

The Capital

THE CAPITAL RESTAURANT & BAR INTRODUCE WHISKEY AND CHEESE PLATE TO THE MENU

The Capital Restaurant & Bar, celebrating its 40th birthday this year, is introducing a specially selected platter of cheese with complementary whiskies to the menu from 24th June. Head barman, Cesar da Silva, recently named a Keeper of the Quaich (a society for lovers of whiskey) is a big advocate of this versatile drink, and has developed these interesting pairings which will be available as a cheese course on the restaurant menu, as well as on the bar menu. For more information, telephone 020 7589 5171 or visit www.capitalhotel.co.uk.

The platter, priced from £24 for three pairings (there are up to seven on the menu) includes Talisker 18 years with the French cheese Livarot, and Kilchoman 3½ years with Scottish Dunsyre Blue. Kilchoman whisky, from the Island of Islay, is produced by one of Scotland's smallest distilleries, where unusually, the barley is grown onsite at the farm. Cesar comments, 'the whiskey has sweet pear mixed with fruity notes. It is remarkably open after a few seconds, and its smoky and earthy finish compliments the rich, sharp blue cheese which lingers on the palate'.

The Capital Hotel, located on a quiet Knightsbridge street, equidistant from Harrods and Harvey Nichols was opened 40 years ago by visionary David Levin, as London's first boutique hotel. As well as the bar, it offers one of London's leading restaurants as well as 50 stylish and individually decorated bedrooms.

The Capital Hotel, 22 Basil Street, London, SW3 1AT
www.capitalhotel.co.uk

Press Enquiries:

Caroline Warwick/Harriet Coburn, Crisp Media

T: 0207 722 5466 E: harriet@crispmedia.co.uk www.crispmedia.co.uk

June 2011