Design & Access Statement

Randall & Aubin Bridge Street Manchester

Address: 64 Bridge Street, Manchester M3 3BN

Applicant: BUTA Hospitality & Leisure Limited

Date: 01/06/2016



Existing Randall & Aubin in London - Interior View



Existing Randall & Aubin in London - Interior View



Existing Randall & Aubin in London - Exterior View

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Introduction

This statement has been prepared by RIBA Chartered Practice Buchanan Hartley Architects Limited (BHA) in support of the proposal for the fit out of the premises located at 64 Bridge Street, Manchester, M3 3BN for BUTA Hospitality & Leisure Limited.

The applicant's wish is to convert the existing showroom premises into a high quality restaurant with approximately 120 dining covers, which will be part of the established restaurant franchise "Randall & Aubin".





Exisiting shopfronts on Bridge street



Existing Back Elevation - Wood Street

Planning Status

The premises' current use is A1 retail and the building in which they are located is situated in the Deansgate/St Peter Street conservation area of Manchester.

Description of the existing premisies

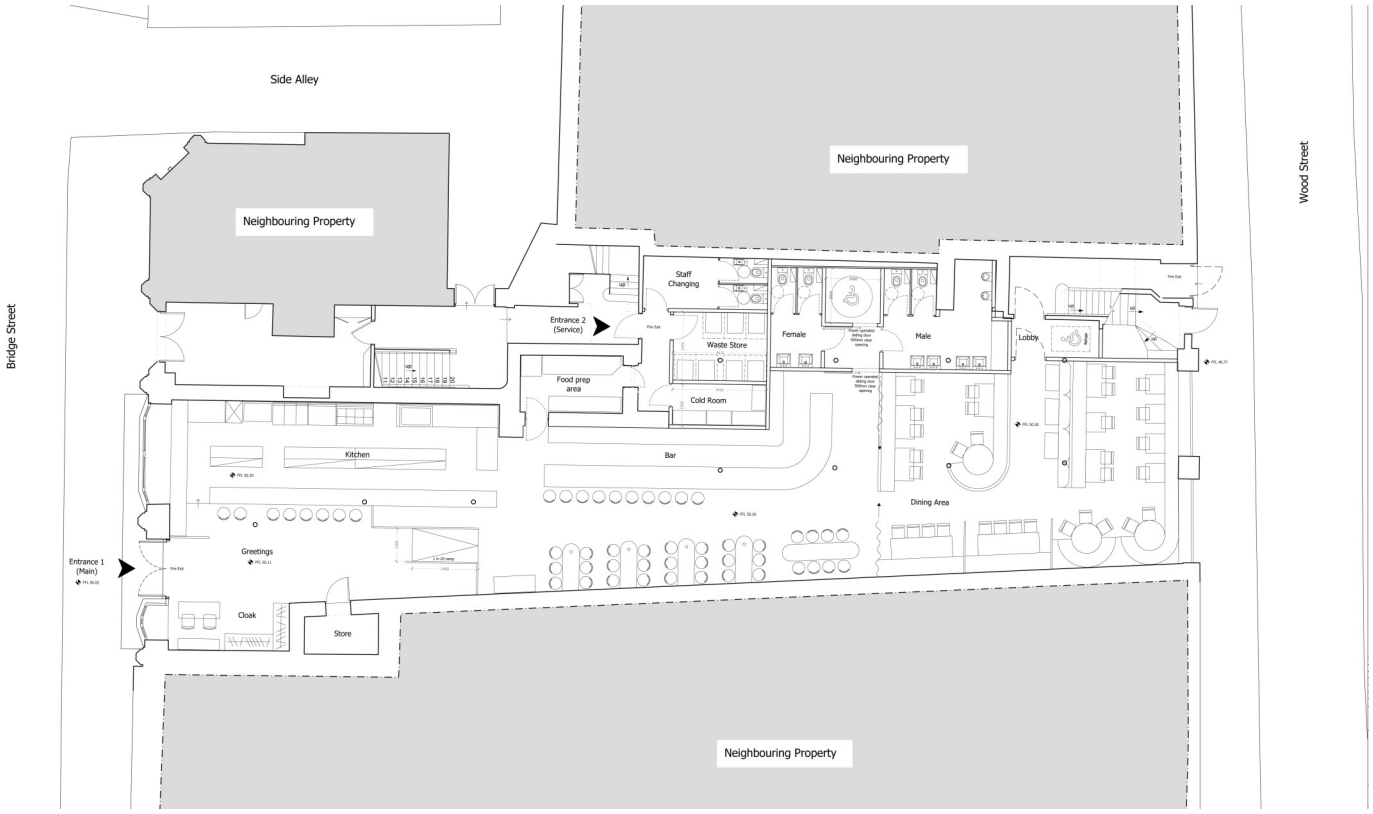
The application site is part of a late 19th century building originally constructed for an insurance company. The basement is currently occupied by a 'wellness' centre and floors one to four are offices. The application site is the greater part of the ground floor, with main entrance on Bridge Street and rear entrance on Wood Street. The approximate floor area is 373 Sqm.

The main part of the floor space is open plan facing Bridge Street and smaller rooms are located at the rear facing Wood Street. Four skylights located at the centre of the plan distribute natural light from an existing light well. The front façade composition includes two shopfront windows framed by masonry half columns while the back is tripartite with entrance in the right-hand bay. The left bay includes an original loading hoist and a shutter door protected by a painted metal railing gate.

Client Brief

The brief was to create a quality mixed dining restaurant in the style of the R&A in London, bringing out as much as possible the character of this substantial commercial building of a bygone era. Activity visible from the street is an important element of this brief, so that customers are attracted to the premises and tempted to come inside to sample the refreshments.

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Description of proposals

The proposed works aim to provide the premises with all features, equipment, fitttings and finishes needed to establish the high end restaurant character of R&A. This comprises a large restaurant, fully equipped 'open' kitchen, a drinks bar, accessible sanitary facilities, storage space, staff area and an office. To provide the appropriate environmental conditions the restaurant will be provided with all necessary services such as air conditioning system, air extraction for washrooms and fume extraction for the cooking lines.

Below in more detail we list all proposed interventions:

- Demolition of all modern internal partitions, stripping out of all obsolete services and removal of all non-original additions. For example the original Victorian cast iron columns have been boxed in modern times and are not visible. All of these features will be liberated and restored to their original condition.

- The shopfront on Bridge Street will be replaced with new traditional looking shop windows incorporating projecting window bays with vertically sliding sashes. The proposed shopfront will be defined by the traditional shopfront elements including a fabric Victorian-style awning displaying the corporate branding. Similarly painted fascias feature above the window, with hooded lamps providing local illumination.

- The back façade will remain largely unchanged. All elements except from the metal shutter door will remain in place. This door will be replaced by a painted timber framed window matching the existing ones in the other façade bays of this elevation. External light fittings clamped to the original brickwork piers are proposed, to provide soft illumination to both façade and pavement.

- A minor break through the structural wall which currently contains the toilets will provide direct access from the proposed kitchen to the wash-up area.

- The roof structure between the ground floor and the existing light well will be adapted to incorporate a single wider skylight for natural lighting to the restaurant mid-plan. All external air conditioning equipment will sit on this adapted flat roof structure.

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Advertisement

Carefully designed and integrated fascia signs will be part of the proposed shopfronts on Bridge Street. Dimensions and finishes of the proposed signage will follow the guidelines set out by the advertisement planning guidance produced by the "Department of Communities and local Government" and will therefore be part of those categories of advertisement which benefit of deemed consent. The proposed lettering will only show the restaurant's brand name and information relative to the goods and services available at the particular premises.

Access

The proposed use is that of a public restaurant and bar and suitable access to all customers and potential customers is therefore on of the key aspects of the design brief. No works are proposed or possible beyond the demise boundary so we will not deal with highway matters in this document.

Pedestrian and customer access

The principal entrance is from the footway on the south side of Bridge Street via a pair of glazed entrance doors into the front part of the restaurant. The threshold will be level and with water bars etc within recognised limits for wheelchair access. The internal floor of the restaurant will be relatively firm (wood strip or similar) so as to facilitate wheelchair movement. A change in level from front to rear, that is a significant feature of the restaurant interior, is managed by a ramp of approximately 1 in 20 gradient and approximately 1200mm width.

There is a secondary access from the north side of Wood Street to the rear which is proposed for use in tandem with the main entrance. This access is highly constrained by the relative levels of footway and internal floor and by the physical limitations of the door opening. The result is a somewhat cramped arrangement that cannot be improved to any significant extent by the applicant, but which has not been further constrained by the proposals.

Currently the premises can be accessed as well by two rear doors leading to the hallways of nos 6 and 8 of Wood Street. In order to rationalize access and egress from the proposed restaurant: the door to no 8 will be bricked up while the one to no 6 will be used as a fire exit and for occasional service reasons.

Disabled access

Full disabled access is provided and complies with "MCC Design for Access 2" guidance. A doubled leaf 2m wide recessed door will guarantee full accessibility to wheel chair users while a 1 in 20 sloped internal ramp will connect the entrance level, where reception and seafood bar are located, and the principal seating areas which will sit on a 190mm staging. All doors to accessible bathrooms will have a clear opening o 900mm. The majority of tables and chairs won't be fixed to the floor to enable both able and disabled users to choose where to sit. Routs throughout the restaurant have been dimensioned in order to allow wheelchair full access. A number of specific chairs will be provided to accommodate disabled customers.

Servicing access

The premises will be serviced from the small alley immediately to the east of the building—both deliveries to the premises and the collection of refuse and recyclables will be from this street via a side door in the building.

Washrooms

A dedicated unisex disabled toilet will be provided in the new restaurant, located discreetly but conveniently at the rear of the premises. Other washroom facilities will comply with UK Building Regulations guidance contained within Approved Document M.