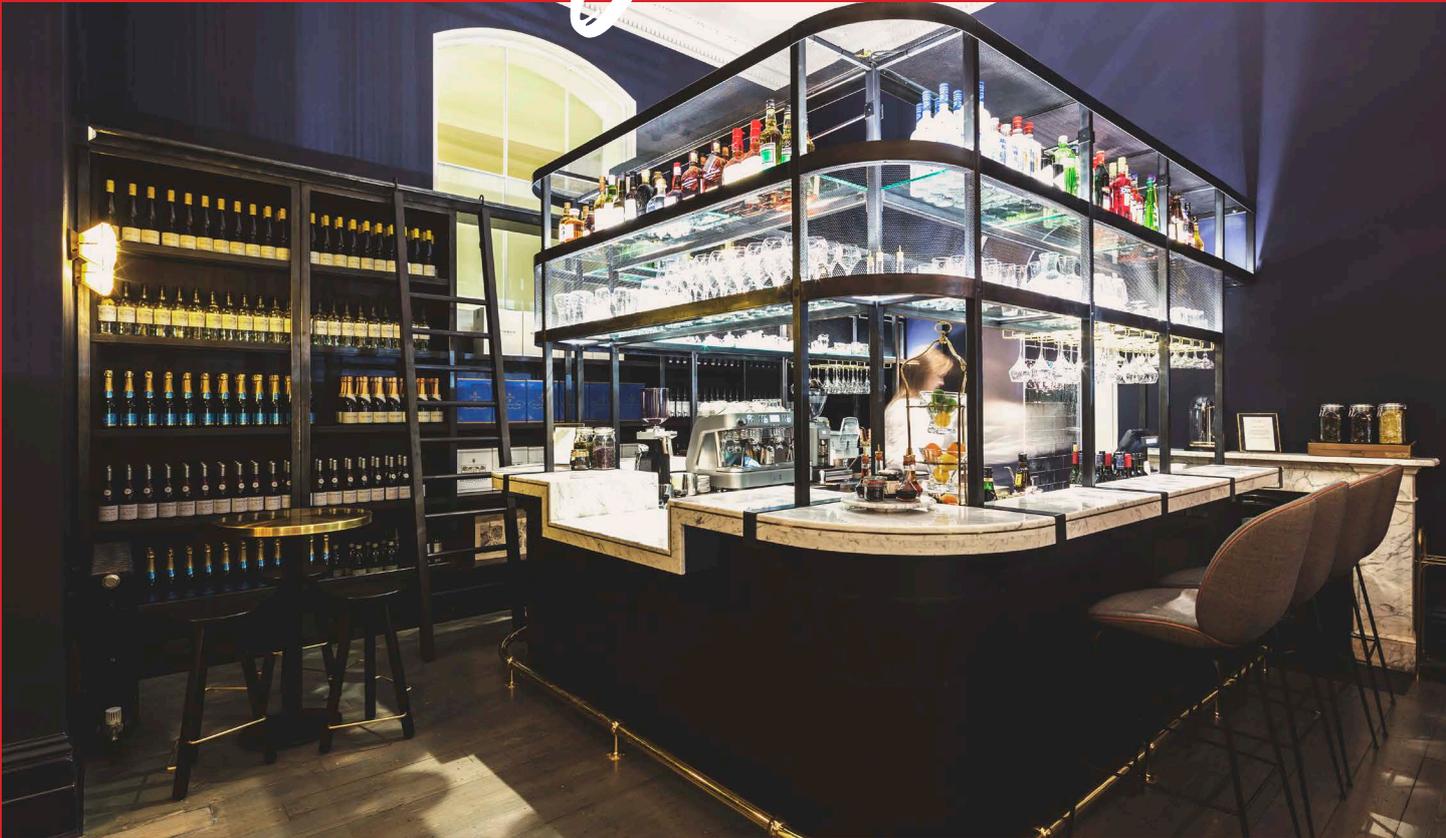


Pennethorne's
AT SOMERSET HOUSE

*Coffee that's
causing a stir.*



UCC
COFFEE

THE TOTAL COFFEE SOLUTION

THE CAFÉ LOOKING TO CAUSE A THEATRICAL STIR WITH ITS BREW BAR.



THE CHALLENGE

Levy Restaurants needed to create a show stopping café in the new wing of London's iconic Somerset House – so they turned to The Total Coffee Solution.

THE SOLUTION

COFFEE

**three
sixty**

EQUIPMENT

**DALLA
CORTE**

SUPPORT

**COFFEE
WORKS**

THE RESULT



A premium coffee experience that balanced aesthetics with practicality.

WHAT WE DELIVERED

- A tour and cupping session at our roasting facility to give Levy Restaurants an immersive introduction to our single origins and blends.
- A theatrical brew bar concept to complement the interior design and create an unforgettable coffee experience.
- Advanced barista training on Dalla Corte traditional espresso machines to ensure consistency across all rotations.
- Consultations on Aroma Lab Workshops to let guests explore how smell, taste, sipping methods and food pairings affect the coffee experience.
- A consistent, delicious coffee experience with ThreeSixty® Blend Number One, and variety through a seasonal rotation of single origin coffees.



THE IMPACT

- The carefully designed combination of equipment at the central coffee bar not only adds to the aesthetic, but creates a sense of theatre and occasion.
- The traditional machine allows for a wide range of handcrafted coffees, while the v60 lets customers experience the varied taste notes of the guest single origin coffees.
- Together with the Aroma Lab Workshops, the overall solution ensures the theatrical brew bar at Pennethorne's Café is an experience like no other.

"Taking the interior design elements into consideration, we worked up a concept which would balance aesthetics with practicality. There's been a resurgent trend for quality single origin coffees, so we knew a brew bar alongside a core espresso menu was perfect for the Pennethorne's concept."

Craig Muir,
National Account Manager, UCC Coffee UK & Ireland

IN THEIR WORDS

"By featuring a guest single origin our regular customers are always offered variety and a premium coffee. It's a perfect complement to our house blend, which we knew would suit our customers' tastes."

Anna Fenten,
Head of Marketing, Levy Restaurants

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