

APPLICATION FOR A PREMISES LICENCE - THE TUDOR PEACOCK, CHILHAM
9TH FEBRUARY 2023

Dear Committee members,

The Tudor Peacock has always been a community project, with approximately 30 individual investors, over half of whom live in the Parish of Chilham. It was borne out of a desire to create a business centred around the local Kentish wine industry, and to align with the new vineyard opening in Chilham later this year (Domaine Evremond), helping to revive tourism in the village, which has been impacted so badly following the recent pandemic

Another core intention of the business is to breathe new life into a village square that has suffered with multiple unoccupied properties in recent years, and to renovate a Grade II Listed property in a sympathetic and appropriate way. In the short time that we have been working on the project, we have developed close ties with the other traders in Chilham, and have designed our offering to complement, not compete with what already exists, and have already become a member of the Chilham Tourism and Retail Group.

The business will also help to boost employment in what is essentially a rural community, by creating 3 FT and 2 PT jobs initially.

Lastly, we've had huge backing from local bodies, including Locate in Kent and the Wine Garden of England, and have secured an interest free loan from KMBF to complete the renovations.

Planning permission was granted towards the end of 2022, with 92 statements of support, again mostly from local residents, and only 5 objections. With that permission came a number of conditions, which as the business owner, I am fully comfortable with, and take full responsibility to enforce.

Based on all of this, we believe that what we are asking for is very reasonable, but I did want to highlight a number of areas where we are acknowledging the concerns of residents, and demonstrating how seriously we are taking them:

1. All staff will be fully trained before opening the venue (please see the templates for these training documents in our other attachment)
2. CCTV will be installed through the premises
3. Encouraging customers to arrive and leave the venue with consideration and respect for our neighbours
4. Required to maintain a secondary internal door to the front of the property, thus creating a porch, and reducing the amount of noise that can escape the venue when people enter or leave
5. No commercial kitchen as part of the venue - this is another condition - so there will be no associated noise from a kitchen environment or from an extractor unit. We are NOT a restaurant
6. All communication on our website and on social media will encourage customers to park in the large public car park at the bottom of Taylor's Hill

7. Accept no deliveries before 09.30 or between the hours of 14.45 and 15.45 on weekdays, in order to avoid the congestion already caused by school drop off and pick up. In addition, there will be no deliveries on Sundays either
8. Bins will not be emptied before 09.00 or after 19.00, thus reducing disturbance to neighbours
9. The rear courtyard cannot be used by customers at all, so zero disturbance is anticipated from the rear of the property
10. There is a clear and robust condition in place with regards to insulation requirements. The venue cannot be used for the purpose of the business until that condition is proven to be effective
11. Live and amplified music is not allowed. We are NOT a music venue
12. No speakers, for the use of background music, can be located on any walls adjoining neighbouring properties
13. Business hours are 10.00 - 18.00 Sunday - Thursday and 10.00 - 20.00 on Fridays and Saturdays
14. Keen to engage closely with village square residents, perhaps through a Whatsapp group, in order to hear of any issues immediately and then address them quickly.

My young family and I have resided in Chilham for over 11 years, and sincerely hope that we are able to bring this business to life in the coming months.

I look forward to meeting with you on the 9th February to discuss further and answer any questions you may have.

Yours sincerely,

NICK MOGFORD