



Date: Tuesday, 3 September 2024

Time: 10.00 am

Venue: Wilfred Owen Room, Shirehall, Abbey Foregate, Shrewsbury, Shropshire, SY2 6ND

Contact: Tim Ward, Committee Officer  
Tel: 01743 257713  
Email: [tim.ward@shropshire.gov.uk](mailto:tim.ward@shropshire.gov.uk)

## LICENSING ACT SUB-COMMITTEE

### TO FOLLOW REPORT (S)

#### **3 Application for a Premises Licence - Baker & Cook, 58 Sheinton Street, Much Wenlock, Shropshire TF13 6HU (Pages 1 - 20)**

Additional Information – Applicant

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## **Licensing Hearing ( Wilfred Owen Room) Tuesday 3<sup>rd</sup>** **September 2020 – 10.00am**

### **58 and 59 Sheinton Street Much Wenlock**

Our intention for 59 and 59 Sheinton Street, is to introduce a New Deli Operation and seated light dining with the emphasis on quality products to Much Wenlock. We would like to offer freshly baked breads on the premises, an assortment of Delicatessen items, charcuterie, cheese, Ortiz fish products. Perello olives, salted almonds etc. Packaged Tea's and Coffee, Homemade Granola's along with our extensive adult soft drink ranges. Mother Root, Botivo, Wilfred's Spritz and Real Sparkling Kombucha.

Alongside this we will be offering quality and some prestigious wines to match the quality food that we will be serving. Our intention is to have a Coravin on site, so that we may be able to offer more prestigious wines by the glass. (see wine list attached) We would also like to offer these wines for off sales. We are also looking at reducing our carbon footprint, by offering a bottle fill station on site.

We are very passionate about the quality of the food, wine and service that we deliver and strive daily to keep this at a level that we are accustomed to. We are not scared of hard work and working in fine dining restaurants for 30 years proves this. We are looking to enhance the offering that we provide.

There will also be a breakfast/ brunch and light lunch offering. Menu enclosed. We have acknowledged the demand for this from those visiting Much Wenlock for the day, our sister operation does not offer this, and we can see a gap in the market for this.

The establishment will be table service only (max 20 covers), all alcohol consumed on the premises will have to be accompanied by a meal.

In the evening, which will be three nights a week, Thursday – Saturday (Stipulated in our lease terms) Unless a private event is booked. We will offer plates of food to complement the wines we have on offer. Again, all alcohol served will have to be accompanied by a meal. As stipulated in the terms suggested by the Police. (Document attached)

We have worked in some of London's top restaurants alongside 1 & 2 Michelin Starred chefs, Gary Rhodes, Phil Howard, Richard Corrigan, Gary Hollihead, Paul Merrett, and Nieves Barragan. At the time of working with Phil Howard we were listed in the top 50 restaurants in the world. We are looking to bring our experience from these operations to Much Wenlock as demonstrated by the success of Baker and Cook @ 5 Sheinton Street. Dining in Much Wenlock is limited now to the great pubs that share our town. Since the Raven Hotel shut its restaurant doors in December 2023 there is a limit to the offering. We would like to change that and offer a different experience.

We have a loyal and regular clientele from near and far, who support us regularly. This can be seen by the popularity in our special events and Sunday lunches, which are always booked out well in advance. This is also proven by the supporting letters and petition.

The expansion of the business will enhance employment opportunities for young people within the area. They will also have the opportunity to train and develop alongside two very experienced members of the hospitality industry, with over 60 years between them from working in London's high end and fine dining establishments. 20+ years' experience as a licensee. We have also ascertained on every visit by Shropshire Environmental Health Officer 5 stars. This is due to the hard work and effort that we put in every day to make our business a success.

## PREVENTATION OF CRIME AND DISORDER

Colour digital CCTV, with a picture quality capable of being used for evidence, will be installed to cover all internal areas of the premises, including point(s) of sale and all entrances/exits, and any external areas used for licensable activities or where outside seating is provided. The CCTV will be operational at all times the premises is open to the public.

CCTV recordings will be retained for a minimum of 30 days and made available in a viewable format to any authorised authority on request.

When the premises is open to the public there will always be a member of staff on site who is trained in the operation of the CCTV system and is able to provide recordings in a viewable format to any authorised authority on request.

There will be signage in the premises, clearly visible to members of the public, which states that CCTV is in operation.

Alcohol can only be served with a meal or as an ancillary item to a meal.

The Sale and consumption of alcohol on the premises shall be to customers seated at tables. Vertical drinking shall not be permitted.

Due to the limited scope of the operation (20 covers), most diners will be pre-booked with name and telephone number taken. Therefore, records for the majority of diners will be held.

An incident book will be held on the premises and that will be completed at time of any disorder and will be made available to police on request, should any such incidents take place

We will not admit anyone to the establishment who is already intoxicated and training with refreshers will be offered to all staff in this regard.

Diners will not be allowed to carry any drinks outside and will be required to consume them on the premises.

"In the very unlikely event" that drugs are discovered, the Licence Holder shall place drugs found in a suitable locked receptacle and shall make suitable arrangements with the police for collection. A record of date and time will be made, and this record will be made available to any authorised authority on request.

## PUBLIC SAFETY

All staff will be trained (with frequent refreshers) in general safety awareness and all emergency procedures. Training records will be kept on site.

We have two member of staff that are first aid trained, one being a Fire Fighter. A medical kit will be kept on the premises.

Fire safety training will be given to all staff, along with evacuation procedures. Fire Risk Assessment will be carried out on the premises prior to opening. There will be relevant equipment such as fire extinguishers within the premises.

Fire exits will be clearly marked.

All relevant safety certificates will be obtained and renewed as per legal requirements and will be made available for inspection to relevant authorities.

Capacity levels will not be exceeded.

## PREVENTION OF PUBLIC NUISANCE

Prominent signage will ask our guests to leave the area quietly given proximately of residential property.

Doors and windows will remain closed after 8pm. To ensure that noise emanating from the premises is eliminated, whilst there will be background music played this will not be at a level audible outside the premises.

As the building is completely detached from any other building, there would be no noise migration from building to building.

Any customer stepping outside to smoke will be reminded to dispose of any cigarette butt in one of the bins supplied.

Regular checks will be made to ensure there is no litter deposited outside the premises.

No alcohol will be allowed to be consumed outside.

Any customer seen to park illegally / in a manner that may obstruct highway or pavement will be politely asked to move vehicle immediately and service will not be provided until such is achieved.

Waste from business will only be deposited in authorised containers and staff will be trained in this regard.

Deliveries will only be made during the hours of 7.30am till 16.00pm

The committee will be well aware that the premises are currently vacant. Unoccupied premises are more likely to be subject to vandalism and deterioration and therefore the occupation by a sympathetic neighbourhood restaurant will promote the licensing objective.

## PROTECTION OF CHILDREN FROM HARM

While unlikely that the business will attract unaccompanied children, there will be a strict “Challenge 25” policy adhered to by anyone attempting to buy alcohol for consumption on and off the premises. All staff will be trained in this respect with regular refreshers.

NO ID other than Passport or UK Driving licence picture card will be accepted.

When children are present accompanying adult diners, there will be a strict policy of challenge of any offensive language heard within the premises. Guests will be reminded of need to respect the needs of all within the establishment.

## Objections

We are aware that two objections have been received to our application and whilst our proposals for promoting the licencing objectives, we believe, meet those objections we will set out our response to assist the licencing committee.

Much of the early part of the objection from Mr Hadley relates to planning and permitted usage and we can assure the committee that all regulations in that regard will be adhered to. Nothing will be done to the appearance of the building or fabric of it that is not in accordance with its listed status.

The suggestion that our proposed operating hours are excessive does not, with all due respect to Mr Hadley, understand the intended business model. Food will be served (see sample proposed menu) to diners during recognised dining times. The premises will also be open during the hours Monday to Wednesday 9am till 7.00pm & Thursday to Saturday 9.00am till 10.00pm. Operating as a delicatessen etc (see proposed list of items that we intend to sell at page). Whilst Much Wenlock does have other outlets selling both alcohol and other goods it is respectfully submitted that the proposed goods offered at our establishment will be of a high quality and price point that will set it aside from other outlets. The committee may be aware that in the last twelve months Much Wenlock has seen the closure of both the Raven deli and the local bakery. We will not be offering simply “more of the same” but, rather a bespoke artisan product etc.

The complaints made of trespass and vandalism appears entirely generic and no specific dates/times or locations are provided. We are not aware of any complaints made to the police or other authorities about the activities of any of our guests at our existing establishment. As we have mentioned elsewhere many of our existing clientele are residents of Much Wenlock themselves. They are far more likely to be respectful of their neighbours than Mr Hadley implies.

The objection relates to breaches of our existing licence at Baker and Cook. All activities there have complied with our licence and lease. We rely on the goodwill of the citizens of Much Wenlock for our business to thrive and we seek to be the best neighbours possible. Very occasional evening events have been held (in accordance with existing licence) but these have passed without incident.

Where there is an overlap in operating hours experienced staff will be on duty at both premises and given their proximity directly opposite each other the activities at either premises will be immediately apparent to staff at the other.

Mr Hadley refers to, we believe, his own driveway or others, when he suggests that customers may be endangered by vehicle movement in and out of his drive. That would be six cars moving in and out of driveways in a total of 24 hours. The driveways exit over public pavements, and we are unaware of any injury/accident that has occurred despite the fact that Much Wenlock can be a busy and popular town with visitors unfamiliar with its layout. We do not believe that, given the very limited frequency that the driveway will be in use on any given day, this presents a concern, but we will be happy to remind those leaving the premises to watch for traffic.

Whilst we will always do our best to accommodate those with limited mobility or disabilities due to the planning restrictions on listed premises it may not be possible to alter entrance ways in an ideal way. We absolutely welcome such guests and are surprised to hear objection on basis that disability scooters may be parked outside. To refuse to allow this would be

discriminatory and potentially increase the risk to vulnerable customers by forcing them to park their assistance vehicles further afield, the pavement outside. Where any such vehicle is parked in a way that blocks the pavement, we will assist our customer past in moving it to a better location.

As stated above all waste will be deposited in accordance with current laws and byelaws. Again, many of the objections seem generalised a suggestion that unlocked bins may attract a fire or vandalism risk is simply unsupported by evidence.

To assist with noise reduction, we will happily agree to only empty bottles into relevant recycling waste containers during sociable hours.

We confirm that the new premises will be equipped with its own toilet facilities and that customers will not be expected to cross any road to use facilities.

We will not trespass on any private land unless access has been granted by the lawful owners or by existing right of way etc. Staff will be made aware of boundaries and customers will not have access to these areas through our premises. (we are also the lawful owners mentioned)

It is not accurate to suggest that customers may seek to park in private car parks, we are unaware of any such issues since we opened Baker and Cook directly opposite the new site and there is ample free and fee charging car parking within easy walking distance. As we have already stated many of our customers are resident in Much Wenlock and will not be driving in any event. Given the very limited capacity of the proposed site the increase in the volume of traffic into Much Wenlock is likely to be negligible.

Our operating hours will not extend to the alleged 11pm time frame in the objection. We believe that our proposals for promoting the licensing objectives show that the other objections regarding noise/disruption and obstruction will not arise. Simply put, our business will soon suffer if we were to allow the nuisance that is alleged to be possible by Mr Hadley.

In terms of traffic management, we are happy to support any highways initiative that improves traffic safety and flow within the town. We have already detailed how we will assist in this regard (above). I believe Dan Brown, Shropshire Councillor has this in hand

Mr Hadley submits that the licensing committee should impose a number of conditions on any licence granted. With all due respect we would imagine that the committee will already recognise that many of the proposed conditions are either unworkable or would render the business unviable.

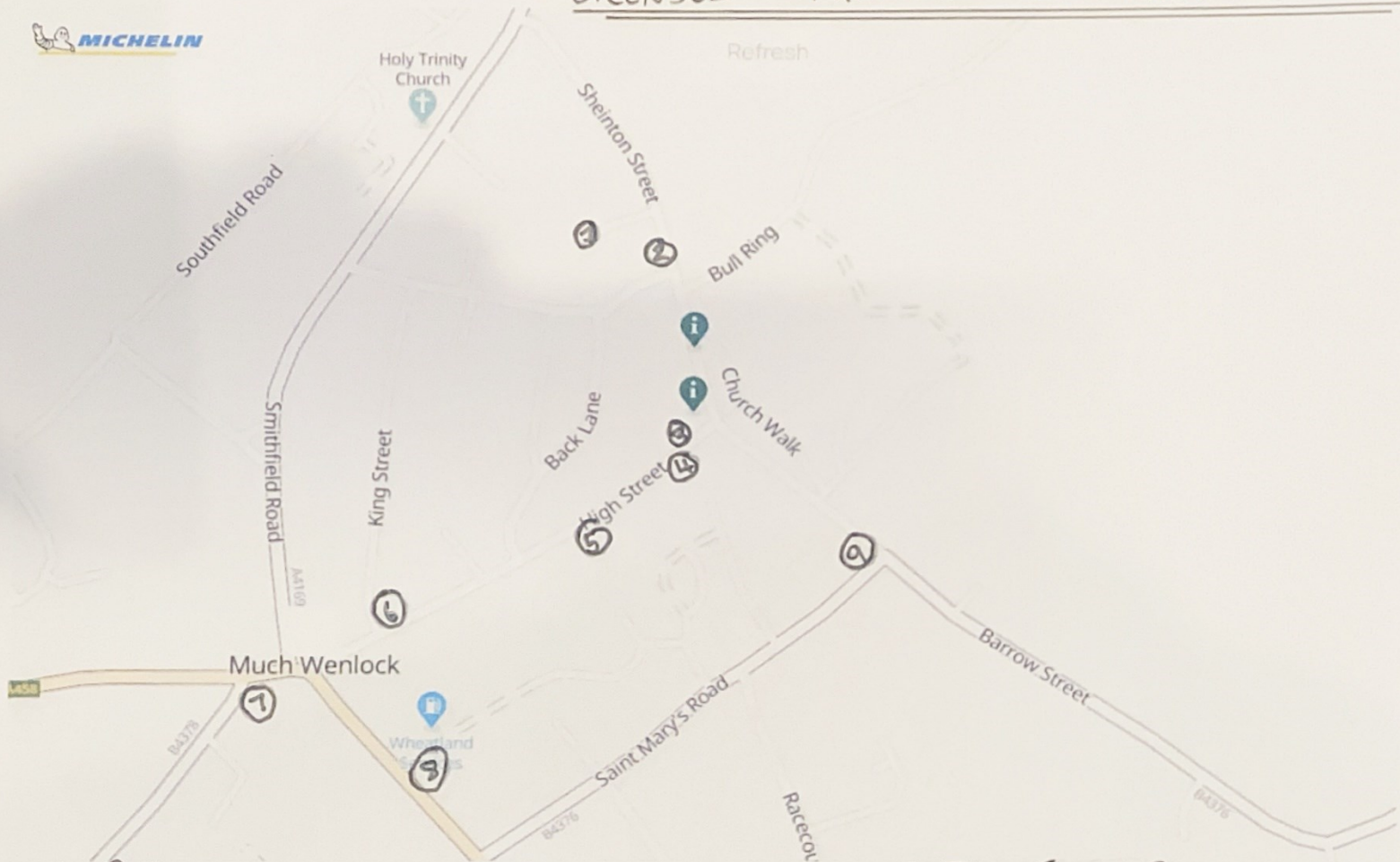
His suggestion of very limited opening hours would make the operation of an evening dining establishment impossible.

In relation to any requirement to keep windows and doors closed at all times that face onto the private car park. The window at the back of the premises does not open and the door that has access to the car park is not part of our premises but that of the landlords.

As to Mr Hadley's remark concerning noise migrating from the building. The windows in the licensed area of the premises are already double glazed and should be sufficient to buffer noise from the inside of the building.



LICENSED PREMISES IN MUCH WENLOCK.



- 1. POTTERY
- 2. BAKER AND COOK
- 3. SPAR
- 4. THE GEORGE PUBLIC HOUSE

- 5. THE TALBOT PUBLIC HOUSE
- 6. THE FOX PUBLIC HOUSE
- 7. THE GASKELL, HOTEL + REST.
- 8. WHEATLANDS SERVICE STATION
- 9. RAVEN HOTEL

**58/59 Sheinton Street.  
Much Wenlock.  
Shropshire  
TF13 6HU.**

This Lease Agreement is made and effective from      Date 1<sup>st</sup> August 2024      ,

Between:

Landlord:



And:

Tenant:

Andrew & Jane Smyth  
2 Priory Cort  
Much Wenlock  
Shropshire  
TF13 6RA

1. Property

Landlord hereby leases to Tenant the premises located at 58/59 Sheinton Street, Much Wenlock.

2. Term

The term of this Lease shall commence on **1<sup>st</sup> August Two Thousand and Twenty-Four**, and shall continue for a period of 3 years, ending on **31<sup>st</sup> July Two Thousand and Twenty Seven**, unless terminated earlier in accordance with this Lease. The Tenant has the opportunity to extend the lease after 2 years

3. Rent

The annual rent for the Property shall be £6,000, payable in monthly instalments of £500 in advance on the 10th day of each month. Rent shall be paid to the Landlord at the address specified above, or at such other place as Landlord may designate in writing.

There will be a 3-month grace period on rent, starting from the date from which this agreement has been signed.

OPTION TO RENEW. Provided that The Tenant is not in default in the performance of this Lease, The Tenant may have the right to renew the Lease with a total of one renewal period with each term being 3 years which may be exercised by giving written notice to The Landlord no less than sixty days prior to the expiration of the Lease or renewal period.

If The Tenant elects not to renew the Lease at the end of the Lease Term, The Tenant agrees to provide The Landlord with a minimum of 90 days' written notice of such and The Tenant agrees to continue to operate the business in good faith during the Notice Period.

#### 4. Use of Property

The Property shall be used for the operation of Deli / Bottle Shop / Food Premises. Tenant shall not use the Property for any illegal purpose or in any manner that would void the insurance or increase the insurance rate on the Property.

Operating hours of the premises are:

Sunday till Wednesday – 8.00am till 7.00pm

Thursday, Friday & Saturday – 8.00am till 9.00pm / 9.30pm close

Unless agreed otherwise by both parties, particularly for a private event.

#### 5. Maintenance and Repairs

Tenant shall, at its own expense, maintain the Property in good condition and make all necessary repairs. Landlord shall be responsible for structural repairs, unless such repairs are necessitated by the negligence of the Tenant. Landlord is responsible for the external upkeep to the building above property. This is to be kept in good repair and painted when required.

Landlord will make good all structure to front of premises before contract is initiated.

- i. Listed building, in conservation area.

#### 6. Alterations and Improvements

Tenant shall not make any alterations or improvements to the Property without the prior written consent of the Landlord. All approved alterations or improvements shall be at the Tenant's expense and shall become the property of the Landlord upon termination of this Lease.

The tenant agrees to soundproof the ground floor as much as possible to the floor above, in line with fire policy.

## 7. Insurance

Tenant shall, at its own expense, maintain comprehensive public liability insurance in respect of the Property. With limits of not less than £5million for any one occurrence. The tenant will carry out a Fire Risk Assessment of the property and a full electrical survey to the property. Certificates will be shared to both parties.

Both parties will have internal fire alarms installed, these will be linked internally.

## 8. Utilities

Tenant shall be responsible for all utility charges incurred in respect of the Property, including but not limited to electricity, gas, water, and telephone services.

## 9. Assignment and Subletting

Tenant shall not assign, sublet, or transfer any interest in this Lease or the Property without the prior written consent of the Landlord.

## 10. Refuse and Waste

The tenant is responsible of the removal of all waste and to make sure that this is carried out on a regular basis. Increased collection will be put in place if necessary

## 11. Termination

Either party may terminate this Lease by providing 6 months written notice to the other party. Upon termination, Tenant shall vacate the Property and return it to the Landlord in the same condition as at the commencement of the Lease, reasonable wear and tear excepted.

Early Termination by Landlord:

If the Landlord terminates this Lease Agreement before the end of the Term without Tenant fault or default, the Landlord agrees to pay the Tenant a termination fee. The termination fee shall be calculated as follows:

i. Notice Period: The Landlord must provide the Tenant with written notice at least 90 days prior to the intended termination date.

ii. Compensation: The Landlord agrees to pay the Tenant an amount equivalent to 3 months of rent as compensation for the early termination. This amount shall be paid to the Tenant within 30 days after the termination notice is given. The Landlord also agrees to compensate the Tenant for monies invested in setting up the business. This figure to be agreed by both parties after the initial set-up.

iii. Release from Obligations: Upon payment of the termination fee, both parties shall be released from any further obligations under this Lease Agreement, except for those provisions that expressly survive termination.

iv. Exceptions: This termination fee clause shall not apply if the termination is due to the Tenant's violation of lease, or any circumstances defined as Tenant default under this agreement.

## 12. Default

In the event of a default by the Tenant in the payment of rent or any other terms of this Lease, the Landlord may terminate this Lease upon 30 days' written notice to the Tenant, unless the Tenant remedies the default within such period.

## 13. Governing Law

This Lease shall be governed by and construed in accordance with the laws of England and Wales.

14. Entire Agreement

This Lease constitutes the entire agreement between the parties and supersedes all prior understandings or agreements, whether written or oral.

IN WITNESS WHEREOF, the parties have executed this Lease as of the day and year first above written.

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Landlord's Signature  
Andrew Mitchell

Date:

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Tenant's Signature

Andrew Smyth & Jane Smyth

Date:

# Sarah Jane

Jane has been cooking since the age of 18 when she started her career working at acclaimed restaurant, The Roebuck & Poppies in Ludlow, Shropshire. Jane then moved to London where she focused on her passion for pastry.

She became Head Pastry Chef to Gary Rhodes in three of his Michelin Star restaurants, The Green House: City Rhodes and Rhodes in the Square where she worked closely with Gary Rhodes to write and develop seasonal menus, support him in master classes and demonstrations across the UK and around the world, as well as supporting Gary with the research, recipe writing, recipe testing, cooking and finally the presentation for five of his books.

Jane continued her career working for some of London's top Michelin Star chefs and restaurateurs such as David Cavalier, Paul Merrett, Gary Holliehead, Phil Howard, and Oliver Peyton before accepting an invite to cook for the Turner Prize at Tate Britain Art Gallery. Soon after Jane became Head Pastry Chef and a full time member of the team catering for private dinners from 10 covers to large corporate events of 1000. It was here that Jane had the opportunity to work events alongside Brett Graham, The Ledbury; Tom Atkin, Tom Atkins; Bruce Paul, Chez Bruce and Skye Gyngell, Petersham Nursery's.

In 2012 Jane accepted her first head chef role. She was to open the newly refurbished Diamond Jubilee Tea Salon at Fortnum & Mason and had the honour to cook a celebration afternoon tea for her Royal Majesty the Queen, Duchess of Cambridge and the Duchess of Cornwall. It was here that Jane was to extend her passion for food catering not only for the Tea Salon but for three of Fortnum & Masons Private Dining Rooms. Using French culinary principles as a foundation and adding the endless supply of regional ingredients, she created dishes that are simple yet elegant letting the essence of the star ingredients shine through.

Jane left Fortnum & Mason in 2015 to work as a free-lance consultant and product development chef bringing a wide range of experience, knowledge and passion for food in a totally bespoke way with clients such as Bread Factory, Gail's and Lola's Bakery alongside small businesses in and around Surrey. Jane continued to develop the business with wholesale supply, small private events and farmers markets. Her culinary philosophy and passion reflect the current trend towards a healthier and naturally nutritional diet. Working with neighbouring producers to seek out the finest in regional and local produce is the essence of her cuisine.

Born for the love of great food and hospitality, in 2021 Jane and Andrew said goodbye to working in London and followed their hearts and relocated to Shropshire. Bringing together a wide range of experience, knowledge and enthusiasm they set up their very own small upmarket artisan Café Bar Restaurant, "Baker and Cook" set in the heart of the beautiful historic town of Much Wenlock.

Passionate about food, good eye for detail and committed to delivering to a high standard is their focus for the business. Baker and Cook menus, products and ideas are inspired by local, seasonal produce and pride's themselves on the freshness of their products. The idea to bring quirky takes on food from around the world to develop great tasting, simple, seasonal items, using the best of seasonal produce with presentation that is simple but elegant.

Offering breakfast, brunch and lunch 6 days a week with the occasional evening supper night "Baker and Cook" have since become a popular meeting place for locals in the town and visitors that visit.

# Andrew

Having been raised in an Irish Home where there were always parties and dinners, it was hard not to catch the hospitality bug, it was always in his blood.

It was at college that catering, and hospitality really took its bite. Working with Anthony Worrall Thompson at the beginning of his career was his first introduction to great service and food, 190 Queensgate Members Club & Restaurant, then working for the group for 7 years.

Andrew then moved to the Queens Caterers at the time, Searcy Tansley & Co, catering for State and Lord Mayors Banquets in The Guildhall, London. Also working at the Gerkin and Hurlingham Club in Putney, London. Here he worked with Searcy's for several years in the Role of General Manager and was an opening manager at Bentleys Oyster Bar on Swallow Street London, with Michelin starred chef Richard Corrigan.

Andrew then took up the role of Opening and running various sites for the upmarket bowling company All Star Lanes, here he looked after day to day running of the business along with events for celebrities and the royals.

Andrew then spent some time as F&B Director at the 5 Star Stafford Hotel in Mayfair London, looking after lifelong friends of the hotel and new regulars.

Andrew left the Stafford Hotel in 2014 and joined Quo Vadis Restaurant and Members Club as General Manager. Here Andrew worked alongside renowned chef Jeremy Lee, looking after The Great and The Good of Soho. Here his knowledge in hospitality and service flourished, getting Quo Vadis into the top 50 restaurants in the UK.

Andrew has also worked as a consultant in London and helped with establishing many of these restaurants.

***"Putting smiles on people's faces through great hospitality makes it's all worthwhile"***

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Offering breakfast, brunch and lunch 6 days a week with the occasional evening supper night "Baker and Cook" have since become a popular meeting place for locals in the town and visitors that visit.

Andrew's love for beverages and wines can be seen in the array of new and interesting items that are on the drinks lists at Baker and Cook and which will also be at the fore front of 58 & 59 Sheinton Street. We have introduced a new range of interesting soft drinks, that are not only delicious but also great for the digestion.

A Coravin system will be introduced, so that high end expensive wines can be sampled by the glass. Enjoy the luxury of enjoying exceptional wines without committing to the entire bottle.



## 58 Sheinton Street – Bakery/Deli/Bottle Shop/Bar

58 Sheinton Street Bakery and Bottle Shop is located directly opposite our already well-established sister café bar restaurant “Baker and Cook” located in the heart of the beautiful historic town of Much Wenlock, Shropshire. The plan is for both sites to complement one another in style, quality and to provide an excellent service to the local community and for visitors to the town.

Using French culinary principles as a foundation and adding the endless supply of regional ingredients, we will create a selection of bread, cakes, sweet and savoury pastries, sweet and savoury tarts, pies, and cookies with some products to reflect the current trend towards a healthier and naturally nutritional diet. Alongside our bakery offering, we plan to accommodate seating for 20 covers so people can enjoy a simple casual coffee, breakfast, brunch or lunch accompanied with a glass of wine from the wine menu. To open 3 evenings a week – Thursday, Friday and Saturday for simple casual licenced dining with a small cozy wine bar feel. Menus will be simple yet elegant letting the essence of the star ingredients shine through.

We aim to provide a unique experience to Much Wenlock with a small cozy enjoyable environment. To provide a service to the local community and visitors that visit. To attract visitors to our town and encourage those to support our fellow local independent traders within the town.

58 Sheinton Street will offer a small range of deli produce. Examples of products that will be on sale:

### Made and Baked in House

- House Fruit & Nut Granola; Chocolate Crunch Granola, Coffee Granola
- Viennoiserie
- Selection of Sweet and Savoury Scones
- Selection of Sweet and Savoury Tarts
- Savoury Pastries to include items such as pies, sausage rolls, galettes
- Selection of cakes and pastries including Gluten free products

### Baked in House Breads – all of which will appear heavily on our menus

- Classic French Baguettes
- Pain de Campagne
- Stone Baked Rustic Seeded Wholegrain Bloomer
- Stone Baked Malt Bloomer
- Stone Baked Rustic White Bloomer
- Pain Muesli Loaf

### Provided by outside suppliers

- Small but good selection of cheeses selected from the British isles and around the world
- Wenlock Edge Charcuterie selection
- **Brindisa:** Iberico Charcuterie selection
- **Brindisa:** Chorizo
- **Brindisa:** Black Pudding
- Selection of Gordal Olives
- Selection of Marcona & Catalan Almonds & Nuts
- Gavino savoury crackers
- Full range of Navarrico products e.g butterbeans, chickpeas etc
- Olive oils & Vinegar selection – from single estate extra virgin oils to balanced balsamic vinegar.
- **Ortiz Premium Tinned Fish & Seafood:** octopus tentacles, tuna, sardines & anchovies
- Preserves, Pickles, Chutneys
- **Wide range of Wines:** Sparkling Wine, Champagne, Rose, White Wine, Red Wine, Dessert Wine, Sherry
- **Non-Alcohol Adult Drinks:** Mother Root, Botivo, Wilfred's, Real (fermented tea)
- **Teas:** selection of postcard teas
- **Coffee:** selection of Iron & Fire Coffee Beans and Ground



## BREAKFAST

### Cereal

<b>Porridge, Spiced Apple &amp; Raisin Compote, Nut Crunch, Maple Syrup</b>	<b>£7.50</b>
<b>House Fruit &amp; Nut Granola</b> Natural yoghurt seasonal berries & berry compote, honey	<b>£7.50</b>
<b>House Chocolate Crunch Granola</b> Coconut yoghurt, raspberry compote	<b>£7.50</b>
<b>Coffee Granola</b> Natural yoghurt, Banana, Candied Pecan, Maple Syrup	<b>£7.50</b>

### Bakery Selection

<b>Croissant, Jam, Orange Juice &amp; Coffee</b>	<b>£8.75</b>	<b>Toasted Muesli Fruit Loaf: Jam &amp; Butter</b>	<b>£3.75</b>
<b>Croissant: Jam</b>	<b>£2.95</b>	<b>Toast: Jam and Butter</b>	<b>£3.75</b>
<b>Almond Croissant</b>	<b>£2.95</b>	<b>Cheese &amp; Chive Scone, Cheddar &amp; Butter</b>	<b>£4.95</b>
<b>Pain Au Raisin</b>	<b>£2.95</b>	<b>Cheese Scone, Ham, Cheddar &amp; Mustard Butter</b>	<b>£6.95</b>
<b>Twice Baked Brie, Bacon &amp; Cranberry Croissant</b>	<b>£6.95</b>	<b>Fruit Scone: Jam and Butter</b>	<b>£3.75</b>
<b>Twice Baked Ham &amp; Cheese Croissant</b>	<b>£6.95</b>	<b>Breadbasket, Butter &amp; Preserves</b>	<b>£4.50</b>

### Breakfast

<b>Banoffee French Toast with Chantilly Cream</b> Caramelised banana, caramel sauce, candied chopped pecan, whipped Chantilly cream	<b>£8.95</b>
<b>Buttermilk Pancake Stack</b> Sweet: Berry compote, Greek yoghurt Savoury: smoked streaky bacon, maple syrup	<b>£8.95</b>
<b>Dunkeld Smoked Salmon Bagel, Poached Egg</b> Smoked salmon, lemon and dill labneh, watercress, free-range poached egg	<b>£12.95</b>
<b>Crushed Avocado, Oven Dried Tomato on Toast</b> Crushed avocado, oven dried tomato, spring onions, chilli Add a poached egg: £1.50      Add smoked salmon: £3      Add Bacon: £3	<b>£10.95</b>
<b>Croque Monsieur</b> BAKER and COOKS take on a French classic, ham and cheese toast Croque Madame add a fried egg: £1.50      Add roasted cherry vine tomatoes: £3.00	<b>£9.75</b>
<b>Crisp Bacon &amp; Fried Egg Toasted Sandwich</b> Smoked streaky bacon, 2 x fried egg	<b>£9.75</b>
<b>Baker and Cooks Breakfast Tartine</b> Free-range fried egg, smoked streaky bacon, sausage, mushroom, tomato, black pudding crumb	<b>£10.95</b>

***Please inform the server of any food allergies before ordering. Please note we are NOT an allergen-free environment.***

***Service is not included, but a discretionary charge of 12.5% will be added for groups of 5 or more***



## Lunch

<b>Sweetcorn Chowder with Chipotle Oil &amp; Cornbread</b>	<b>£7.70</b>
<b>Five Spice Beef Stew. Crusty Bread</b>	<b>£9.95</b>
<b>The Ultimate Garlic Cheese Baked Potato</b>	<b>£7.95</b>
<b>Dunkeld Smoked Salmon Bagel, Honey Mustard Glaze</b> Smoked salmon, lemon and dill labneh, watercress	<b>£11.95</b>
<b>Croque Monsieur</b> BAKER and COOKS take on a French classic, ham and cheese toast <b>Croque Madame add a fried egg: £1.50</b> <b>Add roasted cherry vine tomatoes: £3.00</b>	<b>£9.95</b>
<b>Honey Roasted Fig and Prosciutto Tartine</b> Toasted Seeded Bread, mascarpone, roasted figs, thyme, honey, prosciutto	<b>£9.95</b>
<b>Rare Roast Beef Tartine</b> Red onion marmalade, taleggio, Watercress	<b>£9.95</b>
<b>Brindisa Chorizo, Harissa Roasted Peppers &amp; Feta Cheese</b> Served on garlic toasted focaccia	<b>£9.50</b>
<b>Savoury Tart</b> Please ask server for today's selection. Served with house warm potato salad	<b>£9.95</b>

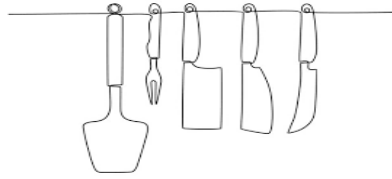
## Something Sweet

Basque Cheesecake	£7.00
Chocolate Cremeux - Olive Oil, Dates & Cacao Nib	£7.00
Carrot Cake - Sweet Cheese Mousse, Walnut Granola, Cinnamon Syrup	£7.00
Brown Butter Madeleines - Whipped Vanilla Cream	£7.00
Affogato - espresso with zabaglione ice-cream	£7.00

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## Cheese, Charcuterie & Small Plates



### Nibbles

Salted Pretzels - 50g	£1.50
Vegetable Crisps - 50g	£2.50
Fire Roasted Smoked Almonds - 75g	£3.00
Manzanilla Picante Perello Olives	£5.50
Mediterranean Mixed Olives with garlic	£5.50
Hummus - pitta bread, toasted chickpeas seeds, olive oil	£5.00
Muhammara - Red pepper and walnut dip, pitta bread, toasted walnuts	£5.50

### Small Plates

Pork Rilette - cornichons and toasted sourdough	£7.50
Crisp Feta Parcels - Tangy Pomegranate & Tomato Aubergine	£7.50
Roasted Spiced Cauliflower - Chimichurri, Butter Bean Mash	£7.50
White Pizzetta - Cantabrain Anchovies, Salsa Verde & Aged Parmesan	£7.50
Brindisa Chorizo - Cooked in Red Wine & Honey	£7.50
Boneless Crispy Confit Chicken Wings - Satay Sauce	£7.50
Conchiglie with Beef Ragu - Raclette, Rocket Pesto	£7.50

### Cheese & Charcuterie

<b>Baked Camembert - Sweet OR Savoury</b>	£10.50	
Sweet: Dried fig, apricot, pistachio nuts, pecan, honey		
Savoury: semi dried tomatoes, artichoke, olive, capers, black pepper		
<b>Twice Baked Cheese Souffle, Roasted Grapes</b>	£10.50	
Barbars Cheddar twice bake savoury souffle, roasted red grapes, hazelnut pesto		
<b>Raclette</b>	£14.50	
Islington Saucisson, cornichons, potato, roasted squash, bread, grapes to refresh the palate		
<b>Cheese Board</b>	£10.50 for 1	£19.00 for 2
Selection of bread and crackers, chutney, apple, grapes		
<b>Charcuterie Board</b>	£10.50 for 1	£19.00 for 2
Bread, caperberries, cornichons, chutney		
<b>BAKER and COOK Sharing Board</b>	£19.75 for 2	
Full selection of cheese, charcuterie and all the trimmings		

### Something Sweet

Basque Cheesecake	£7.00
Chocolate Cremeux - Olive Oil, Dates & Cacao Nib	£7.00
Carrot Cake - Sweet Cheese Mousse, Walnut Granola, Cinnamon Syrup	£7.00
Brown Butter Madeleines - Whipped Vanilla Cream	£7.00
Affogato - espresso with zabaglione ice-cream	£7.00

Thank you for your custom. If you have enjoyed your service today,  
please leave a tip for your server.



## Off - Sales In - House

<b>NV Crement de Bourgogne, Brut Grande Cuvee, Veuve Ambai</b> <i>France</i>	<i>£19.80</i>	<i>£33.80</i>
<b>NV Prosecco Quadri Extra Dry, Botter</b> <i>Italy</i>	<i>£16.40</i>	<i>£28.40</i>
<b>Cotes de Provence Rose 2023, Domaine de l'Amour</b> <i>France</i>	<i>£17.20</i>	<i>£26.20</i>
<b>NV Sancerre Rose Petit Broux.</b> <i>France</i>	<i>£17.00</i>	<i>£26.00</i>
<b>2020 Orange Wine Albarino</b> <i>Spain</i>	<i>£22.00</i>	<i>£31.00</i>
<b>2022 Old Bean Truck White, d'Arenberg</b> <i>Australia</i>	<i>£16.00</i>	<i>£24.00</i>
<b>2023 Corboral White, Chateau Saint-Roch</b> <i>France</i>	<i>£16.60</i>	<i>£25.60</i>
<b>2022 Picpoul de Pinet, Organic. Petit Roubi</b> <i>France</i>	<i>£16.80</i>	<i>£27.80</i>
<b>2023 Terras do Cigarron 'Mara Martin'</b> <i>Spain</i>	<i>£15.60</i>	<i>£28.60</i>
<b>2023 Gruner Veltliner Vom Haus, Pfaffl</b> <i>Austria</i>	<i>£15.60</i>	<i>£29.60</i>
<b>2022 Gavi de Gavi, La Minaja, Nicola Bergaglio</b> <i>Italy</i>	<i>£16.00</i>	<i>£32.00</i>
<b>2023 Albarino, Martin Codax</b> <i>Spain</i>	<i>£19.20</i>	<i>£33.20</i>
<b>2022 Momo Sauvignon Blanc Organic, Seresin Estate</b> <i>New Zealand</i>	<i>£19.20</i>	<i>£33.20</i>
<b>2023 Signature Barrel Fermented Torrantés, Susana Balbo</b> <i>Argentina</i>	<i>£22.00</i>	<i>£35.00</i>
<b>2022 Chablis 1er Cru, Vaillons, Bernard Defaix</b> <i>France</i>	<i>£34.80</i>	<i>£42.80</i>
<b>2018 Cote de Beaune Blanc, Joseph Drouhin</b> <i>France</i>	<i>£45.60</i>	<i>£53.60</i>

	<b>Off - Sales</b>	<b>In- House</b>
Tinto Sobre Lias, Care. <i>Spain</i>	16.40	24.40
Negroamaro Primitivo IGT Salento, Baccanera <i>Italy</i>	16.40	24.40
2021 Bosstok Pinotage, Man Family Wines <i>S. Africa</i>	17.00	25.00
2022 Shiraz, Pete's Pure. <i>Australia</i>	16.60	25.60
2022 Estacion 1883 Cabernet Franc, Trapiche <i>Argentina</i>	15.00	21.00
2022 Marie Antoinette Corbieres Organic, Aubert Mathieu <i>France</i>	17.40	22.40
2021 Renegade Shirz – Grenanche, Ken Forrester Wines <i>S.Africa</i>	16.50	23.50
2018 Pessac – Leognan Rouge, Chateau Lamothe – Bouscaut <i>France</i>	25.20	32.50
2020 Barolo DCCG, Ascheri <i>Italy</i>	31.20	37.20
2015 Chateau Gros Caillou, Saint Emillion <i>France</i>	26.20	33.50
2015 Rioja Gran Reserva, Sierra Cantabria <i>Spain</i>	31.50	38.50
2017 Brunello di Montalcino, Il Poggione <i>Italy</i>	35.20	42.00
2020 Chateauneuf-du-Pape Tradition, Domaine de la Janasse <i>France</i>	42.00	51.60
2021 Signature Late Harvest Malbec, Susana Balbo <i>Argentina</i>	20.40	27.50
2022 Sauternes Les Garonelles, Lucien Lurton <i>France</i>	16.80	23.60
2021 Late Harvest Tokaji Katinka, Patricius <i>Hungary</i>	20.20	27.20
2019 Vidal Icewine Gift Box, Peller <i>Canada</i>	36.00	
Graham's 10yr Old Tawny Port <i>Portugal</i>	28.80	42.00
2019 Vintage fortified Shiraz, d'Arenberg <i>Australia</i>	20.60	32.60