

Google Maps 73 Bromsgrove

Faringdon, England

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 The Swan & Faringdon Brew

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Google Maps 12 Station Rd



Faringdon, England

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The Swan & aringdon Brev

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Hi Simon

I believe there are some small objections to food vans being allowed outside the Swan in Faringdon.

My personal opinion is that the Swan provides a valuable community facility in Faringdon and anything, within reason, that promotes and enhances the pub should be encouraged.

Whilst I respect the views of local residents, having a food van outside the pub on a small number of occasions to enhance the pub experience is reasonable provided there is no excess noise and disturbance beyond what would be expected from a pub.

Yours faithfully

Ian Bendrey

Dear Simon,

Thank you for your letter and info concerning the street food on sale outside The Swan pub in Faringdon. I live near by at () and would be happy for it to go ahead at weekends or any such special occasions, providing it will be available for all the customers and not for private parties only.

Best wishes,

Dave Martin

Hello Simon,

Further to a note we received regarding food vans outside The Swan pub I would like to confirm we are very happy for this to occur.

We live directly opposite The Swan, on (), so very close proximity, and would like to say Frank and Sue have done an amazing job resulting in the pub now being a very warm and welcoming community place to visit. We support the food vans and feel this is a really positive addition to all the other events the pub is offering.

Frank and Sue are always sympathetic to the local neighbourhood and we wish them much future success with this venture.

Best regards
Sally & Dan

Sally Hulme
Technical Sales Manager

Geberit Sales Ltd.

ADDITIONAL CONDITIONS FOR STREET TRADING CONSENT

THE SWAN- FARINGDON

1. Between the hours of 12:00 and 21:00, the street trader shall only operate for a maximum of 5 hours.
2. The consent will only be used for a maximum of 1 days per week.
3. The annual usage will not exceed 52 days per consent.
4. The trader will provide an additional bin for use by customers.
5. At the end of trading, the traders will undertake a litter sweep of the immediate vicinity of the street trading space.
6. The traders which are to operate at this site are those listed below:
 - a. Dyllies Pizza
 - b. Friends and Flavours
 - c. Fink Street Food
 - d. I'm Japanese
 - e. BBQ Sam's
 - f. Kathma's Flavours
 - g. 1885 Burgers
 - h. Gurkha Street Food
 - i. Howe & Co
 - j. Love & Pizza
 - k. Luca's Scharwma

Google Maps 9 Church St

Sutton Courtenay, England

Google Street View

Sept 2021



Image capture: Sept 2021 © 2023 Google

Google Maps 9 Church St

Sutton Courtenay, England

Google Street View

Sept 2021 See more dates



Image capture: Sept 2021 © 2023 Google



Good morning,

I am writing to express my support about the food trucks that come to The George pub in Sutton Courtenay on some Fridays and Saturdays. I live nearby and have really enjoyed having this new addition to the village, it brings the pub alive with a greater variety of people, often with whole families coming to enjoy the food, and I have met new people this way. It gives a greater variety of eating out options, meaning we don't need to travel to Didcot, Abingdon or Oxford to get international food, or order takeaway. At least one of the food trucks also supports a mental health charity, which is a great bonus to their great food. It's also supporting small local businesses, as well as The George pub itself.

In my experience it has been a great addition to the village, and I hope it will continue to be a feature of the pub.

Kind regards,

Claire Simmons
Resident of [REDACTED], Sutton Courtenay

Dear Oak Taverns

I am delighted to express my appreciation for the thoughtful and innovative approach taken by our close neighbor, The George, in incorporating food trucks into their establishment.

The introduction of food trucks has not only added a vibrant and diverse culinary dimension to the pub experience but has also created a dynamic and inclusive atmosphere for the community. This unique addition not only showcases the pub's commitment to providing an exceptional dining experience but also fosters a sense of community engagement.

Kudos to The George & Rodney the Landlord for embracing this creative concept and enhancing the neighborhood's social fabric through delightful culinary collaborations.

Kind regards

Chris Dalton

I am writing to you to register my strong support for your license application to enable the street food events to continue at The George. These events have become important social events in the Village including for my family and my elderly parents and it would be a terrible shame if they were not able to continue - particularly given that I understand that the Highways department, who control the land outside the pub, have indicated that they have no objection. We are particular fans of the variety of food on offer from the different vans.

Best regards
Rob Dalby

Dear Sir / Madam

I write to express my support for the permission of food vans to attend The George pub in Sutton Courtenay.

This pub has been through many turbulent years with various owners trying and failing to make it work. Indeed, the current owners, Rodney and Hannah Parker have been through the severe challenge of the lockdown restrictions imposed by the government during the Covid 19 pandemic. Rodney and Hannah have made a huge success of this pub by way of trying new and unique ideas. Since closure of The Plough in recent years, The George has become very much a community hub, welcoming locals from all parts of the village, despite it's relative distance for some. The food vans have been highly successful and draw in a large crowd. In these challenging times for publicans with the cost of living crisis, I feel that any offering which improves the viability of the business should be permitted.

I also note that the vast majority of the food purchased from the food vans is consumed on the the pub premises, so I am unclear as to how they could be causing any significant litter problem. The vast majority of the takeaway litter I see locally appears to originate from the McDonalds at Milton Interchange where as I have yet to see any litter appearing as a result of the food vans.

In short, please grant permission for The George to have food vans and keep this treasured local pub viable.

Chris Morgan (Long term regular customer)

Dear Oak Taverns,

I wish to express my personal support for continuing to have street food vans at The George in Sutton Courtenay.

These vans visiting supports ensuring The George can act as a social hub within the village. These visits help to bring people together, without distracting from other similar amenities, such as The Fish and The Swan. Each of The Fish and The Swan have a distinctive offerings.

Kind regards,

Dr Richard Auburn

Dear Oak Taverns Team,

I am sorry to hear that your request to have street traders outside your pubs has resulted in a public hearing.

I would like you to know that I really value what they have brought to the social opportunities in Sutton Courtenay - helping it to keep it alive and thriving as a community. Those of us who do not live in towns have limited opportunities for a choice of dining or a range of takeaways within walking distance - and with an eye on the climate crisis, we need as many people to be doing things within walking distance as possible.

Having the street food outside your pub really enhances our life in the village, whilst also encouraging us to spend time with our family and friends in our local pubs (thus hopefully keeping it profitable and open - so many pubs have closed in recent years).

The number of food vans you've had over the course of the past few years has been just right, and I fully understand your idea of asking for a licence for everyday for the occasional special occasion for example when supporting village events.

I have noticed no adverse effects of the food vans at all (including no increase in litter).

I really hope you can continue to support the villages your cater for in this way - as I say, it really adds to the sense of community and facilities within our village, and I'm sure the other villages that you work in too.

With all the very best for the public hearing

Bryony and Rob - Sutton Courtenay residents

To whom it may concern,

Our family has for some time and will hopefully continue to enjoy the various street food vendors that frequent The George at Sutton Courtenay.

We fully support the application that has been made and trust that common sense will prevail and the licence be granted.

It is important to support and encourage local trade now more than ever and to believe that there are people who would object to this application is both inane and nonsensical.

The Lofthouse family

Dear whom it may concern,

I am emailing in favour of continuing to have street vendors at The George. In times like these when we need to be supporting local businesses and vendors, it is crucial to provide support for businesses to expand and offer new experiences to patrons. This is one of the only pubs locally that offers this. I think this idea brings a small Oxfordshire village into the mainstream and is what is being held in other counties.

When I have been, I have never noted any unruly behaviour or any inconvenience caused to locals.

Please grant the licence so that they can continue to offer great food to patrons in the respectful manner in which they had been

Yours sincerely,

Carly Hector

Good afternoon,

I am emailing to express my support for the street food events that run at the weekends at The George in Sutton Courtenay. I am a regular customer and the street food vendors are a fantastic idea - they encourage people to visit the pub, which in a time when the hospitality industry is struggling is absolutely essential for the economy. Places like the George, a community pub, are in essence community hubs, and I don't understand anyone trying to stifle this at the moment. Every vendor event we have attended has been great - the food vendors are polite, helpful, switch engines off so do not cause pollution, and contribute to the thriving high street scene, which in Sutton Courtenay is sorely lacking. I strongly urge you to agree the license, so that the Sutton Courtenay community can continue to thrive.

Best wishes

Loretta Kilroe

To whom it may concern

I am writing as a resident of Sutton Courtenay to support the landlord and landlady of The George pub in our village.

The pub occupies a central position next to the village church. It is slightly set back from the road with its own parking area and plenty more within a short walk. In the 3 years we have lived here, we have chosen The George as our preferred meeting place to see friends, join the hugely popular Monday quiz and take part in fundraisers for the Children's Air Ambulance. We are fortunate in Rodney and Hannah to have two highly community-minded individuals, and their contributions to the spirit and cohesion of the village are considerable.

We were delighted when the pub began offering food by partnering with high-quality food vans offering a real variety of food. They are open from sufficiently early that families can benefit, and we have been able to sit with friends in the pub garden to enjoy food, or to bring it home for a treat. While we do have two other pubs in the village, the food on offer from the vans is completely different and in most cases significantly cheaper, as well as being available on the spur of the moment.

We therefore support the application by the George in hopes that they continue to go from strength to strength and to act as a much-valued hub in the village.

Thank you in advance for your consideration.

Tamsin Holden-White

Dear Rod and Hannah,

I think the street food vendors are excellent and provide something different and special for the village. I hope the hearing gives you the opportunity to allay the concerns of those who have objected.

Good luck!

Mr P Evans.

Hi,

I am writing to express my support for The George as well as the Street Vendors trading at the George.

I moved to the area around 3 years ago and at that time there was no sense of community around the pubs in the area. But since the street vendors started trading occasionally, familiar faces would frequently visit the George for the amazing food provided by the vendors (as well as for what is now an award winning pub).

If I am honest I find it strange that members of the public have an issue with anything related to the street vendors coming to the George, which currently is only once a week at best. There is plenty of parking in the area, most travel locally on foot anyway, no large crowds frequently stand outside the pub unless waiting for their food for a few minutes, and even then it would be a handful of people (I am still struggling to think of any other objections they could possibly have).

In summary I think those few members of the public who object to the vendors have forgotten (since lockdown) the importance of supporting local businesses and the community. I am in no doubt that those few individuals are ones who do not support local business or their community and raise objections to any sort of change, even if it has a positive impact on the local area.

Kind regards,

Ross Lyons

Principal Recruitment Consultant

Hi Rod and the team.

I would like to voice my support for the Street vending initiative that you have started. Having lived in the village not far from the George for over 30 years I feel that this is a real breath of fresh air for the local community and a great way to meet new people from the village and surrounding areas. The street vendors have always been excellent and there is never any issues with traffic or bad behaviour, also the food vendors have usually finished serving by 8p.m.

I really hope that this initiative can continue as it is invaluable to the local community. Thankyou

David Hyde

Good evening,

I hope you are well.

I wanted to send an email after seeing the public hearing taking place to allow The George in Sutton Courtenay to have street food vendors on their premises.

I am fully in favour of this being allowed, I think it's a great idea to allow different food options to be available to the village. As a small country village it's always been a shame to have to travel so far to get takeaway food or getting food delivery (which hasn't got the most selection due to distance).

My partner have loved being able to walk down on a Friday/Saturday evening to grab some food and sometimes have a quick drink in the pub. It's always so busy and lovely to see the village supporting

our local pub in this way. We've always thought of it as such a clever idea from yourselves to offer lovely good food with the limitations of the pub.

I hope this helps support in getting this approved.

Many thanks
Katie
Katie Gibson

Hello, As someone who lives near to the George, Sutton Courteney, I am happy for street vendors to continue trading outside the pub. The street food events are great for the community and support small local businesses.

Yours sincerely, Felix Wilkinson
Felix Wilkinson

Good afternoon

We would like to email to back the attendances of the street vendors at the George.

They are well selected, tidy, uninvasive and their visits once a week are extremely welcome.

As regular customers, and I also speak for others, we look forward to these visits and the pub is clearly full of regulars and less regulars enjoying their meals.
It is also obvious that a number of local villagers also enjoy the food trucks.

We very much hope that they can continue to attend.

Many thanks

Kirsty & Adam Blake

ADDITIONAL CONDITIONS FOR STREET TRADING CONSENT

THE GEORGE- SUTTON COURTENAY

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 - f. Kathma's Flavours
 - g. 1885 Burgers
 - h. Gurkha Street Food
 - i. Howe & Co
 - j. Love & Pizza
 - k. Luca's Scharwma

Google Maps 2 A415



Marcham, England

Google Street View

Jun 2023

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Marcham, England

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Jun 2023

See more dates



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Hi,

As someone who was born and bred in the village of Marcham and has lived here all of my 57 years I wholeheartedly welcome the takeover of our village pub by Oak Travens and in particular the various food vendors that set up most evenings in the pubs car park.

This has been one of the best things to happen for many a year and has definitely brought back a feel good factor in the village.

The Crown is once again a lovely setting to pop down for a pint and is becoming the community hub for villagers to meet up like a village pub should be and with the added addition of some amazing food outlets setting up in the car park.

The pub, the new owners and the street food vendors all get my vote.

Phil Rollinson.

I support the Crown in their street food and everything they do

Thank you

Murray Bosley

Hello,

I just saw the social media post by The Crown suggesting that there was to be consultation around the use of food trucks and felt obliged to write with my support.

I've been a regular user of The Crown since it reopened, including eating from the food trucks. The food trucks are always delicious and are a huge addition (as is the pub to the village). They don't make any noise or leave any mess behind - there's nothing not to like.

Please keep them coming!!

Kind regards,

Lauren

Lauren Woodley

Dear Simon Collinson, as a member of CAMRA, I believe your business philosophy is supporting both brewers, villages and the "British Pub Culture." I think that this is an important feature in our countryside.

I support allowing pop-up food traders to operate at your pubs and that has many more positives than negatives. I understand many of these food traders are young, local entrepreneurs starting up in business. Many high street restaurants began as pop-ups and I suspect that the traders we you use would aspire to do the same.

Yours Sincerely

Richard Lodge

To whom it may concern,

We moved into Marcham in September 2020 when The Crown was pretty run down and not a place to visit regularly.

There followed a period of the brewery installing landlords to run the pub, but don't think one lasted more than a few months. Then the pub shut, for what we thought of was for good.

News of Oak Taverns taking on the pub was a fantastic surprise as the village had lost its heart and having been to other pubs in their group, we were excited.

The transformation of the pub is amazing considering the time they had to renovate and get ready for the opening date. It's now homely and the landlord and landlady are very friendly.

The inclusion of food being available has added benefits not just to the pub but also the village as a whole. Having a change of cuisine from day to day means this is something we've taken advantage of a number of times.

Also, to add the food serving area has really impressed me in that it is fully closed off from the road and brought some use to what an eyesore walking had passed that area before.

Please feel free to contact me on my email or home address if you need other information.

Stephen DuCros

Good evening,

You will probably be surprised to receive an email from South Africa.

Since my visit to your pub last year (well let us be honest, more than one visit), I have been following your Facebook page.

I would like to express my disappointment and sadness that I felt when I read about the problems that you are facing regarding regarding the food events that you have at your pub.

It was such a pleasure and joy for me to pop in at the pub, relax, have a drink and at the same time be able to buy food from the food vans.

The atmosphere was amazing. The people were so friendly and your staff awesome. The food I bought from the food vans were excellent quality and definitely worth the money (even at the exchange rate that we as South African's have to pay).

I know a voice from the other side of the world won't influence the people who will decide the outcome of the issue, but I just wanted to tell you how much I enjoyed it and I will be saddened if it should stop.

Please be assured, when next I visit, I will definitely pop in again and hopefully you will still have the food events.

Wishing you strength, courage and wisdom in proving that your events should continue.

I will be following your Facebook page to see what the outcome is. I will send positive energy your way.

Regards

Tilly Montanari

Hi. As a former trustee and founder of the Marcham Community Group I'd be happy to support this. I also live a few doors along at [REDACTED] Lane.

What Oak Taverns have done has been a huge benefit to revitalising community life in a village that has gone decades without core community facilities.

I would be interested to learn the themes of the objections and work with you to directly address or learn more about their basis.

Nathan Evans

With reference to the December public hearing. I understand there have been some objections to the fantastic initiative that The Crown has brought to the very sleepy village of Marcham by introducing street food events a few evenings a week in Marcham.

The street food events have encouraged me to drop in on a few occasions and I would be very disappointed if they were in any way curtailed.

Marcham has been without a Public House for far too long and the village as a community has struggled for many years to provide sufficient regular custom to make what should be the beating heart of the village viable as a business.

Without the in-house facilities to provide food the Crown has to resort to outside food catering. With no food on offer there is for many of us limited reason to get out to meet on a casual basis. Placing obstacles in the way of the street food initiative will further damage our community and the Crown should not be forced to limit their street food plans.

With the prospect again of no public house in the village we are faced with a drive to somewhere else with all the disadvantages to the ecosystem, the loss of a pleasant evening walk within the village and the extra risks from drinking and driving.

best regards
Bob Anderson

I wish to support your campaign for street food and would like you to submit this email at the forthcoming public hearing in early December.

I am a great supporter of street food and believe that it should be encouraged in your various venues particularly at the Crown in Marcham.

mark pam

Since discovering that there have been objections to street food vendors operating from The Crown in Marcham resulting in a public hearing in early December, I am writing to give my support. This service has without doubt been a boost for the neighbourhood and the food is delicious, plus we have no other eatery within the village. I am baffled why anyone would want to object to a van being parked in the pub car park, surely that shouldn't offend or upset anybody. I hope these objections are seen to be senseless and not taken seriously allowing the street food vendors to continue operating from The Crown.

Regards

Debbie Moran

Marcham village resident

Dear Oak Taverns

I am writing to express my support to the Crown public house in Marcham, Oxfordshire.

We have lived in the village for over 7 years now and we only visited the pub once prior to you taking it over. Since you have taken ownership we visit almost weekly. The pub is now a bright and vibrant place to be and is becoming the main hub of the village, as it should be.

The street food vendors have also created a great deal of interest in the village, allowing a verity of food choices on a regular basis. We have had the pleasure of sampling a number of these and are hoping to try several more as they are introduced. It also allows us to have a sit down and a few drinks while we enjoy the food on offer.

I understand that the Crown has come up against some objections with regards to the street food vendors. We feel these objections are ridiculous, the council and licencing departments must realise that in order for the pub to be successful they need to create innovative ways to bring customers in. We feel that the street food vendors are doing just that. If this is taken away or even restricted it will likely have a negative impact on the pub and its turnover which could lead to us loosing the pub again.

Kind regards

Guy & Olivia Kissick-Jones

I am writing to offer our support to the current street vendors serving and supporting the Crown Pub and patrons in Marcham.

I do hope all the vendors receive the licences they require.

Kind regards

Annette Wray
Local Marcham resident

Hi

I would like to offer my support.

I live in Grove, but I have stopped off at The Crown on my way back from work with my partner a few times since reopening a few weeks ago

As far as I am concerned, the food vans are a great innovation. The pub is too small to do good numbers of covers but the food vans mean us punters get a variety of food options which is fantastic.

They can park off the road which is a real boon so no traffic concerns.

My partner and I usually pop in for a pint when collecting, helping to sustain the pub and when the weather was better we ate as a family in the garden.

Local businesses profit, a community benefits. I see no downsides.

Thanks

Paul Steptoe

Hi

I've lived in Marcham for 16 years and in that time I've never known The Crown to be so popular as it has been recently.

The Street Food concept is brilliant. So nice to have variety of food choices in the doorstep, something I've never had since moving here without hopping in the car to go to Abingdon.

A village pub is about connection, community and friendship and I think the food concept helps achieve this.

I fully support it.

Amanda Davies

Dear Madame/Sir,

I wish to express my support of the food vendors at Oak Taverns.

Since the reopening of The Crown Pub, in Marcham, there has been a new dimension of positivity added to the community. Alongside the superbly run pub, the beautiful renovation of the previous dilapidated building, the food vendors give the community the opportunity to go out, socialise over some excellent food and drinks.

Several evenings a week the food vendors attend the perfectly located space on the site of the pub to offer a variety of different cuisines I've not seen offered at any pubs. The vendors are always situated in a very clean and tidy area, with no litter and spotless outlets. Customers tend to order their food, then retreat into the pub or the garden to eat their food, over a drink and a chat. I am from a family of four (myself, partner and 2 x5 year olds) and there is always something for all of us to eat, with a lower price on kids meals and fair portions for them. My children and us love the food we have had so far (probably eat there once a week). Last week I was in the pub with my family, and the table opposite me had an elderly couple in there on a Sunday evening enjoying some food over a drink together. The male was clearly frail, and I imagine this is his only chance to get out of the house without driving (if he is still able to) into a neighbouring town (clearly without his pint of bitter he could enjoy when walking to the Crown) for a meal and drink out. Myself and many others in the village support the food vendors and oak taverns in allowing them to continue to offer their offerings in collaboration with one another.

Many thanks,

Shaun
Shaun Harman

Good Morning

I would like to add my support to the Crown and the great sense of a community coming together that the reopening has given the village. The quiz nights, the Rugby nights, the Men's Club nights, and I'm sure many more occasions has given me (a village newbie) the opportunity to meet more people in the village in the last two months that I did in the previous 7 months when moving to Marcham. The broad mix of people that visit the pub is a real credit to building a true "village pub community" ranging from families with small children, singles popping in for a pint and groups of friends celebrating, meeting, or coming together for sporting events is one of the things that really brings a positive and pleasant atmosphere to the pub. The food stalls only enhance peoples desire to visit the pub, to either have a quick drink then get a takeaway or sit in the pub and enjoy the food with friends and family. I believe that the pub and the food go hand in hand and is one of the main factors that will make this a great success for both Oaktaverns and the village.

I live across the green from the pub and have not seen, heard, or been made aware of any noise, traffic or any other issues with either the pub or the food stalls. I support The Crown 100%

Kind Regards

Nick

Nick Thomas

Dear Oak Taverns,

I write in support of the Crown Marcham which has recently reopened. This is the first time it feels we have a decent pub in Marcham since we moved here nearly 20 years ago . The pub is buzzing and a pleasure to visit with lively atmosphere, excellent service and very comfortable, warm and welcoming surroundings.

Part of what makes the pub so extra special is the food vans offering excellent quality and good value meals , parked up safely off the road providing really decent food .

We love to eat when we go to the pub and believe the food vans offer a perfect way to enjoy food and support the pub at the same time .

It would be difficult to offer a similar viable service from within the pub and what I really love is the variety and opportunities to sample foods we have not tried before . Our teenage daughter has been equally impressed especially as she is really enjoying trying different oriental food at the moment. Another advantage is not having to spend a lot of money to get some decent food - with the cost of living as it is this is another bonus .

We so love having the pub back in Marcham and such a quality place beyond which we could not have imagined however it would be so much less without the food vans which add to our enjoyment so much .

Yours

Sam Towers
Marcham resident

Please feel free to use the following in support of your license discussion.

Dear Sir

I fully support the application for food licenses for oak taverns in Marcham.

I have been a resident of the village for 15 years and for the first time in that period we finally have a village pub offering a venue open to all in the village. At one time there were three pubs in the village and now many of the surrounding pubs have closed. The crown already offers a vital community hub. The provision of a varied selection of food and the opportunity of local traders to widen their customer base is a substantial win for both the village, pub and traders in a time of economic stress. I fully support, without hesitation, the Crowns application for licensing to allow food to be served by vans at the pub. I can see no valid reason to refuse them a license.

Brigadier Adam McRae MBE

As part of the group involved with the plans involving community engagement in Summer 2022, I am pleased to see the success of The Crown and th every positive reactions from the Community.

Whilst Marcham has some excellent community facilities what was missing was a traditional village pub that allowed the community to come together in a relaxed and welcoming enviroment. Through the work of Oak Taverns and the engagement of the Managment team at The Crown this has been achieved. And very welcomed by all.

The complimentary street Food vendors on site at The Crown has added to the offering and much appreciated within the village.

I hope that a solution can be achieved that benefits all parties as after so much work to reopen a lost community pub it would be a shame to see this under jeopardy in any way. The evidence is very clear that Marcham residents have appreciated the reopening with the ethos of how to run a rural community pub.

It is very important to remember the rural pub is not merely a place for drink, it is an integral element of a community's infrastructure offering events, support and friendship. The village or rural pub such as The Crown in Marcham functions as both a physical hub complimenting other venues in Marcham which foster engagement and involvement amongst the community, as well as creating local jobs within Marcham and is already bringing the village together.

Best regards

Mark Harvie

Hello,

I just saw the social media post by The Crown suggesting that there was to be consultation around the use of food trucks and felt obliged to write with my support.

I've been a regular user of The Crown since it reopened, including eating from the food trucks. The food trucks are always delicious and are a huge addition (as is the pub to the village). They don't make any noise or leave any mess behind - there's nothing not to like.

Please keep them coming!!

Kind regards,

Callum

Callum Budd

Good evening,

I am just sending a message to give Ricky and Laura the big thumbs up. They are doing a great a job! The pub is now a great place to go to.

The food offerings are great, yet to sample any but have smelt them within the building and was very tempted but had already eaten! No objections with them attending as many nights of the week as they can as I'm sure we will use them in the future.

Kind regards

Katie

Kathryn Bell

Good evening,

I'm just writing to provide my full support for the Street Food initiative that the Crown has brought to Marcham.

Marcham is quite a large village, but doesn't have the amenities that some of the surrounding villages of similar size benefit from. Until recently Marcham didn't really have a pub either, but Oak Taverns and the current landlords have changed this. I have lived in Marcham for 7 years, but I have visited the crown more in the last 3 months than the entire previous 6.5 years put together.

A large part of this is due to the Street Food offering; it has made the Crown into a family venue that I happily bring my two children to. Without the street food offering, I would sadly not visit as often; the pub is lovely, but the combination of the two makes it a very appealing proposition.

Please support this initiative; it is making Marcham much more of a community for its residents and I see no valid reason to oppose it.

All the best

Phill

Good afternoon

I am writing this email in support of the street food events which are held at The Crown in Marcham.

We have waited a very long time to have our beloved Crown pub re open.

It was very welcomed by the community and so far it has been very busy and well supported.

Currently the pub does not do food and the street food events have been a great alternative and has been a great attraction for the pub to draw in customers.

It would be a great shame if the vendors licences's were refused.

Regards

Deborah Horne

For many years prior to 2023, The Crown inn at Marcham struggled commercially, repeatedly shutting down and reopening, only to shut down again soon after. The village essentially went without the provision of this key facility over those years, and the community cohesion of the village suffered as a result. It is also worth noting that the village has grown significantly over the past decade or so, with many new housing developments adding to the population - and yet, the only vendor serving hot evening meals was the Fish & Chip van that visits on a Wednesday evening. On all other days of the week, or for any other kind of food, residents had to travel to a nearby town such as Abingdon and did so usually by car.

Since buying The Crown during the summer of this year, Oak Taverns has clearly invested a large amount of time, money, and effort into refurbishing the inn. The inn is now a welcoming environment for all, and it has already proven popular within the village. My own experience of visiting The Crown at Marcham is that most customers travel to & from the inn on foot, and I have rarely seen any 'indiscriminate and/or obstructive' parking in the local area that might be associated with the inn.

Robert Clegg

District Councillor for Marcham

Vale of White Horse District Council

ADDITIONAL CONDITIONS FOR STREET TRADING CONSENT

THE CROWN- MARCHAM

1. Between the hours of 12:00 and 21:00, the street trader shall only operate for a maximum of 5 hours.
2. The consent will only be used for a maximum of 4 days per week.
3. The annual usage will not exceed 200 days per consent.
4. The trader will provide an additional bin for use by customers.
5. At the end of trading, the traders will undertake a litter sweep of the immediate vicinity of the street trading space.
6. The traders which are to operate at this site are those listed below:
 - a. Dyllies Pizza
 - b. Friends and Flavours
 - c. Fink Street Food
 - d. I'm Japanese
 - e. BBQ Sam's
 - f. Kathma's Flavours
 - g. 1885 Burgers
 - h. Gurkha Street Food
 - i. Howe & Co
 - j. Love & Pizza
 - k. Luca's Scharwma

Fink Street Food operates as a social enterprise, dedicating 50% of our profits to mental health initiatives while actively fostering improved mental health support within our communities. We prioritize delivering essential support where it is critically needed and in a timely manner, recognizing the challenges associated with extensive waiting lists for alternatives, often leading to situations that are too late to address effectively.

To achieve our mission, the revenue generated from our presence at venues, such as Oak Taverns pubs, is indispensable. This trading income is pivotal in ensuring both profitability and the ability to extend support to where it is most needed.

Regrettably, without this crucial revenue stream, FINK Street Food, like many other small independent businesses, faces the risk of closure. This income represents a substantial portion of our revenue, particularly on key trading days like Friday and Saturday evenings. Its absence would severely limit the opportunities to generate the necessary revenue to sustain our business operations and uphold our commitments to charitable initiatives.

By focusing on small independent businesses like ours, which contribute not only to the local economy but also provide joy and support to communities, there is a risk of undermining their existence. These businesses play a vital role in drawing people to pubs, a cornerstone of the British economy already grappling with unprecedented challenges. Disrupting this delicate ecosystem by making these establishments less appealing could jeopardize the survival of numerous enterprises and put the final nails into the coffins of many hospitality businesses that have been to hell and back in recent years and fought so valiantly to stay afloat.



Lewis Greenwood
COFOUNDER
FINK STREET FOOD
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Beating mental health stigma, a bite at a time.
[Click here to sign up to the Fink newsletter.](#)

Dylan Shankland
Dyllie's Pizza Ltd

29 Coppice Farm Road
Penn
High Wycombe
Buckinghamshire
HP10 8AN

Tuesday 21st November, 2023

To whom it may concern,

My name is Dylan, I'm the founder and director of Dyllie's Pizza - a street food business operating in the Buckinghamshire and Oxfordshire area.

I'm writing to you to express my feelings on the council's decision to put a stop to food traders at Oak Tavern's pubs and to implore you to support and accept our applications for street trading licensing.

I started my company at the age of 23 whilst coming out of the second covid lockdown. Having always loved cooking and hospitality I set out to bring really good Neapolitan pizza to my local area and due to the rush back into pub gardens, this seemed like a great place to start.

We had a very modest set up to start with (consisting of a borrowed gazebo and some folding tables) but the kind managers at the Oak Taverns pubs were keen to get us in and have the mutual benefit of sales for us, more footfall for them and a great food option for the customers.

Fast forward 2.5 years and we've gone from strength to strength. We now have two vintage food trucks as well as a pop-up kitchen which is far superior to the one we started with. We're turning over 6 figures and currently employ 9-10 amazing young people from the area.

Off the back of our time at Oak Tavern's pubs we've catered for many happy couples on their wedding days, parties, work do's, festivals and even created relationships with national trust sites like Waddesdon Manor. We're also brand ambassadors for Gozney, a global pizza brand and have represented them at some huge events.

I'm so proud of how far we've come on our journey over the past few years. The experience has been invaluable and it's mostly due to our amazing relationship with Oak Taverns and their managers.

Having to cease our pitches at their sites would be a huge blow to the business and a really sad end to what's been a very fruitful and rewarding couple of years.

Our weekly pitches at these pubs contribute to around 75% of our revenue and during the winter period when there's a lot less work to capitalise on, losing this could be fatal to the company.

Not only could this put me out of business but our talented team would also have to look for new jobs in what is currently a very competitive market.

It seems there are so many more positives than negatives to come from having our food options at these pubs and having had thousands of happy customers over the years, I truly believe that it's a huge benefit to the local community and economy.

It's also worth mentioning that we're a level 5 hygiene rated company, we have a flawless due diligence system and are fully certified when it comes to training, gas/electrical safety and insurance. We're also very respectful when it comes to traffic, sound and waste disposal.

I hope I have made it clear how much this business relationship means to me and how any reasonable person would no doubt support having us pitch at their local pub.

Yours Sincerely,

Dylan Shankland
Dyllie's Pizza Ltd

Dear Simon

I trust this mail finds you well. My name is Jonathan Stephens from the food van called "Friends and Flavours"

I am writing to express our sincere gratitude for the valuable relationship we have built with Oak Taverns Pubs. We have been working with you since we started our business early last year and as a small

business, the opportunity to trade at your establishments has been instrumental in not only generating essential income for us but has also created job opportunities within our community.

The support and collaboration we have experienced at Oak Taverns have been crucial to our success, and we deeply appreciate the positive impact it has had on our business. Working at the Oak Tavern pubs has helped us grow our business and we now have two vans and are able to hire staff who also benefit from our continued partnership. It is helping us move towards our goal of opening a small restaurant in the future and then hopefully expanding from there.

We really hope that the issues can be resolved and that we can continue our trading arrangement with you. If for any reason we can't, the financial implications on our small business would be significant, affecting not only our revenue but also our ability to sustain and employ local individuals.

We value the partnership we have cultivated and are open to any terms or adjustments that would allow us to continue our mutually beneficial collaboration.

Your understanding and consideration are highly valued, and we look forward to finding a solution that is beneficial for all parties involved.

Yours sincerely

Jonathan and Vas from Friends and Flavours

Kind regards,



Jon & Vas
The Founders
Friends and Flavours Ltd

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Campaign
for
Real Ale

South Oxfordshire and Vale of White Horse District Councils,

The current issue surrounding street trading on Oak Taverns Limited's premises is deeply concerning for all involved.

Oak Taverns have purchased 6 pubs in the Oxfordshire area in the last 4 years that often were either failing or had closed completely, making them targets for property developers.

Oak Taverns have transformed them into successful, thriving pubs that are vital to the communities they serve. Oak Taverns have also received numerous CAMRA awards including Pub of the Season and both Pub and Cider Pub of the year across various venues in Oxfordshire and in Buckinghamshire.

Many of their establishments are in the Good Beer Guide, in which CAMRA members vote on which pubs are entered for the following year.

Part of the reason for Oak Taverns' continued success is the ability to offer food in the form of 'pop up' vendors on site various days of the week (mainly weekends).

Oak Taverns do not charge the vendors a fee to be on site instead solely benefiting on the increased drink sales, whilst the vendors benefit on increased food sales. Customers also benefit from having a food option available, which in some rural areas are hard to come by.

It also promotes responsible drinking as it slows people's drinking down and thus while people may drink the same or similar quantity they'll likely do so over a longer period, resulting in less antisocial behaviour and provides an atmosphere where people can go on a Friday or Saturday evening with some friends and have an enjoyable evening out while supporting local small businesses.

The vendors play a huge role in Oak Taverns pubs and in turn the local communities of which some of them without Oak Taverns wouldn't have a pub for miles.

Yours Faithfully,

**Jon Beddoes
Secretary, Central Southern CAMRA**

OAK TAVERNS and Pop Up Catering

I have known Oak Taverns as a business since the early 1990s they have gradually grown into a Pub Company with a clear wet lead strategy

A By following a wet lead model Oak are able to reinvent outlets that have ceased trading or falling badly

B These outlets major on Cask Ale usually from local breweries, so the pub adds jobs and supports more by stocking beers from local breweries'

C Many of their outlets have no comical kitchens one of the reasons why there are failing

D By granting and reinstating the right for the outlets to have Pop-Up food outlets, on their forecourts, food which in many cases is consumed on the Pub premises, and helping the Pub generate wet sales, the council is giving local employment again, and helping ensure a vital part of the community the local pub survives.

E Many small Town or Village pubs tend to prioritize diners above drinkers, so the community lose out, charity nights, Quiz nights, beer festivals all go and the local move on or drink at home. Oaks model helps them rejuvenate the local and therefore the community

In Summary I support reinstating the Pop-ups for the reasons above.

Roger Clayson

Chair Stoke Row PC

My Background

Great Grandfather, Grandfather and Father where publicans. Grandfathers best pub had Rooms, provided Lunch and Dinner to travelers, and was the pub for Villagers, but this was before WW1 and it was a coaching Inn. Most pubs today need Rooms Food And Drink

I started working in the business in 1963 in Fathers Pub and doing outside Bars. Then did 21 years for Coke ended running the regional brewer sector. From 1987 I was sales director for Adnams in Suffolk

Pubs have been my life and I know a thing or two about them. Oak are on the Good side of pub operators please support them



South Oxfordshire Campaign for Real Ale

Graham Hards
Chair – South Oxfordshire Branch
Chestnut Cottage
Tokers Green Lane
Tokers Green
Reading
Berks

07539 257556

chairman@soxon.camra.org.uk

23rd November 2023

Dear Sir/Madam,

I am writing as Chair of the South Oxfordshire Branch of CAMRA (Campaign for Real Ale), the national consumer group that campaigns for, supports and promotes everything that is cherished and valued about British pubs, breweries and beer, to offer our unequivocal support for the street food traders licence applications that have been submitted to South Oxfordshire and Vale of White Horse District Councils, to enable street food vendors to operate at Oak Taverns Ltd pubs in these council areas.

Oak Taverns has acquired a small number of pubs in the two council areas in recent years, and has turned them around from failing and unsuccessful pubs, in some cases threatened with closure, to busy, vibrant and popular community-focussed pubs. This is certainly the case with the three pubs in the South Oxfordshire CAMRA Branch area – the Greyhound, Whitchurch Hill; Cross Keys, Wallingford and the George, Sutton Courtenay, which are all now bustling and far more popular than they were under previous ownerships.

The pubs are often small and cannot easily operate a full kitchen service, and as such they have started to rely on third party pop-up street food vendors to provide food at busy times. This service is proving very popular and is of great benefit, not just to the pub and the pub customers, but also to the vendors themselves, who are often young start-ups who need a low-cost route to start their catering careers. Furthermore, the wider community surrounding the pubs also benefits greatly, by now having a take-away food provider, the provision of which is often otherwise very limited in their area.

Thus, the model being adopted by Oak Taverns provides a “win-win-win-win” situation for the pub, their customers, the food vendors and the wider community, which CAMRA believes far outweighs any minor downsides to these operations.

Pubs are becoming increasingly recognised as playing a pivotal role in the mental well-being of the people in the communities they serve and provide great spaces for people from all backgrounds to meet up for social interaction and conversation. This is undoubtedly the case with the Oak Taverns pubs in our CAMRA Branch area. There would be significant negative impacts on the local communities if the viability of Oak Taverns



pubs are threatened as a result of it being unable to continue operating their pubs with street food vendors. As such, CAMRA South Oxfordshire re-iterates its full support that the street food licence applications submitted to SODC and VoWH District Councils are granted.

Yours faithfully,



Graham Hards

Chair – South Oxfordshire CAMRA



TO WHOM IT MAY CONCERN

As the spokesman for the Oxford branch of the Campaign for Real Ale and as editor of the *Oxford Drinker* magazine and website covering much of the county, I have a good understanding of the issues facing pubs and would like to offer Oak Taverns my wholehearted support in resolving the food vans issue.

The problems facing pubs are well-known and include rocketing energy costs, inflation impacting nearly everything they use and sell, reduced spending power by customers, a shortage of staff, an unfair tax burden, permanent changes to many people's socialising habits following the pandemic, and more.

We have made a point of visiting all of Oak Taverns' pubs in Oxfordshire and Buckinghamshire, and we very much admire them for coming up with a sustainable business model in these difficult times, and rescuing pubs from long-term closure which might well have been lost to re-development.

Villages in particular are at risk of losing their pubs – sometimes their only pub – and these shared spaces play an important role in social cohesion and alleviating the effects of loneliness that people of all ages, especially the elderly, suffer from more and more. Even people who seldom visit pubs miss them when they are gone, and throughout the county there are examples of villages, or parts of larger conurbations, where there is no longer a pub or anywhere sociable to meet.

Oak Taverns have re-opened several pubs and re-invigorated many others, without the high costs of employing hard-to-find catering staff and funding the energy needed to run kitchens. By inviting independent food traders to their pubs on a few days a week, mainly at the weekends, they are giving customers the option to buy food and supporting independent private enterprise.

We hope the food vans licensing issue can be resolved as soon as possible as this would be a situation where everyone wins, and no-one really loses.

Dave Richardson

Press & Publicity Officer – Oxford CAMRA
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STREET FOOD OPERATORS – Operating Policy

Executive Summary

This document layouts what happens when street food operators set up at our pubs. It is intended to ensure we manage the risks, it will include EHO, noise and parking issues that may arise. It will also demonstrate that we are aware of the risks to the members of the public and the staff at the pub, including identifying what measures we will put in place.

1. Booking in Street food operators

- a. Only operators off our approved list will be used
- b. If not on the list then please let head Office be aware and they can be added after the Scores on the doors have been confirmed
- c. This policy will be emailed to all street food operators who trade from Oak Taverns pubs.
- d. No money will be taken by Oak Taverns or their operators for the privilege of trading. Although there might be a contribution requested if traders use excessive utilities
- e. Serving times should be agreed in advance and not exceed 9.30pm. It is illegal without a licence to sell food after 11pm.

2. Entrance and Egress

- a. The set up will ensure that no entrances are blocked for emergency vehicles
- b. The truck/horsebox or gazebo will endeavour not take up more than one car parking space

3. What services are being used

- a. Only electric hooks ups will be allowed to our pubs. This should be restricted to lights/fans etc.
- b. All electrical leads will be kept out of public areas or made sure they are not a trip hazard
- c. If bottle gas being used then ensure they kept away from patio heaters and not a trip hazard. Also a visual inspection should be made each time they visit to confirm they are in good condition
- d. All rubbish will be disposed of in our bins using the correct bin, e.g. recycling .

- 4. What the pubs should do while Street food traders operating**
- a. They should be only booked in by the managers and adequate management arranged while trading
 - b. Records of who is trading and what times should be kept on the daily diary as part of the pubs Safer Food Better Business Retailers Pack
 - c. Extra bins need to be provided while street food is being served, signs will be displayed asking customers to dispose of any packaging in our bins.
 - d. It is our responsibility to ensure no litter emanating from the street food is littering the area immediately outside the pub.
 - e. The street food vendors will be given access to toilet facilities

Cleaning Procedures

- a. Before the traders arrive the area must be clean and tidy and free from hazards.
- b. While trading it will be the responsibility of the trader to keep the trading area tidy.
- c. We will work with the trader to ensure the pub, garden and immediate vicinity is kept tidy and free from litter.
- d. At the end of trading it will be the traders responsibility to leave the site in the same condition cleanliness etc as they found it.