

Table and Chairs Operating Schedule

Food service begins at 10 am with breakfast.

This furniture will be exclusively used for diners who, will be expected to order meals from our extensive menu. Our food operation was extended in October 2018, in order to serve food from 1000 through to 2100 daily in order to establish whether this licence application was likely to be required, and/or cost effective to operate.

From the front door of the main bar, to the entrance of the proposed new licence is around 30 metres, and can be reached at a brisk pace in under 15 seconds

This application would allow the furniture to be placed out to begin at 0800, which allows us 2 hours to set out the furniture, as well as to prepare the pub for service.

A trolley will be purchased to allow us to take more items to this area with equipment, furniture and barriers etc. This will all be stowed behind the pub along with the furniture we currently have.

Last orders for food will be placed at 1900. This adequately allows diners to complete their meals, and for the two staff to return the furniture to behind the back of the premises by 2100. Our current table and chairs licence allow that furniture to remain in situ until 2300.

Patrons will be told on arrival at the only entry point of this area, (the lectern) that this area is exclusively allocated to customers dining ONLY = This will be re-enforced with signage. Patrons who require bar drinks will be re-directed towards the main building and advised that there are no restrictions on the furniture at the front of the premises. In the unlikely event that patrons are seated, order drinks, but decide against a meal, (but refuse to move), they will be refused further service. However, I anticipate that, more space will be made available with diners likely to want to use this new space to dine, as opposed to sitting outside the front of the main building to dine – Subsequently, there will be more seating outside the front of the pub for casual drinkers. In my 32 years' experience, a reasonable explanation has always been sufficient to resolve any issues such as this – Incidents of disorder are EXTREMELY rare from my premises, as such the need for SIA door supervisors simply are not necessary – and would not make the operation of this area cost effective. I/WE have a commitment to all of our trading neighbours, as well as the wider general public. If this area becomes disruptive and unmanageable, I will cease the operation of my own volition.

Customers, leaving the confined area outside the front of the pub, looking to be seated for dining will be allowed if there is sufficient seating available – however, we expect that due to its popularity, seating for dining will be allocated through booking a table in advance ONLY. In the event of bad weather, we are likely to encounter cancellations, or customers relocating inside the main building – As the area is exclusive for diners only, casual drinkers will not be allowed access to this area.

Diners will be seated by staff allocated to this area, with all service provided by the staff from the table. If no tables are available, customers will be invited to book a table, to dine inside the premises, or to use the tables outside the front of the main building.

Diners using the new licence, will therefore have very little, if any necessity to move from the enclosure. No alcohol will be consumed outside of this area, with the exception of customers who have completed their meals, and are returning to either the main bar, or tables outside the main

building – in this instance, a member of staff will escort these patrons directly to their intended destination. Customers wishing to leave the area, (e.g. to use the lavatory, take a mobile telephone call etc) will not be allowed to take alcohol with them.

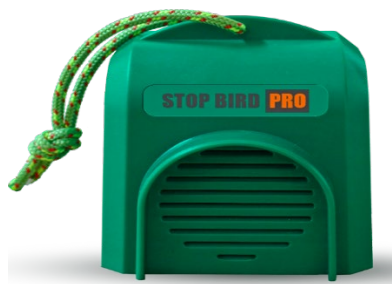
We will allow smoking within the enclosure – however, this will be monitored – we believe that the surrounding seating is used frequently by smokers, and therefore likely to have smoke from tobacco products travelling across the area – This will also prevent smokers from ‘wandering’ around the surrounding area – and alleviate the potential of any perceived nuisance from local traders. Our current furniture licence is available to smokers, without complaint from diners – In the event that a complaint is made, it may be suggested that diners return inside the main building (which is air conditioned) Signage will be placed on tables to indicate that the tables are available to smokers.

Due to the nature of this licence, it is expected to operate only on days where the weather is unlikely to disrupt diners, and local traders. Good weather is essential for the operation. Because of this, a close, and detailed examination of the weather conditions will be looked at on a daily basis. In the event that the wind gusts are expected to exceed 25 mph, the furniture will not be used. If wind conditions increase unexpectedly, and barriers are moved due to this, a decision will be made to either – (a) Remove all furniture or (b) roll up the barriers until the wind subsides.

In the event that long term rain, or intermittent rain throughout the day is forecast, the furniture licence is highly likely not be used – In the event that we use the furniture, and it begins to rain unexpectedly, it is clearly very unlikely that imminent substantial rain will not be ‘unexpected’ with staff inviting diners to visit inside our premises prior to being seated. If patrons are outside and it begins to rain, staff will immediately relocate these patrons inside the main building.

Patrons using the proposed new furniture licence will be permitted around 2 hours per visit – Allocating tables by bookings only will enable this to be much easier to implement. Patrons should be able to order, dine, and complete their drinks, before either moving on, or be invited to continue their visit with us either inside or outside the main building – Clearly patrons should be allowed some (slight) flexibility on any timing, however, we appreciate that 2 hours should generally be an adequate period for such a visit – Again, diners who have completed their meals, and require to extend their visit, will be invited to return to the main building to make further purchases.

Pigeons do gravitate towards the proposed area; however, this is generally exacerbated by the public feeding them – Without this food source, pigeons are not frequently visible within the area. Clearly it is essential that any dropped food is swept up frequently



Research has found these 'Stop Bird Pro' 8cm x 6cm x 7cm in size, battery operated, and fully waterproof – is inaudible to humans, and other animals, but emits a modulated high frequency, between 5 metres – 10 metres, which acts on the nervous system of pigeons to repel them. They claim to be 100% effective, and despite being distressing to pigeons, they do them no harm. Two of these will cover the entire area we propose to use.

https://pigeon-deterrent.co.uk/?gclid=CjwKCAjwq-TmBRBdEiwAaO1en1li3QfIEG-ShgOfBKHXPeobrJtbyCzVmT0bHc8jCCqdmlw-PA4IDxoC7gMQAvD_BwE&fbclid=IwAR3XRHhh-sZulF8JNW2LLeYV1TDAVs-yac9aZaGosHOcKrGBfjE0dpjZFQ#avis

This will be monitored, and should pigeons continue to be a problem, netting or parasols will be considered, and applied for as an addition to this area.

At present the area is not generally kept clean, or tidy. All too frequently, refuse sack are left for collection, often for days at a time. Our commitment would be to keep the area as clean and presentable as possible. Initial plans would be to entirely jet wash and clean the area and maintain this to a high standard.

We propose to have two dedicated members of staff looking after these tables. This will be supported by a further FIVE staff inside the main building. A hands-free intercom system would be implemented to maintain contact between the two areas. During comfort breaks, staff would be 'tagged out' from the main bar, in order to maintain staffing levels outside – In the event that this venture becomes busier, we hope that further staff will be required – However, there may be very brief periods of time (conceivably a couple of minutes) where the area is staffed by just one member of staff – At such times when meals are being delivered, and additional staff may be required to bring them out - This area will NEVER be left unmanned.

Orders will be taken from the table side. Our computerised till system has the capability to have a new integrated system added where an ipad, iphone or tablet can take orders, and can be sent via WiFi of 4G/5G to our till, and onto our kitchen printer. When orders are completed, they can be delivered by the staff inside the building to customers outside. Drinks can be delivered in the same way. Credit card payments can also be taken from this area, which means that all transactions can be carried out again at the table side. – Initially, we intend to serve all beverages in glasses, however, if this proves to be problematic it will be fully monitored and will be changed to plastic glasses. A net will also be added to the barrier closest to Red Lion Street. If anything rolls down towards the street, this will halt its progress.

This area has a continuous gradient of between 4° and 5°, which is around the same as the gradient the furniture to the front of the pub – The furniture we use for our current licence has served us well and have proven to be adequately stable. Tables can be purchased which legs can be adjusted. The stability of these tables is clearly the most important aspect – Nobody likes a wobbly table! Each table will be numbered and positioned individually to eliminate movement. The adjustable feet that are currently used on the furniture outside the front of the pub currently have additional capability to allow increased or decreased height, and whilst I appreciate that this may need to be occasionally adjusted, I do not believe that this constitutes a major issue.

