



Design and Access Statement

209 Deansgate, Manchester, M3 3NW

January 13th 2025

Introduction

This design and access statement is intended to offer an overview of the proposed refurbishment of the bar & restaurant at 209 Deansgate, Manchester. The works set out below are those that specifically relate to design and access. This is a limited refurbishment with the majority of the building unaffected by the works. The business will continue to operate as a bar/ restaurant after it is refurbished and as such this application is not looking to change the unit's use. The aim is to create a more traditional looking bar/ restaurant that is more in keeping with the age and style of the building itself.

Staircase

The existing ground floor plan includes an new L-shaped poured concrete stair which was built in place of the original staircase, altering the layout of the GF and leaving some odd spaces at the front, side and rear of the GF space. The new proposed floor plan restores the original aspect of the room whilst complying with modern building control requirements and providing better access to the space.

Reposition ground floor bar/ counter

The current bar/ counter location is the result of the decision to replace the original staircase with a new L shaped version which separates the room from front to back and leaves fewer options to configure the space. The new proposed layout provides an opportunity to bring the counter back towards the centre of the room and closer to the entrance, improving better visual balance and floor access.

Toilet arrangement

The existing ground floor space only provides one toilet which is used by both men and women. Adding a second toilet would allow the site to offer a separate designated toilet for both women and men improving the GF facilities. It also allows for the basement to be closed during quieter periods reducing customer travel distances and improving the heat efficiency of the building.

Kitchen access hatch

The site currently does not offer access to the kitchen and cellar without significant travel times, including stairs. The new kitchen access hatch will provide more direct access to the kitchen and cellar, reducing the opportunity for food contamination, improving staff health and safety and providing a better process for heavy goods delivery.

Basement bar

The basement bar/ counter is intended to create a focal point for customers when they arrive in the room. It is intended to act as a jumping off point and to facilitate spontaneous interactions. As such it acts as a counterweight to the dining tables which can often have a siloing effect on a crowd, separating customers that would otherwise interact.

Dumb waiter

A new dumb waiter was installed in 2015 which is no longer in use. This will be removed as part of this application.

Summery

This document is intended to give an overview of the works as they relate to design and access. Please see the attached architectural method statement for a written breakdown of all the works and the proposed refurbishment methodologies.