

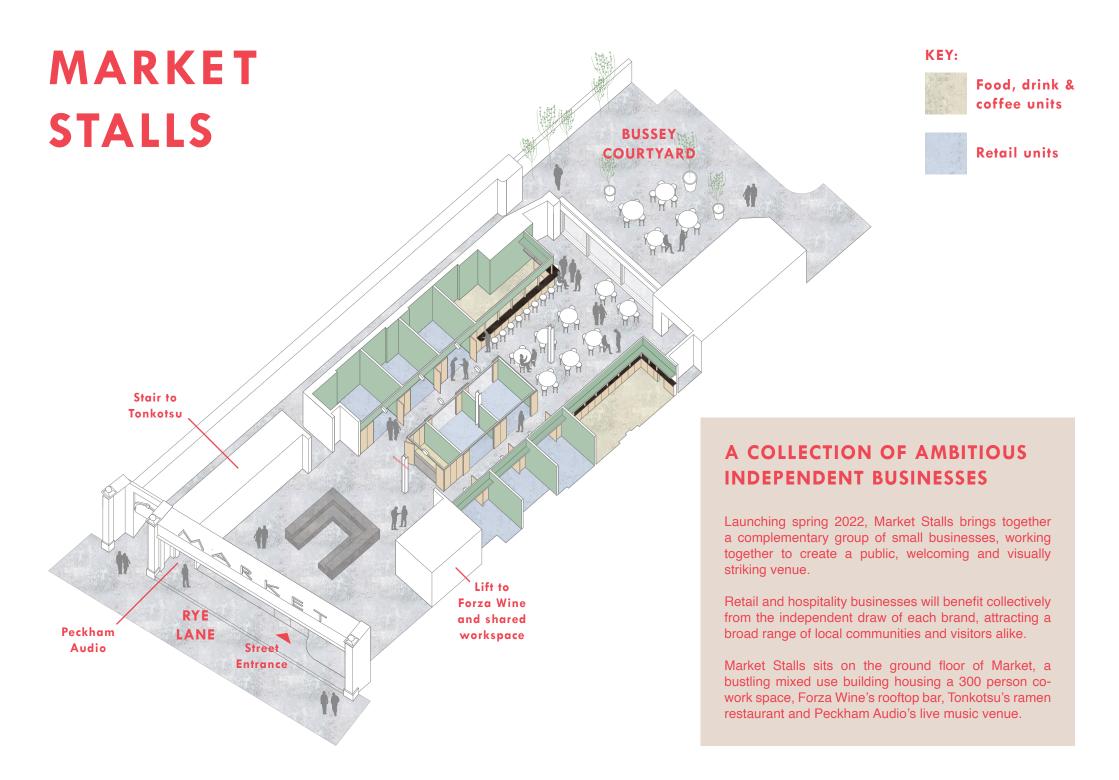


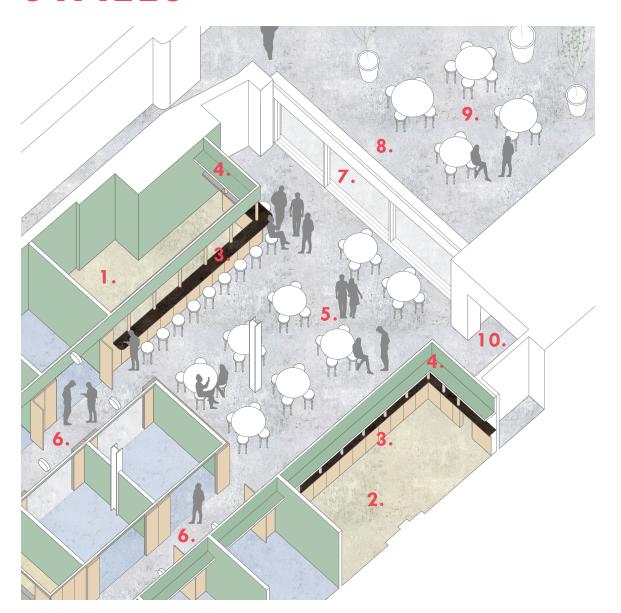
INDEPENDENTLY OWNED RETAIL & HOSPITALITY VENUE IN AN EXCELLENT HIGH STREET LOCATION.

Designed to provide opportunities for small businesses, Market Stalls is a collection of accessible, small-scale, customisable retail and hospitality spaces in a high quality, high footfall environment.

Located in the ground floor of the Market building, it sits opposite Peckham Rye Station, at one of Rye Lane's busiest junctions, surrounded by a vast range of independent retailers and hospitality venues.







KEY:

- 1. Drinks-led operator ('Unit 10')
- 2. Food-led operator ('Unit 11')
- 3. Stone counters with bar seating and hung signage
- 4. Above-counter storage with signage to fascia
- 5. Shared seating area
- 6. Retail display, leading to Rye Lane
- 7. 3.5m glazed doors to courtyard entrance
- 8. Courtyard signage zone
- 9. Courtyard seating and entrance
- 10. Access to WCs

FOOD & DRINK

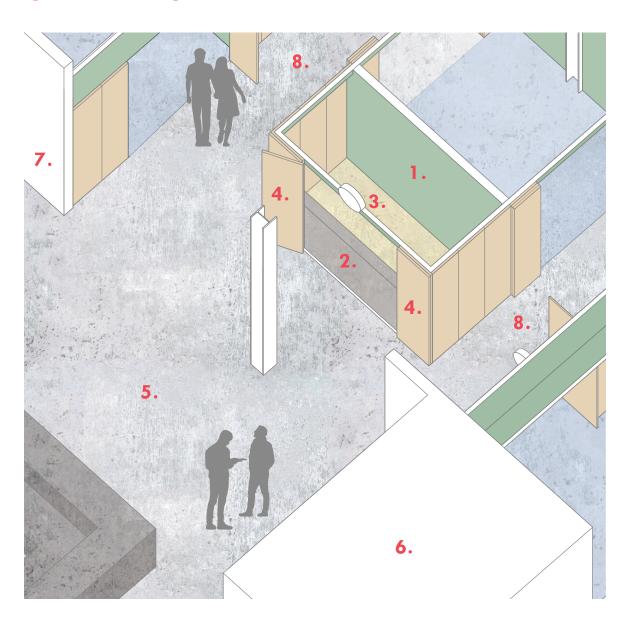
One food and one drinks-led operator will form the anchor tenancies of Market Stalls.

Operators will have use of around 50 covers in an atmospheric central shared seating area, plus additional seating in the external courtyard immediately adjacent.

Both hospitality units will have water, electricity supplies and drainage to the perimeter of their unit, plus extraction for the food-led unit (11) only. Operators will then be able to configure their own units as required behind a carefully designed bar counter.

Shop-front signage areas will be provided outside the courtyard entrance and above each unit.

Interest is welcomed from all types of different operators, and weight will be given to operators with previous experience and a broad customer base.



KEY:

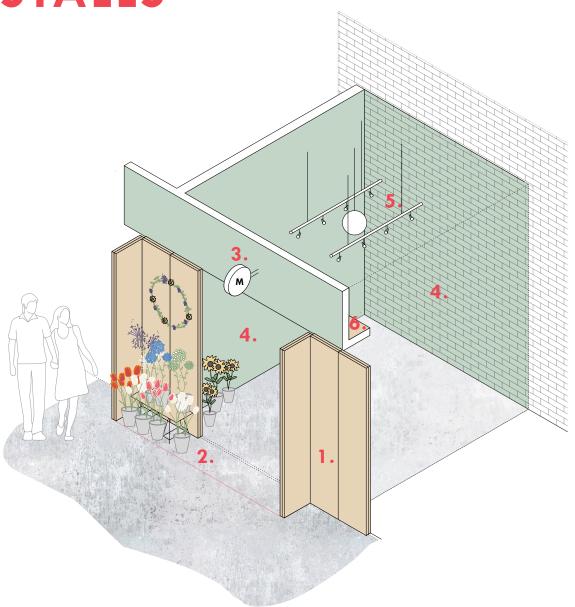
- 1. Coffee operator ('Unit 4')
- 2. Reconstituted stone counter
- 3. Illuminated light-box sign
- 4. Secondary signage areas
- 5. Communal entrance area
- 6. Lift to Forza Wine and shared workspace
- 7. Staircase to Tonkotsu
- 8. Retail display, leading to courtyard

COFFEE

The coffee unit occupies a prominent position facing the shared entrance to Market, which serves up to 300 cowork office customers, as well as visitors to the other venues in the building

A stone bar will provide a high-quality frontage, behind which operators can install any necessary counters and equipment. This unit is supplied with cold water and electricity only (i.e. no mains drainage).

An illuminated light-box sign will be provided, with further opportunities for signage to either side of the counter and within the unit itself.



KEY:

- 1. Lockable folding plywood screens, with perforated pattern to allow passage of light
- 2. External display zone
- 3. Illuminated light-box sign
- 4. Painted brickwork and partition walls
- 5. Pendant and track light fittings
- 6. Storage shelf



RETAIL

A group of complementary but diverse small businesses will occupy the 8 retail units. We are looking for visually strong, confident operators with a broad customer base.

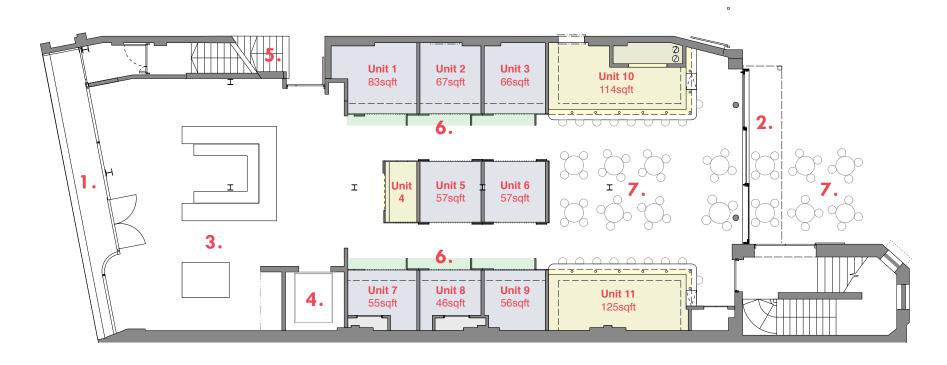
Each unit has lockable, perforated plywood shutters, which open to define highly visible display areas. An illuminated light-box sign will be provided, with further opportunities for signage to either side of the opening.

Internally one large storage area is available in most units above the plywood shutters, and each unit will be provided with electricity, WiFi and background lighting. Retailers will then be free to install shop fittings and additional specialist retail lighting as needed to best showcase their specific products and businesses.





Retail units



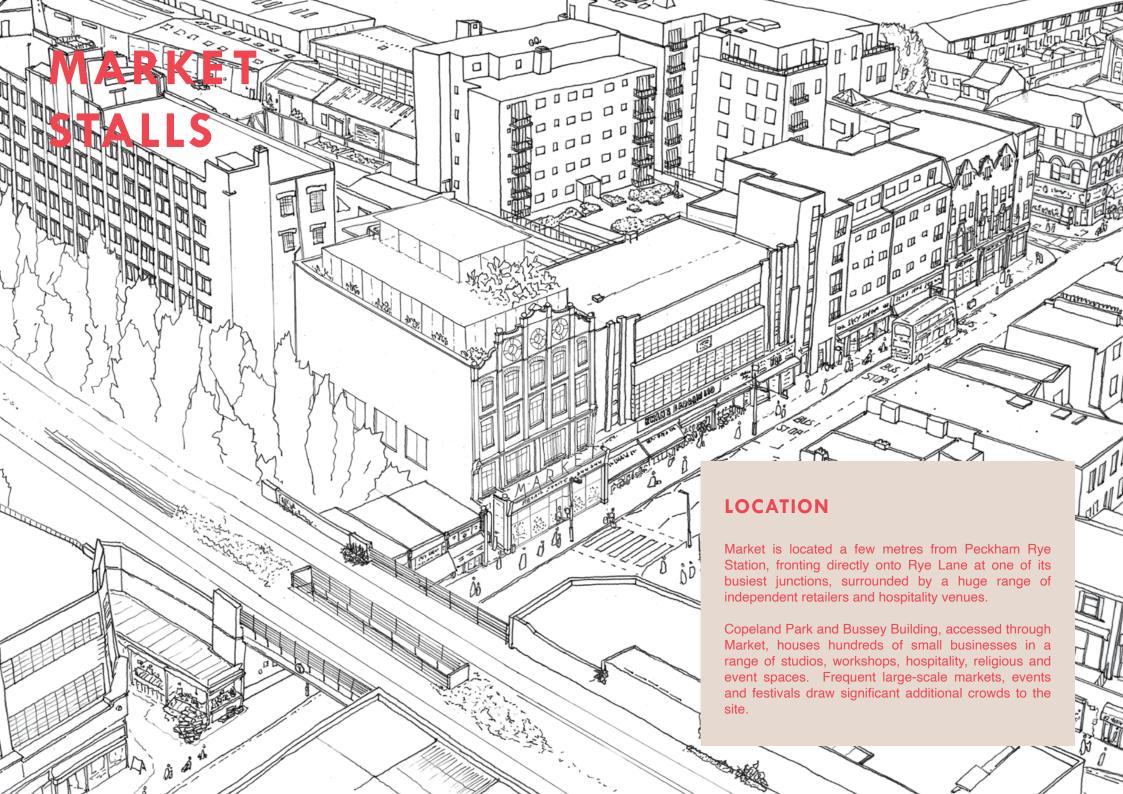
KEY:

- 1. Rye Lane frontage
- 2. Courtyard frontage
- 3. Communal entrance area
- 4. Lift to Forza Wine & shared workspace
- 5. Stair to Tonkotsu
- 6. Retail display areas
- 7. Communal seating

SPACE LAYOUT

With full height glazing to both frontages and heavy footfall to all sides, each unit will have excellent visibility to potential customers.

Communal areas are provided fully fitted out, including shared seating areas and WCs. No storage areas are available outside of each units demise.



RETAIL UNIT DETAILS

Our retail units are available on flexible terms from 1-12 months, and each offers slightly different opportunities to operators. We operate design guidelines but encourage creative use of space, and are keen to foster a tight-knit community of ambitious small retailers, working together in an enjoyable and mutually beneficial collective.

Your service charge costs will include;

- Daily cleaning, sanitary supplies, WiFi, maintenance, and insurances to common areas, plus utilities and heating/cooling to units.

Your unit will be provided with;

- Painted partition or brickwork walls, lockable security shutters, power points, backlit signage, background lighting and two lighting tracks for specialist retail lighting by tenant

Some units will also have;

- A high level storage shelf, and capped off drainage and supply to allow food-linked retail functions.

Notes & restrictions:

No products or services should directly compete with the food and drink units, therefore;

- No premises licensing allowed except for sale of alcohol for consumption off the premises
- No sale of meals to be consumed on the premises, except where it can be agreed that this is complementary to the offering of the primary food operator(s).

Opening hours;

Mon-Fri 8am to 7pm (or later by prior agreement) Sat-Sun 9am to 7pm (or later by prior agreement)

FOOD & DRINK UNIT DETAILS

As the largest and most prominent units in Market Stalls, the food and drink operators will bring much of the atmosphere and tone to the space. Extensive signage opportunities will allow strong branding, and customers enjoy use of carefully designed and atmospheric seating areas around each counter as well as number of communal indoor and outdoor tables. Additional external seating is available by separate agreement with our neighbours.

Your service charge costs will include:

- Daily cleaning, sanitary supplies, WiFi, maintenance, and insurances to common areas, plus utilities and heating/cooling to units.

Your unit will be provided with:

- Painted partition or brickwork walls, capped supplies of water, drainage and electricity, lighting tracks for specialist lighting by tenant, and a stone counter.

The food unit(s) will also have:

- Extraction fan and ductwork, ready to receive an appropriate cooker hood.

Notes & restrictions;

- Any necessary premises licenses to be obtained by tenants
- F&B tenants to take collective responsibility for management/clearing of communal seating areas and toilets (other than for daily clean by landlord).

Opening hours (or later subject to licensing);

Mon-Wed 8am to midnight Thu-Fri 8am to 1am Sat 9am to 1am Sun 9am to midnight

