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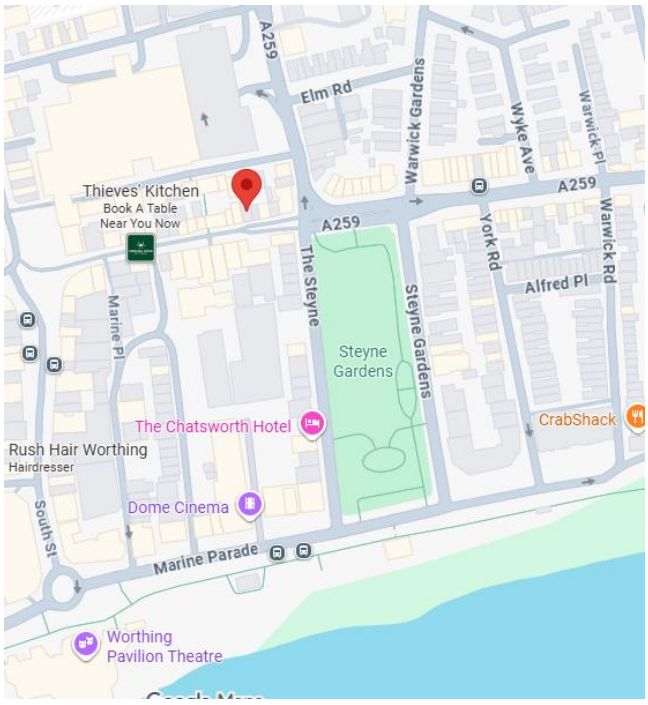
Design and Access Statement

Proposal:
Fine Dining Restaurant and Cocktail Bar

Location:
39 Warwick Street,
Worthing
BN11 3DQ
West Sussex



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1.0 INTRODUCTION

This statement accompanies the application for the change of use and fit out of 39 Warwick Street, Worthing, BN11 3DQ into a permanent home for Tern, a fine dining restaurant and cocktail bar. It sets out the context for the proposal, details of the design, operational considerations, and the wider benefits it will bring to Worthing.
The proposal seeks to enhance the vitality and evening economy of the town centre by reactivating an active frontage with well-managed food and drink uses.
Design is context-led and references Worthing's coastal character through a restrained, durable material palette and warm, low-glare lighting. The interior layout provides clear circulation and comfortable seating.

Operationally, Tern will operate typical daytime and evening hours with a robust management approach covering deliveries, refuse, odour control, and noise to safeguard neighbouring amenity. The site is highly accessible by foot, cycle, and public transport. Overall, the proposal delivers a considerate, inclusive venue that contributes positively to Warwick Street's character and activity, whilst specialising in local and sustainable foods.

The Background and founders

Tern is led by chef Johnny Stanford and his partner Sophie Harvey who together form a local family business with strong roots in Worthing. Since launching in 2023, Tern has earned significant recognition both locally and nationally, becoming one of the most acclaimed dining destinations on the South Coast. With the support of the community and their proven record of success, the applicants now seek to establish a permanent premises in the heart of Worthing's historic centre.

Johnny Stanford is a Manchester-born chef with over two decades of experience in some of the UK's most respected kitchens. He has developed a unique offering, for which he has become renowned for, not only for technical brilliance, but equally for his commitment to using only produce from the British Isles. It is these strong ethics behind his cooking which inspired the establishment of Tern on Worthing Pier in 2023. Sophie Harvey brings a background in design, branding, and communications. Her creative direction and storytelling expertise have been integral in shaping Tern's identity and building its reputation as a restaurant with vision, integrity, and strong community connection.

Together, Johnny and Sophie combine complementary skill sets, culinary excellence, 20 years of direct hospitality experience from the bottom up, and creative leadership – that underpin the project.

As a family living in Worthing, the applicants are deeply invested in the town's culture, hospitality, and independent spirit. Their decision to create a permanent home for Tern is both a personal and professional commitment to Worthing's future.

Tern opened on Worthing Pier in 2023 and rapidly established itself as one of the town's standout destinations. The restaurant has been awarded 2 AA Rosettes, is listed in the Michelin Guide and has received positive national press coverage. Its distinctive ethos - hyper-seasonal menus, all-British sourcing, and creative hospitality, has set it apart.

In July 2025, the applicants launched a crowdfunding campaign to secure funding for a permanent premises. The campaign exceeded its target within 36 hours, raising in total over £88,000 from more than 300 supporters in 30 days. This remarkable achievement demonstrates not only the strength of Tern's reputation, but also the depth of community support behind the project.

The project will be managed by R&R services, led by Chichester-based James Robinson who brings with him a wealth of experience, working on previous projects in the centre of Chichester in varying capacities including 31-32 East Street, Pret-a-Manger, 69 South Street, The Trading Post and Feast food hall.

2.0 EXISTING SITE

39 Warwick Street, Worthing is a mid-terrace commercial property on the pedestrianised Warwick Street, within the town-centre retail/leisure area. It presents a traditional late-19th/early-20th-century façade with painted render/brickwork above a modern glazed/timber shopfront and a modest fascia. Upper elevations have vertically proportioned sash-style windows set in simple surrounds beneath a parapet that conceals a pitched roof (likely slate or tile). The ground floor provides an open plan retail/restaurant unit with ancillary storage/WC; upper floors are arranged as ancillary accommodation/office/storage served by an internal stair. The plot is narrow and deep, with no rear yard/service area; servicing is via the front The building sits among similar mixed-use units, maintaining the fine-grain rhythm and active frontage that characterise Warwick Street.



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3.0 SURROUNDING AREA

The site lies on Warwick Street within Worthing town centre, an established pedestrian-priority street characterised by fine-grain Victorian and early-20th-century terraces. Buildings are typically 2–3 storeys with continuous parapet lines, narrow frontages and vertically proportioned window bays. Materials include red/buff brick, painted render/stucco, timber sash-style windows, and slate/tiled roofs concealed behind parapets; shopfronts are generally modern insertions set within traditional surrounds. The street supports a mix of independent retail, cafés and restaurants, creating active frontages and a strong evening economy. The wider context blends historic fabric with pockets of post-war and contemporary infill. Notable town centre assets within easy walking distance include Montague Street's primary retail, Worthing Museum and Art Gallery, St Paul's (former church/arts venue), the Dome Cinema and the seafront with the Pavilion and Worthing Pier. Public realm features seating, planters and controlled servicing, with bus routes on adjacent streets. The prevailing scale, rhythm and materials inform a coherent townscape character.



This area has become the heart of the town's independent scene, hosting a wide range of respected and creative businesses including Dowse, Sabotage, Cuttlefish, Heartbreaker, Colonnade House, Nobel Rose Tattoo, and Merakai Brewing. Together, these operators define Warwick Street as Worthing's hub of creativity, culture, and independent hospitality.

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4.0 PLANNING POLICY

The proposal has been developed in accordance with national and local planning policy, ensuring it contributes positively to the town centre, economy, community and environment.

National Planning Policy Framework (NPPF, 2023)

- **Presumption in Favour of Sustainable Development (para. 11):**
  The project achieves the three overarching objectives of sustainable development:
  - *Economic* – supporting Worthing's evening economy, providing employment, and strengthening local supply chains.
  - *Social* – delivering an inclusive, community-focused venue that enhances Warwick Street's role as a cultural hub.
  - *Environmental* – embedding sustainability through all-British sourcing, minimising waste, and supporting composting.
- **Promoting Sustainable Transport (Section 9):**
  The central location ensures accessibility by foot, cycle, and public transport, reducing reliance on private vehicles.
- **Achieving Well-Designed Places (Section 12):**
  The internal and external design is high quality, respectful of the historic streetscape, and improves the active frontage, enhancing Warwick Street's character.
- **Promoting Healthy and Safe Communities (Section 8):**
  The restaurant and bar provide safe, inclusive social spaces that encourage interaction, strengthen community identity, and add to the evening economy.

Worthing Local Plan (Adopted 2023)

- **Policy CP1 – Town Centre Regeneration:**
  Supports the role of Warwick Street as a vibrant, mixed-use destination. The proposal aligns with regeneration priorities by creating an attractive, active frontage that draws people to the area.
- **Policy CP2 – Sustainable Economic Growth:**
  Provides a permanent base for a nationally recognised independent business, generating employment and contributing to Worthing's economic resilience.
- **Policy CP4 – Sustainable Travel and Accessibility:**
  The site's sustainable location supports walking, cycling, and public transport use. Limited servicing requirements further reduce impacts on local streets.
- **Policy CP5 – Design and Public Realm:**
  The scheme respects the proportions, materials, and historic context of Warwick Street while delivering a contemporary, high-quality design with clear circulation and accessibility considerations.

- **Policy CP7 – Tourism and Culture:**
  Strengthens Worthing's profile as a South Coast cultural and culinary destination, enhancing the evening and visitor economy.
- **Policy CP10 – Environmental Sustainability:**
  The applicants' strong sustainability ethos – including all-British sourcing, waste minimisation, and composting – directly supports local sustainability objectives.

Worthing Town Centre Vision
The proposal directly supports the Council's vision for a **dynamic, creative, and sustainable town centre** by:

- Reinforcing Warwick Street as a hub for independent hospitality and cultural activity.
- Providing a destination restaurant and bar that attracts both local residents and visitors.
- Supporting regeneration through investment, design quality, and community-backed enterprise.

5.0 PROPOSED DESIGN

The application seeks permission to convert and fit out 39 Warwick Street as a two-level restaurant and cocktail bar with outdoor seating. The property will be rented by the applicants, who do not own the freehold but are committed to a 10-year lease with break clauses and capital investment in the space. The restaurant will be located on the upper floor, providing 28 covers in a light and minimal dining room with an open kitchen at its centre. The design will use natural finishes such as warm woods and tactile surfaces, creating an elegant but welcoming environment that reflects the values of transparency, sustainability, and creativity.

The lower floor will house a cocktail bar with 22 covers, designed in contrast to the restaurant above. Inspired by New York loft spaces, the bar will be darker and moodier, featuring rich textures, green tile accents, painted concrete floors, curated art, and layered lighting. This will offer guests a distinctive drinks experience, complementing the restaurant with an intimate, atmospheric space.

At the frontage, the proposal includes 4 outdoor covers to create a vibrant and engaging connection with Warwick Street. This addition will contribute to the liveliness of the area while remaining sensitive to neighbours and the historic character of the street. In total, the premises will accommodate 54 covers.

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The proposed external front Design



The existing black window and door frames will remain. The signage to be painted black with 65mm protruding sign in Acrylic.

The lighting will be via LED backlights with a yellow hue.

The signage will have a contemporary gothic appearance.

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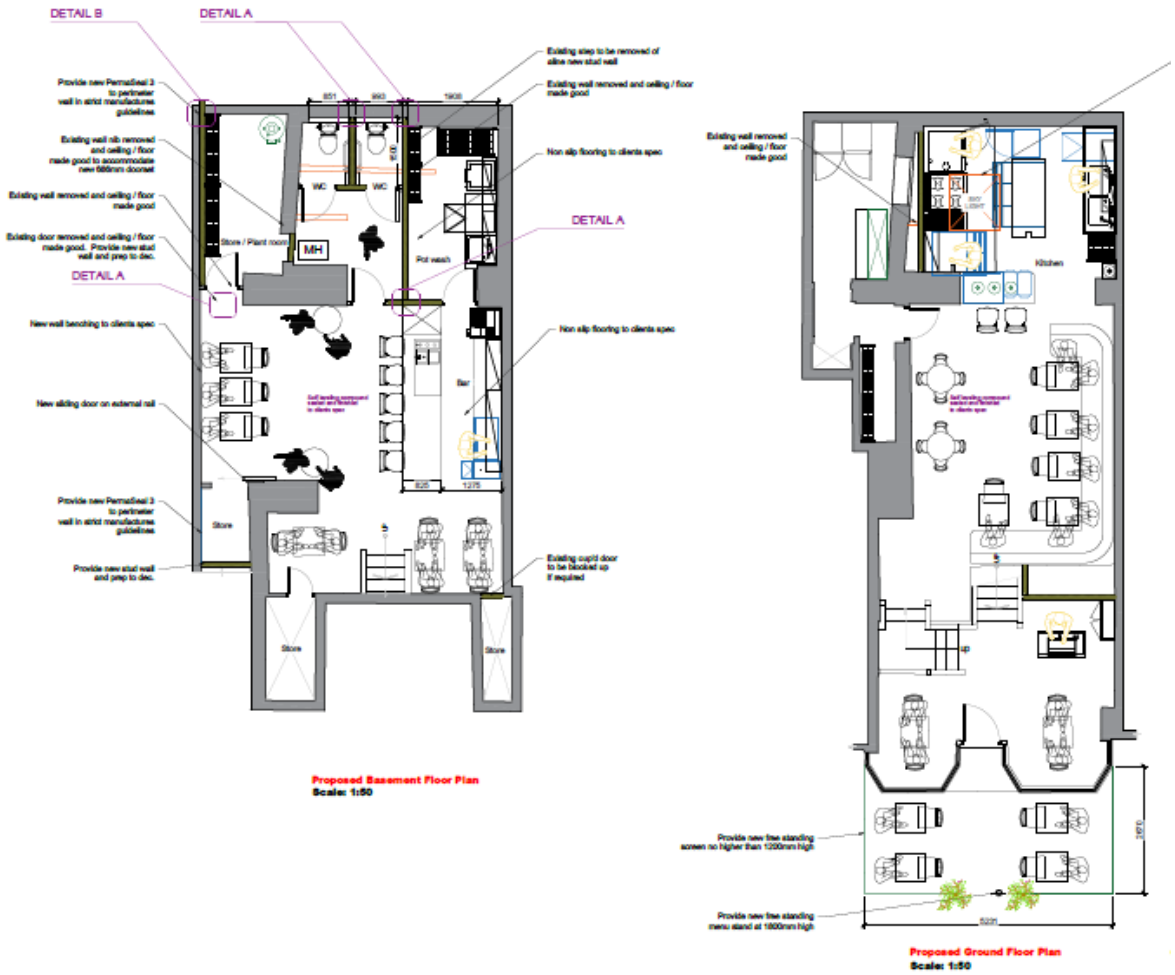

The Offering

Tern's ethos is defined by its all-British sourcing policy, its hyper-seasonal approach, and its commitment to sustainability. The menus will celebrate the diversity of British produce, using vegetables, fish, and meats sourced directly from farmers, fishermen, and foragers.

Every ingredient will be prepared from scratch, with fermentation and preservation integral to the process. The result will be refined but accessible dishes that express the character of the British Isles.

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The drinks offering will be equally distinctive, consisting entirely of British wines, beers, spirits, and cocktails. This focus highlights and supports small producers across the country, ensuring that every element of the restaurant is consistent with its ethos of integrity and place. Design plays a central role in the experience. The upstairs restaurant will provide openness and elegance, while the downstairs bar will create intimacy and energy. Together they form a cohesive but contrasting environment that offers variety to guests while maintaining a unified identity.

Artist Impression



Design and Heritage Considerations

The design of the restaurant has been carefully developed to respect the proportions and character of the building and its setting within the historic town centre. The internal fit-out will be of high quality, using durable natural materials and crafted finishes. Outdoor seating to be created during a second phase of build anticipated summer 2026 - will be arranged to complement the street frontage and maintain a positive streetscape presence.

The contrasting atmospheres of the restaurant and bar levels light and minimal above, dark and textured below, are deliberately conceived to offer guests variety while maintaining coherence. The open kitchen upstairs creates transparency and a sense of theatre, while the cocktail bar downstairs provides intimacy and energy.

Accessibility has been considered in the layout, ensuring clear circulation and inclusive seating wherever feasible. There will be an option of street level seating - however WC facilities being located in the basement, there is a limitation to the degree to which accessibility can be enabled. There is a conscious commitment to ensuring accessibility for all guests is maximised wherever possible.

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6.0 LANDSCAPING, ACCESS, WASTE

The site is well-connected by sustainable transport options, located within walking distance of Worthing Station and served by several bus routes. Its town centre position makes it accessible to residents and visitors without reliance on car travel.

Deliveries will be limited in frequency and scale, as the restaurant sources predominantly from small-scale local and regional suppliers. Waste and recycling collection will be arranged with Adur & Worthing Councils, with dedicated food waste collection by Garden Army. The applicants are committed to minimising waste at every stage through their policy of using every part of every ingredient to its fullest, and further ensuring food waste is returned for composting to close the food production cycle.

Operational Details:

The restaurant proposes the following opening hours (to be agreed with the local authority):

- Thursday - Saturday: 12:00 - 23:00
- Sunday: 10:00 – 22:30
- Monday – Wednesday: Closed

- The restaurant will be open for staff and prep:
- Monday – Wednesday: 10:00 – 18:00
- Thursday – Saturday: 10:00 – 00:00
- Sunday: 09:00 – 18:00
- Monday – Closed

Noise will be carefully managed through the internal design and through restrictions on outdoor seating, which will close by 21:30. Waste and recycling will be stored securely within the premises and collected regularly by Adur & Worthing Councils – waste and recycling, and Garden Army - food waste.

7.0 CONCLUSION

By establishing Tern here, the applicants will reinforce the area's identity as a destination for high-quality, independent business. The proposal aligns with ongoing regeneration efforts and contributes to Worthing's growing reputation on the South Coast as a place of cultural and culinary distinction.

This application represents the next stage in the growth of Tern: from a celebrated pier-based restaurant to a permanent fixture in the historic heart of Worthing. It is a project led by a local family with proven

professional success, strong community backing, and a clear commitment to sustainability, creativity, and quality.

By securing this premises, Tern will contribute significantly to the vitality of Warwick Street, support neighbouring independents, and enhance Worthing's identity as a thriving cultural and culinary destination.

8.0 PLANNING HISTORY

Planning website holds no planning information for this address

The ground floor has long operated as retail (formerly Jean Store/Hobo), with **sold-off upper parts** (separate flats). justiceandco.co.ukRightmove
No listing entry is recorded for No. 39; nearby **listed** frontages on Warwick Street include **Nos. 24, 26, 28, 30–32A, 34–36A and 45**