



Sandwich Bar/ Delicatessen

Overview

Our application/proposal is for a new sandwich bar/delicatessen style food outlet selling good quality produce, which is will be different to what is currently being sold in other outlets locally. We have opted for this in order not to compete or take away trade but to allow a different option not currently available.

The location has played a major role in the decision to open up a healthy food establishment. We have young academy players and fitness enthusiasts passing by regularly due to close proximity to sports facilities including 'The Metrodome' and 'Barnsley Football Club'.

As proposers we are foodies through and through and will ensure the ingredients play a big part in the food that will be on offer.

We will be choosing local, in season produce to allow access to good food on a local level.

The internal counter will house a chiller cabinet hosting local suppliers and produce liking to a delicatessen shop. The menu design like many restaurants will change seasonally, hosting local supplier and produce. Linking in local suppliers at all times where possible to keep costs low and keep produce high quality.

The businesses model will revolve around the Food review style, creating interest and footfall into barnsley, offering quality, authentic, a culinary experience nothing before seen in Barnsley for a day time 'sandwich shop'.

We will Showcase the best of Barnsley and wider Yorkshire...

Barnsley pork chop (wafer thin, ciabatta, cabbage greens, applesauce, peppercorn sauce)

Round Green Venison

Barnsley (Philly) Cheesesteak Ciabatta

Yorkshire Chorizo, Tapas Platter, Stuffed Vine Leafs, Cheeses etc.

Seafood sauced from Barnsley Markets trade suppliers

Seasonal specials brought in such as Bridlington caught, brown crab and mackerel, incorporated into salads and crab cake style rostis... showcasing obscure varieties.

Silkstone potatoes

We will aim utilising foods that are irregular and "not good enough for supermarket shelves" and would typically go to waste. Similar to vegetables as described, we are going to target underused cuts of meats and varieties of fish as way of conscious and subconsciously educating our customers on other more sustainable options.

Menu

Our menu unlike other sandwich bars locally will be fixed menu items. Showcasing the ingredients and the chefs' skills rather than being a pick and mix menu typically seen.

3 different working patterns to facilitate the different demands and availability we will aim to provide.

- 1- Monday- Sat AM to early lunch (DAYTIME)
- 2- Dinner/Tea time closed kitchen with different menu (EVENING)
- 3- Event/match day (EVENT)

1- Our day time menu will consist of:

Sandwiches, soups, salad boxes a mixture of hot and cold special

2- Our evening menu will allow a wholesome family meal to be available to the more conscientious parents where food delivery option's that lack this or is unbalanced on the side of fast food (kebab pizza, burgers etc.) and will consist of:

A roast dinner menu where you choose from a selection of roast meats, choose from a selection of vegetables and then choose accompanying sides etc.

3- Event day menu will be portioned to allow better food available in smaller portions to be eaten more promptly (before they get to the ground.) and in prepared portion. This will consist of:

Typical match day foods, and other non-typical foods such as: mash and stew, soup and finger foods

Soup is going to play a big role on the menu, it is an underrated healthy option that is hugely missing in dine out options. Soup shack featuring guest soups of the month (utilising seasonal glut) as well as regular favourites. Teaming up with local growers including pumpkin farmers to avoid any waste after the Halloween activities.

We are looking in baking our own breads and baps/rolls to accompany the menu and see if local demand dictates selling loose loafs also.

Healthier foods will be cheaper (comparatively) to purchase e.g. salad boxes

Evening takeaway is expected to work as a closed kitchen, catering for busy families who have little time to create wholesome family style meals (target audience). This demographic has a growing reliance on the order app culture and ordering via smart devices. This business model will cut down on front of house staff and focuses the effort back into the kitchen staff. It will help to minimise on traffic around the shop, limiting it to delivery drivers only.

Shop front design allows a window opening to operate as a serving hatch in increase speed and efficiency during busy periods (match days) within the curtilage of the proposed space, which will prevent queues forming.

Examples of warm food options are as followed: these may not be available all at once but split seasonally through the year/ dependant on the audience targeted.

- Truffle fries, Parmesan, gravy
- Vegan tortellini and romesco sauce
- Mash/stew, meat and 2 veg
- Golden soup. Smoked bacon and butternut squash
- Tomato soup
- Bread squares cheese/ pizza topped
- Salt and pepper chips and nuggets, hoisin drizzle, chopped spring onions
- Salt and pepper hash browns
- Traditional Steamed dogs with onion/chutney
- Cold sandwich, hoagie roll, Wasabi Mayo, shredded salad, pulled ham hock
- Duck fries, hoisin sauce, chopped spring onions string cucumber.
- Red bagel smash burger
- Left over mash and veg croquettes
- Salt and pepper hot dog
- Peppercorn sauce hotdog
- Leonidas (Greek Salad grilled chicken)
- Warm Fish salad, baked in butter sauce over sautéed garlic, onions and cabbage greens with mash
- Chicken breast and mash (Etihad)
- Stuffed chicken breast on bed of creamy pasta tagliatelle
- Avocado on toast, poached eggs, pomegranate reduction, with smoked salmon/ cured bacon
- Grilled chicken tenders, garlic butter dip (Porto Santo style) pico de gallo, toasted ciabatta
- Trio pork sliders, meat rested in spicy tomato ju, slab of cheese, crusty mini tool to soak up sauce. Bed of greens

Benefits

Having offices close to this location we found the provision available locally to be that likening of fast food, with the closest food outlets being Greg's, Subway, Nandos, Chip shops and McDonalds. All with their own positives but nothing for the more conscientious healthy eater.

We have the opportunity increase access to healthier option that enable and support healthy lifestyles by providing low calorific good food that will be there to aid those on a calorie deficit diet without the stresses of meal planning and meal preparation.

Increase footfall and complement existing local businesses.

This provision will also not only work on a walk in level but also on a community level as it will increase options available for online ordering such as the current trends are dictating via deliveroo, just eats etc.

The unit in question has been a long term unused and deteriorating space, and being so highly prominent undoubtedly bought down the whole area. The proposal will solve this by creating a new shop frontage by showing homage to the original shop front, having pillar corbels and Stall risers. Were passionate about creating a destination for both the food and the created 'restored heritage' feel. The unit will increase employment and training opportunities and increase the appeal and appearance of the area.

Waste and recycling

Recycling assessment plan to be reviewed quarterly to ensure the waste management plan is consistently updated and the goal of zero waste to landfill is always at the forefront of what we do.

Any and all takeaway containment is to be made from recyclable and biodegrade produce. We intend to never single use plastic, this will create less to landfill, reduced carbon emissions and increased sustainability, having a positive environmental impact

No waste storage will visible from the road side and waste generated from within will be checked around the local area after each shift, this will target any possible detriment caused by the business being in place but also target litter waste drop by others, improving the aesthetics of the whole area.

Parking

The premise owners have given consideration to parking and have allocated parking within their main area located off Queens Road S71 1AN, this will avoid unnecessary parking of staff vehicles and visitors from cluttering up the road, making it accessible and convenient for all. This can also be used if needed for deliveries. This space will used as the main vehicle access for tradesmen during the refurbishment process.

The proposal also asks for changes to be made to the use of the garages so this will free up spaces for use for pick up directly adjacent to the shop S71 1EE which has not been available before this application.