



Interior design firm, CantorMasters, has recently completed work on its latest project – Vinoteca’s impressive new flagship restaurant in London’s King’s Cross complex.

Vinoteca King’s Cross, London

This all-day restaurant and wine bar is housed in the eye-catching Gridiron building, looking over the gateway to King’s Cross station and offering an outside terrace area in Pancras Square. CantorMasters was responsible for the interior concept for this 90-cover restaurant, which is the fifth and largest site for Vinoteca.

The dramatic King’s Cross design is uncompromisingly contemporary, but influenced by the glorious days of industrial railway architecture, with touches of Mediterranean style. Light floods in through the large glass-fronted windows to create an airy and relaxed feel and sits comfortably with the resplendent restaurant area.

The double height space is illuminated by impressive bespoke metal pendant lights, complemented

by feature wall lights with custom-designed wine bottle shades.

An aged oak floor adds warmth to the eating area and is contrasted by polished concrete tiles leading to the dedicated wine shop. The wine shop itself has a mix of new and reclaimed oak shelving with a tasting table, all overlooked by a galleried wine warehouse.

Within the restaurant, the striking zinc-topped island bar dominates the space, while the mix of zinc clad, reclaimed oak and raw steel tables are set off by an equally eclectic mix of new and reclaimed chairs.

The new Vinoteca brings big and bold design, yet it is warm and inviting, providing the perfect addition to the rapidly developing King’s Cross

architectural landscape.

“Our new restaurant at King’s Cross is our most ambitious project to date,” explains Vinoteca owner, Charlie Young. “With all our sites, our aim is for the design to feel like Vinoteca but to reflect the existing building – CantorMasters have succeeded in this brilliantly, taking into account what’s at the heart of Vinoteca and in the surrounding King’s Cross area.

“It has been amazing to see our vision transformed over the past few weeks. It’s been a pleasure to work with the CantorMasters team and we’re delighted with the final result.”

CantorMasters had previously worked on Vinoteca’s Chiswick restaurant and wine shop concept, which opened in October 2013.

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IN CONVERSATION: CANTORMASTERS

Based in Bermondsey Street, London, CantorMasters are a growing interior design company headed up by Neil Masters with focus on restaurant, bar and residential designs.



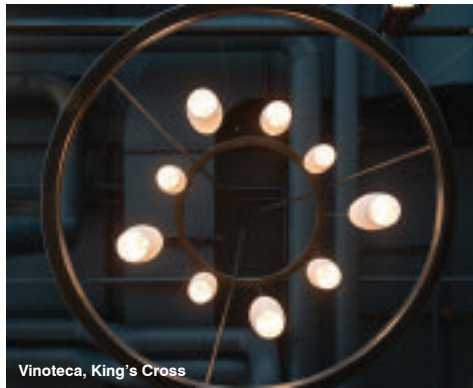
Pho One New Change



Vinoteca, King's Cross



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Vinoteca, King's Cross



Vinoteca, King's Cross

What would you say are the top three trends influencing restaurant interiors at present?

We are seeing a return to elegance and luxury of materials. People have grown a bit tired of the 'exposed brickwork and conduit' look. That's great because I love a bit of bling!

There is more diversity in restaurant design too – even large chains want each branch to have a bit of local character and provenance to the area.

Finishes are becoming more adventurous and daring. It's great to get local artists or even far flung artisans involved in a project. We recently designed a Spanish restaurant in central London where the floor tiles were sourced from Spain.

What, for you, is the most critical element of effective restaurant design?

It sounds a cliché, but Form Follows Function. Always, always, always. If a restaurant works on plan operationally and ergonomically that is the best

start. All the nice fun bits can follow on from there.

How do you ensure your projects stand out in such a fast-paced and heavily populated sector?

We put our heart and soul into it, give it our best shot and dare I say it, hope it all works out the way we planned! Usually it does but there are often a few exciting diversions along the way.

What would you say is the most unusual restaurant project you've worked on, and why?

We have just completed a restaurant for Brindisa in a 500-year-old former travellers rest in Barcelona, which was exciting as well as unusual. It was our first project out of the UK and the site was bristling with history and character. The building was completely unique and actually had its own patron, the virgin of Bellvitje – which the restaurant has been named after to enhance its presence, origin and character.

How do you feel the UK's restaurant scene compares on an international level?

London has been at the forefront of the international restaurant scene for many years now, but just lately other towns and cities are gaining great prominence, such as Leeds and Manchester, which has an amazing vibe, yet very cutting edge.

Great food and cutting edge design has also boosted the UK restaurant scene of late and its reputation for quality and innovation both in terms of cuisine and design complements each other and the whole sector is continuing to grow and compete at the highest level internationally.

It's very exciting times at present for the UK restaurant scene and for us as a growing interior design company heavily involved in this sector.

Have you got any new projects on the horizon you're able to share with us? You'll have to watch this space to find out!