

New Inn Banbury

New Inn, Wroxton Heath, Banbury, Oxon, Oxfordshire, OX15 6HX



Agreement

Proposed agreement

Retail Partnership Tenancy

(Key terms available at enterpriseinns.com/codeofpractice/keyterms)

Estimated Publican ingoing funds

£12,850 (excl VAT)

Estimated Publican ingoing funds include stock & glassware, deposit and cash float. The first month's rent and other contractual charges will be payable in advance.

In addition to the ingoing costs, you will need to provide funds for professional advice, training, and a level of working capital - the amount will be dependent on your business plan.

Guide rent

Annual - £27,500

Weekly - £529

Based on discounts of £56.94 per brl. Additional discount of £50 per barrel on qualifying brands over an agreed target. Payable monthly in advance.

Estimated F & F value

£15,000 (excl VAT)



General Information

Pub overview

The New Inn has recently been refurbished to position it as a quality food destination. This charming, countryside pub is now in excellent condition and trading at good levels. It is surrounded by stunning scenery and benefits from being close to both Banbury and the main road out of Wroxton village. The site is popular with families, with the majority of its customer base comprising locals who enjoy dining in a traditional, village pub.



Trade Kitchen



Restaurant



Incentives



Rural



Parking



Beer Garden

Regional Manager's review



The New Inn has seen over £400,000 worth of investment over the last few years and has been refurbished both inside and out. It has a strong food offer and we're looking for a Publican who can build on this, preferably someone with catering and customer service expertise. The pub's customer base mainly comprises local diners from Banbury who are looking for a quality destination pub, but there is the potential to attract customers from further out.

Matt, Regional Manager

Indoor trading area

The restaurant and separate bar area have been refurbished in a modern, contemporary style - reflecting the quality dining experience expected by the pub's customers. They sit 20 covers each and combine with great effect to provide a quality restaurant and village pub, in one.

Outdoor trading area

A spacious beer garden to the rear of the property overlooks the rolling countryside, and is ideal for al fresco dining and drinking. There is also a car park with capacity for 20 vehicles.

Your living accommodation

The private accommodation, which is spread over two levels, comprises two bedrooms, a lounge, bathroom and kitchen.



Location

Surrounding area

The New Inn sits half a mile to the west of Wroxton, and about three miles from Banbury on the A422 Stratford Road, situated in North Oxfordshire, it lies right on the border with Warwickshire, and is hence surrounded by beautiful countryside.

Local competition

- **Bell Inn** - 0.96 miles
Kenhill Road, Banbury, Oxon, OX15 6NQ
- **Dun Cow Inn** - 0.96 miles
West End, Banbury, Oxon, OX15 6DA
- **Butchers Arms** - 1.16 miles
Shutford Road, Banbury, Oxon, OX15 6JQ
- **New Inn** - 0.00 miles
, Banbury, Oxon, OX15 6HX
- **New Inn** - 0.70 miles
Stratford Road, Banbury, Oxon, OX15 6NL



Support

Code of practice

We advise each prospective Publican to read the Enterprise Code of Practice. This industry accredited document ensures you benefit from total transparency throughout your journey to become a Publican. It sets out our commitments to you in clear and straightforward terms, and demonstrates how we will work with you to ensure the success of your business.

Read online at enterpriseinns.com/codeofpractice

Training

Quality training is essential when building a profitable business. We have developed a range of courses specifically designed to assist you in the successful running of your pub. Each course is continually reviewed and improved to ensure we deliver our training at the highest standard.

Building Your Business (BYB)

This five day course will cover all the essential themes of running a successful business, providing invaluable information even to experienced Publicans. You will also obtain BII Awards in Beer & Cellar Quality and in Licensed Hospitality Operations as well as Level 2 Food Safety as part of this course.

Ways of Winning (WOW)

This one day workshop will teach you how to effectively market and promote your business.

Winning in your Local Market Area (WILMA)

Learn how to evaluate your finances, and gain the competitive edge in your local area, at this two day workshop.

Food Retail Education & Development (FRED)

With a food offering becoming increasingly important, this one day course shows you how to best develop your menu.

Developing Your Business

As an Enterprise Publican, you will benefit from a comprehensive range of support, advice and knowledge to help you to build a successful business.

Best practice business tips

Our monthly newspaper, empower, provides you with business advice and guidance on the latest industry issues. It also features content from current Publicans, sharing with you the hints and tips they have picked up from years in the trade.

Marketing your business

You can access the Publican Channel for guides on how to effectively market advertise and market your business, attract new customers, reward regular customers and up-sell.

Our Pub Retailing Online Promotions Store (PROPS) allows you to order promotional Point of Sale materials, including posters, banners, food kits, food menus, loyalty cards and bounce back cards - all sold at competitive prices.

Our monthly newspaper, empower, also provides marketing advice and tips

from industry experts and is delivered to your door.

Food services and deals

Providing the right food offer is essential, with food now accounting for over a quarter of all pub sales. We offer a free range of 'off the shelf' food concepts that are designed to suit the majority of pubs, including menus, full operating guides and promotional support. We also negotiate discounts with a wide range of food suppliers, saving you as much money as possible.

Buying groups

You will have free access to the Leisure Supply Group, a dedicated independent buying group that helps you negotiate deals with an array of specially selected suppliers. Available goods and services include food, equipment, bar sundries, and health and hygiene products.

Brand portfolio

We offer an extensive range of international, national, regional and local brands, including an exceptional variety of cask ales. We offer you guidance when selecting the most suitable portfolio for your business, and free training on how to store, dispense, serve and market your chosen products. Our product range is reviewed regularly, ensuring the most popular brands are available to you.

empower deals

Our free monthly magazine, empower deals, brings you a variety of offers and promotional discounts on major drinks brands, and POS offers such as glassware or promotional kits. We work with our drinks suppliers to develop promotions that give our Publicans a meaningful point of difference over their competition.

SIBA

SIBA (Society of Independent Brewers) operates a Direct Delivery Scheme (DDS) that delivers 'Local Beers for Local Pubs'. The scheme is available to all Publicans, with the approval of their Regional Manager.

Breweries participating in the DDS have nominated suitable beers and specific postcode areas in which they can deliver direct to Enterprise Publicans.

Essential support

We provide essential support functions to assist you in administering and growing your business more effectively.

Accountancy services

We have screened a select range of national and regional accountants who specialise in the licensed trade, to ensure they provide high quality services. These services include: initial consultation and business advice, business start-up advice, quarterly and annual accounts, VAT returns, two on-site financial reviews, and stock-taking.

Publican channel

Our Publican Channel enables you to manage your account more efficiently. Facilities include:

Account Details - All Enterprise staff contact details for your pub; comprehensive address book to aid you with specific enquiries; last order details by order line to assist with stocktaking.

Invoices and Statements - Historic and current invoices can be printed for trade deliveries, rent and other charges; statements issued over the past six months are stored online, meaning you can reprint them if necessary.

Account Payments & Balances - Set up a direct debit, easily and quickly; view outstanding transactions and commercial account balance; see the value and due payment day of each invoice.

Where applicable, details of the following are available: Fixtures and Fittings Account, Deposit Account, and Repairs Maintenance Fund.

Professional membership

We encourage Publicans to become members of leading industry bodies such as the Federation of Licensed Victuallers Association, and the British Institute of Innkeeping. These organisations support the business interests of Publicans through expert advice and training. We will pay the first year's membership fee for all new Publicans who wish to join either of these bodies. We will also cover 50% of your first year's cost for Cask Marque accreditation, should this be something you require.

Sales & Service Centre

The centre will contact you at a specified time each week to take your drinks order and should you have any queries, they are open from 7am to 6pm Monday to Friday.

We strive to ensure you receive your deliveries on time and without issue, and make the following commitments: To collect empty containers on a one-for-one basis; to deliver the goods into the cellar in accordance with your requirements; if we get it wrong, we'll put it right within a reasonable timescale.

Gaming

We provide a full range of gaming and leisure machines, which provide an essential source of revenue for many pubs. Players are becoming more savvy and demanding, and we aim to satisfy them via our digital platform, whether it's an AWP, Skill With Prize or music.

Property services

Our Publicans have access to immediate dedicated support services and service packages, ensuring they receive a direct response and resolution for property issues.

Help desk

Our 24 hour help desk is open 365 days a year, and assists you in obtaining emergency property repairs for all items that are Enterprise's responsibility. If you are unsure as to who is responsible for the repair, the help desk operators will be able to advise you. The help desk is also the first point of contact for all Buildings Insurance.

Property support packages

We offer the following support packages to give you complete peace of mind in the event of any breakages or repair work, and to ensure you are in compliance with all Health and Safety (H&S) legislation.

H&S Compliance: annual testing of gas, fixed wiring, emergency lighting, fire alarm installations and lifting equipment as well as annual H&S audit - helping you to develop your overall business H&S Management Plan.

Boiler Maintenance: planned annual service call, access to a 365 day emergency help desk, and cost of all replacement parts and labour is

covered. When the life of an appliance expires and is due for replacement, the full cost of the installation is also covered.

Cellar Cooling: two annual service calls, access to a 365 day emergency help desk and cost of all replacement parts and labour is covered. When the life of an appliance expires and is due for replacement, the full cost of the installation is also covered.

Utility supply assistance

We work with a leading utility supply specialist to provide you with free help and advice in sourcing the most appropriate and economical suppliers of gas, electricity and LPG to your pub. You will also be helped to drive down business costs.

Rating services

You will have free access to independent Chartered Surveyors who specialise in providing advice on business rates. The service includes general advice in respect of rating returns and, where appropriate, conducting appeals against rating assessments.