

Project Introduction

I'm designing a new brand identity and interior space for a sustainable restaurant for Edit, focusing on ethical values, responsible design, and immersive customer experience. The space must reflect the brand's environmental principles not only through material selection but also in how the entire interior is conceived, operated, and experienced. Sustainability will be at the core of my approach, with a focus on biomaterials, recycled elements, and energy efficient solutions. I'll carefully consider environmental systems such as heating, ventilation, and acoustics, ensuring the space supports both comfort and sustainability. Fire regulations and other safety standards will also inform the layout and material use. The restaurant will carry a distinctive identity that communicates the brand's ethos through every detail, from spatial flow and furniture to signage and finishes. Back of house areas, including the kitchen, will be thoughtfully integrated into the overall design, promoting functionality without compromising visual harmony. Both internal and external seating will be explored to maximize the dining experience and spatial variety.

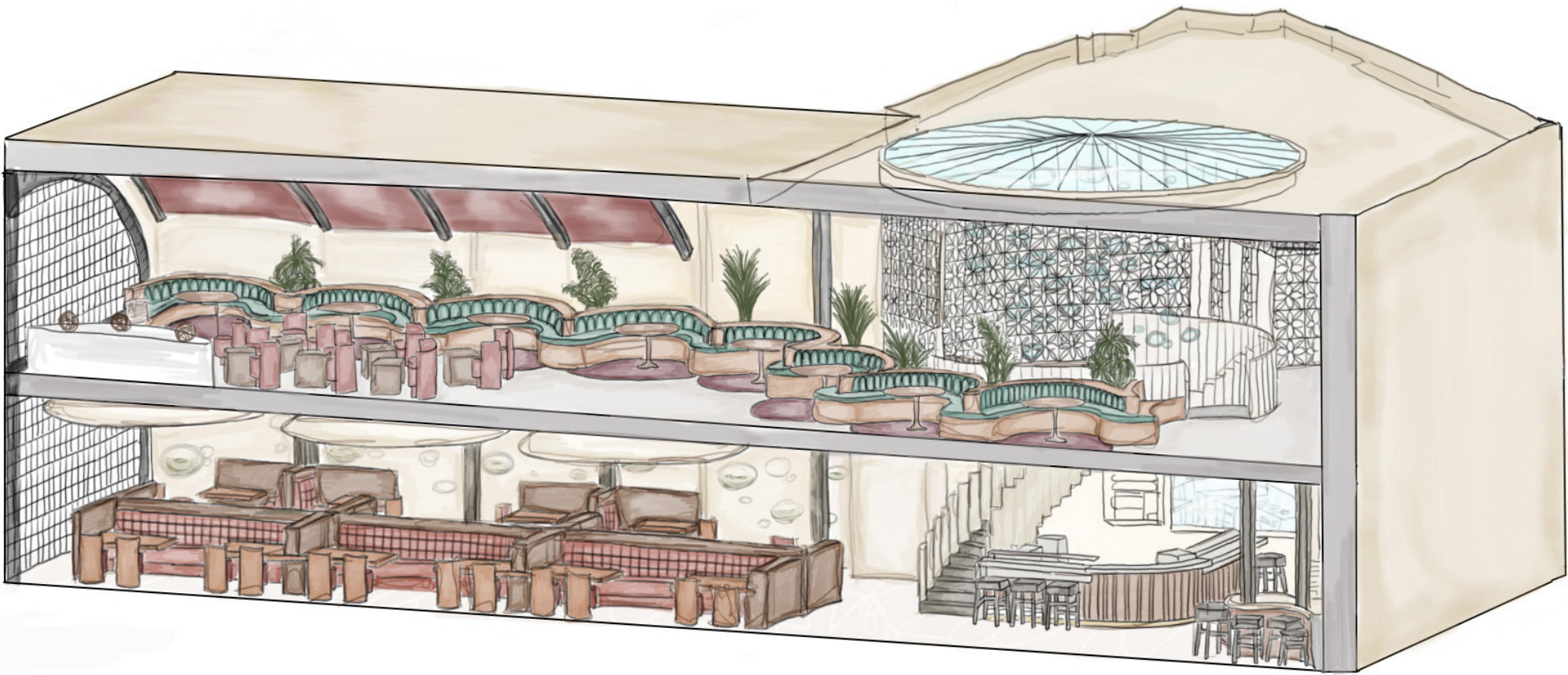
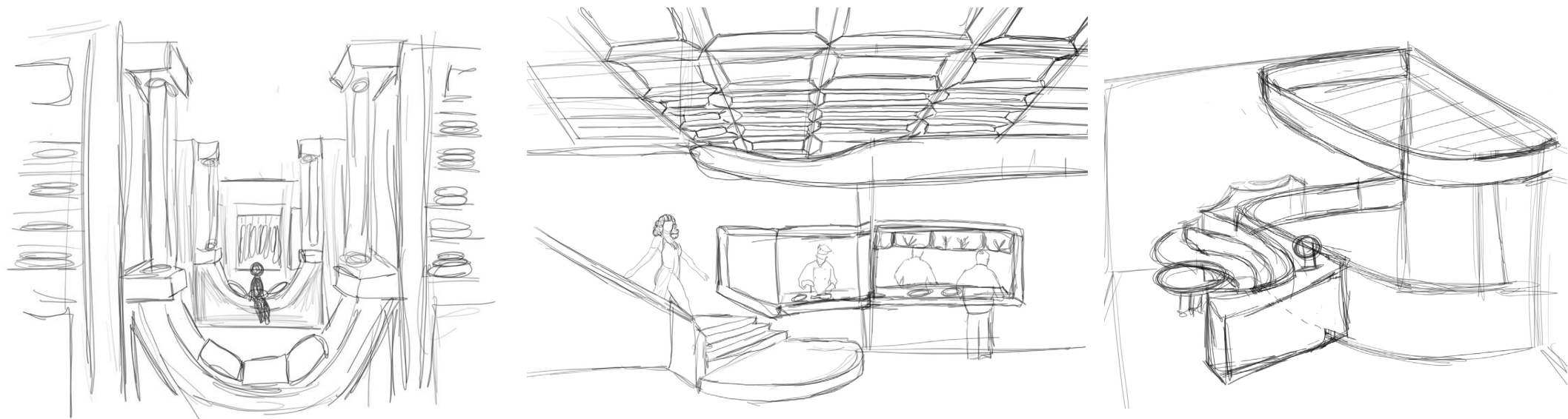


This project seeks to establish a circular system within a hospitality space by taking on-site waste like spent coffee grounds, bottle caps, cork offcuts, and cardboard and transforming them into useful, built elements. For example: growing mycelium based tiles from coffee waste; embedding discarded bottle caps into a custom tabletop; using recycled cork in ceiling panels to improve acoustics; and crafting decorative light fixtures from cardboard all reimagined as functional, sustainable components of the same venue.

Through personal experience of years of hospitality work, there are 3 key waste points, with 1 of them taking the lead of having the most wastage. These 3 elements are cardboard (everything is delivered in cardboard, even cardboard takeaway boxes), coffee grounds (Brits love their caffeine), and taking the lead is bottle caps. In a normal shift anything up to 100-150 bottle caps are thrown away, and thats just from 1 establishment.

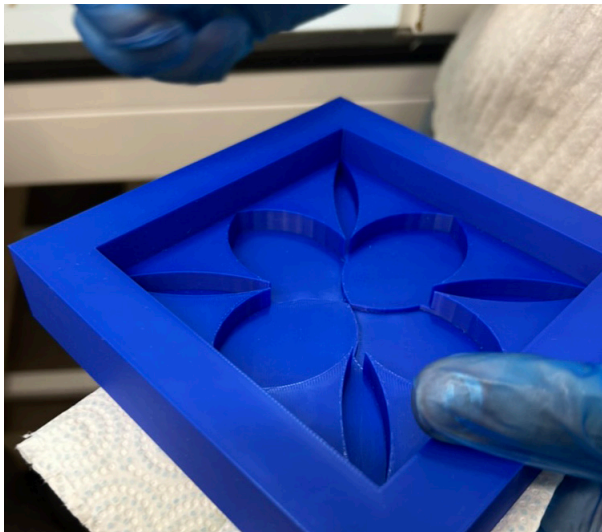
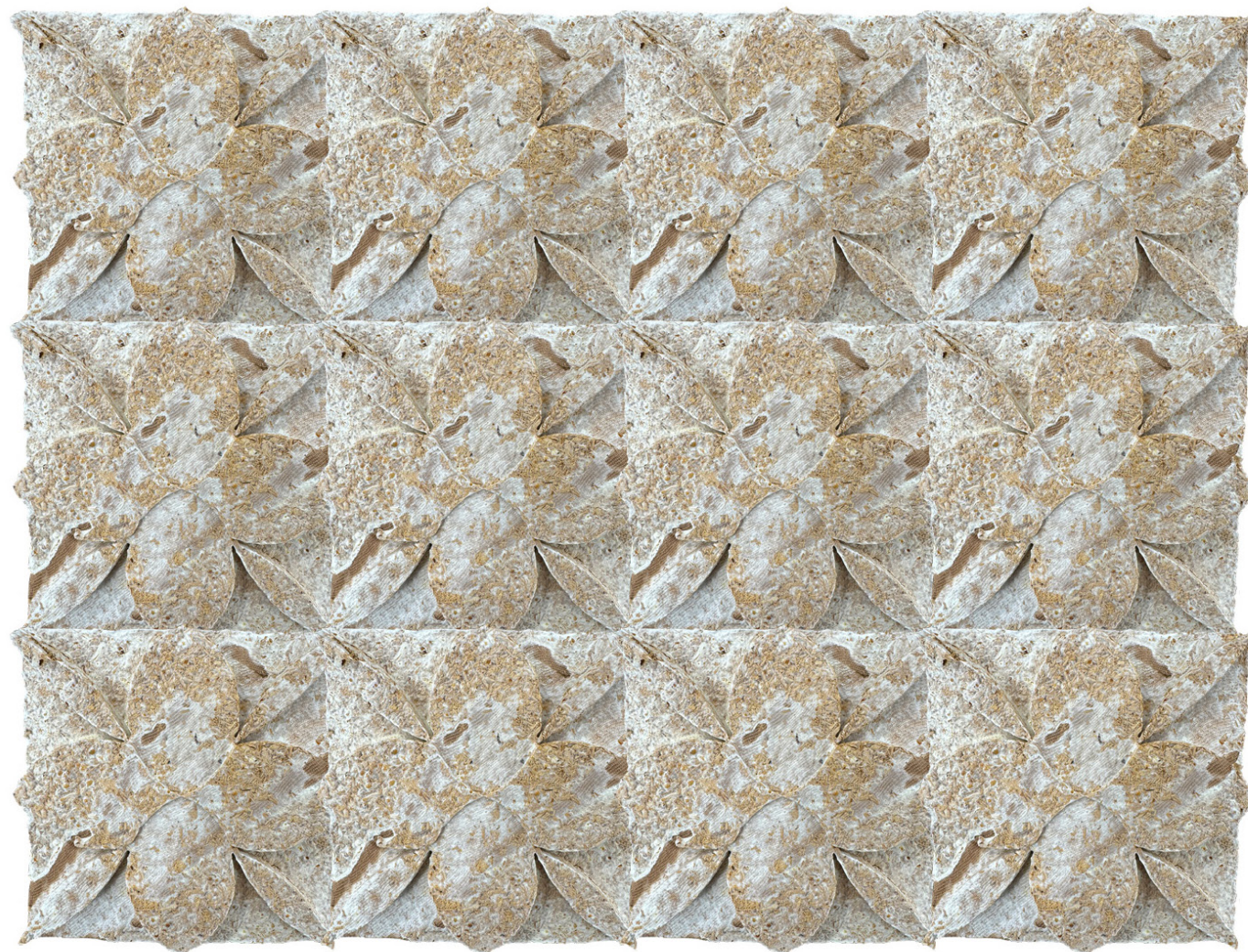
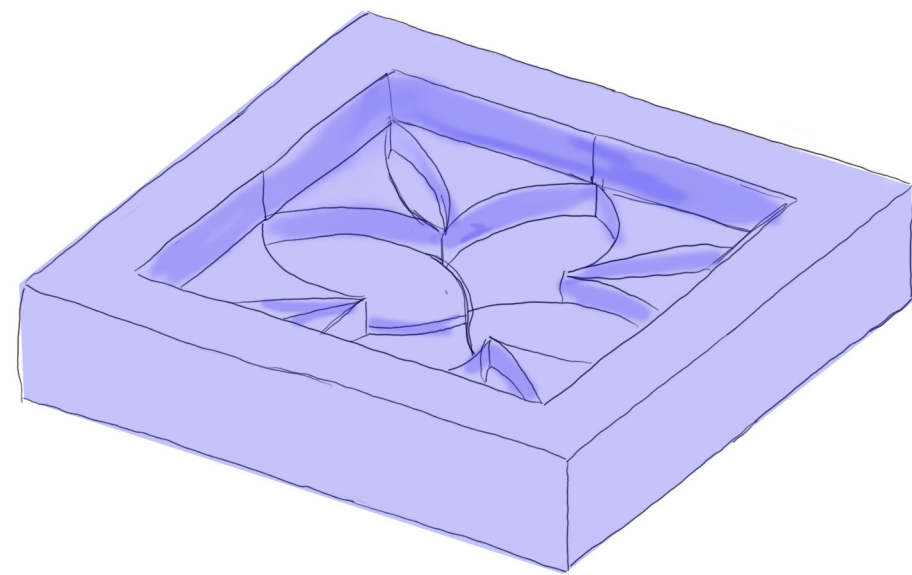
What a waste.

My aim with my design is to repurpose these materials within my design introducing waste and elegance, while utilising the local sources.



Mycelium Growth

Coffee grounds are one of the most significant waste products generated by the hospitality industry. Every day, large quantities are discarded, contributing to the growing issue of organic waste management. In response to this problem, I began exploring various methods to repurpose used coffee grounds in a more sustainable and beneficial way. After considering multiple possibilities, I decided to focus on a particularly promising solution: using spent coffee grounds as a substrate for growing mycelium. This approach not only addresses the issue of waste but also supports the cultivation of a valuable natural material with a wide range of potential applications, from biodegradable packaging to alternative leather and even building materials. To put this idea into practice, I am currently conducting an experiment where I create my own substrate using coffee grounds to cultivate mycelium. This hands-on project will help determine the viability and effectiveness of reusing coffee waste in this innovative manner



Mould

I created a mould to grow mycelium in sketchup, where I developed a pattern within a “tile”, this file was 3d printed, using a starch PLA , hours later my mould was ready.



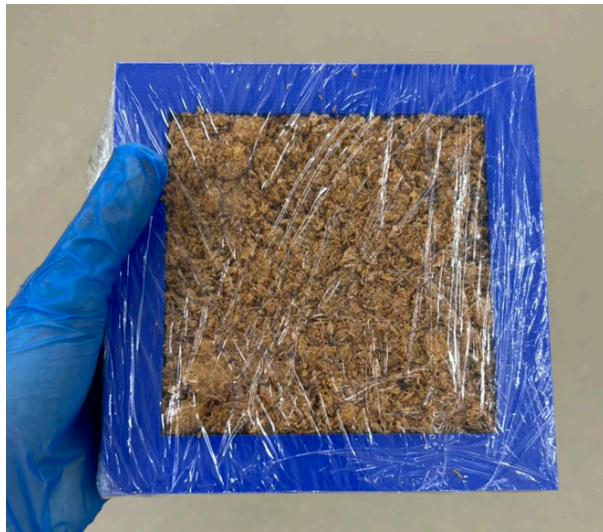
Pouring Substrate

Once placed in a sterile environment , I then poured substrate into my mould. The reason it was poured rather than grabbed out of the bag was to ensure everything inside the bag stays sterile and untouched to ensure theres no risk of cross contamination.



Crumbling

The substrate is then crumbled up as finely as possible to make it easier for the substrate to grow, it is then pushed into all the little corners and gaps to ensure there are no air pockets.



Wrapping

The mould is then wrapped it in cling film to ensure there was moisture, and no bacteria could contaminate the mycelium. It is then left in a cool, dry area, out of the sun to begin to grow.



1 Week Later

1 week into growth, 1 week until the cooking process where the mycelium would be exposed to heat and killed leaving our material. After 2 weeks the mycelium will be “cooked”. This is because once it is exposed to heat, it will die and stop any future growth and leave us with a hard sturdy material.



Final Product

The final product was successful, and sturdy. The range of depths are all visible meaning that mycelium is easily manipulated into a mould and will take on a range of shapes.



Adding Material

After the success of the first mould I decided to re-trial and add an extra material and see how the mycelium responded, in this case its was a string of tights that were full of holes and about to be binned,as i was intrigued to see if it would attach itself to the foreign body .



Final Product

The trial followed the same process and was successful, the mycelium clung and grew around the tights.



Experiment

Next i gathered “waste” coffee grounds from local coffee shops, in hopes of making a new substrate incorporating the grounds. I then sterilised the grounds through using boiling water, covered, and left to cool.



Straining

I then strained the coffee using tights that were full of holes and were ready for the bin.



Substrate

Leaving the coffee damp, I put it in a sterile bag and mixed in with existing substrate, this will be left for 2 weeks in a cool dry are to grow.



Growth

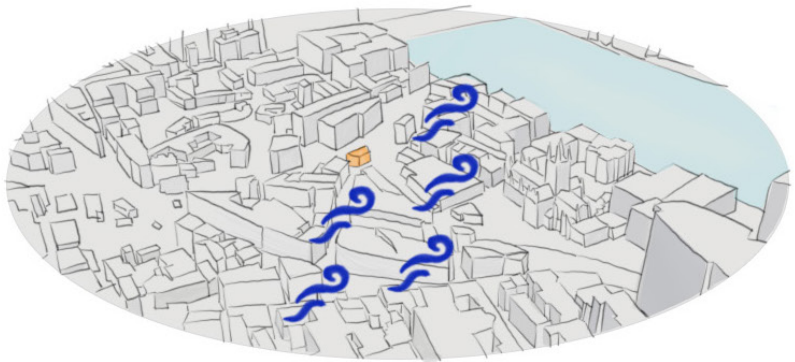
After an additional week this is what the coffee and substrate bag looked like. We can see lots of healthy growth, and no mold, this is when the growth started to toughen and start showing its material quality. However in my opinion this is past the point of successfully moulding, however this experiment was massively successful.

Site Analysis



Trail Line

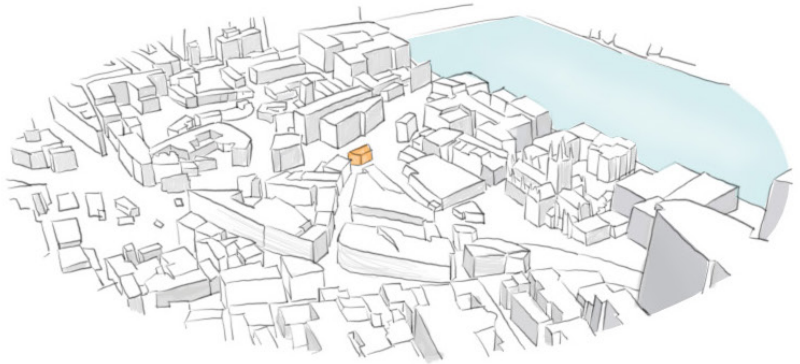
Main Road - A3



Wind Direction



Sun Path



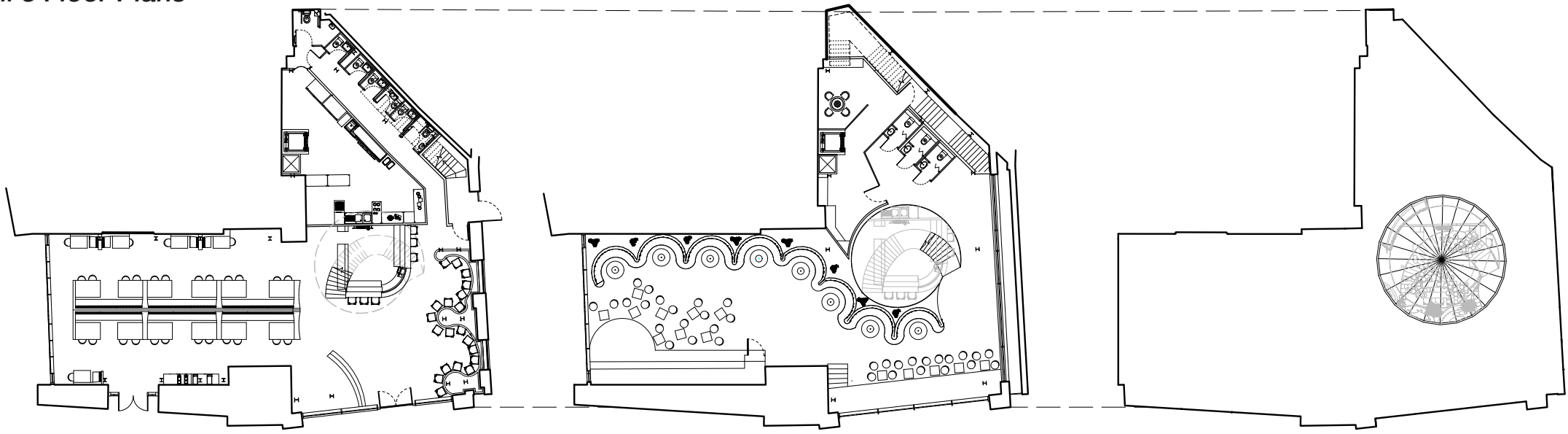
Existing



- London Bridge Station - 1
- Borough Market Entrance - 2
- Walking Through Borough Market - 3
- Exit Borough Market, Location Is On The Right - 4



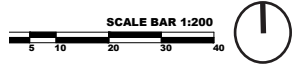
All 3 Floor Plans



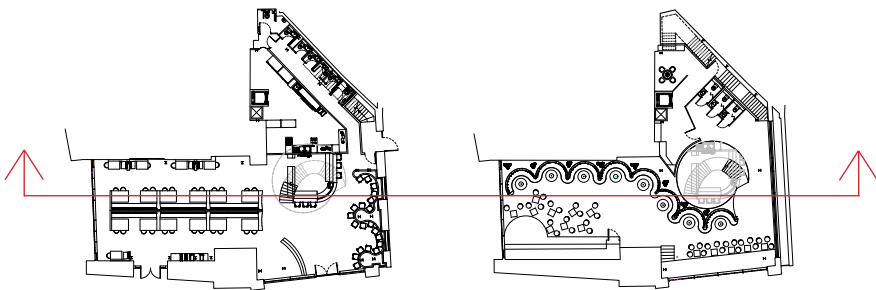
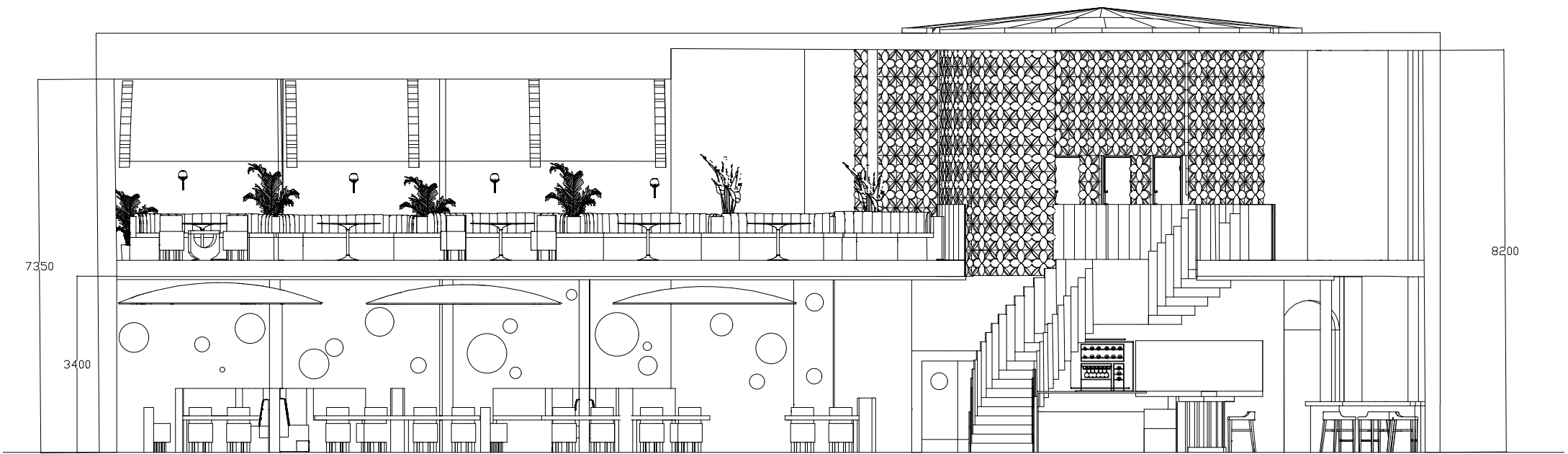
Ground Floor

First Floor

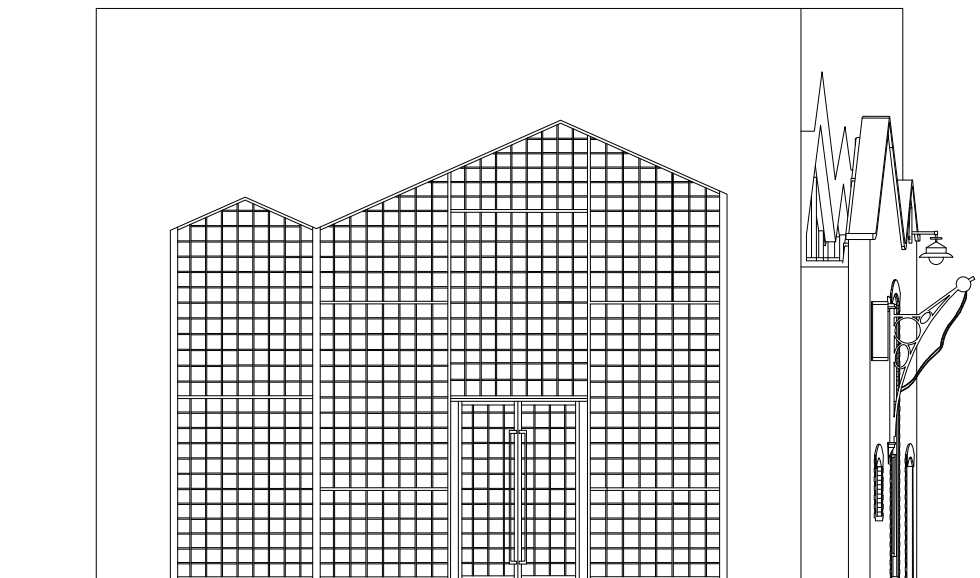
Roof Plan



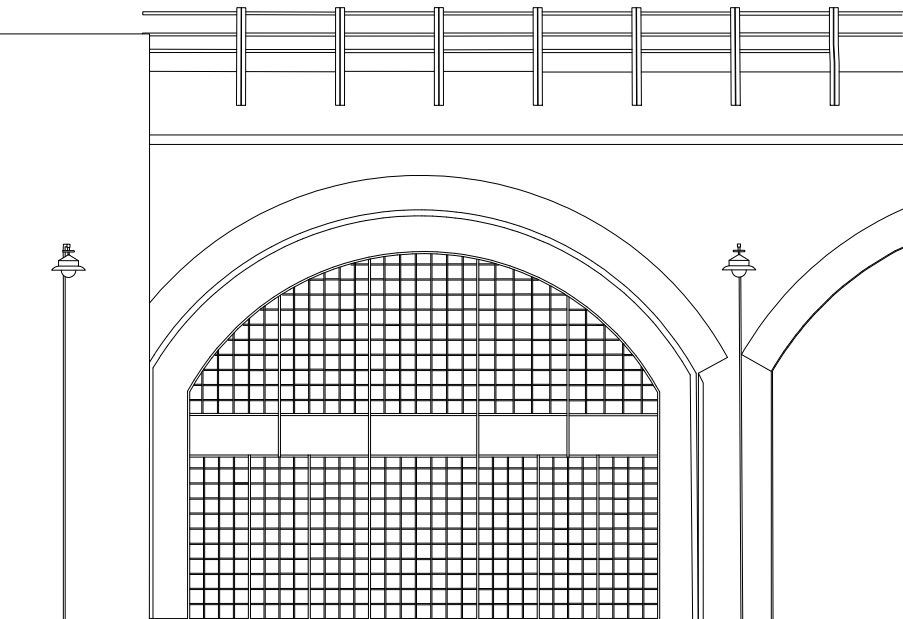
Section AA

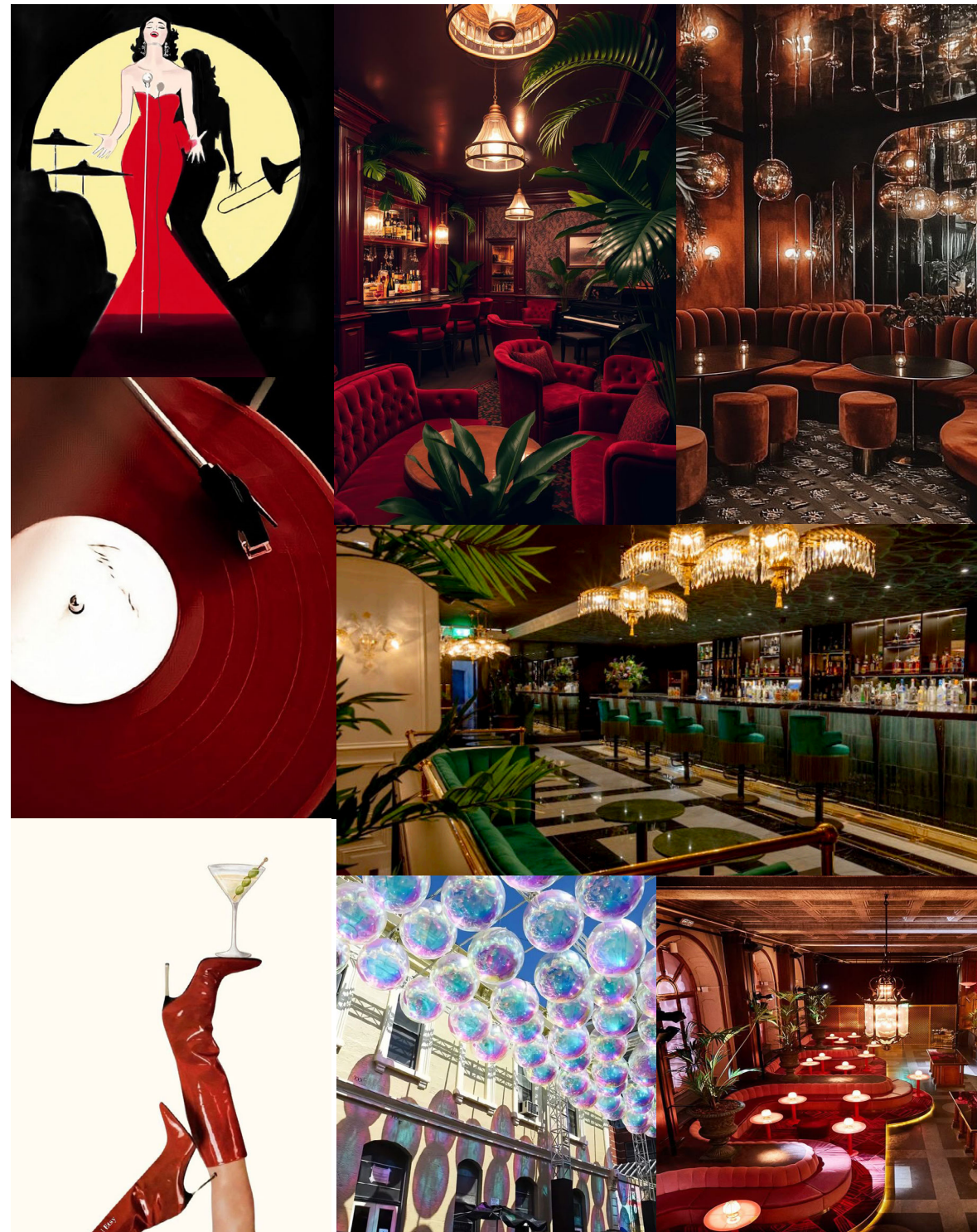


Elevation 1



Elevation 2





A collage of various textures and materials. It includes a red fabric, a brick wall, a green fern, a white textured square, a dark green textured square, a dark wood panel, a cork texture, and a green leafy branch. The elements are arranged in a layered, overlapping fashion on a white background, with shadows cast to the right.

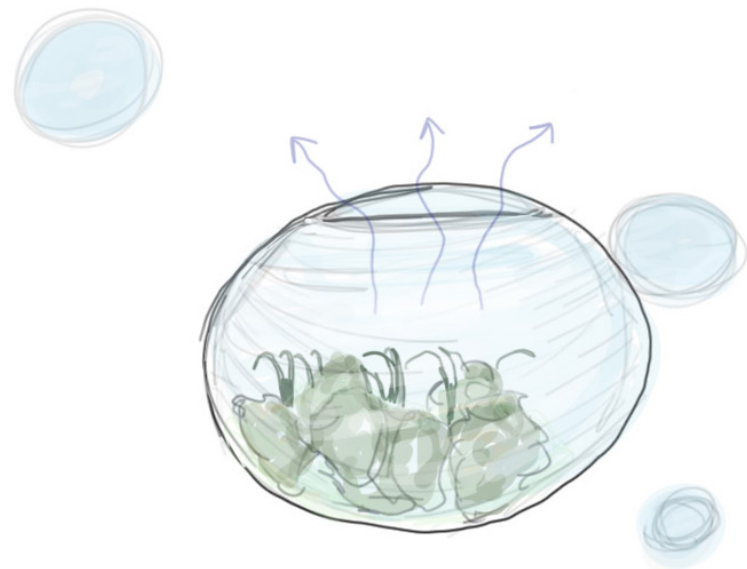
-  Brick
 -  Green Suede
 -  Red Suede
 -  Walnut Wood
 -  Otto White Tile
 -  Cork
 -  Copper - Metal
 -  Mycelium





Cork Ceiling Panels -

While working with the original interiors, I was drawn to the exposed ceiling panels and saw an opportunity to enhance them. Inspired by the “Edit Restaurant,” I used recycled cork from bottle stoppers, placing it within the panels to act as a natural sound barrier. Cork helps reduce impact noise—like footsteps and dropped items—and minimizes sound transmission between floors and walls, creating a calmer, more peaceful atmosphere. I extended these panels across the ground floor to help block noise from the busy street corner and reduce internal disturbances. This solution not only improves acoustics but also introduces a sustainable, tactile material that aligns with the project’s environmental focus.



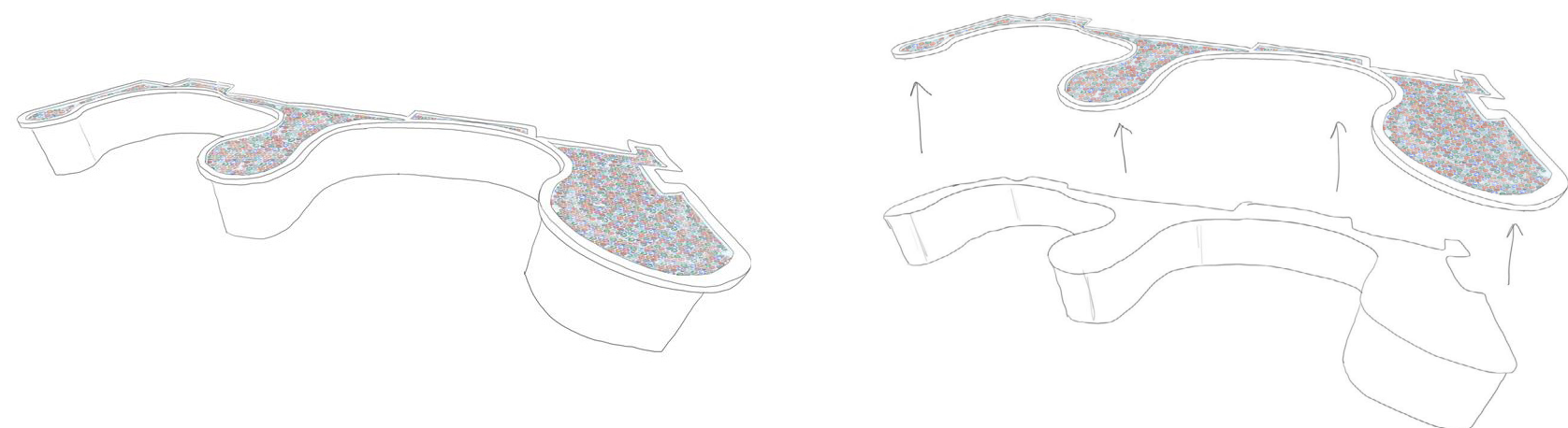
Glass Bubbles -

The aim of the bubbles is to be a both aesthetic and functional “wall art” inspired by Mo de Movimiento. When light hits the bubbles reflections of light bounce around the restaurant providing a continually changing reflection of light. Additionally the larger sized bubbles have moss incased inside provided with an opening at the top. The moss inside is Cushion Moss (*Leucobryum glaucum*) and Fern Moss (*Thuidium delicatulum*). Between these two moss types they help the air quality of the restaurant. Cushion Moss is a natural air purifier, absorbing pollutants, and fine dust particles from the air, it additionally has the ability to store and evaporate large amounts of moisture, helping regulate humidity. Fern Moss shares the same characteristics as the Cushion Moss and is commonly used on “living walls” to display their feathery, fern-like branches. Bot types are easily maintainable and within a busy London restaurant and will show great benefits to the air quality while maintaining and regulating temperature.



Cardboard Glow Lights -

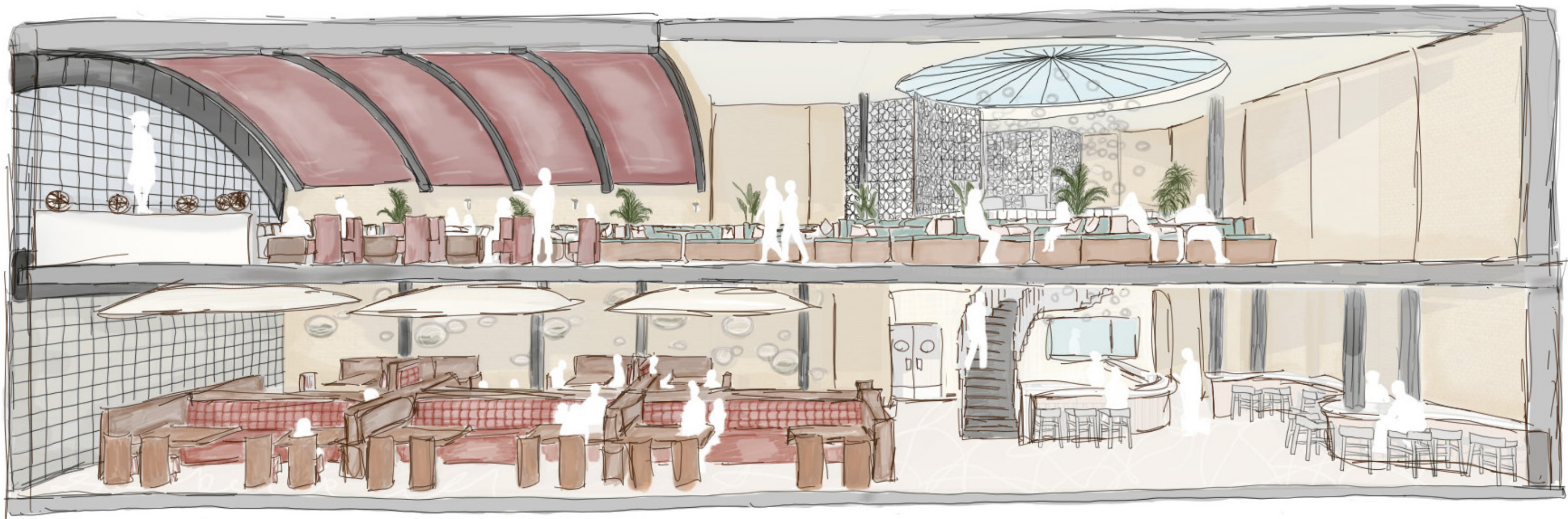
The cardboard glow lights are a creative and engaging way to incorporate cardboard into my overall design concept. By using a common, recyclable material in an unexpected way, these lights not only serve a practical function but also align with the sustainable values of the project. The primary goal of these subtle lighting elements is to gently highlight and illuminate key stages of the display or installation without overpowering the space or disrupting its intentionally dim and atmospheric lighting. Rather than drawing attention away from the mycelium or other focal points, the glow lights are designed to enhance the viewer’s experience by offering just enough illumination to guide the eye and reveal detail. Their soft, ambient glow creates a sense of warmth and intimacy, encouraging closer inspection while preserving the overall mood of the environment. This careful balance between function and aesthetics helps to unify the materials and message of the project, demonstrating how even waste materials like cardboard can be repurposed in visually striking and thoughtful ways



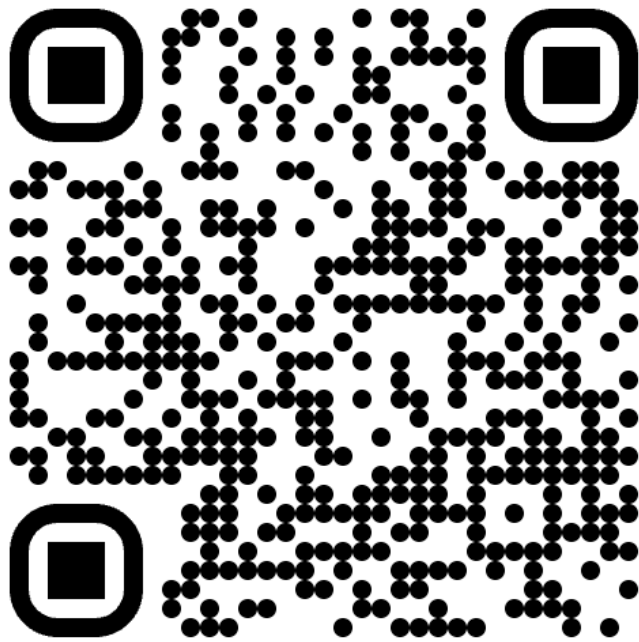
Bottle Cap Counter -

My aim for this was to utilise bottle caps as they are without disturbing their original logos and cuts, as each bottle cap shows a story. Some have scuffs, some are bent, some crushed, etc. So for my counter tops I would use recycled bottle caps, collected from various venders, and encase them in glass and an interesting conversation starter within the bar area. The main goal is that someone can get lost searching for specific caps or sparking nostalgia.





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Locally Sourced Produce - Creating a menue



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| STARTER | |
|---------|---|
| £9 | GRILLED ASPARAGUS WITH SOFT-BOILED DUCK EGG & HERB OIL <small>ASPARAGUS, DUCK EGGS, MIXED HERBS: PARSLEY, CHERVIL, DILL, OLIVE OIL, SEA SALT, LEMON ZEST</small> |
| £7 | WILD MUSHROOM & THYME CROSTINI <small>MIXED WILD MUSHROOM, THYME, GARLIC, SOURDOUGH BREAD, OLIVE OIL, SEA SALT</small> |
| £6 | HEIRLOOM TOMATO SALAD WITH BURRATA & BASIL OIL <small>HEIRLOOM TOMATOES, BURRATA, BASIL, BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL</small> |
| MAIN | |
| £8 | SUMMER BERRY & HERB SALAD <small>STRAWBERRIES, RASPBERRIES, BLUEBERRIES, MINT, HONEY, OPTIONAL: CRUMBLE FETA OR BURRATA (+ £2) (AVAILABLE FOR LIMITED TIME ONLY)</small> |
| £10 | STIR-FRIED SEASONAL GREENS WITH GARLIC & CHILLI <small>KALE, CHARD, SPRING GREENS, GARLIC, CHILLI, SOY SAUCE (ADDITION CHICKEN, PORK, BEEF +£2)</small> |
| £12 | SPRING GREENS & MUSHROOM RISOTTO <small>MIXED MUSHROOMS, FRESH PEAS AND ASPARAGUS, ARBORIOR RICE, ONION, GARLIC, PARSLEY, PARMESAN(OPTIONAL), TRUFFLE OIL</small> |
| £14 | CARPACCIO OF RARE BEEF WITH ROCKET & TRUFFLE OIL <small>THINLY SLICED RARE BEEF, ROCKET, TRUFFLE OIL, SHAVED PARMESAN, BLACK PEPPER</small> |
| £9 | CHICKEN LIVER PATE WITH CARAMELISED ONION & SOURDOUGH CROSTINI <small>CHICKEN LIVER, ONIONS, FRESH HERBS (THYME,BAY), SOURDOUGH BREAD</small> |
| DESSERT | |
| £8 | BALSAMIC ROASTED STRAWBERRIES WITH MASCARPONE CREAM <small>FRESH STRAWBERRIES, AGED BALSAMIC VINEGAR, HONEY, MASCARPONE CHEESE, VANILLA EXTRACT</small> |
| £9 | POACHED STONE FRUIT WITH SAFFRON SYRUP & PISTACHIOS <small>APRICOTS, PLUMS, PEACHES, SAFFRON, SUGAR, LEMON JUICE, CHOPPED PISTACHIOS (A SEASONAL DESSERT YOU DO NOT WANT TO MISS OUT ON)</small> |
| £8 | SPICED APPLE & RHUBARB CRUMBLE WITH ROSEMARY <small>RUBARB, APPLES, BROWN SUGAR, CINNAMON, OATS & BUTTER, FRESH ROSEMARY, DOUBLE CREAM</small> |

At our restaurant, each dish begins with the finest ingredients sourced directly from trusted Borough Market traders we know by name. The heirloom tomatoes featured in our Heirloom Tomato Salad with Burrata & Basil Oil come from Paul Crane’s colourful selection, picked at peak ripeness for vibrant flavour. Our delicate asparagus, used in both the Grilled Asparagus with Soft-Boiled Duck Egg & Herb Oil and the Spring Greens & Mushroom Risotto, is selected fresh from Grovers of Borough Market, who also supply our crisp parsley, chervil, and dill. For the Wild Mushroom & Thyme Crostini and the risotto, we work closely with suppliers offering a rotating range of wild and cultivated mushrooms, ensuring an earthy depth of flavour that changes with the seasons. The strawberries, raspberries, and blueberries in our Summer Berry & Herb Salad and Balsamic Roasted Strawberries with Mascarpone Cream are hand-selected from Stark’s Fruiterers, known for sourcing the best local berries during the summer months. Even our stone fruit and rhubarb desserts, like the Poached Stone Fruit with Saffron Syrup & Pistachios and Spiced Apple & Rhubarb Crumble with Rosemary, are guided by what’s freshest at the market. By working directly with these passionate producers, our kitchen celebrates seasonality and sustainability — bringing the spirit of Borough Market straight to your table



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| REFRESHMENTS | |
|--------------|--|
| £5 | SOFT DRINKS <small>BOTTOMLESS REFILLS COKE, DIET COKE, FANTA, LEMONADE, CORDIAL</small> |
| ALCOHOL | |
| £6 | DRAFT BEERS <small>CRUZ CAMPO, PERONI, COOLS LIGHT, CRATE PALE ALE</small> |
| £7 - £9 | SPIRITS <small>VODKA, RUM, GIN, WHISKY, TEQUILA FLAVOUR SPIRITS AVAILABLE. SPEAK TO STAFF FOR OTHER FLAVOURS IN VODKA & GIN TRY SOMETHING NEW, GRAPEFRUIT, PINEAPPLE, MIXED BERRY YOU NAME IT WE’VE GOT IT +29ML £3.50ML £5 WITH A MIXER OF YOUR CHOICE</small> |
| COCKTAILS | |
| £10 | NOTURNE SPECIAL- BROUGH BERRY BRAMBLE <small>A VIBRANT MIX OF GIN, HAND-CRUSHED MARKET BERRIES, LEMON, AND CREME DE MURE - FRESH, FORAGED, AND FULL OF BOROUGH FLAVOURS</small> |
| £8 | HONEY THYME COLLINS <small>BRIGHT LONDON GIN MEETS FRAGRANT THYME AND LOCAL HONEY IN THIS HERBACEOUS TWIST ON A CLASSIC COLLINS - CRISP, REFRESHING, AND SUBTLY SWEET</small> |
| £7 | STRAWBERRY & BALSAMIC SPRITZ <small>APEROL, PROSECCO, Muddled STRAWBERRIES, AND AGED BALSAMIC COME TOGETHER IN THIS MARKET-INSPIRED SPRITZ - BITTERSWEET, BUBBLY, AND BEAUTIFULLY UNEXPECTED</small> |
| £7 | RHUBARB NEGRONI <small>A SEASONAL TWIST ON THE CLASSIC NEGRONI: WITH GIN, RUBARB- INFUSED CAMPARI, AND SWEET VERNONITH - BITTERSWEET, TART, AND PERFECTLY BALANCED</small> |

Stark’s Fruiterers provide the berries for our Borough Berry Bramble and Strawberry & Balsamic Spritz, while Grovers of Borough Market deliver the thyme and honey in our Honey Thyme Collins, along with fresh herbs and greens. For heirloom tomatoes, figs, rhubarb, and stone fruit — featured in both desserts and drinks like the Rhubarb Negroni — we turn to Paul Crane’s vibrant stall. Every dish and cocktail reflects our close connection to the market and the quality it offers.