



PLANNING STATEMENT

PROPOSAL: CONSTRUCTION OF RETAINING WALLS TO FACILITATE THE CREATION OF A KITCHEN GARDEN AND ORCHARD TO PROVIDE ORGANIC FOOD FOR THE ASSOCIATED RESTAURANT. (PART RETROSPECTIVE)

CLIENT: ARBEN TAFA

SITE: LOS REYES TAPAS & WINE BAR, BELMONT HILL, NP18 1JX

DATE: JUNE 2026



1.0 INTRODUCTION

- 1.1 This Planning Statement has been prepared in support of a planning application for the construction of retaining walls to facilitate the creation of a kitchen garden and orchard, together with associated landscaping works (part retrospective), at Los Reyes Tapas & Wine Bar, Belmont Hill, Newport, NP18 1JX.
- 1.2 The proposed development will establish a productive garden area and orchard to provide organically grown fruit, vegetables, and herbs for use within the associated restaurant, enhancing the sustainability of the business and supporting local food production.
- 1.3 The statement provides a description of the site and its context, an outline of the proposed development, and an assessment of the scheme against relevant national and local planning policy.

2.0 SITE LOCATION AND CONTEXT

- 2.1 The application site comprises part of the land associated with Los Reyes Tapas & Wine Bar, Belmont Hill, Newport, including land to the north-east of the main restaurant and existing car park.
- 2.2 The site lies outside the defined urban boundary but falls within the established Celtic Manor leisure and tourism area for planning policy purposes. It is not located within a mineral safeguarding area.

3.0 PROPOSED DEVELOPMENT

- 3.1 The proposal seeks to enhance part of the land associated with Los Reyes Tapas & Wine Bar, including the area to the north-east of the main restaurant and existing car park, through the creation of a high-quality kitchen garden and orchard.
- 3.2 The development comprises a carefully designed productive landscape incorporating a kitchen garden and orchard, structured by means of retaining walls



that respond sensitively to the existing topography. The layout avoids formal terracing, instead creating a more naturalistic and integrated arrangement that works with the profile of the land.

- 3.3 The kitchen garden will provide space for the cultivation of seasonal vegetables, herbs, and soft fruit for direct use within the restaurant, supporting a sustainable and locally focused food offer. The orchard element will introduce a range of fruit-bearing trees in a considered arrangement, providing seasonal interest, biodiversity enhancement, and long-term landscape maturity.
- 3.4 Associated landscaping works will include internal access arrangements, , and complementary planting to ensure the area is both functional and visually interesting. Overall, the proposal will deliver a high quality productive landscape that enhances the setting of the restaurant and brings a currently underutilised part of the site into positive use.

4.0 PLANNING POLICY CONTEXT

- 4.1 The proposal has been assessed against relevant national and local planning policy, including Future Wales: The National Plan 2040, Planning Policy Wales, the Historic Environment (Wales) Act 2023, Technical Advice Notes 12 and 24, and the Newport Local Development Plan (2011–2026).
- 4.2 The following policies of the Newport Local Development Plan are relevant to the consideration of this proposal:
- SP1 – Sustainability
 - SP5 – Countryside
 - SP9 – Conservation of the Natural, Historic and Built Environment
 - GP1 – Climate Change
 - GP2 – General Amenity



- GP3 – Service Infrastructure
- GP4 – Highways and Accessibility
- GP5 – Natural Environment
- GP6 – Quality of Design
- GP7 – Environmental Protection
- T4 – Parking
- CF8 – Tourism
- CF9 – Celtic Manor
- CE7 – Conservation Area
- W3 – Provision for Waste Management Facilities in Development

Adopted Supplementary Planning Guidance (SPG)

4.3 The following adopted SPG documents are also relevant to the assessment of the proposal:

- Wildlife and Development
- Parking Standards
- Trees, Woodland, Hedgerows and Development Sites
- Waste Storage and Collection
- Air Quality



5.0 PLANNING APPRAISAL

i. Principle of Development

- 5.1 The site is located outside the defined urban boundary within the countryside but falls within the established Celtic Manor leisure and tourism area for planning policy purposes. As such, Policy SP5 (Countryside) is of particular relevance, alongside other policies relating to design, landscape, biodiversity and amenity.
- 5.2 Policy SP5 permits development in the countryside where it is appropriate to its location, respects landscape character and biodiversity, and is of a scale and design suitable to its context. In this case, the proposal seeks to introduce a kitchen garden and orchard to support the associated restaurant, providing locally grown, organic produce. This represents a form of rural diversification and sustainable food production closely linked to the existing restaurant business use, strengthening the sustainability and resilience of the enterprise.
- 5.3 The proposal does not introduce a new built form or independent use unrelated to the site's established leisure and tourism function. Instead, it enhances the land through productive landscaping, contributing positively to rural enterprise objectives and supporting local food sourcing in accordance with wider sustainability objectives.

ii. Character and Appearance

- 5.4 The site currently comprises underutilised land to the north-east of the restaurant and an existing car park area. The proposal introduces a high-quality kitchen garden and orchard that will sit comfortably within this landscape context.
- 5.5 The works include the retention and completion of a retaining wall to accommodate changes in levels, however, these are designed to be functional and landscape-led rather than dominant engineered features. The overall approach is



one of a productive, naturalistic landscape that enhances rather than urbanises the site.

- 5.6 Unlike hard-surfaced or engineered development, the proposal introduces planting, orchard trees, and structured growing areas that will soften the appearance of the site over time and strengthen its green infrastructure value. The result will be a positive visual enhancement, reinforcing the rural character of the setting and improving the transition between built form and surrounding landscape. This would allow compliance with policies SP5, SP9, GP2 and GP6.

iii. Access, Parking and Movement

- 5.7 Importantly, the proposal does not alter the existing site access arrangements from Belmont Hill and does not result in any changes to parking provision or layout. The existing car parking area serving the restaurant remains unaffected, and no loss of parking spaces is proposed.
- 5.8 There are no new vehicular access points or intensification of vehicle movements associated with the development. The kitchen garden and orchard use is ancillary to the main restaurant and will not generate additional traffic beyond existing operational requirements.
- 5.9 Accordingly, there are no adverse highway safety implications arising from the proposal, and the development is compliant with Policy GP4.

iv. Biodiversity and Green Infrastructure

- 5.10 The proposal delivers a clear biodiversity enhancement through the introduction of orchard planting, native and productive species, and diversified green infrastructure across the site. This represents a significant improvement in ecological value compared to the existing underutilised land.
- 5.11 The kitchen garden and orchard will support pollinators, seasonal habitats, and ecological connectivity within the wider landscape setting. The scheme therefore



complies with the step-wise approach to biodiversity enhancement as promoted by PPW and Policy GP5 of the LDP.

- 5.12 Rather than resulting in the loss of green infrastructure, the proposal strengthens it through structured planting, increased vegetative cover, and long-term landscape management linked directly to the operational use of the site.

v. Landscaping and Design Quality

- 5.13 The landscaping approach is integral to the proposal, forming the basis of the development rather than a secondary consideration. Planting will be carefully designed to create a productive yet attractive environment, with orchard trees, edible planting, and soft landscape elements arranged to provide seasonal interest and long-term maturity.
- 5.14 The inclusion of retaining structures is functional and necessary to respond to site levels, but these are secondary to the green landscape framework and will be visually softened through planting and natural materials.
- 5.15 Overall, the proposal represents a high-quality landscape led development that enhances the setting of the restaurant while contributing positively to the character of the wider area.

vi. Residential Amenity

- 5.16 Given the nature of the proposal as an outdoor kitchen garden and orchard, there will be no adverse impacts on neighbouring residential amenity. The use is low-intensity, quiet in nature, and primarily horticultural. There are no privacy, noise, or overlooking concerns arising from the development.



6.0 CONCLUSION

- 6.1 The proposal represents a positive and sustainable form of rural diversification directly linked to the existing restaurant use. It enhances the site through the introduction of a productive kitchen garden and orchard, delivering organic produce for local use while strengthening landscape character, biodiversity value and overall site quality.
- 6.2 The development does not impact parking or access, introduces no harmful visual or environmental effects, and is fully compliant with the Council's LDP.