

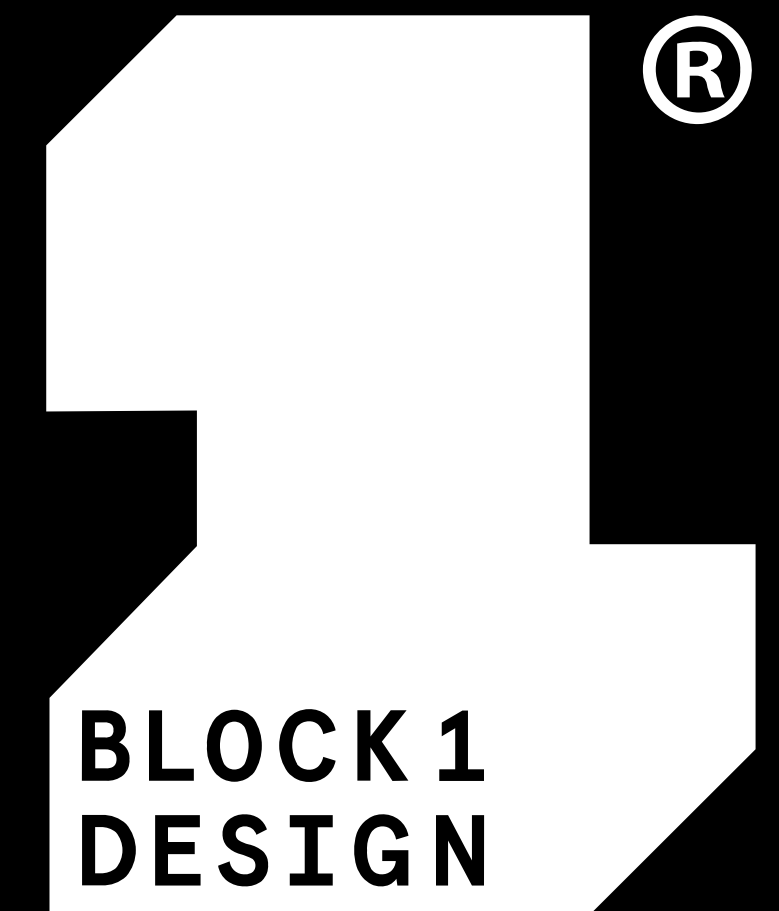
Multi-Award winning studio.



Project Portfolio

DESIGN OUT OF THE BLOCK

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**EMPIRE | EMPIRE NOTTING HILL**

Empire | Empire is an Indian restaurant in the neighbourhood of Notting Hill and is already a firm favourite of locals around its setting on All Saints Road. This is our 4th restaurant with the Gunpowder group -.

With Indian disco playing on the juke box and nods to mid century design we wanted to create a restaurant that would offer nostalgia and also celebrate modern Indian cuisine at the same time. The narrow space presented the challenge of creating a workable bar as well as leaving enough space for diners to feel comfortable. This was achieved through creating an open bar to allow space for customer and staff to move freely.

The atmosphere was achieved through a cleverly selected pallet of materials. Simple floor tiles were used to create a retro pattern on the floor, reclaimed retro lighting was source from around Europe. Beautiful works of art adorn the walls all selected from notable Indian artists. We designed a beautiful rattan banquette seat which runs the full length of the back wall.

We designed a modernist ceiling screen to cover the existing conservatory roof. West German ceramics are added to give colour and interest to the eye. A faux photo booth was designed and manufacture to obscure the view of the wash area in the bar and of course we cannot forget mention the retro juke box belting out 70's Indian disco beats.




VORI HOLLAND PARK

Vori is a neighbourhood restaurant serving the locals of West London's Holland Park. The food is a take on modern Greek cuisine and we felt the interior should reflect this.

Instead of playing into the Greek cliché of white washed walls and blue table clothes, the interior of Vori is more sophisticated. Neo classical references sit beside post-modern colours and shapes to create a unique interior. We redesigned the space to include an open kitchen bringing the kitchen into the restaurant. The bathrooms were moved to the first floor to create a more open and welcoming ground floor dining space. Dramatic lighting and double height bar shelving draws the eye upwards in the double height space.



**DISTRICT****PARSONS GREEN**

District Parson's Green is a small neighbourhood coffee spot in need of a freshening up. After completing Where's Fred's for the owner Chelsea last year, we were tasked with updating District Parson's Green to bring it in line with the rest of the coffee shops in the group.



A major change was to the shop front. The old aluminium shop front was not fit for purpose.

The entrance was in the center of the store and created a bottle neck for customers. We designed a new hardwood shop front entering the store which created a warmer look to the store as well as improving flow and accessibility.

Inside a pallet of birch ply was decided on along with light greys in all we replaced the flooring, counters, storage and complete layout of the space with a minimal pallet to compliment the brand.





TRUE WORLD FOODS WEST LONDON

We were approached by True World Foods who are the major fish suppliers to Japanese and Korean restaurants throughout the UK. They had just purchased the warehouse next door and wanted to create an events space, supermarket and sushi demonstration space.

The challenge then was to try and make a cool space that incorporated a supermarket but did not look like a typical supermarket.

We decided the best way forward was to use a minimal pallet but use high end finishes such as marble and various powder coated metals. We designed many unique elements such as the surrounds for the fridges, the knife display which runs the full length of the supermarket space and two bars, one for sushi demonstrations and the other a drinks and eating bar.

By keeping the colour palette minimal and just adding a pop of blue throughout on the ceilings and then the bright red neon the space successfully became cohesive even though it effectively has three different functions.





ON THE BAB SHOREDITCH [↗](#)

We have an ongoing relationship with On the Bab in the UK and internationally and have worked on 5 projects with them to date. This project involved a quick turn around refurbishment of On the Bab in Shoreditch.

On the Bab is a Shoreditch institution serving Korean street food to the local community. The space needed a complete refurb after a car drove through the shop window.

We were tasked with updating the functionality of the site as well as giving On the Bab a new look and feel. With the use of natural material such as woods and cane, and bringing in one bold colour, we have created a warm and inviting space.



**WHERE'S FRED'S THE CITY LONDON**

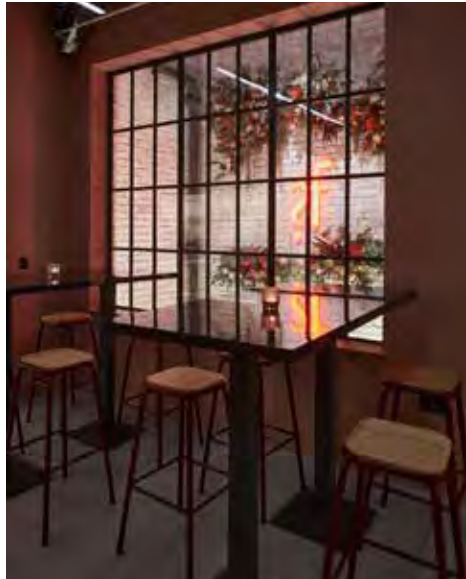
To design a day-to-night café and wine bar.

Our latest project Where's Fred's is now open in the City of London. The concept is a day-to-night cafe and wine bar. Located in the listed square Frederick's Place, Where's Freds offers a unique dining experience that seamlessly transitions from cafe in the day to wine bar at night.

Working closely with the client we chose a minimal and contemporary colour palette to contrast against the historic fabric of the building. The clean stainless steel lines of the serving counters sit perfectly against the original brick walls and beautiful oak windows.

The use of light is key to the success of this design. The use of zoning and concealed lighting help the space transition from light filled busy cafe to warm and welcoming night time wine bar. At night the neon sign installed in the lightwell creates drama and adds to the atmosphere.

Where's Freds offers an experience found nowhere else in the heart of the City of London



**GUNPOWDER****GREEK ST.**

To design the third Gunpowder restaurant in the heart of Soho



The recently completed Gunpowder Greek Street takes inspiration from art deco and the building itself to create a unique dining experience in Soho.

This is our third collaboration with the Gunpowder and to reflect this we have moved the design on to a more refined aesthetic. This was achieved through bespoke joinery elements and the use of luxury materials.

We drew our inspiration from the early 20th century Paris café scene. We wanted to capture the vibrancy and atmosphere as depicted by Henri de Toulouse-Lautrec in his many works of the time. In particular the colours of his paintings Monsieur Boileau and Au Salon de la rue des Moulins.

Vintage inspired French café bench seating transitions into a Rosso marble clad bar and high bench area before moving on to the private dining area. The private dining area with its red velvet walls create an opulence that sets this area apart.

Lighting plays an important role in transitioning the space from daytime dining to evening. At night time the bar is washed with light and the velvet lined walls of the private dining room are dimly lit to create the perfect setting.



**BUVETTE NOTTING HILL**

To design the first Buvette Restaurant in the UK

Buvette Notting Hill is the fourth international restaurant for New Yorker Jody Williams. This French concept restaurant follows after it's sister restaurants in Paris, New York and Tokyo.

We worked closely with the client to insure the distinct character of Buvette was translated to this new site. The restaurant should feel distinctly like a Buvette restaurant but with a character of its own to reflect elements of London.

The client wanted a long bar to double as a dining and service area. This runs along almost half the length of the ground floor and works perfectly in this long narrow site.

Joinery and finishing was especially important to insure the space felt authentic and true to the brand. We mixed salvaged materials such as reclaimed barn rafters for the floor, with new joinery to achieve this.



**BLACKLOCK RIVINGTON STREET**

To design a restaurant within an old East London furniture factory.

We were approached by Blacklock to work with them on their 3rd restaurant in London. The Rivington Street site is their largest to date and their first above basement level. The site is located in the heart of the East End and was once at the centre of a thriving industrial area. The industry might be gone, but the buildings remain. The challenge of this site was to uncover and feature the original elements hidden behind layers of breeze blocks and plasterboard.

By using original and reclaimed materials we were able to replicate the original ceiling within the dining area. We worked closely with the founder of Blacklock to create an authentic environment that is comfortable and sits within the building. This was achieved by using original and reclaimed lighting, flooring, furniture and found elements.





STONE STREET, 26 GRAINS BOROUGH [↗](#)

To design the second site for the team behind 26 Grains in Neal's Yard. The brief was to create a transitional space with an open theatre kitchen at the heart of the restaurant in Borough Market, London.

The site sat across 2 units that were knocked together to create one space. The challenge was to create a space that allowed the kitchen to be visible and that could transition seamlessly from day to night. Light within the space was also an issue as the site has no source of light other than the entrance.

Our approach was to select a pallet of warm wood tones, marbles and zinc, and matched it with original opal wall lights and ceiling lights. The walls were skimmed in pitted plaster and a large arched window with rippled glazing as well as the open kitchen hatch connects the dining area to the action in the kitchen. Joinery played an important part of the design to reflect the Nordic origins of the brand. All joinery elements were design specifically for the scheme.

To combat the issue of light we designed 2 large glazed doors to allow light to flood into the space. These doors are bespoke and can be completely opened for warmer months to open the restaurant up to the outside dining space and the market. During cooler months a coffee hatch allows customers to be served straight out onto the street. These doors allow for a constant connection to the outside.

Light wells were also installed in the ceiling to flood the space with natural light.

The result is a space that is warm and inviting and transitions seamlessly from day to evening with a connection to customers both inside and outside.



**FATT PUNDIT****SOHO**

To design the first site for the new restaurant and brand concept Fatt Pundit. The brief was to create a transitional space over basement and ground floor of the Soho site with an open bar and momo station.

We were also asked to create a logo as well as the brand identity for the new Chinese inspired Indian cuisine.

Originating from Kolkata, this unique cuisine was invented when the Hakka people migrated to India from the Chinese province of Canton, bringing with them their culinary treasures. Incorporating traditional Chinese cooking techniques with the spices of India to create something both new yet familiar, Indo Chinese is now an integral part of Indian cuisine.

Playfully named Fatt Pundit it's a combination of the common Chinese surname 'Fatt' with the Indian word 'Pundit' (a scholar).

We created a logo, packaging, menu and website for the brand. The online presence was expressed through the same layering of texture and colour as the built environment.

Our approach was to reference the district within Kolkata where this cuisine originates. Red and green are two distinctive elements to the buildings of this area and can be found on doorways and window frames wherever you look.

We wanted to incorporate this colour palette into the design as well as the bare concrete walls and mix of Chinese and Hindi symbols that adorn the walls of Tangra.

The result is a space and branding that is warm and inviting and reflects the heritage and vibrancy of the cuisine.



**GUNPOWDER TOWER BRIDGE**

Our brief for the ground floor was to create two spaces, the first Custard which was to be an informal bakery offering Indian pastries and coffee. The second Gunpowder was to be the main dining area which would continue to the upstairs mezzanine.

We wanted to create a space that reflected traditional materials and a colour palettes of India without in anyway creating a themed concept, or recreating what is already happening with other Indian restaurant trends at the moment. Part of the space is a bakery by day and transitions to a restaurant in the evening so each area needed its own identity but still had to feel like a cohesive space. This was achieved through a creative selection of materials, colour and texture. Through the use of polished terrazzo floors, raw blackened steel, concrete and bespoke custom designed tiles the design is a contemporary interpretation of India that reflects the warmth of traditional design without recreating it.

Texture and layers play an important role within the space. By mismatching the reclaimed antique English marble fireplace pieces in both size and depth we were able to create a unique textured wall brining warmth to the bakery. The bush hammered concrete of the front face of bakery counter contrasts with the polished black concrete top and gives the bakery a distinctly different feel to the more raw feeling of Gunpowder. The bush hammered concrete counter is also a nod to the iconic brutalist architecture that already sites along the Southbank. The bakery is bright and more informal with high bar seating and share tables.

We wanted to create a flexible divide. The solution was to create a bespoke cloak cupboard and newspaper rail that floats between the structural columns. The design allows for visibility through the space with the ability to separate the bakery from Gunpowder during the day.

Gunpowder is characterised by raw steel, polished concrete, marble and zinc. Latticed rebar forms the front face of the bar creating texture and depth which contrasts with the teak wood and reeded glass panels of the booths. Zinc and wooden table tops soften the space while the steel and polished concrete stairs visually link the two floors. Blackened steel poles create a corridor to the first floor and carry along the setback mezzanine. The visibility to the ground floor and outside allows diners on the mezzanine to feel part of the overall experience.

On the mezzanine the material palette continues with bespoke rebar wine displays and specially commissioned love-seats offset by marble tables. An open pass allows diners to see the theatre of the kitchen and adds to the atmosphere and hustle and bustle of the multi-functional space.





ON THE BAB PARIS [↗](#)

To design and build on the concept of On The Bab London in the first restaurant in Paris.

This was a first international site for both On The Bab and Block1: Design

On the Bab is an already very successful series of restaurants in London service Korean street food. For this first Paris site we wanted to build on the aesthetic of the existing restaurants while adapting and catering to a different clientele.

Set on Rue Therese in the Opera district of Paris, On the Bab has a distinctive glazed facade allowing light to flood the space. We wanted to create a vibrant atmosphere within the main space and so designed most of the seating to run perpendicular to the window. This allows viewing into the space along the fixed long dining tables and also means you see people enjoying the space and not with their backs to the window.

The design references the industrial aesthetic of the London restaurants but has been refined and polished with the introduction of Verde marble and frosted lighting. The bespoke seating design incorporates storage above and the wooden profile references the precision and clean lines of Asian design.





SUBCULT ST PAUL'S



To design the first permanent home for SubCult on Watling Street in the City of London.



This is the third time we had worked with the guys at SubCult having previously designed temporary bases for them in shipping containers at Finsbury Park Avenue Sq and BoxPark Shoreditch. Both of these sites had a distinctive look based on the brand origins and identity so and it was important to carry this through to the new site.

The concept is centered around the subculture roots of the founders Ben and Gaz with references to mod culture through the use of strong graphics and clean monochrome lines.

The site is long and narrow so we divided it into 2 areas, service and seating. On the service side, the counter is over 8 meters long where the sandwich is the centre piece. Customers follow their Sub from start to finish and watch the theatre of it being produced along the way. The materials here reflect the function of the space with stainless steel and monochrome tiling. Bespoke flip menu boards hang above the counter and can be flipped by hand to change the menu offering throughout the day. A "Wrap and Roll" light box signals the end of this area as customers collect their Sub to leave or head to the seating area.

In this area the flooring changes to stripped and stained wooden boards and there is a mix of low and high seating. The fixed stool covers reference the music and emblems associated the subculture while the wall graphics chart the history and impact of different movements on culture.





26 GRAINS **NEAL'S YARD**

To create a contemporary restaurant space with Nordic influences

26 Grains sits within the dynamic community of Neal's Yard in the heart of Covent Garden, central London. The Cool Nordic concept reflects the 26 Grains ethos of delivering wholesome grain based dishes. The stripped back palette of natural woods, clean marble and rough rendered walls and counters is the perfect setting for the Scandinavian inspired dishes.

The flexible space with bi-folding doors brings the restaurant out into the centre of Neal's Yard.



**PRAIRIE FIRE WOOD LANE ARCHES**

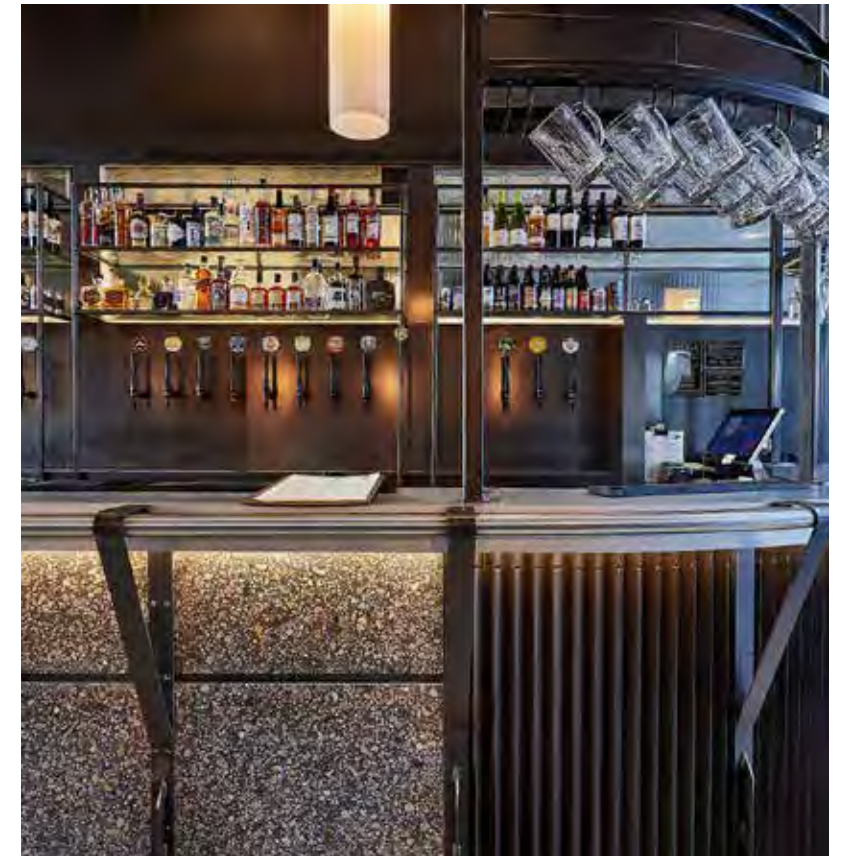
To design the first permanent home for Prairie Fire BBQ at the newly redeveloped arches at Wood Lane, White City. The brief was to create a restaurant with an open theatre kitchen and a bar with 16 taps and cold room onsite.

The site sits across 2 arches linked by a glazed external walk way. This walk way is the only link between the 2 arches so the challenge was to create a space that felt like it was 1 cohesive design. It was also important to reference the America origins of the brand without obvious or cliché

Our approach was to use colour and materials as the link between the 2 spaces. By using steel, stone and wood we were able reference the originals of the brand while also referencing the history of the railway arch that the restaurant and taproom inhabit

We took inspiration from the forms of American diners and architecture to create the service counter and main bar. American soda stools are fixed in place in both areas to create areas of high and low seating.

The result is a space that is full of activity with both arches having a distinct but linked characters .





SONS + DAUGHTERS KING'S CROSS

To design a gourmet sandwich restaurant that would transition for day to evening dining in the newly redeveloped Coal Drop's Yard at Kings Cross London

We had a clear idea that they wanted to keep the palette simple and let the food speak for itself. While the space is within Coal Drops Yard the site itself is part of the new build so we wanted to reflect this in the design. We have left the concrete structural ceiling and pillars bare and have kept the colours neutral with elements of blue to reflect the brand through the interiors.

This is first and for most a diner so we researched and referenced the shapes and form of American diners in New York and Chicago. We didn't want to recreate these or create a themed restaurant, instead we took inspiration from the shapes and features of these spaces

The materials palette is a layered combination of pitted plaster, natural oak, deep indigo leather and a bespoke patterned tiled floor. While the palette and tones remain neutral we wanted to create interest through layering different textures and materials.

The features within the space are the following

The gantry creates a point of interest as you enter the space and serves as a menu board and hanging bar along the counter. It was important to create a space that transitioned from day to night and the gantry serves as a point to execute this through.

The main sweeping counter is a space to serve from, collect from and dine at. It creates a sense of flow from the entrance through the space and customers follow the line from order to collection. Customers can also dine in at the fixed seating area at the bar end.

The floor pattern is unique to the space and was designed to enhance the dining area





ISLAND POKÉ SOUTHBANK

To design the flagship store and build on the concept for Island Poké.

This is our largest site to date with Island Poké and a chance to evolve the design.

Building on the concept delivered at the previous 5 Island Poké site we took this opportunity to have some fun with colour and the space. Continuing with our inspiration from the Hawaiian origins of Island Poké, we looked to the sea and movement to create a point of interest.

Using tile we reflected the colours of the sea as well as the pink of the fresh salmon in the dishes. Live edge oak and Rattan lights add a natural element to the interior and feature coloured pendants highlight to fish and toppings behind the counter that make up the poké bowls.

All the joinery elements and features were designed specifically for this site topped off with a signature 5 meter Palm Tree made from recycled ocean plastic.





MEE MARKET SOHO



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The atmosphere was achieved through a cleverly selected pallet of materials. Simple floor tiles were used to create a retro pattern on the floor, reclaimed retro lighting was source from around Europe.

Beautiful works of art adorn the walls all selected from notable Indian artists. We designed a beautiful rattan banquette seat which runs the full length of the back wall.

We designed a modernist ceiling screen to cover the existing conservatory roof. West German ceramics are added to give colour and interest to the eye. A faux photo booth was designed and manufacture to obscure the view of the wash area in the bar and of course we cannot forget mention the retro juke box belting out 70's Indian disco beats.



**MUSTARD DINER** MANCHESTER

To redesign the first floor of the existing Mustard Diner in Sale, Manchester

We were approached by Mustard to create a flexible dining and event space on the first floor of this already well established local restaurant. The existing space was not working and was cold and uninviting.

We wanted to create a space that felt like it was part of the history of the building and that was warm and inviting. To achieve this we took inspiration from the working men's clubs of Manchester and old diners from across the States. We used a combination of wood and leather to create warmth and vintage vinyl tiles on the floor for a sense of nostalgia. The opal glass lights contrast with the heavier wood to give the dining space a lighter touch.





BLACKLOCK BAR SHOREDITCH [↗](#)



Blacklock Shoreditch is the first and only Blacklock with its own standalone bar boasting a collaboration with dynamic New York cocktail specialists Slowly Shirley. Situated in an old furniture factory in the heart of East London the design echoes the building's past while introducing the modern spirit of contemporary design. Through the use of selected materials the bar has its own identity and forms a welcome point to the hustle and bustle of a Blacklock site.



We were approached by Blacklock to work with them on their 3rd restaurant in London. The Rivington Street site is their largest to date and their first above basement level and the first to have a standalone bar. Our brief was to create a space that had the hallmarks of a Blacklock but did not feel like a replica of the previous two sites. The most important element was to make sure the bar had its own identity and was accessible to customers who were coming in for just a drink.

Originally the entrance to the space was located centrally to the site and would mean customers entered and saw both the bar and dining room immediately. We felt this would cause confusion and didn't do enough to separate the bar from the overall restaurant so we proposed moving the entrance so customers arrived directly into the bar. The site is long and narrow so by moving the entrance to Rivington Street we could direct customers directly through the bar. This worked to help the flow of customers into the space but also to create an experience for customers by uncovering the site piece by piece. The result is that customers intending to visit only the bar can stay in the bar without having to navigate through the restaurant space.

The site is located within an old furniture factory but unfortunately previous tenants had ripped out and covered up most of the original features. The challenge of this site was to uncover and feature the original elements hidden behind layers of breeze blocks and plasterboard. By using original and reclaimed materials we were able to reinstate design features to the building.

We were conscious also to reflect the changing uses of the building through its lifetime. There had been many interventions and layout changes so we wanted to reflect that through the materials we used and design features in the floors and walls. For example we designed the floor pattern in the bar to reflect an old site managers office floor from the 1930's whose walls have long since gone but the floor remains as the only evidence of its existence. The reclaimed panelling on the walls and wooden ceilings reflect previous uses of the site as well as the exposed concrete and brick walls.



We were aware that authenticity was key to achieve a successful design for this space. We wanted to make sure we created an authentic environment that is comfortable and sits within the building. This was achieved by using original and reclaimed lighting, flooring, furniture and found elements.



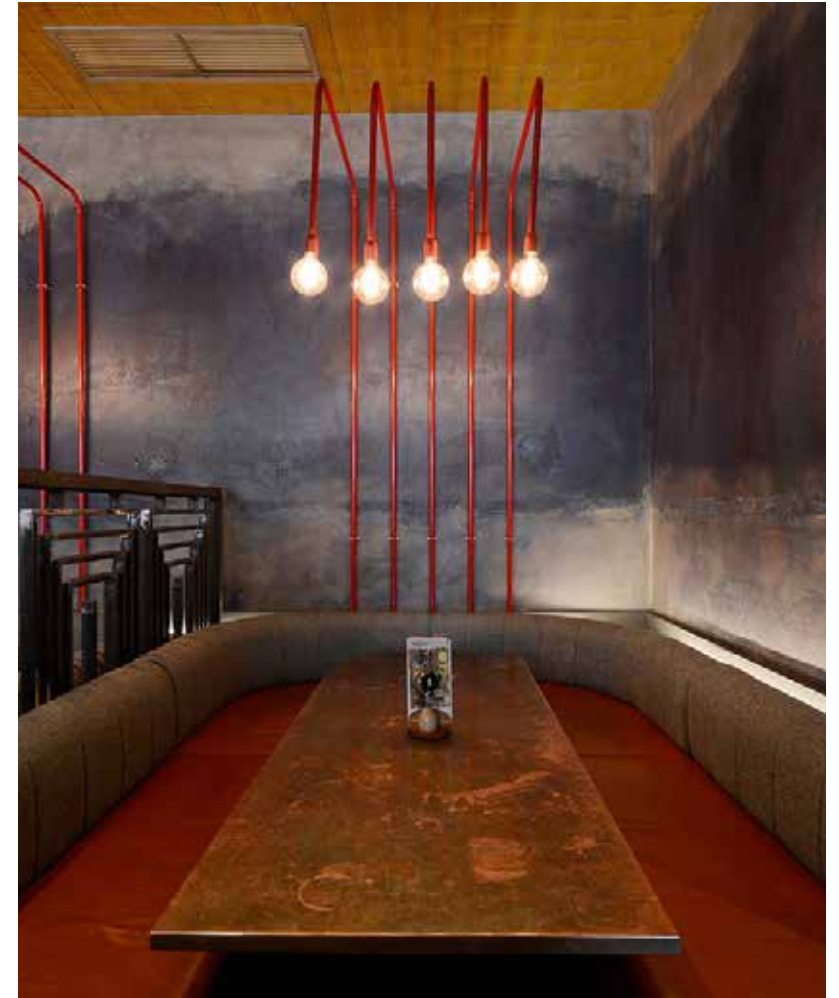
NANDO'S CRAWLEY [↗](#)

Refurbishment of an existing Nando's restaurant in Crawley.

This was our first collaboration with Nando's. The project was a refurbishment of an existing Nando's, the scope was extensive with all existing finishes and seating stripped out and a new layout and full design was created.

The concept is based on the exploding woven patterns that exist within traditional fabrics and modern architecture. We used this as the base for redesigning the banquette shapes and fabrics, tile patterns, lighting concepts and ceiling and wall finishes.

The result references the African heritage of Nando's while incorporating elements of British design.





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