

Additional Planning Statement

In terms of expected covers during the day, in the seated area we would envisage 40 covers with various sittings throughout the day, in line with similar operations in the area. The morning would attract more takeaway customers and lunch and afternoon more interest in sit-down eating or drinking with an increase around the time people head home from work.

Using the statistics available via [Statista.com](https://www.statista.com) which breaks down the numbers in respect of London sandwich bars and cafes, 49% of all activity is takeaway coffee with a spread of other available options making up the remaining 51%. We expect this to work out a roughly 50/50 split of takeaway and sit-down customers and given the shortage of covers along that block of shops would suggest that 50% takeaway is probably about right although with the bus stop outside, that may generate a slightly higher percentage of takeaway business. The large footprint to the rear of the building, does allow for a flexible approach to the seating area in line with coffee chains and it may be that both tables and sofas are utilised to offer more options to customers.

In terms of food preparation and cooking, all cooked food would be prepared offsite and brought in. There will be the option of heating up food, for example of paninis etc and keeping food warm under lights and a hot plate, but there would be no cooking onsite. There would be facilities downstairs which would allow for the preparation of cold salads and snacks.