £5.0 billion, extend 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