

## PRESS RELEASE

### FOURTH UK DEBUT RESTAURANT IN QUICK SUCCESSION AT FITZROVIA WITH SIGNING OF NEIGHBOURHOOD CONCEPT, JULY

6 December 2023

Shaftesbury Capital has announced the signing of July, a brand-new Alsace-inspired dining concept, in leading Central London neighbourhood, Fitzrovia. The restaurant will open at 10 Charlotte Street in Spring 2024.

The restaurant and wine bar has been created by food writer Solynka Dumas and co-founder Julian Oschmann. July evolved from their shared love of entertaining, and began with private supper clubs for friends while living in Berlin, shortly after the lifting of lockdown restrictions. As a neighbourhood restaurant, July will work with small growers and producers, offering seasonal, ingredient-led dining in the heart of Fitzrovia. Located adjacent to Sicilian eatery Norma, the 1,021 sq ft unit will host up to 44 covers, introducing a uniquely Franco-Germanic menu to the vibrant Central London neighbourhood.

Operating as an all-day venue, July will serve pastries and coffee in the morning, moving into a concise lunchtime offer, and a more relaxed evening menu. The kitchen is to be headed up by Holly Hayes, former Sous Chef of the hugely popular 40 Maltby Street in Bermondsey. The menu has been conceived to reflect family dining in Alsace – a region in France that borders Germany and Switzerland – with dishes ranging from comforting stews at lunchtime to an array of small and large plates for dinner, and featuring a signature sharing-style Whole Roast Fosse Meadows Chicken with homemade mayonnaise. A variety of low-intervention wines from small producers across Europe will lead the drinks menu.

**Solynka Dumas and Julian Oschmann, Co-Owners of July**, said: “July is a real passion-project for us, born out of a shared love for entertaining, and using hospitality to create connections and long-lasting memories. Though we came together in Berlin, the dining scene in London is where we want to be, and where July can really thrive. It’s amazing to be part of the Fitzrovia neighbourhood, surrounded by so many like-minded restaurateurs and a customer group that will definitely relate with what we are trying to build here.”

This news follows the opening of Boca a Boca in Fitzrovia. The Ukrainian-born Spanish concept has also launched its first-ever UK location at the leading Central London neighbourhood, and is now bringing its array of tapas, small plates, and familiar classics like paella to 18 Charlotte Street, a short distance from July. In under six months, Fitzrovia has introduced four dining debuts to the UK, including the recently launched 64 Goodge Street by Woodhead Restaurant Group, and Mealtime Malatang, a Sichuanese street food operator with over 50 restaurants across China.

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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 portfolio, valued at £4.9 billion, extends to 2.9 million square feet of lettable space across the most vibrant areas of London's West End. With a diverse mix of restaurants, cafés, bars, shops, residential and offices, our destinations include the high footfall, thriving neighbourhoods of Covent Garden, Carnaby, Soho, and Chinatown, together with holdings in Fitzrovia. 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 and the Johannesburg Stock Exchange.  
[www.shaftesburycapital.com](http://www.shaftesburycapital.com)

**Our purpose**

Our purpose is investing to create thriving destinations in London's West End where people enjoy visiting, working and living.

**Fitzrovia**

Fitzrovia is an historic neighbourhood in the heart of London’s West End characterised by its period townhouse architecture. The once bohemian area, home to writers such as Virginia Woolf, George Bernard Shaw and Arthur Rimbaud, retains the charm of years gone by whilst Charlotte Street has become a destination for foodies with a wide choice of independent, restaurants, bars and cafés making Fitzrovia a sought-after destination seven days a week. The area is extremely well connected with easy access via the Northern, Central and the Elizabeth Line at Tottenham Court Road.

**About July**

**The Co-Owners**

**Solynka Dumas, Co-Owner of July**

Born in Paris, Solynka is a French-Swiss food journalist with over 12 years of experience working in hospitality and journalism. An avid traveller, Solynka speaks four languages and has lived in several places, from New York to Berlin, with her food travels taking her from eating horse milk cheese in a yurt in Mongolia, to sharing a whole roasted cow in Brazil’s Pantanal.

After studying Communication & Culture at Worcester University, Massachusetts, Solynka moved to Berlin in 2013 where she worked in a number of roles before returning in 2016 to the US where she completed a master’s in journalism in New York.

In 2017 she moved back to Berlin to focus on her passion, food writing. Here she quickly became acquainted with people in the industry, who shared her love for food, hosting and everything in between, and continued her job as a freelance food writer. It was here she met her co-founder Julian during lockdown, who lived in the same apartment block in Berlin. After meeting one day and connecting over what was missing in their lives, Solynka and Julian began hosting supper clubs.

Alongside food writing, Solynka worked at Contemporary Food Lab and hosted a pop-up at natural wine bar Mosto. Whilst in Berlin, she set up her blog Tongue In Cheek and is co-authoring a cookbook ‘Dinner for Friends’, a Berlin-centric cookbook comprised of simple yet wholesome recipes.

In February 2020, Solynka moved to Piedmont in Italy to complete a master's in Food Culture, Communication and Marketing at the University of Gastronomic Sciences of Pollenzo (also known as the Slow Food University), then joined the restaurant group MJMK in London, before deciding to put all her focus into opening her own restaurant, July.



**Julian Oschmann, Co-Owner of July**

With a background in economics and law, Julian has worked at a number of leading tech companies such as Dropbox before most recently working at Palantir Technologies as Head of Partnerships (DACH region), based in London and Munich.

Whilst his background is largely tech, Julian is passionate about food and drink having worked in the hospitality industry for three years. In 2012, Julian worked at Hotel Bauer in Munich, a family-run hotel in the heart of the city, as well as MEATliquor in London in 2013.

Whilst living in Berlin, Julian met Solynka and the two bonded over their shared love of food and after the success of their supper clubs, the pair will combine their expertise with the opening of their new restaurant, July.