

Kitchen house CDG returns to the Barbican

NEWS April 6, 2016



CDG’s design for the front of house at Osteria in the Barbican centre.

Commercial kitchen design company Catering Design Group (CDG) has completed a second dramatic transformation for Searcys at The Barbican Centre in London, across front and back of house.

Having worked on the Bonfire brand last October, CDG was then commissioned to showcase the bistronomy style of ‘Osteria,’ a new Italian restaurant.

Located on Level 2, within the grade II listed building, the restaurant’s theme had to link to the heritage of the Barbican centre.

Story continues below ▼

Advertisement

To capture the essence of theatre, the art of charcuterie was introduced, together with an exclusive chef’s table.

A vintage meat slicer takes centre stage within the restaurant, teamed with hand-crafted statement pieces of furniture to represent the importance of art within the interior design.

Spalted beech table tops which have been aged over time by fungi to create character and interest.

Rodney Payne, operations director, Searcys commented: “Once again, we’ve called upon CDG’s innate expertise and passion to bring our vision to life.

“They listened, delivered on the brief and more importantly, completely immersed themselves in the historical nature of the Barbican Centre to bring the Osteria brand to life through the arts, theatre and food.”

Phil Howard, MD of CDG added: “We felt inspired to be invited to return to the Barbican centre to undertake such a unique collaboration.

“Osteria presented us with a fantastic opportunity to create a unique Italian destination in an iconic cultural location.”