

# CDG turns farm cafe into a Beast of a restaurant

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Moo and Beast feature a theatre kitchen designed and installed by CDG.

**Kitchen design house, Catering Design Group (CDG) has completed a transformation of the Moo Cafe at West Yorkshire farm shop and restaurant – Farmer Copleys.**

Having outgrown its existing cafe space, Robert and Heather Copley commissioned CDG to design and build a new destination dining experience.

The project involved completely demolishing an old tractor barn to create the 157-cover Moo Cafe complete with theatre kitchen, bakery and spacious meeting room for local business hire or private dining.

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The challenge to CDG was to create an informal and inviting casual dining venue by day (Moo cafe), which during the evening, would seamlessly transform into 'Beast' – a bistro-style restaurant.

Taking inspiration from the natural environment and the barn's original structure, the CDG team immersed themselves in the farm's heritage and agricultural backdrop to design an interior. Natural stone and granite are combined with real logs and milled copper to create a counter suitable for both daytime and evening service, whilst reclaimed timbers add warmth and character to bespoke dressers, 'meet & greet' and waiter stations. A 2.75m fig tree is a centrepiece bringing outdoor elements into the heart of the restaurant.

The functionality of the counter was key to making the operation successful throughout the day and so maximum flexibility was incorporated into the design. During the day, customers are tempted by a homemade cakes and pastries, whilst evening diners can experience live, theatre style cooking –

watching the chef at work, over a state-of-the-art Robata flame grill, which is embedded into the counter. The striking copper finish within the counter is replicated in the extraction canopy overhead, linking the design from front to back-of-house.

The 'wow' factor continues through to the private dining area, where an illuminated, glazed wine and Champagne display wall forms the corridor through to the space.

Mike Sinclair, design director, CDG commented: "This was a fantastic project for the business. We created a unique, versatile scheme that reflects Farmer Copleys agricultural heritage and transforms effortlessly from day to evening with two very different brands and identities."

Rob Copley, owner, Farmer Copleys, commented: "This is an exciting new venture for us. There has been a ridiculous amount of thought and planning gone into this project across both front and back-of-house – the design was intrinsic to this. We appointed CDG because of its cutting-edge, on trend designs, which really brought our brief and vision for Moo and Beast to life.

He continued: "The feedback from customers since opening has been fantastic and our chef is delighted with how operationally efficient the design and equipment is across back-of-house. Nothing is complicated here at Farmer Copleys – it is simple, home cooked, locally sourced foods prepared fresh. The beauty for us is that this has been brought to life in CDG's designs. It has really given the restaurant the wow factor, with lots of beautiful finishing touches.

"We especially like that it answered the brief of bringing the outdoors inside – making it feel like it has always been here. The team have clearly spent a great deal of time researching and immersing themselves in our offering, which meant that they have retained many original features and materials as a nod to our agricultural heritage."