

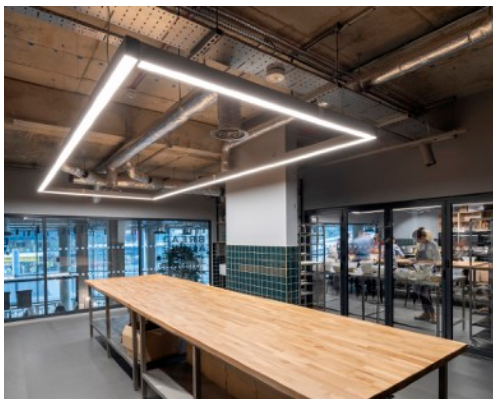
BREAD AHEAD



Bread Ahead, Wembley, the latest instalment from founder Matthew Jones. This project at 11,000 sq ft was one of the largest projects undertaken by Bluecrow Projects. Inside Bread Ahead includes a 220 cover restaurant, cafe and bar, two bakery classrooms for the new Gastro Bakery and School, a pizza oven and not forgetting a large open plan production bakery where the famous Bread Ahead doughnuts will be plentiful.

With such a huge blank space to incorporate so many bespoke items, this made Bread Ahead a real pleasure to complete. The bespoke brass counter top is generous in size creating a bold statement, with key features including longevity and durability. Over time this will develop a natural patina drawing extra attention to its detail.

The mezzanine floor encapsulates the baking school facilities offering students an insight into artisan baking. This large area has been fitted out with everything required to assist them in the many workshops and classes focussed on baked goods from all over the World.



When it comes to shopfitting, Bluecrow specialise in the restaurant, bar and retail sectors. We have the confidence, knowledge and expertise to deliver your vision on time and within budget.