

THE BETTER LONDON FOODIE WALKING TOURS with The Capital Hotel and Sudi Pigott.

The Capital Hotel is delighted to have collaborated with established foodie Sudi Pigott to create 'The Better London Foodie Walking Tour'. Sudi Pigott, a respected food critic, journalist and author of "How to be a Better Foodie" (published by Quadrille*) will be heading up the tours for The Capital's food 'aficionados'.

Offering a true insider's view of what's happening on the London food scene, including gossip on what's new and what some of the best known chefs are up to, Sudi says "I'm a greedily discerning food writer with more than 15 years experience of writing about food producers, specialist food shops, chefs, gastro-trends, food-related travel and restaurant reviewing. I consider myself to be extremely up-to-date with London's culinary gems: both specialist shops and restaurants, new and established. I am so excited to be heading up these bespoke tours for The Capital Hotel".

The walking tour will include visits to:

- **Poilane** in Elizabeth Street (enjoy a tour of the kitchen and experience how they bake their famous sourdough bread).
- **Baker & Spice**, also Elizabeth Street, a sumptuous deli with tastings available.
- **Daylesford**, a tour of this incredible deli which incorporates a British cheese counter, florist and butcher, plenty of chic cookware and books. A tasting of the quintessential British pork pie is a must.
- Walk to **L'Artisan du Chocolat**, leading British Chocolatier who first introduced London to salted caramels. Tasting of several chocolates and bars.
- **Ottolenghi** in Motcomb Street. Tastings of wonderful grissini, chutneys, and 'Lavash' a sweet Middle Eastern crisp bread.
- **Rococco** – A visit to their brand new salon and Moroccan garden. Enjoy a hot chocolate and a truffle plus their artisan bar tasting.

- **Bibendum Oyster Bar and Crustacea Stall** in South Kensington. Oyster tastings and viewing of the popular Michelin Building.
- **La Cave au Fromage** for tastings of decadent British and European cheeses including triple crème brie drizzled with truffle honey. A charcuterie tasting can be arranged.
- **Oddono**, for artisan Italian style gelato

A choice of walking or ‘hopping’ in a cab will be offered on the day. There are two intervals of 15 minute walks in the programme offering the chance to view historical landmarks in the area. Further visits could include **Divertimenti** for cookware, cookbooks, and **Far & Away**, new shop of Priscilla Carluccio, which sells craft & tableware.

Package details:

An overnight at The Capital in a deluxe double including delicious full English breakfast for two, a 2 course dinner for two with a glass of Levin Wine at Le Metro Wine Bar and Brasserie next door to The Capital and a 3 hour ‘Better London Foodie Walking Tour’ from £870.00 per room per night based on two people sharing. Saturday tours are also available upon request. The offer excludes VAT and 12.5% service charges. Participants in the tour will receive a complimentary copy of Sudi Pigott’s book ‘How to be a better foodie’ (personally signed!).

A three hour afternoon tour is also organised with Afternoon Tea in the relaxing sitting room at The Capital beforehand for just £xx

For reservations please contact reservations@capitalhotel.co.uk or call 020 7 589 5171.

For further press information please contact Benedetta Fullin or Melanie Ehlert on marketing@capitalgroup.co.uk or call 020 7808 0612.

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