



# Laystall House, 8 Rosebery Avenue

## London, EC1R 4TD

Laystall House has been spectacularly refurbished offering modern office space behind a retained façade.

Size:

790 to 1,784 sq ft

Rent:

£47.50 per annum

Service Charge:

£20.01 per sq ft (2024/2025)

Business Rates:

£19.50 per sq ft

Terms:

New FR & I lease

- Attractive converted Victorian warehouse;
- Media style office space;
- CAT A +;
- Colt & BT Fibre;
- Showers & demised WCs

#### Description

Laystall House has been spectacularly refurbished providing modern office space behind a retained façade.

A number of the original warehouse features have been preserved and combined with exposed services and modern fittings blending the old and new seamlessly.

The lower ground floor offers fully fitted, plug and play accommodation with fibre connectivity.

#### Location

Located within a prime Clerkenwell position, Laystall House offers unique, high quality floor space ideally suited to tech and creative industries.

The building benefits from excellent transport connectivity; Farringdon Station is just a 7-minute walk away, offering access to the Elizabeth Line, Crossrail, Circle, Metropolitan and the Hammersmith & City lines and Chancery Lane located 8 minutes away granting access to the Central Line.

Furthermore, Leather lane food market starts around the corner from Laystall House, providing a wide range of lunch options to occupiers.

#### Accommodation

The accommodation comprises of the following;

Total	1.784	165.74		
1st	994	92.35	£47.50 /sq ft	Available
4th	790	73.39	£47.50 /sq ft	Available
	sq ft	sq m	Rent	Availability

#### **Specification**

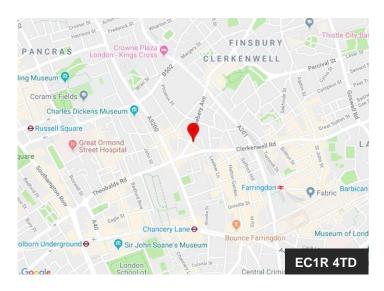
- Fully fitted
- Timber effect floors;
- · Galvanised steel perimeter trunking;
- Suspended LED lighting;
- VRF air conditioning;
- Fibre connection;
- Secure entry system;
- WCs and showers; and
- · Passenger lift.

#### **Business Rates**

Rates payable: £19.50 per sq ft







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