



RH

79 ROYAL HOSPITAL

A RARE FULLY FITTED RESTAURANT OPPORTUNITY

**1,158 SQ FT
G & LGF**

RIB

ROBERT IRVING BURNS



A READY-MADE RESTAURANT OPPORTUNITY

A rare opportunity to acquire an extensively fitted restaurant premises, formerly occupied by an established bar and grill and retaining a substantial existing hospitality fit-out.

Arranged over Ground and Lower Ground Floors, the premises have been designed specifically for restaurant and bar use, providing an incoming operator with the opportunity to significantly reduce the time and capital expenditure ordinarily associated with fitting out a new restaurant.

The Ground Floor provides the principal customer-facing restaurant and dining area, centred around an attractive fitted bar and offering a flexible arrangement for dining and informal drinking.

At Lower Ground Floor, further fitted dining and bar accommodation is provided alongside the commercial kitchen with full cooking extraction and associated back-of-house facilities. The converted and tanked vaults provide additional characterful accommodation and lend themselves particularly well to private dining, events or more intimate seating areas.

The existing configuration provides for approximately 60 covers, although the flexible layout provides scope for an incoming operator to increase or reduce the number of covers depending upon its concept and style of service.

Overall, the premises represent an unusual opportunity to secure a characterful, self-contained and comprehensively fitted restaurant, with much of the costly infrastructure required for an established hospitality operation already in site.



IMPRESSIVE, FITTED RESTAURANT PREMISES



SELF-CONTAINED OVER GROUND & LOWER GROUND FLOORS



KITCHEN WITH FULL COOKING EXTRACT



TWO BARS



UP TO C.60 COVERS

KEY FEATURES



- FULLY FITTED RESTAURANT PREMISES
- FORMER BAR & GRILL
- APPROXIMATELY 60 EXISTING COVERS
- FITTED BARS ON BOTH FLOORS

- STAFF CHANGING FACILITIES
- CCTV SYSTEM
- FIBRE CONNECTIVITY THROUGHOUT
- EXTENSIVE EXISTING RESTAURANT INFRASTRUCTURE

- KITCHEN WITH FULL COOKING EXTRACT
- GROUND AND LOWER GROUND FLOOR DINING AREAS
- TWO FITTED AND TANKED VAULTS

ACCOMMODATION & FIT-OUT

DESIGNED FOR HOSPITALITY

The premises offer significantly more than a conventional restaurant shell.

Much of the infrastructure required to operate a substantial food and beverage business is already in situ, creating an increasingly rare opportunity for an operator looking to open without undertaking an extensive initial fit-out programme.



GROUND FLOOR

The Ground Floor provides the principal arrival and customer-facing experience, incorporating:

- **Fitted Bar**
A prominent existing bar forms the focal point of the main trading area and provides an immediate sense of arrival.
- **Informal Restaurant Seating**
Flexible dining accommodation capable of being adapted to suit a variety of restaurant concepts, service styles and seating arrangements.
- **Customer-Facing Trading Space**
An attractive and versatile trading environment well suited to restaurant use, bar-led dining or an all-day hospitality concept



ACCOMMODATION & FIT-OUT

LOWER GROUND FLOOR

The Lower Ground Floor provides a combination of further customer-facing trading space and operational accommodation, allowing both floors to function as genuine hospitality areas. The accommodation includes:

- Fully Fitted Commercial Kitchen with Cooking Extraction
Existing commercial kitchen infrastructure benefiting from full cooking extraction and supporting a substantial restaurant operation.
- Fitted Bar & Formal Dining Area
A second fitted bar serves the Lower Ground Floor, complemented by more formal dining accommodation and providing flexibility for a different style of service from the Ground Floor.
- Additional Dining & Events Space
Flexible accommodation suitable for further restaurant seating, private dining, events or a more intimate late-evening environment.
- Two Tanked Vaults / Private Dining Areas
Two characterful tanked vaults have been fitted to provide additional private dining accommodation, creating distinctive spaces for private parties, group dining and events.
- Staff Facilities
Dedicated back-of-house facilities, including staff changing accommodation, supporting the day-to-day operation of the restaurant.





Location:

The property occupies a prestigious position in the heart of Chelsea, one of London’s most desirable and affluent neighbourhoods. Royal Hospital Road is a well-established address surrounded by elegant residential properties, boutique shops, restaurants and cafés.

The property is close to the Royal Hospital Chelsea and within easy reach of King’s Road, renowned for its fashion, independent retail, restaurants and vibrant lifestyle scene. Sloane Square and Sloane Street are also nearby, offering world-class shopping, dining and excellent transport connections.

Chelsea attracts a strong mix of affluent local residents, professionals and international visitors, creating an excellent catchment for a high-quality restaurant concept.

With its prestigious address, affluent surroundings and established hospitality scene, 79 Royal Hospital Road presents a rare opportunity for an operator seeking a fully fitted restaurant in one of London’s most sought-after locations.

FINANCIALS

TOTAL SIZE (SQ.FT.)	1,158
QUOTING RENT (P.A.)	£125,000
ESTIMATED RATES PAYABLE (P.A.)	£21,060
SERVICE CHARGE	TBC
ESTIMATED OCCUPANCY COST (P.A.)	£146,060

RESIDUALS

PLEASE NOTE THERE ARE THREE TWO-BEDROOM
FLATS AVAILABLE

125,000 PAX.

LEASE

New effective Full Repairing and Insuring lease contracted outside the Landlord and Tenant Act 1954 is available direct from the landlord for a term to be agreed.

POSSESSION

Upon completion of legal formalities.

LEGAL COSTS

Each party is to be responsible for their own legal costs.

VAT

TBC

FLOOR PLANS

Scaled plans available on request.

Misrepresentation Act 1967.

These particulars are intended only to give a fair description of the property and do not form the basis of a contract or any part thereof. These descriptions and all other information are believed to be correct but their accuracy is in no way guaranteed.

**FOR MORE DETAILS, PLEASE
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