

# Meat:Stack reveals location of Leeds burger bar that will create 25 jobs

Meat:Stack has revealed the location of its new 60-seater Leeds restaurant that will create 25 jobs.

The Newcastle-founded cheeseburger business will open up on Bishopgate Street in Leeds in the 34 Boar Lane Building which is also home to Indian street food outlet Mowgli and café-bar The Collective.

Opening this spring, the restaurant will take up the last remaining space in the building which is also home to a number of creative offices, retail outlets and other restaurants.

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Meat:Stack has been cooking up American-style cheeseburgers since 2016, having started out with a stall at Newcastle's Quayside market, run by founders Charlie Mair, Allan Hyslop and Tom Westman.

From there, the business opened up in Newcastle's historic Grainger Market and in 2020 went on to open its first bricks and mortar home on the Bigg Market in Newcastle.



Meat:Stack owners, Charlie Mair, Allan Hyslop and Tom Westman, at their very first home in Grainger Market four years ago. The unit has since been turned into FED's Fried Chicken, the firm's other foodie venture

(Image: Meat:Stack)

Meat:Stack partner and director Allan Hyslop had this to say ahead of the release: "Since we announced that we will be coming to Leeds, we cannot get over the incredible support we have had in the city.

"There is such a great food scene here and we cannot wait to be a part of that! Community is everything to us and we hope to be getting involved with as many businesses, creatives and foodie folk as we possibly can once we are open."

Speaking to BusinessLive when the idea for a Leeds restaurant was first announced, Mr Hyslop said Meat:Stack had already developed a following in the city.

He added: "We have done a few pop up events down there over

the years, especially at the likes of Leeds Indie Food and North Brewing company. We have always had a great relationship with our followers down there and love the sense of community within the Leeds food scene.

“The thing which struck us most about Leeds is that sense of community and how well the food businesses in the city work together. That is something we are very keen to embed ourselves in.



(Image: Supplied by Meat Stack)

“We want to work with local Leeds companies to help us deliver our core product to its upmost potential. This is an approach which has served us incredibly well in Newcastle and we can’t wait to get started in Leeds.

“In Newcastle we use local butchers, coffee suppliers, bakeries, breweries, patisseries and soft drinks companies –

we have already started some of these conversations in Leeds but we're keen to hear from anyone that might make a good collaborator or supplier."

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