

SOUTHBANK CENTRE

Press Release

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Southbank Centre opens destination bar on Level 5 of the Royal Festival Hall



Seventy5th Balcony Bar, Level 5 of the Royal Festival Hall © Adam Luszniak

The Southbank Centre is delighted to unveil its new destination bar, the **Seventy5th Balcony Bar**. Named in honour of the Southbank Centre's 75th anniversary in 2026 and the bar's location on the fifth floor of the Grade I listed Royal Festival Hall, the elegant bar is centred around the balcony with panoramic views of the River Thames and the central London skyline.

Open Tuesday - Sunday from 10am - 11pm, the **Seventy5th Balcony Bar** is run by **Company of Cooks**. As well as being the ideal spot for pre and aftershow drinks, the **Seventy5th Balcony Bar** serves fantastic food all day accompanied with an extensive menu of cocktails, mocktails and wine.

Susan Johnston, Chief Operating Officer of the Southbank Centre, says: "As we prepare to celebrate the Royal Festival Hall's 75th anniversary, we're thrilled to open the **Seventy5th Balcony Bar** making the spectacular balcony bar accessible for Southbank Centre audiences and visitors alike. It's the perfect hidden gem to enjoy food and drink

above the bustle of the city.”

The terrace bar on Level 5 of the Royal Festival Hall was originally completed in 1964 as part of an architectural extension, and has been used primarily for interval drinks, and drinks receptions during large-scale events. The new **Seventy5th Balcony Bar** takes this further, opening up for visitors to enjoy all day with its own kitchen serving a range of sharing and small plates, freshly prepared on site. With friendly table service and spectacular views, the **Seventy5th Balcony Bar** is perfect for pre-show light dining and drinks as well as breakfast, brunch and lunch.

For brunch, served between 10am - 12 noon, the menu includes fresh granola, fruit and hot plates including eggs, bacon and avocado as well as hot drinks. For light dining and lunch, there is an extensive menu of small plates, sharing platters and bites including croquettes, cheese boards and antipasti. There is also a children’s menu including macaroni cheese and homemade fish goujons. By supporting local growers and producers, Company of Cooks ensures the highest quality ingredients for its dishes and also contributes to the sustainability of the local food ecosystem.

The drinks menu includes signature cocktails such as Hibiscus Margarita and non-alcoholic cocktails such as basil lemonade. **Seventy5th Balcony Bar** also has an extensive wine list, including English sparkling wines from Ridgeview Wine Estate and organic Verdejo from La Mancha. The perfect pre-show accompaniment or to sip at sunset on the balcony.

The **Seventy5th Balcony Bar** is finished in materials that are sympathetic to the original interiors with a colour palette originally designed by Peter Moro. The new bar has a thick terrazzo stone top and a bronze kick plate and trims, clad in grey/ blue reed ceramic tiles with a bronze tinted mirror back. The interior is furnished with relaxed sofa seating, bar stools and banquettes with outdoor sheltered seating on the terrace.

Southbank Centre thanks the following companies for their work on this refurbishment project. Interior designers **Sedley Place**; architects **Allies and Morrison**; planning consultants **The Planning Lab**, project managers **Avison Young**; heritage consultant **Alan Baxter Ltd.**; building services engineers **Max Fordham**; fit-out and building contractor **GF Holding**; restaurant design and build specialists **IFSE**, and visual identity developed by **Jo Jones**.

The **Seventy5th Balcony Bar** is also available for Private Hire, please contact events@southbankcentre.co.uk for further information.

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Press images can be downloaded [here](#).

Webpage: [here](#)

For further press information please contact:
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NOTES TO EDITORS

About the Southbank Centre

The Southbank Centre is the UK's largest multi-arts centre and engages the most diverse audiences of any performing arts organisation in the UK. Our biggest venue, the Royal Festival Hall (2,700 seats) is the lasting legacy of the 1951 Festival of Britain and the ambition and values of that project – that arts, ideas, innovation and culture can heal communities and should be available and accessible to everyone – are still our guiding principles today.

The Southbank Centre is uniquely able to offer a wide-ranging, inclusive and world-class artistic programme spanning contemporary visual arts, music, dance, performance, literature, comedy and spoken word across the Royal Festival Hall, Queen Elizabeth Hall, Purcell Room, the Hayward Gallery and our free spaces. We are also home to the National Poetry Library, the National Academy for Social Prescribing (NASP) and six resident orchestras (Aurora Orchestra, Chineke! Orchestra, London Philharmonic Orchestra, London Sinfonietta, Orchestra of the Age of Enlightenment and Philharmonia Orchestra).

www.southbankcentre.co.uk

About Company of Cooks

Company of Cooks is an innovative catering and hospitality business operating and specialising in creating memorable food, beverage and service experiences in the visitor attraction and cultural venues and event spaces. Its portfolio of renowned and much-loved partners includes the Royal Opera House, RHS Garden Wisley, Royal Academy of Arts, Historic Royal Palaces, Old Royal Naval College and Royal Botanic Gardens, Kew. www.companyofcooks.com

Company of Cooks is part of CH&CO, a specialist catering and hospitality company that operates throughout the UK and Ireland. CH&CO provides uplifting hospitality experiences across many sectors including workplaces, education, destinations, stadia, events, venues, livery and healthcare. Royal Warrant holder CH&CO also has the top-level three-star Food Made Good rating from the Sustainable Restaurant Association.

Company of Cooks - sustainability

Company of Cooks' commitment goes beyond taste, with sustainability at the heart of everything it does. From reducing farm surplus with local growers to refusing airfreight for fresh produce, the company prioritises our planet and our communities. With an exclusive reliance on only British meats and cheeses and adherence to the Good Fish Guide for responsible seafood sourcing, Company of Cooks is dedicated to making environmentally conscious choices. It also takes pride in sourcing ingredients from some of London's finest local artisan suppliers. By supporting local growers and producers, Company of Cooks ensures the highest quality ingredients for its dishes and also contributes to the sustainability of the local food ecosystem.



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