

British Land launches partnership with Revolve and opens first ever restaurant at Broadgate

17 March 2022

British Land has partnered with Revolve - a lively, modern brasserie - to open its first ever restaurant at Broadgate. Opening in the Spring, Revolve brings a new form of dining experience to Broadgate and the City, featuring a monthly series of guest chefs from the UK and further afield.

Located in 100 Liverpool Street, the modern City brasserie will offer an everyday menu of well-accomplished classic dishes inspired by the brasseries of Paris and New York, an exceptional wine list, and cocktails by an award-winning bar team, complimented by a revolving guest chef programme.

The guest chef series at Revolve will bring a monthly rotating line-up of some of the world's top culinary talent to the City, from upcoming talent to accomplished Michelin-starred chefs. Confirmed so far is chef Lee Westcott (formerly of Michelin-starred Pensons and The Typing Room) who will open the series, followed by John Javier (17 Little Portland St, Formerly of MASTER, Sydney), Josh Eggleton (Michelin-starred Pony Restaurant Group), Anna Hansen (Formerly of The Modern Pantry) and the newly-appointed two Michelin-starred Gareth Ward (Ynyshir Restaurant and Rooms).

Tris Hillier, CEO, Revolve, commented: *"Revolve is our Brasserie Extraordinaire! All the buzz, excitement and energy of the classic brasserie format to delight the City crowd, with an additional layer of unique culinary excellence. We wanted to create a local brasserie with heart, soul and vibrancy where everyone could enjoy wonderful wines and exceptional food but importantly, we also wanted some flexibility to invite our industry Chef friends down to showcase their talents. The concept of Revolve was born and we look forward to sharing fantastic times in the City."*

Alice Keown, Leasing Director - Restaurants and Leisure at British Land, commented: *"We're thrilled to partner with Revolve to open its first ever restaurant at Broadgate. This innovative concept will be the first of its kind in the City, offering an all-day brasserie menu, and transforming into a unique culinary destination on the weekends. As workers continue to return to offices, this provides the perfect place to catch up with colleagues during the day and friends in the evening."*

"We're particularly looking forward to welcoming some amazing chefs that want to grow their brand in London, and potentially expand across our places. Broadgate continues to attract new and exciting brands, with an excellent opportunity for further restaurants to open in the two remaining units at 100 Liverpool Street."

Located adjacent to Liverpool Street station and surrounded by the creative communities of Shoreditch, Spitalfields and Old Street, as well as the City of London, Broadgate is a well-connected hub for work, shopping, and dining. It is the largest pedestrianised neighbourhood in central London and home to an exciting mix of restaurants, bars and cafes, including Eataly, Portuguese tapas restaurant, Bar Douro, contemporary Spanish small plates restaurant, José Pizzaro, and Nest, the cocktail bar and kitchen by Urban Pubs & Bars.

Revolve will join two more restaurants opening at 100 Liverpool Street this summer, including vegan bar and restaurant, Stem & Glory, and the UK's first ever Shiro, the Hong-Kong-based contemporary sushi restaurant by Aqua Group.

British Land was advised by Nash Bond and Davis Coffey Lyons on the new lettings.

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About British Land

Our portfolio of high quality UK commercial property is focused on London Campuses and Retail & Fulfilment assets throughout the UK. We own or manage a portfolio valued at £13.3bn (British Land share: £9.8bn) as at 30 September 2021 making us one of Europe's largest listed real estate investment companies.

We create Places People Prefer, delivering the best, most sustainable places for our customers and communities. Our strategy is to leverage our best in class platform and proven expertise in development, repositioning and active management, investing behind two key themes: Campuses and Retail & Fulfilment.

Our three Campuses at Broadgate, Paddington Central and Regent's Place are dynamic neighbourhoods, attracting growth customers and sectors, and offering some of the best connected, highest quality and most sustainable space in London. We are delivering our fourth Campus at Canada Water, where we have planning consent to deliver 5m sq ft of residential, commercial, retail and community space over 53 acres. Our Campuses account for 70% of our portfolio.

Retail & Fulfilment accounts for 30% of the portfolio and is focused on retail parks which are aligned to the growth of convenience, online and last mile fulfilment. We are complementing this with urban logistics primarily in London, focused on development-led opportunities.

Sustainability is embedded throughout our business. In 2020, we set out our sustainability strategy which focuses on two time-critical areas where British Land can create the most benefit: making our whole portfolio net zero carbon by 2030, and partnering to grow social value and wellbeing in the communities where we operate.

Further details can be found on the British Land website at www.britishland.com

About Broadgate

Broadgate is where innovation and finance play.

It is the largest pedestrianised neighbourhood in Central London: a diverse community connecting innovation and finance, and a public arena for new food, retail and culture.

Lying adjacent to the busy transport hub of Liverpool Street station and surrounded by Shoreditch, Spitalfields, Old Street and the City, Broadgate connects Europe's capitals of investment and technology.

Joint owners British Land and GIC are investing £1.5 billion in Broadgate's evolution into a world class, mixed use destination for London.

Their masterplan for Broadgate will deliver 4.9 million sq ft of new and redefined workplaces, retail and restaurants, bringing people together to work, shop, drink and dine.

Broadgate's rare collection of public spaces combines the community and feel of the historic piazza with the energy of modern London. These spaces play host to over 100 cultural events annually, providing a showcase for emerging ideas and talent.

About Adamo

Founded by Andrew Fishwick and Tristram Hillier, Adamo is a specialist hospitality company operating independent market leading ventures. Adamo operate their own independent sites and work in partnership with acclaimed award-winning chefs, international brands and some of the UK's most exciting developers.



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The Adamo team have a track record of having been behind some of London's most dynamic and successful operations, bringing a unique vision, awareness and attention to detail underpinned by a powerful culture in operations. They have a broad range of talent and a network of industry people to give them strength and depth. Their collective expertise from decades of operating within the fast moving hospitality world, gives them a deep understanding of what it takes to create thriving hospitality businesses. Adamo's approach is perfectly adapted to suit the modern hospitality landscape; ever evolving, creating genuine connections and bringing some of the most exciting concepts to market.

About Lee Westcott, Executive Chef of the Guest Chef Programme at Revolve

Originally from Hertfordshire, Lee Westcott is one of the UK's most talented and exciting chefs. Drawn to the kitchen aged 16, Westcott's first big break was working with the Galvin brothers. He carried on working with the world's best chefs as mentors, honing his craft in restaurants such as Tom Aikens, Noma (Copenhagen), and Jason Atherton (in Hong Kong). However, it was at the Typing Room Restaurant in the Town Hall Hotel in Bethnal Green (London) where Westcott cemented his reputation. He won rave reviews from the likes of Fay Maschler (Evening Standard), Marina O'Loughlin (The Guardian) and Andy Hayler for his inventive dishes using the best British produce.

During his time at Typing Room, Lee also appeared on Great British Menu, representing the South East region, Saturday Kitchen and as a chef judge on Masterchef. After four years at Typing Room, Lee moved to the countryside to open Pensons at the Netherwood Estate: a magnificent field-to-fork restaurant. Under his leadership, Pensons was awarded a Michelin star only seven months after opening. Lee is now concentrating on his next project which will look to open in the summer of 2022.