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BRGRCO - Soho

This restaurant review is all about one of my favourite foods; the comfort you get from the most amazing food combination ever; meat ...and bread (with a bit of salad to make you feel better). The food in question is the humble burger.

There are so many places which boast 'the best burger in town' -so how are we ever meant to decide? Well, let me help you at least narrow it down, as I recommend London's latest burger joint BRGRCO in Soho.

The restaurant itself is inviting, cosy and petite but perfectly formed. It sits on the corner of a busy street and offers rows of window seats -a people-watchers' dream. We opted for the window and allowed ourselves to enjoy the relaxed restaurant environment whilst taking in the madness of Soho outside. The interior design is warm and womb-like - all dark wood and rich colours with reflective elements of a fifties burger diner. I found myself sitting down, absorbing the surroundings and relaxing instantly.

Most importantly, however, is the food, of course. Priding themselves on getting back to basics and doing it well, BRGRCO offer three sizes of burger, various cooking options as well as a smorgasbord of fillings and extras. They also use 28-day-aged meat too, so the quality is excellent. There are several variants on fries and enough sides to make every trip to BRGRCO different for eternity.

I opted for a well-cooked 'The Masterpiece' burger with an extra topping of blue cheese and a side of Parmesan Truffle Fries. Don't do what I did and admire 'the garnish' on the side of the chunky wooden board it comes on, without adding what is ...the salad filling to the burger -and there I was thinking I was a bit of a burger connoisseur

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However, salad issues aside, my half-dressed burger was delicious and the fries were really tasty -and very cheesy which is always a plus. My plus-one ordered chili-fries which came with a steaming sprinkling of melted cheese, which I also highly recommend. Finally, if I can urge you to order anything in particular from the menu, it has to be a BRGRCO shake. Remember the scene from Pulp Fiction where Vincent Vega and Mia Wallace discuss the 'five dollar shake' and try to rationalise how anyone can charge so much for a milkshake? Well, I found myself thinking that I would have paid that for my vanilla bean shake which was smooth, creamy and very flavoursome -but be warned -they're very rich and may take some of your appetite away from the main dish. Worth it though.



Get your beak
round a burger!

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