

Digby, 911 Chester Road, Erdington, Birmingham, B24 0HJ

New Premises Licence Application

Licensing Sub-Committee Hearing

Date & Time of Hearing – 6th September 2017 at 09.30am

Evidence Bundle

Document	<u>Date</u>	Pages
Email correspondence to Licensing Department relating to amended Training condition	04/08/2017	1-5
Email correspondence to Residents	21/08/2017	6-17
Stonegate Licensing Manual Index		18-19
Dispersal Policy		20-21
Noise Management Policy		22-23
Outside Areas Policy		24-25
Stonegate Pub Company Ltd Information Sheet		26-27
Photographs of Menu		28-32
Photographs of Existing Seating		33-36
Photograph of Proposed Additional Dining Area		37

Tina Rogers

From: Gary Callaghan <Gary.Callaghan@birmingham.gov.uk>
Sent: 04 August 2017 12:05
To: [REDACTED]
Cc: Christina McCullough; Geeta Bangerh
Subject: RE: Application for premises licence - Digby, 911 Chester Road, Birmingham
DOCID: 2146033377

Hi Emma,

I can advise that proposed condition wording is fine, this will get attached to the "premises licence"

Regards
Gary

Gary Callaghan
Licensing Enforcement Officer
Birmingham City Council Licensing Enforcement
Tel. 0121 464 8829 Fax. 0121 303 9982
Address: Birmingham City Council, Licensing Section, P.O. Box 17013, Birmingham, B6 9ES
Website: www.birmingham.gov.uk/licensing Twitter: @BCCCLicensing

For information on Birmingham Licensed premises including licensed hours, activities and conditions go to <http://publicregister.birmingham.gov.uk>

"Locally accountable and responsive fair regulation for all - achieving a safe, healthy, clean, green and fair trading city for residents, business and visitors"

From: [REDACTED] [mailto:[REDACTED]]
Sent: Friday, August 04, 2017 11:41 AM
To: Christina McCullough; Gary Callaghan
Cc: Geeta Bangerh
Subject: RE: Application for premises licence - Digby, 911 Chester Road, Birmingham

Dear Gary

Further to our telephone conversation, I understand Christina is on annual leave next week.

Please see email correspondence below regarding the above site.

We have liaised with our client and refresher training is actually carried out every 2 years as a company policy, however if there is any changes or updates then these are carried out as and when required.

We would therefore propose the following condition be attached to the licence in line with their policy and would be grateful if you could confirm that this is acceptable:-

- All bar staff to receive appropriate training in relation to alcohol sales prior to commencing their duties. This will include the premises licence conditions, underage sales policy and other relevant licensing matters. This training should be refreshed in line with the company policy. Training documents (which may be in electronic format) shall be made available to an authorised Police Officer and Licensing Authority Officer upon request.

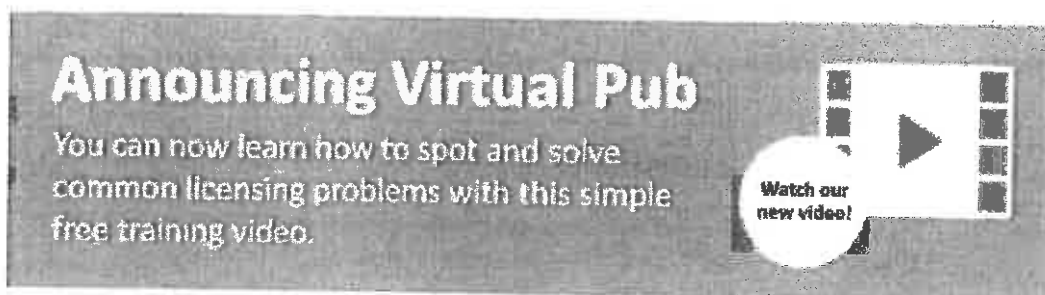
I look forward to hearing from you.

Kind regards

Poppleston Allen

E: [REDACTED] | T: [REDACTED] W: www.popall.co.uk

Nottingham Office: 37 Stoney Street, The Lace Market, Nottingham, NG1 1LS



From: Christina McCullough [<mailto:Christina.McCullough@birmingham.gov.uk>]

Sent: 02 August 2017 11:54

To: [REDACTED]

Cc: Geeta Bangerh

Subject: FW: Application for premises licence - Digby, 911 Chester Road, Birmingham

I write further to my phone conversation with your colleague, Michelle, today.

The purpose of the conversation was to ask if I would consider annual refresher training instead of six monthly. In light of this would your client consider the following condition:

"All bar staff to receive annual refresher training in relation to the conditions attached to the premises licence, underage sales and other relevant licensing matters. A training record will be maintained and made available to authorised Officers upon request."

I would be grateful if you could respond to all parties detailed on this email.

Regards

Christina McCullough
Licensing Enforcement Officer

Tel. 0121 303 9358 Fax. 0121 303 9982

Birmingham City Council,
Licensing Section,
P.O. Box 17013,
Birmingham,
B6 9ES

www.birmingham.gov.uk/licensing

Twitter: @BCCLicensing

For information on Birmingham Licensed premises including licensed hours, activities and conditions go to <http://publicregister.birmingham.gov.uk>

Locally accountable and responsive fair regulation for all - achieving a safe, healthy, clean, green and fair trading city for residents, business and visitors.

From: Christina McCullough

Sent: Wednesday, July 26, 2017 1:52 PM

To: [REDACTED]

Subject: Application for premises licence - Digby, 911 Chester Road, Birmingham

Dear Ms Jones,

I write with reference to the above application for the grant of a premises licence.

I agree with your comments on the application that the existing licence contains outdated conditions and is in need of revision. However, would your client consider adding a condition making reference to the provision of refresher training on a regular basis. There is currently a condition under "protection of children from harm" relating to staff receiving training prior to commencing their duties. I think a condition

An example of the wording could be, "All bar staff to receive refresher training, every six months in relation to the conditions attached to the premises licence, underage sales and other relevant licensing matters. A training record will be maintained and will be made available to authorised Officers upon request."

Subject to the applicant, or you acting as their agent, confirming in writing that the above condition is acceptable there will be no need for the Licensing Enforcement Team to make a representation regarding the application submitted.

I look forward to hearing from you.

Regards

Christina McCullough
Licensing Enforcement Officer

Tel. 0121 303 9358 Fax. 0121 303 9982

Birmingham City Council,
Licensing Section,
P.O. Box 17013,
Birmingham,
B6 9ES

www.birmingham.gov.uk/licensing

Twitter: @BCCLicensing

For information on Birmingham Licensed premises including licensed hours, activities and conditions go to <http://publicregister.birmingham.gov.uk>

Locally accountable and responsive fair regulation for all - achieving a safe, healthy, clean, green and fair trading city for residents, business and visitors.

The information contained within this e-mail (and any attachment) sent by Birmingham City Council is confidential and may be legally privileged. It is intended only for the named recipient or entity to whom it is addressed. If you are not the intended recipient please accept our apologies and notify the sender immediately. Unauthorised access, use, disclosure, storage or copying is not permitted and may be unlawful. Any e-mail including its content may be monitored and used by Birmingham City Council for reasons of security and for monitoring internal compliance with the office policy on staff use. E-mail blocking software may also be used. Any views or opinions presented are solely those of the originator and do not necessarily represent those of Birmingham City Council. We cannot guarantee that this message or any attachment is virus free or has not been intercepted and amended.

Authorised and Regulated by the Solicitors Regulation Authority (SRA No: 78244). The professional rules to which we are subject are the Solicitors Code of Conduct. These rules can be viewed at www.sra.org.uk.

This email and the attachments are intended for the above named persons only and may be confidential and privileged. If you receive it in error please tell the sender immediately and do not copy, show or distribute them to anyone. Although we have taken steps to ensure that this email and its attachments are free from any viruses, it is your responsibility to ensure that viruses do not adversely affect your system.

Disclaimer

The information contained in this communication from the sender is confidential. It is intended solely for use by the recipient and others authorized to receive it. If you are not the recipient, you are hereby notified that any disclosure, copying, distribution or taking action in relation of the contents of this information is strictly prohibited and may be unlawful.

This email has been scanned for viruses and malware, and may have been automatically archived by **Mimecast Ltd**, an Innovator in Software as a Service (SaaS) for business. Providing a **safer** and **more useful** place for your human generated data. Specializing in; Security, archiving and compliance. To find out more [Click Here](#).

The information contained within this e-mail (and any attachment) sent by Birmingham City

4

Council is confidential and may be legally privileged. It is intended only for the named recipient or entity to whom it is addressed. If you are not the intended recipient please accept our apologies and notify the sender immediately. Unauthorised access, use, disclosure, storage or copying is not permitted and may be unlawful. Any e-mail including its content may be monitored and used by Birmingham City Council for reasons of security and for monitoring internal compliance with the office policy on staff use. E-mail blocking software may also be used. Any views or opinions presented are solely those of the originator and do not necessarily represent those of Birmingham City Council. We cannot guarantee that this message or any attachment is virus free or has not been intercepted and amended.

Tina Rogers

From: Suraj Desor
Sent: 21 August 2017 12:27
To: [REDACTED]
Cc: 'Bhapinder.Nandhra@birmingham.gov.uk';
'licensing@birmingham.gov.uk'
Subject: The Digby, 911 Chester Road, Erdington, Birmingham - New Premises
Licence Application - Response to Representation
Attachments: LETTER TO [REDACTED].pdf; THE DIGBY - NEW PREMISES LICENCE
APPLICATION.pdf
Importance: High
DOCID: 2146055259
SENTON: 21/08/2017 12:26:43

Dear [REDACTED]

I act on behalf of Stonegate Pub Company Limited and attach a letter in response to your representation with regards to my Client's application for the above site.

I have copied in the Council's Licensing Officer for reference and information.

I look forward to hearing from you shortly.

Yours sincerely,

Suraj Desor

Mrs [REDACTED]
Birch Croft
Erdington
Birmingham
[REDACTED]

Via email & Special Delivery post

Date: 21 August 2017

Our ref: SXD/TXR/P36825-15114
Doc Ref: 2146052776

Your ref:

E-mail: [REDACTED]

Direct line: [REDACTED]

Dear Mrs [REDACTED]

The Digby, 911 Chester Road, Erdington, Birmingham
Application for New Premises Licence

I act on behalf of Stonegate Pub Company Limited and I have received your representation in relation to my Client's application.

I write to clarify the application and address the points raised in your representation. I hope as a result this alleviates your concerns such that you can reconsider your representation and whether you would be willing to withdraw this to avoid a hearing in respect of this matter, which is scheduled for Wednesday 6th September.

By way of background, I can confirm that Stonegate Pub Company who own and operate The Digby, are a highly respected national pub company with over 700 premises throughout the UK. My Client operates many of its premises in close proximity to residents and is committed to working in partnership with the local community and therefore, my Client's Area Manager, Jim Fisher, together with the General Manager of the premises, Yvonne Gillick, would welcome the opportunity to meet with you with a view to alleviating your concerns and further clarifying the application and the refurbishment. As such Jim and Yvonne will be available at the premises to meet you at the site on a time and date that is convenient on either this week commencing 21 August or next week commencing 28 August 2017.

If you wish to meet please call Jim to arrange a suitable time and date. Jim's telephone number is 07920 495740. Alternatively, I would be more than happy to speak to you on the telephone to discuss your representation.

With regards to this specific new premises licence application, as you may be aware, the premises already operates under an existing premises licence. Our Client is looking at a substantial refurbishment and investment at this site and following consultation with the Council's Licensing Authority, and due to the extent of the refurbishment, a new premises

licence application was submitted to approve the alterations to be made under the refurbishment. On grant of this premises licence, the existing licence will be surrendered.

The new premises licence mirrors the current permissions on the existing licence and we are not seeking any extension or addition of permissions for licensable hours or activities. The only changes to the existing licence we have sought through this application is to the licensing plans in line with the refurbishment and to replace the existing licence's outdated operating schedule, which contains obsolete conditions, with an updated, enforceable and fit for purpose operating schedule detailed in our application. I attach the new premises licence application for your reference.

For your information the alterations to the premises sought under the refurbishment include extending the trade area into an existing part of the building to encourage and focus on more dining in the business. With this in mind, the premises appointed Yvonne as the new General Manager, who is from a much more food orientated background, and the intentions behind this investment is to focus the business with food as a key driver.

With regards to local customers, I can assure you that our Client will be seeking to continue to encourage and welcome local residents to the premises as customers as a result of the investment into this premises. I understand Yvonne and the management at the premises are very focused on further encouraging local customers into the pub on the reopening and are actively engaging the local community as to this.

I note your comments as to "the application being in keeping with city centre night time destination". I can assure you this is not the case and this premises form part of the client's 'Proper Pub' brand which is more of a traditional local community style premises with a focus on draught and cask beer and food. Also, the premises entertainment and music profile are not aimed primarily at a younger clientele, with last month's tribute band being 'Elvis'. This premises is not a late night, high energy venue and there is no intention for the premises to operate as one

i also note your comments as to the requested permission for recorded music and non-standard timings in the application. However, these are existing permissions under which the premises already operates and i can confirm we are not seeking to extend permissions for recorded music or add additional non-standard timings through this application.

As to your concerns regarding light pollution of the car park, as you can appreciate our client has a responsibility for the safety of the customers on our premises and their property. However, my client's Area Manager would be happy to explore lighting in the car park and as well as gates on the entrance and measures that could be implemented to alleviate your concerns.

With regard to the allegations relating to noise nuisance, incidents of crime and customers staying on licensed premises beyond the operating hours, please note prior to submitting the new premises licence application, we undertook consultation with the responsible authorities

with regards to the refurbishment and the new premises licence application. The Police, Licensing Authority and Environmental Health Officers have had no objection to the application and no concerns have been raised. If the officers did believe there were genuine concerns as to the licensing objectives being undermined by this application they would have made representations.

Stonegate have in place an extensive licensing manual detailing both company policies appropriate across the whole estate, along with procedures in place at a local level to ensure the premises operates to the highest standard and promotes the licensing objectives. These include policies regarding social responsibility and underage sales which promote responsible drinking and discourage drunkenness as well as procedures to prevent crime and disorder and public nuisance, including the management of noise and outside areas, as well as a written queuing and dispersal policy. Staff are trained to recognise and take steps to prevent nuisance and respect the rights of local residents. These robust policies, as well as the updated operating schedule proposed, will continue to be in place should the application be granted.

Our client is happy to work with the community to encourage a safe environment with real reasons to visit for the local community as well as encouraging diners from further around the Birmingham area. Significant time and investment has been made in seeking the application and our client would not do that only to cause problems and be a nuisance to their neighbours. Our client believes the investment and proposed refurbishment under this application will ultimately benefit the local community and promote the licensing objectives.

I hope the above clarifies our application and alleviates any concerns you may have. Should you feel that the information provided is sufficient for you to withdraw your representation so we can avoid a hearing as to this matter, then please be assured that my Client would be more than happy to engage in ongoing dialogue with you, once the premises are trading under the new licence sought.

I look forward to hearing from you shortly.

Yours sincerely,


P.P Suraj Desor
Poppleston Allen

Enc

Tina Rogers

From: Suraj Desor
Sent: 21 August 2017 12:28
To: [REDACTED]
Cc: 'Bhapinder.Nandhra@birmingham.gov.uk';
'licensing@birmingham.gov.uk'
Subject: The Digby, 911 Chester Road; Erdington, Birmingham - New Premises
Licence Application - Response to Representation
Attachments: LETTER TO [REDACTED].pdf; THE DIGBY - NEW
PREMISES LICENCE APPLICATION.pdf
Importance: High
DOCID: 2146055267
SENTON: 21/08/2017 12:27:49

Dear [REDACTED]

I act on behalf of Stonegate Pub Company Limited and attach a letter in response to your representation with regards to my Client's application for the above site.

I have copied in the Council's Licensing Officer for reference and information.

I look forward to hearing from you shortly.

Yours sincerely,

Suraj Desor

Birch Croft
Erdington
Birmingham

Via email & Special Delivery post

Date: 21 August 2017

Our ref: SXD/TXR/P36825-15114
Doc Ref: 2146054538

Your ref:

E-mail:

Direct line:

Dear

The Digby, 911 Chester Road, Erdington, Birmingham
Application for New Premises Licence

I act on behalf of Stonegate Pub Company Limited and I have received your representation in relation to my Client's application.

I write to clarify the application and address the points raised in your representation. I hope as a result this alleviates your concerns such that you can reconsider your representation and whether you would be willing to withdraw this to avoid a hearing in respect of this matter, which is scheduled for Wednesday 6th September.

By way of background, I can confirm that Stonegate Pub Company who own and operate The Digby, are a highly respected national pub company with over 700 premises throughout the UK. My Client operates many of its premises in close proximity to residents and is committed to working in partnership with the local community and therefore, my Client's Area Manager, Jim Fisher, together with the General Manager of the premises, Yvonne Gillick, would welcome the opportunity to meet with you with a view to alleviating your concerns and further clarifying the application and the refurbishment. As such Jim and Yvonne will be available at the premises to meet you at the site on a time and date that is convenient on either this week commencing 21 August or next week commencing 28 August 2017.

If you wish to meet please call Jim to arrange a suitable time and date. Jim's telephone number is 07920 495740. Alternatively, I would be more than happy to speak to you on the telephone to discuss your representation.

With regards to this specific new premises licence application, as you may be aware, the premises already operates under an existing premises licence. Our Client is looking at a substantial refurbishment and investment at this site and following consultation with the

Council's Licensing Authority, and due to the extent of the refurbishment, a new premises licence application was submitted to approve the alterations to be made under the refurbishment. On grant of this premises licence, the existing licence will be surrendered.

The new premises licence mirrors the current permissions on the existing licence and we are not seeking any extension or addition of permissions for licensable hours or activities. The only changes to the existing licence we have sought through this application is to the licensing plans in line with the refurbishment and to replace the existing licence's outdated operating schedule, which contains obsolete conditions, with an updated, enforceable and fit for purpose operating schedule detailed in our application. I attach the new premises licence application for your reference.

For your information the alterations to the premises sought under the refurbishment include extending the trade area into an existing part of the building to encourage and focus on more dining in the business. With this in mind, the premises appointed Yvonne as the new General Manager, who is from a much more food orientated background, and the intentions behind this investment is to focus the business with food as a key driver.

With regards to local customers, I can assure you that our Client will be seeking to continue to encourage and welcome local residents to the premises as customers as a result of the investment into this premises. I understand Yvonne and the management at the premises are very focused on further encouraging local customers into the pub on the reopening and are actively engaging the local community as to this.

I note your comments as to "the application being in keeping with city centre night time destination". I can assure you this is not the case and this premises form part of the client's 'Proper Pub' brand which is more of a traditional local community style premises with a focus on draught and cask beer and food. Also, the premises entertainment and music profile are not aimed primarily at a younger clientele, with last month's tribute band being 'Elvis'. This premises is not a late night, high energy venue and there is no intention for the premises to operate as one.

I also note your comments as to the requested permission for recorded music and non-standard timings in the application. However, these are existing permissions under which the premises already operates and I can confirm we are not seeking to extend permissions for recorded music or add additional non-standard timings through this application.

As to your concerns regarding light pollution of the car park, as you can appreciate our client has a responsibility for the safety of the customers on our premises and their property. However, my client's Area Manager would be happy to explore lighting in the car park and as well as gates on the entrance and measures that could be implemented to alleviate your concerns.

With regard to the allegations relating to noise nuisance and customers staying on licensed premises beyond the operating hours, please note prior to submitting the new premises

with regards to the refurbishment and the new premises licence application. The Police, Licensing Authority and Environmental Health Officers have had no objection to the application and no concerns have been raised. If the officers did believe there were genuine concerns as to the licensing objectives being undermined by this application they would have made representations.

Stonegate have in place an extensive licensing manual detailing both company policies appropriate across the whole estate, along with procedures in place at a local level to ensure the premises operates to the highest standard and promotes the licensing objectives. These include policies regarding social responsibility and underage sales which promote responsible drinking and discourage drunkenness as well as procedures to prevent crime and disorder and public nuisance, including the management of noise and outside areas, as well as a written queuing and dispersal policy. Staff are trained to recognise and take steps to prevent nuisance and respect the rights of local residents. These robust policies, as well as the updated operating schedule proposed, will continue to be in place should the application be granted.

Our client is happy to work with the community to encourage a safe environment with real reasons to visit for the local community as well as encouraging diners from further around the Birmingham area. Significant time and investment has been made in seeking the application and our client would not do that only to cause problems and be a nuisance to their neighbours. Our client believes the investment and proposed refurbishment under this application will ultimately benefit the local community and promote the licensing objectives.

I hope the above clarifies our application and alleviates any concerns you may have. Should you feel that the information provided is sufficient for you to withdraw your representation so we can avoid a hearing as to this matter, then please be assured that my Client would be more than happy to engage in ongoing dialogue with you, once the premises are trading under the new licence sought.

I look forward to hearing from you shortly.

Yours sincerely,


Suraj Desor
Poppleston Allen

Enc

Tina Rogers

From: Suraj Desor
Sent: 21 August 2017 12:30
To: [REDACTED]
Cc: 'Bhapinder.Nandhra@birmingham.gov.uk';
'licensing@birmingham.gov.uk'
Subject: The Digby, 911 Chester Road, Erdington, Birmingham - New Premises
Licence Application - Response to Representation
Attachments: [REDACTED].pdf; THE DIGBY - NEW PREMISES LICENCE
APPLICATION.pdf
Importance: High
DOCID: 2146055280
SENTON: 21/08/2017 12:28:39

Dear [REDACTED],

I act on behalf of Stonegate Pub Company Limited and attach a letter in response to your representation with regards to my Client's application for the above site.

I have copied in the Council's Licensing Officer for reference and information.

I look forward to hearing from you shortly.

Yours sincerely,

Suraj Desor

Mr [REDACTED]
21 Birch Croft
Erdington
Birmingham
B24 0BP

Via email & Special Delivery post

Date: 21 August 2017

Our ref: SXD/TXR/P36825-15114
Doc Ref: 2146054543

Your ref:

E-mail: [REDACTED]

Direct line: [REDACTED]

Dear [REDACTED]

The Digby, 911 Chester Road, Erdington, Birmingham
Application for New Premises Licence

I act on behalf of Stonegate Pub Company Limited and I have received your representation in relation to my Client's application.

I write to clarify the application and address the points raised in your representation. I hope as a result this alleviates your concerns such that you can reconsider your representation and whether you would be willing to withdraw this to avoid a hearing in respect of this matter, which is scheduled for Wednesday 6th September.

By way of background, I can confirm that Stonegate Pub Company who own and operate The Digby, are a highly respected national pub company with over 700 premises throughout the UK. My Client operates many of its premises in close proximity to residents and is committed to working in partnership with the local community and therefore, my Client's Area Manager, Jim Fisher, together with the General Manager of the premises, Yvonne Gillick, would welcome the opportunity to meet with you with a view to alleviating your concerns and further clarifying the application and the refurbishment. As such Jim and Yvonne will be available at the premises to meet you at the site on a time and date that is convenient on either this week commencing 21 August or next week commencing 28 August 2017.

If you wish to meet please call Jim to arrange a suitable time and date. Jim's telephone number is 07920 495740. Alternatively, I would be more than happy to speak to you on the telephone to discuss your representation.

With regards to this specific new premises licence application, as you may be aware, the premises already operates under an existing premises licence. Our Client is looking at a substantial refurbishment and investment at this site and following consultation with the Council's Licensing Authority, and due to the extent of the refurbishment, a new premises

licence application was submitted to approve the alterations to be made under the refurbishment. On grant of this premises licence, the existing licence will be surrendered.

The new premises licence mirrors the current permissions on the existing licence and we are not seeking any extension or addition of permissions for licensable hours or activities. The only changes to the existing licence we have sought through this application is to the licensing plans in line with the refurbishment and to replace the existing licence's outdated operating schedule, which contains obsolete conditions, with an updated, enforceable and fit for purpose operating schedule detailed in our application. I attach the new premises licence application for your reference.

For your information the alterations to the premises sought under the refurbishment include extending the trade area into an existing part of the building to encourage and focus on more dining in the business. With this in mind, the premises appointed Yvonne as the new General Manager, who is from a much more food orientated background, and the intentions behind this investment is to focus the business with food as a key driver.

With regards to local customers, I can assure you that our Client will be seeking to continue to encourage and welcome local residents to the premises as customers as a result of the investment into this premises. I understand Yvonne and the management at the premises are very focused on further encouraging local customers into the pub on the reopening and are actively engaging the local community as to this.

I note your comments as to "the application being in keeping with city centre night time destination". I can assure you this is not the case and this premises form part of the client's 'Proper Pub' brand which is more of a traditional local community style premises with a focus on draught and cask beer and food. Also, the premises entertainment and music profile are not aimed primarily at a younger clientele, with last month's tribute band being 'Elvis'. This premises is not a late night, high energy venue and there is no intention for the premises to operate as one.

I also note your comments as to the requested permission for recorded music and non-standard timings in the application. However, these are existing permissions under which the premises already operates and I can confirm we are not seeking to extend permissions for recorded music or add additional non-standard timings through this application.

As to your concerns regarding light pollution of the car park, as you can appreciate our client has a responsibility for the safety of the customers on our premises and their property. However, my client's Area Manager would be happy to explore lighting in the car park and as well as gates on the entrance and measures that could be implemented to alleviate your concerns.

With regard to the allegations relating to noise nuisance, incidents of crime and customers staying on licensed premises beyond the operating hours, please note prior to submitting the new premises licence application, we undertook consultation with the responsible authorities

with regards to the refurbishment and the new premises licence application. The Police, Licensing Authority and Environmental Health Officers have had no objection to the application and no concerns have been raised. If the officers did believe there were genuine concerns as to the licensing objectives being undermined by this application they would have made representations.

Stonegate have in place an extensive licensing manual detailing both company policies appropriate across the whole estate, along with procedures in place at a local level to ensure the premises operates to the highest standard and promotes the licensing objectives. These include policies regarding social responsibility and underage sales which promote responsible drinking and discourage drunkenness as well as procedures to prevent crime and disorder and public nuisance, including the management of noise and outside areas, as well as a written queuing and dispersal policy. Staff are trained to recognise and take steps to prevent nuisance and respect the rights of local residents. These robust policies, as well as the updated operating schedule proposed, will continue to be in place should the application be granted.

Our client is happy to work with the community to encourage a safe environment with real reasons to visit for the local community as well as encouraging diners from further around the Birmingham area. Significant time and investment has been made in seeking the application and our client would not do that only to cause problems and be a nuisance to their neighbours. Our client believes the investment and proposed refurbishment under this application will ultimately benefit the local community and promote the licensing objectives.

I hope the above clarifies our application and alleviates any concerns you may have. Should you feel that the information provided is sufficient for you to withdraw your representation so we can avoid a hearing as to this matter, then please be assured that my Client would be more than happy to engage in ongoing dialogue with you, once the premises are trading under the new licence sought.

I look forward to hearing from you shortly.

Yours sincerely,


Suraj Desor
Poppleston Allen

Enc

CONTENTS

1. Guidance on How to Use and Complete This Manual
2. Licensing Manual Training Sign Off Sheet for Management Team
3. Record of Licences Held
4. Complete List of Mandatory Conditions
5. Certified Copy Premises Licence and All Other Licences (Tables and Chairs, Gaming Permits)
6. Details of Temporary Event Notices at Premises for Current Calendar Year
7. Details of Personal Licence Holders at Premises
8. Bar Staff Authorisation/ DPS Authorisation Sign Off Sheets
9. Key Contact Details, i.e. Police, Council, Head Office, Solicitors
10. Company Licensing Policies
 - a. Social Responsibility Policy
 - b. Underage Sales and Age Verification Policy
 - c. Dispersal Policy
 - d. Outside Areas Policy
 - e. Search Policy
 - f. Drugs Policy
 - g. Lost Property Policy
 - h. Mobile Phone and Theft Policy
 - i. Door Staff Policy
 - j. Drink Spiking Policy
 - k. Children Policy
 - l. Entry Queues Policy
 - m. Floor Walkers' Policy
 - n. Intoxicated Customer Policy
 - o. Crime Reporting and Crime Scene Preservation Policy
 - p. Disorder Strategy Policy and Conflict Management
 - q. Noise Management Policy
 - r. Glassware and Glass Collection Policy
 - s. Vulnerability Awareness and Duty of Care Policy
 - t. Capacity Policy
11. Risk Assessments and Action Plans
 - a. High Profile Event Risk Assessment

- b. Drug Awareness Action Plan
- 12.Minutes of Pubwatch Meetings
- 13.Minutes of Residents' Meetings
- 14.Minutes of Other Meetings
- 15.Any Other Business

DISPERSAL POLICY

This Policy details the actions which need to be taken with regard to compliance with the Licensing Act 2003. It is also designed to improve the wider management of the late night economy by detailing the steps which need to be taken to reduce the potential for disorder and disturbance.

It is considered by the Company that the majority of disturbance and disorder is likely to occur as a result of a poorly thought out approach to managing the end of night period. The following Policy sets out the steps which should be taken at the end of the trading session to minimise the potential for disorder and disturbance as customers leave the premises. This includes measures to disperse customers over an extended period and also to ensure customers leave the venue in an orderly fashion and without bottles or glasses.

It is recognised that the Company has no direct jurisdiction outside of the boundaries of Company premises although we will continue to use our best endeavours to encourage customers to leave the immediate area in an appropriate fashion.

Key Control Measures for All Sites

1. Progressive Winding Down

In all instances the premises should ensure that the playing of music, which includes recorded music, live music and DJ music (where provided) is progressively wound down over the last half hour of the trading session, or immediately after the service of alcohol ceases. During this period it is the responsibility of the General or Duty Manager to ensure music is played which is of a quieter nature and a lower BPM.

Lighting levels throughout the premises should be gradually increased over the same period and not raised in a single step just prior to closure.

2. Announcements and Signage

Towards the end of the night announcements should be made, if possible, which include the following:-

- a) All customers are reminded that they must not take alcohol off the premises and this should be enforced by the provision of appropriate signage at the exit points of the venue and also all door supervisors must ensure that bottles and glasses are removed from any customers who are attempting to leave the premises with them.
- b) Customers should be asked to leave the premises in an orderly manner. Again, signage should be erected at appropriate exit points thanking them for their custom and requesting in addition that customers are considerate when they leave the premises.

- c) Details of local public transport and / or taxi services should be easily available to customers to enable them to disperse easily. This can be achieved by means of signage or by the availability of business cards for local taxi companies.

3. Door Supervisor's Role

Where utilised, it is the responsibility of the Door Team, in conjunction with the Site Management Team, to use their best endeavours to ensure:

- a) Customers who are leaving the premises do so in a quiet and orderly manner.
- b) If groups of customers are found to be loitering outside the premises after leaving they should be politely asked to move on.
- c) No bottles or glasses are permitted to be taken outside the site.
- d) Customers should be encouraged to leave gradually over the permitted period of "drinking up time".
- e) The practice of "herding out" customers as soon as service of alcohol has ceased should be discouraged and customers should be encouraged to leave gradually over the course of "drinking up" time.
- f) Members of the Door Team should be visible outside the unit for a period of time after closing until all groups of customers have left the vicinity.

4. General / Duty Manager's Role

It is the ultimate responsibility of the General or Duty Manager to ensure that:-

- a) The Door Team are acting effectively and responsibly in line with their responsibilities detailed above.
- b) Customers are not causing any disturbance or nuisance within the vicinity of the unit. If any disturbance is occurring then customers should be asked politely to move on, if safe to do so, or authorities should be called to assist if situation becomes hostile.
- c) A member of the Management Team should be visible with the Door Team until all groups of customers have dispersed.

NOISE MANAGEMENT POLICY

Stonegate Pub Company Limited is a responsible national operator and strives to work closely with the communities within which we operate. We have sites in highly residential areas and some with neighbours further away, and different brands and types of operation. However in all situations it is important that all staff use their best endeavours to manage noise both internally and externally to the best of your control. At all times you should be promoting the licensing objectives of prevention to public nuisance.

Noise can come from a variety of sources, for example, from outside areas and smoking areas, customers, music, staff leaving the premises and from rubbish disposal, amongst other things. Unwanted or excessive noise can cause a nuisance for neighbours and subsequent complaints. Furthermore, the Environmental Health Department has a wide range of powers to deal with noise nuisance from premises, and they or residents could also bring a review against the premises licence. See also the Outside Areas Policy.

Key Control Measures for All Sites

- Consideration should be given to keeping windows and doors closed (except for access and egress) during noisy times, for example, when you have music on. In any event, there may be a condition on the Premises Licence requiring this.
- You should monitor customers in an entry queue and on dispersal to ensure that they are not making too much noise. If necessary, a member of staff should be available to remind them to keep quiet to avoid disturbing neighbours.
- Similarly, you should ensure customers who have stepped outside to smoke or who are in an outside area are managed carefully to ensure they are not causing a noise nuisance.
- Notices should be displayed around the premises as appropriate to remind customers to be respectful and keep the noise down.
- High profile events, such as football matches, may attract large crowds. In these situations it may be necessary to carry out a risk assessment and in any event a larger crowd must be managed carefully to ensure they do not cause too much noise.
- If you have neighbours it may be advisable to keep them informed of any specific events that may be taking place.
- If you have a noise limiter device at the premises this must be used and any set limits adhered to at all times.
- If you have been playing music, consider reducing the volume and beats per minute (BPM) towards the end of trading or as the entertainment ceases as this may encourage your customers to be quieter when they leave.
- You should ensure that any deliveries or collections take place at a suitable hour or in such a way so as not to disturb anyone in the local vicinity.

- Remember noise can also come from air conditioning plant, ventilations fans and other equipment.

OUTSIDE AREAS POLICY

This Policy details the actions and processes which must be followed by employees of Stonegate Pub Company Limited with regard to management and control of all outside areas. The Policy sets out the steps which should be taken to minimise the potential for disorder and disturbance as customers increasingly use outside areas. This includes measures to control potential issues such as noise and litter, maintain customer and staff safety and minimise any impact on the local environment.

It is recognised that whilst the Company has no direct jurisdiction outside of the boundaries of Company premises, we must continue to use our best endeavours to encourage customers in these areas to behave appropriately. The creation of proper boundaries is key to being able to effectively control all of the following issues so you must therefore ensure that you know the extent of your area of responsibility and manage it in accordance with this Policy.

Key Control Measures for All Sites

- Ensure relevant licence conditions on both Premises Licences and any relevant Pavement Permits are strictly adhered to and outside areas are not used outside the specified times. You may also have conditions on the lease of the building which you must comply with.
- Where licence conditions exist with regard to entry and re-entry conditions, these must be complied with at all times.
- All outside areas must be fully risk assessed in line with normal Company procedure.
- Regular checks of outside areas must be undertaken and recorded in accordance with the schedule in the Incident and Due Diligence Logs.
- These outside checks must cover the following control aspects:

1. Noise Issues

In all instances the playing of music (which includes both live music and DJ music, as well as music played through the site internal system) must not be permitted to cause a nuisance to neighbouring properties.

Entrances to all outside areas must be by self closing doors and must not remain open unnecessarily. It is the ultimate responsibility of the General Manager to ensure that doors do not remain held open other than for access and egress purposes.

Moving furniture will make noise - consider the effect on neighbours of taking in the furniture and putting it out, and adhere to any Premises Licence conditions or hours.

Increased customer numbers will create extra noise. It is the responsibility of the General/ Duty Manager and Team to monitor noise levels in outside areas to ensure no nuisance is caused. It may be necessary to place a team member or member of door staff at relevant exits to ensure this.

2. Signage

Ensure appropriate signage is in place, requesting customers to respect the local residents.

Where licence conditions dictate, signage must also be in place to remind customers that they are not permitted to take alcohol/glasses outside at any time.

3. Litter

Ashtrays will be provided for the benefit of customers using the outside areas. These must be regularly emptied to ensure that litter is minimised.

Collection of flammable materials must be carried out in compliance with the relevant fire risk assessment and appropriate precautions taken. Ensure no obstruction takes place where these ashtrays are placed on the highway.

It is the responsibility of the General/ Duty Manager to ensure that, at the end of trading hours, the outside areas are left clear of litter, including smoking debris, and that no nuisance is caused to neighbours by litter being allowed to accumulate.

4. Other

A robust procedure must be in place to manage the capacity issues potentially created by the flow of customers to and from any outside areas. It is the responsibility of the General Manager to implement and maintain this process.

Consider stationing a door supervisor or member of management in the outside area at busy times to monitor customers in this area and prevent any problems from escalating.

Where the outside area is covered by CCTV, the General Manager must ensure the system is in full working order and is set to record at all times that the outside area is in use. Where this area is not currently covered by CCTV consideration is to be given to providing this coverage.

Appropriate clothing is to be worn at all times. Customers are not permitted to remove shirts, t-shirts or equivalent items to expose their bodies.



The Company

Stonegate Pub Company is the largest privately held managed pub operator in the UK operating over 690 pubs across the UK. The business comprises 6 operating Divisions, consisting of branded and unbranded pubs and bars which include community and local pubs, catering for customers within the local neighbourhood; high street venues including the Slug & Lettuce, Yates's and Walkabout brands that attract businessmen and women, tourists, families, and students; our Venues Division of late night style bars and nightclubs.

Since the formation of the company in 2010 the company has made significant investment within the estate, both within the fabric of the buildings and the services offered. Its pubs and bars continue to benefit from a multi-million pound investment programme that continually strives to improve amenities and community facilities. Free Wi-Fi is now standard across the estate.

Stonegate's 'Bar to Boardroom' training ethos has resulted in the company being awarded the following;

- Best Managed Pub Company 2017 (Publican Awards)
- Best Late Night Operator 2017 (Publican Awards)
- Best Managed Company for Training (More than 30 outlets) BII National Industry Training Awards 2016
- Distinction in Innovation for digital and social media – HR distinction Awards 2016
- Distinction in People Development – HR Distinction Awards 2015
- Distinction in Innovative Use of Technology Award – HR Distinction Awards 2014
- Menu Masters Award for Best New Concept category for Missoula, Montana Bar & Grill at the Menu Innovation and Development Awards (MIDAS) 2014
- Best Pub Employer (51+ sites) – Publican Awards 2013
- Menu Masters Award for City and Bar Dining category for Slug and Lettuce at the Menu Innovation and Development Awards (MIDAS) 2013
- Winner of the Town and City category for Yates's in the Menu Innovation and Development Award (MIDAS) in 2012
- MA 250 Best Training Programme award in 2012 – Publican's Morning Advertiser

People

The company employs over 12,500 people and make significant investment in the training and development of their staff. A leading edge, award winning training programme ensures all front-line staff are equipped with the necessary skills to operate safely and legally within the business. Within the last 6 months alone, over 94,000 training modules have been undertaken by pub staff.

Community and Social Responsibility

All pub managers are encouraged to join their local Pubwatch, town centre management or business improvement forums, where they operate. Entry into Best Bar None programmes has resulted in many Stonegate pubs across the country being recognised for their contribution in helping create safer environments for staff and customers alike. This has resulted in a number of our pubs, bars and clubs winning local Best Bar None, Pubwatch and Community Safety awards.



Engagement with the local community takes place in many forms, from supporting community groups, providing facilities clubs, teams and local supplier. Many of these activities result in the raising of significant funds for local and national charities.

The Senior Management

Stonegate Pub Company is operated by a team of highly experienced directors that have a wealth of industry experience.

Ian Payne is Chairman of Stonegate Pub Company. Ian, an accomplished expert in the licensed leisure sector, has held Board positions with Bass Taverns, Stakis plc and Ladbroke gaming. He was CEO of the Laurel Pub Company from its inception in May 2001 through to December 2004 and later Chairman of the Bay Restaurant & Town and City Pub Groups prior to the formation of Stonegate in November 2010. Ian started his career in the trade behind the bar of a local pub more than 35 years ago.

Simon Longbottom serves the Chief Executive Officer of Stonegate Pub Company. Simon held the post of Managing director of Pub Partners at Greene King plc since 2010. Prior to that, he served as Managing Director of Gala Coral's gaming division. He has over 11 years' experience at a senior level in the sector having held prominent positions at Mill House Inns and Mitchells & Butlers.

Graham Jones is Director of Operations Support of Stonegate Pub Company, with direct and specific responsibility for licensing matters. A high performing and long standing professional, Graham has held senior operations positions in Whitbread PLC, Laurel Pub Company, Greene King, Barracuda Group and more recently Punch Taverns.

Suzanne Baker is the Commercial Director of Stonegate Pub Company, responsible for all commercial contracts including purchasing and property. Suzanne has spent her career within the licensed leisure sector having previously held Board positions in Bay Restaurant Group, Laurel Pub Company and JD Wetherspoon. She commenced her career joining Grandmet Retail in operations progressing within the marketing and purchasing roles across national brands, including Chef & Brewer.

Tim Painter is the HR Director of Stonegate Pub Company. Tim, who joined from Musgrave Retail Partners, has extensive experience in HR strategy, leadership and development, and change management across the retail sector.

BIG-PLATE SPECIALS
 MONDAY
£4.99

BIG BROTHER
 TUESDAY
£5.49

PIE & A PINT
 WEDNESDAY
£5.99

GRILL & A DRINK
 THURSDAY
£5.99

CLASSIC DISH & A DRINK
 FRIDAY
£5.99

5-DISH PICK 'N' MIX PLATTER
 SATURDAY
£8.99

SUNDAY
£8.99



THE BEST OF BRITISH FOR YOU TO ENJOY AND UNWIND ON A FRIDAY!

FISH, CHIPS AND PEAS
 Best battered fish with your choice of peas or mushy peas. Swap your fish for battered halibut! **£1.00 extra**

UPGRADE TO OUR AMAZING BEER-BATTERED COD FILLET
£1.00 extra

UPGRADE TO OUR CHIP SHOP FLATTER
 Your favourite acid and chips, served with a battered sausage, chip shop onion bread, peas or mushy peas and beef and butter. **£2.00 extra**

CUMBERLAND SAUSAGES AND MASH
 Served with peas and onion. **£1.00 extra**

ADD TWO EXTRA SAUSAGES
£1.00 extra

UPGRADE TO ONE OF OUR SPECIALITY PIES
£2.00 extra

BEEF & DOUBLE GLoucester PIE
 British beef in rich ale gravy encased in pastry and topped with double Gloucester cheese. Served with mash or chips, seasonal vegetables and gravy.

CHICKEN DINNER PIE
 Chicken breast with roasted carrots, potatoes and a chorizo & pork stuffing, in a chicken gravy, encased in hot watercrust pastry. Served with mash or chips, seasonal vegetables and gravy.

DRINKS SELECTION

SOUP A LA CARTE
£1.00

SOUP A LA CARTE
£1.00

THE KING'S FEAST

FAVOURITES



TWO MEALS
for only **£8.99**



MONDAY
MIGHTY MONDAY
£4.99

TUESDAY
BIG BURGER BAR
FROM
£5.49

WEDNESDAY
PIE AND A PINT
FROM
£5.99

THURSDAY
GREAT GRILLS
FROM
£5.99

FRIDAY
BEST OF BRITISH
FROM
£5.99

SATURDAY
SATURDAY SHARERS
£8.99
EACH

SUNDAY
SUNDAY SOCIAL
KEEPING SUNDAY SPECIAL

LUNCH & a drink

Choose any sandwich, sub,
wrap or jacket and a drink *
See reverse for drinks selection.

for only
£5.49

ADD CHIPS 50P; ADD SPIRAL FRIES 1



MEATBALL MARINARA SUB

SANDWICHES, subs & wraps

Upgrade
CHIPS TO
SPIRAL
FRIES
50P

CHICKEN CLUB SANDWICH

Chicken breast with bacon, tomato, lettuce
and mayonnaise, served in toasted bread.

WITHOUT CHIPS £5.29 WITH CHIPS £5.79

CHEESE & TOMATO SANDWICH OR WRAP

£4.79 £5.29

MEATBALL MARINARA SUB

Pork meatballs in a marinara tomato sauce,
topped with melted cheese.

£5.49 £5.99

SOUTHERN-FRIED CHICKEN GOUJON SUB OR WRAP

Tender chicken goujons, melted cheese,
lettuce and a BBQ sauce.

£5.29 £5.79

BURRITOS

Generously stuffed with spicy black bean & jalapeno rice,
grated cheese, salad leaves, sour cream, guacamole and salsa.

Choose from:

CHILLI CHICKEN AND CHORIZO

£6.29 £6.79

MUSHROOM AND RED ONION

£5.79 £6.29

JACKETS & fillings

CHOOSE TWO FILLINGS:

CHEESE; BAKED BEANS; COLESLAW;
PULLED CHICKEN AND CHORIZO

£4.79

All-day BREAKFAST

Two sausages, two
rashers of bacon,
two fried eggs, baked
beans, hash browns,
mushroom, half a
grilled tomato
and toast.

Vegetarian option
available



for only
£5.99

from only
7.29



£9.79 £10.29

£6.79 £7.29

£9.79 £10.29

£9.79 £10.29

£9.79 £10.29

IAN

£3.99
£5.99

£7.29

£6.49

£6.49

£6.79

£6.49

£6.99

£5.99

£4.79

£4.79

THE KING'S CHALLENGE BURGER



A gigantic burger, not for the faint-hearted! Four
cheese and bacon, a breaded chicken sub, a
choice, served in a sesame seed bun, with 100g
garlic bread and a creamy mayonnaise sauce!

King's Feast FAVORITE

FISH, CHIPS AND PEAS

Beer-battered fish with your choice of peas or
SWAP YOUR FISH FOR BATTERED HALLO

UPGRADE TO OUR AMAZING
BEER-BATTERED COD FILLET

UPGRADE TO OUR
CHIP SHOP PLATTER

Your favorites cod and chips, served with a
chip shop curry sauce, peas or mushy peas.

BREADED SCAMPI

Served with chips, peas and tartare sauce.

Pie Shop

CORNISH PASTY

A traditional pasty handmade in Cornwall,
served with chips and beans.

BEEF & ALE PIE

Beef in ale gravy, encased in shortcrust
served with mash or chips, peas and gravy.

UPGRADE TO ONE OF OUR
SPECIALITY PIES

BEEF & DOUBLE GLOUCESTER

British beef in a rich ale gravy, encased in
and topped with double Gloucester cheese.

CHICKEN DINNER PIE

Chicken breast with roasted carrots, par
A pork stuffing, in a chicken gravy, encas
pastry. Served with mash or chips, peas

CHEESE & LEEK OPEN PIE

Served with chips and a dry-roasted

STARTERS & sharers

TOMATO SOUP £3.99
Tomato & Jersey cream soup, served with bread and butter.

NACHOS £6.99
Topped with grated cheese, jalapeños, salsa, guacamole and sour cream.

ADD PULLED CHICKEN AND CHORIZO £1.00

CHICKEN WINGS
Choose from:
BBQ, hot mega chili sauce, or smoky bacon flavour glaze.

10 - £4.49

30 - £8.29

50 - £11.79

SHARING planks

Our recommended selections:

CHEF'S CHOICE £10.49

Mexican-topped twisters, bacon with chicken and chorizo, mini nachos, meatballs and garlic bread.

CLASSIC COMBO £10.49

Cheese and bacon-topped twisters, southern-fried chicken goujons, garlic bread, calamari strips and beer-battered onion rings.



Build your own

Choose from the following dishes:

CALAMARI STRIPS £4.29
Calamari strips in a golden breadcrumb coating, with a mayo dip.

CHICKEN WINGS £3.49
Crispy chicken wings, tossed in a hot mega chili sauce.

SOUTHERN-FRIED CHICKEN GOUJONS £4.29
Four chicken strips in a crunchy coating with a BBQ dip.

MEATBALLS £4.29
Peek meatballs in a marinara tomato sauce.

LOADED CHIPS £3.99
Pulled chili chicken and chorizo, with melted cheese on a pile of chips.

TOPPED TWISTERS
Seasoned twister fries.

Choose from:
CHEESE AND BACON £4.29

MEXICAN £3.79
Salsa, sour cream and grated cheese.

GARLIC BREAD £1.99
Four lightly toasted garlic bread slices.

CHEESY GARLIC BREAD £2.29
With melted cheese.

BEER-BATTERED ONION RINGS £1.99

MIXED SALAD £1.99
A dressed crisp salad, with red onion and tomato.

MINI NACHOS £3.79
Nachos topped with grated cheese, jalapeños, salsa and sour cream.

TACOS £4.29
Two pieces of soft wheat flour tortilla, stuffed with spicy chicken and cheese, sautéed and topped with cheese, red onion, sour cream and jalapeños.

CHIPS £1.99

SPIRAL FRIES £2.49

CURRY SAUCE 79p

COLASLAW 99p

BREAD AND BUTTER £1.00

CHIPS £1.99

SPIRAL FRIES £2.49

CURRY SAUCE 79p

COLASLAW 99p

BREAD AND BUTTER £1.00

BURGER & a drink from only £7.29

Our delicious seasoned burgers are served in a sesame-seed glazed burger bun, with salad, burger sauce, chips and smoky mayonnaise sauce. Great for dipping.

GO MEGA
for an extra £2.00

Add an extra beef burger and onion rings to your order from any of our selected Go Mega ranges.

CLASSIC BEEF BURGER £6.79 £7.29 +£2

CHEDDAR CHEESE & BACON BEEF BURGER £7.79 £8.29 +£2

THE BRUNCH BURGER £9.79 £10.29 +£2

Our classic beef burger, topped with a sausage patty, a bacon rasher and a fried egg.

WHAT A PORKA £12.29 £12.79

A massive burger which includes a beef burger with cheese and bacon, a gammon burger, two sausage patties and a Cumberland sausage, topped with two beer-battered onion rings.



ADD BACON OR CHEESE 99p

ADD PULLED CHICKEN AND CHORIZO £1.49



THREE-WAY CHICKEN BURGER £9.79 £10.29

Two southern-fried chicken goujons, topped with a mini BBQ chicken & bacon cheese melt, pulled chicken and chorizo.

SOUTHERN-FRIED CHICKEN FILLET BURGER £6.79 £7.29

JUMBO CRISPY CHICKEN

A giant breaded chicken schnitzel served with two beer-battered onion rings and topped with your choice of:

CHEESE AND BACON £9.79 £10.29

CHIP SHOP CURRY SAUCE £9.79 £10.29

SHROOM BURGER £6.79 £7.29

A breaded flat mushroom stuffed with garlic cream cheese.

PASTA, SALADS & noodles

CHICKEN & BACON SALAD £6.99
Chicken breast and crispy bacon, on a dressed mixed salad.

RUMP STEAK SALAD £6.99
Rump steak strips on a dressed mixed salad.

CHICKEN PASTA ALFREDO £6.99
Pasta tubes in a rich, creamy cheese sauce, served with a salad garnish and garlic bread.

SWEET CHILLI NOODLES (V) £6.99

Wheat noodles, baby corn, water chestnuts and pak choi, in a sweet chilli sauce, flavoured with soy, ginger and chilli.

SWEET CHILLI CHICKEN NOODLES £7.99

Wheat noodles, baby corn, water chestnuts and pak choi, in a sweet chilli sauce, flavoured with soy, ginger and chilli, topped with a sliced chicken breast.



VEGETARIAN

TOMATO SOUP £3.99
Tomato & Jersey cream soup, served with bread and butter.

NACHOS £6.99
Topped with grated cheese, jalapeños, tomato salsa, guacamole and sour cream.

BATTERED HALLOUMI, CHIPS AND PEAS £7.29
Your choice of peas or mushy peas.

MAC 'N' CHEESE £6.49
Served with a dressed mixed salad.

SAUSAGES AND MASH £6.49
Served with peas and onion gravy.

SHROOM BURGER £6.79
A breaded flat mushroom stuffed with garlic cream cheese.

CHEESE & LEEK OPEN PIE £8.49
Served with chips and a dressed mixed salad.

VEGETABLE PENANG (V) £6.99
Cauliflower, green beans, mangetout and peppers, in an aromatic coconut curry sauce, served with rice.

SWEET CHILLI NOODLES (V) £6.99
Wheat noodles, baby corn, water chestnuts and pak choi, in a sweet chilli sauce, flavoured with soy, ginger and chilli.

MUSHROOM & RED ONION BURRITO £5.79
Generously stuffed with spicy black bean & jalapeño, rice, grated cheese, salad leaves, sour cream, guacamole and salsa.

CHEESE & TOMATO SANDWICH OR WRAP £4.79

JACKETS Choose two fillings, each £4.79

CHEESE, BAKED BEANS, COLESLAW

SEE OUR BUILD-YOUR-OWN SECTION FOR MORE EXTRAS

THE KING'S CHALLENGE BUNGER

£17.49



A colossal burger set for the King's Challenge. Two big beef burgers, with cheese and bacon, a breaded chicken schnitzel and pulled chicken and chorizo, served in a sesame seed bun with 10 onion rings, double chips, garlic bread and a smoky mayonnaise sauce.

THE KING'S MEGA MEALS

SAUSAGE & MASH MOUNTAIN

£10.49

A mountain of mash and nine sausages, smothered in onion gravy and served with peas.

Vegetarian option available



CHIPS TO SPIRAL FRAYS 50P

£10.49

WHALE OF FISH PLATTER
Two whiting, two salmon, two haddock, served with chips, peas and tartare sauce.

£1.50 EXTRA

UPGRADE TO OUR AMAZING BEER-BATTERED COD FILLET

£10.49

PIE SHOP PLATTER

A platter of pie, including two chicken, two beef and two mince pies, served with chips, peas and gravy.

£13.29

SURE TURF AND CLUCK

Chicken, beef, pork and southern fried chicken fillet, served with half a grilled tomato, beer battered onion rings, peas and tartare sauce.

£14.29

FULL RACK OF RIBS

A full rack of pork tenderloin, smothered in BBQ sauce and served with chips, beer battered onion rings, peas and tartare sauce.

King's Feast FAVOURITES

2 MEALS for only £8.99

FISH, CHIPS AND PEAS

£7.29

Beer-battered fish with your choice of peas or mushy peas.

SWAP YOUR FISH FOR BATTERED HALLOUMI

UPGRADE TO OUR AMAZING BEER-BATTERED COD FILLET

£1.00 EXTRA

UPGRADE TO OUR CHIP SHOP PLATTER

£2.00 EXTRA

Your favourite cod and chips, served with a battered sausage, chip shop curry sauce, peas or mushy peas and bread and butter.

BREADED SCAMPI

£6.99

Served with chips, peas and tartare sauce.

Pie Shop

CORNISH PASTY

£6.99

A traditional pasty sandwich in Cornwall.

BEEF & LEEK PIE

£6.99

Beef in ale gravy, encased in shortcrust pastry, topped with mash or chips, peas and gravy.

UPGRADE TO ONE OF OUR SPECIALITY PIES

£2.00 EXTRA

BEEF & DOUBLE GLOUCESTER PIE

British beef in a rich ale gravy, encased in pastry and topped with double Gloucester cheese. Served with mash or chips, seasonal vegetables and gravy.

CHICKEN DINNER PIE

Chicken breast with roasted carrots, parsnips and a chestnut & pork stuffing, in a chicken gravy, encased in hot watercrust pastry. Served with mash or chips, seasonal vegetables and gravy.

CHEESE & LEEK OPEN PIE

£8.49

Served with chips and a dressed mixed salad.

King's Feast FAVOURITES

CUMBERLAND SAUSAGES AND MASH

£6.49

Served with peas and onion gravy.

SAUSAGES AND MASH

£6.49

ADD TWO EXTRA SAUSAGES

£1.00 EXTRA

OVEN-BAKED LASAGNE

£6.99

Pork & beef lasagne, served with a salad garnish and garlic bread.

MAC 'N' CHEESE

£6.49

Served with a dressed mixed salad.

ADD BACON OR PULLED CHICKEN AND CHORIZO

£1.00 EXTRA

VEGETABLE PENANG

£6.99

Cauliflower, green beans, mangetout and peppers, in an aromatic coconut curry sauce, served with rice.

CHICKEN TIKKA MASALA

£6.99

Served with rice, naan bread, poppadum and mango chutney.

ADD CHIPS, AN EXTRA NAAN AND A POPPADUM

£1.50 EXTRA

BBQ CHICKEN, BACON & CHEESE MELT

£7.29

Served with chips, half a grilled tomato and peas.

DOUBLE YOUR BBQ MELT

£1.50 EXTRA

SOUTHERN-FRIED BBQ CHICKEN MELT

£7.79

A southern-fried chicken fillet, topped with bacon, cheese and BBQ sauce. Served with chips, half a grilled tomato and peas.

DOUBLE YOUR BBQ MELT

£1.50 EXTRA

GAMMON, EGG AND CHIPS

£6.99

Served with peas.

CHEDDAR CHEESE & BACON BEEF BURGER

£7.79

ADD AN EXTRA BURGER AND ONION RINGS

£2.00 EXTRA

GRILLS

All our British beef steaks are made and hot 35 days.

CHIPS TO SPIRAL FRAYS 50P

STEAK AND CHIPS

£7.49

Served with half a grilled tomato, peas and beer battered onion rings.

10oz RUMP STEAK

£11.49

Served with chips, half a grilled tomato, peas and beer battered onion rings.

SMOTHERED 10oz RUMP STEAK

£12.99

Smothered with mushroom, peppercorn sauce and melted cheese, with chips, half a grilled tomato, peas and beer battered onion rings.

8oz SIRLOIN STEAK

£12.49

Served to your liking and served with chips, half a grilled tomato, peas and beer battered onion rings.

ADD CALAMARI TO YOUR STEAK

£1.99

ADD PEPPERCORN SAUCE

£1.29

GRILLED 10oz GAMMON STEAK

£7.99

Grilled with a fried egg and grilled pineapple and served with chips, half a grilled tomato, peas and beer battered onion rings.

HALF A ROAST CHICKEN

£8.49

Served with hot naga chili sauce, chips, half a grilled tomato, peas and beer battered onion rings.

MIXED GRILL

£8.99

A rump steak, gammon steak, chicken breast, Cumberland sausage and fried egg, served with chips, half a grilled tomato and peas.

UPGRADE TO THE MEGA MIXED GRILL:

EXTRA SAUSAGE, FRIED EGG AND BEER-BATTERED ONION RINGS

£1.50 EXTRA

BBQ RIB & CHICKEN COMBO

£13.29

Half rack of our tender BBQ pork ribs, with half a roast chicken, served with beer battered onion rings, coleslaw, chips and a BBQ dip.

ADD THREE SOUTHERN-FRIED CHICKEN GOUJONS

£2.00 EXTRA









**Digby, Birmingham – After refurbishment,
extended area**

