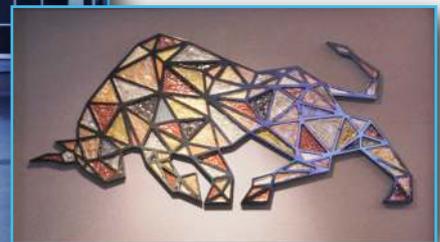


Case Study

Cramond Brig, Edinburgh

Client: Miller & Carter
Location: Cramond,
Edinburgh
Value: £200,000
Timescale: Six Weeks



Challenge

The Miller & Carter chain of upmarket steak restaurants is part of the giant food and drinks stable run by Mitchells & Butlers. The Cramond Brig, a longstanding and much-loved restaurant and bar, came into the M&B fold and required an extensive upgrading, boasting eye-catching, high-end fixtures and fittings.

Bearing in mind the affection in which the Cramond Brig is held, Pacific were mindful that only a tasteful and high-spec end result would be acceptable both to the client and local clientele.

Approach

The installation of a massive new kitchen was at the centre of the project. This work had to be completed in tandem with the more decorative aspects "front of house", allowing Pacific to demonstrate the flexibility for which they are famous.

A six-week deadline meant the works had to be completed with speed, allowing the restaurant to open for business, as per the client's schedule for the year ahead. Also, as this is the first Miller & Carter in Scotland, it had to set the benchmark for other M&C restaurants that are slated to open north of the Border.

Results

The Cramond Brig – which is the first restaurant as you enter Edinburgh from the Forth Road Bridge on the A90 heading south, located on the East side of Queensferry Road, Edinburgh – is a fine example of Pacific's professionalism, attention to detail and ability to deliver to exacting client specifications and tight deadlines.

Sophisticated and stylish, The Brig has opened for business, serving the finest steaks – and other dishes – to customers from the local Cramond and Barnton communities as well as diners from further afield who are prepared to make a journey to enjoy the ambience and fine food.