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Proposed Kitchen Extension Purbani Restaurant, 2 High Street Botley SO30 2EA

Introduction

This Highway Technical Note has been produced in support of a planning application submission to Eastleigh Borough Council for an extension to the existing kitchen at the Purbani Restaurant, 2 High Street Botley. The location of the site is shown below.



The site fronts onto the High Street which is classified as the A334 and links Hedge End to the west with Shedfield and Wickham to the east. The restaurant therefore experiences a great deal of passing trade.

The High Street at this point is subject to a 30mph speed limit and has wide pedestrian footway on both sides with the benefit of street lighting. To the west of the site is a signalised pedestrian crossing which gives safe passage for pedestrians crossing the High Street.

The High Street has been improved over recent years to provide wide pedestrian areas, together with a number of short stay public parking spaces, seven of which are directly in front of the application site. The nearest bus stops to the site are 100m to the west which serve frequent services, more of which is discussed below. Public car parks are also located to the south and west of the site at the rear of The Dolphin Public House and at Mortimer's Lane.

Proposed Development

Since the outbreak of the Covid 19 pandemic, in order to keep to the 2.0m distancing that was in place at that time, it highlighted the fact that the existing kitchen for the restaurant was cramped and congested and could benefit from expansion. Chefs and Kitchen staff found themselves frequently 'crossing paths' and were unable to adhere to the 2m distancing requirements.

This proposal therefore seeks to extend the kitchen area to provide a better working environment which would allow for a more streamlined cooking process to include separate prep areas, a pass-through washing station, together with separate cooking zones for conventional cooking, and those dishes for diners who suffer from certain food allergies. Such an area would avoid cross contamination of food.

Due to the pandemic, some suppliers have increased minimum order amounts, requiring greater bulk orders, to keep the number of deliveries down. This has therefore resulted in a greater amount of storage space being required. Deliveries currently take place from Winchester Street via a small courtyard to the rear of the application site, which is shared with the neighbouring takeaway. This arrangement is proposed to remain.

Currently, food is kept within upright fridges, which are not energy efficient, and the extension would provide for a bespoke cold store which require less energy and is therefore far more efficient. A dry store will also be provided together with an area to store takeaway containers etc.

Public Transport

The nearest bus stops to the site are just 100m west of the site in The Square. These serve the 3 Bluestar and Xelabus X9 services. A summary of the services and frequency of buses is shown below.

Bus Operator	Route	Frequency Weekday	Frequency Saturday	Frequency Sunday
Bluestar 3	Southampton - Eastleigh	06:02 – 22:05 13 Buses	08:55 – 22:05 12 Buses	09:40 – 18:30 6 Buses
Bluestar 3	Eastleigh – Southampton	06:20- 19:28 12 Buses	07:10 – 18:45 11 Buses	08:25 – 17:10 6 Buses
Xelabus X9	Bishops Waltham – Eastleigh	07:20 – 18:11 11 Buses	07:20 – 18:11 11 Buses	N/A
Xelabus X9	Eastleigh – Bishops Waltham	07:23 – 19:09 12 Buses	07:23 – 19:09 12 Buses	N/A

From the above it can be seen that there is a good public transport system operating which links the site to Southampton, Eastleigh and Bishops Waltham along with Fair Oak, Hedge End, and other destinations between.

Botley Railway Station is located 1km to the east of the site which is a 12-minute walk. This has an hourly service to Portsmouth and London Waterloo with stops at Fareham, Eastleigh, Winchester and Basingstoke. During the peak periods, there are 2 trains per hour in both directions. Such bus and train services provide opportunity for staff and customers to use these methods of transport.

Car Parking

The site benefits from 2 staff car parking space although public car parking is available within The Square, including 7 spaces directly fronting the site.

To the south of the site at the rear of the Dolphin is a 51-space car park which offers up to 3 hours free parking, whilst some 400m to the west is Mortimer's Lane car park which offers 63 spaces with free parking.

The site is therefore well served by nearby public car parking opportunities

Traffic Impact / Demand

The restaurant is currently open between 17:00 and 24:00hrs Monday to Sunday, but it sees little trade beyond 10pm, due to the new culture of dining out earlier. The kitchen closes at 10:00pm on weekdays and 10:30 at weekends.

The Covid 19 pandemic saw a change in the way that restaurants have operated with an initial down turn in the eat-in market and an increase in the takeaway market. Previously the restaurant saw around 70% of its customers eating in with 30% being takeaways. Post pandemic, the restaurant saw a down turn in eat-in diners and an increase in takeaways, with the split being around 50 / 50. This is now increasing to almost pre-pandemic figures.

Takeaways are split with around 20% – 30% being collections and the remainder being deliveries as the restaurant has two delivery drivers. The busiest times are Fridays and Saturdays with around 20 to 40 covers within the restaurant and the same amount being takeaways. This number is unlikely to change as a result of the kitchen extension.

With regards to deliveries, there are currently around 2 to 3 wholesale food deliveries per week with one wholesale drink delivery. This is expected to reduce to between 1 and 3 deliveries per week, given the additional storage that the extension would create.

Summary and Conclusion

This Highway Technical Note has been produced in support of a planning application for an extension to the existing kitchen at the Purbani Restaurant, Botley.

The extension will allow a more streamlined working environment compared to the cramped conditions that the restaurant current faces. It will also allow for a greater area for storage of food, drink and takeaway containers.

It is likely that combined with the changing habits of diners due to the Covid 19 pandemic, the extension will result in a slight increase in traffic, given the additional storage space and the less frequent deliveries.

Nick Culhane February 2022