



Based at the historic Fire Station on Tooley Street, Brigade Bar and Bistro is a unique social enterprise with an appetite for distinctive food and individual service led by Chef Founder, Simon Boyle.

The brief for the Brigade Bar and Bistro project was to provide a functional kitchen whilst still allowing chef, Simon Boyle to showcase his food. The kitchen also had to serve as a training environment for the Brigade Bar and Bistro Cook School, which offered 24 disadvantaged people a six month apprenticeship alongside part-time training at Southwark College.

Vision were working within a space that had been refurbished but had not originally been meant for a kitchen or retail space. Although this posed problems with M&E building service issues, Vision were happy to overcome these challenges to provide a fully functional kitchen.

Although Vision were given a restricted budget, they did not compromise on the aesthetics of the kitchen and overall restaurant. Vision split the front of house theatre kitchen, with its impressive aesthetics, and the back of house with its more functional look.

Immediately after the installation project, Vision delivered staff training on all new equipment. Vision also continued to offer Brigade a reliable, after sales service.