

THE BEACH RESTAURANT, ST. MARY'S, ISLES OF SCILLY

DESIGN AND ACCESS STATEMENT

JAN 2021

INTRODUCTION

The Beach Restaurant is situated on Porth Mellon Beach, and forms part of a row of timber and granite buildings predominantly used as gig sheds. The Beach Restaurant, formerly Speros, formerly The Boat Shed was converted into a restaurant approximately 12 years ago. The Restaurant has had 3 separate owners in that time.



EXISTING USE

The ground floor of the building includes the kitchen, DDA compliant WC and the serving and dining area. The usable area for dining is approx 36m². The upper mezzanine comprises of an additional WC and office and storage areas within the eaves of the building. This is not suitable space for dining.

With a total of 121m² over 2 floors the dining area makes up just under 30% of the actual floorspace.

Facility experts in the restaurant industry recommend the following space allotments: 40 percent to 60 percent of the total space reserved for the dining room; 30 percent used for the kitchen; and 10 percent can be used for food preparation and cooking, dish washing, trash, receiving, storage and administrative activities.

This indicates that for the size of the building there is an inefficiency that the current owner would like to address.

The outside dining area has not been included in this area calculation as it has not been the policy for the current owner to allow tables to be booked outside due to the unpredictability of the weather. This was addressed to some degree last year, (Pre - Covid) with the addition of a large retractable umbrella.

EXISTING COVERS AND IT'S IMPACT

The number of covers for inside dining during a normal year is currently 40 people. Outside is a further 20.

During the summer of 2020 with social distancing rules in effect the numbers were 22 people inside and a further 14 outside.

If social distancing rules are to remain in effect this year , 2021 , then the same figures will apply.

Even during a 'normal' year, the restaurant does not have enough covers for it to operate profitably. The current owner has made significant changes to the restaurant to make it more appealing and has streamlined the menu and kitchen processes to ensure that the business is run as efficiently as possible. On a good year, pre 2020, this makes the restaurant just about viable.

PROPOSALS AND OBJECTIVES

The permission sought is for two key issues to ensure the viability of The Beach going forward, as well as further improving working and hygiene conditions within the kitchen.

1.

Construction of a new extraction system to replace the old substandard one, this will remove the smoke and cooking smells for the kitchen, but also prevent leaking of smoke into the restaurant. This includes a small extension on the side elevation of the building to marginally increase the internal space, allowing greater area around the cooking equipment with a new 670 x 670 x 670mm extraction unit placed on the outer face. Kitchen extraction units are not the most visually stimulating objects, it is fortuitous that the extraction is on the side wall, well away from any public areas, or the beach. To further disguise this element it is proposed to raise the timber fence wall that runs along the road side.

2.

During the 2020 season The Beach was unable to open as a restaurant as it was unable to operate within the social distancing requirements and remain viable, to prevent this from happening in the future there is a need to enlarge the dining space, hence the proposal of placing a self-contained eating platform on the beach, in front of the existing deck. Built on a trailer to look the same as the existing outside eating space, the trailer can be easily relocated in times of storms, high spring tides and during the winter months.

The Trailer will be professionally built with the ability to fold out to the desired size. It will be fitted with coarse threaded Jacks that will be lowered on to 'BIG FOOT' load spreaders to ensure that the structure remains stable on the sand. Below the bed of the trailer, branded weighted skirts will be used to cover the wheels, jacks etc.

The additional outside dining area will provide an additional 20 covers in normal circumstances and 14 if the current restrictions are to carry on.

In periods when the trailer is not on the beach it is proposed that it would be parked in front on the Scilly Self Catering laundry at unit 21a Porthmellon industrial estate



MATERIALS AND APPEARANCE

The above images show the current state of the side elevation. Much of this is redundant services which will be removed as part of the renovations. The new extension will be constructed in blockwork and render with a corrugated metal roof. It will be painted to match the existing building. The Extraction unit will be blank stainless steel cover plates to all side and base. The top will be louvred and will have a cover panel fixed in place during the winter months.

IMPACT ON NEIGHBOURS AND TOURISM

There should be no significant impact on the surrounding properties from the kitchen proposals as the new extraction system will be more powerful, quieter and more efficient.

A small portion of the beach will be given over to additional dining space in the tourist season, leaving no trace of its presence during the winter.

The impact to the local economy will be beneficial. As well as ensuring the viability of the The Beach, the increased number of covers will provide dining opportunity for visitors which has been seriously eroded in the last couple of years. 2 examples of closure are The Galley and Pilots Gig restaurant. St Mary's needs additional dining spaces to cater to the tourist market.

ACCESS

There will be no alterations to vehicular or pedestrian access to The Beach Restaurant. A large part of the existing restaurant and current decked area are DDA compliant.