

THE HANDBOOK

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BRGR.CO

Hungry dot com



Just launched in Soho is **BRGR.CO** specialising in classic, fuss-free burgers. The back to basics restaurant focuses on simplicity and quality with carefully sourced ingredients. A straightforward, well-priced menu offers just three choices of burger.

Options are the 4oz, 6oz and 8oz so you don't have to deliberate over what to have – just how hungry you are! Save the dithering for the selection of American-inspired sides, milkshakes and desserts.

BRGR.CO uses the finest cuts of 28-day-aged beef from the Duke of Buccleuch Estate in South West Scotland. Simply prepared to enhance the natural flavour of the beef, the burgers come with optional toppings of cheese or chilli-con-carne. Keens Vintage Cheddar from Moorhayes Farm, Somerset has been selected as the restaurant's signature' cheese following a series of rigorous taste tests!

The simplicity of the concept is reflected in the décor where cool toned walls and floor-to-ceiling windows are complemented by dark oak tables and chairs. Visitors are sure to chuckle at the selection of character cow heads throughout the restaurant, each designed by a different artist. They will change seasonally and be regularly auctioned in aid of local London charities.

The fifty-cover restaurant operates a no-bookings policy and opens from lunchtime to 11pm daily with extended hours between Thursday and Saturday for those post party munchies. In addition to restaurant dining, BRGR.CO will offer a take away service and also deliver to local businesses and residents. The brand already operates two sites in party capital Beirut.

BRGR.CO

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