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## Restaurant Review: BRGR.CO in London's Soho

From [Charlotte Jones](#) on [January 11, 2013](#)

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BRGR.CO is a back-to-basics burger joint with two outposts in Beirut, and as of December 2012, a third in London's Soho. Over the last two years the capital has gone crazy for the humble burger. Burger chain, Byron, has expanded to boast 25 restaurants in London alone, while MeatLiquor and Patty&Bun are doing a roaring trade, with diners happily queuing outside for up to an hour, no matter what the weather, just to secure a table for dinner. I was unable to attend the BRGR.CO launch but was keen to see how it stacked up to its competitors so I popped in one evening to compare and contrast.



BRGR.CO

Although BRGR.CO claims to be a back-to-basics place, it's a lot more chic than the likes of Patty&Bun when it comes to décor. For one thing, tables aren't crammed in. It's still pretty tightly packed but it's a lot more comfortable than some of its competitors. There's exposed brickwork, a gorgeous slate floor and rather odd but colourful plastic cow heads mounted on the walls. The room is lit with candles and spotlights, creating a cosy atmosphere. The staff are incredibly professional too, so although it's informal, it doesn't have that frantic, chaotic vibe which can hinder a dining experience.

I skipped the starters – mac 'n' cheese, onion rings and the like – because I wanted to dig straight into a burger. I opted for the 6oz tender blend served medium rare to medium with the addition of Danish blue cheese. My dining companion ordered the 6oz butcher's cut, again served medium rare to medium, with vintage cheddar, jalepeños and hunter sauce. We shared a portion of fries and portion of truffle parmesan fries.

The burgers come on a metal tray with paper underneath. This looks incredibly cool although it's not terribly practical when it comes to cutting the burger in half as it tore quite easily. The burgers come

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deconstructed; lettuce, tomato and gherkins come served on the side, so you can build it yourself. This meant I didn't have to spend ages picking out bits of gherkin, so for me it was a plus. The burger itself did indeed come medium rare and the quality of the meat was evident but it could have done with having a slightly higher fat content to give it extra flavour. It just didn't quite have the satisfying down and dirty burger taste. Plus, for me, the quantity of the blue cheese could have been greater and the distribution more even.



BRGR.CO

The fries were nice enough, very thin and crisp. The truffle fries were essentially identical with the addition of some liquid cheese poured over the middle. They were tasty but I think they could learn from The Anthologist's version (read more on that here: [glam.co.uk/2012/10/restaurant-review-the-anthologist-in-the-city-of-london](http://glam.co.uk/2012/10/restaurant-review-the-anthologist-in-the-city-of-london)). My dining companion's burger again came beautifully pink and with the cheddar it proved delicious. The hunter sauce was excellently smoky, with a generous quantity of bacon bits in it, but for the purpose of spreading on the burger it could have done with being a touch thicker.

One thing I would suggest is to try the homemade lemonade. It's delicious and it comes served with a sprig of rosemary which gives it an extra aromatic touch. It's an excellent accompaniment to the burgers.

BRGR.CO is a very chic and comfortable burger joint offering a very civilised burger experience. It's the sort of place I could take my parents. As a plus, they offer a delivery service in the immediate vicinity which I plan to utilise at lunchtimes on the rainy days I can't face leaving the office!

**BRGR.CO 187 Wardour Street, London W1F 8ZB**

**Tel: 020 7734 8750**

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