

CASE STUDY

The Holy Birds:

Flying High in a 1960s Inspired Restaurant



Celebrating Poultry and Cocktails

The Holy Birds was designed to combine the atmosphere of the London 1960s music scene with the city's only specialist poultry restaurant, alongside a celebration of expertly crafted cocktails. On the upper floor, the restaurant offers a wide selection of poultry, from free-range chicken to duck, grouse, quail and pheasant, complemented by an extensive cocktail menu. Downstairs, the venue features a 1960s-inspired cocktail lounge and two private dining rooms.

The large site draws inspiration from the London 1960s Danish modernist movement. Conceived by the award-winning Calabrese Brothers and designed by Dtwo, the restaurant provides a distinctive setting to bring the menu to life.

The open kitchen, designed and installed by KCM, places guests at the heart of the action, allowing them to fully appreciate the chefs at work.

The Mule Bar located downstairs picks up on the restaurant's theme with a subtle blend of retro 1960's furniture and art. This is further enhanced by period-inspired fashion worn by the waiting staff.

The overall effect goes to create a compelling restaurant and venue that offers a unique experience and stands out from the crowd.

Stunning Looks Backed Up With Function

KCM Catering Equipment was asked to design, supply and install the main front-of-house kitchen, a supporting back-of-house facility, two stainless-steel underbar systems and the bar refrigeration. The kitchen was required to accommodate a wide range of cooking processes, with the main feature being an Inotech 'Wall of Flame' rotisserie, creating real theatre within the open-plan kitchen. This was supported by a large Bakers Pride chargrill with Robata grill add-on, a Pira charcoal oven, a Blue Seal oven range, two Blue Seal fryers and a Retigo combination oven. Heat lamps along the front service counter were supplied by Hatco and custom sprayed to match the restaurant décor.

Refrigeration in the open kitchen was supplied by Precision, with the operation supported to the rear by an Electrolux walk-in coldroom, glasswasher and dishwasher. Two bars were also designed and supplied, both using the IMC Bartender system and incorporating front-bar top-loading bottle coolers to supplement back-bar refrigeration capacity. To support the cocktail menu, two large Hoshizaki ice makers were installed alongside high-capacity ice crushers.

To add an extra layer of flair, seven Frucosol instant glass frosters were positioned along the bar counters, delivering perfectly frosted glassware while also providing visual theatre.



“ Our ambition is to create a restaurant and cocktail destination that celebrates the incredible cultural decade of the 60's, whilst bringing it to the forefront of 21st century dining with our own modern day twist.

We have meticulously designed a space that people will love not only for the food, that showcases poultry at its best, but the incredible cocktail and drinks menu that we have crafted with our father, the soundtrack that celebrates the 60's, and a setting that harks back to a more free-spirited time.

Gerry Calabrese, Director – Holy Birds

“ The Holy Birds looked stunning when it was finished, the design by Dtwo really brought out a sense of energy and life, with fantastic attention to detail creating the 1960's vibe.

The location was a challenge, however using specialist delivery services alongside the KCM installation team we were able to delivery and install the full kitchen set up in just three days.

Alistair White, Director – KCM

About KCM

KCM are specialists in the design, installation and refurbishment of all types of foodservice and bar premises offering a complete set of building and shopfitting services alongside equipment to provide a true, in-house, one-stop solution.

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