

A³ UNITS REQUIRED

1,000 – 2,500 SQ FT

ARLO'S

SERIOUS ABOUT STEAK



*High footfall with
strong lunch trade*

THE CONCEPT

The Arlo's concept is unique, innovative and fresh; we will be the first UK restaurant to offer high quality, high value steak to both the eat-in and takeaway market.

We will serve freshly cooked-to-order steak with a freshly prepared green salad for £10, alongside sides and seasonal specials. All beef will be British with full traceability from field to plate.

Arlo's will be energetic and welcoming and will represent simplicity, consistency and excellence; in quality, service and value. The restaurant will be light, welcoming, engaging, stimulating and interesting and the service will echo the ethos behind our brand; it will be welcoming, personal, friendly and of the highest quality.



THE TEAM

Founder & MD: Tom McNeile.

Tom holds 5 years' experience as the MD of L'atelier des Chefs Ltd.

Advisors: A principal seed investor of Soho House and Vice Chair Blackstone Real Estate



THE REQUIREMENTS

Use: A3

Size: 1,000 To 2,500 sq ft

Location: High footfall with good visibility

Timeline: Fully funded and urgent

Soho, Oxford Circus, Covent Garden, Marylebone, West End, Tooting, Clapham, Holborn, Fulham, Chelsea and other locations considered.

Please send details to Marc Rogers

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