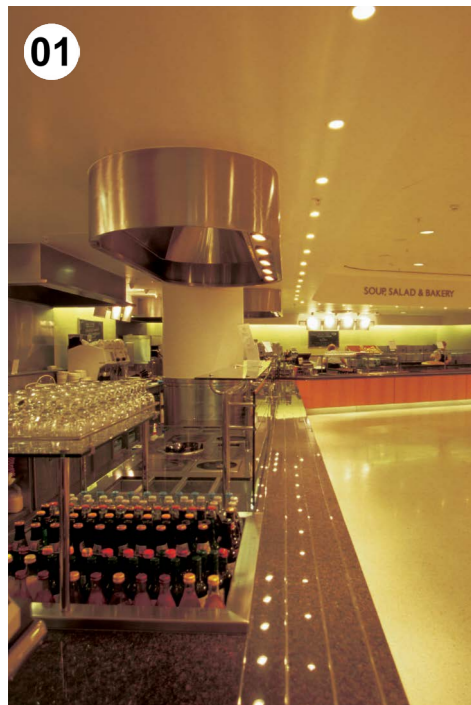


# JOHN LEWIS PLACE TO EAT | Solihul



01



02



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- 01 Typical servery counter with its combination of self-service and customer-assisted food offers
- 02 View of specialist food counters which accommodated various changes in menu during the course of the day
- 03 Custom banquette seating with commissioned artwork by local artists
- 04 View of Atrium to arcade on the Ground floor below showing split-level seating layout
- 05 Plan showing the unusual 650 square meter site

## Project

In-store restaurant for retail giant John Lewis in newly built shopping arcade in Solihull, West Midlands, England.

## Scope

280-Seat restaurant situated in first floor department store atrium with servery counters, split-level seating. Design, development, implementation and supervision of all furniture and fixtures. Integration with structural elements within Landlord Architects scope of work.

## Value

£1.4 Million

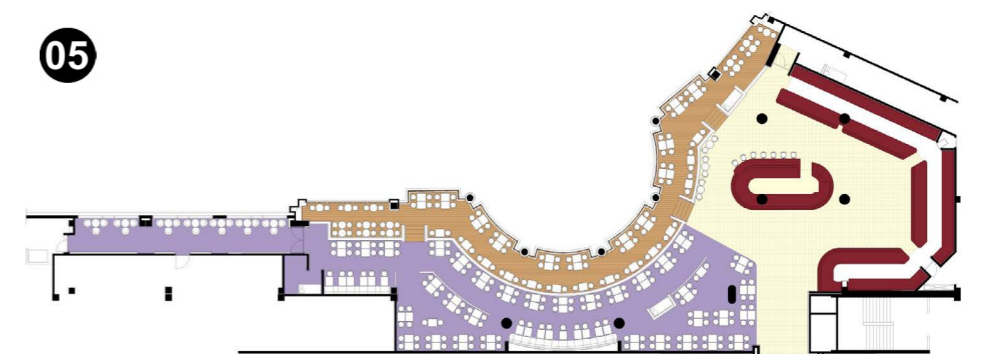
The brief for this project was to produce a modern interior for the operation of a 280-seat restaurant on the first floor of a department store within a new shopping complex in the West Midlands outside Birmingham in England. The 650 square meter site was the at the junction of two internal mall walkways which opened out around the restaurant

restaurant to a large central colonnaded atrium. Through this positioning, customers of the restaurant were able to enjoy a uninterrupted view either side of the mall, a view further enhanced by a split-level floor across the dining area. The project was tendered and procured through the Developers Bevis in 2000 and opened successfully in September 2001. I was responsible for all stages of the development from initial concept to detail development, tender submissions, co-ordinating sub-contractors and on-site supervision.

The challenge of this particular project was to create new fixtures and fittings around an unusually shaped site. In addition, the food menu is changed three times during the course of the day, which meant the individual servery counters needed to be highly adaptable, in some instances being detachable. All this had to be done with a minimum of disruption to preparation of food and customer flow.

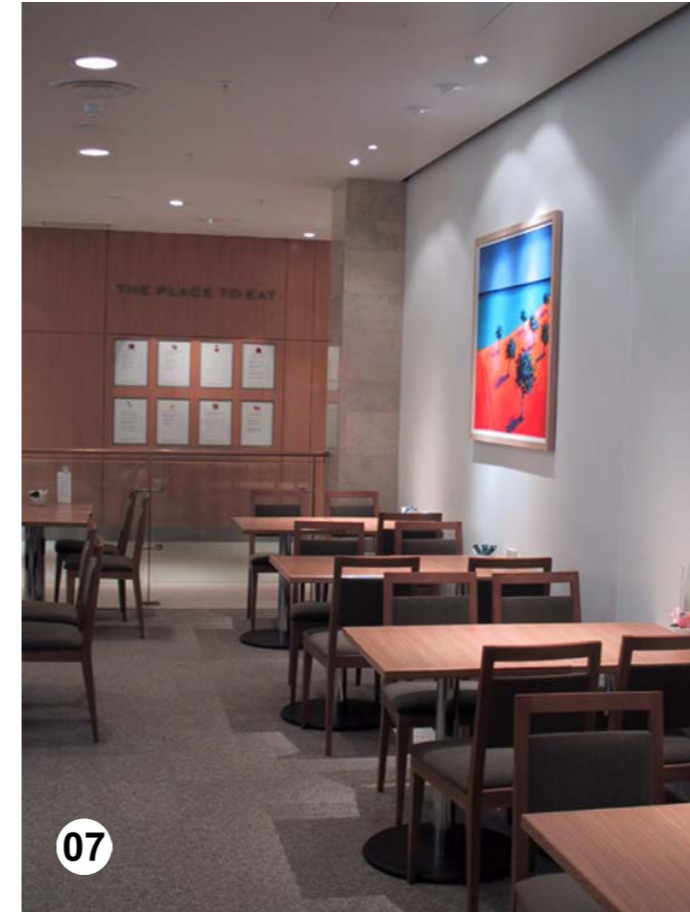


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- 06 View toward main restaurant area showing the split-level seating arrangement, balustrade and high-level smoke curtain at the atrium edge as well as differences in furniture and materials palette
- 07 Entrance area to main department store layout was designed to integrate seamlessly
- 08 Cafe area on 2 levels with Patisserie counter in background
- 09 A long corridor leading off from main seating area was towards the toilets were developed into a discreet seating area tucked away from the bustle of the restaurant



The layout of the restaurant was determined by the shape of the site, which allowed for differing seating zones to be established across the plan. This was enhanced by seating zones at two levels. The upper level had a softer feel in the use of materials, floor finishes and upholstered seating. The lower area by contrast consisted of warm timbers and steel framed chairs with stitched leather upholstery.

Towards the rear of the restaurant adjacent to the toilets a long corridor space was transformed into a lounge area, with upholstered leather tub chairs and timber wall panelling with large windows offering views of the entrance to the mall below. Integral to the restaurant was the use of a toughened glass balustrade around the perimeter of the lower floor level around the atrium to retain the feeling of openness while maintaining safety.

This was further enhanced by the use of a glass downstand

between the columns of the atrium to operate as an effective smoke barrier while maximising the view for the customers on the upper levels.

The development of a project of this complexity over such a long project period and integrating with so many specialists in other fields of expertise was a major shift in my responsibility.

It also gave me a thorough grounding in dealing with task of submitting documents to local authorities, and maintaining liaison between sub-contractors to achieve a co-ordinated scheme as close as was possible to the original conceptual design and in keeping with the character of the John Lewis brand. Timber wall panelling with large windows offering views of the entrance to the mall below. Integral to the restaurant was the use of a toughened glass balustrade around the perimeter of the lower floor level around the atrium to retain the feeling

