

# Case Study

## Toby Carvery, Lauriston Farm, Edinburgh

**Client:** Mitchells & Butlers  
**Location:** Lauriston,  
Edinburgh  
**Value:** £200,000  
**Timescale:** Four weeks



## Challenge

Pacific were commissioned to carry out a comprehensive refurbishment of one of the most popular family bar/restaurants in east central Scotland for clients Mitchells & Butlers, who operate hundreds of eating and drinking outlets across the United Kingdom. As is usually the case with projects such as these, the deadline was critical, in order to ensure minimal business down-time.

## Approach

The company's vast experience of successfully delivering projects against tight timescales and to budget for big-name clients came to the fore. The four-week programme commenced with a two-week "soft-close", followed by a full shutdown from Monday, February 24, 2020. The restaurant reopened on March 7, with a sparkling new look to appeal to regular and new diners.

Tight management of the contract meant that the Toby – the "home of the roast" – was able to live up to its reputation of delivering a high quality, value-for-money dining experience to customers in a stylish and relaxing environment boasting homely fittings and other comforting features.

Pacific were also conscious of the fact that the Toby Carvery had to retain its visual appeal to passing trade as well as to existing customers.

## Results

The Toby is now open, serving value-for-money breakfasts, lunches and dinners to hundreds of customers every week, and it remains a valuable, welcome and appealing addition to the overall Lauriston presence on the southern shores of the River Forth, where quality of life is valued by the residents and those visiting the area for food and drinks.