

PACE

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We're a different kind of developer

Why? Because we have a set of goals and values that extend to having a positive effect on the people we connect with and the world we live in. It's an intrinsically progressive ethos that has been embedded from the start. Yes, we've been around for a long time and are proud of our pedigree, but we uphold these goals and beliefs with unceasing passion.

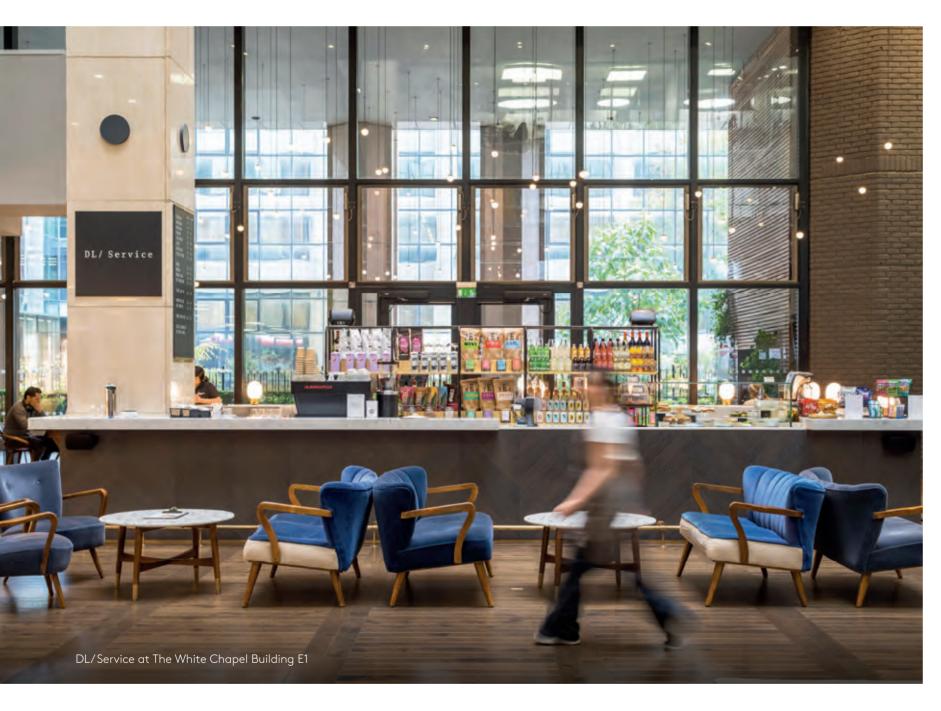
Better design for a better future

Above all, we champion high-quality, forward-thinking design. It's what underpins our unequalled position. We collaborate with leading industry practitioners to craft best-in-class Intelligent Buildings that improve life quality, benefit communities, and contribute to London's position as a leading global city — see pages 12 and 22.

We're also committed to sustainability, and it's no afterthought. Our design strategies are guided by a deep responsibility for our environmental impact. We've pledged to create 'long-life, low carbon' buildings and become a net zero carbon company by 2030 — see page 20.



From our brand to our design-led spaces, the Derwent London experience is distinctive, inspiring and user-focused.



People are at the heart of it

Central London is our home and focus, so we're always on home turf. We take pride in curating dynamic London villages and enhancing the local communities we touch. A crucial way we play our part is by providing financial and hands-on support to many inspiring neighbourhood charities and enterprises — see page 16.

So, whether it's with local people, our partners or our tenants, building long relationships is profoundly important to us. Even offering our tenants complimentary membership to a curated community with a growing list of advanced facilities, exclusive amenities and tangible benefits — see page 08.

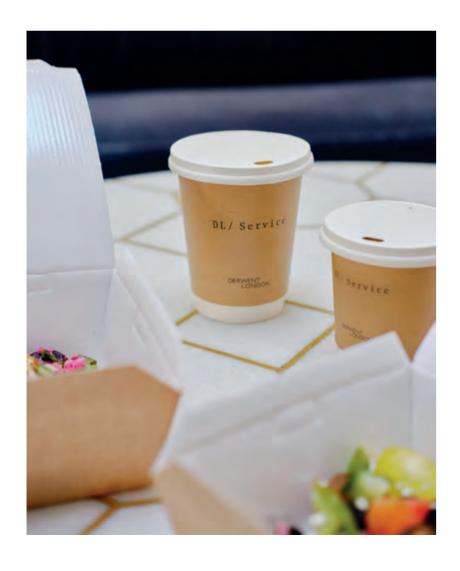
After all, people make us tick, so integrity and authenticity are central to all we do. We're entirely accountable for our actions, and our company culture is based on humanity and humility. We cherish and support our teams of talented, motivated individuals the power behind our unrivalled track record.



Creating a Community

Introducing the Derwent London Membership

We see our role going beyond the responsibilities of a traditional landlord, believing in strong relationships and creating a positive sense of community among the Derwent London family. This is the story of what it means to be a **DL/Member**.







We have never been a faceless landlord and we've always regarded the people who occupy our buildings as a community. Many of our properties are clustered in village-like areas of London such as Fitzrovia and Old Street. They feel like campuses to us, so it was our instinct to want to connect the 45,000+ people working within them. It led to the innovative concept of the Derwent London Membership, where every single office tenant could actively participate in an enriching community with added benefits.

Of course, the ultimate payoff for us is businesses staying and growing with us for the long-term. But that situation has such great advantages for the tenant, too. The relationship empowers us to respond to feedback and work together to create environments and amenities that truly fulfil their needs and reflect their identity. And the sense of belonging and community spirit has the positive knock-on effect of enhancing people's wellbeing. But is there a catch for Members? Absolutely not. It's an investment on our part that is a win-win for everyone.





We weren't short on activation ideas, but first we needed a digital anchor point – a way for Members to access everything effortlessly. Shunning off-the-shelf solutions, we invested in developing a bespoke product that would give us the functionality and engaging interface we wanted, and the **DL/App** was born. A simple sign-up process instantly puts a portal to a growing list of amenities and perks in your pocket. And the DL/prefix would soon become a hallmark for our ever-growing list of value-added benefits.

One of the most exciting of these is access to our **DL/ Lounges**: Fitzrovia's **DL/78** on Charlotte Street W1 and the newly launched **DL/28** on Featherstone Street EC1. They're beautifully designed, custom-built Member hubs comprising drop-in lounges, bookable meeting rooms and events spaces, cafés and more. Many of the amenities are complimentary, and Members pay for the others only when needed, instead of forking out for a yearly subscription.

Beyond these spaces, community engagement is ignited by our **DL/ Experience** team, who organise portfolio-wide events and charity initiatives as well as helping our social and sustainability agendas.

Our cafés and bars are equally important in fostering a strong community vibe, and our new **DL/Service** team ensures that the food and drink are of the highest standard (and highly delicious). An added perk of the App is access to a range of specially negotiated discounts on products and services from local businesses.

So, there's your introduction to the world of DL/ Membership. In future issues, we'll dive deeper into some of these Member initiatives and news.



The Finer Details of

The Featherstone Building

The newest addition to our Old Street village

Its outward appearance is inspired by the Victorian warehouse vernacular. Its construction, design and technology are forward-looking in the extreme. The Featherstone Building embraces principles of the past with the latest thinking. We shine a spotlight on four of its standout features that embody our vision for the future of the office.

The Featherstone Building is a ten-storey commercial development in a pivotal location in our Old Street village. It's unique in its architectural style and inherently sustainable. It was also the first scheme in our growing Intelligent Building portfolio, paving the way for a new generation of workspaces.

The building's architect, Morris+Company, is a progressive practice that sees eye-toeye with us on the design and construction of modern cities. They are sensitive to the heritage of the local urban landscape, cognisant of advanced building techniques, and passionate about design that responds to the needs of today's office users. The Featherstone Building epitomises these principles in an effortless fashion.









- 1. The communal rooftop amenity space on the tenth floor comprises a glazed pavilion with timber-framed bi-fold doors leading out onto a landscaped terrace garden. Rich biodiverse planting attracts wildlife, while tenants enjoy views overlooking Bunhill Fields and across central London.
- 3. The brickwork, lintels and architectural metalwork echo the signature style of the area's many heritage warehouse buildings. Sustainability-centric materials include low carbon concrete and cement replacements. The roof terrace incorporates materials recycled from the original building.





- 2. When creating the façade, we utilised advanced prefabrication and off-site construction techniques to reduce time, material usage and waste, which also helped lower the building's carbon footprint. We proudly communicate this modern modular assembly method by exposing the joins and junctions between sections.
- 4. Wrapping the building on all four sides, the floor-to-ceiling windows offer impressive views of London landmarks. Being openable, which is uncommon, gives tenants control of the airflow while sensors tell them when the air outside is freshest.

Making a Difference For a Decade

The story of the Derwent London Community Fund

s one of London's leading property investment companies, we have a significant stake in the city's future. While it's imperative to us that our buildings enhance the capital, we also have a responsibility to respect and enrich the neighbourhoods we touch.

In 2013, we created the Derwent London Community Fund. In ten years, we've invested £1 million in grassroots projects in central London. Here's a snapshot of some of the enterprises we've helped and the positive actions the

Fund has empowered.



All Souls Clubhouse

Beating loneliness among older people in the community is the worthy mission of this tremendous charity. Over the years, we've provided them with new kitchen facilities, helped fund their Wednesday lunch club and other social activities, and provided volunteers at Christmas.

The Spitz Charitable Trust

Harnessing the power of live music to boost wellbeing is the brilliant idea behind The Spitz. We've helped fund their participatory music sessions at a care home, benefitting residents, families and staff. Their summer parties are particularly celebratory and connective events.

Fitzrovia Community Centre

With the Fund paying for the creation of a community garden and courtyard art gallery, it's given families in Fitzrovia a safe outdoor communal space, affectionately known as the 'Secret Garden'. Since then, we committed to a three-year funding agreement, and volunteers continue to maintain the space.

Fitzrovia Youth in Action

The Warren five-a-side football pitch generates income that supports Fitzrovia Youth in Action's essential work with young people. The Fund helped resurface the pitch and set up a football league. We've also supported intergenerational activities, youth social action programmes and Christmas lunches for the community.

The Parent House

For parents dealing with challenges life can throw at you, The Parent House is a haven of guidance and practical support. We funded the 'Parent to Parent Outreach' programme for parent volunteers to encourage use of drop-in services offering mentoring, work placements and a crèche.



The children at this Paddington school were in desperate need of a library. The Fund enabled them to refurbish a London Routemaster bus. Since then, our volunteers have organised book collections and wrapped Christmas presents for refugee children.



The Soup Kitchen at the **American International Church**

Preparing 120 meals daily, the soup kitchen at the American International Church is a vital community service. As well as benefitting from our funding, the kitchen is frequently assisted by our volunteers, and companies in our supply chain helped us build and support a cabin, providing mental health support.



Providence Row

Addressing the immediate needs and root causes of homelessness are the goals of Providence Row. We've supported their breakfast service and peer mentoring programme, providing people with the skills and experience to help them get off the streets for good.



Migrateful

cookery classes.

barriers and access employment by sharing their culinary skills and cultural pride through

By funding their ABC Project, we supported

the Boundary Women's Project run by this wonderful community hub in East London. The 36-week programme provided confidence-building network events for The fund has supported the charity Migrateful, socially excluded women. who help migrants, refugees and asylum seekers gain confidence, overcome language



The Derwent London Community Fund team is excited to continue supporting local community initiatives. Visit our website for details of our upcoming projects and how to get involved.

derwentlondon.com

St Hilda's East Community Centre







Of course, you might wonder how ecologically friendly a solar park can be, and we have eco-positive plans for that too. We have already planted the land with native grasses and wildflowers, and a local sheep farmer will use the land beneath the panels to graze his flock. Plus, the panels are fixed to the ground with steel piles, which are minimally damaging, particularly in comparison to concrete foundations.

You also might ask why we own a site outside London, let alone north of the border. The story goes back to 2007 when we merged with London Merchant Securities. They held assets country-wide, and while most of that has been sold over the years, we retained 5,500 acres in Scotland. And the solar park isn't the first environment-based project we've instigated there; we also embarked on a major tree-planting programme back in 2015, for which we received our first accredited carbon units in 2020 under the UK Woodland Carbon Code.

This renewable energy project is not a one-off for us. Our ambition is to generate enough to meet the consumption of our entire portfolio. And we'd love to do that by embracing winter weighted technologies such as wind or hydro to give us year-round production. Watch this (green) space.

Destination

Delving into the details of our 25 Baker St. W1 project

\[/ ith its courtyard and substantial retail VV offering, 25 Baker St. will bring much more than prime office accommodation to Marylebone. It also incorporates some industryleading design and construction features. The Derwent London Development team share some of the project's standout stories.

What can you tell us about the prefabricated façade?

"We're incorporating a lot of 'DFMA', that's 'Design for Manufacture and Assembly' elements on this project, including the façade, which is being made off-site at Laing O'Rourke's Centre of Excellence facility along with prefabrication of mechanical and electrical elements. It's not necessarily about cost savings, but also ensuring better quality and minimising unnecessary waste. It's better from a Health & Safety perspective too because most of the work is done at ground level instead of many storeys up.

The façade stone is quarried on the Isle of Portland, Dorset, fixed to a concrete backing and integrated into a glazing unit within a metal frame. These 7.5m x 3m elements, weighing about eight tonnes each, are then craned into place like a jigsaw."



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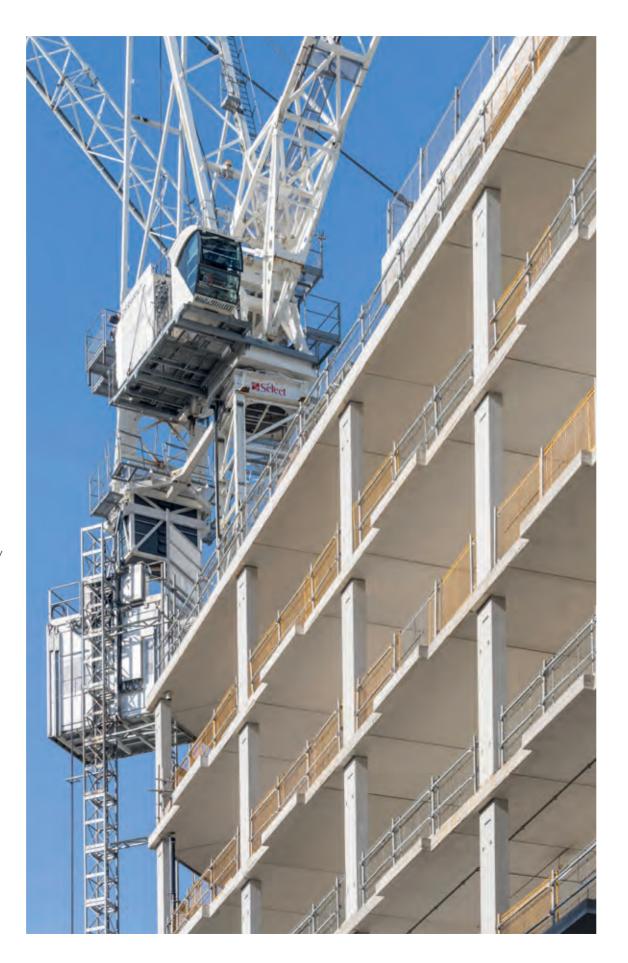
What makes 25 Baker St. an Intelligent **Building?**

"25 Baker St. will be smart from the start, with systems integrated over a converged cabling network. Their performance and outputs will be controlled through the OpenBlue software platform we developed with Johnson Controls. It's an exciting approach that allows us to monitor and improve operational energy efficiency and asset performance through fault diagnostics and proactive maintenance. Sensors in every part of the building will enhance the tenant experience by providing further data on local energy usage, space utilisation, and indoor air quality."

Tell us about a few of the building's more interesting sustainability credentials.

"The development is a showcase of ambitious sustainability credentials, where we have minimised carbon, both embodied and operational, as well as promoting wellness and biodiversity. Concrete is typically carbon intensive, with a lot of carbon in cement, we therefore seek to minimise it where we can. One way was to use cement replacements like GGBS, which comes from blast furnace waste.

We have minimised the use of unnecessary finishes by exposing the concrete soffit, and black concrete feature stair, expressing the inherent natural beauty of such materials. We are also installing 1,500 m² of sedum roof to promote biodiversity and encourage a thriving environment for wildlife. It'll be one of the few office buildings in London with bamboo toilet cubicles, which is much more sustainable than typical timber, because it grows at such a fast rate, and fertilises its own soil. The office building will also be all-electric, having Simultaneous Air Source Heat Pumps, greywater harvesting and openable windows allowing easy access to natural fresh air.



But our responsibility doesn't stop once the building is complete. 25 Baker St. is one of the first pilot projects in the UK to be enrolled on the NABERS UK Design for Performance scheme, which helps reduce the gap between expected and actual operational efficiency. The building will be assessed one year after full occupation to ensure it performs in the way it has been designed to."

Can you talk through the placemaking initiatives for the site?

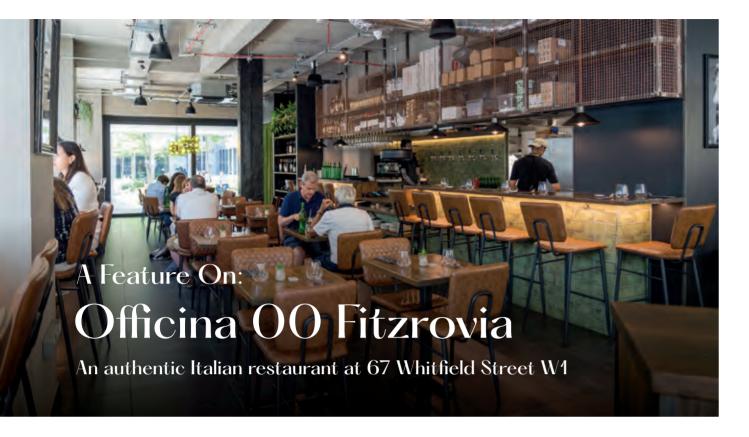
"The heart of the site used to be little more than a car park, but soon, the newly named Marylebone Walk will be a beautifully landscaped oasis comprised of a central courtyard, shops, restaurants and cafés. This central courtyard connects Baker Street to Gloucester Place, Blandford Street and George Street with walk-throughs. The ambition is to create a new destination, harmoniously blending the tenants of the office and residential buildings with the people who live and shop in the local area. We are keen that the 28,000 sq ft of retail space are geared

towards an eclectic mix of independent businesses. We were inspired by places like Eccleston Yard, St. Christopher's Place and Chiltern Street in Marylebone. The generous walk-throughs will feature lovely York stone paving and timber panelling. There will be public art, lighting, planting and furniture, which will all help to attract people into the space. Marylebone Walk itself is designed to be as flexible as possible, with moveable planting and street furniture to allow for potential events, so it'll soon be known as the go-to destination."

Finally, can you share where you're at with the project?

"We're in a great place; the works are complete and internal fit-out is well underway. 76% of the office space is already pre-let or pre-sold. It's an amazing achievement that reflects on the quality of the design and the efforts of the entire team involved. We're very encouraged by this positive take-up and look forward to delivering this fantastic scheme."







e were delighted to welcome Officina 00 to our 80 Charlotte Street campus, and we love the seasonal menus of small plates and creative pasta dishes created by founders Enzo Mirto and Elia Sebregondi. It's the duo's second restaurant, following their success in Shoreditch. And they're certainly finding a devout fanbase in the foodie-haven of Fitzrovia.

The pair grew up together in Naples, and it's that wonderfully frenetic city that influences their food. While tradition is their touchstone, they also bring innovative flavour-enhancing cooking techniques and a few unexpected twists to the table. Caserecce pasta with Japanese yuzu-flavoured chilli paste is one such example.

And here's another quick Italian lesson for you: Officina means 'workshop', and 00 (double-zero) is the grade of flour typically used to make pasta. It's a fitting name for a place where they elevate pasta-making to a sacred art form. Glance into the open kitchen, and you'll see the maestros make it fresh before your eyes, using a traditional workbench which gives the pasta its unique sauce-hugging texture.

If you fancy learning pasta-making yourself, their hands-on masterclasses are the way to wrap your head, hands and heart around its magic and mystery.





