



Little Duffy were asked to work with an industry leading architect in the design and build of this gastro pub in the heart of Essex. The brief was simple, to bring the architects vision to reality on budget and on time, and design and build a kitchen that could cope with the anticipated demand. Oh, and during one of worst winters Britain has seen in decades!!!

The kitchen was a challenging space with multiple level ceilings and as always...small. An island configuration was used to help create a flowing work space. Some innovative pieces of equipment were used to further maximise the available space, a FRIMA 211+ and a Rational SCC101e WE.

The bar had its challenges, with a stainless steel bullnose feature to the front of the bar surface, and stainless steel skirting to match. Architectural columns to the back of the bar, and feature etched mirrors.

We encountered many obstacles along the way with this project, not least the weather towards the end of the build, but The Shepherd and Dog opened on time and is now one of THE destinations in Essex.

“ Since opening The Shepherd and Dog has flourished to become one of the premier destinations in Essex. The quality of the build and finish is in no small way a major part of this.

We found Little Duffy to be professional in their approach, bringing some innovative ideas to the table that have made our lives that little bit.

Barry Drogman, owner at The Shepherd and Dog ”

