

Central Bedfordshire
Council
Priory House
Monks Walk
Chicksands,
Shefford SG17 5TQ

**This meeting
may be filmed.***



**Central
Bedfordshire**

please ask for Leslie Manning
direct line 0300 300 5132
date 22 April 2015

NOTICE OF MEETING

LICENSING SUB COMMITTEE

Date & Time

Tuesday, 5 May 2015 at 10.00 a.m.

Venue at

Room 14, Priory House, Monks Walk, Shefford

Richard Carr
Chief Executive

To: The Members of the LICENSING SUB COMMITTEE:

Cllrs R D Berry, D Bowater and I Dalgarno

[Named Substitutes:

Cllrs P N Aldis, Mrs A Barker, Mrs B Coleman, Mrs A L Dodwell, K Janes,
Mrs M Mustoe, I Shingler and N Warren]

All other Members of the Council - on request

***MEMBERS OF THE PRESS AND PUBLIC ARE WELCOME TO ATTEND THIS
MEETING***

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AGENDA

1. **Election of Chairman**

To elect a Chairman for the meeting.

2. **Welcome and Introductions**

3. **Apologies for Absence**

To receive apologies for absence and notification of substitute Members.

4. **Members' Interests**

To receive from Members any declarations of interest.

5. **Procedure for the Hearing of Applications under the Licensing Act 2003**

To note the procedure for hearing applications under the Licensing Act 2003 (copy attached).

6. **The Four Licensing Objectives**

To note the four Licensing Objectives (copy attached).

Reports

Item	Subject	Page Nos.
7.	Application for the Variation of a Premises Licence under The Licensing Act 2003 at The Queens Head, 20 Woburn Street, Ampthill, Beds To determine an application for a variation to the premises licence for The Queens Head, 20 Woburn Street, Ampthill, made under the Licensing Act 2003, to which representations have been received.	* 25 - 64
8.	Application for the Variation of a Premises Licence under The Licensing Act 2003 at The White Hart, 125 Dunstable Street, Ampthill, Beds To determine an application for a variation to the premises licence for The White Hart, 125 Dunstable Street, Ampthill, made under the Licensing Act 2003, to which representations have been received.	* 65 - 192

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Procedure for the hearing of applications The Licensing Act 2003

The Licensing Act 2003 (Hearings) Regulations 2005

**Public Protection
Central Bedfordshire Council
Priory House
Monks Walk
Chicksands
Shefford
SG17 5TQ**

0300 300 8000

**Licensing Sub-Committee Procedure for
Determining applications under the Licensing Act 2003**

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Introduction

- 1.1. The Licensing Act 2003 has placed local authorities at the centre of the decision making process for regulating the sale and supply of alcohol, provision of regulated entertainment and late night refreshment.
- 1.2. This document and the procedures detailed herein are based upon the guidance issued by the Local Government Regulation Service and with regards to the provisions of:
 - the Licensing Act 2003;
 - the Guidance issued by the Secretary of State for Culture, Media and Sport on 7 July 2004 under section 182 of the Licensing Act 2003; and
 - The Licensing Act 2003 (Hearings) Regulations 2005 (as amended).
- 1.3. This guidance is intended for all concerned in any way whatsoever with a hearing before a licensing panel (Licensing Sub-committee, the Licensing Committee or Council, as may be the case) in relation to the determination of applications under the Licensing Act 2003.

2. General Principles

- 2.1. All Members sitting on the determination of an application will always:
 - promote the right of all parties to have a fair hearing;
 - only have regard to such of the four licensing objectives that are subject to a relevant representation, namely:
 - the prevention of crime and disorder;
 - public safety;
 - the prevention of public nuisance; and
 - the protection of children from harm;
 - have regard to the Licensing Act 2003 and any relevant secondary legislation;
 - have regard to the Council's Statement of Licensing Policy;
 - have regard to the Guidance issued by the Secretary of State for Culture, Media and Sport under section 182 of the Licensing Act 2003;
 - treat each application on its own merits; and
 - undertake its decision-making responsibilities honestly and fairly, in an open, transparent and accountable way.

PRE-HEARING

3. Licensing Panels

- 3.1. Generally, hearings will take place before a Licensing Sub-committee consisting of three Members of the Licensing Committee, although, to avoid unnecessary adjournments, a fourth Member may attend as a substitute Member.
- 3.2. If, for any reason whatsoever, it is not possible to have a matter determined by a Licensing Sub-Committee, the matter would be heard by the Licensing Committee. A Licensing Committee must consist of between ten and fifteen Members and at least one half of those Members must attend for a hearing to proceed before the Licensing Committee.
- 3.3. In the highly unlikely event of it not being possible, for any reason whatsoever, to have a matter determined by either a Licensing Sub-committee or the Licensing Committee, the matter would be heard by Council.

4. Timescales for Convening a Hearing

- 4.1. Most hearings under the Licensing Act 2003 must normally take place within 20 working days from the last date in which representations can be made. There are exceptions to this rule.
- 4.2. Exceptions:
 - 4.2.1. A hearing must take place within 10 working days of the Authority receiving notification of a review of the premises following a closure order;
 - 4.2.2. A hearing must take place within 7 working days from the day after the end of the period within which the police can object to a temporary event notice;
 - 4.2.3. A hearing must take place within 5 working days beginning the day after the end of the last day for the police to object to an interim authority notice.
- 4.3. Hearings may be dispensed with where all relevant persons agree a hearing is unnecessary.

5. Notice of Hearing

- 5.1. Generally 10 clear days notice will be given of a hearing. There are exceptions to this rule.
- 5.2. Exceptions:
 - 5.2.1. 5 days notice will be given of a hearing for a review of a premises licence following a closure order;
 - 5.2.2. 2 days notice will be given of a hearing following police objection to an interim authority notice;
 - 5.2.3. 2 days notice will be given of a hearing following police objection to temporary events notice.

6. Persons to be Notified of a Hearing

- 6.1. The following persons must be notified of a hearing:
 - 6.1.1. Any applicant for any licence, provisional statement or review;
 - 6.1.2. Premises user who submitted a temporary event notice;
 - 6.1.3. Any person who has made relevant representations;
 - 6.1.4. Any Responsible Authority; and
 - 6.1.5. Where an application is made for a review, the holder of a premises licence or club premises certificate.

7. Contents of Notice

- 7.1. The notice of a hearing must contain:
 - 7.1.1. The date, time and place of the hearing;
 - 7.1.2. The procedure to be followed at the hearing;
 - 7.1.3. The right of a party to attend and to be assisted or represented by any person whether legally qualified or not;
 - 7.1.4. Any points upon which the authority considers that it will want clarification from a party at the hearing;
 - 7.1.5. The right of the party to provide additional information to provide any clarification sought by the Authority;
 - 7.1.6. The consequences of failing to attend the hearing or not being represented at the hearing;
 - 7.1.7. Any information the Licensing Authority has received in support or opposition of the application.

8. Hearings to be open to the public

- 8.1. Hearings will generally be open to the public as the Licensing Authority is committed to taking decisions in an honest, accountable and transparent way, but on occasions a licensing panel may find it necessary to exclude a party or parties, the public and press from all or any part of a hearing.
- 8.2. A panel will only pass an exclusion resolution where it considers that the public interest in doing so outweighs the public interest in the hearing, or that part of the hearing, taking place in public. Such decisions will be made on an individual basis.
- 8.3. The panel's deliberations, which do not form part of the hearing, will be conducted in private. The announcement of the panel's decision is part of the hearing and will generally be open to the public, subject to any exclusion resolution.

9. Failure to attend the hearing

- 9.1. No party is obliged to attend a hearing, although the Licensing Authority encourages all parties to attend hearings to make their application or representation, as may be the case.
- 9.2. Regardless of whether a party attends a hearing or not, the matter will generally be heard and determined by the licensing panel (the Council, the Licensing Committee or a Licensing Sub-committee). At the hearing, the panel will consider any application, representation or notice made by an absent party in the same way as it will of any application, representation or notice made by a party that attends the hearing.
- 9.3. If, however, the hearing is adjourned to a specified date, all parties will forthwith be notified of the date, time and place to which the hearing has been adjourned.

10. Disruptive behaviour

- 10.1. Any person who disrupts a hearing by the Council, the Licensing Committee or a Licensing Sub-committee of a matter under the Licensing Act 2003 may be required to leave the hearing.
- 10.2. It is for the panel hearing the matter to decide whether such person will be permitted to return to the hearing, but should they be allowed to do so, this may be on such conditions as the panel may specify.
- 10.3. If a disruptive person is a person who has a right to address the panel, then that person may, before the end of the hearing (i.e. before Stage 25 of the following procedure), put in writing any information they would have been entitled to give orally, had they not been required to leave the hearing.

SUB - COMMITTEE AGENDA

11. Licensing Sub-Committee agenda

- 11.1. The Licensing Sub-Committee Hearing shall be commenced in accordance with the Licensing Sub-Committee agenda. Any Committee matters shall be addressed at this stage.
- 11.2. The Licensing Sub-Committee Hearing procedure shall take over at the point at which the agenda item is called to be heard.
- 11.3. The Sub-Committee agenda shall deal with the issue of exclusion of press and public for the Licensing Sub-Committee Hearing.

HEARING PROCEDURE

12. Opening the Hearing

- 12.1. The Licensing Sub-Committee Hearing shall be formally opened by the Chair.
- 12.2. The Chair shall introduce Members of the licensing panel (a Licensing Sub-committee, the Licensing Committee or Council), officers present and all other parties present.
- 12.3. The Chair shall explain the procedure to be followed at the meeting and the nature of the decision to be taken by the panel.

13. Licensing Officer's Report

- 13.1. The Licensing Officer presents his / her Report, including an outline of the application, the representation(s) and any points upon which the Licensing Authority has given notice that it required clarification; and identifies anything relevant in the legislation, the Council's Statement of Licensing Policy and the statutory guidance issued by the Secretary of State for Culture, Media and Sport.
- 13.2. Members of the panel may ask questions of the Licensing Officer with regards to the Report.

14. Licensing Authority's request(s) for clarification

- 14.1. If points of clarification have been asked for, the Chair invites the Licensing Officer or relevant party to provide necessary information.
- 14.2. Members of the panel may ask questions with regards to the further information provided.

15. Presentation of Case / Submissions from Parties

- 15.1. In the order of Applicant, Responsible Authority and Interested Party (or in the case of a review the relevant person), each party shall be invited to undertake the following:
 - 15.1.1. Set out their case;
 - 15.1.2. Call Witnesses in support of their case (provided notification of the witnesses has previously been given to the Council);
 - 15.1.3. Introduce documentary evidence in support of their case (provided notification of the documentary evidence has previously been given to the Council); and
 - 15.1.4. Respond to any questions asked of them by Members of the Licensing Panel.
- 15.2. At the Sub-Committee and Chair's discretion each party may ask questions of other parties by directing them through the Chair.

- 15.3. The Sub-Committee shall have the absolute discretion to restrict the number of witnesses and documents that any party can introduce, or the time spent on submissions or oral evidence, to ensure the proper running of the hearing.
- 15.4. Any witnesses that any party is seeking to call that have not previously been notified to the Council, in advance of the hearing, shall only be allowed with the consent of all other parties at the hearing. The Sub-Committee shall have the sole discretion to refuse to allow any witnesses to be heard, even where the consent of all parties has been given. In reaching the decision the Sub-Committee may consider any circumstances they believe to be relevant, and will have regard to the relevance of the evidence to the matters before the Committee.
- 15.5. Any documents that any party is seeking to adduce that have not previously been notified to the Council, in advance of the hearing, shall only be allowed with the consent of all other parties at the hearing. The Sub-Committee shall have the sole discretion to refuse to allow any documents to be adduced, even where the consent of all parties has been given. In reaching the decision the Sub-Committee may consider any circumstances they believe to be relevant, and will have regard to the relevance of the evidence to the matters before the Committee.

16. Modification or Withdrawal of Application or Representation

- 16.1. The Chair shall ask the applicant whether the applicant wishes to modify the application (e.g. by way of withdrawing a licensable activity and / or reducing the times asked for and / or volunteering additional steps to promote the licensing objectives).
- 16.2. The Chair shall ask each party making a representation whether such party would like to withdraw their representation.

17. Closing Submissions

- 17.1. The Chair shall invite each of the parties to present a closing submission to the Sub-Committee.
- 17.2. The Chair shall invite the Licensing Officer to make any final representations.
- 17.3. At the end of the Closing Submissions the Chairman may ask the Legal Advisor if there is any clarification or points they wish to make.

18. Legal Advice

- 18.1. The role of the Legal Advisor is to provide Members with advice on:
 - Questions of law;
 - Matters of practice and procedure;
 - The options available to the sub-committee in making their decision;
 - Whether information or evidence is relevant to the licensing objectives;
 - Any relevant case law or guidelines.

18.2. The hearing shall be directed by the Chair and assisted by the Legal Advisor as appropriate and necessary.

19. Committee Decision in Relation to Procedure

19.1. The Sub-Committee shall be entitled to vary the order and procedure for the hearing, at its absolute discretion.

20. Determination of the Application

20.1. After all representations have been heard, the Chair will inform all parties that the panel will retire in private to determine the matter.

20.2. Either the panel will retire alone to a private room or all parties, officers and members of the public will be required to leave the room, although the panel may invite their legal adviser to join them for the purpose of providing only legal advice - the details of which will be disclosed upon the hearing reconvening.

20.3. Should the sub-committee need to ask any further questions of any party, all parties shall be invited to return for the purposes of asking and answering questions.

20.4. Where the hearing is for:

- a review of a premises licence following a closure order;
- a personal licence by holder of a justices licence; or
- a counter notice following police objection to a temporary event notice.

The Sub-Committee must make its determination at the conclusion of the meeting.

20.5. For all other hearings the determination must be made within 5 working days of the hearing. The Sub-Committee will generally announce the determination at the end of the hearing.

20.6. The Sub-Committee may consider adding any conditions necessary in order to promote one or more of the four licensing objectives:

- the prevention of crime and disorder;
- public safety;
- the prevention of public nuisance; and
- the protection of children from harm.

20.7. All decisions shall be made in line with the general principles as detailed in Appendix A, the range of options available for determining each type of application.

20.8. The Sub-Committee shall complete the decision notice as shown at Appendix B.

20.9. The hearing will reconvene and the Chair will either:

- announce the Sub-Committee determination including reasons for the determination; or
- advise those persons present that the Sub-Committee has not reached a decision, but will make a determination as soon as it can and, in any event, within five working days. All parties will then be notified forthwith of the decision.

POST HEARING

21. Record of Proceedings

- 21.1. The authority shall ensure that a record is taken of the hearing.
- 21.2. The record shall be kept for a period of six years from the date of the final action on the matter.

22. Irregularities

- 22.1. Proceedings shall be rendered void due to a failure to comply with the procedures set out in this document.
- 22.2. Any failure to comply with the Hearing Regulations shall not render the process or the decision void.
- 22.3. Where the Authority considers any person to have been prejudiced from the irregularity it shall take such steps as it considers fit to remedy the irregularity, before reaching its determination.
- 22.4. Clerical mistakes may be corrected by the Authority.

23. Decision Notices

- 23.1. The Authority shall provide a written notice of its determination as soon as practicable after the hearing and within 5 working days.

24. Appeals

- 24.1. An appeal against the determination of the Authority must be made to the appropriate Magistrates Court within 21 days of the date of delivery of the decision.

25. Closing the Hearing

- 25.1. The Chair shall thank all parties for attending and draw the hearing to a close.
- 25.2. Should there be another hearing to be heard the Sub-Committee shall begin the procedure again.

Licensing Sub-Committee Checklist
Procedure for determining applications under the Licensing Act 2003

Item				
1.	Chair to introduce Sub-Committee, Committee Administrator, other Officers and all Parties present.			
2.	Chair to explain procedure for hearing to all parties.			
3.	Licensing Officer to introduce application, including details of the premises, application, objections, references to the Licensing Objectives and Policy and Statutory Obligations.			
4.	Chair to invite Sub-Committee to ask any questions of the Licensing Officer, in relation to the report provided.			
5.	Chair to ask Licensing Officer whether there are any points requiring Clarification.			
Steps 6 to 9 to be completed for each party in the order of Applicant (A), Responsible Authority (RA) and Interested Party (IP) or Relevant Person (RP). The chair will invite each party to:		A	RA	IP/ RP
6.	Set out their case			
7.	Call Witnesses in support of their case (provided notification of the witnesses has previously been given to the Council);			
8.	Introduce documentary evidence in support of their case (provided notification of the documentary evidence has previously been given to the Council); and			
9.	Respond to any questions asked of them by Members of the Licensing Panel.			
Repeat steps 6 to 9 for each party				
10.	At the Sub-Committee and Chair's discretion each party may ask questions of other parties by directing them through the Chair.			
11.	Chair asks Applicant if they wish to modify or withdraw their application in any way.			
12.	Chair to invite closing submissions from applicant, responsible authorities and interested parties.			
13.	The Sub-Committee will retire into private to consider its decision.			
14.	Chair will announce the decision of the Sub-Committee and the reasons for the decision. The Chair will advise all parties of their right of appeal.			

Appendix 'A'

Options for determining applications

Determination of application for premises licence

- To grant the licence
- To grant with the addition of conditions necessary to promote any of the licensing objectives
- To exclude from the scope of the licence any of the licensable activities to which the application relates
- To refuse to specify a person in the licence as the premises supervisor
- To reject the application

Determination of application for variation of a premises licence

- To grant the variation
- To modify the conditions of the licence – this includes altering or omitting any existing condition or adding any new conditions
- To reject the whole or part of the application

Determination of application for review of a premises licence

- To modify the conditions of the licence – this includes altering or omitting any existing condition or adding any new conditions
- To exclude a licensable activity from the scope of the licence
- To remove the designated premises supervisor
- To suspend the licence for a period not exceeding three months
- To revoke the licence

Appendix 'B'



CENTRAL BEDFORDSHIRE COUNCIL

DECISION NOTICE

LICENSING ACT 2003

DECISION OF THE LICENSING SUB – COMMITTEE

<u>Date of Hearing</u>	
------------------------	--

<u>Applicant's Name:</u>	
<u>Premises Address:</u>	

<u>Application for:</u>	
-------------------------	--

<u>Reasons for Hearing:</u>	
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<u>Members of the Licensing Sub-Committee:</u>	
--	--

<u>Applicant:</u>	
<u>Person(s) Appearing on Behalf of the Applicant:</u>	

<u>Objector(s):</u>	
<u>Person(s) Appearing on Behalf of Objector(s):</u>	

<u>Other Persons Present:</u>	
-------------------------------	--

If appropriate:

<u>COMMENCEMENT DATE</u>
<u>This licence will come into effect from:</u>
<input type="checkbox"/> <u>The date of this decision</u>
<input type="checkbox"/> <u>The end of the period for appeal.</u>

FINDINGS OF FACT
The Sub-Committee made the following findings of fact:

DECISION
The Sub-Committee have decided that the application should be:

Granted (as set out in the application)

Refused

Amended to include the following conditions:

1.

2.

- The Sub- Committee considers the additional conditions necessary for the promotion of the licensing objectives.
- All Licences are granted subject to the mandatory conditions imposed by the Licensing Act, 2003.
- In coming to its decision, the Sub-Committee has taken into account:
 - The Licensing Act Section 18, which states that it must take such steps it considers necessary for the promotion of the licensing objectives;
 - The Secretary of State’s Guidance issued under section 182 of the Licensing Act 2003; and
 - Central Bedfordshire Council’s Licensing Policy
 - The merits of the application and the representations (including supporting information) presented by all parties.

REASONS FOR DECISION
The reasons for the Committee’s decision are as follows:

Prevention of Crime and Disorder

Public Safety

Prevention of Public Nuisance

Protection of Children from Harm

General – all four licensing objectives

<u>Irrelevant Representations</u>	
<u>The Sub-Committee determined that the following representations were irrelevant: Not applicable.</u>	
<u>Representation</u>	<u>Reason Representation was Considered Irrelevant</u>
1.	
2.	

<u>Right of Review</u>
<u>At any stage, following the grant of a premises licence, a responsible authority, such as the Police or an interested party, such as a resident living in the vicinity of the premises may ask the licensing authority to review the licence because of a matter arising at the premises in connection with any of the four licensing objectives. The review is a request for the Council to look at the existing licence and decide whether its conditions are adequate to meet the four licensing objectives defined under the Licensing Act 2003.</u>

<u>Effect of Failing to Comply with Conditions (Explained to Applicant)</u>
<u>The Sub-Committee has explained to the applicant the effect of failure to comply with any of the conditions attached to the licence or certificate is a criminal offence, which upon conviction, would result in a fine of up to £20,000 or up to six months imprisonment or both.</u>

<u>Right of Appeal</u>
<u>Applicants or any person who has made a relevant representation who is dissatisfied with this decision or the imposition of any condition or restriction has the right of appeal to the Magistrates Court within 21 days of the date on which they are notified of the decision.</u>

Signed: _____
[Name]
Chair of Licensing Sub-Committee

Date: _____

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The Four Licensing Objectives

To promote the following Licensing Objectives:

- 1. Prevention of crime and disorder**
- 2. Public safety**
- 3. Prevention of public nuisance**
- 4. Protection of children from harm**

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Meeting: Licensing Sub-Committee
Date: 5 May 2015
Subject: Application for the variation of a Premises Licence under The Licensing Act 2003 at The Queens Head, 20 Woburn Street, Ampthill, Beds
Report of: Head of Public Protection
Summary: The report provides information on which the Sub-Committee may base its determination of an application to vary a premises licence.

Advising Officer: Marcel Coiffait, Director of Community Services
Contact Officer: Margaret James, Principal Public Protection Officer (Licensing)
Function of: Licensing Committee of a licensing authority
Public/Exempt: Public
Wards Affected: Ampthill
Ward Councillors Cllr Mike Blair, Cllr Paul Duckett, Cllr Mark Smith
Location The Queens Head, 20 Woburn Street, Ampthill, Beds
Applicant TQH Ampthill Ltd
Applicant's agent Charles Wells Ltd
Reason for consideration by Sub-Committee This is an application to extend the hours for sale of alcohol, recorded music, late night refreshment and opening hours on a premises licence to which there have been fourteen representations from other persons.
Recommended decisions: **The sub-committee determines the application in accordance with the Statutory Guidance issued under the Licensing Act 2003, our Licensing Policy and the information contained within this report**
That, having regard to the application and relevant representations, the sub-committee takes such steps mentioned below as it considered necessary for the promotion of the licensing objectives.
That the sub-committee provides the reasons for its decision

CORPORATE IMPLICATIONS

Council Priorities:

Determination of this matter meets a particular Council priority as follows:

- Promote health and wellbeing and protecting the vulnerable.

Financial:

1. There are no direct financial implications for the Council.

Legal:

2. Licensing applications are considered pursuant to specific legislation, explained within the report.
3. Any decision made by the Sub-Committee could be the subject of an appeal to the Magistrates Court by the license applicant or by an objector to the application.

Risk Management:

4. All Council members are aware that any licensing matter decision which is unreasonable or unlawful could be open to challenge and could result in reputational damage and potential financial penalty.
5. The report details the options available to the Sub-Committee in determining the application/s and recommends a decision/s which could be reached. Any decision taken by the Sub-Committee has a risk of appeal to the Magistrates Court.

Staffing (including Trades Unions):

6. Not Applicable.

Equalities/Human Rights:

7. To ensure that any decision does not unfairly discriminate, public authorities must be rigorous in reporting to Members the outcome of an equality impact assessment and the legal duties.
8. Public Authorities must ensure that decisions are made in a way which minimises unfairness, and without a disproportionately negative effect on people from different ethnic groups, disabled people, women and men. It is important that Councillors are aware of this duty before they take a decision.

When decisions are made, decision makers must have the relevant data, including the results of equality impact assessment, and of consultation and involvement, to ensure they reach an informed decision.”

Public Health

9. All licensing applications are sent to Health as a Responsible Authority they have the opportunity to make representations in relation to the four licensing objectives.

Community Safety:

10. The Sub-Committee is required under the Crime and Disorder Act 1998 to consider the crime and disorder implications of their decisions and is reminded of the Council's responsibility to co-operate in the reduction of crime and disorder in Central Bedfordshire.

Sustainability:

11. Not Applicable.

Procurement:

12. Not applicable.

Location of the Premises

13. The premises is situated on one of the main thoroughfares through Ampthill in an area of mixed residential and business use.
14. A map of the area is attached at Appendix A.

Details of the present application

15. This is an application for the variation of a premises licence by TQH Ampthill Ltd (Attached at Appendix B), to extend the hours for the sale of alcohol, recorded music, late night refreshment and opening hours.

Representations

16. Representations have been received from fourteen other persons. (Attached at Appendix C)

17. No representations have been received from Responsible Authorities.

Responsible authority	Comment
Police	No representations
Fire	No representations
Environmental Health	No comments
Health & Safety	No comments
Planning	No comments
Child Protection	No representations
Public Health	No comments
Trading Standards	No representations

Application 1 Guidance

18. In accordance with the provisions of the Licensing Act 2003 and the Council's scheme of delegation, all applications with relevant representations must be determined by a sub-committee

19. When determining the application, Members should only consider issues, which relate to the licensing objectives, which in this case are:

The Prevention of Crime & Disorder/Public Safety/The prevention of public nuisance

20. The sub-committee must have regard to the statutory guidance issued under section 182 of the Licensing Act 2003 and the Council's Statement of Licensing Policy. (Sections 7.1; 7.2 and 7.3 refer to the relevant licensing objectives).

21. Members should not allow themselves to pre-determine the application or to be prejudiced in favour or opposed to the representations and shall only determine the application having had an opportunity to consider all relevant facts.

Options

Option A: Grant the variation

Option B: Grant the variation with conditions (may include restrictions on licensable activities/hours)

Option C: Reject the application

Appendices:

Appendix A – Location map

Appendix B – Application for variation

Appendix C – Representations

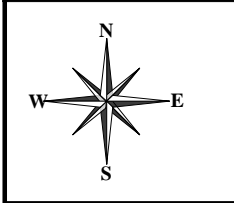
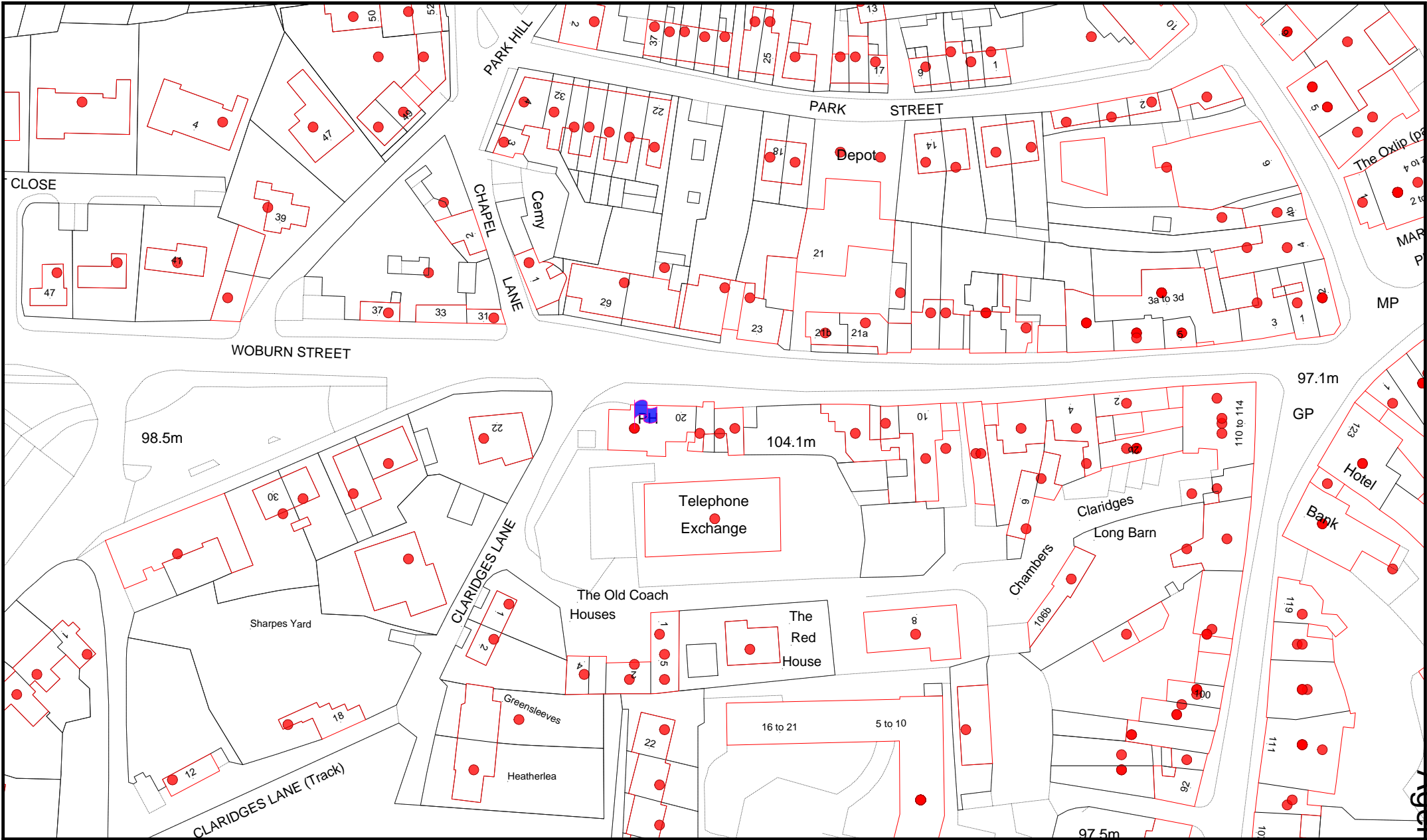
Background Papers: (open to public inspection)

The Licensing Act 2003

Central Bedfordshire Council

(on website)

APPENDIX A




Date: 14 April 2015

Scale 1:1000

The Queens Head
20 Woburn Street
Ampthill

© Crown Copyright and database right. 2015
Ordnance Survey 100049029.
Central Bedfordshire Council.

Cities Revealed aerial photography copyright
The GeoInformation Group, 2010



Agenda Item 7
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Appendix B

Application to vary a premises licence under the Licensing Act 2003

PLEASE READ THE FOLLOWING INSTRUCTIONS FIRST

Before completing this form please read the guidance notes at the end of the form. If you are completing this form by hand please write legibly in block capitals. In all cases ensure that your answers are inside the boxes and written in black ink. Use additional sheets if necessary.

You may wish to keep a copy of the completed form for your records.

I/We TQH Ampthill Limited

(Insert name(s) of applicant)

being the premises licence holder, apply to vary a premises licence under section 34 of the Licensing Act 2003 for the premises described in Part 1 below

Premises licence number 2000010

Part 1 – Premises Details

Postal address of premises or, if none, ordnance survey map reference or description Queens Head 20 Woburn Street			
Post town	Ampthill	Postcode	MK45 2HP
Telephone number at premises (if any)	01525 405016		
Non-domestic rateable value of premises	£12250		

Part 2 – Applicant details

Daytime contact telephone number	01525 405016		
E-mail address (optional)			
Current postal address if different from premises address			
Post town		Postcode	

Part 3 - Variation

Please tick as appropriate

Do you want the proposed variation to have effect as soon as possible?

Yes

No

If not, from what date do you want the variation to take effect?

DD	MM	YYYY

Do you want the proposed variation to have effect in relation to the introduction of the late night levy?
(Please see guidance note 1) Yes No

Please describe briefly the nature of the proposed variation (Please see guidance note 2)

The proposed variation to the Premises Licence is intended to allow the operator of the site to extend his hours both in terms of opening hours and some of the licensable activity allowed in the site. The operator does not intend to change his current trading style but rather allow the option for later trading hours on the weekend for his regular, local customers.

The detail of the variation is as follows.

Opening Hours:

Sunday to Thursday - 11:00 to 00:00

Friday & Saturday - 11:00 to 01:00

Sale of Alcohol:

Sunday to Thursday - 11:00 to 23:30

Friday & Saturday - 11:00 to 00:30

Recorded Music:

Sunday to Thursday 11:00 to 23:30

Friday & Saturday - 11:00 to 00:30

Provision of Late Night Refreshment:

Sunday to Thursday - 23:00 to 23:30

Friday & Saturday - 23:00 to 00:30

There is no requirement to extend the hours for live music other than Non Standard Timings.

Seasonal Variations and Non Standard Timings:

- Bank Holiday Monday – retain 1 hour extension to terminal hour but remove Bank Holiday Friday & Saturday as these extensions will not be needed with new hours (if granted)
- Bank Holiday Sunday – amend to 1hour extension to terminal
- Christmas Eve, Boxing Day & New Years Day – amend wording to read as: Christmas Eve, Boxing Day and New Years Day; 1 hour extension to terminal hour if these do not fall on a Friday or Saturday.
- New Years Eve – amend wording to read as: From end of permitted hours on New Years Eve to the start of permitted hours on New Years Day.

If your proposed variation would mean that 5,000 or more people are expected to attend the premises at any one time, please state the number expected to attend:

--

Part 4 Operating Schedule

Please complete those parts of the Operating Schedule below which would be subject to change if this application to vary is successful.

Provision of regulated entertainment

Please tick all that apply

- a) plays (if ticking yes, fill in box A)
- b) films (if ticking yes, fill in box B)
- c) indoor sporting events (if ticking yes, fill in box C)
- d) boxing or wrestling entertainment (if ticking yes, fill in box D)
- e) live music (if ticking yes, fill in box E)
- f) recorded music (if ticking yes, fill in box F)
- g) performances of dance (if ticking yes, fill in box G)
- h) anything of a similar description to that falling within (e), (f) or (g) (if ticking yes, fill in box H)

Provision of late night refreshment (if ticking yes, fill in box I)

Supply of alcohol (if ticking yes, fill in box J)

In all cases complete boxes K, L and M

E

Live music Standard days and timings (please read guidance note 7)			Will the performance of live music take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input checked="" type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	<p>Please give further details here (please read guidance note 4) Live music as per the Live Music Act i.e. between 8am and 11pm in front of an audience of no more than 200 people.</p> <p>State any seasonal variations for the performance of live music (please read guidance note 5)</p> <p>Non standard timings. Where you intend to use the premises for the performance of live music at different times to those listed in the column on the left, please list (please read guidance note 6) Bank Holiday Monday – 1 hour extension to terminal hour Bank Holiday Sunday – 1 hour extension to terminal hour Christmas Eve, Boxing Day & New Years Day – 1 hour extension to terminal hour if these do not fall on a Friday or Saturday. New Years Eve – From end of permitted hours on New Years Eve to the start of permitted hours on New Years Day.</p>		
Mon			
Tue			
Wed			
Thur			
Fri			
Sat			
Sun			

F

Recorded music Standard days and timings (please read guidance note 7)			<u>Will the playing of recorded music take place indoors or outdoors or both – please tick</u> (please read guidance note 3)	Indoors	<input checked="" type="checkbox"/>
Day	Start	Finish		Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Mon	11:00	23:30	<u>Please give further details here</u> (please read guidance note 4) Disco and karaoke; background music by way of CD's, juke box, tv and radio		
Tue	11:00	23:30			
Wed	11:00	23:30	<u>State any seasonal variations for the playing of recorded music</u> (please read guidance note 5)		
Thur	11:00	23:30			
Fri	11:00	00:30	<u>Non standard timings. Where you intend to use the premises for the playing of recorded music at different times to those listed in the column on the left, please list</u> (please read guidance note 6) Bank Holiday Monday – 1 hour extension to terminal hour Bank Holiday Sunday – 1 hour extension to terminal hour Christmas Eve, Boxing Day & New Years Day – 1 hour extension to terminal hour if these do not fall on a Friday or Saturday. New Years Eve – From end of permitted hours on New Years Eve to the start of permitted hours on New Years Day.		
Sat	11:00	00:30			
Sun	11:00	23:30			

I

Late night refreshment Standard days and timings (please read guidance note 7)			Will the provision of late night refreshment take <u>place indoors or outdoors or both – please tick</u> (please read guidance note 3)	Indoors	<input checked="" type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish			
Mon	23:00	23:30	<u>Please give further details here</u> (please read guidance note 4) Provision of hot drinks & snacks		
Tue	23:00	23:30			
Wed	23:00	23:30	<u>State any seasonal variations for the provision of late night refreshment</u> (please read guidance note 5)		
Thur	23:00	23:30			
Fri	23:00	00:30	<u>Non standard timings. Where you intend to use the premises for the provision of late night refreshment at different times, to those listed in the column on the left, please list</u> (please read guidance note 6) Bank Holiday Monday – 1 hour extension to terminal hour Bank Holiday Sunday – 1 hour extension to terminal hour Christmas Eve, Boxing Day & New Years Day – 1 hour extension to terminal hour if these do not fall on a Friday or Saturday. New Years Eve – From end of permitted hours on New Years Eve to the start of permitted hours on New Years Day.		
Sat	23:00	00:30			
Sun	23:00	23:30			

J

Supply of alcohol Standard days and timings (please read guidance note 7)			<u>Will the supply of alcohol be for consumption – please tick</u> (please read guidance note 8)	On the premises	<input type="checkbox"/>
				Off the premises	<input type="checkbox"/>
				Both	<input checked="" type="checkbox"/>
Day	Start	Finish	<u>State any seasonal variations for the supply of alcohol</u> (please read guidance note 5)		
Mon	11:00	23:30			
Tue	11:00	23:30			
Wed	11:00	23:30			
Thur	11:00	23:30	<u>Non-standard timings. Where you intend to use the premises for the supply of alcohol at different times to those listed in the column on the left, please list</u> (please read guidance note 6)		
Fri	11:00	00:30	Bank Holiday Monday – 1 hour extension to terminal hour Bank Holiday Sunday – 1 hour extension to terminal hour Christmas Eve, Boxing Day & New Years Day – 1 hour extension to terminal hour if these do not fall on a Friday or Saturday. New Years Eve – From end of permitted hours on New Years Eve to the start of permitted hours on New Years Day.		
Sat	11:00	00:30			
Sun	11:00	23:30			

K

Please highlight any adult entertainment or services, activities, other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children (please read guidance note 9).

Amusement with Prizes machine.

- I have enclosed the premises licence
- I have enclosed the relevant part of the premises licence

If you have not ticked one of these boxes, please fill in reasons for not including the licence or part of it below

Reasons why I have not enclosed the premises licence or relevant part of premises licence.

M

Describe any additional steps you intend to take to promote the four licensing objectives as a result of the proposed variation:

a) General – all four licensing objectives (b, c, d and e) (please read guidance note 10)

Good management during extended hours and licensable activities ensuring compliance with the Licensing Act as at present.

b) The prevention of crime and disorder

Liason with local police and Licensing Authority.

c) Public safety

Promotion of public safety by effective management, provision of sufficient first aid boxes and accident reporting procedures.

d) The prevention of public nuisance

Customers requested to respect local residents and to leave premises in a quiet and orderly manner.

e) The protection of children from harm

Children under 16 to be accompanied by an adult. No sale of alcohol made to a person under 18 years of age.

Staff to request photographic ID from any customers if in doubt of age (to prevent under age sales).

Checklist:


Please tick to indicate agreement

- I have made or enclosed payment of the fee; or
I have not made or enclosed payment of the fee because this application has been made in
relation to the introduction of the late night levy.
- I have sent copies of this application and the plan to responsible authorities and others where
applicable.
- I understand that I must now advertise my application.
- I have enclosed the premises licence or relevant part of it or explanation.
- I understand that if I do not comply with the above requirements my application will be
rejected.

**IT IS AN OFFENCE, LIABLE ON SUMMARY CONVICTION TO A FINE NOT EXCEEDING
LEVEL 5 ON THE STANDARD SCALE, UNDER SECTION 158 OF THE LICENSING ACT 2003,
TO MAKE A FALSE STATEMENT IN OR IN CONNECTION WITH THIS APPLICATION.**

Part 5 – Signatures (please read guidance note 11)

Signature of applicant (the current premises licence holder) or applicant’s solicitor or other duly authorised agent (please read guidance note 12). **If signing on behalf of the applicant, please state in what capacity.**

Signature	 KAREN ELKINS
Date	
Capacity	LICENSING CO-ORDINATOR ON BEHALF OF APPLICANT

Where the premises licence is jointly held, signature of 2nd applicant (the current premises licence holder) or 2nd applicant’s solicitor or other authorised agent (please read guidance note 13). **If signing on behalf of the applicant, please state in what capacity.**

Signature	
Date	
Capacity	

Contact name (where not previously given) and address for correspondence associated with this application (please read guidance note 14)			
Licensing Team Charles Wells Limited The Brewery Havelock Street			
Post town	Bedford	Post code	MK40 4LU
Telephone number (if any)	01234 244452		
If you would prefer us to correspond with you by e-mail, your e-mail address (optional) karen.elkins@charleswells.co.uk			

**Woburn Street
Amphill
MK45 2HP**

Central Bedfordshire Council

13 APR 2015

PUBLIC PROTECTION

**Licensing Team
Central Bedfordshire Council
Watling House
High Street North
Dunstable
Beds LU6 1LF**

9 April 2015

Dear Sirs

Application dated 18 March 2015 by the Queen's Head, Amphill, for a variation to its licence

Please treat this as a written representation in relation to the above licence application.

I object to the proposed variation. The Queen's Head is right in the middle of a residential area. The result of allowing later opening would inevitably be a very considerable increase in the number and lateness of drinkers walking along Woburn Street, where my house is. Inevitably many of them will be drunk and noisy and creating a public nuisance. Woburn Street is narrow and the houses are right on the pavement. We are not allowed to have double glazing as the building is listed. My children's bedrooms are at the front of the house and the children have to get up early on Saturdays and Sunday for school/rugby. There is absolutely no doubt that to allow later opening would interfere with their sleep.

Amphill has a considerable history of problems caused by the late licensing of premises serving alcohol. Since the White Hart ceased to be open late these problems have, so far as I am aware, largely if not entirely abated. It would be extremely regrettable, and unfair on local residents, if the Council were to make the same mistakes that it has in the past and allow late-night drinking in Amphill again.

There is no reasonable basis for allowing the Queen's Head to stay open any later than it already does. Please reject the application.

Yours

Form B

**CENTRAL BEDFORDSHIRE COUNCIL
Licensing Act 2003**

13 APR 2015

Public Protection

REPRESENTATION FORM FROM OTHER PERSONS

This representation is made by another person in respect of the premises to be licensed as detailed below

Your name/organisation name/name of body you represent (see note 3)	[Redacted] Ampthill Town Councillor and Central Bedfordshire Councillor.
Organisation name/name of body you represent (if appropriate) (see note 3)	
Postal and email address	
Contact telephone number	

Name of the premises you are making a representation about	The Queens Head
Address of the premises you are making a representation about.	Woburn Street, Ampthill

Your representation must relate to one of the four Licensing Objectives (see note 4)

Licensing Objective	Yes Or No	Please detail the evidence supporting your representation or the reason for your representation. Please use separate sheets if necessary
Prevention of crime and disorder	NO	The Queens Head is a small public house with a loyal and distinct clientele, whom I doubt will be the source of criminal activity.
Public safety	NO	I do not believe the Queens Head is likely to be a threat to public safety.
Prevention of public nuisance	YES	There is no doubt that the later a public house closes, the more noticeable will be the departure of its customers to residents living in the immediate vicinity. On warm evenings, outside tables are also used. On both counts, an extension could create unnecessary disturbance.
Protection of children from harm	NO	As long as there is adequate policing of underage drinkers, I hope this will not be a problem.

Please suggest any conditions that could be added to the licence to remedy your representation or other suggestions you would like the Licensing Sub Committee to take into account. **	The Queens Head is a small public house, with a particular character, so should not attract "outsiders" simply in order to drink later than normal. However, this will always be a risk if open until 1am, so I believe local residents should be protected from potential disturbance. A condition that drinking at outside tables should not take place after 11.30pm may be helpful.
---	---

Signed: [Redacted]

Date: 10th April 2015

Please see notes on reverse
This form must be returned within the Statutory Period.

Central Bedfordshire Council

13 APR 2015

Public Protection

Woburn Street,
Amphill,
Bedfordshire.
MK45 2HP.

April 12, 2015

Licensing Team,
Central Bedfordshire Council,
Watling House,
High Street North,
Dunstable,
Bedfordshire.
LU6 1LF

Dear Sir/Madam.

It has been brought to our attention that the Queens Head public house of 20 Woburn Street Amphill MK45 2HP has applied for a late license on the 18th March 2015. As a resident of Woburn street Amphill we are officially opposing this application based on the following:

1. Prevention of crime and disorder.

In our 12 years of experience living on Woburn street we have witnessed and been victims of crime and disorder which were directly linked to periods of time when the White Hart and The Queens Head in Amphill have been serving drinks both officially and unofficially beyond normal opening times. Incidents include numerous damage to vehicles and property at the owners cost. Evidence of not all but some of these incidents were reported to the police which you should be able to access from police records.

2. Public safety.

We have personally witnessed many situations where public safety has been a huge problem. Again directly linked to periods of time when the White Hart and The Queens Head in Amphill have been serving drinks both officially and unofficially beyond normal opening times. The landlord of the Queens Head pub has proven his inability to manage his patrons behavior both inside and outside the premises to remedy any dangerous and inappropriate behavior. examples of this we have witnessed include but not limited to:

1. Fighting in the road and pavement outside the Queens Head public house and along Woburn street.
2. Loud shouting and abusive language outside the Queens head and along Woburn street.
3. Pub benches and Tables placed in the middle of Woburn street (road) at the crest of the hill by patrons creating an immense danger to oncoming vehicles, nearby pedestrians and parked vehicles.
4. Taxis pulling up outside and sounding their horn after legal hours.

3. Prevention of public nuisance and protection of children from harm.

Living directly opposite the Queens Head public house within a residential area, public nuisance has been a huge issue for us and our family. The Landlord's laid back, irresponsible and inconsiderate approach to running the public house has led to many inappropriate and offensive situations, examples of this include but not limited to:

1. Urinating in public outside the Queens Head public house and along Woburn street.
2. Fighting in the road and pavement outside the Queens Head public house and along Woburn street.
3. Loud shouting and screaming outside the Queens Head public house and along Woburn street.
4. Abusive language outside the Queens Head public house and along Woburn street.
5. Littering of alcohol and food containers outside the Queens Head public house and along Woburn street.
6. Trespassing on private property along Woburn street.

As a family with young children we find the above examples of behavior not only a public nuisance but also harmful to our children who are not only being exposed to inappropriate language and behavior but are also suffering from disrupted nights sleep.

We feel that all of these problems would be exasperated if the Queens Head public house were successful in their application.

Sincerely yours,

Central Bedfordshire Council

13 APR 2015

Public Protection

Dunstable Street
Amphill
Beds
MK45 2NG
10th April 2015

To The Licensing Team
Central Bedfordshire Council
Watling House
High Street North
Dunstable
Bedfordshire
LU6 1LF

Dear Sirs

Application of 18 March 2015 by the Queen's Head, Amphill for a variation to its licence

I am writing with regard to the above application and would like to register my objection. This is based on the following:

- Regardless of how well any establishment follows rules and regulations allowing people to drink late into the night simply creates a situation where the likelihood of drunken rowdy behaviour increases. This has been evidenced very recently in the centre of Amphill at No 4 where late licencing has resulted in drunken brawls with serious damage to people and property caused. Historically this was the case too when the White Hart operated its late licence and other establishments before them.
- I live very close to the centre of town on Dunstable Street and have witnessed first-hand the increase in noise and rowdy behaviour late into the night as a result of the late operating of No 4. Walking to my own front door can now be a highly intimidating experience. Between the closure of the White Hart and the opening of No 4 the situation in the centre of Amphill late at night had improved dramatically.
- My belief is that the Queens Head pub is a good establishment that is run perfectly well – but the increase in hours will simply increase the problems of unruly behaviour in the centre of Amphill and there is nothing that the publican of the Queens Head will be able to do to stop it once people have left their premises. It is the responsibility of the licencing committee to refuse the licence to prevent the problem happening the first place.
- I understand that The Hide Wine Bar has a late licence but that they actually elect not to make use of it now because it has been their experience that they cannot control the trouble that is caused as a result of staying open late.

In conclusion: the centre of Amphill is not just commercial it is residential and we residents rights to live peacefully should not treated as subservient to the needs of late night drinkers. Only the licensing committee has the power to prevent the problems associated with late night drinking in the centre of Amphill and it is your duty to act. Please do so by refusing this licence.

Yours faithfully

Patricia Davies

From:
Sent: 11 April 2015 16:41
To: Licensing Enquiries
Subject: Variation of License at Queen's Head Pub and White Hart Pub in Ampthill

I am writing to lodge my strong objection to the proposed late licenses at the two pubs in Ampthill for the following reasons:

1. I live at Claridges Lane, Ampthill just behind the Queen's Head Pub and a 3 min walk away from the White Hart. I have lived here for 13 years;
2. The bedrooms in my property are at the rear, the most susceptible elevation to noise nuisance from both pubs;
3. In the past I and my young daughter have been seriously disturbed by noise from the Queen's Head pub, especially when the pub holds folk music evenings and people drink outside the pub;
4. On the occasions when live music is played at the pub, we are always woken from our sleep - such sleep disturbance is unacceptable since we live in a residential area;
5. In addition, in the summer, when people drink outside and our windows are open to keep us cool at night, we are regularly woken and have had many disturbed nights sleep due to the noise from the Queen's Head;
6. This makes life difficult for my daughter who needs to get up for school at 6.30am and myself as I work full time, and we both need good undisturbed sleeps;
7. The area adjacent to the Queen's Head pub is wholly residential, and a late licence in such an area is simply not appropriate and would create a real public nuisance;
8. Furthermore when people leave the pub, it is not unusual for them to come up our lane and finish drinking, littering, talking, use foul language, arguing and on several occasions- fighting. It is intimidating to ask such people to lower their voices or move on and I don't feel safe when I have to do that. I also worry that my property will be damaged by such people if they wanted to vent their anger at me for having asked them to be quiet;
9. Whilst I am not regularly disturbed by the White Hart (when it was open), my neighbours on Woburn Street regularly were and I am very concerned on their behalf and therefore object to that late licence too;
10. The cumulative impact of such late licences needs to be carefully considered since the effect if both pubs were granted would be compounded than if only one went ahead.

Please acknowledge receipt of this email and confirm that my objections will be considered and addressed when you determine these two applications for the late licenses.

Regards

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For more information please visit <http://www.symanteccloud.com>

Victoria Clark2

From:
Sent: 13 April 2015 12:53
To: Licensing Enquiries
Subject: Variations of licences objection.

Please would you forward to the appropriate department, with thanks.

I write to object to the proposed variations of licences for both the 'Queen's Head' and the 'White Hart' in Ampthill.

The last three weekends in Ampthill have seen a return to the 'bad old days' of a few years ago which resulted in Ampthill people power forcing a licence review of an establishment in Ampthill causing major public nuisance. This establishment was told to put an end to it's activities and peace has reigned since.

Another establishment has now been given licence to operate until 1am and consequently clients are leaving much later. It draws late night revellers from both outside the town and other pubs etc within the town. Unfortunately, this has set a precedent and the two establishments named in the licence variations now want to stay open longer.

Ampthill town and it's centre is small, the centre being a residential heart to our community. Early morning drunkenness and anti social behaviour has and is again, ruining the quality of life for our residents living within the centre and around. A check of police records will show that they are again being called out in the early hours of the morning. The police do not have the resources to man our town centre unless called. Residents feel unsafe in their own homes, windows have been broken, shouting and fighting ensues, property is stolen and vandalised, cars and taxis are a nuisance, all causing sleepless nights. I plead with you not to grant both these licensing variations for operating hours. One of the establishments is on the market square in the centre and the other just a stone's throw away. With regards,

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Patricia Davies

From:
Sent: 13 April 2015 14:13
To: Patricia Davies
Subject: Fwd: Queens Head and White Hart, Ampthill - Licensing Hours -

> Sent: 11 April 2015 18:35
> To: Licensing Enquiries
> Subject: Queens Head and White Hart, Ampthill - Licensing Hours -

>
> Dear Sir / Madam

>
> I live in Claridges Lane and am writing to lodge my strong objection to the proposed late licenses at the Queens Head and the White Hart in Ampthill because:

>
> I live a stones throw from the Queen's Head Pub and a few minutes walk away from the White Hart and as a result am susceptible to noise disturbance from both pubs.

>
> I am already seriously disturbed by noise from the Queen's Head pub when the pub holds music evenings and when people drink outside the pub. When I sit outside in my garden it is extremely disturbing to hear the noise from the pub. My young children frequently cannot get to sleep when music is played at the pub especially in the summer as they require their bedroom windows to be open.

>
> When live music is played at the pub we are always woken from our sleep - this is unacceptable in a residential area. We moved to Ampthill for peace and tranquility and to find licensing hours may be increasing to 1am in an area such as Ampthill is shocking. We have had many disturbed nights during the summer from the noise at the Queens Head. This affects our sleep as we have to get up at 6.30am to go to school and work.

>
> We live on a quiet lane and are regularly disturbed by drunks, people swearing, fighting and littering. I have felt quite threatened by this behaviour on occasion. We live in a residential area where young families live. It is not an area for people to party until 1am. If people would like to do so they can travel to nearby Bedford or Milton Keynes. These changes would certainly create a public nuisance.

>
> I am also very concerned about the White Hart being granted a late licence and the impact it would have to residents on Woburn St and the rest of Ampthill. It is not the impact everybody in Ampthill wants. Also if the White Hart is granted a late licence then it opens up late licences to other establishments and Ampthill will alter completely. Residents will move out and the impact will be huge. The council needs to look to the future. Also everybody still talks about how the White Hart used to operate and how awful it was. Please do not allow that mistake to happen again. It will be catastrophic on the town and will impact property prices. The cumulative impact of such late licences needs to be carefully considered since the effect if both pubs were granted would be compounded rather than if only one went ahead.

> Please would you kindly acknowledge receipt of my email and confirm that my objections will be considered and addressed when you determine these two applications for the late licenses. I strongly object and would like the council to maintain the village-like atmosphere in Ampthill. If the spirit of the town changes it will affect whether I will continue to live here.

>

>

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Central Bedfordshire Council

15 APR 2015

Public Protection

Dunstable St
Amphill
Beds MK45 2NG
11/04/15

Dear Sir/Madam,

Ref: Variation of licence at The Queens Head, Amphill

I would like to raise an objection to the above variation application. I live (together with my family) on Dunstable St, not far from the Queens Head pub. We have lived in the same house for almost 15 years and it is noticeable that when late licences are granted instances of anti-social behavior also rise substantially.

The type of instances fall entirely within the description of prevention of public nuisance (noise related incidents caused by people leaving the pub with a late licence, instances of minor property theft and vandalism such as plant pots being taken & smashed, windows being broken etc), public safety (there have already been at least two recorded fights in the town centre since a bar opened there recently with late drinking), and the prevention of crime and disorder (all of the above).

We have bedrooms that overlook Dunstable St directly and we are regularly awoken by noise when a late licence is granted. Whilst some noise and disturbance is to be expected in the centre of a town, a regular late licence would mean that it could once again become an inhospitable place at night for the majority of residents in the centre of Amphill, every weekend. Past experience has shown that late licences in Amphill (or any other small town) by definition cause longer drinking, which in turn means groups of drunk people gathering in the early hours of the morning, waiting for cabs or walking along the main residential roads in & out of town.

The cctv in Amphill has in recent years been switched off (since the White Hart last closed). The justification for this was a lack of criminal or anti-social behavior. Looking at this another way - whilst the pubs had late licences, cctv was required to monitor behavior and aid enforcement of any action required due to people leaving the pubs late & causing disturbance. Re-instating the late licences will return us to a position whereby those situations will inevitable occur again.

Yours faithfully

CENTRAL BEDFORDSHIRE COUNCIL
Licensing Act 2003

07 Apr 2010

Public Protection

REPRESENTATION FORM FROM OTHER PERSONS

This representation is made by an other person in respect of the premises to be licensed as detailed below

Your name/organisation name/name of body you represent (see note 3)	
Organisation name/name of body you represent (if appropriate) (see note 3)	Amphill Town Council
Postal and email address	66 Dunstable Street Amphill Beds MK45 2JS
Contact telephone number	01525 844170

Name of the premises you are making a representation about	The Queen's Head
Address of the premises you are making a representation about.	Woburn Street Amphill Beds

Your representation must relate to one of the four Licensing Objectives (see note 4)

Licensing Objective	Yes Or No	Please detail the evidence supporting your representation or the reason for your representation. Please use separate sheets if necessary
Prevention of crime and disorder	yes	The night time economy of the Town Centre has changed over the past two years, which has resulted in the incidents of crime and disorder reducing. It is hoped that the atmosphere this has provided can be retained.
Public safety	yes	Residents in the Town are concerned that the Town Centre will become a no go area again.
Prevention of public nuisance	yes	Noise nuisance and anti social behaviour has reduced dramatically over the period since the nearby White Hart premises have been closed. It has been established that the Town Centre is a residential area. With both the White Hart and the Queen's Head applying for late night licences the night time economy will change completely to the detriment of the local residents.
Protection of children from harm	no	

Please suggest any conditions that	A restriction on the licensing conditions for opening hours
---	---

Form B.

could be added to the licence to remedy your representation or other suggestions you would like the Licensing Sub Committee to take into account. **

to be limited to 12 midnight.

Signed: _____

Date: 2/4/2015

Please see notes on reverse

This form must be returned within the Statutory Period.

NOTES

1. If you do make a representation you will be invited to attend a meeting of the Licensing Authority's Committee and any subsequent appeal proceeding. If you do not attend, the Committee will consider any representations that you have made.
2. This form must be returned within the statutory period of 28 days from the date the application was displayed on the premises of the date given in the public notice in a local newspaper or other local publication.
3. Representations can only relate to the four licensing objectives.
4. Your representation will be passed to the applicant, to allow them the opportunity of addressing your concerns. Your representations will be published in the report available to the Licensing Committee, which will be publicly available. Names and addresses will only be withheld from the Committee report at your request.
5. Please return this form when completed, along with any additional sheets, to:

Central Bedfordshire Council
Public Protection
Watling House
High Street North
Dunstable
Bedfordshire
LU6 1LF

Tel: 0300 300 8647

Woburn Street Ampthill MK45 2HP

Public Protection
Central Bedfordshire Council
Watling House
High Street North
Dunstable
LU6 1LF

Central Bedfordshire Council

02 APR 2015

Public Protection

31 March 2015

Dear Sirs

APPLICATION FOR VARIATION OF PREMISES LICENCE – 17 MARCH 2015 - THE QUEENS HEAD, 20 WOBURN STREET, AMPHILL, MK45 2HP

I am writing to oppose the recent application for extension of hours for licensable activities at the Queens Head pub.

I live on Woburn Street, opposite the Queens Head pub. Extending the pub's opening hours is entirely unacceptable for the following reasons:

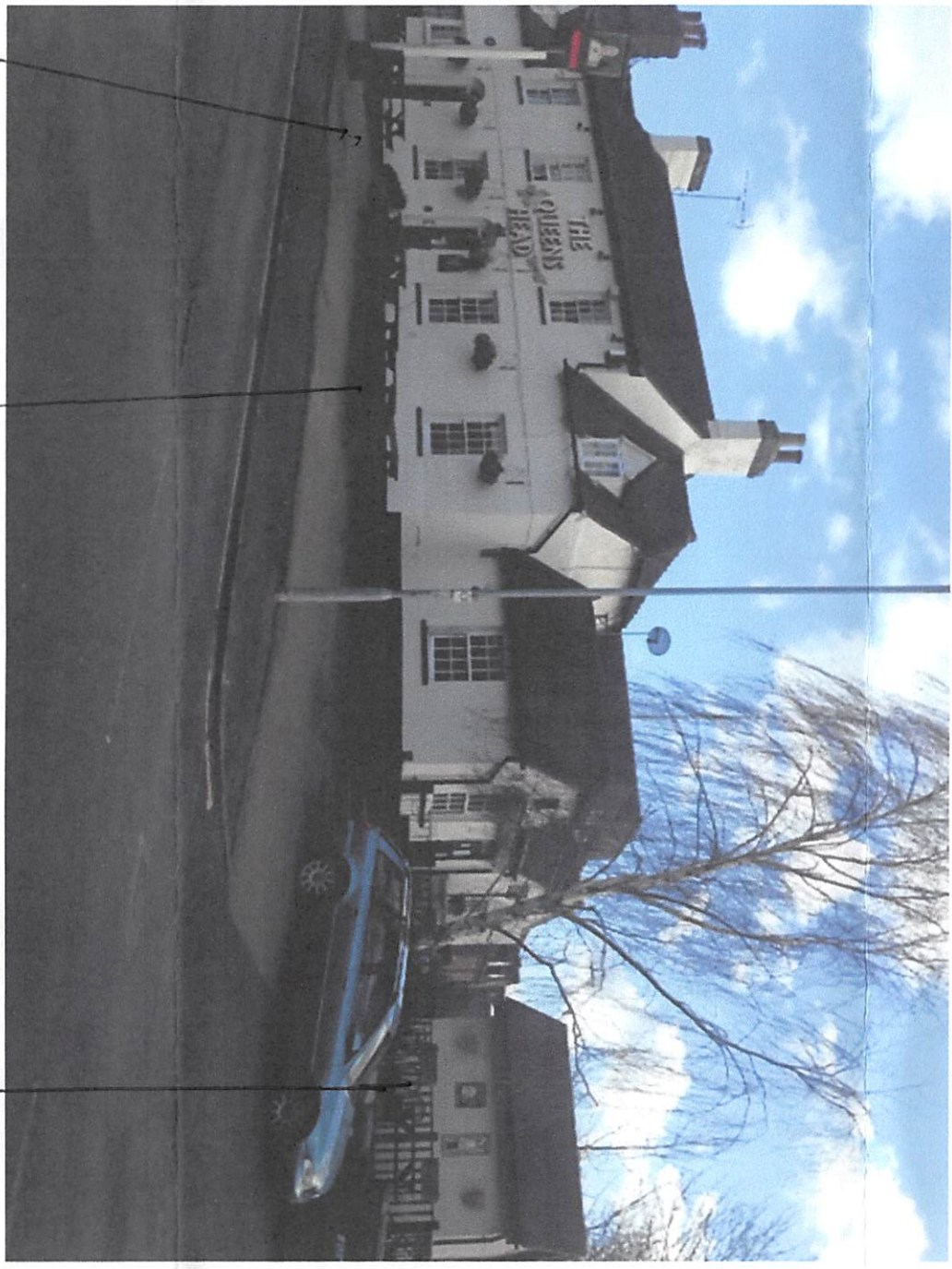
- It will lead to an increase in noise and disturbance for the local residents. Many of the pub's customers, particularly smokers and in the summer, sit to the side and in front of the pub, where noise is not contained in any way (see attached photograph). It is unacceptable for local residents to be subjected to a lot of noise and late-night drunken behaviour in these seated areas until 1am at the weekend and 12am during the week. Loud music can also be heard all along the street, especially in the summer when doors and windows are left open. The pub is located in a densely-populated residential area and extending its licensing hours for serving alcohol and playing recorded music is inappropriate for its location.
- There have already been a number of public nuisance, crime and disorder incidents reported lower down on Woburn Street and in central Ampthill outside drinking establishments following the extension of licensing hours. During the weekend of 21 March 2015, I believe the police were consulted about troublesome customers in the Hide bar on Woburn Street (customers who were moving on to drink after 11pm at the No 4 Bar in Ampthill) and there was further disorder in central Ampthill (involving a smashed window). Extending the Queens Head's licensing hours will lead to further disorder and public nuisance along Woburn Street, as customers walk along Woburn Street from the town late at night (or arrive in taxis and cars from further afield). Ampthill has

also had a history of problems caused by late-night licensing of drinking establishments.

- The pub is located on the brow of a hill with approximately 6-8 pub benches situated on a narrow, sloping pavement outside the pub (see attached photograph). When there are lots of customers, not only do they create a lot of noise, but they tend to spill out across the pavement and on to the road, which is a public safety concern for cars approaching the blind summit of the hill. Neighbours tell me there have in the past been incidents of customers throwing pub benches on to the road. If the extension is approved, the risk of a serious accident is significantly increased due to a combination of the physical location and a greater number of intoxicated customers.
- There are two young families situated directly opposite the pub and it is unfair to subject children to noise and inappropriate behaviour late into the night throughout the week as well as at the weekend.

I therefore hope you will take all of the above into account and turn down the application.

Yours faithfully



Sloping, uneven
 Pavement
 v. close to
 road

6-8 benches in front,
 capacity for 60+ people
 drinking after hours.

Approx. 3
 benches, possibly
 20+ people. No
 noise containment.

Residential properties are directly
 opposite.

Woburn Street

Central Bedfordshire Council
Amptehill

02 APR 2015 MC45 211

Public Protection 27 March 2015

Queens Head, 20 Woburn Street, Amptehill.

Dear Sir or Madam,

We see in the local paper that the Queens Head, 20 Woburn Street, Amptehill has applied to extend its licensing hours to midnight and 1 am. Given the close proximity to residential property on Woburn Street and the noise from the venue and guests leaving and arriving, we wish to object to this application.

Yours sincerely

Central Bedfordshire Council

Chapel Lane
Amphill
Bedford
MK45 2LN

27 MAR 2015

Public Protection

25th March 2015

Dear Sir

re Change of opening hours at The Queens Head, 20 Woburn Street, Amphill MK45 2HP

I wish to object strongly to the proposed changes to the opening times, my house is opposite The Queens Head and the noise generated will keep me awake and seriously impact on my quality of life.

I have lived in my house for the last six months so it has been winter time and the windows are shut but even so when there is live music at the Queens Head I can clearly hear the music.

I also think that the increase in opening times will effect the value of my property no one wants to live next door week in week out to noisy neighbours.

Please, please don't grant the extension of opening hours I am having to look after two elderly parents my life is really stressful at the moment and I really, really need a good nights sleep.

Yours sincerely

**Woburn Street
Amphill
Bedfordshire
MK45 2LL**

**Public Protection
Central Bedfordshire Council
Watling House
High Street North
Dunstable
LU6 1LF**

Central Bedfordshire Council

14 APR 2015

Your Ref: QH

12th April 2015

Dear Sir/Madam,

Public Protection

The Queens Head Public House, Amphill, MK45 2HP
Application for Variation/Extension of Hours - Licensing Activities by Charles Wells

In accordance with the notice placed in the front door of The Queens Head pub and we wish to object to the requested amendment to the pub's licence, allowing the late night sale of alcohol, refreshment and the provision of entertainment.

We have lived ~~near~~ the Queen Head for over 28 years and therefore we feel our objections should be listened to by the licensing committee.

We have few issues with the current landlord Richard Hammond but we feel the proposals are out of place with our local environment. Indeed the pub on its own web site describes The Queens Head as a community Pub within a village atmosphere. Therefore we do not feel the proposals fit in with the spirit of the Queens Head, particularly as it's very much "a locals pub". Extended drinking hours will attract non locals to Woburn Street who are in search of a late night drinking den – particularly now that the White Hart has closed. We believe that closed, partly because of the unruly behaviour and late night trouble which we are now trying to avoid in Woburn Street. Therefore, by accepting the application you would be merely moving the problem 200 metres up the road from the town centre into the fairly quiet neighbourhood of Woburn Street. To a point, the pressure created by the White Hart was accepted by the community because this was the town centre, yet this part of Woburn Street this is very much a residential area and as such should receive protection from the licensing authorities. Potential problems created by late night drinking will likely create significant issues for the immediate and local community - for example:-

Prevention of Crime & Disorder :- We have experienced a number of events over the years where the pub appears to be frequented by school kids – some of whom may or may not be 18 yrs old. In the past, we have had issues on Friday evenings and we certainly don't wish to return to those dark days BUT we do occasionally have problems, for example at the end of term and birthdays and late drinking hours may see the return of more frequent examples of unruly behaviour. When we have unruly behaviour we do occasionally call the police on 101 and sometimes they are interested but most of the time we never see any police presence to control such instances. We also have problems with kids urinating in Woburn Street and Claridges Lane (between the pub and no 22).

We have had many instances where alcohol is "squirreled" in our garden over the fence or in the under growth up Claridges Lane so in other words, customers of the Queens Head do not always purchase refreshments from the pub – possibly because of cost – or perhaps they are under age and wouldn't be served anyway? The current landlord is aware of this problem. We have also had our property damaged through alcohol related incidents – namely in 2008 where

a drunk punter from the QH pub decided to drive home and damaged our fence and both our cars parked in one of our drives off Claridges Lane.

We have also had wooden fence panels in Woburn St broken by unruly behaviour from guests of the Queens Head.

Public Safety:- I certainly wouldn't recommend the public to walk through the occasional large gatherings outside the pub – particularly late at night and in the summer when the evenings are warmer.

Prevention of Public Nuisance:- In our opinion the noise generated by the pub particularly late at night is already unacceptable. Whilst we are not suggesting the current landlord serves after time we do experience issues with noise from the courtyard at the rear of the pub into the early hours – even during the week – particularly when the weather is better in the summer months. We believe this would be even more unbearable if later licensing hours were approved. We hear this noise quite clearly at times of year when we have our bedroom window open (situated at the rear of our property) - which can cause difficulty to sleep. In fact we hear noise from the Queens Head courtyard most evenings throughout the year when we take our dog for a late night walk up Claridges Lane, typically between the hours of 10.45pm and 11.30pm. The problems arise when the weather becomes more pleasant and what appear to be regulars enjoying their company well into the early hours.

Protection of Children From Harm:- There are at least two families living directly across the road from the pub in Woburn Street. Allowing opening hours to 1pm would create unnecessary issues for those children with bedrooms looking directly at the pub. We have been unfortunate to see from our own windows men urinating outside the pub on the pavement – and when walking down Woburn Street to the Alameda Restaurant. Also men for some reason – particularly when there is a large gathering at the pub – such as end of school term/teenage birthdays – can frequently be found urinating in Claridges Lane and on or near our cars parked in the driveways. We also hear excess noise – revving up cars, slamming doors and motorbikes, bottles and glasses being broken together with shouting and screaming. Let's face it, people who are a bit tipsy do not talk quietly regardless of the time of day - but late at night – noise carries a long way and this could get worse.

If you have any questions following the reading of our letter please let us know but in the meantime we look forward to your sympathetic review of objections to the application.

Many thanks for your assistance in this matter.

Yours faithfully,

Patricia Davies

From: Licensing Enquiries
To:
Subject: RE: The Queens Head, 20 Woburn Street

From:
Sent: 14 April 2015 16:51
To: Licensing Enquiries
Subject: Re: The Queens Head, 20 Woburn Street

The Queens Head PH, Woburn Street, Ampthill

We are extremely concerned about the recent application to extend the licensing and live music hours at the above premises. We are therefore objecting to / submitting comments on the licensing application on the basis of 'Prevention of Crime and Disorder'. The premises is located in a predominantly residential part of the street on the fringes of the town centre within the Ampthill Conservation Area. The application relates to extended hours throughout the week. We already experience passing disturbance from people after visiting pubs/facilities in the town when their behaviour is loud, exuberant and sometimes offensive, particularly on Friday and Saturday evenings. We have also experienced incidents of vandalism: a glass thrown through our front house window resulting in damage to interior fabrics as well as the window, liquid thrown over the front door, bare foot prints on the front door, half drunk bottles / cans and broken glass left along the street and on our front door step and two incidents of a broken car wing mirror. Some of these incidents have been reported to the local police. There are now some new venues in the town centre that have late opening hours, and we have noticed an increase in this type of unsocial behaviour again since the opening of The Hide (2a Woburn Street) last summer. In addition to the noise from people in the street the noise of people talking in The Hide was audible in our back garden last summer despite assurances from the Council at the time of the application that there would be no nuisance from noise. We therefore have concerns that another establishment providing later drinking hours will pull people up and down our section of Woburn Street, exacerbating the existing weekend problems resulting in increased disturbance and pedestrian street noise directly outside our house but now throughout the week. This will have a negative impact on the reasonable enjoyment of our property and will disturb our sleep and that of our children. All the above will lead to a detriment in the amenity value of the Ampthill Conservation Area and adversely affect the reasonable enjoyment of our property until and beyond midnight and 1am for 365 days a year. We do not feel that this is acceptable.

Yours Sincerely

· Woburn Street.

Woburn Street
Amphill
MK45 2HP
29 March 2015

To The Licensing Team
Central Bedfordshire Council
Watling House
High Street North
Dunstable
Bedfordshire
LU6 1LF

Dear Sirs

Application of 18 March 2015 by the Queen's Head, Amphill for a variation to its licence

I am writing in relation to the above licence application. I object to the proposed variation. My reasons are:

1. The Queen's Head is in a residential area. I live very close to the Queen's Head on Woburn Street. The result of allowing later opening times would be a considerable increase in the number and lateness of drinkers walking along Woburn Street. It is likely that many of them will be drunk and noisy and some may create a public nuisance. That is certainly our experience when the White Hart in Amphill had late opening hours.
2. Woburn Street is narrow and the houses are right on the pavement. We are not allowed to have double glazing as the building is listed. My children's bedrooms are at the front of the house and the children have to get up early for school on Saturday mornings and sports matches on Sunday morning. There is no doubt that to allow later opening would interfere with their sleep and mine.
3. Amphill has a history of problems caused by late licensing of premises serving alcohol. In 2012, I had to contact Alan Stone in the Public Protection Team on several occasions regarding the nuisance caused by noise and drunken behaviour outside the White Hart after 11pm. There were problems in Amphill with drunken people shrieking and the noise from people waiting for and then getting in and out of taxis late at night. I also spoke to the police about public nuisance caused by late night drinkers. Please see the attached report from the Council's Public Protection Team which includes comments on increased taxi, vehicle and people noise from late night opening times at different premises in the centre of Amphill.

There is a late opening time at Number 4 Bar and Grill in the main square of Amphill. There are indications that this is becoming problematic following disturbance late at night in the square last weekend. I am aware that The Hide also had problems with drunken behaviour when it was using its late licence.

It would be extremely regrettable, if the Council were to inflict the problems associated with more late-night drinking on Amphill's local residents again, just when the town was becoming quiet enough most weekends and weekdays late at night to allow residents to sleep.

There is no reasonable basis to allow the Queen's Head to stay open any later than it currently does. Please reject the application.

Yours faithfully

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Meeting: Licensing Sub-Committee
Date: 5 May 2015
Subject: Application for the variation of a Premises Licence under The Licensing Act 2003 at The White Hart, 125 Dunstable Street, Ampthill, Beds
Report of: Head of Public Protection
Summary: The report provides information on which the Sub-Committee may base its determination of an application to vary a premises licence.

Advising Officer: Marcel Coiffait, Director of Community Services
Contact Officer: Margaret James, Principal Public Protection Officer (Licensing)
Function of: Licensing Committee of a licensing authority
Public/Exempt: Public
Wards Affected: Ampthill
Ward Councillors Cllr Mike Blair, Cllr Paul Duckett, Cllr Mark Smith
Location The White Hart, 125 Dunstable Street, Ampthill, Beds
Applicant Punch Taverns plc
Applicant's agent TLT Solicitors
Reason for consideration by Sub-Committee This is an application to vary hours and conditions on a premises licence to which there have been eleven representations from other persons.
Recommended decisions: **The sub-committee determines the application in accordance with the Statutory Guidance issued under the Licensing Act 2003, our Licensing Policy and the information contained within this report**
That, having regard to the application and relevant representations, the sub-committee takes such steps mentioned below as it considered necessary for the promotion of the licensing objectives.
That the sub-committee provides the reasons for its decision

CORPORATE IMPLICATIONS

Council Priorities:

Determination of this matter meets a particular Council priority as follows:

- Promote health and wellbeing and protecting the vulnerable.

Financial:

1. There are no direct financial implications for the Council.

Legal:

2. Licensing applications are considered pursuant to specific legislation, explained within the report.
3. Any decision made by the Sub-Committee could be the subject of an appeal to the Magistrates Court by the license applicant or by an objector to the application.

Risk Management:

4. All Council members are aware that any licensing matter decision which is unreasonable or unlawful could be open to challenge and could result in reputational damage and potential financial penalty.
5. The report details the options available to the Sub-Committee in determining the application/s and recommends a decision/s which could be reached. Any decision taken by the Sub-Committee has a risk of appeal to the Magistrates Court.

Staffing (including Trades Unions):

6. Not Applicable.

Equalities/Human Rights:

7. To ensure that any decision does not unfairly discriminate, public authorities must be rigorous in reporting to Members the outcome of an equality impact assessment and the legal duties.
8. Public Authorities must ensure that decisions are made in a way which minimises unfairness, and without a disproportionately negative effect on people from different ethnic groups, disabled people, women and men. It is important that Councillors are aware of this duty before they take a decision.

When decisions are made, decision makers must have the relevant data, including the results of equality impact assessment, and of consultation and involvement, to ensure they reach an informed decision.”

Public Health

9. All licensing applications are sent to Health as a Responsible Authority they have the opportunity to make representations in relation to the four licensing objectives.

Community Safety:

10. The Sub-Committee is required under the Crime and Disorder Act 1998 to consider the crime and disorder implications of their decisions and is reminded of the Council's responsibility to co-operate in the reduction of crime and disorder in Central Bedfordshire.

Sustainability:

11. Not Applicable.

Procurement:

12. Not applicable.

Location of the Premises

13. The premise is situated on the main through route and close to a mini roundabout complex in the town centre. Other retail properties are situated around this area. There is some residential property within the nearby surroundings. A small public space, with a local monument, is situated nearby. There is a large supermarket with 'off' licence authorisation situated just over 100 metres away to the North of the premises. An additional 'off' licensed premise is situated within 100 metres of the premises to the North East The nearest 'on' licensed premises are in excess of 100 metres from the premises and to the North and the South.

14. A map of the area is attached at Appendix A.

Details of the present application

15. This is an application for the variation of a premises licence by Punch Taverns plc (Attached at Appendix B), to extend the hours for the sale of alcohol and late night refreshment, and amend current licence conditions.

Representations

16. Representations have been received from eleven other persons. (Attached at Appendix C)

17. No representations have been received from Responsible Authorities.

Responsible authority	Comment
Police	No representations
Fire	No representations
Environmental Health	No representations
Health & Safety	No comments
Planning	No comments

Child Protection	No comments
Public Health	No comments
Trading Standards	No comments

Application 1 Guidance

18. In accordance with the provisions of the Licensing Act 2003 and the Council's scheme of delegation, all applications with relevant representations must be determined by a sub-committee

19. When determining the application, Members should only consider issues, which relate to the licensing objectives, which in this case are:

The Prevention of Crime & Disorder/Public Safety/The prevention of public nuisance

20. The sub-committee must have regard to the statutory guidance issued under section 182 of the Licensing Act 2003 and the Council's Statement of Licensing Policy. (Sections 7.1; 7.2 and 7.3 refer to the relevant licensing objectives).

21. Members should not allow themselves to pre-determine the application or to be prejudiced in favour or opposed to the representations and shall only determine the application having had an opportunity to consider all relevant facts.

Options

Option A: Grant the variation

Option B: Grant the variation with conditions (may include restrictions on licensable activities/hours)

Option C: Reject the application

Appendices:

Appendix A – Location map

Appendix B – Application for variation

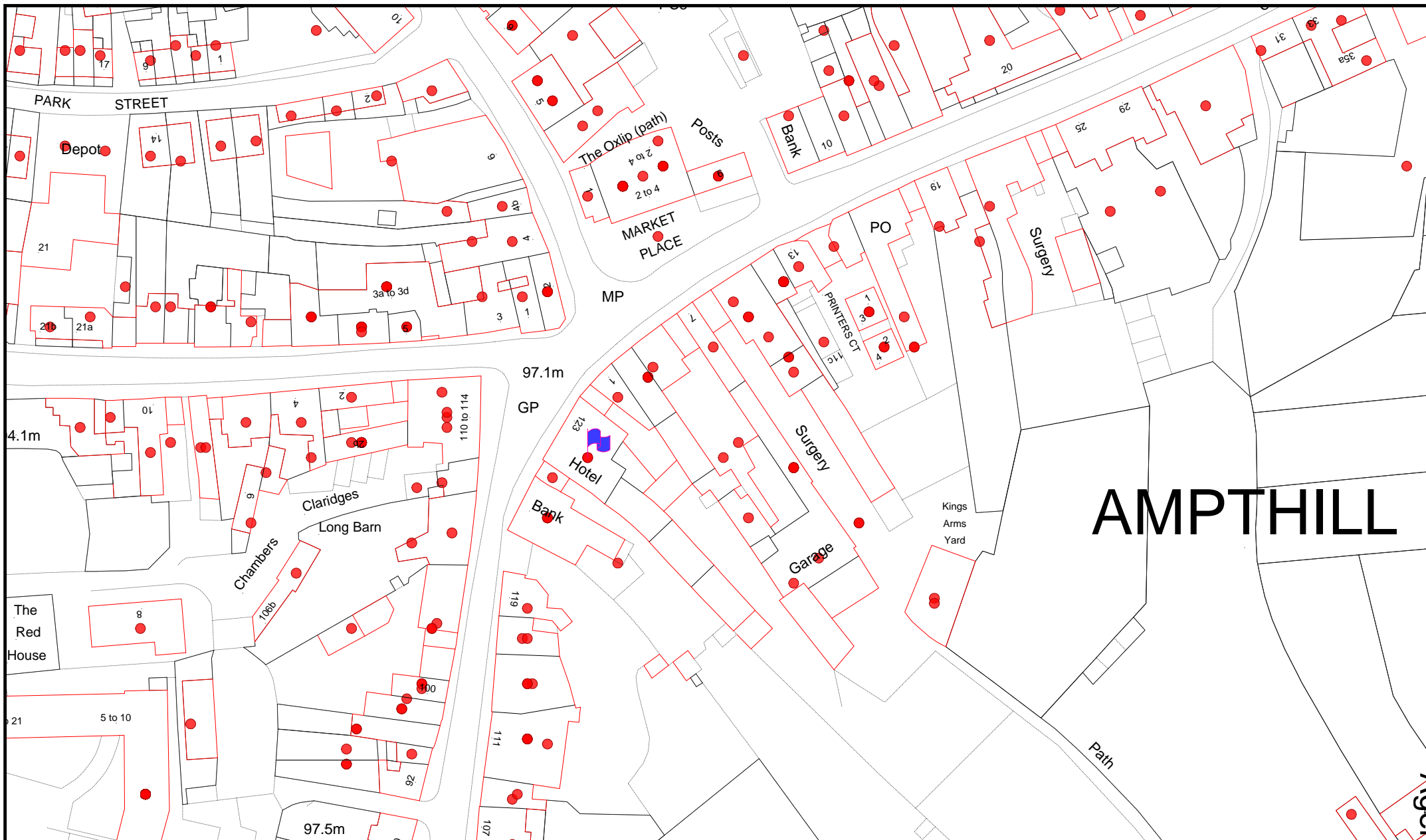
Appendix C – Representations

Background Papers: (open to public inspection)

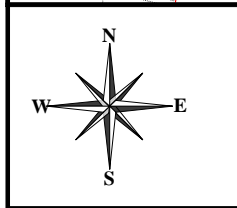
The Licensing Act 2003

Central Bedfordshire Council

(on website)



AMPTHILL



Date: 14 April 2015

Scale 1:1000

The White Hart
125 Dunstable Street
Ampthill

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Ordnance Survey 100049029.
Central Bedfordshire Council.

Cities Revealed aerial photography copyright
The GeoInformation Group, 2010

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Appendix B

Application to vary a premises licence under the Licensing Act 2003

PLEASE READ THE FOLLOWING INSTRUCTIONS FIRST

Before completing this form please read the guidance notes at the end of the form. If you are completing this form by hand please write legibly in block capitals. In all cases ensure that your answers are inside the boxes and written in black ink. Use additional sheets if necessary.

You may wish to keep a copy of the completed form for your records.

I/We **Punch Taverns Plc**

(Insert name(s) of applicant)

being the premises licence holder, apply to vary a premises licence under section 34 of the Licensing Act 2003 for the premises described in Part 1 below

Premises licence number 200318

Part 1 – Premises Details

Postal address of premises or, if none, ordnance survey map reference or description White Hart 125 Dunstable Street			
Post town	Amphill	Postcode	MK45 2NG
Telephone number at premises (if any)			
Non-domestic rateable value of premises		£54,000	

Part 2 – Applicant details

Daytime contact telephone number	01283 501600		
E-mail address (optional)			
Current postal address if different from premises address	Jubilee House Second Avenue		
Post town	Burton Upon Trent	Postcode	DE14 2WF

Part 3 - Variation

Please tick as appropriate

Do you want the proposed variation to have effect as soon as possible? Yes No

If not, from what date do you want the variation to take effect?

DD	MM	YYYY

Do you want the proposed variation to have effect in relation to the introduction of the late night levy? (Please see guidance note 1) Yes No

Please describe briefly the nature of the proposed variation (Please see guidance note 2)

To permit the sale of alcohol from 8am until midnight on Sunday to Wednesday and 8am until 1am on Thursday to Saturday.

To permit late night refreshment from 11pm until midnight on Sunday to Wednesday and 11pm until 1am on Thursday to Saturday.

To permit the opening hours of the premises from 8am until 00:30am on Sunday to Wednesday and 8am until 1:30am on Thursday to Saturday.

To permit residents and their bona fide guests staying within the letting accommodation access to the premises 24 hours a day and for alcohol and late night refreshment to be served to them during this time.

All permitted licensable activities and opening hours to take place from the start of permitted hours on New Years Eve until the end of permitted hours on New Years Day.

Remove the condition "No children are permitted in the stable bar during trading hours".

Remove the condition "No children are permitted on the premises (excluding hotel guests) after 20:30".

Remove the condition "A challenge 25 policy is to be implemented".

Remove the condition "The challenge 25 posters & signage to be displayed at the points of sale, entry and exit and around the premises".

Remove the condition "Within 3 months from the variation of the licence all staff involved, or likely to be involved in the sale/supply of alcohol to have attended/achieved the TSI Fair Trading Award – Do You Pass qualification (or equivalent), after this time any staff that have not completed the aforementioned qualification (or equivalent) will not be permitted to sell alcohol at the premises (until completed)".

Remove the condition "All new staff involved in or likely to be involved in the sale/supply of alcohol, within 3 months of starting must complete the TSI Fair Trading Award – Do You Pass qualification (or equivalent). Any staff employed longer than 3 months that have not completed this qualification (or equivalent) are not permitted to sell alcohol at the premises.

Remove the condition "Subsequent 6 monthly refresher training to be carried out for all staff (internal training). This must be documented with all training records to be signed off by staff and

the deliverer of the training".

Remove the condition "The premises to implement a regular programme (at least quarterly i.e. 1 visit within every 3 month period) of independent internal test purchases of entry and alcohol (using operatives over 18). The tests are to identify staffs compliance with the Think 25 policy and maintain a high profile for age restricted sales within the premises (This contract can be arranged with Trading Standards or other providers such as 'Serve Legal)".

Remove the advisory "Please note that Bedfordshire Fire & Rescue Service has calculated an advisory capacity of 80 in the bar, 100 in 1st floor function room and 150 in the stables bar, based upon available fire exits, for this premises. If you wish to discuss this aspect please contact the Fire Safety Office, Southfields Road, Kempston, Bedford, MK42 7NR".

Remove the condition "The maximum capacity for the whole of the premises is set out at 200".

Remove the condition "The licence holder is responsible for ensuring maximum capacity is not exceeded".

Remove the condition "All doors and windows are to be kept closed at all times".

Remove the condition "No admission or re-admission to the premises is allowed after 23:00hrs".

Remove the condition "A minimum of 3 SIA registered door supervisors will be on duty on Friday and Saturday nights from 21:00 hours to the terminal hour".

Remove the condition "CCTV to the current specification of Bedfordshire Police will be installed on the premises by 24/11/2005 and all tapes retained for a minimum period of 28 days".

Remove the condition "The opening hours of the premises shall be limited to 00:00hrs, seven days a week".

Remove the condition "All licensable activities shall cease at 23:30hrs, seven days a week".

Remove the condition "Automatic closers shall be affixed to and used on all windows and external doors".

Remove the condition "Within a period of three months from 22 January 2013 a noise control scheme shall be submitted to and agreed by the Local Licensing Authority. This should consider the suitability of the venue, it's limitations and subsequent recommendations to control noise from live and/or recorded music and persons using the external areas and shall include consideration as to suitable ventilation and smoking area for the premises. Any mitigation and/or control measures arising from such shall be implemented within 1 month of approval and thereafter maintained in perpetuity in accordance with the approved details".

Remove the condition "No persons shall be permitted, or allowed, to leave the premises with any alcohol, other refreshments or food after 23.00hrs, seven days a week".

Remove the condition "The performance of live and recorded music shall be suspended for a period of two (2) months from 12 February 2013".

Add the condition "A 30 minute wind down period will be in operation at the premises to allow for dispersal of customers".

Add the condition "The locations of fire safety and other safety equipment subject to change in accordance with the requirements of the responsible authorities or following a risk assessment".

Add the condition "The premises will operate a 'zero tolerance drug policy'".

Add the condition "The Designated Premises Supervisor, or appropriate representative, will monitor the dispersal of customers from the premises".

Add the condition "CCTV will be installed and in operation at the premises when the premises are open to the public. The CCTV system will, as a minimum, cover all entrances and the bar counter(s). The CCTV system will have a hard drive that records and saves all footage for a minimum of 28 days. The CCTV system will have the capability for copies of the footage to be recorded onto a portable device, such as DVD or memory stick, if required by the police".

Add the condition "An incident book and refusals register will be kept at the premises and will be made available to the licensing authority and responsible authorities upon request. The incident book will record; (a) All crimes reported to the venue; (b) All ejections of customers; (c) Any incidents of disorder; (d) Seizure of drugs or offensive weapons; (e) Any faults in the CCTV system; and (f) Any refusal of the sale of alcohol".

Add the condition "Staff will be trained in legislation relevant to their job role. A record of this training will be kept at the premises and available to the licensing authority or responsible authorities upon request".

Add the condition "A first aid kit will be kept on the premises".

Add the condition "Notices will be displayed asking customers to leave the premises quietly and to respect the neighbours".

Add the condition "Doors and windows will be kept closed during regulated entertainment, except for access to and egress from the premises".

Add the condition "Staff will call taxis for customers upon request".

Add the condition "A challenge 21 policy will be employed whereby a person who appears to be under 21 years of age and is attempting to purchase alcohol, will be asked to provide identification. The only type of identification that will be accepted is a passport, photo driving licence, military identification, EU identity card or PASS approved identification. Staff will be trained in this policy and records of that training will be kept".

Add the condition "Children will only be permitted entry when accompanied by an adult".

Add the condition "Children will only be permitted until 9pm unless they are taking a meal or attending a function, where they will be permitted to stay until the end of the meal or function"

All other hours, licensable activities and conditions are to remain unchanged.

If your proposed variation would mean that 5,000 or more people are expected to attend the premises at any one time, please state the number expected to attend:

Part 4 Operating Schedule

Please complete those parts of the Operating Schedule below which would be subject to change if this application to vary is successful.

Provision of regulated entertainment

Please tick all that apply

- a) plays (if ticking yes, fill in box A)
- b) films (if ticking yes, fill in box B)
- c) indoor sporting events (if ticking yes, fill in box C)
- d) boxing or wrestling entertainment (if ticking yes, fill in box D)
- e) live music (if ticking yes, fill in box E)
- f) recorded music (if ticking yes, fill in box F)
- g) performances of dance (if ticking yes, fill in box G)
- h) anything of a similar description to that falling within (e), (f) or (g) (if ticking yes, fill in box H)

Provision of late night refreshment (if ticking yes, fill in box I)

Supply of alcohol (if ticking yes, fill in box J)

In all cases complete boxes K, L and M

A

Plays Standard days and timings (please read guidance note 7)			Will the performance of a play take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	Please give further details here (please read guidance note 4)		
Mon					
Tue			State any seasonal variations for performing plays (please read guidance note 5)		
Wed					
Thur			Non standard timings. Where you intend to use the premises for the performance of plays at different times to those listed in the column on the left, please list (please read guidance note 6)		
Fri					
Sat					
Sun					

B

Films Standard days and timings (please read guidance note 7)			Will the exhibition of films take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	Please give further details here (please read guidance note 4)		
Mon					
Tue			State any seasonal variations for the exhibition of films (please read guidance note 5)		
Wed					
Thur			Non standard timings. Where you intend to use the premises for the exhibition of films at different times to those listed in the column on the left, please list (please read guidance note 6)		
Fri					
Sat					
Sun					

C

Indoor sporting events Standard days and timings (please read guidance note 7)			<u>Please give further details</u> (please read guidance note 4)
Day	Start	Finish	
Mon			<u>State any seasonal variations for indoor sporting events</u> (please read guidance note 5)
Tue			
Wed			
Thur			
Fri			
Sat			
Sun			

D

Boxing or wrestling entertainments Standard days and timings (please read guidance note 7)			<u>Will the boxing or wrestling entertainment take place indoors or outdoors or both – please tick</u> (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish			
Mon			<u>Please give further details here</u> (please read guidance note 4)		
Tue					
Wed			<u>State any seasonal variations for boxing or wrestling entertainment</u> (please read guidance note 5)		
Thur					
Fri			<u>Non standard timings. Where you intend to use the premises for boxing or wrestling entertainment at different times to those listed in the column on the left, please list</u> (please read guidance note 6)		
Sat					
Sun					

E

Live music Standard days and timings (please read guidance note 7)			Will the performance of live music take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	<u>Please give further details here</u> (please read guidance note 4)		
Mon					
Tue					
Wed			<u>State any seasonal variations for the performance of live music</u> (please read guidance note 5)		
Thur					
Fri			<u>Non standard timings. Where you intend to use the premises for the performance of live music at different times to those listed in the column on the left, please list</u> (please read guidance note 6)		
Sat					
Sun					

F

Recorded music Standard days and timings (please read guidance note 7)			<u>Will the playing of recorded music take place indoors or outdoors or both – please tick</u> (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	<u>Please give further details here</u> (please read guidance note 4)		
Mon					
Tue			<u>State any seasonal variations for the playing of recorded music</u> (please read guidance note 5)		
Wed					
Thur			<u>Non standard timings. Where you intend to use the premises for the playing of recorded music at different times to those listed in the column on the left, please list</u> (please read guidance note 6)		
Fri					
Sat					
Sun					

G

Performances of dance Standard days and timings (please read guidance note 7)			Will the performance of dance take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	Please give further details here (please read guidance note 4)		
Mon					
Tue			State any seasonal variations for the performance of dance (please read guidance note 5)		
Wed					
Thur			Non standard timings. Where you intend to use the premises for the performance of dance at different times to those listed in the column on the left, please list (please read guidance note 6)		
Fri					
Sat					
Sun					

H

Anything of a similar description to that falling within (e), (f) or (g) Standard days and timings (please read guidance note 7)			Please give a description of the type of entertainment you will be providing		
Day	Start	Finish	<u>Will this entertainment take place indoors or outdoors or both – please tick</u> (please read guidance note 3)	Indoors	<input type="checkbox"/>
Mon				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Tue			<u>Please give further details here</u> (please read guidance note 4)		
Wed					
Thur			<u>State any seasonal variations for entertainment of a similar description to that falling within (e), (f) or (g)</u> (please read guidance note 5)		
Fri					
Sat			<u>Non standard timings. Where you intend to use the premises for the entertainment of a similar description to that falling within (e), (f) or (g) at different times to those listed in the column on the left, please list</u> (please read guidance note 6)		
Sun					

I

Late night refreshment Standard days and timings (please read guidance note 7)			Will the provision of late night refreshment take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input checked="" type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish			
Mon	23:00	00:00	Please give further details here (please read guidance note 4) Hot food and drink served on the premises.		
Tue	23:00	00:00			
Wed	23:00	00:00	State any seasonal variations for the provision of late night refreshment (please read guidance note 5)		
Thur	23:00				
Fri		01:00	Non standard timings. Where you intend to use the premises for the provision of late night refreshment at different times, to those listed in the column on the left, please list (please read guidance note 6)		
	23:00				
Sat		01:00	To permit residents and their bona fide guests staying within the letting accommodation to be served hot food and drink from 11pm until 5am.		
	23:00				
Sun		01:00	From 11pm on New Years Eve until 5am on New Years Day morning.		
	23:00	00:00			

J

Supply of alcohol Standard days and timings (please read guidance note 7)			Will the supply of alcohol be for consumption – please tick (please read guidance note 8)	On the premises	<input type="checkbox"/>
				Off the premises	<input type="checkbox"/>
				Both	<input checked="" type="checkbox"/>
Day	Start	Finish	State any seasonal variations for the supply of alcohol (please read guidance note 5)		
Mon	08:00	00:00			
Tue	08:00	00:00			
Wed	08:00	00:00			
Thur	08:00				
Fri		01:00			
Sat		01:00			
			Non-standard timings. Where you intend to use the premises for the supply of alcohol at different times to those listed in the column on the left, please list (please read guidance note 6)		
			To permit residents and their bona fide guests staying within the letting accommodation to be sold alcohol 24 hours a day.		
			From the start of permitted hours on New Years Eve until the end of permitted hours on New Years Day.		
Sun		01:00			
	08:00	00:00			

K

Please highlight any adult entertainment or services, activities, other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children (please read guidance note 9).

None.

L

Hours premises are open to the public Standard days and timings (please read guidance note 7)			State any seasonal variations (please read guidance note 5)
Day	Start	Finish	
Mon		00:30	<p><u>Non standard timings. Where you intend the premises to be open to the public at different times from those listed in the column on the left, please list</u> (please read guidance note 6)</p> <p>To permit residents and their bona fide guests staying within the letting accommodation access to the premises 24 hours a day.</p> <p>From the start of permitted hours on New Years Eve until the end of permitted hours on New Years Day.</p>
	08:00		
Tue		00:30	
	08:00		
Wed		00:30	
	08:00		
Thur		00:30	
	08:00		
Fri		01:30	
	08:00		
Sat		01:30	
	08:00		
Sun		01:30	
	08:00		

Please identify those conditions currently imposed on the licence which you believe could be removed as a consequence of the proposed variation you are seeking.

Remove the condition "No children are permitted in the stable bar during trading hours".

Remove the condition "No children are permitted on the premises (excluding hotel guests) after 20:30".

Remove the condition "A challenge 25 policy is to be implemented".

Remove the condition "The challenge 25 posters & signage to be displayed at the points of sale, entry and exit and around the premises".

Remove the condition "Within 3 months from the variation of the licence all staff involved, or likely to be involved in the sale/supply of alcohol to have attended/achieved the TSI Fair Trading Award – Do You Pass qualification (or equivalent), after this time any staff that have not completed the aforementioned qualification (or equivalent) will not be permitted to sell alcohol at the premises (until completed)".

Remove the condition "All new staff involved in or likely to be involved in the sale/supply of alcohol, within 3 months of starting must complete the TSI Fair Trading Award – Do You Pass

qualification (or equivalent). Any staff employed longer than 3 months that have not completed this qualification (or equivalent) are not permitted to sell alcohol at the premises.

Remove the condition "Subsequent 6 monthly refresher training to be carried out for all staff (internal training). This must be documented with all training records to be signed off by staff and the deliverer of the training".

Remove the condition "The premises to implement a regular programme (at least quarterly i.e. 1 visit within every 3 month period) of independent internal test purchases of entry and alcohol (using operatives over 18). The tests are to identify staffs compliance with the Think 25 policy and maintain a high profile for age restricted sales within the premises (This contract can be arranged with Trading Standards or other providers such as 'Serve Legal')".

Remove the advisory "Please note that Bedfordshire Fire & Rescue Service has calculated an advisory capacity of 80 in the bar, 100 in 1st floor function room and 150 in the stables bar, based upon available fire exits, for this premises. If you wish to discuss this aspect please contact the Fire Safety Office, Southfields Road, Kempston, Bedford, MK42 7NR".

Remove the condition "The maximum capacity for the whole of the premises is set out at 200".

Remove the condition "The licence holder is responsible for ensuring maximum capacity is not exceeded".

Remove the condition "All doors and windows are to be kept closed at all times".

Remove the condition "No admission or re-admission to the premises is allowed after 23:00hrs".

Remove the condition "A minimum of 3 SIA registered door supervisors will be on duty on Friday and Saturday nights from 21:00 hours to the terminal hour".

Remove the condition "CCTV to the current specification of Bedfordshire Police will be installed on the premises by 24/11/2005 and all tapes retained for a minimum period of 28 days".

Remove the condition "The opening hours of the premises shall be limited to 00:00hrs, seven days a week".

Remove the condition "All licensable activities shall cease at 23:30hrs, seven days a week".

Remove the condition "Automatic closers shall be affixed to and used on all windows and external doors".

Remove the condition "Within a period of three months from 22 January 2013 a noise control scheme shall be submitted to and agreed by the Local Licensing Authority. This should consider the suitability of the venue, it's limitations and subsequent recommendations to control noise from live and/or recorded music and persons using the external areas and shall include consideration as to suitable ventilation and smoking area for the premises. Any mitigation and/or control measures arising from such shall be implemented within 1 month of approval and thereafter maintained in perpetuity in accordance with the approved details".

Remove the condition "No persons shall be permitted, or allowed, to leave the premises with any alcohol, other refreshments or food after 23.00hrs, seven days a week".

Remove the condition "The performance of live and recorded music shall be suspended for a period of two (2) months from 12 February 2013".

Please tick as appropriate

- I have enclosed the premises licence
- I have enclosed the relevant part of the premises licence

If you have not ticked one of these boxes, please fill in reasons for not including the licence or part of it below

Reasons why I have not enclosed the premises licence or relevant part of premises licence.

M

Describe any additional steps you intend to take to promote the four licensing objectives as a result of the proposed variation:

a) General – all four licensing objectives (b, c, d and e) (please read guidance note 10)

As per the existing licence save for the conditions requested to be removed and the below.

A 30 minute wind down period will be in operation at the premises to allow for dispersal of customers.

The locations of fire safety and other safety equipment subject to change in accordance with the requirements of the responsible authorities or following a risk assessment.

b) The prevention of crime and disorder

The premises will operate a 'zero tolerance drug policy'.

The Designated Premises Supervisor, or appropriate representative, will monitor the dispersal of customers from the premises.

CCTV will be installed and in operation at the premises when the premises are open to the public. The CCTV system will, as a minimum, cover all entrances and the bar counter(s). The CCTV system will have a hard drive that records and saves all footage for a minimum of 28 days. The CCTV system will have the capability for copies of the footage to be recorded onto a portable device, such as DVD or memory stick, if required by the police.

An incident book and refusals register will be kept at the premises and will be made available to the licensing authority and responsible authorities upon request. The incident book will record;
(a) All crimes reported to the venue; (b) All ejections of customers; (c) Any incidents of disorder;
(d) Seizure of drugs or offensive weapons; (e) Any faults in the CCTV system; and (f) Any refusal of the sale of alcohol.

c) Public safety

Staff will be trained in legislation relevant to their job role. A record of this training will be kept at the premises and available to the licensing authority or responsible authorities upon request.

A first aid kit will be kept on the premises.

d) The prevention of public nuisance

Notices will be displayed asking customers to leave the premises quietly and to respect the neighbours.

Doors and windows will be kept closed during regulated entertainment, except for access to and egress from the premises.

Staff will call taxis for customers upon request.

e) The protection of children from harm

A challenge 21 policy will be employed whereby a person who appears to be under 21 years of age and is attempting to purchase alcohol, will be asked to provide identification. The only type of identification that will be accepted is a passport, photo driving licence, military identification, EU identity card or PASS approved identification. Staff will be trained in this policy and records of that training will be kept.

Children will only be permitted entry when accompanied by an adult.

Children will only be permitted until 9pm unless they are taking a meal or attending a function, where they will be permitted to stay until the end of the meal or function.

Checklist:

Please tick to indicate agreement

- I have made or enclosed payment of the fee; or I have not made or enclosed payment of the fee because this application has been made in relation to the introduction of the late night levy.
- I have sent copies of this application and the plan to responsible authorities and others where applicable.
- I understand that I must now advertise my application.
- I have enclosed the premises licence or relevant part of it or explanation.
- I understand that if I do not comply with the above requirements my application will be rejected.

IT IS AN OFFENCE, LIABLE ON SUMMARY CONVICTION TO A FINE NOT EXCEEDING LEVEL 5 ON THE STANDARD SCALE, UNDER SECTION 158 OF THE LICENSING ACT 2003, TO MAKE A FALSE STATEMENT IN OR IN CONNECTION WITH THIS APPLICATION.

Part 5 – Signatures (please read guidance note 11)

Signature of applicant (the current premises licence holder) or applicant’s solicitor or other duly authorised agent (please read guidance note 12). If signing on behalf of the applicant, please state in what capacity.

Signature		ILT
Date	13/3/15	
Capacity	SOLICITOR TO THE APPLICANT	

Where the premises licence is jointly held, signature of 2nd applicant (the current premises licence holder) or 2nd applicant’s solicitor or other authorised agent (please read guidance note 13). If signing on behalf of the applicant, please state in what capacity.

Signature	
Date	
Capacity	

Contact name (where not previously given) and address for correspondence associated with this application (please read guidance note 14)			
Barry Richards TLT Solicitors One Redcliff Street			
Post town	Bristol	Post code	BS1 6TP
Telephone number (if any)	0333 006 0283		
If you would prefer us to correspond with you by e-mail, your e-mail address (optional) barry.richards@tltsolicitors.com			

Notes for Guidance

This application cannot be used to vary the licence so as to extend the period for which the licence has effect or to vary substantially the premises to which it relates. If you wish to make that type of change to the premises licence, you should make a new premises licence application under section 17 of the Licensing Act 2003.

1. You do not have to pay a fee if the only purpose of the variation for which you are applying is to avoid becoming liable to the late night levy.
2. Describe the premises. For example the type of premises, its general situation and layout and any other information which could be relevant to the licensing objectives. Where your application includes off-supplies of alcohol and you intend to provide a place for consumption of these off-supplies, you must include a description of where the place will be and its proximity to the premises.
3. Where taking place in a building or other structure please tick as appropriate (indoors may include a tent).
4. For example state type of activity to be authorised, if not already stated, and give relevant further details, for example (but not exclusively) whether or not music will be amplified or unamplified.
5. For example (but not exclusively), where the activity will occur on additional days during the summer months.
6. For example (but not exclusively), where you wish the activity to go on longer on a particular day e.g. Christmas Eve.
7. Please give timings in 24 hour clock (e.g. 16:00) and only give details for the days of the week when you intend the premises to be used for the activity.
8. If you wish people to be able to consume alcohol on the premises, please tick 'on the premises'. If you wish people to be able to purchase alcohol to consume away from the premises, please tick 'off the premises'. If you wish people to be able to do both, please tick 'both'.
9. Please give information about anything intended to occur at the premises or ancillary to the use of the premises which may give rise to concern in respect of children regardless of whether you intend children to have access to the premises, for example (but not exclusively) nudity or semi-nudity, films for restricted age groups or the presence of gaming machines.
10. Please list here steps you will take to promote all four licensing objectives together.
11. The application form must be signed.
12. An applicant's agent (for example solicitor) may sign the form on their behalf provided that they have actual authority to do so.
13. Where there is more than one applicant, each of the applicants or their respective agents must sign the application form.
14. This is the address which we shall use to correspond with you about this application.



Development Proposals

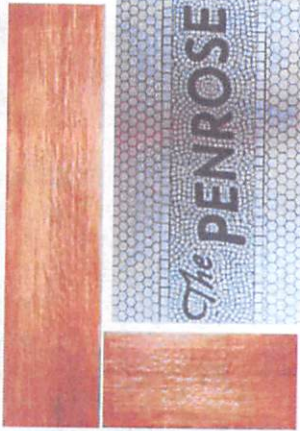
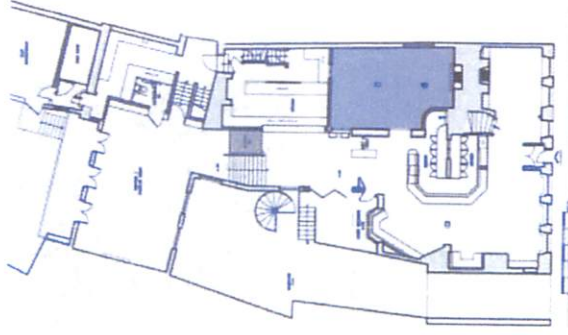
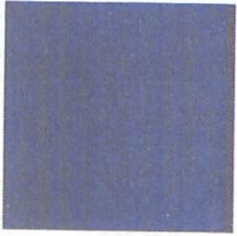
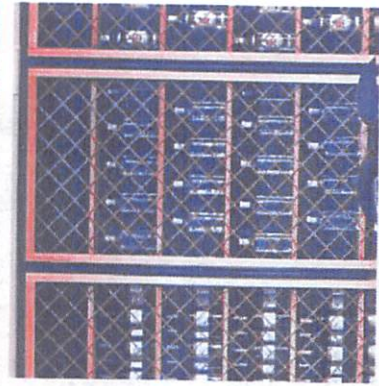
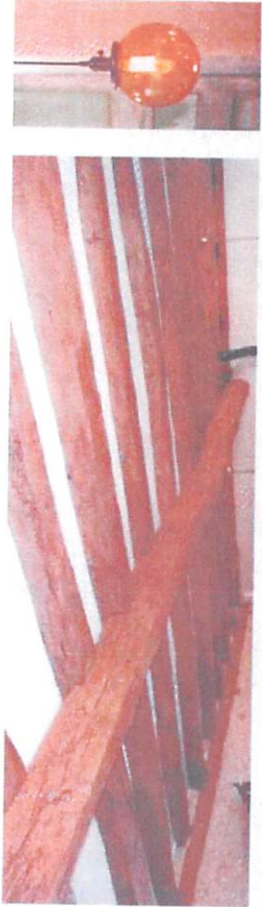
THE WHITE HART
AMPHILL

Area A



FOOD & BEVERAGE AREAS

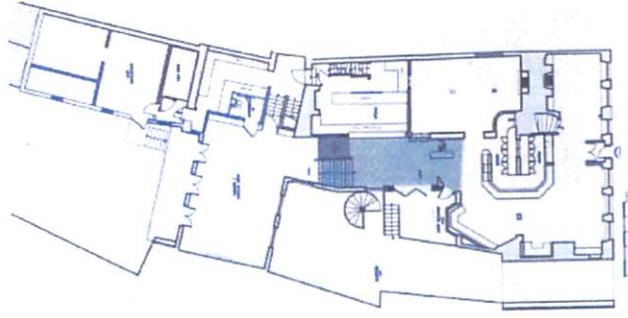
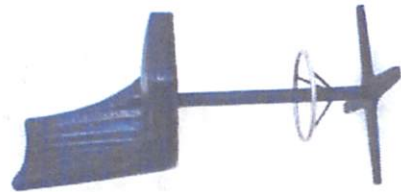
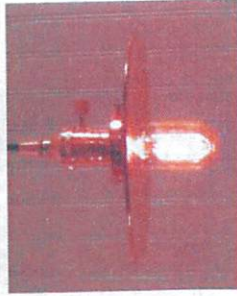
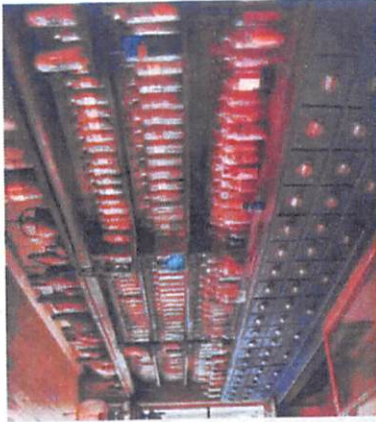
Area C



FOOD & BEVERAGE AREAS



Area D



FOOD & BEVERAGE AREAS

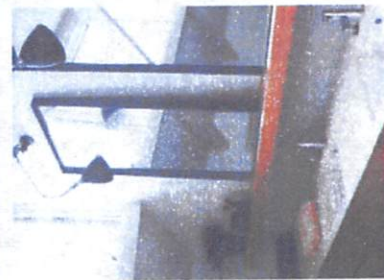
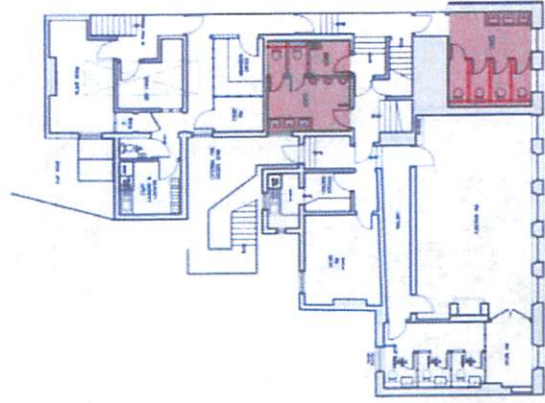
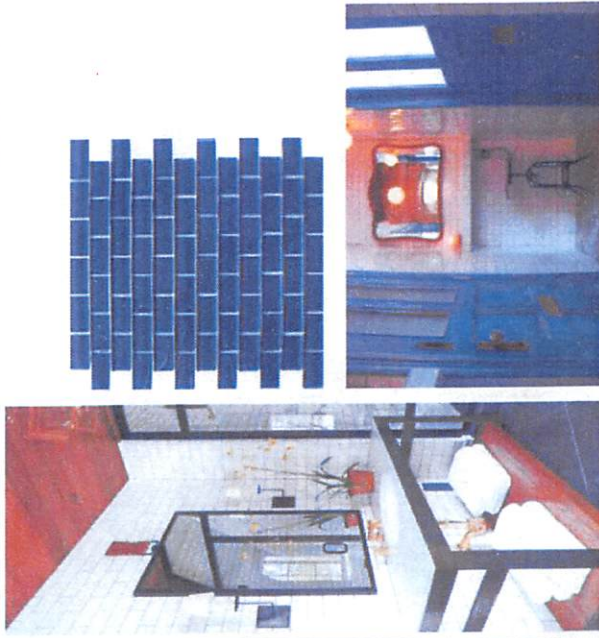
Area E



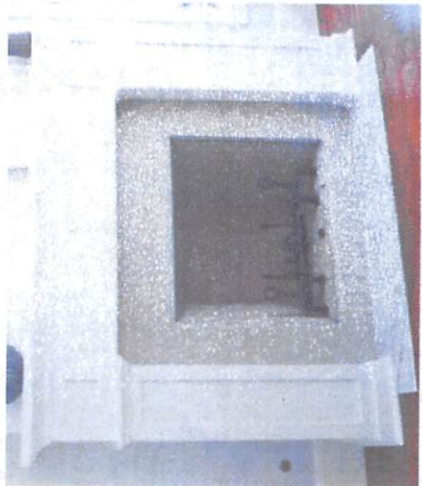
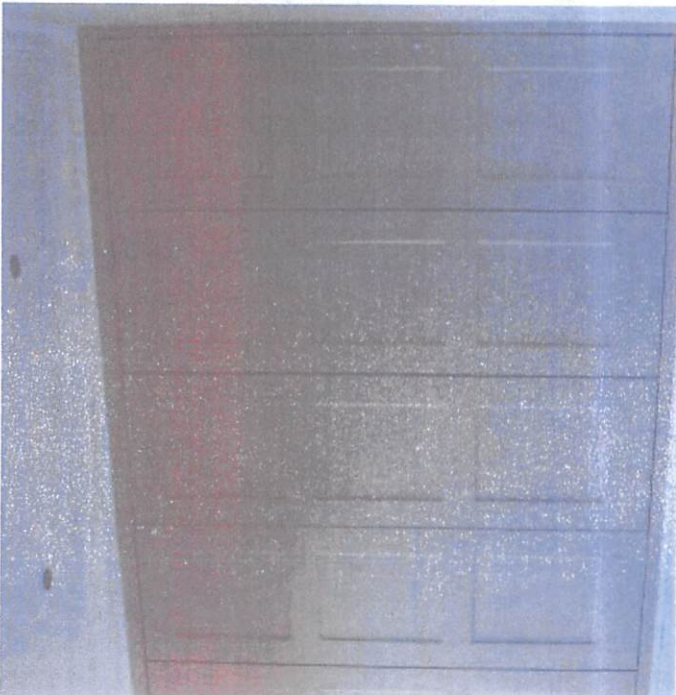
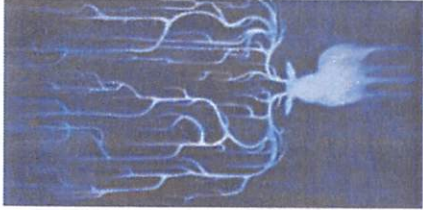
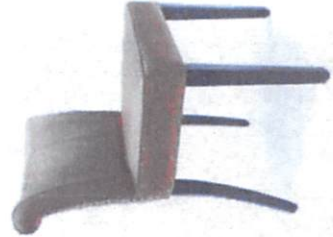
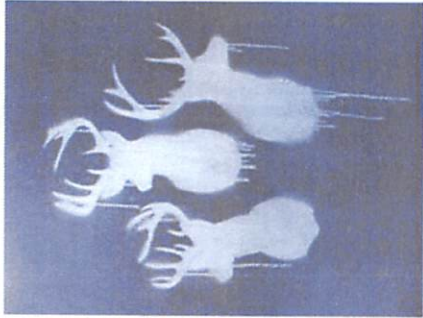
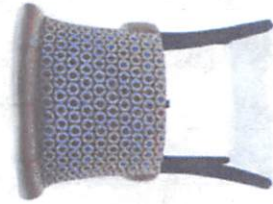
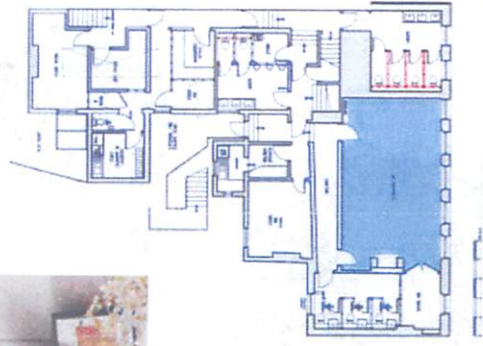
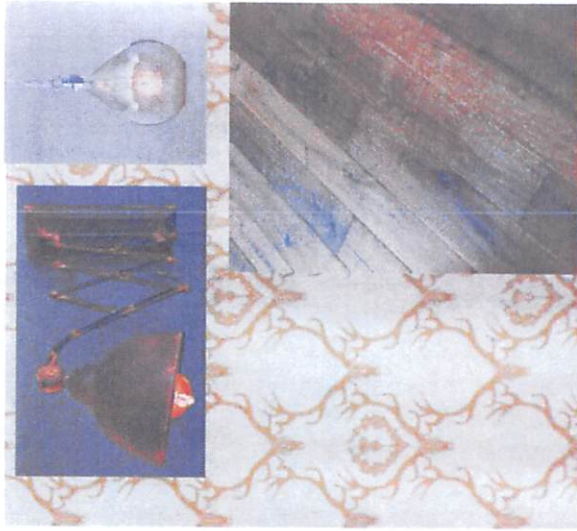
FOOD & BEVERAGE AREAS



Area F



PUBLIC TOILETS



F U N C T I O N R O O M



EXTERNAL MOOD IMAGES





Market Description

- Existing High Street Value
- Proposed High Street Mainstream

Area Description

Situated in Bedfordshire, a traditional market town located 10 miles from the M1 junction 13.

Amenities Description

Amphill has several pubs, a wide variety of restaurants and a recent addition to the town in the form of a Waitrose. There are many small independent business of solicitors, estate agents, hairdresser to name but a few. Along with well established schools makes this area one of the most expensive areas within Bedfordshire.

Location Description

Situated 14 miles east of Milton Keynes and just over 8 miles due south of the county town, Bedford.



The White Hart Hotel, Amphill

Key Project Information & Site Plan



Internal: Full internal re-configuration of existing bar and back of house areas, to incl new internal decorations scheme. A full refurbishment of the hotel bedrooms with new finishes throughout.

External: External decorations to all decorated woodwork and new signage scheme to be fitted. New external patio scheme and optional car park works to be carried out.



Outlet: 890601

Address: The White Hart Hotel

Region: 125 Dunstable Street

Ampthill

Bedfordshire

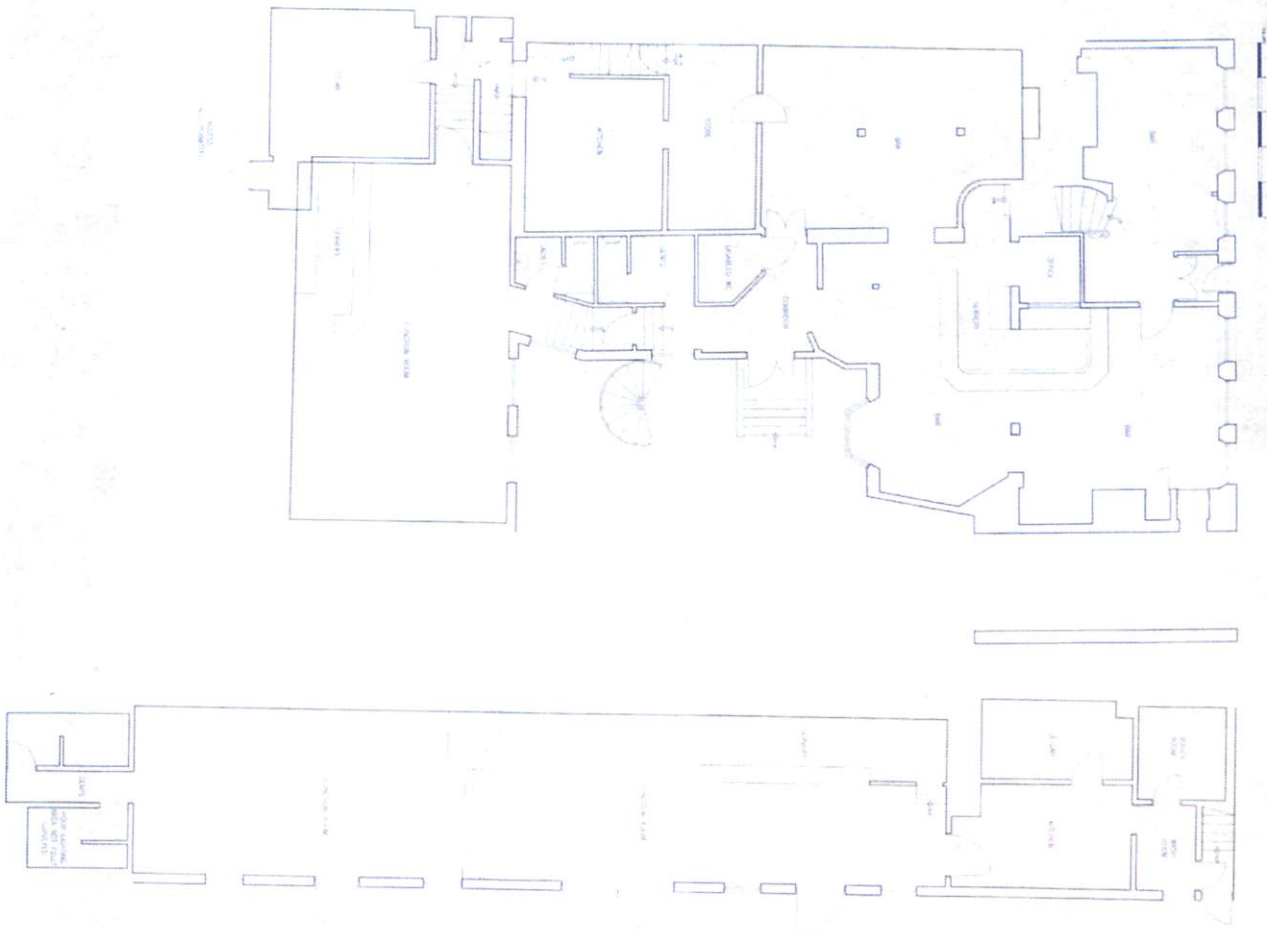
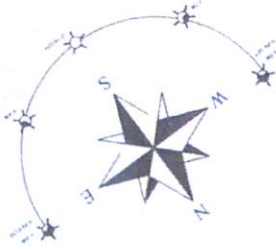
PM: Robert Hooper

RPM : Julian Searle



The White Hart Hotel, Ampthill

Existing Ground Floor Plan Layout



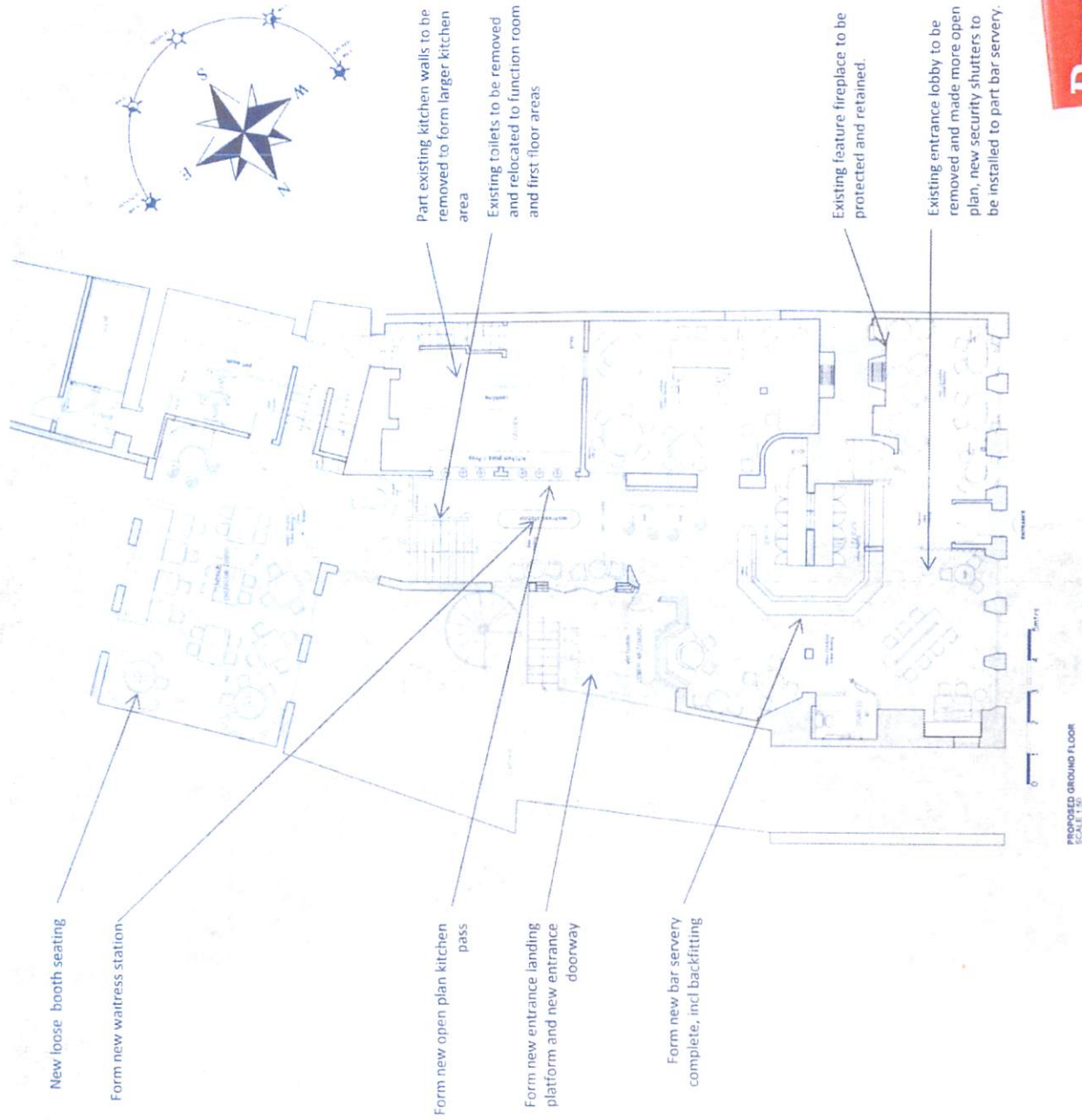
EXISTING GROUND
FLOOR PLAN

The White Hart Hotel, Ampthill



Proposed Ground Floor Plan Layout

PUNCH
Taverns



The White Hart Hotel, Ampthill

PROPOSED GROUND
FLOOR PLAN



Proposed Ground Floor Plan Layout



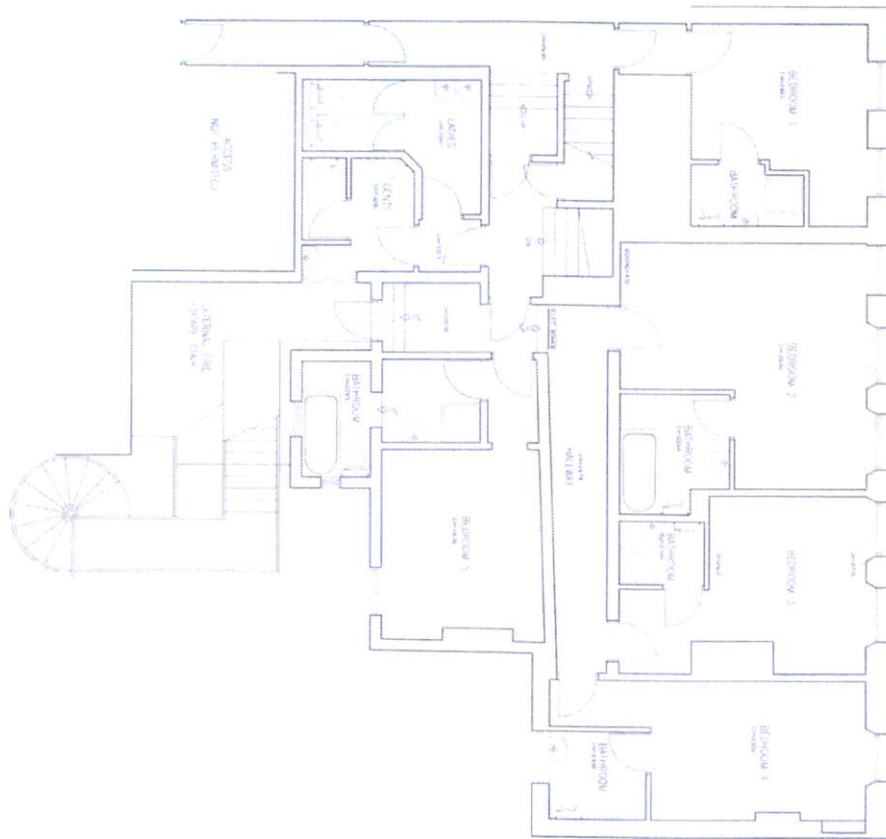
PROPOSED RENDERED
GROUND FLOOR PLAN

The White Hart Hotel, Ampthill

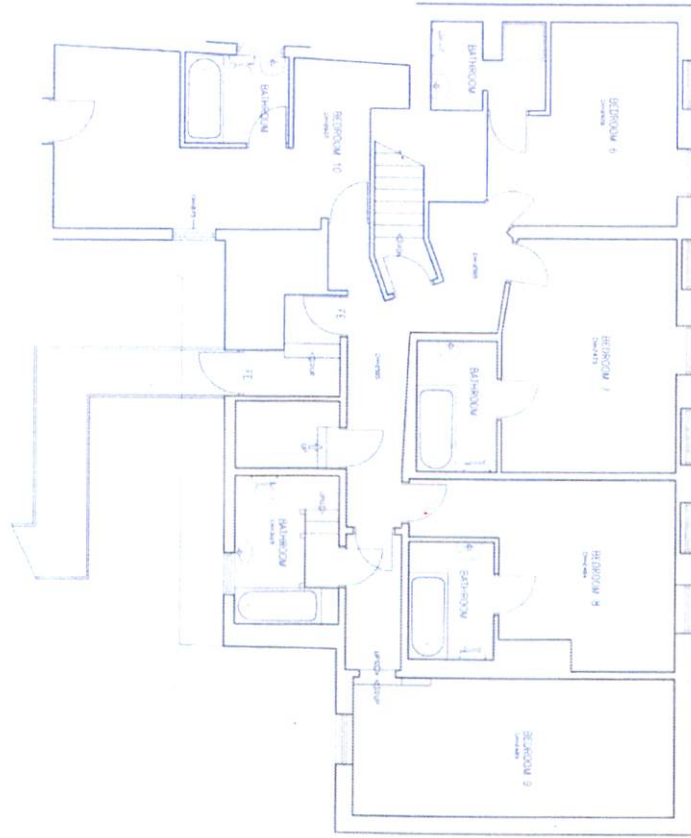


Existing First & Second Floor Plan Layouts

EXISTING FIRST & SECOND
FLOOR PLANS



FIRST FLOOR PLAN



SECOND FLOOR PLAN



The White Hart Hotel, Ampthill



Proposed First & Second Floor Plan Layouts

PUNCH
Taverns

PROPOSED FIRST & SECOND
FLOOR PLANS



FIRST FLOOR PLAN



SECOND FLOOR PLAN

The White Hart Hotel, Ampthill



Proposed External Plan



The White Hart Hotel, Ampthill

Existing Photographs - BEDROOMS



The White Hart Hotel, Ampthill



Typical Oakman Inns Trade Ground Floor

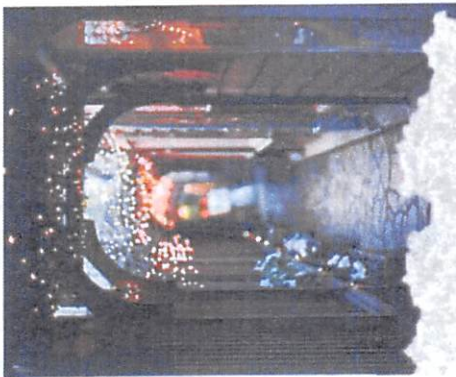


The White Hart Hotel, Ampthill



External Scheme

Formed alley to undercroft



Typical bench style seating



Timber fence cladding



Oversized hoarding pictorial to run full length of boundary wall.



Typical resin flooring.



Estate style fencing to patio area

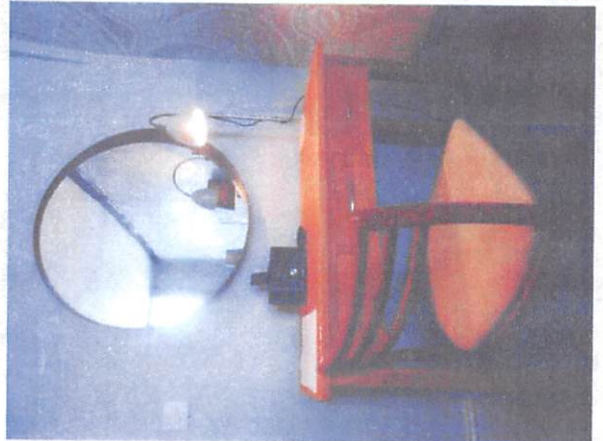
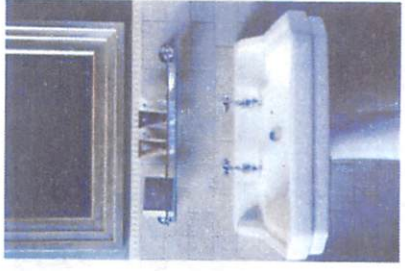
Tree lined patio



The White Hart Hotel, Ampthill



Typical Oakman Inns Letting Rooms



Oakman
A

The White Hart Hotel, Ampthill



Internal Works

Punch Partner

- ✓ BAR
New bar servery complete incl. new backfitting
- ✓ New timber & tiled flooring and new flagstone flooring to be laid
- ✓ New Altro flooring to servery area
- ✓ New sections of fixed seating to be installed
- ✓ New full internal decorations to bar area
- ✓ New furniture & lighting subject to F&F costs
- ✓ Sweep & test existing fireplace
- ✓ Install new log burner
- ✓ Form new structural openings as per latest plan
- ✓ Form new disabled toilet area, incl u/g drainage
- ✓ New disabled toilet sanitoryware
- ✓ DINING AREA (RHS of Bar servery)
New timber floor to be laid
- ✓ New furniture and lighting subject to F&F costs
- ✓ New full internal decorations to panelled dining area
- ✓ SNUG AREA - front
Sweep & test existing fireplace
- ✓ Form new fireplace hearth
- ✓ Install new log burner
- ✓ New flagstone flooring to be laid
- ✓ New full internal decorations
- ✓ ENTRANCE LOBBY & ASSOC AREA
Install new security shutters to night time access route
- ✓ New barrier matting to be laid

- ✓ ENTRANCE LOBBY CONT....
Full re-decorations to entrance lobby
- ✓ Form new structural openings as per latest plan
- ✓ KITCHEN PASS AREA.
Form new Structural openings to accom new open kitchen
- ✓ Removal of toilet block, re-instate floors, walls & ceiling to form new function rm access.
- ✓ Form new function room access steps, incl balustrades
- ✓ New Waitress station unit
- ✓ FUNCTION ROOM
New timber floor to be laid
- ✓ Existing windows to be re-glazed
- ✓ New full internal decorations
- ✓ Form new raised floor unisex toilet block, with walls and false ceiling & u/g drainage
- ✓ New sanitary ware to Unisex toilet
- ✓ New full decorations to all areas
- ✓ KITCHEN & BOH POTWASH STORE
Form new structural layout
- ✓ Form new services to trade kitchen
- ✓ New White Roc to all walls
- ✓ New MF ceiling
- ✓ New Altro flooring
- ✓ New walk in chiller unit
- ✓ New extract canopy, fresh air & assoc ductwork
- ✓ EN-SUITE BEDROOMS
New acoustic flooring
- ✓ New sanitary ware throughout
- ✓ New wall & floor finishes throughout

Schedule of Works by Area



The White Hart Hotel, Ampthill

History

Our Story so Far

Following the successful sale of his first restaurant business, our CEO and founder, Peter Borg-Neal, set about developing a new casual dining pub and restaurant format.

His vision was to create the perfect environment where like-minded people could come and enjoy some great food and drink whilst catching up with friends, family, neighbours and colleagues.

In 2005, with funding (and moral) support from family and friends, Oakman Inns was formed, winning a place in the hearts and minds of local people and becoming a local institution.



2007 In December of 2007 the doors opened at **The Akeman** in the prosperous market town of Tring. Prior to our magic touch the site was a Victorian house, designed in 1901 by acclaimed local architect, William Huckvale. At some point it had been converted into an office but we soon stripped this back to reveal the original fireplace that we could huddle some cosy seating around. The car park soon became a landscaped courtyard and decking area: a much loved sun trap from spring until autumn.

February

2009 **The Old Post Office** is in the centre of Wallingford, another busy and prosperous, historic market town. As its name suggests the building was originally the main post office, and as such, is not only in a prime location but also considered in the locality as iconic of Wallingford itself. A traditional red post box still takes pride of place in our front courtyard.

March

The excellent design values of The Akeman received wider recognition when it was named as **UK Pub Design of the Year** at the 'industry Oscars' – The Publican Awards.



November

The Red Lion in Water End was our first business located in a more rural setting. Whilst there are lots of beautiful villages surrounding us, and the benefit of being situated on a busy thoroughfare we thought we would try something a bit different to make the longer journey even more worthwhile. Along came our infamous wood-burning pizza oven, expert pizzaiolas from Napoli and a superb reputation for authentic Italian pizzas. Couple that with our expertise in running great pubs and you've got your dream destination. Now we're not one to boast but (on the hush-hush) we have recently been visited by Hollywood A-lister, Michael Fassbender... twice.



December

2010 **The Kings Arms** was a run-down 18th century coaching inn in the centre of Berkhamsted. But following a £1.25m

refurbishment project we transformed it into a stylish bar and restaurant with 14 well-appointed bedrooms and an elegant function room. Legend has it that The Kings Arms is most famous for being frequented by Berkhamsted-born author Graham Greene. In celebration of Greene's literary connection with the Kings Arms, each of the bedrooms is named after a character from his novels or his personal life, and the function room is named after the author himself.



*Our Story
so Far*



September

The Red Lion wins UK Best Italian Food Pub at the Great British Pub Awards.



December



The Blue Boar is a beautiful 17th century Cotswold coaching inn overlooking the market square in Witney. It was previously known as The Marlborough in honour of the Duke (Blenheim Palace is nearby) for two

hundred years before being restored to its original name; The Blue Boar. Following a four month investment programme costing £1.3m, The Blue Boar now boasts a restaurant and bar area, a function room, an imposing courtyard garden and 20 boutique style bedrooms. In keeping with the town's history, we have a Witney blanket in every bedroom.



January

Oakman Inns & Restaurants is awarded a **Best Companies** one star accreditation by the prestigious Sunday Times' Best Companies to Work For.

Oakman Inns & Restaurants is named **Pub Company**

of the Year 2013 at the inaugural *Eat Out Awards*. The awards are dedicated to the pub and restaurant market, and celebrate the very best business practice in this fast-moving sector.



February

Oakman Inns picks up the operational reins of **The Cook and Fillet** in Kingswood (just outside Waddesdon). The deal involved Peter Borg-Neal, CEO, reuniting with former colleague, Chairman and MD of Grand Metropolitan Estates, Bob Williams.

April

The Beech House becomes our first step over the county border into Buckinghamshire, in Beaconsfield's affluent new town. This was the first time we had opened one of our businesses in a building that had never before been used for dining or drinking; in fact, until a few months beforehand it had been operating as a high street branded newsagents. Since opening, the Beech House has firmly established itself as a popular, informal all-day venue.



July

We are awarded our first star rating at **The Akeman** by the **Sustainable Restaurant Association (SRA)**. The SRA is an independent, not-for-profit organisation committed to promoting sustainability across the UK's restaurant industry. They measured our endeavours in three major areas: sourcing, environment and society. This accreditation was soon awarded to all our pubs, and continues to be so with each new business we add to our collection.



September

In the summer of 2013, we purchased the **Penny Farthing**; a small but well-known and respected hotel in Berkhamsted. The hotel is well used by business travellers but became tired and run-down over time. Following a phased refurbishment we now have 19 super-comfy, well-appointed bedrooms nestled just off the main high street, with private parking and quick access to the main train station into London Euston.

November

Oakman Inns & Restaurants is voted Pub Company of the Year at the **R200 Awards**, organised by Restaurant magazine. **R200** is the networking partnership of the top 200 restaurant group operators in the UK. We won this award through nomination by our peers within the group, some of whom are actually competitors which makes the accolade an even greater honour.



December

Certainly the most challenging of our conversions (to date) was the addition of **The Crown & Thistle** in Abingdon-on-Thames. After a lengthy £1.8m refurbishment, this magnificent 17th century Grade II listed coaching inn reopened with three bars, a restaurant, a café area, 19 bedrooms and a gorgeous, rediscovered function room. The business sits almost as a self-contained village, clustered around an attractive cobbled courtyard which, in turn, is framed by a 200 year old wisteria, believed to have been planted when the first mail coaches arrived back in 1605.



January

Our Best Companies one star accreditation is renewed by the prestigious *Sunday Times* Best Companies to Work For. The Penny Farthing is awarded Overall Top Rating status by Venera.com



March

Oakman Inns & Restaurants wins two major awards at *The Publicans*: our industry Oscars. The first award – Best Community Pub Operator is recognition of Peter Borg-Neal's founding philosophy for the company; a pub and restaurant aimed at local customers. Our second award – Best Pub Employer (2-50 sites) – is an accreditation of the excellent working environment we aim to provide, including comprehensive training, staff motivation and a meaningful career path and development structure for our teams.



September

We opened the doors of **The Beech House** in **St Albans** to rave reviews and amidst a flurry of social media activity. Encompassing an artisan coffee house, bakery/deli, pizzeria and barbecue concept this business has brought our all-day dining endeavours to a new, faster-paced environment.



Take-away and retail are as much a part of our business as eat-in, and many of our guests are fascinated by the Big Green Egg in our kitchen; a ceramic oven which enables us to barbecue indoors, invoking the big flavours of a nostalgic summer... all year round.

At night, the bar really comes to life, with our expertise in craft beers and gins drawing discerning drinkers from around the city.

October

Oakman Inns & Restaurants, through constant perseverance and ongoing initiatives, gains a two star accreditation with the *Sustainable Restaurant Association*.



November

Drawing on the very recent success of The Beech House in St Albans, we revisit our original **Beech House in Beaconsfield**. Over an intense three day period we install the Big Green Eggs and pizza oven and introduce our now-legendary artisan coffee, craft beer and gin range. Now that we have two Beech Houses we hope this is start of our first brand.

The Akeman Inn (formerly the Cook & Fillet) opens following a major refit. Purchased in September as a joint venture with Downing, the Akeman Inn is a popular all-day eating and drinking destination on the main thoroughfare between Waddesdon and Bicester. We chose the name for this old coaching inn both for its location on the ancient Roman Akeman Street and as a nod to our very first business in Tring.

New – as yet unwritten – chapters:

At the time of writing this document we have purchased two more businesses. Both are beautiful buildings at the heart of their towns; one in Chipping Ongar, Essex the other in Ampthill, Bedfordshire. The Kings Head in Ongar is a former coaching inn which we hope to open early in 2015. Following closely on its heels is the White Hart in Ampthill: an imposing three storey icon at the heart of the town.

Philosophy

How we do Things

There's no grand philosophy here, we just do what's right: source good food and drinks, serve them with a smile that comes from the heart and support the local community. Our aim is to run a business that we are proud of, leaving things a little better than we found them; for our neighbours, the environment, and our guests.

We take our responsibilities to the community extremely seriously. That's why we are so proud to have accreditation for every one of our restaurants from the Sustainable Restaurant Association (SRA). The SRA is an independent, not-for-profit organisation committed to promoting sustainability across the UK's restaurant industry.



Tastes good, does good

We're very choosy about the ingredients we source for our chefs. From animal welfare to seasonal and home-grown British produce it all adds up to a menu with no bitter after-taste.

Butcher

Aubrey Allen has been our butcher-of-choice since we opened our first business in 2007. This family-run butcher shares our values; sourcing from farmers who care for their animals, their environment and the communities in which they live. It's this uncompromising approach that led to them winning Ethical Meat Supplier of the Year, three times over.

You can read more about each of our products in our Food & Drink download but, in a nutshell, all our meat is British through-and-through.

Fishmonger

We are all too aware of the impact of over-fishing on our seas, the damage to habitats and the need to protect vulnerable species. That is why only sourcing fish responsibly, from Marine Stewardship Council (MSC) approved suppliers, is something we will not compromise on. In order to bear the MSC label, every link in the supply chain – from ocean to plate – has to be certified for traceability. This means that when we buy fish with the MSC tick, we know it can be traced back to the certified, sustainable fishery that caught it.



Greengrocer

Reynolds has also been supplying us with seasonal, British produce since day one. Despite having already achieved phase 5 of BS8555 Environmental Standard and ISO14001 Environmental Management Standard they are continuously exploring new ways to improve their supply chain. We're particularly keen on their returnable crate system and their cardboard packaging cases made with 100% recycled materials. At present 3% of their current fuel usage is biodiesel, and this is increasing all the time.



Poultry & Eggs

The chicken on our menu is only bought from British farmers with the Red Tractor accreditation because it gives us the assurances we want around animal welfare. It also means the farmer pays heed to the impact of his (and her) methods on the surrounding countryside.

We only buy eggs from farms where the chickens are allowed to roam freely outdoors. Happy hens lay great tasting eggs.

Our Coffee

Our coffee beans are Fairtrade certified, sourced from farms and cooperatives in Colombia, Vietnam and Peru, all of which are 100% traceable to origin. The Fairtrade Foundation is the only certification that means farmers across the world get a fair deal. This includes a guaranteed minimum price, investment in community and business projects and encouraging long-term, mutually beneficial trading relationships to name a few.





Waste not, want not

Using less to create more is a driving force that makes us think twice about everything we do. We use the most resources running our restaurants, so it's essential that we reduce our impact here wherever possible. We look at everything from water and energy efficiency to reduced waste production and increased recycling.

It's also extremely important to us that the suppliers we work with have an unshakable commitment to all things green. We've worked with most of our key suppliers since day one, each of them selected because their values match our endeavours.

Waste Management

Our deliveries are made regularly – in some cases daily – reducing any wastage from over ordering and stock holding. We also employ rigorous kitchen management processes to further cut any wastage. Our menus are designed to include as few ingredients as possible (without impacting customer choice, of course) but when a customer orders too much we have a 'doggy bag' so they can take items home.

Recycling

We've got quite a few things going on here:

- Our menus are all printed on Forestry Stewardship Council (FSC) approved paper by FSC-approved printers. This is the bare minimum; we are now exploring ways to use recycled paper for our menus too.
- There's no point sourcing a great sustainable coffee if the cups don't live up to the promise! So, all our takeaway coffee cups are low carbon, made from renewable or recycled materials, and can be composted along with food waste. These wonderful cups are made by VegWare, who also make our takeaway packaging too – all fully compostable.
- As you would expect, there are a lot of by-products from any high-end working kitchen, one of which is cooking oil. Rather than

throw ours away it is collected and recycled by Agri, to be used as biodiesel for transport fuel.

- Any food waste that we do accrue is disposed of separately and taken away by a contractor for composting or anaerobic digestion.
- In each of our businesses we have separate bins for cardboard packaging and for glass. These are collected regularly and returned to local recycling depots, avoiding the over-burden of landfill sites.

Lightbulb moments



Many of our buildings are listed and have been at the heart of their local town throughout history. In these instances we work hard to restore original features, adding contemporary touches and creature comforts with an empathetic, light touch.

Where we are housed in newer buildings we endeavour to utilise the best possible energy-saving equipment. We also make a point of harnessing natural light as a design feature – minimising the need for lighting during the day. In the case of our newest Beech House concept, walls are clad with wooden panels reclaimed from demolished barns.

We are currently channelling our focus into:

- Low energy and LED bulbs where possible
- Infrared PIR lights (they switch on when you walk in, and off when you leave) in WC areas
- Low energy hand dryers
- Card-operated lights in all hotel bedrooms
- Our power and water usage is frequently measured in every site. We review this data regularly and make every effort to dial down the numbers.

The life and soul

In an industry where short-term employment is depressingly commonplace, we try as hard as possible to create roles that people enjoy. For us, creating an environment where our teams can settle down and build a career is all-important. It seems to be working – people tend to stay with us, and a significant proportion of our management team is home-grown. It's about more than just a fair salary – we're committed to:

- offering flexible working hours to ensure a healthy work/life balance
- making a complimentary lunch available to all team members on duty
- giving generous discounts on meals in all our businesses whenever they visit
- running a "reward & recognition" scheme where we send a thank you gift to any team member who is nominated by a member of management, one their peers or a customer for a job well done
- sending out regular bulletins with the latest industry trends and company news
- running comprehensive training and development courses for all employees
- rewarding team members with incremental pay options on completion of specific training packages
- offering supplementary benefits such as a cycle-to-work scheme and discounted local gym membership.



Our Food

At Oakman Inns we put a lot of time and effort into doing things the right way, not because it's trendy but because we want to. It's the kind of people we are and the kind of restaurants we want to run. We're extremely proud of our achievements so far and we assure you the good work didn't stop when we received our Sustainable Restaurant Association (SRA) accreditation.

Great food doesn't just happen by accident. Nor does it happen on its own – it's a heady combination of an expert kitchen team supplied with great quality ingredients:

Our Butchers

Aubrey Allen has been our butcher-of-choice since we opened our first business in 2007. This family-run butcher consistently delivers high-quality meats for our chefs as well as sharing our values; sourcing from farmers who care for their animals, their environment and the communities in which they live. By keeping our supply chain so tight, we can trace all the meat we sell, from the field gate to your plate.

Beef

The farms we buy from graze their cattle on vast green, clean pastures with pure spring water, far away from areas impacted by industry. Some come from Cornwall, some from the Highlands of Scotland.

Our beef is from suckler herds (bred only for beef) and raised in a herd with their family. By adopting natural farming practices the meat is allowed to develop slowly, gently building muscle full of flavour. The meat is dry-aged in the time-honoured way for a minimum of 21 days to tenderise the meat and intensify the flavour. Then, Aubrey Allen's master butchers employ skilled seam butchery techniques to deliver, quite simply, the most stunning beef.

Pork

We source our pork from a farm in Lincolnshire where it is Farm Assured and slowly reared to very high standards. The pigs are born in the great outdoors and stay there with their mothers until weaning. They are reared longer than average to intensify the succulence and flavour of the meat.

Our farmers select our pork to have just the right fat-cover and shape to bring out the very best of the meat's natural flavours on our charcoal-fired Josper grills.

Lamb

Lambs have a tendency to fatten up quickly, so the rugged, craggy terrain of Devon and Cornwall is ideal in ensuring they exercise their muscles. The granite pastures and natural herbs of these grasslands bring a whole new depth of flavour to the meat. This helps them to grow with the right balance of meat and fat and with a wonderful sweet flavour.

Our Greengrocers

Reynolds has also been supplying us since day one. They have grown to know our customers almost as well as we do, delivering superb quality fruit and vegetables for our chefs to create seasonal specials and the best possible flavours. They will always try and source British produce for us when it's available because, like us, they believe it's the right thing to do.



Poultry & Eggs

The chicken on our menu is only bought from British farmers with the Red Tractor accreditation because it gives us the assurances we want around animal welfare and the impact of the farmer's methods on the surrounding countryside.



We only buy eggs from farms where the chickens are allowed to roam freely outdoors. Happy hens lay great tasting eggs.



Something Sweet



Back in 2002, Jude's husband decided to follow a different way of life. In a barn in the rolling South Downs hills he immersed himself in the art of creating the tastiest ice cream, which he lovingly named after his wife.

What started as a hobby soon became a family enterprise and now there's enough Jude's ice cream for us to serve in our restaurants too. Like us, Jude's are committed to doing the right thing and so they give 10% of their profits to charities they love; both in the local community and to international causes.

Wines



Enotria have been helping us to select our wines since our business first started. Their award-winning portfolio coupled with a first-class training

programme for our teams means our food menu, wine list and team recommendations work together seamlessly.

Over the years, the team at Enotria has developed an in-depth knowledge of what our customers like. They also keep us up-to-date with the latest trends, ideas and insights so we can stay one-step ahead. Our love of wine is matched only by their superb expertise and genuine passion.

Fishmongers



Daily fish specials have been a popular feature on our menu since day one. Our skilled chefs plan their specials for the week, placing their order with our fishmongers, Direct Seafoods, who deliver first thing in the morning, direct from the most local fish market.

We are all too aware of the impact of over-fishing on our seas, the damage to habitats and the need to protect vulnerable species. That is why only sourcing fish responsibly; from Marine Stewardship Council (MSC) approved suppliers is something we will not compromise on. The MSC operates two standards – one for well-managed sustainable fisheries and one for traceability. In order to bear the MSC label, every link in the supply chain – from ocean to plate – has to be certified for traceability so that when we buy fish with the MSC tick, we know it can be traced back to the certified sustainable fishery that caught it.

Our Coffee

We're rather choosy about our coffee. Our beans have been selected for their full-bodied flavours, intense aroma and lasting, rich cocoa notes. Our coffee beans are Fairtrade certified, sourced from farms and cooperatives Colombia, Vietnam and Peru, all of which are 100% traceable to origin.



Wine & Drinks List

BREAKFAST AT THE BLUE BOAR

AVAILABLE FROM 7.30AM UNTIL NOON (11.30AM ON SUNDAY)

Dishes marked with  can be made with gluten-free ingredients on request. Please make your specific requirements known to your server.

SCRAMBLED EGGS & SMOKED SALMON 6.95

With brown or white toast

FRENCH TOAST STACK 5.95

Fried egg-dipped bread, with maple syrup and either premium cured smoked bacon or sliced banana

EGGS BENEDICT 6.95

Toasted English muffin, premium cured smoked bacon, poached free-range eggs and Hollandaise

EGGS FLORENTINE with spinach 5.95

EGGS ROYALE with smoked salmon 6.95

EGGS FORESTIÈRE with flat mushrooms 5.95

FULL ENGLISH 8.25

Lincolnshire reared pork sausages, flat mushroom, roasted cherry tomatoes, fried free-range eggs, premium cured smoked bacon, black pudding and brown or white toast

Scrambled eggs available on request

CHILDREN'S FULL ENGLISH 4.95

VEGGIE ENGLISH 6.95

Fried free-range eggs, spinach, roasted cherry tomatoes, flat mushrooms and sautéed sweet potato hash

Scrambled eggs available on request

CHILDREN'S VEGGIE ENGLISH 3.95

HOME-MADE PORRIDGE 4.95

Banana, clear honey and hazelnuts

BLACK PUDDING HASH 6.95

Sautéed new potatoes, black pudding, onions, roasted cherry tomatoes and fried free-range eggs

SWEET POTATO HASH 5.95

Sautéed sweet potatoes with spinach, onion, a hint of chilli, nutmeg and poached free-range eggs

BREAKFAST CIABATTA 4.95

Premium cured smoked bacon or Lincolnshire reared pork sausage

Add a fried free-range egg for 1.00

PASTRIES

CROISSANT 1.95

PAIN AU CHOCOLAT 1.95

ALMOND CROISSANT 1.95

MIXED BASKET

7.00 (for 4) 8.00 (for 5) 9.00 (for 6)

SOMETHING SPECIAL

Available from 11am

CHAMPAGNE BREAKFAST 7.00

Add a glass of Perrier-Jouet Grand Brut to your chosen breakfast dish to start your day with a flourish

BLOODY MARY 6.95 • VIRGIN MARY 3.95
MIMOSA 5.25

BREAKFAST TO GO

Our breakfast ciabattas, pastries, coffees and teas are available to take away

COFFEE

ESPRESSO SINGLE	1.00
ESPRESSO DOUBLE	1.50
CAPPUCCINO	1.50
LATTE	1.50
AMERICANO	1.00
FLAT WHITE	1.50
MOCHA	2.00
MACCHIATO	1.00

SPILLING THE BEANS

We're rather choosy about our coffee, and so our house blend has been carefully selected for its full-bodied flavours, intense aroma and lasting rich cocoa notes. It's made from Fairtrade certified slow-roasted arabica beans, carefully sourced from Colombia, Vietnam and Peru.

TEA

ENGLISH BREAKFAST TEA	1.00
EARL GREY TEA	1.00
PEPPERMINT TEA	1.00
CAMOMILE TEA	1.00
FRUIT TEAS	1.00

OUT OF THE BAG

For us, tea is more than just a drink. That's why we put our trust in one of the best known and best loved quality tea companies, Twinings. We know you will always be served a great tasting cup of tea, and also be confident that it has been ethically sourced.

JUICES 2.25

ORANGE • APPLE • CRANBERRY
GRAPEFRUIT • PINEAPPLE • TOMATO

OUR ETHOS

We source our pork from a farm in Lincolnshire where it is farm assured and slowly reared to very high standards. The pigs are born in the great outdoors and stay there with their mothers until weaning.

We only buy eggs from farms where the chickens are allowed to roam freely outdoors. Happy hens lay great tasting eggs. It's not rocket science!



SUNDAYS AT THE BLUE BOAR

AVAILABLE FROM MIDDAY EVERY SUNDAY

Dishes marked with  can be made with gluten-free ingredients on request. Please make your specific requirements known to your server

NIBBLES

HALLOUMI SOLDIERS V 3.75
Cherry tomato chutney

PORK BELLY BITES 3.75
Crackling and apple sauce

OLIVE MARINÉ V 2.25
Mixed olives marinated in garlic,
chilli and extra virgin olive oil

BREAD BASKET V 2.75
Extra virgin olive oil and aged
Modena balsamic vinegar

SHARERS

AFFETATO MISTO 13.95
Prosciutto, salami Napoli, pork belly bites,
fiery Calabrian nduja sausage, chicken wings
and balsamic borettane onions

SEAFOOD MEZZE 14.95
Gamberoni, deep-fried whitebait, smoked salmon,
dressed crab claw meat, smoked mackerel and
horseradish crème fraiche


ANTIPASTO ORTOLANO V 10.75
Josper grilled courgettes, peppers,
smoked aubergine purée, grilled asparagus spears,
balsamic borettane onions, sun-blushed tomatoes,
marinated olives and extra virgin olive oil

Add buffalo mozzarella 2.00

GREEK MEZZE V 9.50
Feta, hummus, marinated olives,
baba ghanoush and warm flatbreads

STARTERS

MOZZARELLA CAPRESE V  6.95
Buffalo mozzarella with Marzanino tomatoes,
sun-blushed tomatoes, fresh basil and smoked
extra virgin olive oil

GRAVLAX  6.75
Home-cured with cucumber and chilli salsa,
crème fraiche and brown bread

CHORIZO SCOTCH EGG 6.95
Cherry tomato chutney and mixed leaves

BRUSCHETTE 
Chargrilled sourdough bread topped with either

POMODORINI V 4.95
Marinated cherry
tomatoes in basil,
garlic and olive oil

CALABRIA 5.95
Fiery nduja
sausage with grilled
aubergines and
mozzarella

VERDE V 5.25
Pea and mint
hummus with
crumbled feta

WHITEBAIT 6.75
Tartare sauce

ASPARAGUS HOLLANDAISE V  6.95
With a crispy poached egg and pea shoots

GAMBERONI AL AGLIO  7.95
Tiger prawns, pan fried with chilli, garlic,
white wine and parsley

JOSPER CHICKEN WINGS  6.25
Infused with garlic and thyme, with chipotle mayonnaise

SOUP OF THE DAY V  4.95
Please refer to our Specials board for today's soup

OUR ROASTS

Served with dripping and thyme roast potatoes, Yorkshire pudding and mixed seasonal vegetables

BEEF TOPSIDE 14.95

With a rich red wine gravy, made
using juices from the roasting pan

*Our beef is sourced from suckler herds (bred
only for beef) and raised with their family
herd on clean, green pastures. Some come
from Cornwall, some from the Highlands of
Scotland. The beef is matured in the time-
honoured way for a minimum of 21 days to
tenderise the meat and intensify the flavour.*

GARLIC & THYME POUSSIN 14.95

Sage and onion stuffing
with free-range pork sausage
meat and gravy

LAMB SHOULDER 16.95

Braised in red wine, brushed with
rosemary and garlic and served
with pan juices

*The granite pastures and natural herbs
of the Devon and Cornwall grasslands
mean that the lamb we buy develops a
great natural flavour and doesn't fatten
too quickly.*

SHARING ROASTS

Stunning sharing Sunday roasts
are available when pre-ordered.
Select your cuts of meat and joint
sizes and we'll order them from the
butcher. Prices depend on selected
meats. Minimum party size of 6.

PORK BELLY 14.95

Slow-roasted, served with crispy
crackling and Bramley apple sauce

*We source our pork from a farm in
Lincolnshire where it is farm assured and
slowly reared to very high standards. The
pigs are born in the great outdoors and stay
there with their mothers until weaning.*

The Pork Belly dish includes a 25p
donation to The Springboard Charity

PRIMAVERA

CRUMBLE V 12.95

Asparagus spears, peas, broad
beans, courgettes, mint and
Quickes Goat Cheddar fondue in
an oat and pine nut crumble

Please ask your server if you would prefer to have your Yorkshire pudding made with gluten-free flour 

Due to the presence of gluten and nuts in our kitchen, we are unable to guarantee the absence of these ingredients in our dishes.
Gran Moravia is our specially selected Italian cheese which tastes as good as Parmesan, without the rennet.

THE JOSPER GRILL 

When we created this business we started at its heart, the kitchen. And at the heart of our kitchen is the Josper grill. Fired by flame-red charcoal, the grill gives our fresh meat and fish dishes their distinctive chargrilled flavour.

We season our steaks with sea salt and cracked black pepper before cooking to your liking in our Josper grill. All served with fries, roasted vine tomatoes and dressed rocket leaves.

FILLET (7oz) 24.95

RIB EYE ON THE BONE (12oz) 23.95

RUMP CAP (8oz) 18.75

CHATEAUBRIAND (14oz) for two people 54.95

Add three garlic buttered tiger prawns 5.00

SEA TROUT SUPREME 13.95

CHIPOTLE-GLAZED BABY BACK PORK RIBS 15.95

HOUSE BURGER 12.95

British steak mince burger in a soft bun with gem lettuce, red onion, tomato, home-pickled cucumber ribbons, cherry tomato chutney and fries

Add a second burger 5.00

CHEEKY COD BURGER 11.95

Fried cod cheeks in a soft bun with gem lettuce, pickled cucumber ribbons and tartare sauce, with fries on the side

LIME & CHILLI CHICKEN BURGER 11.95

Marinated chicken breast in a soft bun with gem lettuce, tomato, avocado mayonnaise and fries

BLUE BOAR BEAN BURGER V 10.95

Cannellini and red kidney beans bound with garlic, coriander and fresh tomato in a soft bun with gem lettuce, tomato salsa and sweet potato fries

Add Mature Cheddar, Shropshire Blue, Halloumi, Bacon, Flat Mushroom, Crispy Poached Egg or Nduja Sausage for 1.50 each

SIDES 

POTATOES

Sweet Potato Fries with Chipotle Mayo 4.25

Rosemary and Sea Salt Fries 3.75

Garlic Parsley Fries 3.95

House Fries 3.00

Buttered New Potatoes 3.00

GREENS 3.00

Mixed Salad

Caponata Salad

Rocket and Quickest Goat Cheddar Salad

Mint-Buttered Asparagus, Peas and Broad Beans

SAUCES 3.00

Cracked Black Peppercorn

Béarnaise

Porcini Jus

PASTA 

POLLO E PANNA 10.25

British chicken breast, penne pasta and sautéed mushrooms with cream and porcini paste

Without chicken V 8.95

CRAB & TIGER PRAWN LINGUINE 10.95

White wine with garlic, chilli, fennel and tomatoes

LINGUINI PRIMAVERA V 9.95

Courgette, peas, broad beans and basil pesto with crumbled feta and pea shoots

RISOTTO OF THE DAY

Please refer to our Specials board

SALADS 

CHICKEN CAESAR 11.95

Grilled British chicken breast on our house Caesar salad

Without chicken V 9.95

ROAST VEGETABLE PANZANELLA V 10.75

Josper grilled courgette, peppers, aubergine, cherry tomatoes and halloumi on mixed leaves with croutons and pesto

HERB-MARINATED SEA TROUT NIÇOISE 12.95

Green beans, new potatoes, olives, white anchovies, mixed leaves and a soft boiled free-range egg

STEAK 13.95

Sirloin steak with rocket, sun-blushed tomatoes, balsamic borettane onions, Gran Moravia, olive oil and balsamic dressing

CRAB & SALMON 11.95

Crab claw meat, smoked salmon, avocado, mixed leaves, cherry tomatoes and lemon crème fraîche

GREEK V 9.95

Cucumber, tomato, red onion, peppers, olives and feta cheese with lemon and wholegrain mustard dressing

Add lamb koftas 2.00 each

INSALATA DI POLLO 11.95

Josper grilled British chicken, premium cured smoked bacon, avocado, cherry tomatoes, mixed leaves and Gran Moravia

SUPERFOOD V 10.25

Quinoa, green beans, asparagus spears, peas, broad beans, carrot ribbons, smoked lemon and mint olive oil dressing

ORECCHIETTE 10.95

Smoked mackerel, spring onions, fennel, green beans and cherry tomatoes, tossed with Orecchiette pasta in balsamic dressing



FRESH FISH

Our fish is delivered fresh every morning, direct from Brixham and Plymouth markets. See today's Specials on our boards.



AVAILABLE FROM 5.30PM MONDAY TO SATURDAY

Dishes marked with  can be made with gluten-free ingredients on request. Please make your specific requirements known to your server.

NIBBLES 

- HALLOUMI SOLDIERS** v 3 75
Cherry tomato chutney
- PORK BELLY BITES** 3 75
Crackling and apple sauce
- OLIVE MARINÉ** v 2 25
Mixed olives marinated in garlic, chilli and extra virgin olive oil
- BREAD BASKET** v 2 75
Extra virgin olive oil and aged Modena balsamic vinegar

SHARERS 

- WITNEY PLATTER** 14 95
Halloumi soldiers, chorizo Scotch egg, sticky ribs, Jospser grilled chicken wings, pork belly bites, spicy cherry tomato chutney and balsamic borettane onions.
- AFFETATO MISTO** 13 95
Prosciutto, salami Napoli, pork belly bites, fiery Calabrian nduja sausage, chicken wings and balsamic borettane onions.
- SEAFOOD MEZZE** 14 95
Gamberoni, deep fried whitebait, smoked salmon, dressed crab claw meat, smoked mackerel and horseradish crème fraiche
- ANTIPASTO ORTOLANO** v 10 75
Jospser grilled courgettes, peppers, smoked aubergine purée, grilled asparagus spears, balsamic borettane onions, sun-blushed tomatoes, marinated olives and extra virgin olive oil
Add buffalo mozzarella 2 00
- GREEK MEZZE** v 9 50
Feta, hummus, marinated olives, baba ghanoush and warm flatbreads

STARTERS

- MOZZARELLA CAPRESE** v  6 95
Buffalo mozzarella with Marzanino tomatoes, sun-blushed tomatoes, fresh basil and smoked extra virgin olive oil
- GRAVLAX**  6 75
Home-cured with cucumber and chilli salsa, creme fraiche and brown bread
- CHORIZO SCOTCH EGG** 6 95
Cherry tomato chutney and mixed leaves
- WHITEBAIT** 6 75
Tartare sauce
- GAMBERONI AL AGLIO**  7 95
Tiger prawns, pan-fried with chilli, garlic, white wine and parsley
- BRUSCHETTE** 
Chargrilled sourdough bread topped with either
POMODORO v 4 95
Marinated cherry tomatoes in basil, garlic and olive oil
CALABRIA 5 95
Fiery nduja sausage with grilled aubergines and mozzarella
VERDE v 5 25
Peas and mint hummus with crumbled feta
- ASPARAGUS HOLLANDAISE** v  6 95
With a crispy poached egg and pea shoots
- JOSPER CHICKEN WINGS**  6 25
Infused with garlic and thyme, with chipotle mayonnaise
- SOUP OF THE DAY** v  4 95
Please refer to our Specials board for today's soup

PASTA 

- POLLO E PANNA** 10 25
British chicken breast, penne pasta and sauteed mushrooms with cream and porcini paste
Without chicken v 8 95
- LINGUINI PRIMAVERA** v 9 95
Courgette, peas, broad beans and basil pesto with crumbled feta and pea shoots
- CALABRIAN POLLO ARRABIATA** 10 95
Penne, British chicken breast, fiery Calabrian nduja sausage, spicy tomato, garlic and fresh basil
- LINGUINI ALLA BOLOGNESE** 8 95
British beef and Lincolnshire pork mince in a classic, rich meat sauce
- CRAB & TIGER PRAWN LINGUINE** 10 95
White wine with garlic, chilli, fennel and tomatoes

RISOTTO OF THE DAY
Please refer to our Specials board

SALADS 

- CHICKEN CAESAR** 11 95
Grilled British chicken breast on our house Caesar salad
Without chicken v 9 95
- ROAST VEGETABLE PANZANELLA** v 10 75
Jospser grilled courgette, peppers, aubergine, cherry tomatoes and halloumi on mixed leaves with croutons and pesto
- HERB-MARINATED SEA TROUT NIÇOISE** 12 95
Green beans, new potatoes, olives, white anchovies, mixed leaves and a soft boiled free-range egg
- STEAK** 13 95
Sirloin steak with rocket, sun-blushed tomatoes, balsamic borettane onions, Gran Moravia, olive oil and balsamic dressing
- GREEK** v 9 95
Cucumber, tomato, red onion, peppers, olives and feta cheese with lemon and wholegrain mustard dressing
Add lamb koftas 2 00 each
- INSALATA DI POLLO** 11 95
Jospser grilled British chicken, premium cured smoked bacon, avocado, cherry tomatoes, mixed leaves and Gran Moravia
- SUPERFOOD** v 10 25
Quinoa, green beans, asparagus spears, peas, broad beans, carrot ribbons, smoked lemon and mint olive oil dressing
- ORECCHIETTE** 10 95
Smoked mackerel, spring onions, fennel, green beans and cherry tomatoes, tossed with Orecchiette pasta in balsamic dressing
- CRAB & SALMON** 11 95
Crab claw meat, smoked salmon, avocado, mixed leaves, cherry tomatoes and lemon crème fraiche

THE JOSPER GRILL 

When we created this business we started at its heart, the kitchen. And at the heart of our kitchen is the Jospser grill. Fired by flame-red charcoal, the grill gives our fresh meat and fish dishes their distinctive chargrilled flavour.

We season our steaks with sea salt and cracked black pepper before cooking to your liking in our Jospser grill. All served with fries, roasted onion, tomatoes and dressed rocket leaves.

- FILLET (7oz)** 24 95
- RIB EYE ON THE BONE (12oz)** 23 95
- RUMP CAP (8oz)** 18 75
- CHATTAUBRIAND (14oz)** for two people 54 95
Add three garlic buttered tiger paninis 5 00
- SEA TROUT SUPREME** 13 95
- SPATCHCOCK POUSSIN** 13 95
- CHIPOTLE, GLAZED BABY BACK PORK RIBS** 15 95

HOUSE BURGER 12 95
British steak mince burger in a soft bun with gem lettuce, red onion, tomato, home-pickled cucumber ribbons, cherry tomato chutney and fries
Add a second burger 5 00

CHEEKY COD BURGER 11 95
Fried cod cheeks in a soft bun with gem lettuce, pickled cucumber ribbons and tartare sauce, with fries on the side

LIME & CHILLI CHICKEN BURGER 11 95
Marinated chicken breast in a soft bun with gem lettuce, tomato, avocado mayonnaise and fries

BLUE BOAR BEAN BURGER v 10 95
Cannellini and red kidney beans bound with garlic, coriander and fresh tomato in a soft bun with gem lettuce, tomato salsa and sweet potato fries

Add Mature Cheddar, Shropshire Blue, Halloumi, Bacon, Flat Mushroom, Crispy Poached Egg or Nduja Sausage for 1 50 each




FRESH FISH

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COMFORT FOOD

SLOW-COOKED BELLY OF PORK  14 95
Crispy crackling, asparagus, peas, mashed potato, apple sauce and jus
The dish includes 2 sideplates. The Spoon and Spoon

MEDITERRANEAN CRUMBLE v  11 95
Roasted peppers, aubergines, courgettes, celery, olives, capers and onions, bound in sweet tomato and balsamic sauce, topped with oat and pine nut crumble

CONIGLIO RIPENO  14 95
Prosciutto wrapped rabbit leg, stuffed with thyme and sun-blushed tomatoes, with a pea, asparagus, Gran Moravia and mint risotto, carrot ribbons and balsamic onion jus
The dish uses the finest cream animal Gremolata del campano, created by Jim Kippek

LAMB DUO 17 95
Stuffed lamb breast with merguez sausage, grilled lamb cutlet, sauteed sweet potato, spinach and chilli hash and a red wine jus

SIDES v

- POTATOES**
 - Sweet Potato Fries with Chipotle Mayo 4 25
 - Rosemary and Sea Salt Fries 3 75
 - Garlic Parsley Fries 3 95
 - House Fries 3 00
 - Buttered New Potatoes 3 00
- GREENS** 3 00
 - Mixed Salad
 - Caponata Salad
 - Rocket and Quinces Goat Cheddar Salad
 - Mini-Buttered Asparagus, Peas and Broad Beans
- SAUCES** 3 00
 - Cracked Black Peppercorn • Béarnaise • Porcini Jus

Due to the presence of gluten and nuts in our kitchen, we are unable to guarantee the absence of these ingredients in our dishes. Gran Moravia is our specially selected Italian cheese which tastes as good as Parmesan, without the regret.

Printed on an FSC approved printer on FSC approved paper.



Find out how we earned this award...







AVAILABLE MONDAY TO SATURDAY FROM NOON UNTIL 5.30PM

Dishes marked with  can be made with gluten free ingredients on request. Please make your specific requirements known to your server.

NIBBLES 

- HALLOUMI SOLDIERS V 3 75
Cherry tomato chutney
- PORK BELLY BITES 3 75
Crackling and apple sauce
- OLIVE MARINÉ V 2 25
Mixed olives marinated in garlic, chili and extra virgin olive oil
- BREAD BASKET V 2 75
Extra virgin olive oil and aged Modena balsamic vinegar
- GREEK MEZZE V 9 50
Feta, hummus, marinated olives, baba ghanoush and warm flatbreads

STARTERS

- MOZZARELLA CAPRESE V  6 95
Buffalo mozzarella with Marzaning tomatoes, sun-blushed tomatoes, fresh basil and smoked extra virgin olive oil
- WHITEBAIT 6 75
Tariare sauce
- GAMBERONI AL AGLIO  7 95
Tiger prawns, pan-fried with chili, garlic, white wine and parsley
- JOSPER CHICKEN WINGS  6 25
Infused with garlic and thyme, with chipotle mayonnaise
- ASPARAGUS HOLLANDAISE V  6 95
With a crispy poached egg and pea shoots
- BRUSCHETTE 
Chargrilled sourdough bread topped with either:
POMODORINI V 4 95
Marinated cherry tomatoes in basil, garlic and olive oil
CALABRIA 5 95
Fiery nduja sausage with grilled aubergines and mozzarella
VERDE V 5 25
Pea and mint hummus with crumbled feta
- SOUP OF THE DAY V  4 95
Please refer to our Specials board for today's soup

BRUNCH 

- EGGS BENEDICT 6 95
Toasted English muffin, premium cured smoked bacon, poached free-range eggs and Hollandaise
- EGGS FLORENTINE with spinach V 5 95
- EGGS FORESTIERE with flat mushrooms V 5 95
- EGGS ROYALF with smoked salmon 6 95
- FRITTATA V 5 95
Free-range eggs, new potato, broad beans, peas and asparagus

LUNCH PASTA 

- A smaller portion of our pasta dishes with a mixed side salad*
- POLLO E PANNA 8 25
British chicken breast, penne pasta and sautéed mushrooms with cream and porcini paste
Without chicken V 6 95
 - LINGUINI PRIMAVERA V 7 95
Courgette, peas, broad beans and basil pesto with crumbled feta and pea shoots
 - CALABRIAN POLLO ARRABIATA 8 95
Penne, British chicken breast, fiery Calabrian nduja sausage, spicy tomato, garlic and fresh basil
 - LINGUINI ALLA BOLOGNESE 6 95
British beef and Lincolnshire pork mince in a classic, rich meat sauce
 - CRAB & TIGER PRAWN LINGUINE 8 95
White wine with garlic, chili, fennel and tomatoes

SALADS 

- CHICKEN CAESAR 11 95
Grilled British chicken breast on our house Caesar salad
Without chicken V 9 95
- ROAST VEGETABLE PANZANELLA V 10 75
Josper grilled courgette, peppers, aubergine, cherry tomatoes and halloumi on mixed leaves with croutons and pesto
- HERB-MARINATED SEA TROUT NIÇOISE 12 95
Green beans, new potatoes, olives, white anchovies, mixed leaves and a soft-boiled free-range egg
- STEAK 13 95
Sirloin steak with rocket, sun-blushed tomatoes, balsamic borettane onions, Gran Moravia, olive oil and balsamic dressing
- GREEK V 9 95
Cucumber, tomato, red onion, peppers, olives and feta cheese with lemon and wholegrain mustard dressing
Add Lamb Kofas 2.00 each
- INSALATA DI POLLO 11 95
Josper grilled British chicken, premium cured smoked bacon, avocado, cherry tomatoes, mixed leaves and Gran Moravia
- SUPERFOOD V 10 25
Quinoa, green beans, asparagus spears, peas, broad beans, carrot ribbons, smoked lemon and mint olive oil dressing
- ORECCHIETTE 10 95
Smoked mackerel, spring onions, fennel, green beans and cherry tomatoes, tossed with Orecchiette pasta in balsamic dressing
- CRAB & SALMON 11 95
Crab claw meat, smoked salmon, avocado, mixed leaves, cherry tomatoes and lemon crème fraiche

CIABATTA SANDWICHES 

- Add five for 1.00*
- DUCK 9 25
Pulled duck, quince jelly, carrot ribbons, spring onions and rocket leaves
 - POLLO 8 95
British chicken breast, premium cured smoked bacon, avocado, gem lettuce, tomato, free-range egg and mayonnaise
 - SMOKED SALMON 8 75
Severn and Wye smoked salmon, lemon, crème fraiche and rocket
 - STEAK 9 95
Sirloin steak, balsamic borettane onions and Gran Moravia
 - CAPRINO V 7 95
Grilled courgette, aubergine, peppers and Quicke's Goat Cheddar with basil and pine nut pesto

RISOTTO OF THE DAY
Please refer to our Specials board



FRESH FISH

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THE JOSPER GRILL 

When we created this business we started at its heart, the kitchen. And at the heart of our kitchen is the Josper grill. Fired by flame-red charcoal, the grill gives our fresh meat and fish dishes their distinctive chargrilled flavour.

We season our steaks with sea salt and cracked black pepper before cooking to your liking in our Josper grill. All served with fries, roasted new potatoes and dressed rocket leaves.

- FILET (7oz) 24 95
- RIB EYE ON THE BONE (12oz) 23 95
- RUMP CAP (8oz) 18 75
- CHATEAUBRIAND (14oz) for two people 54 95
Add three garlic buttered tiger prawns 5.00
- SEA TROUT SUPREME 13 95
- SPATCHCOCK POUSSIN 13 95
- CHIPOTLE-GLAZED BABY BACK PORK RIBS 15 95

- HOUSE BURGER 12 95
British steak mince burger in a soft bun with gem lettuce, red onion, tomato, home-pickled cucumber ribbons, cherry tomato chutney and fries.
Add a second burger 5.00
- LIME & CHILLI CHICKEN BURGER 11 95
Marinated chicken breast in a soft bun with gem lettuce, tomato, avocado, mayonnaise and fries
- BLUE BOAR BEAN BURGER V 10 95
Cannellini and red kidney beans bound with garlic, coriander and fresh tomato in a soft bun with gem lettuce, tomato salsa and sweet potato fries.
Add Mature Cheddar, Shropshire Blue, Halloumi, Bacon, Fiat Moulton, Crispy Poached Egg or Nduja Sausage for 1.50 each

SIDES V

- POTATOES
Sweet Potato Fries with Chipotle Mayo 4 25
Rosemary and Sea Salt Fries 3 75
Garlic Parsley Fries 3 95
House Fries 3 00
Buttered New Potatoes 3 00
- GREENS 3 00
Mixed Salad
Caponata Salad
Focket and Quicke's Goat Cheddar Salad
Mint-Buttered Asparagus, Peas and Broad Beans
- SAUCES 3 00
Cracked Black Peppercorn
Béarnaise
Porcini Jus



Find out how we earned this award.

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— FIZZ —

PRICES ARE FOR 125ML 1 BOTTLE

PROSECCO BRUT | STELLE D'ITALIA

A lively, crisp, sparkling wine with a delicate lemon character and an aromatic, dry, refreshing finish.
ITALY NV • £5.75 | £26.00

GRAND CRU BRUT | PERRIER JOUËT

Full, rich flavours of brioche, butter and shortbread all in superb balance, with persistent, lively bubbles and a long, dry finish.
FRANCE NV • £9.50 | £55.00

CUVÉE ROSÉ BRUT | LAURENT PERRIER

Elegant with soft, consistent bubbles, ripe red fruits such as raspberries and strawberries and a creamy textured, soft finish.
FRANCE NV • £76.00

BELLE ÉPOQUE | PERRIER JOUËT

An initial lively freshness leads to rounded palate that displays notes of honey, vanilla and shortbread right through the long, long finish.
FRANCE 2004/06 • £120.00

CUVÉE DOM PÉRONNON | MOÛT ET CHANDON

Aromas of acacia honey and fresh almonds, dried apricots and toasted brioche finishing long and elegant.
FRANCE 2003/04 • £180.00

— APERITIFS —

BEI LINI

Prosecco with your choice of fruit puree.
£7.95

CHAMBORD ROYALE

Perrier Jouët NV Champagne with Chambord black raspberry liqueur.
£9.75

— WHITE WINE —

PRICES ARE FOR 175ML 1250ML 1 BOTTLE

Wines priced by the glass are also available in a 125ml measure

CRISP WHITES

PICHOUL DE PINET | DOMAINE ROQUEMOLIÈRE

The wine is crisp, light and aromatic, with remarkable freshness on the palate.
FRANCE 2013 • £6.25 | £8.50 | £24.00

TREBIANO | CONTRI

Dry with a fruity and upfront bouquet and a fresh citrus finish.
ITALY NV • £4.50 | £6.00 | £16.00

SAUVIGNON BLANC | YEALANDS

Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and lime.
NEW ZEALAND 2013 • £30.00

SAUVIGNON BLANC | DE GRAS

Dry with herbaceous character alongside gooseberry, kaffir and lemon, which are encouraged by a crisp structure.
CHILE 2013 • £5.75 | £7.75 | £22.00

RIOJA BLANCO | VIÑA CERRADA

Intense fruity aromas followed by a well balanced palate that is fresh and lively with tangy notes.
SPAIN 2013 • £23.00

SANGRE, DOM DU CARROU | DOMINIQUE ROGER

A grassy nose with hints of gooseberries, well balanced palate with a good concentration of fruit and zesty acidity.
FRANCE 2012 • £40.00

— WHITE WINE —

PRICES ARE FOR 175ML 1250ML 1 BOTTLE

Wines priced by the glass are also available in a 125ml measure

SMOOTH WHITES

GAVI GAVI DOGG | FONTANAFRITTO

Full and dry wine, with an elegant bouquet of flowers and fruit. The palate is attractively young, dry, fresh and well-balanced.
ITALY 2012 • £9.25 | £12.25 | £35.00

URRA DI MARE, SAUVIGNON | MANDRAROSSA

A flowery bouquet with notes of peach and passion fruit with serious, balanced on the palate. Fresh and aromatic.
ITALY 2013 • £32.00

PINOT GRIGIO | VERITIERE

Light and slightly spicy with flavours of fresh peaches and lemons and a delicate, racy finish.
ITALY 2013 • £5.50 | £7.50 | £21.00

GARNACHA BLANCA | COP DE MA

Elegant and vibrant with notes of wild blossom, green apple and lemon zest, matched by a creamy, weighty texture and long lemony finish.
SPAIN 2013 • £19.00

PEDRO XIMENEZ | VIÑA FALERNA

A very attractive nose with floral and aromatic notes, medium body with balance of acidity, minerality and fruity character.
CHILE 2013 • £20.00

GRILLO-CHARDONNAY | MANDRAROSSA

A pleasant and delicate perfume of tropical fruits and floral notes. Harmonious, fresh and round palate with a long finish of mineral notes.
ITALY 2013 • £4.75 | £6.25 | £18.00

FULL WHITES

CHENIN BLANC RESERVE | KEN FORRESTER

Complex structure bursting with flavours of apricots, pineapple with hints of vanilla and honey.
SOUTH AFRICA 2012 • £28.00

UNWOODED CHARDONNAY | MAJESTIC

A wonderful aromatic drive bursting with juicy white peach and melon aromas. A fine and palate and a clean, long finish.
AUSTRALIA 2011 • £26.00

CHARDONNAY | CANNONBALL

Sophisticated nose of lemon and peaches followed by stonefruit, tropical notes and soft vanilla on the finish.
USA 2012 • £37.00

ROSÉ WINE

PRICES ARE FOR: 175ML 1250ML BOTTLE
Wines priced by the glass are also available in a 125ml measure

RIOJA ROSADO | BODEGAS LEZA, TARUSO
Intense and fresh red fruits, with a lingering taste
SPAIN 2013 • £21.00

CHASSAULT ROSÉ | LA LANDE
With an attractive pale pink colour, this is a light, dry, uncooked and refreshing rosé from the Languedoc region
FRANCE 2013 • £18.00

PINOT GRIGIO BUSH IGT | IL SOSPIRO
An aromatic nose of freshly crushed cranberries and mineral elements, light and crisp with a delicious balance of zingy citrus and berries
ITALY 2013 • £5.25 | £7.00 | £20.00

COMTE DE PROVENCE ROSÉ | LAVIDALHANAISE
A light, bright nose of wild strawberries with a refreshing and smooth palate
FRANCE 2012/13 • £24.00

RED WINE

PRICES ARE FOR: 175ML 1250ML BOTTLE
Wines priced by the glass are also available in a 125ml measure

SMOOTH REDS

CHIANTI TRUZZO RISERVA, CECCHI
Notes of black cherry, plum and荔枝 with a lovely round and classy finish
ITALY 2009 • £28.00

SANGIOVESE | CONTRI
Aromas of forest fruits, a medium bodied palate and a delicious food-friendly freshness
ITALY NV • £4.50 | £6.00 | £16.00

SYRAH | CAVE DE SAINT DESIRAT IGP ARDECHE
Black pepper and Parma violets on a medium-weight body with vibrant acidity and light tannins
FRANCE 2012 • £20.00

CHATEAU BERTINAT LARTIGUE | RICHARD DUBOIS
St. Emilion produces some of the most enjoyable wines in the world. Deliciously soft and elegant melody with plum fruits and firm structure
FRANCE 2010 • £36.00

RIOJA TEMPRANILLO | TARUSO
Fruity red with fresh, juicy aromas of strawberries and raspberries. Palate is well balanced with fresh red fruits and refreshing acidity
SPAIN 2013 • £6.50 | £8.75 | £25.00

RED WINE

PRICES ARE FOR: 175ML 1250ML BOTTLE
Wines priced by the glass are also available in a 125ml measure

FRUITY REDS

PINOT NOIR | YEALANDS
Aromas of black cherry, violets and savoury spice on the nose. Notes of plum and spice, silky tannins and a firm finish
NEW ZEALAND 2012 • £8.75 | £11.50 | £33.00

GARNACHA TINTA | COP DE MA
Smack-the-face fresh juicy red fruit sings from the glass. The palate is lively with red cherry and raspberry notes and hints of balsamic.
SPAIN 2013 • £19.00

FRAPATO-SYRAH | MANDRAROSSA
Intense purple red, very fruity on the nose with fleshy summer fruit on the palate
ITALY 2013 • £18.00

MERLOT | DE GRAS
A mouthfilling with ripe raspberries and blackcurrants, a firm structure and soft tannins, distinctly Chilean in style.
CHILE 2013 • £6.00 | £8.25 | £23.00

BASKET PRESSED SHIRAZ | SKILLOGALEE
Berry fruit and plum characters on the nose and palate with touches of eucalyptus and mint.
AUSTRALIA 2010 • £43.00

FULL REDS

ESTATE MALBEC | HUMBERTO CANAILE
Full bodied with a complex structure. Notes of red berries, eucalyptus spice and black pepper
ARGENTINA 2013 • £7.75 | £11.25 | £30.00

CABERNET SAUV MERLOT | MADRISH
Aromatic black cherry, blueberry and chocolate characters. The palate is rich and mouth-filling with seamless oak and well-balanced acidity
AUSTRALIA 2011 • £26.00

BIFERNO RISERVA DOC | CAMILLO DE LELLIS
The bouquet is complex, intense with hints of blackberry jam. The palate is velvety and fragrant with firm tannins
ITALY 2009 • £21.00

SANTA CECILIA | PLANETA
An intense nose of spice, chocolate and plums followed by spicy fruit and a savoury character
ITALY 2009 • £48.00



DESSERT WINE

PRICES ARE FOR: 50ML 1 BOTTLE

ALEATTICO DI PUGLIA | FRANCESCO CANDIDO
Bread and rich with a medium sweet, velvety palate supported by good acidity
ITALY 2006 • £4.50 | £40.00

SOFT DRINKS

BEER

CIDER

MOCKTAILS £4.00	DRAUGHT PRICES ARE FOR SMALL GLASS LARGE GLASS
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STRAWBERRY AND ELDERFLOWER FIZZ Elderflower cordial and strawberry puree topped with lemonade	£2.25 £3.00
VIRGIN APPLE MOJITO Lime juice, sugar syrup and mint topped with apple juice	£2.25 £3.00
PEACH MELBA Apple juice and cranberry juice mixed with peach puree and topped with a dash of lemonade	£2.25 £3.50
ELDERFLOWER COLLINS Elderflower cordial and lemon juice with sugar syrup and topped with soda	£2.25 £3.50
PINEAPPLE JUICE	£2.25 £3.50

BOTTLED

FENTIMAN VICTORIAN LEMONADE	£3.25
COKE/DIET COKE	£2.35
RED BULL	£3.00
BIG TOM/TOMATO JUICE	£2.00
CORDIALS (Choose from Elderflower, Lime or Blackcurrant)	£0.50
FEVER TREE Mixers	
CHOOSE FROM Tonic, Bitter, Lemon, Ginger Ale, Ginger Beer	£1.95
WATER	
MANGO JUICE	£3.00
ORANGE AND PASSION FRUIT FUSION	£3.25
APPLE AND MANGO FUSION	£3.25

SAN PELLEGRINO 750ML	£4.00
AQUA PANNA 750ML	£4.00

PAGE 5

DRAUGHT PRICES ARE FOR HALF PINT PINT	BOTTLES
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LOOSE CANNON Founded in July 2010 by Will Lathwaite, the original 'Loose Cannon' as he was called when he played Rugby for his University. Loose Cannon Brewery 'bought' brewing back to Abingdon-on-Thames following the closure of Moultons 10 years previously. Recently winning two regional Gold medals and a Bronze for their Abingdon Bridge. Gunners Gold and Boreham Hill also respectively. Loose Cannon have since won the impressive National Silver Medal in the standard bitter category for their Gunners Gold named in honour of local WWII hero Stan Bradford an RAF Ace. We're proud to have them on tap.	£2.00 £3.75
LOOSE CANNON BREWERY GUEST ALE	£2.30 £4.40
REVISIONIST ROTATIONAL BEER	£2.00 £3.75
MARSTONS GUEST ALE	£2.50 £4.85
PERONI	£2.00 £3.90
BECKSVIER	£2.25 £4.25
STELLA ARTOIS	£2.40 £4.50
HUDVAR	£2.25 £4.25
GUNNESS	£2.00 £3.80

DRAUGHT

THATCHERS GOLD CIDER	£2.00 £3.80
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BOTTLES

PUNK IPA	£4.90
VEDETT EXTRA BLOND	£4.60
VEDETT EXTRA WHITE	£4.70
BECKS BLUE	£3.00
CORONA	£4.25
PERONI	£4.00
PILSNER URQUELL	£4.00

drinkaware.co.uk PAGE 6

COCKTAILS


















COCKTAILS

MASTERPIECES

SIGNATURE

SOMETHING SWEET

ON THE ROCKS

	THIS SIDE OF PARADISE Chivas 12-year-old with cloudy apple juice, blackberry vodka, lemonade and an apple wedge.	£7.25		NUTS AND BERRIES Disaronno amaretto liqueur, Frangelico hazelnut liqueur, Chambord black raspberry liqueur with cranberry juice, cream, milk and sugar syrup.	£7.45		ESPRESSO MARTINI Finlandia vodka and Tia Maria with a shot of Fairtrade espresso and a dash of sugar.	£6.95		BLACK RASPBERRY BRAMBLE Bombay Sapphire gin, Chambord black raspberry liqueur, lemon juice and sugar.	£6.75
	COSMOPOLITAN Ketel One Citron vodka, Cranberry, cranberry juice and lime.	£6.95		WHITE CHOCOLATE MARTINI Stolichnaya vanilla vodka and Cacao blanc with cream.	£6.95		TOBLERONE Frangelico hazelnut liqueur and Tia Maria coffee liqueur with Baileys milk, fresh cream and drizzled clear honey.	£6.95		BEES KNEES Chambord black raspberry liqueur, Jack Daniel's Tennessee honey and raspberry puree.	£6.95
	LONG ISLAND ICED TEA Borussia Superior rum, Bombay Sapphire gin, Finlandia vodka, Cranberry, Citrusa tequila, lemon and lime (served on the rocks).	£7.45		ROCK CANDY Ketel One Citron vodka, Kvan-Fry lichee liqueur and Creme de Framboise with cranberry juice and apple juice.	£7.45		APPLE STRUDEL Stolichnaya vanilla vodka, Finlandia vodka, cinnamon syrup and apple juice.	£6.95		CAIPIRINHA Sagitta caipira, fresh lime juice and brown sugar.	£6.95
	APPLE ZU Edenvalley Apple vodka with clean apple juice and blue grass.	£6.75									
	MOJITO Borussia Superior rum, brown sugar, lime and mint.	£7.25									
	STRAWBERRY DAQUIRI Mount Gay rum, strawberry puree and lime juice.	£6.75									
	OLD FASHIONED Woodford Reserve, Angostura bitters, brown sugar and orange zest.	£7.95									
	PASSIONTI Passoa passion fruit liqueur, Stolichnaya vanilla vodka, Frangelico, sugar syrup and lime juice.	£7.95									

SPIRITS

PRICES ARE FOR 25ML | 50ML

GIN

WHITLEY NEIL £3.75 | £6.25
 HENDRICK'S £3.50 | £6.00
 BOMBAY SAPPHIRE £3.20 | £5.50
 SIPS MITH £4.00 | £6.50
 PLYMOUTH £3.50 | £6.00
 TANQUERAY 10 £4.50 | £7.50

VODKA

FINLANDIA £3.20 | £5.50
 ZUBROWKA BISON GRASS £3.25 | £5.75
 KETEL ONE CITROEN £3.50 | £6.00
 GREY GOOSE £3.75 | £6.25
 STOLI VANILLA £3.25 | £5.75
 STOLI RASPBERRY £3.25 | £5.75
 STOLI ORANGE £3.25 | £5.75

WHISKY & WHISKEY

CHIVAS REGAL 12YR £3.50 | £6.00
 JAMESON £3.20 | £5.50
 FAMOUS GROUSE £3.00 | £5.00
 MONKEY SHOULDER £4.00 | £6.50
 JOHNNIE WALKER BLACK LABEL £3.50 | £6.00
 LAPHROAIG £4.00 | £6.50
 TULLAMORE DEW £3.50 | £6.00
 GLENMORANGIE £3.75 | £6.25
 GLENFIDDICH 15 YR £3.75 | £6.25

BOURBON

MAKER'S MARK £3.50 | £6.00
 JACK DANIEL'S £3.25 | £5.75
 KNOB CREEK £4.00 | £6.50
 WOODFORD RESERVE £4.00 | £6.50
 JACK DANIEL'S HONEY £3.50 | £6.00

SPIRITS

PRICES ARE FOR 25ML | 50ML

RUM

MOUNT GAY £3.50 | £6.00
 BACARDI SUPERIOR £3.20 | £5.50
 BACARDI GOLD £3.25 | £5.75
 HAVANA 3YO £3.00 | £5.00
 KRAKEN SPICED DARK £3.50 | £6.00
 SAILOR JERRY SPICED £3.25 | £5.75

TEQUILA & CACHAÇA

OLMECA BLANCO £3.00 | £5.00
 OLMECA GOLD £3.00 | £5.00
 CAZADORES £4.00 | £6.50
 PATRON XO CAFÉ £4.00 | £6.50
 SAGATIBA CACHAÇA £3.50 | £6.00

COGNAC & LIQUEURS

HENNESSY VS £3.25 | £5.75
 HENNESSY XO £9.75 | £15.00
 BAILEYS £3.50
 TIA MARIA £3.00 | £5.00
 DISARONNO £3.00 | £5.00
 COINTREAU £3.00 | £5.00
 GRAND MARNIER £3.00 | £5.00
 SOUTHERN COMFORT £3.00 | £5.00
 SAMBUCCA £3.00 | £5.00
 LIMONCELLO £3.00 | £5.00

PORT & SHERRY

QUINTA DO CRATO VINTAGE £8.00 | £13.50
 QUINTA DO CRATO £5.00 | £8.50
 FINO SHERRY £3.00 | £5.00

COFFEE

LIQUEUR COFFEE	£4.95
ESPRESSO SINGLE	£1.95
ESPRESSO DOUBLE	£2.25
CAPPUCCINO	£2.20
LATTE	£2.20
AMERICANO	£2.00
FLAT WHITE	£2.20
MOCHA	£2.30
MACCHIATO	£2.00

SPILLING THE BEANS

We're rather choosy about our coffee, and so our house blend has been carefully selected for its full-bodied flavours, intense aroma and lasting rich cocoa notes. It's made from Fairtrade certified slow-roasted arabica beans, carefully sourced from Colombia, Vietnam and Peru.

TEA

ENGLISH BREAKFAST TEA	£1.95
EARL GREY TEA	£1.95
PEPPERMINT TEA	£1.95
CAMOMILE TEA	£1.95
FRUIT TEAS	£1.95

OUT OF THE BAG

For us, tea is more than just a drink. That's why we put our trust in one of the best known and best loved quality tea companies, Twining's. We know you will always be served a great tasting cup of tea, and also be confident that it has been ethically sourced.

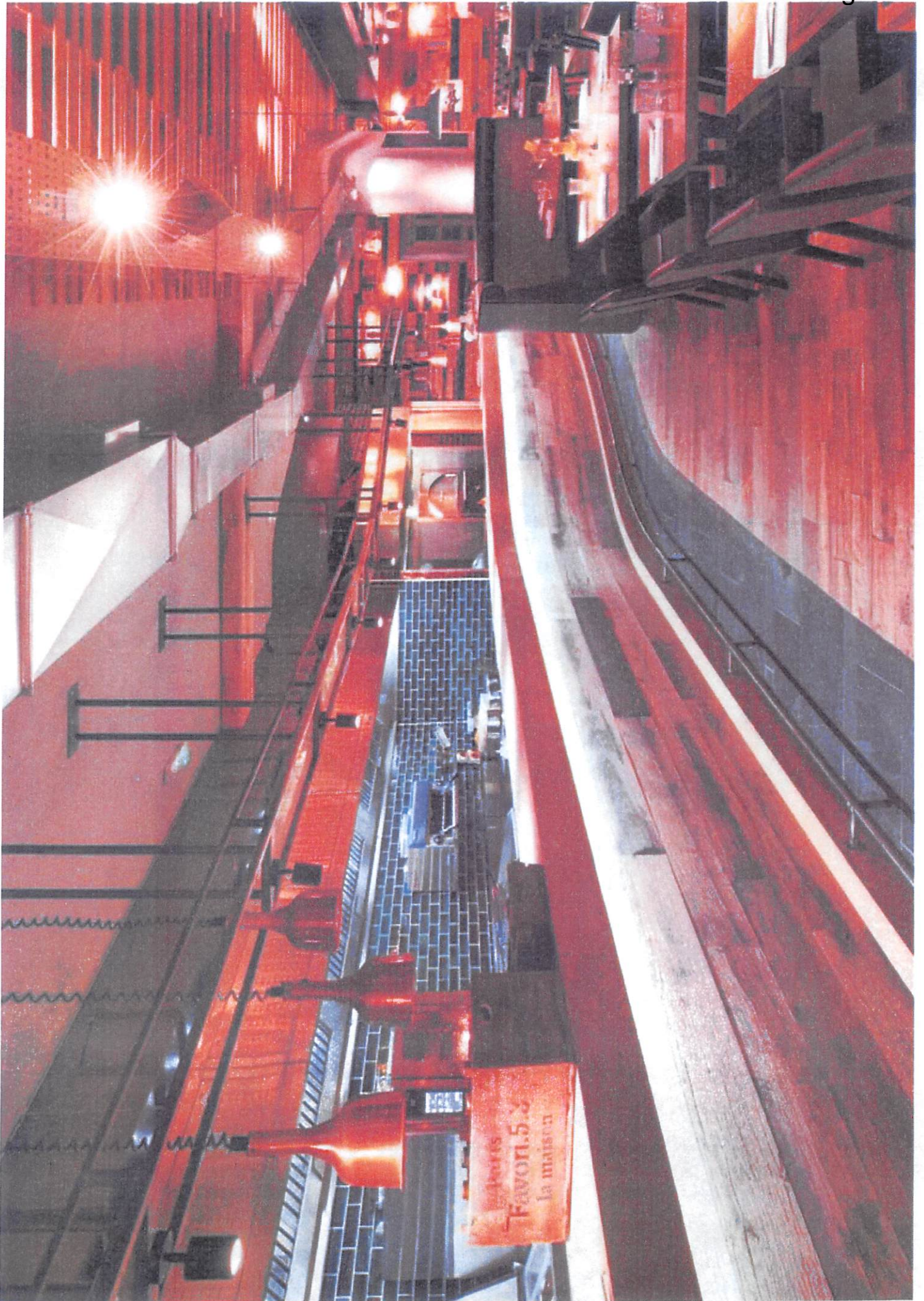
Photographs



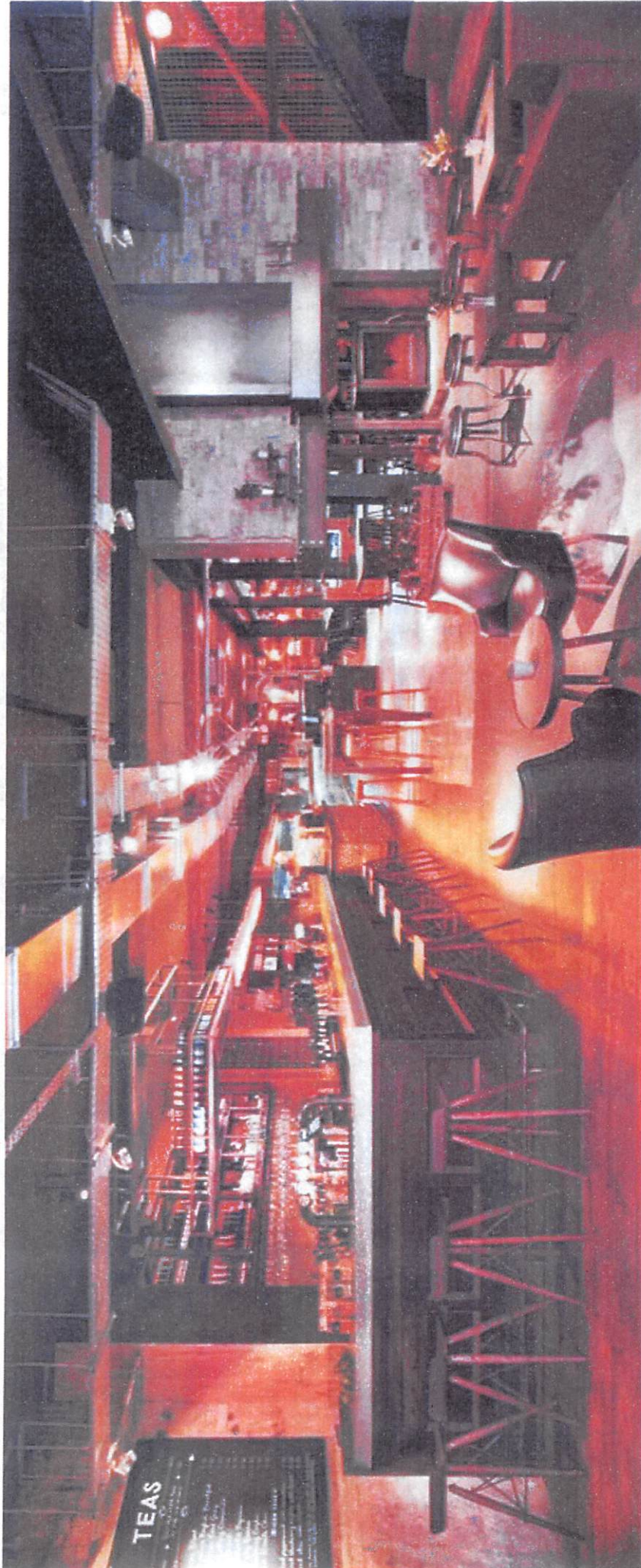


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Newsletter

We wish you all a very Happy Christmas
from Basecamp



February 2015

Valentine's Day February 14th

The big day falls on a Saturday so we are going to follow last year's success and ask our chefs to flex their creative muscles with some superb premium specials. The marketing team are also working closely with each pub's local florist to secure preferential rates on red rose bouquets and delicious chocolates.

These are for your guests to pre order so that, when they arrive their table is laden with luxury extras for their special someone. A full and detailed brief will be sent out to all sites immediately after the New Year.



Commis Chef and Chef de Partie Competitions

Once again we are delighted to be holding our annual chef competitions: the Commis Chef competition is to be held on 17th February 2015 and Chef de Partie on 19th February 2015. They proved to be a great success last year. There seems to be a glut of talented chefs in our kitchens and this competition is your chance to show us what you're capable of.

Our winner of the junior Commis Chef Competition last year was Luke Bullock who created a mouth-watering Caramel Chocolate Pot, Banana Smoothie, Hazelnut Tuile and Banana Sorbet, the transformation of which appeared on our spring/summer menu.

In our Chef de Partie competition our panel of judges were impressed at the level of skill and talent displayed by each chef as they explained their dishes. Our winner was Jan Kupec who created a Rabbit Ballontine wrapped in Parma Ham, Parmesan Risotto and Garden Vegetables. This too appeared on our next menu.



Tr. Fabio Fasano, Sam Hall, Jordan Gill, Luke Bullock, Ben Matthews



If you're interested in taking part in the February 2015 event, please look out for further information on Oakman Connect or contact jill@oakmaninns.co.uk



April 2015

New Site Opening - early April 2015

We're looking forward to the opening of the Navigation Inn in Cosgrove, which is currently under renovation. Situated on the Grand Union Canal alongside the narrow boat Marina on the border of Northampton and with a wonderful outlook, this former Greene King pub is going to make a fabulous addition to our country inns portfolio.



Cocktail Competition - April

We are working with our spirits partner, Bacardi Brown-Forman UK, on a brilliant cocktail competition for 2015. On April 1st we will be inviting bar team members to join our inaugural bar school where they will learn some tricks of the trade from an industry legend. They will then be presented with the challenge for our Company-wide competition which will kick-start a summer of competing cocktail creations culminating in a 'judge-off' in July.



March 2015

Graduate Trainee Scheme - March 2015

Are you a talented graduate who is passionate about our industry, keen to join one of our future management teams and wants to follow a structured career progression? Why don't you apply for the March intake of our Graduate Trainee Scheme?

The scheme is open to any university leaver seeking to step into a management career with us. Our Graduate Scheme is designed to help familiarise you with every aspect of our business, both front and back of house, in all our restaurants, bars and hotels.

Interested? Contact Megan Ellis, megane@oakmaninns.co.uk for further details.

Alongside the intake of graduate trainees, we're also constantly looking internally for Future Leaders to join this management process. Designed to complement each other, these two groups will work together in tandem. So whether you have a degree or not, if you are interested in exploring this option please contact Alex Ford alex@oakmaninns.co.uk

This is a great time to be a part of the Oakman Inns future story and as our plans to add new sites to our portfolio evolve, we will need the right management teams in place to continue our successful journey.



Mother's Day 15th March

We had a great Mother's Day last year and set the bar high with a 6% sales increase on Mother's Day 2013. The guest feedback on the day was very strong too so all indicators are that we are set for a stonking Mother's Day 2015. The plan is to focus on premium specials again this year, with a particular focus on additional roasts and delicious fish dishes.

There are some fun plans afoot to generate early awareness and bookings, so keep checking Oakman Connect and the next issue of The Oakleaf for the details.

May 2015

New Site Openings - May and June 2015

Joining The Navigation Inn are the The Kings Head in Chipping Ongar which is due to open May 2015 and the The White Hart in Ampthill. The latter is a coaching inn, situated in the centre of this bustling market town and is expected to open June 2015.

Keep a look out for progress and final completion dates in future editions of The Oakleaf.



Annual Summer Party - June 2015

Instead of joining the queue for yet another Christmas 'bash', we've decided to celebrate our year's success by holding an inaugural Summer Party in June 2015.

We plan to close the business that day, thereby enabling us all to join in with what will be the first of many annual parties. Keep an eye out for further details both on Oakman Connect and in future editions of The Oakleaf.



P J CHAMPAGNE INCENTIVE

Please heed this message from our Op's Director Alex Ford:

"We are out of the PJ blocks and selling. With the Xmas parties in full swing please make sure you are up selling Champagne at every opportunity. At this time of year the Champagne fish are biting!

Remember the winner at each site gets a PJ gift pack and the winner gets dinner for two at the Gherkin!!"



	Target Dec 2014		Actual		Variance	
	Bottle	125ml glass	Bottle	125ml glass	Bottle	125ml glass
Akeman	20	40	1	7	-19	-33
Beech House BF	35	100		6	-35	-94
Blue Boar	55	40		2	-55	-38
Akeman Inn	19	49		3	-19	-37
Crown & Thistle	20	30	1	2	-19	-28
Kings Arms	32	90	7	8	25	82
Old Post Office	20	40		2	-20	-38
Red Lion	19	50	2	2	-17	-48
Beech house STA	25	50		8	-25	-42

Publican Awards 2015

Congratulations to you all. We've been shortlisted as a finalist in three categories in the prestigious Publican Awards:

Best Community Pub Operator

Best New Pub/Bar

Best Employer 2-50 Pubs



The final stage of the judging involves a visit to the sites by the selected judges. So keep up the good work and ensure that they see us operating at our best when they come around.

Big Days Incentive

With one week until the first of the big days please make sure that all of your team are geared up and know what they can win for their Christmas party

Potential winnings:

	Plus 5%	Plus 10%	Plus 15%	Plus 20%
Akeman	£266	£531	£797	£1,063
Beech House BF	£169	£337	£506	£675
Blue Boar	£195	£390	£585	£780
Cook & Fillet	£165	£330	£494	£659
Kings Arms	£314	£628	£942	£1,256
Old Post Office	£202	£405	£607	£810
Red Lion	£229	£459	£688	£917
Crown & Thistle	£190	£380	£570	£761
Beech House STA	£247	£494	£742	£989

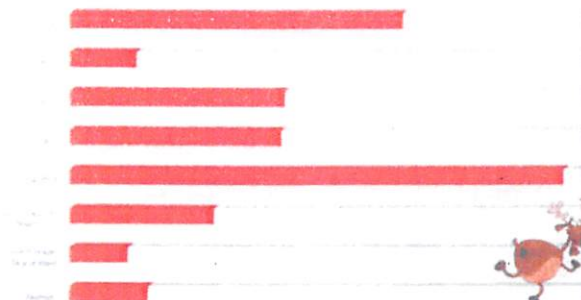
	Mad Friday	Xmas Eve	Xmas Day	Boxing Day	NYE	NY Day	Big 6 Total
Akeman	£8679	£15836	£8551	£4768	£11328	£3969	£53,130
Beech House BF	£8694	£6062	£5469	£2189	£8661	£2671	£33,746
Blue Boar	£6914	£6073	£8189	£1712	£12935	£3198	£39,021
Cook & Fillet	£5150	£6180	£7210	£3090	£7210	£4120	£32,960
Kings Arms	£12655	£16111	£10064	£5264	£15483	£3201	£62,779
Old Post Office	£9028	£8622	£6833	£2635	£10302	£3063	£40,483
Red Lion	£8541	£7429	£7888	£5029	£10854	£6114	£45,856
Crown & Thistle	£5385	£9266	£5985	£3978	£10794	£2623	£38,032
Beech House STA	£8240	£14420	£7210	£4120	£11330	£4120	£49,440

Christmas Party Bookings Incentive

A real mixed performance here with the Blue Boar, Red Lion and Kings Arms taking a clear lead. Make sure you are driving home the bookings and securing the deposits to maximise your bookings

Winners are grinners (and also eat at Galvin at Windows)

Good luck all!!



Have a wonderful Christmas

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Appendix C

Central Bedfordshire Council

02 APR 2015

Public Protection

WOBURN ST

AMPTHILL

BEOS MK45 2LL

29 MARCH 2015

WHITE HART LICENSING HOURS (125 DUNSTABLE
STREET, AMPHILL)

Dear Sir or Madam,

We see in the local paper the notice to vary the licensing hours for the White Hart to extend to midnight (Sunday - to Wednesday) and to 1am (Thursday to Saturday).

The Town Square has numerous residential properties adjacent (Church Street / Woburn Street) and the late night / early morning disruption will be significant from the noise and noise visibility. As a resident we therefore feel these licensing hours are already inappropriate for the location and wish to object to this application.

Yours sincerely

Central Bedfordshire Council

Form B

CENTRAL BEDFORDSHIRE COUNCIL
Licensing Act 2003

07 APR 2015

REPRESENTATION FORM FROM OTHER PERSONS Public Protection

This representation is made by an other person in respect of the premises to be licensed as detailed below

Your name/organisation name/name of body you represent (see note 3)	
Organisation name/name of body you represent (if appropriate) (see note 3)	Amphill Town Council
Postal and email address	66 Dunstable Street Amphill Beds MK45 2JS
Contact telephone number	01525 844170

Name of the premises you are making a representation about	The White Hart
Address of the premises you are making a representation about.	Dunstable Street Amphill Beds

Your representation must relate to one of the four Licensing Objectives (see note 4)

Licensing Objective	Yes Or No	Please detail the evidence supporting your representation or the reason for your representation. Please use separate sheets if necessary
Prevention of crime and disorder	yes	The night time economy of the Town Centre has changed over the past two years, which has resulted in the incidents of crime and disorder reducing. It is hoped that the atmosphere this has provided can be retained.
Public safety	yes	Residents in the Town are concerned that the Town Centre will become a no go area again.
Prevention of public nuisance	yes	Noise nuisance and anti social behaviour has reduced dramatically over the period since the premises have been closed. It has been established that the Town Centre is a residential area. With both the White Hart and the nearby Queen's Head applying for late night licences the night time economy will change completely to the detriment of the local residents.
Protection of children from harm	no	

Please suggest any conditions that	A restriction on the licensing conditions for opening hours
------------------------------------	---

Form B

could be added to the licence to remedy your representation or other suggestions you would like the Licensing Sub Committee to take into account. **	to be limited to 12 midnight. Security Staff CCTV on the premises
---	---

Signed:

Date:

Please see notes on reverse

This form must be returned within the Statutory Period.

NOTES

1. If you do make a representation you will be invited to attend a meeting of the Licensing Authority's Committee and any subsequent appeal proceeding. If you do not attend, the Committee will consider any representations that you have made.
2. This form must be returned within the statutory period of 28 days from the date the application was displayed on the premises of the date given in the public notice in a local newspaper or other local publication.
3. Representations can only relate to the four licensing objectives.
4. Your representation will be passed to the applicant, to allow them the opportunity of addressing your concerns. Your representations will be published in the report available to the Licensing Committee, which will be publicly available. Names and addresses will only be withheld from the Committee report at your request.
5. Please return this form when completed, along with any additional sheets, to:

Central Bedfordshire Council
Public Protection
Watling House
High Street North
Dunstable
Bedfordshire
LU6 1LF

Tel: 0300 300 8647

Patricia Davies

From:
Sent: 11 April 2015 16:41
To: Licensing Enquiries
Subject: Variation of License at Queen's Head Pub and White Hart Pub in Ampthill

I am writing to lodge my strong objection to the proposed late licenses at the two pubs in Ampthill for the following reasons:

1. I live at Claridges Lane, Ampthill just behind the Queen's Head Pub and a 3 min walk away from the White Hart. I have lived here for 13 years;
2. The bedrooms in my property are at the rear, the most susceptible elevation to noise nuisance from both pubs;
3. In the past I and my young daughter have been seriously disturbed by noise from the Queen's Head pub, especially when the pub holds folk music evenings and people drink outside the pub;
4. On the occasions when live music is played at the pub, we are always woken from our sleep - such sleep disturbance is unacceptable since we live in a residential area;
5. In addition, in the summer, when people drink outside and our windows are open to keep us cool at night, we are regularly woken and have had many disturbed nights sleep due to the noise from the Queen's Head;
6. This makes life difficult for my daughter who needs to get up for school at 6.30am and myself as I work full time, and we both need good undisturbed sleeps;
7. The area adjacent to the Queen's Head pub is wholly residential, and a late licence in such an area is simply not appropriate and would create a real public nuisance;
8. Furthermore when people leave the pub, it is not unusual for them to come up our lane and finish drinking, littering, talking, use foul language, arguing and on several occasions- fighting. It is intimidating to ask such people to lower their voices or move on and I don't feel safe when I have to do that. I also worry that my property will be damaged by such people if they wanted to vent their anger at me for having asked them to be quiet;
9. Whilst I am not regularly disturbed by the White Hart (when it was open), my neighbours on Woburn Street regularly were and I am very concerned on their behalf and therefore object to that late licence too;
10. The cumulative impact of such late licences needs to be carefully considered since the effect if both pubs were granted would be compounded than if only one went ahead.

Please acknowledge receipt of this email and confirm that my objections will be considered and addressed when you determine these two applications for the late licenses.

Regards

This email has been scanned by the Symantec Email Security.cloud service.
For more information please visit <http://www.symanteccloud.com>

Central Bedfordshire Council

13 APR 2015

Public Protection

Dunstable Street
Amphill
Beds
MK45 2NG
10th April 2015

To The Licensing Team
Central Bedfordshire Council
Watling House
High Street North
Dunstable
Bedfordshire
LU6 1LF

Dear Sirs

Application of 17 March 2015 by the White Hart, Amphill for a variation to its licence

I am writing in relation to the above licence application.

I object to all the proposed variations to opening hours, later sale of alcohol and later sale of late night refreshment.

Before the closure of The White Hart pub in 2013 late nights in the centre of Amphill had become an intimidating place full of rowdy, aggressive drunkards who behaved in highly antisocial ways.

My family and I live very close to the White Hart and we regularly suffered from people urinating in our side passage, vomiting on our doorstep, posting unsavoury items through our letter box, banging on our front door, shouting and screaming and waking me and my family. I have been accosted on my own doorstep by people who were clearly drunk and have found this to be highly uncomfortable, unwanted and an unwanted breach of my liberty to enter my own home in peace. Why should I have to face this prospect again?

At that time the noise in the centre of town was totally unacceptable and prevented me and my family sleeping normally. My children's bedrooms are at the front of the house and my children were woken on many occasions by late night drinkers shouting and being abusive. They found this scary and unsettling.

Following objection by local residents, the council finally addressed these problems during a licensing sub-committee hearing on 22 January 2013. Mr Alan Stone was the Technical Officer in the Public Protection Team of Central Bedfordshire Council. In his application (dated 7 December 2012) to review the premises licence of the White Hart for that sub-committee hearing he wrote:

"In my opinion, and the opinion of my fellow officers, the noise from the people in the external areas of these premises causes undue disturbance to the residents of Amphill on occasions especially in the early hours of Saturday and Sunday mornings when the premises are most busy and other background noise is minimal."

Mr Stone's report continues with comments on the problems of taxi traffic late at night:

"As a result of these allegations further visits were undertaken in the early hours of the 10th, 17th, 24th November 2012 and on 1st December 2012. On all these occasions customers were seen to be readily admitted up to 00.30hours. Some of these late arrivals came by taxi and some walked, mainly along Dunstable Street. This meant that additional noise was being

generated from the vehicles themselves, doors slamming or talking shouting and laughing along the road which may not have otherwise happened, subjecting the residents of the town centre to additional noise."

I cannot see why the licencing committee would cast aside the judgements made previously and allow a similar situation to arise again.

I am sure that the new operators of the White Hart intend to run a much more professional outfit than the previous landlord did and I genuinely believe that their intentions are good. However it ceases to be their problem and becomes way beyond their powers to do anything once late night drinkers have left their premises. At that point we the local residents are at the mercy of people who have simply been able to drink too much for too long.

Therefore it is incumbent upon the licensing committee to act on behalf of the residents of Ampthill and disallow the changes applied for. This is the only way to prevent the unruly, disruptive and dangerous behaviour that we have seen before and which we know will come back if the changes applied for are allowed.

Please do the right thing for Ampthill and refuse the application.

Yours faithfully

Central Bedfordshire Council

13 APR 2015

Public Protection

Dunstable St,
Ampthill,
BEDFORDSHIRE
MK45 2NG

licensing.section@centralbedfordshire.gov.uk

The Licensing Team

Central Bedfordshire Council

Watling House

High Street North

Dunstable

LU6 1LF

12 April 2015

Dear Sirs,

Application to vary the license of the White Hart Hotel, Dunstable Street, Ampthill ("the White Hart")

We understand that an application has been made to vary the licence of the White Hart both in relation to its opening hours and entertainment license.

We wish to strongly contend that the White Hart's licensed hours should be appropriate and reasonable operating hours, namely until 11pm (or, on special occasions, midnight). Furthermore, we also state that loud music must not be played outside and beyond the licensing hours.

The White Hart is located in the centre of a small market town which comprises a substantial amount of residential property and is a Conservation Area. Indeed, our house is located on the same street and our back garden is in close proximity to the Cellar Bar (which forms part of the White Hart). The White Hart is a beautiful historical building and certainly one of Ampthill's iconic sites and we are very pleased that it is being renovated.

However, for several years, the previous proprietors and manager of the White Hart operated the establishment in such a way as to alienate many of the residents of Ampthill. Its strategy had been to run a loud, rowdy and antisocial nightclub (predominantly on Friday and Saturday evenings) and to sell as much alcohol as possible to young people (many of whom were underage) thereby creating a

threatening and intimidating environment in the centre of the town. This is why the establishment lost its late license and was subsequently closed.

In the circumstances, we feel it is appropriate that the new owners should demonstrate that they can run The White Hart in a responsible and appropriate way before any extension to its license is considered. Furthermore because of its location (within a Conservation area surrounded by residential property) it is not appropriate for it to operate like a night club being open late into the night with loud music being played.

It was the late license and the playing of loud music that significantly contributed to all the problems previously caused by The White Hart details of which appear below;

A **Noise pollution from loud music.** On Friday and Saturday evenings we (and our 4 young children) were kept awake until 2.30 – 3am in the morning by excessive music noise from the Cellar Bar. Even with our windows shut and secondary glazing the noise was loud enough for us to hear the lyrics of the songs or the thump, thump, thump of the bass. On several occasions, Environmental Health Officers installed recording equipment in our bedroom to record this noise and on many occasions they also listened to it in our garden. Sometimes the noise was so loud that you felt as though the whole garden was vibrating. The noise often increased later into the night and frequently we had to telephone the help line after 1am to be told that the Environmental Health Officers were now off duty. An important reason why the licence must be restricted to appropriate hours so that it can be properly monitored by the relevant authorities at all times.

B **Anti-social behaviour.** This was caused by people leaving the White Hart in the early hours of the morning. There were often groups of young people shouting and screaming along the road. Obviously, this caused a public disturbance and, it was very unsettling and intimidating when there was a large group fuelled by alcohol and being aggressive outside your property. We had to call the Police several times. We also found broken bottles and glasses thrown through our railings and left on our drive. On more than one occasion, we had to clear up sick outside our front door. People also regularly urinated on our gravel drive.

The consequence of the above was that we were subject to a considerable nuisance directly caused by the way The White Hart was allowed to operate. On many occasions we are unable to have quiet enjoyment of our property which is our legal right. It would be wrong to allow this to happen again.

Finally, the way The White Hart used to operate over the past few years had a detrimental and adverse affect on the centre of Ampthill. It became a no go area for many people and gained an unfavourable reputation. We sincerely hope that this will not be repeated and that is why it is essential that only appropriate licenses are granted. Hopefully, The White Hart will now become a family friendly good quality local pub at the centre of the Ampthill community. Other businesses in Ampthill, such as the restaurant, Fratellis, and The Albion pub (which used to have a very unsavoury reputation, but is now incredibly popular with all age groups and has won regional awards) are thriving and make Ampthill a great place to live. The reason for their success is because they provide a great service and actively seek to help and please the residents of Ampthill as they recognise that

those people are their paying public. We hope that the new owners of The White Hart will adopt a similar policy.

We trust that the licensing authorities will not repeat the mistakes of the past. As has been previously demonstrated the granting of late licenses to establishments in the centre of Ampthill has caused crime and disorder, a public nuisance, a threat to public safety and has exposed children and young adults to harm.

We trust that due consideration will be given to the above points and we look forward to hearing from you. If we can be of any further assistance, then please do not hesitate to contact us.

Yours faithfully,

Form B

CENTRAL BEDFORDSHIRE COUNCIL
Licensing Act 2003

13 APR 2015

Public Protection

REPRESENTATION FORM FROM OTHER PERSONS

This representation is made by another person in respect of the premises to be licensed as detailed below

Your name/organisation name/name of body you represent (see note 3)	, Amphill Town Councillor and Central Bedfordshire Councillor.
Organisation name/name of body you represent (if appropriate) (see note 3)	
Postal and email address	
Contact telephone number	

Name of the premises you are making a representation about	The White Hart
Address of the premises you are making a representation about.	Dunstable Street, Amphill

Your representation must relate to one of the four Licensing Objectives (see note 4)

Licensing Objective	Yes Or No	Please detail the evidence supporting your representation or the reason for your representation. Please use separate sheets if necessary
Prevention of crime and disorder	YES	Amphill Town Centre used to have a major problem with disorder due to late-night drinking under previous management of the White Hart. This has begun to re-appear, with 2 major incidents of drunken brawling and damage to property in the last month, of which the Police are aware.
Public safety	YES	Late-night drinkers often drink too much, and represent a threat to residents – of which there are about 150 within 100 metres – and customers of restaurants and other evening businesses in the town centre.
Prevention of public nuisance	YES	Residents of the town centre, and in particular Dunstable Street, have had far too much antisocial behaviour to put up with in the past, as late-night drinkers make their way home. I do not want them to be faced with this again.
Protection of children from harm	NO	As long as there is adequate policing of underage drinkers, I hope this will not be a problem.

Please suggest any conditions that could be added to the licence to remedy your representation or other suggestions you would like the Licensing Sub Committee to take into account. **	I welcome the re-opening of the White Hart as a place of evening entertainment, and hopefully as a hotel again. I have no doubt the new management will try to enforce high standards. However, I believe this can be done without a license for non-residents into the early hours, creating a magnet for late-night drinkers.
---	---

Signed:

Date: 10th April 2015

Please see notes on reverse

The Licensing Team
Central Bedfordshire Council
Watling House
High Street North
DUNSTABLE
Bedfordshire
LU6 1LF

Lyme Road
AMPTHILL
Bedfordshire
MK45 2LB

9 April 2015

Dear Sirs

*Application for Change of Hours and Conditions
White Hart Hotel, 125 Dunstable Street, Ampthill*

I am writing to you as a resident, Town Councillor and Central Bedfordshire Councillor, to express my considerable concern at the application by the soon to be re-opened White Hart Hotel in the centre of Ampthill.

Specifically, I am very concerned at the application to extend hours of opening until 1.30am several nights of the week, since establishments having such hours have caused considerable public nuisance issues for the many residents and businesses in the immediate area – and continue to do so.

Like most of the town, I believe, I welcome the re-opening of the White Hart, after its troubled past, and am keen to see a viable, thriving business serving the community once again. However, it was only when the hours of the previous tenants were restricted to midnight closing, that residents – of which there are an estimated 150 within 100 yards of the premises – could enjoy peaceful sleep for themselves and their families.

My objections are on 3 licensing grounds – the prevention of Crime and Disorder, Public Safety, and the prevention of Public Nuisance.

Recent instances of crime and disorder, of which the Police are well aware (and I hope will substantiate at any hearing on this) have taken place in the Market Square. At approximately 12.40am on the night of 21st/22nd March 2015, a drunken brawl resulted in an individual being thrown through the plate glass window of Phonus Insurance offices on the Market Square.

As recently as last Saturday night, 4th/5th April, Police were called again to deal with a further drunken brawl at about 3am, I believe.

Both these incidents caused considerable upset to residents, and in the case of the first one, expensive damage and inconvenience to a longstanding local business.

What I fear is a return to the days – not very long ago – when Ampthill was a magnet for youths and older drinkers, simply because they knew they could engage in late-night drinking. Despite assurances, their activities were in no way prevented by the places in which they drank, which appeared still to serve those who had already drunk too much.

Although the Police respond reasonably quickly to such occurrences, the days are gone when we can expect a Police presence as a preventive measure – so of course, the damage is already done.

The only way I can see of protecting local people from the distasteful, rowdy and damaging behaviour of late-night drinkers, is to restrict opening hours, so it is no longer an issue.

Ampthill has a very successful evening economy of restaurants and public houses, enjoyed by many residents and visitors, but above all, operated perfectly peaceably and representing no threat to the rest of the community.

I would urge the Licensing Sub-Committee, when it meets to consider this application, to consider very carefully the effect which such extensions of hours could have on the peaceful enjoyment of the Town Centre, both as a place to live and as a place to socialise.

I would appreciate notice of the relevant Sub-Committee meeting, to enable me to speak at their hearing.

Yours sincerely

Woburn Street
Amphill
MK45 2HP

Central Bedfordshire Council

19 APR 2015

Public Protection

Licensing Team
Central Bedfordshire Council
Watling House
High Street North
Dunstable
Beds LU6 1LF

9 April 2015

Dear Sirs

Application dated 17 March 2015 by the White Hart, Amphill, for a variation to its licence

Please treat this as a written representation in relation to the above licence application.

I object to the proposed variation. Amphill has a considerable history of problems of noise, violence and damage to property caused by late night drinkers at the White Hart. In 2012, after a great deal of complaint by local residents, the council finally did something about the problems. Since the White Hart ceased to be open late these problems have, so far as I am aware, largely if not entirely abated. It would be extremely regrettable, and unfair on local residents, if the Council were to make the same mistakes that it has in the past and allow late-night drinking in Amphill again in the teeth of objections from local people. There is no justification for allowing licensed premises in a residential area like Amphill to serve non-residents after midnight.

I appreciate that the White Hart is now under new management. That is good, in the sense that the management could not be any worse than the old management, but the White Hart is still a big pub in the centre of a small town and surrounded by residential premises. I would have thought that the very substantial history of trouble associated with its past late licence would make it clear that the proposed variation should not be granted.

I have no objection to the serving of drinks late to bona fide residents. They will not be going out on to the streets afterwards.

There is no reasonable basis for allowing the White Hart to serve drinks after midnight. Please reject the application.

Yours



Victoria Clark2

From:
Sent: 13 April 2015 12:53
To: Licensing Enquiries
Subject: Variations of licences objection.

Please would you forward to the appropriate department, with thanks.

I write to object to the proposed variations of licences for both the 'Queen's Head' and the 'White Hart' in Ampthill.

The last three weekends in Ampthill have seen a return to the 'bad old days' of a few years ago which resulted in Ampthill people power forcing a licence review of an establishment in Ampthill causing major public nuisance. This establishment was told to put an end to it's activities and peace has reigned since.

Another establishment has now been given licence to operate until 1am and consequently clients are leaving much later. It draws late night revellers from both outside the town and other pubs etc within the town. Unfortunately, this has set a precedent and the two establishments named in the licence variations now want to stay open longer.

Ampthill town and it's centre is small, the centre being a residential heart to our community. Early morning drunkenness and anti social behaviour has and is again, ruining the quality of life for our residents living within the centre and around. A check of police records will show that they are again being called out in the early hours of the morning. The police do not have the resources to man our town centre unless called. Residents feel unsafe in their own homes, windows have been broken, shouting and fighting ensues, property is stolen and vandalised, cars and taxis are a nuisance, all causing sleepless nights. I plead with you not to grant both these licensing variations for operating hours. One of the establishments is on the market square in the centre and the other just a stone's throw away. With regards,

Grange Road, Ampthill.

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For more information please visit <http://www.symanteccloud.com>

Patricia Davies

From:
Sent: 13 April 2015 14:13
To: Patricia Davies
Subject: Fwd: Queens Head and White Hart, Ampthill - Licensing Hours - PRIVATE & CONFIDENTIAL

> Sent: 11 April 2015 18:35
> To: Licensing Enquiries
> Subject: Queens Head and White Hart, Ampthill - Licensing Hours -

>
> Dear Sir / Madam
>

>
> I live in Claridges Lane and am writing to lodge my strong objection to the proposed late licenses at the Queens Head and the White Hart in Ampthill because:

>
> I live a stones throw from the Queen's Head Pub and a few minutes walk away from the White Hart and as a result am susceptible to noise disturbance from both pubs.

>
> I am already seriously disturbed by noise from the Queen's Head pub when the pub holds music evenings and when people drink outside the pub. When I sit outside in my garden it is extremely disturbing to hear the noise from the pub. My young children frequently cannot get to sleep when music is played at the pub especially in the summer as they require their bedroom windows to be open.

>
> When live music is played at the pub we are always woken from our sleep - this is unacceptable in a residential area. We moved to Ampthill for peace and tranquility and to find licensing hours may be increasing to 1am in an area such as Ampthill is shocking. We have had many disturbed nights during the summer from the noise at the Queens Head. This affects our sleep as we have to get up at 6.30am to go to school and work.

>
> We live on a quiet lane and are regularly disturbed by drunks, people swearing, fighting and littering. I have felt quite threatened by this behaviour on occasion. We live in a residential area where young families live. It is not an area for people to party until 1am. If people would like to do so they can travel to nearby Bedford or Milton Keynes. These changes would certainly create a public nuisance.

>
> I am also very concerned about the White Hart being granted a late licence and the impact it would have to residents on Woburn St and the rest of Ampthill. It is not the impact everybody in Ampthill wants. Also if the White Hart is granted a late licence then it opens up late licences to other establishments and Ampthill will alter completely. Residents will move out and the impact will be huge. The council needs to look to the future. Also everybody still talks about how the White Hart used to operate and how awful it was. Please do not allow that mistake to happen again. It will be catastrophic on the town and will impact property prices. The cumulative impact of such late licences needs to be carefully considered since the effect if both pubs were granted would be compounded rather than if only one went ahead.

>

> Please would you kindly acknowledge receipt of my email and confirm that my objections will be considered and addressed when you determine these two applications for the late licenses. I strongly object and would like the council to maintain the village-like atmosphere in Ampthill. If the spirit of the town changes it will affect whether I will continue to live here.

>

>

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For more information please visit <http://www.symanteccloud.com>

Woburn Street
Amphill
MK45 2HP
29 March 2015

To The Licensing Team
Central Bedfordshire Council
Watling House
High Street North
Dunstable
Bedfordshire
LU6 1LF

Dear Sirs

Application of 17 March 2015 by the White Hart, Amphill for a variation to its licence

I am writing in relation to the above licence application.

I object to all the proposed variations to opening hours, later sale of alcohol, later sale of late night refreshment and to alcohol to be served 24 hours a day to hotel guests. There is a lot of residential property in the centre of Amphill, including my house, and the noise from late night opening will affect our sleep.

In 2012 and 2013, our family suffered from sleep deprivation due to the noise of late night drinking and nuisance from drinkers arriving at and leaving the White Hart, Amphill after 11pm. With a listed house in the centre of Amphill, we cannot use double glazing. The noise of people shouting outside the White Hart, and shrieking as they waited for taxis used to funnel up Woburn Street, regularly waking my children and me.

Following objection by local residents, the council finally addressed these problems during a licensing sub-committee hearing which I attended on 22 January 2013. Mr Alan Stone was the Technical Officer in the Public Protection Team of Central Bedfordshire Council. In his application (dated 7 December 2012) to review the premises licence of the White Hart for that sub-committee hearing he wrote:

"In my opinion, and the opinion of my fellow officers, the noise from the people in the external areas of these premises causes undue disturbance to the residents of Amphill on occasions especially in the early hours of Saturday and Sunday mornings when the premises are most busy and other background noise is minimal."

Mr Stone's report continues with comments on the problems of taxi traffic late at night:

"As a result of these allegations further visits were undertaken in the early hours of the 10th, 17th, 24th November 2012 and on 1st December 2012. On all these occasions customers were seen to be readily admitted up to 00.30hours. Some of these late arrivals came by taxi and some walked, mainly along Dunstable Street. This meant that additional noise was being generated from the vehicles themselves, doors slamming or talking shouting and laughing along the road which may not have otherwise happened, subjecting the residents of the town centre to additional noise."

I attach Mr Stone's document for ease.

Since the White Hart stopped opening late in 2013, these problems have diminished.

The licence seeks permission for hotel residents and their bona fide guests to be allowed to be served alcohol 24 hours a day. This could mean guests leaving in the early hours of the morning and again being drunk and noisy, so I object to the request to serve non-residents after midnight. There is no justification for allowing licensed premises in a residential area like Amphill to serve non-residents after midnight.

The White Hart's new management may have a much better track record than the previous management, but that does not change the fact that the White Hart is still a big drinking venue in the centre of a small town and surrounded by residential buildings.

There is a late opening time at Number 4 Bar and Grill in the main square. There are indications that this is becoming problematic following disturbance late at night in the square last weekend. I am aware that The Hide also had problems with drunken behaviour when it was using its late licence.

It would be extremely regrettable, if the Council were to inflict the problems associated with late-night drinking on Ampthill's local residents again.

Yours faithfully

Appendix 'A'



Application for the review of a premises licence or club premises certificate under the Licensing Act 2003

PLEASE READ THE FOLLOWING INSTRUCTIONS FIRST

Before completing this form please read the guidance notes at the end of the form. If you are completing this form by hand please write legibly in block capitals. In all cases ensure that your answers are inside the boxes and written in black ink. Use additional sheets if necessary. You may wish to keep a copy of the completed form for your records.

I ALAN STONE
(Insert name of applicant)

apply for the review of a premises licence under section 51 / apply for the review of a club premises certificate under section 87 of the Licensing Act 2003 for the premises described in Part 1 below (delete as applicable)

Part 1 – Premises or club premises details

Postal address of premises or, if none, ordnance survey map reference or description <p>WHITE HART 125 DUNSTABLE STREET</p>	
Post town <p>AMPTHILL</p>	Post code (if known) <p>MK45 2NG</p>
Name of premises licence holder or club holding club premises certificate (if known) <p>PUNCH TAVERNS PLC</p>	
Number of premises licence or club premises certificate (if known) <p>2000318</p>	

Part 2 - Applicant details

I am

Please tick yes

- 1) an interested party (please complete (A) or (B) below)
 - a) a person living in the vicinity of the premises
 - b) a body representing persons living in the vicinity of the premises
 - c) a person involved in business in the vicinity of the premises
 - d) a body representing persons involved in business in the vicinity of the premises
- 2) a responsible authority (please complete (C) below)
- 3) a member of the club to which this application relates (please complete (A) below)

(A) DETAILS OF INDIVIDUAL APPLICANT (fill in as applicable)

Please tick

Mr Mrs Miss Ms Other title (for example, Rev)

Surname

First names

I am 18 years old or over

Please tick yes

Current postal address if different from premises address

Post town

Post Code

Daytime contact telephone number

E-mail address (optional)

(B) DETAILS OF OTHER APPLICANT

Name and address
Telephone number (if any)
E-mail address (optional)

(C) DETAILS OF RESPONSIBLE AUTHORITY APPLICANT

Name and address CENTRAL BEDFORDSHIRE COUNCIL PRIORY HOUSE MONKS WALK CHILESANDS SHEFFORD BEDS SG17 5TR
Telephone number (if any) 0300 300 4388
E-mail address (optional)

This application to review relates to the following licensing objective(s)

Please tick one or more boxes

- 1) the prevention of crime and disorder
- 2) public safety
- 3) the prevention of public nuisance
- 4) the protection of children from harm

<input type="checkbox"/>
<input type="checkbox"/>
<input checked="" type="checkbox"/>
<input type="checkbox"/>

Please state the ground(s) for review (please read guidance note 1)

I SEEK A REVIEW OF THE PREMISES
LICENCE AS I CONSIDER THAT THOSE
RESPONSIBLE ARE CAUSING A PUBLIC
NUISANCE AND FAILING TO PROMOTE
ONE OF THE FOUR LICENSING OBJECTIVES.

Please provide as much information as possible to support the application
(please read guidance note 2)

INFORMATION IN SUPPORT OF THIS APPLICATION
IS ENCLOSED.

Please tick yes

Have you made an application for review relating to this premises before

If yes please state the date of that application

Day	Month	Year

If you have made representations before relating to this premises please state what they were and when you made them

Please tick yes

- I have sent copies of this form and enclosures to the responsible authorities and the premises licence holder or club holding the club premises certificate, as appropriate
- I understand that if I do not comply with the above requirements my application will be rejected

IT IS AN OFFENCE, LIABLE ON CONVICTION TO A FINE UP TO LEVEL 5 ON THE STANDARD SCALE, UNDER SECTION 158 OF THE LICENSING ACT 2003 TO MAKE A FALSE STATEMENT IN OR IN CONNECTION WITH THIS APPLICATION

Part 3 – Signatures (please read guidance note 3)

Signature of applicant or applicant’s solicitor or other duly authorised agent (See guidance note 4). If signing on behalf of the applicant please state in what capacity.

Signature

.....

Date

..... 7th DECEMBER 2012

Capacity

..... TECHNICAL OFFICER

Contact name (where not previously given) and postal address for correspondence associated with this application (please read guidance note 5)	
Post town	Post Code
Telephone number (if any)	
If you would prefer us to correspond with you using an e-mail address your e-mail address (optional)	

Notes for Guidance

1. The ground(s) for review must be based on one of the licensing objectives.
2. Please list any additional information or details for example dates of problems which are included in the grounds for review if available.
3. The application form must be signed.
4. An applicant’s agent (for example solicitor) may sign the form on their behalf provided that they have actual authority to do so.
5. This is the address which we shall use to correspond with you about this application.

APP 'A'

Information to support an application for the review of the premises licence

Premises: White Hart Hotel, 125 Dunstable Street, Ampthill, Beds .

Officer: Alan Stone

Date: 7th December 2012

I am a Technical Officer in the Public Protection Team of Central Bedfordshire Council and therefore considered to be a representative of the responsible authority. I seek a review of the above premises licence as I consider that those responsible are causing a public nuisance and failing to promote one of the four licensing objectives.

1. Premises Licence Details

The current premises licence for the White Hart was granted on the 19th April 2012, following a minor variation to the layout, to Punch Taverns plc, Jubilee House, Second Avenue, Burton Upon Trent, Staffordshire DE14 2WF. The designated premises supervisor (DPS) is a Mr Salik Miah.

The permitted activities for this premises are: Indoor sporting events; Live and recorded music; Performance of dance; Late night refreshment (indoors); Facilities for making music; Dancing (indoors) and similar and; the supply of alcohol (on and off premises). The premises license authorises the carrying out of licensable activities between the following hours:

- Monday to Thursday 10.00hrs to 00.00hrs
- Friday 10.00hrs to 02.00hrs
- Saturday 10.00hrs to 01.00hrs
- Sunday 11.00hrs to 23.30hrs

The opening hours of the premises are:

- Monday to Thursday 10.00hrs to 00.30hrs
- Friday 10.00hrs to 02.30hrs
- Saturday 10.00hrs to 01.30hrs
- Sunday 11.00hrs to 00.00hrs

The premises licence was granted following a hearing in 2005 and a number of conditions relating to public nuisance were imposed on the license in Annex 3. These conditions include:

- No noise from music should be audible within adjacent noise sensitive premises;
- All doors and windows to be kept closed during regulated entertainment events;
- No admission or re-admission to the premises is allowed after 23.30;
- A minimum of 3 SIA registered door supervisors will be on duty on Friday and Saturday nights from 21.00 hours to the terminal hour and;
- The provision of live/recorded music, performance of dance, the provision of facilities for making music or providing dancing is limited to the interior of the premises

2. Location of the Premises

The premises are located to the south of the double mini roundabouts serving Church Street, Dunstable Street, Bedford Street and Woburn Street in Ampthill. The main access to the premises is offered from Dunstable Street via an alleyway leading to the cellar bar, main bar and car park. To the immediate East, North and West of the premises are commercial properties, at ground floor level although there is some living accommodation above. Slightly further afield than this, there are many residential properties along all roads leading from the junctions and from these residential premises Public Protection has 4 main complainants:

Complainant A – Dunstable Street, approximately 75m to the south west

Complainant B – Dunstable Street, immediate vicinity

Complainant C – Dunstable Street, immediate vicinity

Complainant D – Woburn Street, approximately 50m to the north west

A plan of the site is attached to this information.

3. Complaint History of Premises from 2006 up until 2012

The White Hart Hotel has been the subject of many complaints over the recent past. Some have resulted in evidence being gathered to substantiate a problem, whilst others have been resolved with an initial contact either by the Council or the complainant and some were

unsubstantiated. A brief summary of the complaints received from 2006 to 2012 are detailed below.

Complaint of 17th July 2006 by Local Resident (Complainant A)

A complaint was received alleging loud music emanating from the cellar bar building on Friday and Saturday nights. Following an investigation in to the allegation, a noise abatement notice was served on the DPS requesting that the nuisance be abated. The noise was mainly escaping via the roof structure of this part of the premises and as a result, ultimately resulted in works being undertaken to reduce noise breakout. A false ceiling was constructed and insulation placed on top. As a result of these works, the noise from music emanating from the premises was reduced, however, on occasions we still received complaints. This was found to be a result of the door to the cellar bar being propped open when events were in progress. On meeting with the DPS this matter was resolved at this time.

Complaint of 9th October 2007 by Local Resident (Complainant B)

A complaint was received by the Council alleging loud music from a disco in a room adjacent to the main bar (the Tudor Room) of the White Hart Hotel mainly on Friday and Saturday nights. It was agreed that the complainant approach the designated premises in pursuit of a resolution to the matter. This approach seemingly worked as the complainant did not wish to pursue the matter at this stage.

Complaint of the 26th February 2008 by Local Resident (Complainant B)

A further complaint was received from Complainant B alleging that the situation has deteriorated. They advised that on the weekend that had just passed noise was audible in their property on both Friday and Saturday nights and they thought that approaching the DPS again would be futile. I made contact with Mr Miah and a meeting was arranged between Mr Miah, the police licensing officer, the local beat officer and myself. This duly occurred on 5th March 2008 and I explained what actions I could take and offered advice on noise mitigation measures that could be employed to improve the situation. As a result, some works were undertaken to a window adjacent to the complainant's property to reduce the amount of noise escaping. Further investigations

found that these works, allied to a reduction in volume and bass levels, resulted in the noise issues being resolved at this time and the case was closed.

Complaint of the 3rd December 2008 by Local Resident – (Complainant C)

A complaint was received from complainant C alleging noise and disturbance from music, people on the premises and from people leaving the premises. I advised that I would visit to discuss with the DPS and the Police licensing officer whilst also requesting that the complainant keep a note of when they were disturbed by any noise from the premises. This meeting was duly arranged on 9th December 2008 and all matters were discussed. The DPS asserted that improvements would be made.

When the complainant was contacted in January they claimed that the noise from the premises had improved and that they were satisfied with the situation as it currently stood.

Complaint of the 2nd April 2009 by Local Resident– Complainant B

Complainant A complained again regarding noise from music from the main bar area on Friday and Saturday nights. Following a brief investigation, no evidence was gathered to substantiate the complaint and the complaint was duly closed.

Complaint of the 16th September 2010 by Local Resident– Complainant B

A further complaint was received about music from recorded music in the Tudor Room and following an investigation in to this allegation it was considered that noise amounting to a statutory nuisance was witnessed and a noise abatement notice was duly served on the DPS. On this occasion, it was found that noise was emanating from the treated window serving the Tudor room again and the window in the kitchen area. Advice was given in this regard and works were undertaken to address this matter. Following the works, the noise situation improved and no further complaints were received.

Complaint of the 5th June 2011 by Local Resident– Complainant A

A complaint was received via the out of hours service at 02.50 hours on 5th June 2011 alleging loud music from the White Hart public house. There was a temporary event notice in place for this event which was due to finish at 03.00 hours. The officer on duty

on this occasion did not attend but on calling the complainant after 03.00 hours ascertained that the noise had indeed stopped. Following this event, contact was made with both the DPS and the area manager for Punch Taverns plc who were advised and reminded of their responsibilities. No further complaints were received at this time.

4. Complaint of the 4th March 2012 – Complainant A

Summary of Complaint & Investigation of Public Protection

March 2012

A complaint of loud music was received by Central Bedfordshire Council at 00.30 hours on the 4th March 2012 regarding the White Hart Hotel in Ampthill via the out of hours service. The complainant alleged that the music had been ongoing since 22.30 hours on the 3rd March 2012 and that it was preventing the complainant from sleeping. The officer on duty was unable to attend but telephoned the public house a couple of times but the call was not answered. The complaint was referred to the public protection team on the Monday morning.

The complainant lives in a property in Dunstable Street in Ampthill, bedroom windows are at the rear and face the cellar bar and there is direct line of site situated some 75m away.

Public Protection were aware that a Temporary Event Notice was in place for the following weekend which was for recorded music until 03.00 hours and so the complainant was contacted and asked to call the out of hours number for a call out should noise from the event be a problem. A complaint was duly received at 23.30 hours on the 10th March 2012 and I arrived at the White Hart Hotel premises around 1.10am. The music was extremely loud with loud bass being prevalent and there is no doubt that this represented a statutory nuisance in my opinion. I approached the complainant and spoke with her at the rear of her property at 0115 at which point the music was still very clearly audible with extremely loud bass levels – and this was around 75 metres away. I visited the White Hart Hotel and spoke with Salik Miah at the entrance to the premises at around 1.25am and requested that the music volume be reduced. Having waited at a monitoring location (the car park to the rear of 111 Dunstable Street) for around 5 to 10 minutes there was no noticeable difference in volume or bass levels. I approached the premises and spoke with Mr Miah again at 1.35am and again requested that the volume be reduced and specifically the bass element. He

stated that he would and re-entered the premises. I waited in the car park to the rear of 111 Dunstable Street until 0151 am and no significant change in levels were noticed. The levels witnessed were considered likely to amount to a nuisance and it was not considered necessary for internal monitoring to be conducted within the complainants property. As the noise was considered such I left site with the intention of serving a noise abatement notice under the Environmental Protection Act 1990 the following week.

I served a noise abatement notice on 16th March 2012 by hand and I met with Mr Miah and discussed the levels of noise at the weekend and why the noise had become a problem at the moment following a reasonably extended period of no complaints.

June 2012

During June 2012 complainant A called to advise that noise levels had been increasing recently and following a quieter period following the service of the notice. It was therefore arranged for the out of hours officers to visit on Friday 22nd June 2012 and monitor noise levels. At 22.45 hours, on entering the premises they noted that the doors to the cellar bar were propped open allowing noise to escape. They reminded the door staff and barman of the conditions on the premises license relating to the doors being kept closed and advised them to do so. This was reported to public protection on the next working day. As a result of this breach of premises license conditions and the persistent recurring complaints, I arranged a meeting with Mr Miah, Chris Carey (the police licensing officer at the time) and myself to discuss the recent breach of conditions and noise which was duly held on 29th June 2012.

At this meeting, I put forward a 'three strike' rule for Mr Miah for which the breach of conditions already witnessed (doors being propped open) represented the first strike. I indicated that any further transgressions in terms of conditions attached to the premises license or noise emanating from the premises amounting to a statutory nuisance would lead to the second strike and, following that the submission of an application for a review of the premises license. I advised that careful management of the volume and bass controls alongside keeping the doors and windows closed should be undertaken to ensure no further problems occur. It was also advised that I would be placing the premises on the out of hours priority list and requesting officers to proactively visit every weekend throughout the summer where possible. This proposal as discussed at the meeting was put in writing and sent to Mr Miah the following week.

I also installed noise monitoring equipment in the complainant's house in an attempt to obtain recordings of any noise break out from the White Hart Hotel.

July and August 2012

Routine monitoring by the out of hours officers indicated that the noise was kept under control in the main during this period. Discussions held with complainant A during this time corroborated this. This routine monitoring provided an opportunity to observe activities at The White Hart Hotel, Ampthill. It was noted on numerous occasions that large numbers of people congregate in the alley way alongside the premises, whether for al fresco drinking or to escape the loud music inside the premises and offering space to talk, the result of which is noise disturbance from loud talking, shouting and laughing. The music from the premises is quite loud in the alleyway directly outside the premises which results in people talking loudly to be heard - the inclusion of alcohol exacerbates this problem. Whilst the noise from the people can be heard in the car park to the rear of 111 Dunstable Street and hence the residents beyond this, it is much more noticeable along Woburn Street (the main entrance directly faces up this road). It must also be very noticeable in the residential properties above ground floor level on Church Street, which overlook this court yard/alleyway as these are very close indeed. In my opinion, and the opinion of my fellow officers, the noise from the people in the external areas of these premises causes undue disturbance to the residents of Ampthill on occasions especially in the early hours of Saturday and Sunday mornings when the premises are most busy and other background noise is minimal.

September 2012

At 00.54 hours on Saturday 8th September 2012 complainant A called in again to advise of further problems with noise. They could hear music in their home and the noise was preventing them from getting to sleep, whilst also being concerned about the effect it was having on their children whose bedroom window also faced the premises. The officers on duty that weekend did not attend on this occasion but, as I was on duty the following week I arranged to visit the following Friday. On Friday 14th September around 1100 hours I witnessed elevated noise levels as monitored in the car park to the rear of 111 Dunstable Street and adjacent to the complainants house and considered that the music would be audible in that house. I then entered the public house premises and noted that the doors adjacent to the stair case leading to the upstairs restaurant/bar were propped open allowing music noise escape. There were also a large amount of people making a lot of noise in this

area. This noise could be heard very clearly outside the main entrance to the premises and along Woburn Street. I advised the security staff on duty on this evening that that door should be closed when events were in progress and left the premises. A colleague visited the following week on Friday 21st September 2012 and on entering the premises again noted that the doors adjacent to the stair case leading to the upstairs restaurant/bar were propped open again allowing music noise escape.

Having witnessed a breach of conditions on two occasions, even after staff had been warned about the matter, I wrote to Mr Miah and informed him that I considered this to represent the 'second strike' and that any further transgressions would lead to the submission of an application to review the premises license. This letter stated that I was to request that the out of hours officers make continued visits to the White Hart, Ampthill on nights when there is regulated entertainment to check that conditions on the Premises License were not being breached for the foreseeable future. A copy of this letter was sent to the area manager at Punch Taverns plc via email.

October 2012

Public Protection then received a further complaint from complainant D who advised that they had been disturbed by noise from music and people noise (they lived in Woburn Street) on the 12th/13th October and 19th/20th October 2012. As a result of these persisting allegations further visits were arranged to check against conditions on the premises license. On speaking with the complainant they alleged two further matters which they said added to the problems experienced. They alleged that people were admitted and re-admitted after 23.30 hours on a regular basis and that at 03.00 hours on 21st November 2012 empty bottles were tipped into the outside waste receptacles causing a 'colossal noise'.

As a result of these allegations further visits were undertaken in the early hours of the 10th, 17th 24th November 2012 and on 1st December 2012. On all these occasion customers were seen to be readily admitted up to 00.30 hours. Some of these late arrivals came by taxi and some walked, mainly along Dunstable Street. This meant that additional noise was being generated from the vehicles themselves, doors slamming or talking shouting and laughing along the road which may not have otherwise happened, subjecting the residents of the town centre to additional noise. Additionally, I entered the premises at 0030 hours on 17th November 2012 and the doors adjacent to the stair case leading to the upstairs restaurant/bar were propped open with a metal hook allowing music noise to escape. Whilst we were there the doors were unhooked and the doors closed. There were many people

outside talking loudly, shouting and laughing. On standing at certain points along Woburn Street, noise from these people along with faint music noise could be quite clearly heard.

The nature of the complaints alongside the observations made throughout the investigation points to limited management of the premises with regards to noise and little regard for the neighbouring residents of Ampthill. In my opinion, the noise experienced by residents around this premises, both people noise and music, represents a public nuisance. I believe that every opportunity has been given to the DPS to prevent this public nuisance and manage the issues highlighted, but unfortunately, they have not been satisfactorily addressed. It is for this reason, allied to the persistent breach of conditions and ongoing noise breakout that we have chosen to seek a review of the premises license.

Conclusions

In seeking this review I have had consideration of the 2003 Act and associated guidance, made judgements about what constitutes public nuisance and what is necessary to prevent it in terms of conditions attached to specific premises licences. My consideration solely relates to 'preventing public nuisance', one of the 4 licensing objectives and those specific activities which are the subject of complaint and what are deemed to be having a disproportionate and unreasonable impact on persons living in the vicinity of the premises.

Public nuisance is given a statutory meaning in many pieces of legislation. It is however not narrowly defined in the 2003 Act and retains its broad common law meaning. It is important to remember that the prevention of public nuisance could therefore include low level nuisance perhaps affecting a few people living locally as well as a major disturbance affecting the whole community.

It has to be remembered the disturbances noted and observed usually occur during the latter part of the evening until the early hours of the morning when residents in neighbouring properties and surrounding area may be attempting to go to sleep or are sleeping. On Saturday and Sunday mornings this noise disturbance can go on until all the patrons have left at 02.30 hours and 01.30 hours respectively.

I have also been careful in my observations to ascertain that it is in fact the White Hart Hotel that is responsible for the aforementioned nuisances. Obviously, at times noise from people other than those at the White Hart Hotel are responsible for a level of disturbance e.g. customers of other public houses or the general public walking past etc, but this was considered

insignificant. Discussions with the complainants have identified that it was accepted that some noise would be characteristic of the area in which they lived. Indeed many other noises observed are typical of a town centre environment and the complainant accepts these. However, it is the frequent and persistent impact from the White Hart Hotel that they do not accept, particular given the distance from their home where it would not be unreasonable to expect such to be inaudible or not to alter the perception of the ambient noise.

The observations made by officers during visits to both the wider area and complainants provide evidence of the existence of a public nuisance. The noise, from the music and also those utilising the external areas is clearly audible a considerable distance from the premises, considered likely to be intrusive at residential properties and likely to either prevent the complainants getting to sleep or lead to sleep disturbance.

In addition to this there appears to be a blatant disregard or ignorance of the conditions already attached to the premises license as repeated breaches of these conditions have been witnessed over a number of weeks. The conditions were placed onto the premises license by a committee hearing in 2005. These conditions were placed on the license as it was considered that they were instrumental the promoting the four licensing objectives, in this case 'the prevention of public nuisance.

It is important to recognise that the promotion of licensing objectives relies heavily on a partnership between licence holders, authorised persons, interested parties and responsible authorities in pursuit of common aims. As an officer I have attempted to seek co-operation in this regard having brought the matters of concern to the attention of those responsible more than once. It is the failure to respond by those responsible to such warnings which has lead to a decision to request a review. I consider that the following actions are required:

1. That the licensable activities which give rise to these complaints, namely live or amplified music are suspended for a period of three months.
2. That within a period of three months from the date of any hearing that a noise control scheme is submitted to and agreed by the Local Licensing Authority. This should consider, the suitability of the venue, its limitations and subsequent recommendations to control noise from live and/or recorded and from people using the external areas. Any mitigation and/or control measures arising from such shall be implemented within 1 month of approval and thereafter maintained in perpetuity in accordance with the approved details.

3. That the terminal hours for live music and recorded music be reduced to 24.00hrs on Friday and Saturday nights.
4. That suitable conditions are imposed preventing the use of the external areas beyond 23.00hrs. (For example: The use of areas external to the premises for the consumption of alcohol, other refreshment or food must cease by 23:00 hours).
5. The placing of bottles into receptacles external to the premises must not take place between 19:00 and 09:00 hours.

I believe that this response is proportionate in terms of protecting Public Nuisance and promoting the licensing objective.

Central Bedfordshire Council

13 APR 2015

Public Protection

Dunstable St
Amphill
Beds MK45 2NG
11/04/15

Dear Sir/Madam,

Ref: Variation of licence at The White Hart, Amphill

I would like to raise an objection to the above variation application. I live (together with my family) on Dunstable St, not far from the White Hart. We have lived in the same house for almost 15 years and it is noticeable that when late licences are granted instances of anti-social behavior also rise substantially.

The type of instances fall entirely within the description of prevention of public nuisance (noise related incidents caused by people leaving the pub with a late licence, instances of minor property theft and vandalism such as plant pots being taken & smashed, windows being broken etc), public safety (there have already been at least two recorded fights in the town centre since a bar opened there recently with late drinking), and the prevention of crime and disorder (all of the above).

We have bedrooms that overlook Dunstable St directly and we are regularly awoken by noise when a late licence is granted. Whilst some noise and disturbance is to be expected in the centre of a town, a regular late licence would mean that it could once again become an inhospitable place at night for the majority of residents in the centre of Amphill, every weekend. Past experience has shown that late licences in Amphill (or any other small town) by definition cause longer drinking, which in turn means groups of drunk people gathering in the early hours of the morning, waiting for cabs or walking along the main residential roads in & out of town.

The cctv in Amphill has in recent years been switched off (since the White Hart last closed). The justification for this was a lack of criminal or anti-social behavior. Looking at this another way - whilst the pubs had late licences, cctv was required to monitor behavior and aid enforcement of any action required due to people leaving the pubs late & causing disturbance. Re-instating the late licences will return us to a position whereby those situations will inevitable occur again.

Yours faithfully

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