

Sally,

A few responses....

2) Holloway Iliffe and Mitchell have been approached for details of the period that the building was empty. We will forward this once we have the information.

3) Our Client is still in discussion and have not yet started the recruitment process for the chef. This is having an impact on our ability to firm up the kitchen layout, the menu and the kitchen ventilation. They are proposing to use a small Josper grill. *(Fyi A Josper is a hybrid grill. It is first and foremost a grill but the secret of what it adds to whatever is cooked on it - whether steaks, chicken, fish, vegetables or anything enterprising chefs can turn their hands to - is that it has a front door which, when closed, ensures that none of the natural moisture or flavour escapes. More often than not, a Josper is described as an oven, although grilling is its primary role. Burning top-quality charcoal, the Josper is, in layman's terms, the hottest indoor barbecue available- explanation from internet!)*
<http://www.josper.es/en/josper/about/>

We are close to a solution for this but we are not there. Obviously we would be keen to have this item conditionally approved and hope that we can provide a solution to satisfy the requirements of your EHO.

4) The operational hours of business are suggested as
Monday to Saturday 0600 - 0100
Sunday 0600 - 2400

The early start is to provide a service to commuters passing to and from the train and early local workers

Sale of alcohol and relevant licensing hours to be applied for separately.

5) The fixed planters we feel should be grey to match the stall risers and the projecting canopy/fascia.

Hope this helps

Shawn