

King's Cross Station Square Market

Introduction

This statement supports the planning application for the proposed use of part of King's Cross Station Square for a market, and should be read in conjunction with the other supporting application material and application forms.

King's Cross Station

King's Cross railway station is a major London railway terminus which opened in 1852 on the northern edge of central London.

King's Cross is the southern terminus of the East Coast Main Line, providing high speed inter-city services to Yorkshire, the North East and Scotland. Virgin Trains East Coast is the main inter-city operator with destinations including Leeds, Newcastle and Edinburgh. Other inter-city operators serving the station include Hull Trains and Grand Central.

King's Cross is also a terminus for Great Northern which provides commuter services to North London, Hertfordshire, Cambridgeshire, Bedfordshire and Norfolk. Immediately to the west across Pancras Road is St Pancras International, the London terminus of Eurostar services to continental Europe. The two stations share King's Cross St. Pancras tube station on the London Underground network and taken together form one of Britain's biggest transport hubs.

From 2006 the station has undergone a significant renewal and enhancement project, which included the opening of the new Western Concourse in 2012 and the new King's Cross Square, to the front of the building, in 2013.

King's Cross Square

In April 2010, Stanton Williams were announced as the winners of a competition for the design of a new 7000m² square to the front of King's Cross Station, as part of the King's Cross Redevelopment Programme.

The creation of the new King's Cross Square presented a series of exciting urban challenges. On the one hand the Square forms a focal point at the heart of a district which, following decades of neglect, is currently being injected with a new energy through a range of major urban and transport projects. It was therefore a unique opportunity to transform what was a neglected site into a new public space.

The design responds to the multiple challenges of the space by creating a number of distinct spatial zones that are defined by landscaping elements that incorporate the London Underground structures. The new Square provides an orientation and meeting space and two tree shaded seating areas. The landscaping expresses the space in bands of dark and light granite that visually link the square to Cubitt's 1852 station facade now fully revealed for the first time.

The Proposal

Permission is sought for the use of part of King's Cross Square for a market, operating Wednesday to Friday with 18 stalls.

The Real Food Market at Kings Cross has been operating for around a year and a half and has become an important trading location for around 22 small independent food businesses. In addition the market supports a number of other small businesses including a contractor who looks after storage of equipment and electrical installation, a small security company and the organiser of the market itself.

The market aims to celebrate the value and pleasure of food, promote sustainably and ethically produced food, support small food producers and businesses and create engaging experiences which help strengthen peoples' relationship with food.

Over the last year and a half the traders have built momentum and have established successful and productive relationships with regular customers who pass through the station square who enjoy the opportunity to interact with passionate traders and buy high quality, sustainably and ethically produced food.

Market Management

The market has an onsite manager who is there throughout the entirety of the market who helps with the set-up and any daily issues. The hours are roughly 12-7 each day (although there is one stall holder who opens a bit earlier as they sell breakfast items).

Waste is stored within the stalls and collected by the station cleaners at regular intervals throughout the day. The station has an agreement with the market operator to keep the area clean and tidy throughout operation and afterwards. The area around the market is cleaned every night and after the stalls are taken away.

The stalls are installed between 5-7am on the Wednesday morning and then decanted late on the Friday night. The market operator also pays for overnight security while the market is in situ.

The markets stalls are delivered to the site using the lay-by on Pancras Road. Stall holders then deliver shortly after to be trading by 12pm. The station do not allow any setting up during peak hours between 7 and 9am. The stalls are set upon vinyl flooring to protect the square's flagstones;

There is a market manager on-site during trading hours between 12-7pm and there is a water supply in the LUL vent where Duddle are located which the traders can use through the day;

In addition to the below, the Real Food Market operates in a unique way, in that it provides a consistent and safe infrastructure for all traders by providing all stalls, flooring and electrical distribution. On top of that they provide cleaning, security and market managers so that the market is supervised at all times. This ensures that the market stalls are of a consistent design and appearance, and which therefore respects the setting within a square to the front of a Grade I listed building.