

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 1<sup>st</sup> 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**

<b>Plays</b> Standard days and timings (please read guidance note 7)			<b>Will the performance of a play take place indoors or outdoors or both – please tick</b> (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<b>Please give further details here</b> (please read guidance note 4)		
Mon					
Tue			<b>State any seasonal variations for performing plays</b> (please read guidance note 5)		
Wed					
Thur			<b>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</b> (please read guidance note 6)		
Fri					
Sat					
Sun					

**B**

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

**D**

<b>Boxing or wrestling entertainments</b> Standard days and timings (please read guidance note 7)			<b><u>Will the boxing or wrestling entertainment take place indoors or outdoors or both – please tick</u></b> (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	<b><u>Please give further details here</u></b> (please read guidance note 4)		
Mon					
Tue					
Wed					
			<b><u>State any seasonal variations for boxing or wrestling entertainment</u></b> (please read guidance note 5)		
Thur			<b><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></b> (please read guidance note 6)		
Fri					
Sat					
Sun					

**E**

<b>Live music</b> Standard days and timings (please read guidance note 7)			<b>Will the performance of live music take place indoors or outdoors or both – please tick</b> (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<b><u>Please give further details here</u></b> (please read guidance note 4)		
Mon					
Tue					
<b>Wed</b>			<b><u>State any seasonal variations for the performance of live music</u></b> (please read guidance note 5)		
Thur					
Fri					
<b>Sat</b>			<b><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></b> (please read guidance note 6)		
Sun					

**F**

<b>Recorded music</b> Standard days and timings (please read guidance note 7)			<b><u>Will the playing of recorded music take place indoors or outdoors or both – please tick</u></b> (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<b><u>Please give further details here</u></b> (please read guidance note 4)		
Mon					
Tue			<b><u>State any seasonal variations for the playing of recorded music</u></b> (please read guidance note 5)		
Wed					
Thur			<b><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></b> (please read guidance note 6)		
Fri					
Sat					
Sun					

**G**

<b>Performances of dance</b> Standard days and timings (please read guidance note 7)			<b>Will the performance of dance take place indoors or outdoors or both – please tick</b> (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<b>Please give further details here</b> (please read guidance note 4)		
Mon					
Tue			<b>State any seasonal variations for the performance of dance</b> (please read guidance note 5)		
Wed					
Thur			<b>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</b> (please read guidance note 6)		
Fri					
Sat					
Sun					



# H

<b>Anything of a similar description to that falling within (e), (f) or (g)</b> 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	<b><u>Will this entertainment take place indoors or outdoors or both – please tick</u></b> (please read guidance note 3)	Indoors	<input type="checkbox"/>
Mon				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Tue			<b><u>Please give further details here</u></b> (please read guidance note 4)		
Wed					
Thur			<b><u>State any seasonal variations for entertainment of a similar description to that falling within (e), (f) or (g)</u></b> (please read guidance note 5)		
Fri					
Sat			<b><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></b> (please read guidance note 6)		
Sun					

I

Late night refreshment Standard days and timings (please read guidance note 7)			<b>Will the provision of late night refreshment take place indoors or outdoors or both – please tick</b> (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	<b>Please give further details here</b> (please read guidance note 4)  Hot food and drink served on the premises.		
Tue	23:00	00:00			
Wed	23:00	00:00	<b>State any seasonal variations for the provision of late night refreshment</b> (please read guidance note 5)		
Thur	23:00				
Fri		01:00	<b>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</b> (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**

<b>Supply of alcohol</b> Standard days and timings (please read guidance note 7)			<b>Will the supply of alcohol be for consumption</b> – <b>please tick</b> (please read guidance note 8)	On the premises	<input type="checkbox"/>
				Off the premises	<input type="checkbox"/>
				Both	<input checked="" type="checkbox"/>
<b>Day</b>	<b>Start</b>	<b>Finish</b>	<b>State any seasonal variations for the supply of alcohol</b> (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			
			<b>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</b> (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><b><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></b> (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 1<sup>st</sup> 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

<b>Post town</b>	Bristol	<b>Post code</b>	BS1 6TP
------------------	---------	------------------	---------

<b>Telephone number (if any)</b>	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.**

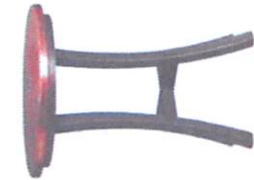
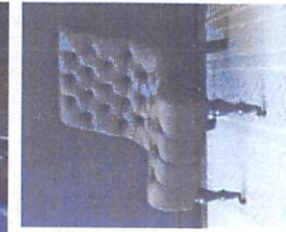
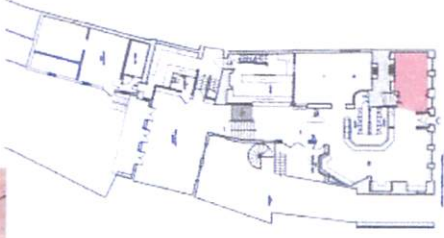
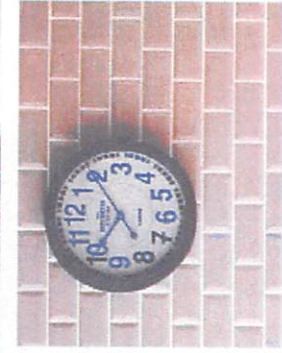
1. You do not have to pay a fee if the only purpose of the variation for which you are applying is to avoid becoming liable to the late night levy.
2. Describe the premises. For example the type of premises, its general situation and layout and any other information which could be relevant to the licensing 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**

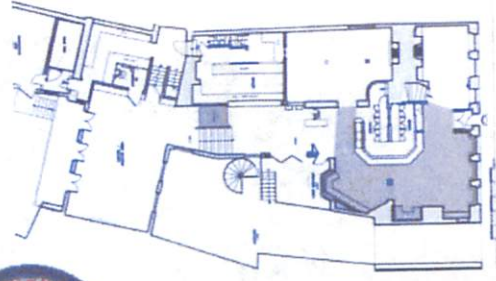
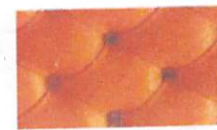
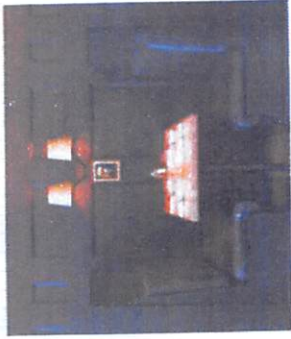
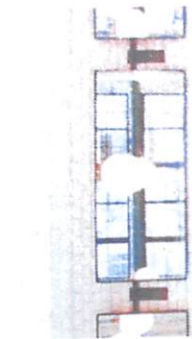
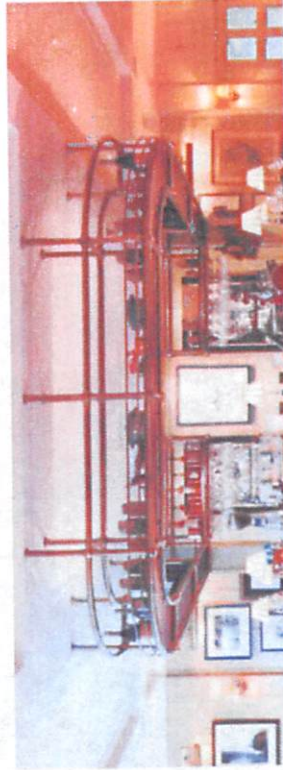
THE WHITE HART  
AMPHILL

Area A





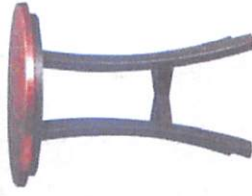
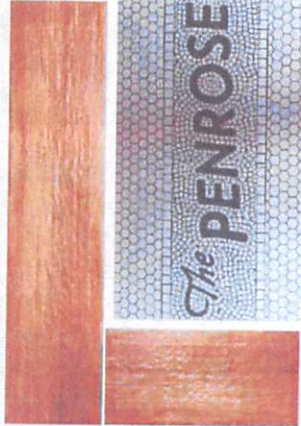
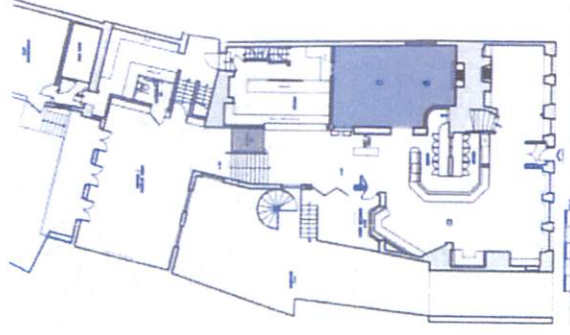
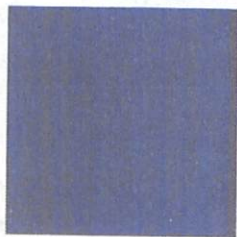
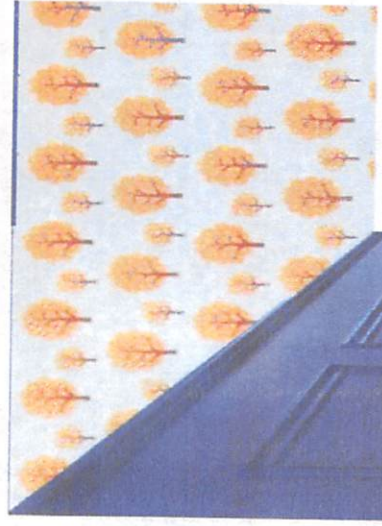
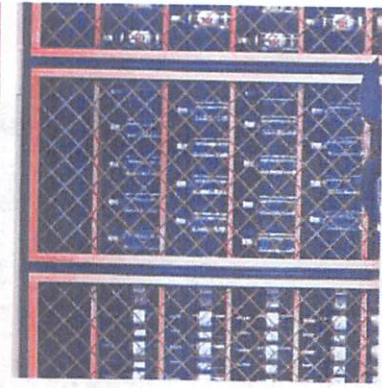
Area B



FOOD & BEVERAGE AREAS

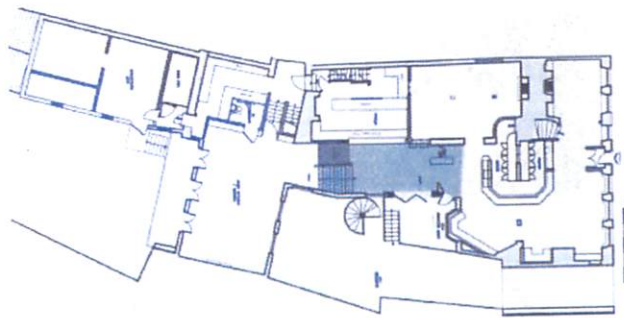
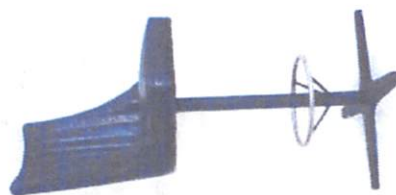
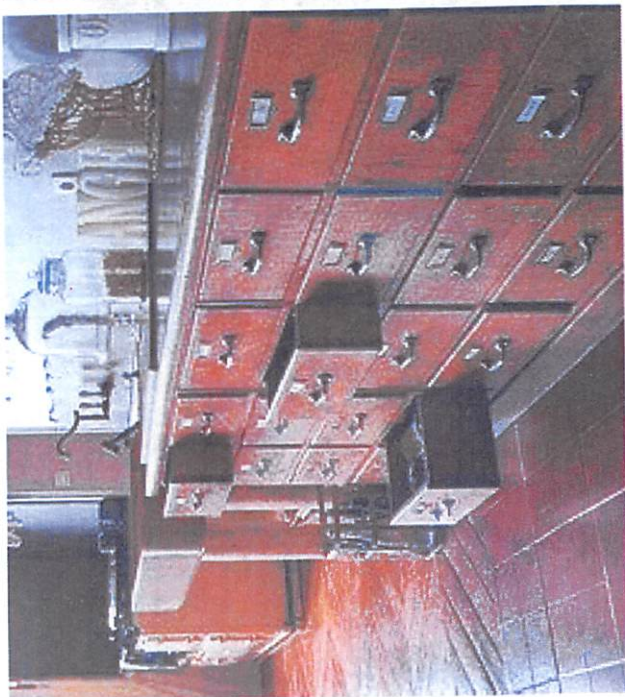
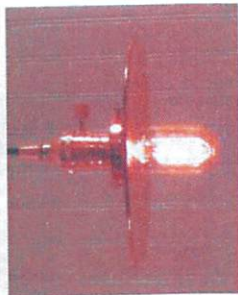
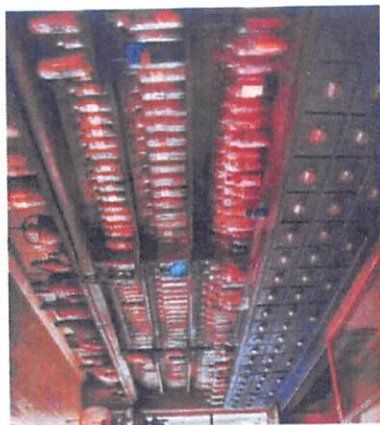


Area C





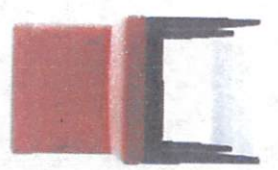
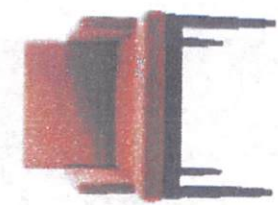
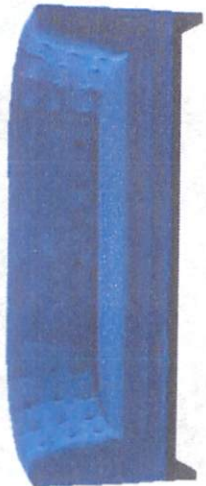
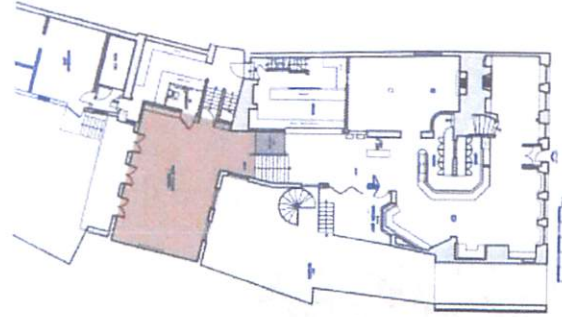
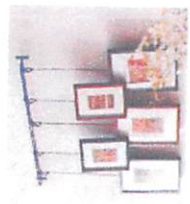
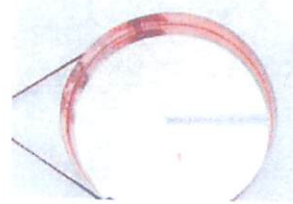
Area D



FOOD & BEVERAGE AREAS



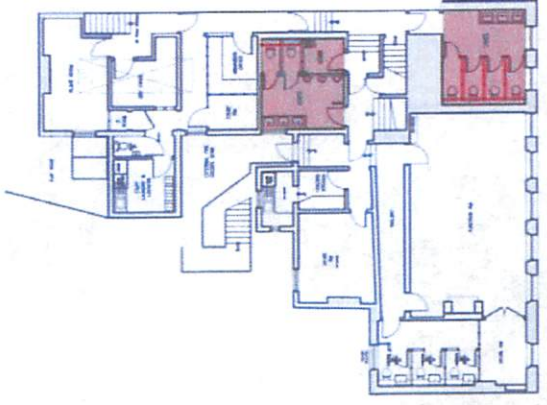
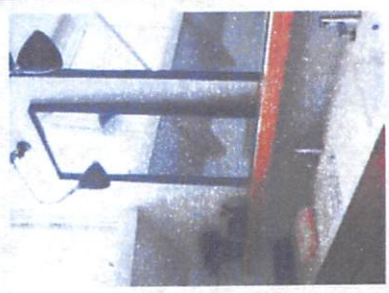
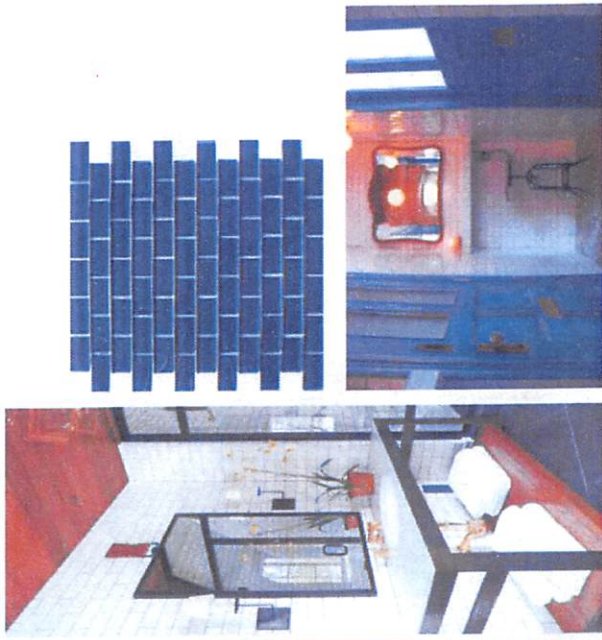
Area E



FOOD & BEVERAGE AREAS

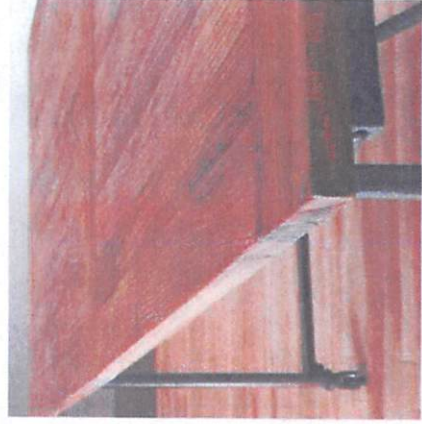
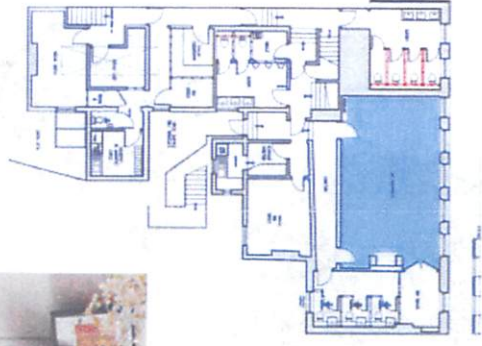
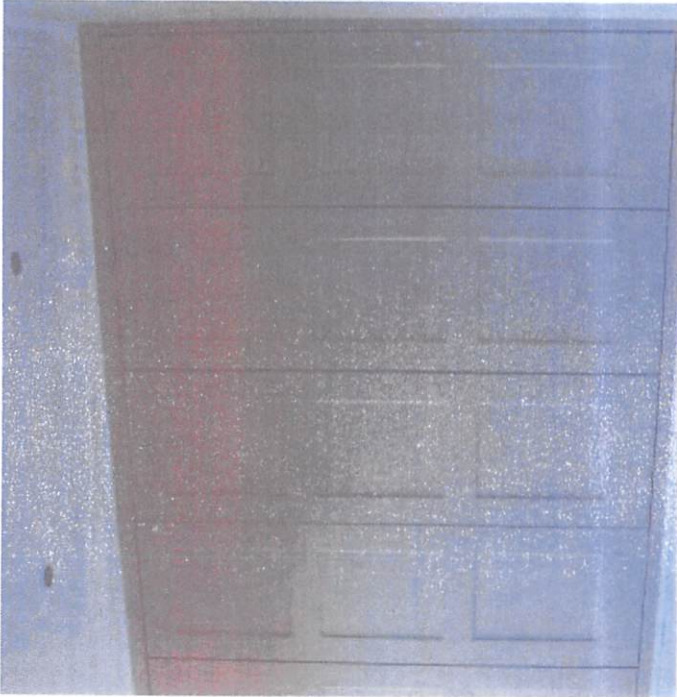
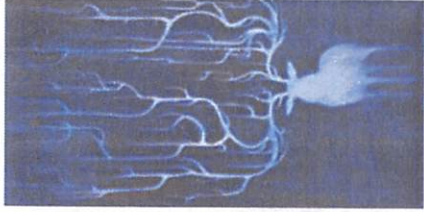
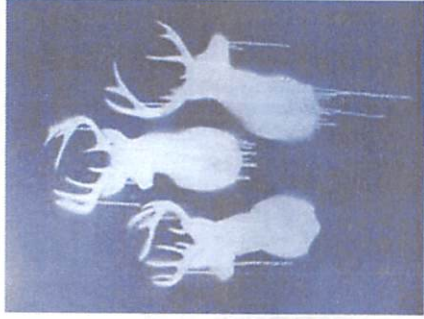
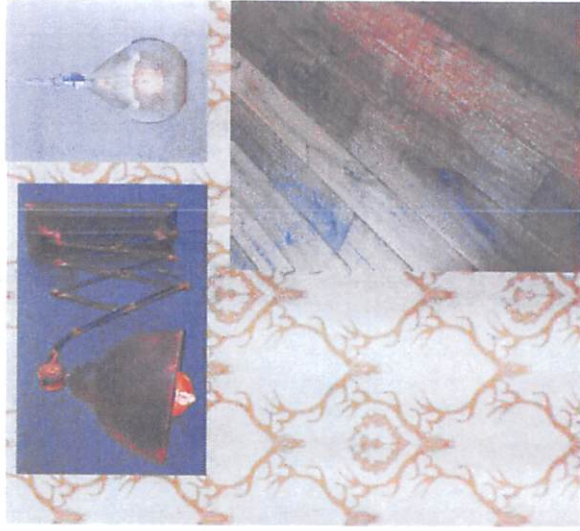


Area F



PUBLIC TOILETS









EXTERNAL MOOD IMAGES







*Existing frontage*

**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.



## Key Project Information & Site Plan

**PUNCH**  
Taverns



**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

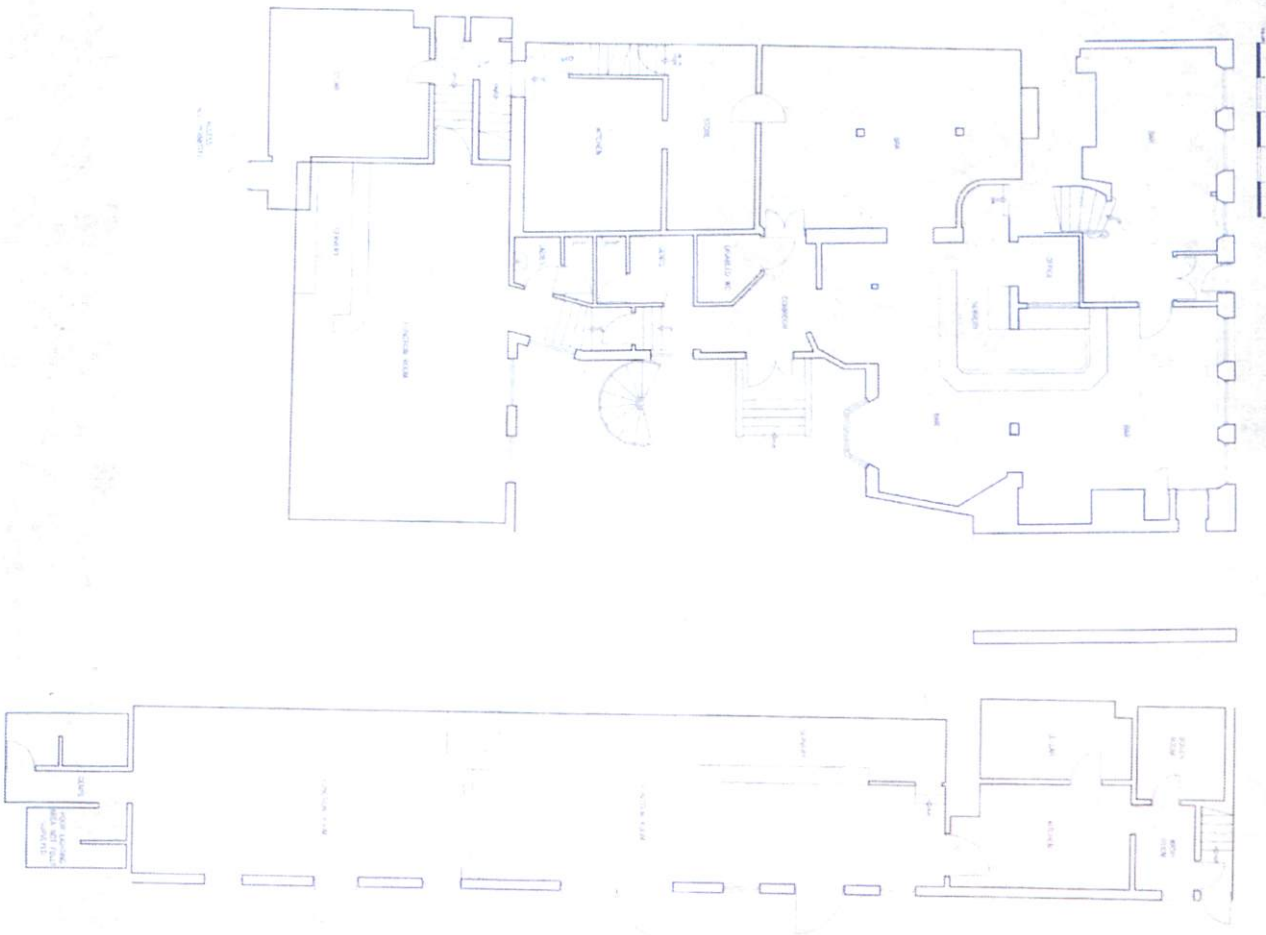
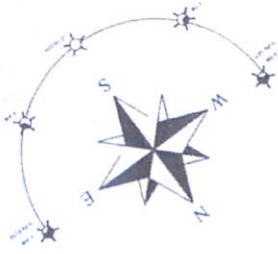
**RPM :** Julian Searle

**CREATIVE**  
GROUP

The White Hart Hotel, Ampthill

# Existing Ground Floor Plan Layout

**PUNCH**  
TAVERNS



EXISTING GROUND  
FLOOR PLAN

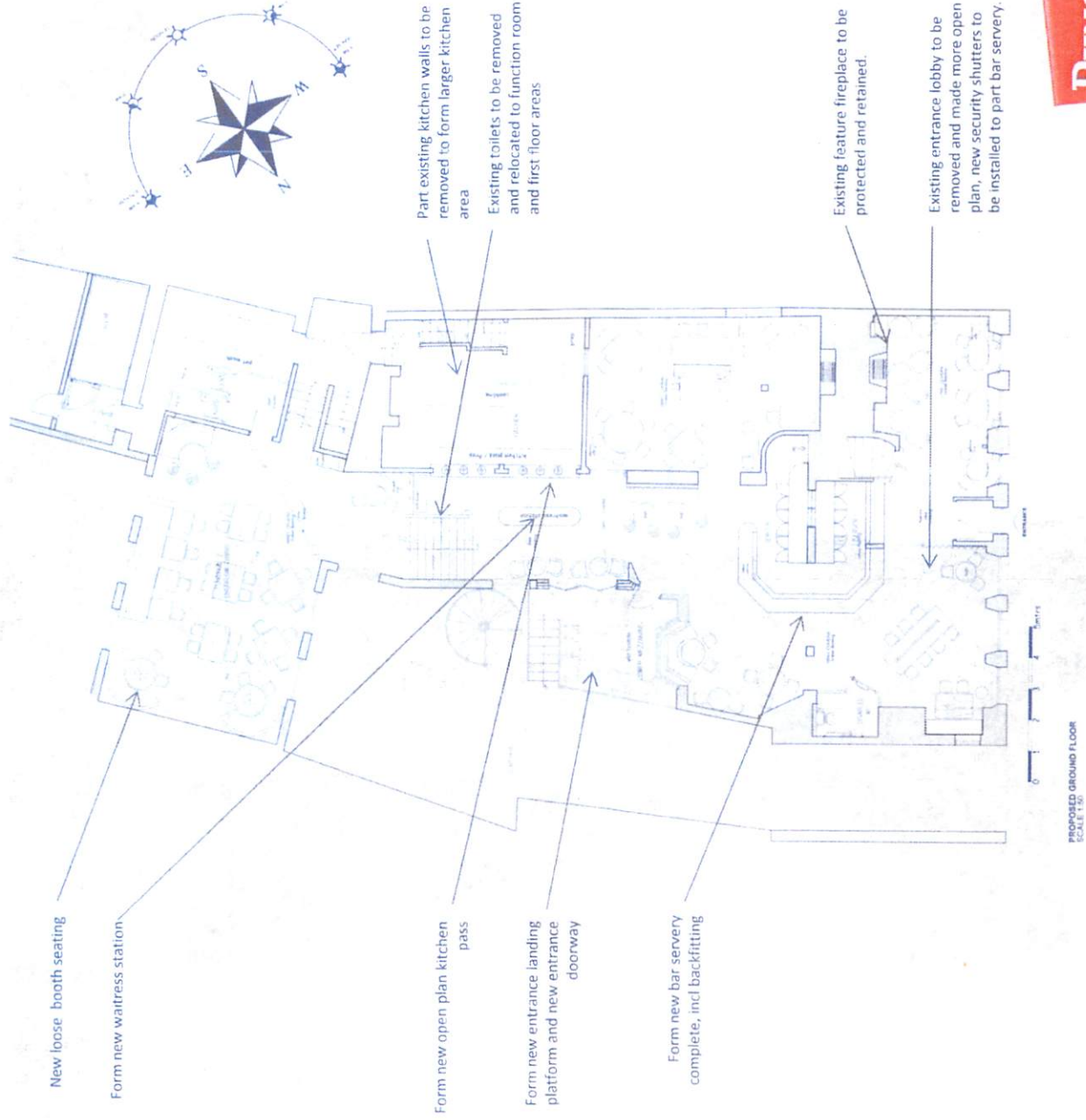
The White Hart Hotel, Ampthill





# Proposed Ground Floor Plan Layout

**PUNCH**  
Taverns



PROPOSED GROUND  
FLOOR PLAN

The White Hart Hotel, Ampthill



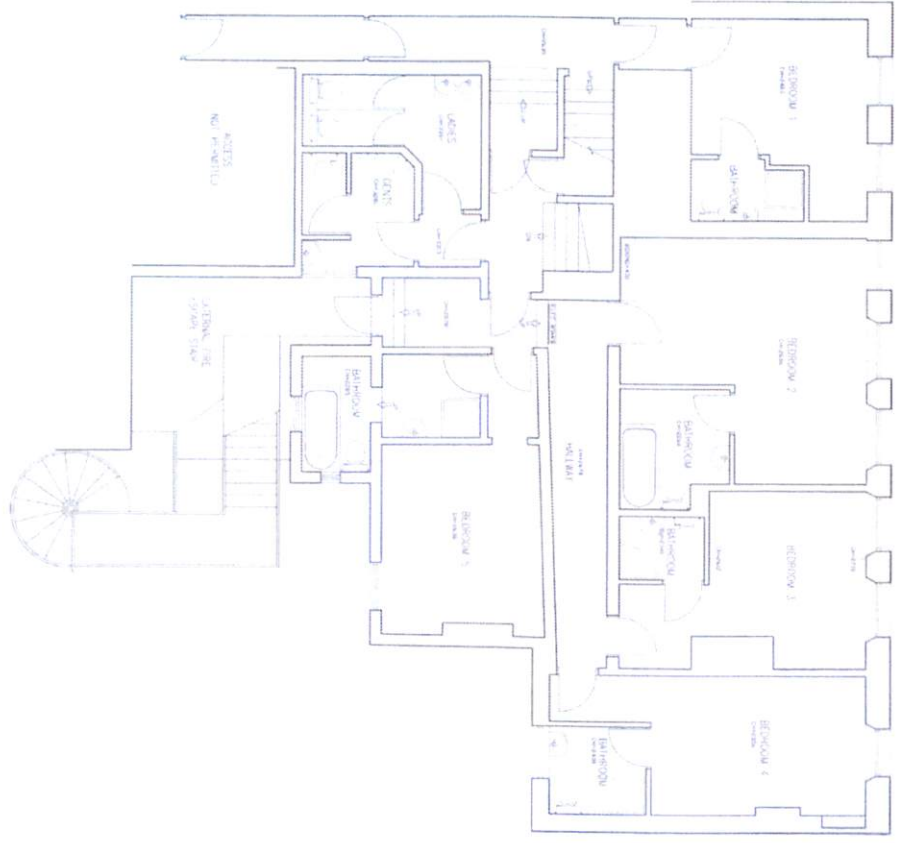




PROPOSED RENDERED  
GROUND FLOOR PLAN

Existing First & Second Floor Plan Layouts

EXISTING FIRST & SECOND FLOOR PLANS



FIRST FLOOR PLAN



SECOND FLOOR PLAN

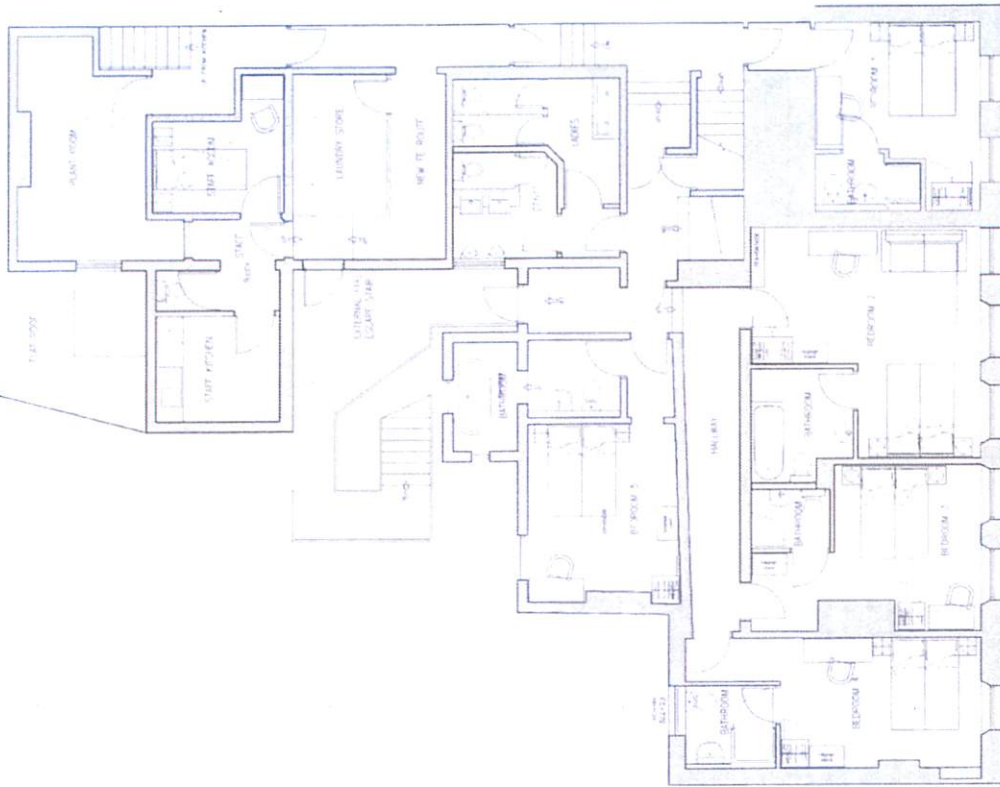


The White Hart Hotel, Ampthill

Proposed First & Second Floor Plan Layouts

**PUNCH**  
TAVERNS

PROPOSED FIRST & SECOND  
FLOOR PLANS



FIRST FLOOR PLAN



SECOND FLOOR PLAN

The White Hart Hotel, Ampthill

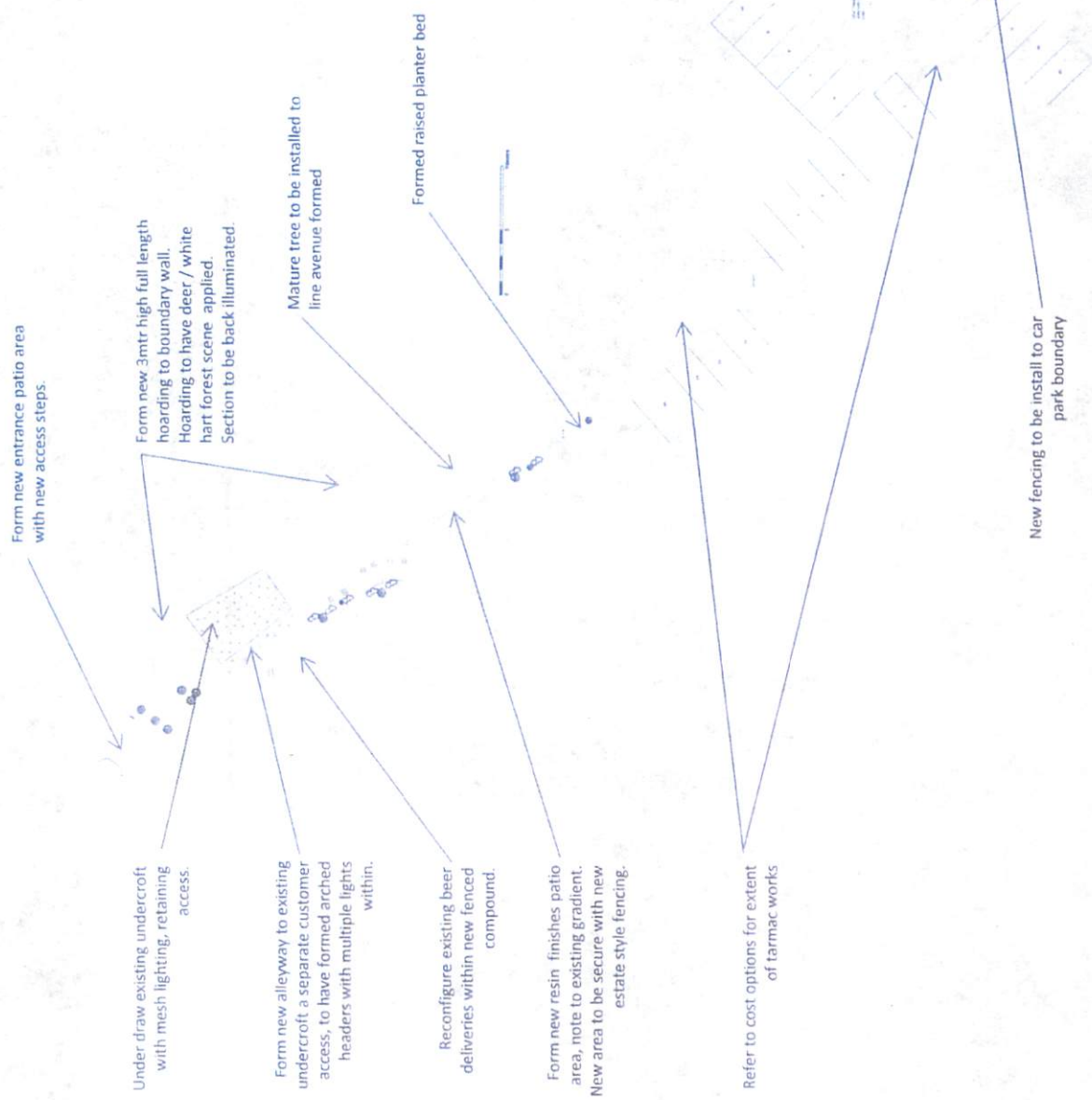




# Proposed External Plan



## The White Hart Hotel, Ampthill



Existing Photographs - PUB



The White Hart Hotel, Ampthill









Typical Oakman Inns Trade Ground Floor

**PUNCH**  
TAVERNS



**Oakman**  
INNS & RESTAURANTS

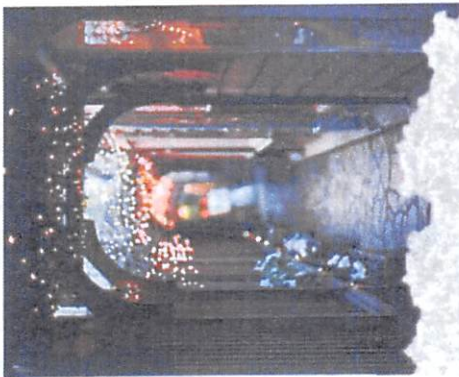


The White Hart Hotel, Ampthill

**CREATIVE**  
GROUP



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



## External Scheme

**PUNCH**  
Taverns

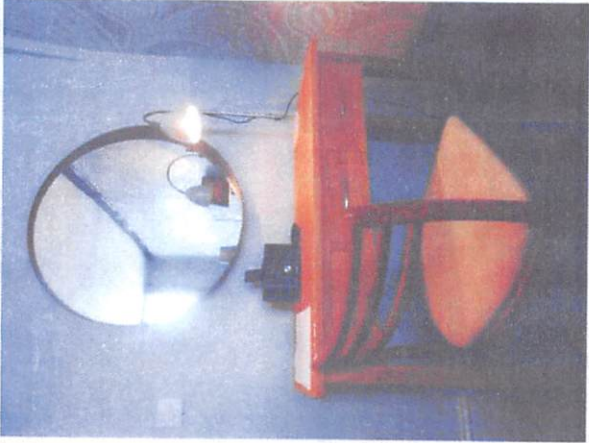
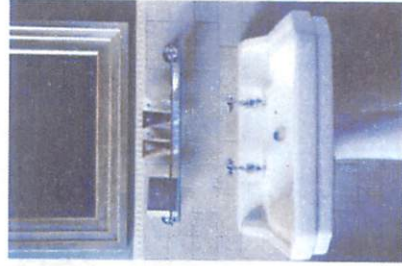
# The White Hart Hotel, Ampthill





Typical Oakman Inns Letting Rooms

**PUNCH**  
TAVERNS



Oakman  
INN

The White Hart Hotel, Ampt Hill

CREATIVE  
GROUP

Punch

**Internal Works**

Partner

✓	<u>BAR</u> New bar servery complete incl. new backfitting	✓	<u>ENTRANCE LOBBY CONT....</u> Full re-decorations to entrance lobby
✓	New timber & tiled flooring and new flagstone flooring to be laid	✓	Form new structural openings as per latest plan
✓	New Altro flooring to servery area	✓	<u>KITCHEN PASS AREA.</u> Form new Structural openings to accom new open kitchen
✓	New sections of fixed seating to be installed	✓	Removal of toilet block, re-instate floors, walls & ceiling to form new function rm access.
✓	New full internal decorations to bar area	✓	Form new function room access steps, incl balustrades
✓	New furniture & lighting subject to F&F costs	✓	New Waitress station unit
✓	Sweep & test existing fireplace	✓	<u>FUNCTION ROOM</u> New timber floor to be laid
✓	Install new log burner	✓	Existing windows to be re-glazed
✓	Form new structural openings as per latest plan	✓	New full internal decorations
✓	Form new disabled toilet area, incl u/g drainage	✓	Form new raised floor unisex toilet block, with walls and false ceiling & u/g drainage
✓	New disabled toilet sanitoryware	✓	New sanitary ware to Unisex toilet
✓	<u>DINING AREA (RHS of Bar servery)</u> New timber floor to be laid	✓	New full decorations to all areas
✓	New furniture and lighting subject to F&F costs	✓	<u>KITCHEN &amp; BOH POTWASH STORE</u> Form new structural layout
✓	New full internal decorations to panelled dining area	✓	Form new services to trade kitchen
✓	<u>SNUG AREA - front</u> Sweep & test existing fireplace	✓	New White Roc to all walls
✓	Form new fireplace hearth	✓	New MF ceiling
✓	Install new log burner	✓	New Altro flooring
✓	New flagstone flooring to be laid	✓	New walk in chiller unit
✓	New full internal decorations	✓	New extract canopy, fresh air & assoc ductwork
✓	<u>ENTRANCE LOBBY &amp; ASSOC AREA</u> Install new security shutters to night time access route	✓	<u>EN-SUITE BEDROOMS</u> New accoustic flooring
✓	New barrier matting to be laid	✓	New sanitary ware throughout
		✓	New wall & floor finishes throughout

**Schedule of Works by Area**

## 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.

  
**Oakman**  
INNS & RESTAURANTS



**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.





September

2011

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.

2013

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.

Our Story  
so far



## 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.



2014

## 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 [Venere.com](http://Venere.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.



Perhaps that's why we are proud winners of The Pubicans' Best Pub Employer 2014 as well as consistently being awarded a star rating by Best Companies since 2013.





# 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.



## 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.

## 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.



# Our Food

## SRA

For our food sourcing efforts – and a few other things that you can read about in our 'How We Do Things' document – we have received accreditation from the Sustainable Restaurant Association (SRA). This accreditation acknowledges our commitment to change things for the better so we are very proud to say that each and every one of our restaurants has received this accreditation.



## **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 FORESTIERE 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!*

Due to the presence of gluten and nuts in our kitchen, we are unable to guarantee the absence of these ingredients in our dishes

Printed by an FSC approved printer on FSC approved paper





# 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 Quicques 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

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

### 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 Specials Menu*

**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 organic cream animal Gremolata del campano and by Jim Kipke*

**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 rind!

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  
Tartare 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 Koftes 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

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

## 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, Flat Mushroom, 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

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 rind.

Printed by an FSC accredited printer on FSC accredited paper.



*Find out how we earned this award.*

## — FIZZ —

PRICES ARE FOR: 125ML | 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 BRUT | FERRIER 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 a 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 | BOTTLE

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

### CRISP WHITES

#### PICCOLI 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

#### TREBBIANO | 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

#### SANCERRE, DOM DU CARROU | DOMINIQUE ROGER

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

## — WHITE WINE —

PRICES ARE FOR: 175ML | 1250ML | BOTTLE

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

### SMOOTH WHITES

#### GAVI GAVI DOGG | FONTANAFRÉDIA

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, dry palate and a clean, long finish.  
AUSTRALIA 2011 • £26.00

#### CHARDONNAY | CANNONBALL

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

ALL VINTAGES ARE SUBJECT TO AVAILABILITY

PAGE 7

ALL VINTAGES ARE SUBJECT TO AVAILABILITY

PAGE 1



## ROSE 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 ROSE | LA LANDE**  
With an attractive pale pink colour, this is a light, dry, uncooked and refreshing rose 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 ROSE | 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 licorice 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 DESIR AT IGP ARDECHE**  
Black pepper and Parma violets on a medium-weight body with vibrant acidity and light tannins  
FRANCE 2012 • £20.00

**CHATEAU BERTINAI 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 CANALE**  
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 dark and well-balanced acidity  
AUSTRALIA 2011 • £26.00

**BIFERNO RISERVA DOC | CAMILLO DE LELLIS**  
The quietest, complex, intense with hints of blackberry jam. The palate is velvety and harmonious with fine 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

<b>MOCKTAILS</b> £4.00	<b>DRAUGHT</b> PRICES ARE FOR SMALL GLASS   LARGE GLASS
------------------------	--

<b>STRAWBERRY AND ELDERFLOWER FIZZ</b> Elderflower cordial and strawberry puree topped with lemonade	£2.25   £3.00
<b>VIRGIN APPLE MOJITO</b> Lime juice, sugar syrup and mint topped with apple juice	£2.25   £3.00
<b>PEACH MELBA</b> Apple juice and cranberry juice mixed with peach puree and topped with a dash of lemonade	£2.25   £3.50
<b>ELDERFLOWER COLLINS</b> Elderflower cordial and lemon juice with sugar syrup and topped with soda	£2.25   £3.50
<b>PINEAPPLE JUICE</b>	£2.25   £3.50

<b>BOTTLED</b>
----------------

<b>FENTIMAN VICTORIAN LEMONADE</b>	£3.25
<b>COKE/DIET COKE</b>	£2.35
<b>RED BULL</b>	£3.00
<b>BIG TOM/TOMATO JUICE</b>	£2.00
<b>CORDIALS</b> Choose from Elderflower, Lime or Blackcurrant	£0.50
<b>BOTTLE GREEN SPARKLING PRESSE</b> A refreshing blend of the finest natural ingredients with naturally sparkling Cotswold spring water.	£2.50
<b>COX'S APPLE</b>	£2.60
<b>POMEGRANATE &amp; ELDERFLOWER</b>	£2.60

<b>FEVER TREE Mixers</b>	
<b>CHOOSE FROM</b> Tonic, Bitter, Lemon, Ginger Ale, Ginger Beer	£1.95
<b>MANGO JUICE</b>	£3.00
<b>ORANGE AND PASSION FRUIT FUSION</b>	£3.25
<b>APPLE AND MANGO FUSION</b>	£3.25

<b>WATER</b>
--------------

<b>SAN PELLEGRINO 750ML</b>	£4.00
<b>AQUA PANNA 750ML</b>	£4.00

PAGE 5

## BEER

<b>DRAUGHT</b> PRICES ARE FOR HALF PINT   PINT
---

**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 Gwinners Gold and Boreham Hill ales respectively. Loose Cannon have since won the impressive National Silver Medal in the standard bitter category for their Gwinners Gold named in honour of local WWII hero Stan Bradford an RAF Ace. We're proud to have them on tap.

<b>LOOSE CANNON BREWERY GUEST ALE</b>	£2.00   £3.75
<b>REVISIONIST ROTATIONAL BEER</b>	£2.30   £4.40
<b>MARSTONS GUEST ALE</b>	£2.00   £3.75
<b>PERONI</b>	£2.50   £4.85
<b>BECKSVIER</b>	£2.00   £3.90
<b>STELLA ARTOIS</b>	£2.25   £4.25
<b>HUDVAR</b>	£2.40   £4.50
<b>GUNNESS</b>	£2.25   £4.25

<b>BOTTLES</b>
----------------

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

## CIDER

<b>BOTTLES</b>
----------------

<b>ASPALL PERRONNELLE'S BLUSH</b>	£5.25
<b>ASPALL DRAUGHT SUFFOLK CYDER</b>	£5.00
<b>REKORDERLIG FRUIT CIDERS</b>	£4.75
<b>MAGNERS</b>	£5.00

<b>DRAUGHT</b>
----------------

<b>THATCHERS GOLD CIDER</b>	£2.00   £3.80
-----------------------------	---------------

drinkaware.co.uk

PAGE 6




# COCKTAILS

# COCKTAILS

## MASTERPIECES

	<b>THIS SIDE OF PARADISE</b> Chivas 12-year-old with cloudy apple juice, blackberry vodka, lemonade and an apple wedge.	£7.25
	<b>COSMOPOLITAN</b> Ketel One Citron vodka, Cranberry, cranberry juice and lime.	£6.95
	<b>LONG ISLAND ICED TEA</b> Borussia Superior rum, Bombay Sapphire gin, Finlandia vodka, Cranberry, Citrus tea, lemon and lime (served on the rocks).	£7.45
	<b>APPLE ZU</b> Zilverwisk Apple vodka with clean apple juice and blue grass.	£6.75
	<b>MOJITO</b> Borussia Superior rum, brown sugar, lime and mint.	£7.25
	<b>STRAWBERRY DAQUIRI</b> Mount Gay rum, strawberry, berries and lime juice.	£6.75
	<b>OLD FASHIONED</b> Woodford Reserve, Angostura bitters, brown sugar and orange zest.	£7.95
	<b>PASSIONTIINI</b> Passoa passion fruit liqueur, Stolichnaya vanilla vodka, Frangelico, sugar syrup and lime juice.	£7.95


## SIGNATURE

	<b>NUTS AND BERRIES</b> Disaronno amaretto liqueur, Frangelico hazelnut liqueur, Chambord black raspberry liqueur with cranberry juice, cream, milk and sugar syrup.	£7.45
	<b>WHITE CHOCOLATE MARTINI</b> Stolichnaya vanilla vodka and Cacao blanc with cream.	£6.95
	<b>ROCK CANDY</b> Ketel One Citron vodka, Kvan-Fry lychee liqueur and Creme de Framboise with cranberry juice and apple juice.	£7.45

## SOMETHING SWEET

	<b>ESPRESSO MARTINI</b> Finlandia vodka and Tia Maria with a shot of Fairtrade espresso and a dash of sugar.	£6.95
	<b>TOBLERONE</b> Frangelico hazelnut liqueur and Tia Maria coffee liqueur with Baileys milk, fresh cream and drizzled clear honey.	£6.95
	<b>APPLE STRUDEL</b> Stolichnaya vanilla vodka, Finlandia lychee liqueur and Creme de Framboise with cinnamon syrup and apple juice.	£6.95

## ON THE ROCKS

	<b>BLACK RASPBERRY BRAMBLE</b> Bombay Sapphire gin, Chambord black raspberry liqueur, lemon juice and sugar.	£6.75
	<b>BEE'S KNEES</b> Chambord black raspberry liqueur, Jack Daniel's Tennessee honey and raspberry puree.	£6.95
	<b>CAIPIRINHA</b> Sagitta cachaca, fresh lime juice and brown sugar.	£6.95

# 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, Twinings. We know you will always be served a great tasting cup of tea, and also be confident that it has been ethically sourced.

## Photographs



THE  
CROWN  
& THISTLE

BAR  
RESTAURANT  
ROOMS



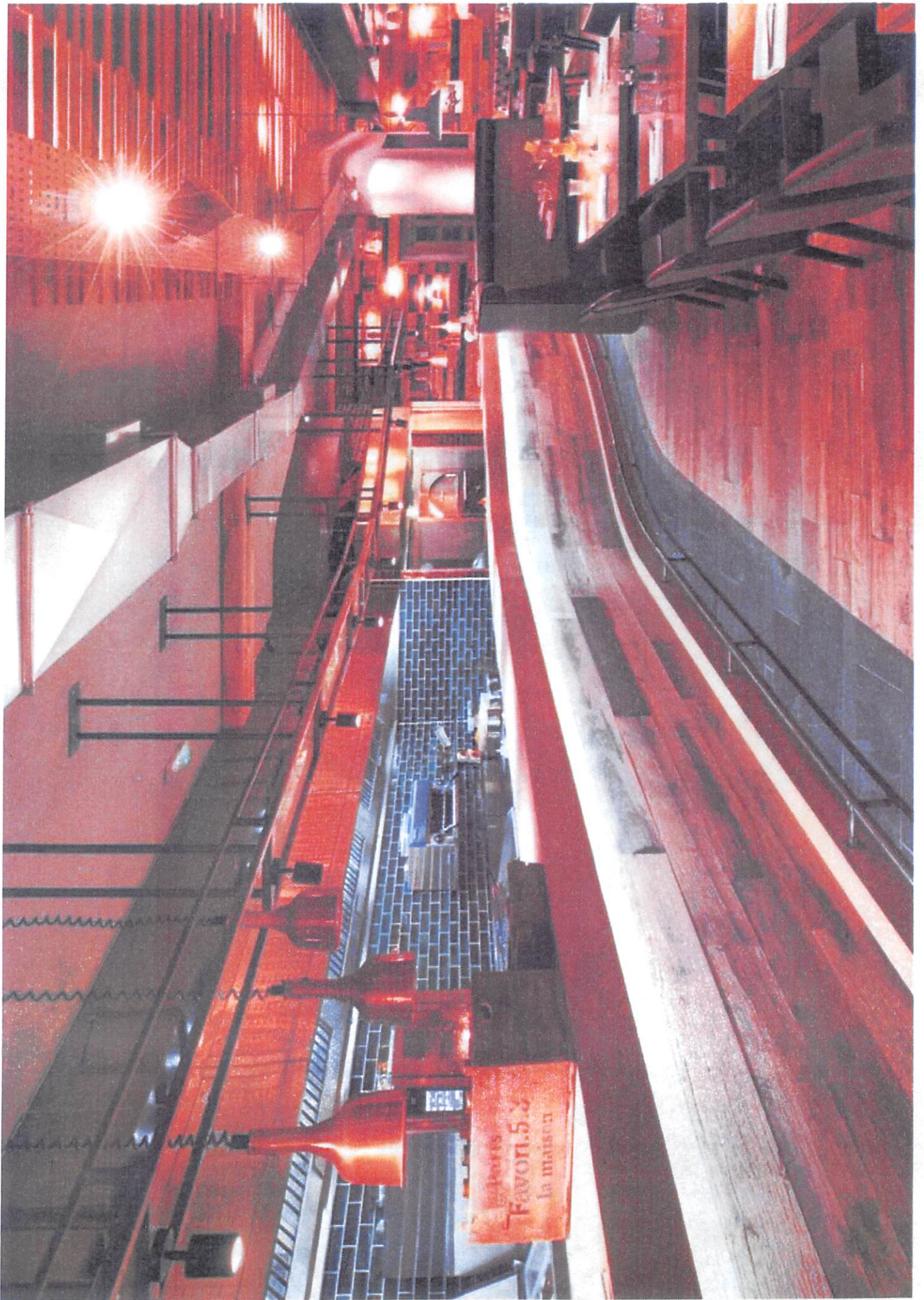




11@/50/52 42 42 3- 0- 0- 11 3. 3/788, 78, .)/k+11, +0.) @/5k+13 1-8 1- .)/k+0.)/8 1- @/54

11/415 03: 0h0t0i0n0c0a#5n 1 5N 6026046046BH .AT .C09B0E0A0D0D0V0C0E0P0H0B0L0G0A0K0E

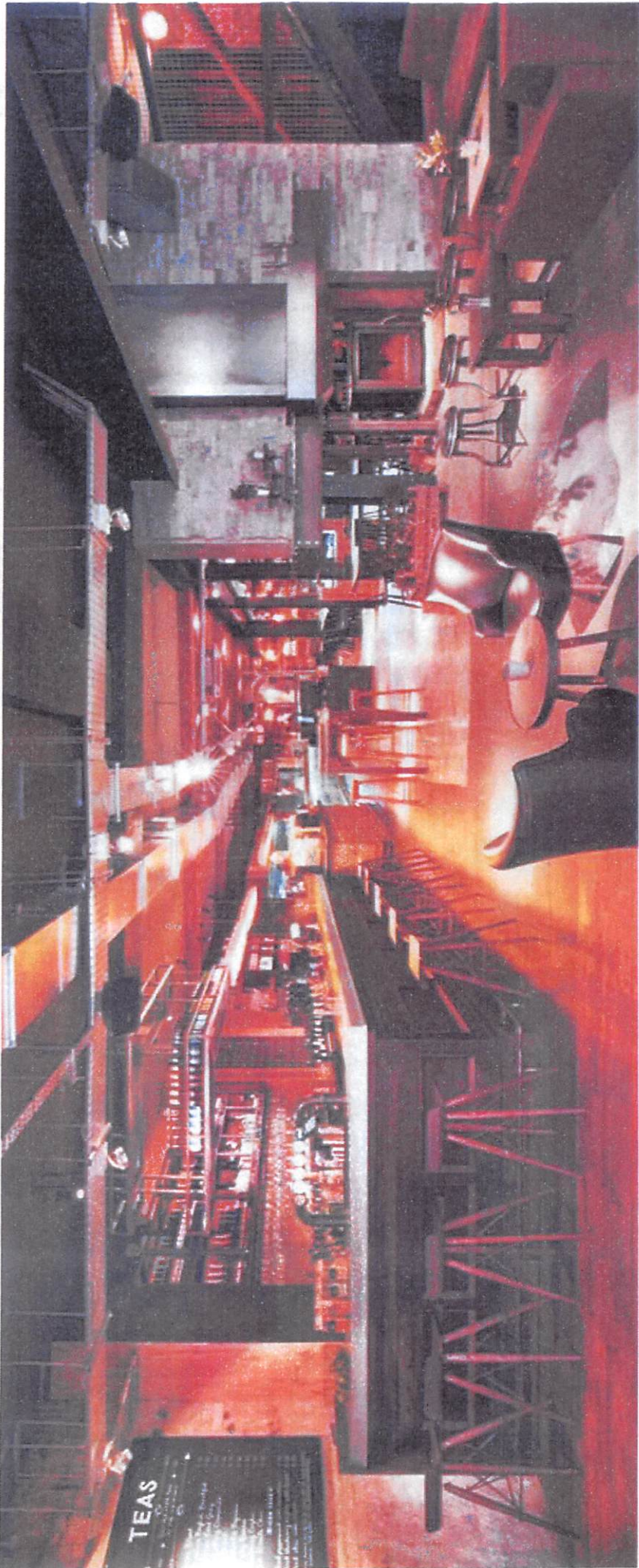
























## **Newsletter**



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](mailto: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](mailto: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](mailto: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

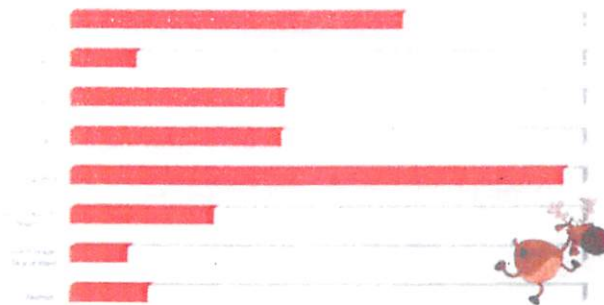
	Mad Friday	Xmas Eve	Xmas Day	Boxing Day	NYE	NY Day	Big 6 Total
Akeman	£8679	£15836	£8551	£4768	£11328	£3969	£53,130
Beech House BF	£8694	£6062	£5469	£2189	£8661	£2671	£33,746
Blue Boar	£6914	£6073	£8189	£1712	£12935	£3198	£39,021
Cook & Fillet	£5150	£6180	£7210	£3090	£7210	£4120	£32,960
Kings Arms	£12655	£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