

Licensing Sub Committee

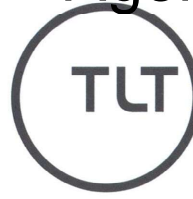
Updates

Date: Friday, 7th February, 2025
Time: 10.00 am
Venue: Council Chamber, Municipal Buildings, Earle Street, Crewe
CW1 2BJ

The information on the following pages was received following publication of the committee agenda.

3. **Application for a New Premises Licence - Barbridge Inn, Old Chester Road, Barbridge, Cheshire, CW5 6AY** (Pages 3 - 18)

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TLT LLP

One Redcliff Street

Bristol BS1 6TP

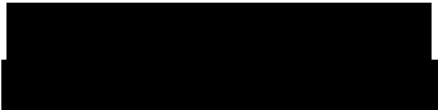
T +44 (0)333 006 0000

tlt.com

Our ref 303L/PU01/PW03/77345/17924
Your ref

Dear Resident

By email via licensing:



Date 31 January 2025

Email



Dear Resident

**Our client - Punch Taverns Limited
Barbridge Inn Old Chester Road Barbridge CW5 6AY ('The Premises')**

I act for the applicants for a premises licence at The Premises. Firstly, my client wishes to thank you for your engagement in this matter and they look forward to working with you going forward. They anticipate that working together, the appropriate balance between the commercial needs of the pub and recognising and mitigating your concerns can be achieved.

The Application

This application was brought about by the unfortunate passing of the previous licence holder, which by operation of law, led to the licence lapsing.

As such, Punch was required to apply for a new licence. For expedience, we applied for the same hours and activities as previously permitted. We have not applied for extended hours from those previously allowed.

The conditions as applied for largely mirrored those in the previous licence also. Please note that some changes will be required to the licence, but it was important that the application was made quickly- hence making it on the terms we did at the time.

The publicans

Please note that whilst Punch is applying for the premises licence as the freeholders, the day-to-day management of the premises will be by separate operators who Punch refer to as 'publicans'. Subject to the grant of an acceptable premises licence, the publicans will sign a property agreement with Punch and will run their business from the premises according to the terms of that agreement and the premises licence.

For what comes next

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The publicans Punch are working with have over 30 years combined experience in the hospitality industry. As a couple, they bring both front of house and kitchen knowledge and experience to The Premises. They are passionate about pubs and pride themselves on being warm and welcoming to all guests and ensuring a consistently friendly atmosphere. This is something they are determined to bring to the Barbridge.

In doing so, they will be looking to move onto site and make it their home, employ local staff where possible and ensure that they foster and maintain good relations with neighbours.

Intentions for the premises moving forward

The Publicans are very keen to bring the site back to use and turn it into a valuable community asset, providing a range of activities that would suit the location and type of premises. More on what this will look like below.

It is anticipated that around £400,000 will be invested into The Premises to bring it up to standard. It is also anticipated that approximately fifteen jobs (a mix of full and part time) will be created.

In essence, the publicans will be seeking to focus the premises on the following areas:

Food & drink

A key driver of business will be a high-quality food offer at the pub, centred around a 'pub favourites' style menu and Sunday roasts. The offer will include special mid-week offers for customers how are either retired, work from home, or are visiting the area, as well as a full menu in the evenings and at weekends and the traditional Sunday roast.

The drinks offer will be wide-ranging and geared toward a 'premium' offer suiting the nature and style of operation.

Families

The aim is to attract families from the local area with a considered and targeted food and drink offer that represents good value for money. A family friendly environment will include colouring materials and/ or small family games and the outdoor play area.

Local Residents

The publicans are committed to creating a friendly, welcoming and warm atmosphere, as well as good food and quality beer. The ambition is to bring the pub within the local community by hosting clubs and events for locals. Examples would include Christmas Light Switch on, seasonal events, music/quiz/comedy nights and craft workshops, such as wreath making, "Knit & Natter" afternoons and "Board Games Galore" evenings as and when there is an interest.

Walkers/Tourists

The publicans are looking to attract walkers and tourists to the pub with a quality food and drink offer, including dog, cyclist and rambler friendly facilities.

Local Charities

Local charities will be invited to use the pub for their events, where they can engage with local people who are able and willing to support them. The publicans would also work with the charities to help raise funds through the pub's own events.

Pub garden

The pub benefits from its location and the beautiful surrounds, including the large pub garden. The publicans recognise that a proper balance needs to be struck to ensure that the use of the garden does not cause a public nuisance. They are proposing closing the garden to the public

at 10pm during the week and 11pm at weekends, where after this time, smokers will only be permitted to use an area to the rear of the premises away from residential properties.

Given the importance of the food offer and therefore the need for waiter and waitress service, there will be regular supervision of the garden when it is open and busy to ensure that customer behaviour is monitored and unlikely to cause a public nuisance.

The publicans intend to open an external bar in the summer months, which will provide a point of supervision for the garden, as well as alleviate crowding around the internal bar and around doorways. A further application will be needed to add the external bar to the licensing plans and this will be made in due course. However, in the interim, two new conditions have been offered in relation to the operation of this bar as part of this application.

The publicans do feel that the occasional event with an external element, so long as it is properly advertised in advance to neighbours and well managed, should add to the overall experience at the premises without causing a public nuisance. This would, of course, be kept under careful scrutiny to ensure that if any such events do take place, neighbours are given advanced warning of what to expect and who to speak to should there be any issues.

A short presenter is attached to this letter to give you a better flavour of what can be expected when The Premises re-opens.

Amendments to the premises licence application

At the bottom of this letter, you will find a document that sets out a revised proposal in terms of hours and conditions.

Opening hours

In terms of hours of operation, we have considered your concerns and have taken a look at the hours applied for which mirrored the previous licence. Following this exercise, we are proposing an amendment to the hours applied for to simplify and reduce the hours of operation, whilst maintaining the flexibility needed by the business as explained above.

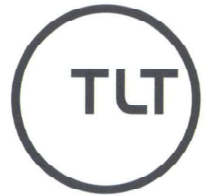
Please note that it is not anticipated that these full hours or activities would be used all the time. They are designed to allow for the flexibility needed to operate the premises as and when there might be occasion to trade slightly later- be that for a special occasion, event or simply because some locals wish to stay slightly later one evening. As experienced operators, the publicans are aware that the later the premises trades, the more important it is to ensure that customers leave quickly and quietly.

Likewise, we are seeking to amend the conditions on the licence. some give more flexibility to the operators (within the parameters set out in the conditions), as well as to add conditions to directly address concerns raised in representations, by requiring further obligations on the publicans to promote the licensing objectives.

Next steps

Subject to a satisfactory premises licence being granted, Punch and the Publicans will look to engage directly with any neighbours who are keen to meet the incoming team. Part of this will be by way of a special residents 'soft launch' to give you a chance to come in and experience the pub prior to its official opening and talk through any concerns directly with the publicans and Punch.

However, if you have any queries in the interim, then please do not hesitate to contact me- my details are above.



Conclusion

We hope that this letter gives you a better feel for what is being proposed as part of this application and the reasons for this approach. The applicants and publicans are very keen to keep a dialogue going and ensure that when the premises is ready to re-open you are satisfied and confident that the Barbridge will add to the community.

[REDACTED] yours sincerely

[REDACTED]
for TLT LLP

Barbridge Inn
Old Chester Road
Nantwich
CW5 6AY

AMENDED Proposed Hours-

Sale of Alcohol on & off the premise –

Sunday – Thursday 10:00 – 23:30

Friday & Saturday 10:00 – 00:30

Recorded Music – indoors

Sunday – Thursday 10:00 – 23:30

Friday & Saturday 10:00 – 00:30

Live Music – indoors

Sunday – Saturday 10:00 – 23:00

Anything of a similar description to live or recorded music – indoors

Sunday – Thursday 10:00 – 23:30

Friday & Saturday 10:00 – 00:30

Late Night Refreshment

Sunday – Thursday 23:00 – 00:00

Friday & Saturday 23:00 – 01:00

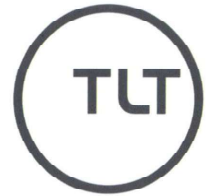
Opening Hours –

Sunday – Thursday 10:00 – 00:00

Friday & Saturday 10:00 – 01:00

Non-Standard Timings

- For licensable activities from the end of permitted hours on New Year's Eve to 02:00 on New Year's Day, with the premises closing to the public at 02:30.
- An additional hour for Sunday preceding Bank Holiday Mondays, Boxing Day and Christmas Eve.

**Operating Schedule Proposed condition.****General – all four licensing objectives**

1. 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.
2. Any detail shown on the plan that is not required by the licensing plans regulations is indicative only and subject to change at any time.

Staff training

3. Any staff directly involved in selling alcohol for retail to consumers and staff who provide training including managers shall undergo regular training of the Licensing Act 2003 legislation (at least every 12 months). The training shall be documented and signed off by the DPS and the member of staff receiving the training. This training log shall be kept centrally and made available for inspection by police and relevant authorities upon request.

Prevention of Crime and Disorder**Incident Register**

4. An incident log shall be kept at the premises, and made available for inspection on request to an authorised officer of the Council or the Police, which will record the following:
 - a. All crimes reported to the venue
 - b. All ejections of patrons
 - c. Any complaints received
 - d. Any incidents of disorder
 - e. All seizures of drugs or offensive weapons
 - f. Any faults in the CCTV system or searching equipment or scanning equipment
 - g. Any refusal of the sale of alcohol
 - h. Any visit by a relevant authority or emergency service.

Public Safety

5. Means of escape shall be maintained unobstructed, immediately available and clearly identifiable.
6. Adequate and appropriate first aid equipment and materials will be kept on site, regularly checked and kept in an easily accessible place for staff.

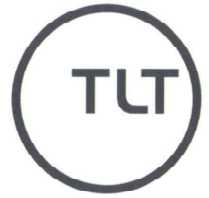
7. Exit doors shall be checked before opening each day to ensure they function satisfactorily.
8. All exit routes will be kept unobstructed, with non-slippery and even surfaces, free of trip hazards and clearly signed.

Prevention of Public Nuisance

9. No nuisance shall be caused by noise from the premises or by vibration transmitted through the structure of the premises.
10. There shall be placed at all exits from the premises, in a place where they can be seen and easily read by the public, notices requiring customers to leave the premises and the area quietly.
11. The placing of refuse, such as bottles, into receptacles outside the premises shall not take place outside the following hours: 08:00 – 20:00.
12. The beer garden/outdoor drinking area shall be closed to patrons by 22:00 hours Sunday to Thursday and 23:00 Friday and Saturday ~~or dusk whichever is the earliest.~~ with the exception of smokers only thereafter, who will be permitted into the rear external area away from residential properties. Signage will be displayed to this effect at the premises exits into the rear areas.
13. If a disc jockey is used on any night then he/she will ask customers to leave quietly.
14. Additional patrols will take place by members of staff, internally and externally, to limit any noise pollution when entertainment is being offered within the premises.
15. The external bar will be properly supervised at all times it is open to the public. No alcohol will be accessible to the public when it closed.
16. The external bar will close to the public by 21:00hrs daily.

Protection of Children from Harm

17. Children will be required to be supervised by the accompanying adult at all times and will not be allowed in the area immediately adjacent to the bar servery.

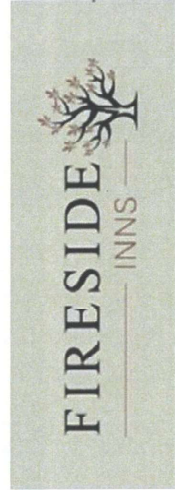
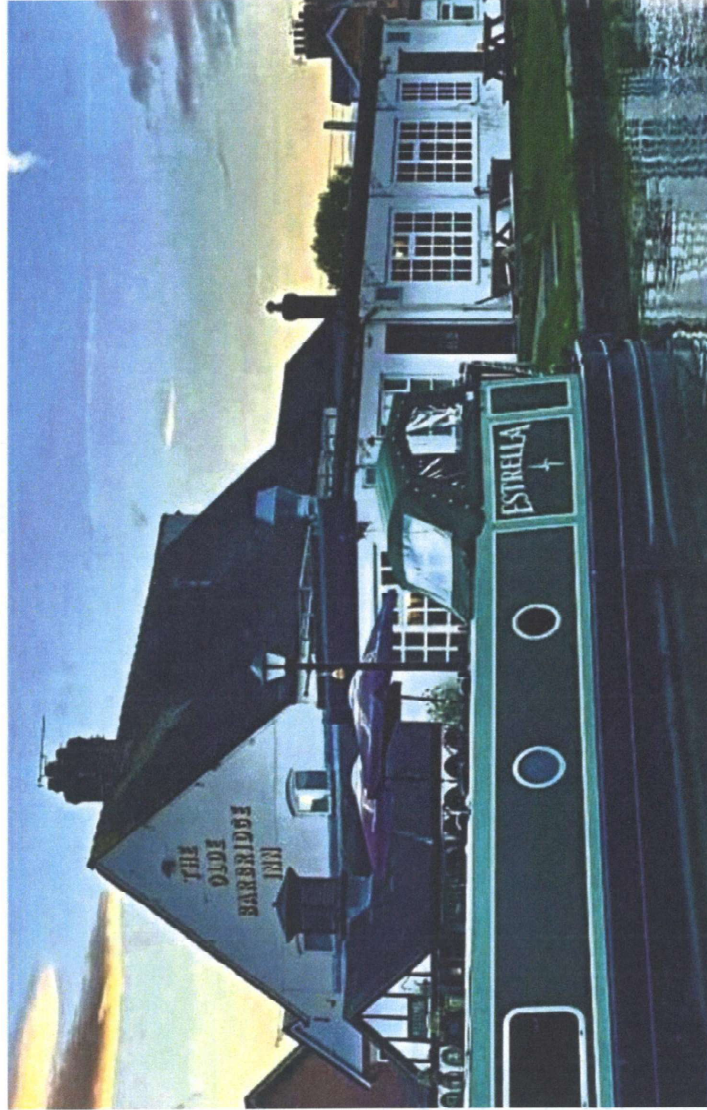


- 18. A recognised proof of age policy will be enforced.
- 19. When children are allowed upon the premises, any entertainment offered within the premises will be suitable for young persons.

Additional conditions following receipt of representations

- 20. A garden management plan will be drawn up and implemented at the premises. The management plan will set out the measures the manager/ staff will take to ensure that the garden is properly managed and customers properly supervised.
- 21. A complaints log will be maintained at the premises and any complaints by neighbours in relation to nuisance will be recorded therein. The log will record the date and time of the complaint, the nature of the complaint, and any action taken or findings made when investigating the complaint.

Barbridge Inn Old Chester Road Barbridge



FAMILIAR PUBS WORTH THE JOURNEY



EVENING SET MENU

We don't claim to be a five from restaurant but tell us your specific, allergen requirements and we will check everything and take extra care with your food. Scan the QR code for our allergens guide and where information is vital: <https://hushandgalepubs.co.uk/xxxxx>

9) Vegetarian (ve) Vegan (v) that contain None or little

Lotus Biscoff is a registered trademark of Lotus Bakeries. Juleb is a registered trademark of Juleb's Ice Creams.

Cornish is a registered trademark of Cornish Sticky Toffee Pudding Co Ltd.

PRINTS - 5025-5204

Two courses £x
Three courses £x

STARTERS

- Tomato & basil soup, pumpkin seeds, toasted ciabatta (ve)
Southern-fried chicken strips, Southern-style gravy
- Crispy king prawns, lemon mayonnaise (t)
- Calamari, salt & chilli seasoning, lemon mayonnaise (t)
- Chicken & pork pâté, red onion chutney, toasted ciabatta
- Crispy pea & lemon bites, herby mayonnaise, pea shoot salad (ve)
- Garlic & herb chicken skewer, red cabbage slaw

MAINS

- 🍷 Handmade steak & ale pie, mash or skin-on chips, peas, gravy
- 🍷 Handmade chicken & ham hock pie, mash or skin on chips peas gravy
- 🍷 Wild mushroom bourguignon pie, mash (v) or skin-on chips (ve) peas, gravy
- Warm Mediterranean salad, eggs, potato, green beans, olives (v) Add Chicken £x | Salmon (t) £x
- Trulli pasta, mozzarella & green pesto, tomato, baby spinach (v) Add chicken £x
- Mac & cheese (v) Add bacon or garlic mushrooms (v) for £1.50 | Garlic ciabatta (v) £x
- 🍷 Jolly Hog pork sausages, mash, beer-battered onion rings, garden peas, gravy
- Chicken schnitzel, garlic butter, skin-on chips, baby gem
- Add free-range fried eggs and caper butter £x
- Beer-battered fish and chips, tartare sauce with a choice of garden or mushy peas (t)
- Wholesale scampi, skin-on chips, tartare sauce, with a choice of garden or mushy peas (t)
- Cottage pie, seasonal vegetables, gravy
- 8oz rump (recommended medium-rare) beer-battered onion rings, skin-on chips, garden peas + £2
- Cheese & bacon burger, double beef burger, streaky bacon, smoked Cheddar, house burger sauce
- Double 'Beyond Meat' plant burger, smoked Applewood vegan cheese, caramelised onion chutney (ve)
- Hand-coated Southern-fried chicken burger, garlic mayonnaise, Southern-style dipping gravy

Upgrade to salt & chilli chips (ve) for £x

SIDES

- Garlic ciabatta, aioli (v) x.xx
- Beer-battered onion rings (v) x.xx
- Mash potato, crispy onions (v) x.xx
- Topped mac & cheese, with your choice of garlic mushrooms (v) or bacon x.xx
- Mac & cheese (v) x.xx
- Skin-on chips (ve) x.xx | Salt & chilli chips (ve) x.xx
- Dressed salad (ve) x.xx
- Seasonal vegetables (v) x.xx
- Steak Sauces £xx.xx
- Peppercorn sauce | Chimichurri | Southern-style gravy
- Stilton & garlic sauce | Beef dripping gravy

Toppers

- Beer-battered onion rings x.xx | Scampi (t) x.xx | Free-range fried egg x.xx

DESSERTS

- Apple & raspberry crumble, ice cream or custard (v)
- Chocolate brownie, salted caramel, ice cream (v)
- 🍷 Handmade sticky toffee pudding, from award-winning Cartmel, vanilla ice cream or custard (v)

- Donut, ice cream, hot Baileys chocolate melting sauce (v)
(non-alcoholic available)

- Chocolate orange delight, coconut ice cream (ve)

20% OFF
A BOTTLE OF WINE
when two dine from the evening set menu

🍷 Award-winning 🍷
We're proud to be serving award-winning dishes

TO BEGIN

Fizz on arrival
(non-alcoholic available)

Bread and olives (ve)

STARTERS

Prawn cocktail, Marie Rose sauce, baby gem, ciabatta (t)
Tomato & basil soup, pumpkin seeds, toasted ciabatta (ve)
Chicken & pork pâté, red onion chutney, toasted ciabatta
Beetroot falafel, Moroccan spiced hummus, flatbread (ve)

CLASSICS

Glazed pork belly, seasonal vegetables, gravy
Warm Mediterranean salad, eggs, potato, green beans, olives (v)
Add Chicken £x | Salmon (t) £x

Rump of lamb, potato gratin, savoy cabbage,
garden peas, carrots and gravy (+£x)

8oz rump (recommended medium-rare)
beer-battered onion rings, skin-on chips, garden peas (+£x)

🍷 Handmade steak & ale pie, mash or skin-on chips, garden peas (+£x)
🍷 Handmade chicken & ham hock pie,
mash or skin on chips, peas, gravy

🍷 Wild mushroom bourguignon pie,
mash (v) or skin-on chips (ve) peas, gravy

Pan-fried salmon, mozzarella & green pesto pasta, samphire (t)

Steak Sauces £1.50

Peppercorn sauce | Chimichurri | Southern-style gravy
Stilton & garlic sauce | Beef dripping gravy

DESSERTS

Apple & raspberry crumble, ice cream or custard (v)

Chocolate brownie, salted caramel, ice cream (v)

🍷 Handmade sticky toffee pudding, from award-winning Cartmel,
ice cream or custard (v)

Chocolate orange delicie, coconut ice cream (ve)

Coffee & Truffles

CELEBRATION MENU

five courses £x.xx



TO BEGIN

Bread and olives (ve)

STARTERS

- Prawn cocktail, Marie Rose sauce, baby gem, ciabatta (t)
- Tomato & basil soup, pumpkin seeds, toasted ciabatta (ve)
- Chicken & pork pâté, red onion chutney, toasted ciabatta
- Beetroot falafel, Moroccan spiced hummus, flatbread (ve)

MAINS

All dishes served with sea salt & rosemary roast potatoes, Yorkshire pudding, green cabbage, roasted carrots & honey glazed parsnips, peas & creamed leeks, gravy

Roast British topside of beef

Roast chicken, sage & onion stuffing

Roast rolled belly of pork

Roast trio, British beef, roast chicken, belly pork (+Ex)

Mushroom bourguignon pie, roast potatoes, green cabbage, garden peas, leeks, roasted carrots, gravy (ve)

Warm Mediterranean salad, eggs, potato, green beans, olives (v)
Add Chicken Ex | Salmon (t) Ex

Cottage pie, seasonal vegetables, gravy

Rump of lamb, potato gratin, savoy cabbage, garden peas, carrots and gravy (+Ex)

SIDES

Cauliflower cheese (v) x.xx | Sea salt & rosemary roast potatoes (ve) x.xx

Pigs in blankets x.xx | Creamed leeks (v) x.xx | Yorkshire pudding (v) x.x

DESSERTS

Apple & raspberry crumble, ice cream or custard (v)

Chocolate brownie, salted caramel, ice cream (v)

Handmade sticky toffee pudding, from award-winning Cartmel, ice cream or custard (v)

Chocolate orange delight, coconut ice cream (ve)

TO FINISH

Coffee & truffles



Sunday

CELEBRATION MENU

five courses £x.xx

Fizz on arrival
(non-alcoholic available)



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