

15th May 2019

RE: Muddy Boots Café

Dear Harewood residents,

As many of you will be aware, on 16th July 2018 the Harewood Food & Drink Project took over the day-to-day running of Muddy Boots Café following its sale by Keith Pitt. Keith, along with Carol and Norman Farrar, established the cafe in 2014 and developed it into a popular hub for both Harewood residents and visitors alike, gaining a reputation for both value and quality.

We're delighted to have the opportunity to build on their good work and to steer the café into the next stage of its development. We will always put an emphasis on providing good quality, home-cooked, locally sourced food in an environment that's accessible to all. We source whatever we can from the Estate itself and what we can't, we work with trusted local suppliers who share our philosophies on how food should be done, with love and with heart. We're keen to use our ownership of the cafe to engage with residents of Harewood and ensure that what we're doing has your full support and that we create something we can all be proud of. We're always open to suggestions on how we can improve our offering, so please let us know your thoughts, good or bad.

We've made a number of changes since we took over, with the intention to improve and expand the offering of the café. The most significant change has been the refurbishment we carried out in March 2019. We installed a new kitchen, new flooring throughout, new furniture and a new lick of paint - giving it a lighter, airier and more hygienic feel. Feedback we've received since we reopened has been excellent and hope you like it too. If you've not been since, come on down and let us know what you think.

In December 2018, we launched our evening openings, which have proved to be extremely popular and hope they have been a welcome addition to the village. They offer great quality food cooked by a fantastic young Yorkshire chef in Josh Whitehead, who we feel very fortunate to have here at Harewood. Since January we've opened two evenings per month and, due to high demand, we've decided to double these to four per month, starting in June. These will run on the first and third weekend of each month on Friday and Saturday. If you haven't been to one, why not come along? See what you think, we'd certainly love to see you there.

Our current premises license allows us to sell alcohol until 4.30pm, 7 days a week, which means that, up to now, we've had to apply for a Temporary Event Notice (TEN) to allow an extension to the restricted hours for these events. Businesses are limited in the number of



TEN's they can apply for in a year. As a result, we've recently applied to extend our licensed hours to midnight, 7 days a week and have also added an option for both live and recorded music. We felt this was the best approach to allow for evening openings, future events, private hire, quiz nights etc, so we weren't restricted in what we could potentially offer.

Some of you may have seen the blue notices pinned up outside the café and around the village with details of this application and we fully understand that you may have some questions regarding this. We appreciate that without the information in this letter our application may therefore appear slightly misleading. The café is located near to residential properties on Church Lane, the Mews and other nearby houses and we understand that there may be some concerns about noise and disturbances at night. We've found that the café tends to have emptied by 10pm during our evening openings and the atmosphere is always very civilised, they certainly don't attract a rowdy crowd. Live music at Muddy Boots will be very rare, with recorded music simply used in the background and not played at a volume that will be audible to surrounding properties.

We hope this letter provides some useful context around the application and also our future plans. We'll be running a Q&A session at the café at **5pm on Wednesday 22nd May** where we'd be happy to answer any questions you may have regarding the application, or our broader plans for the café. Or, if you'd prefer, please feel free to email and we'll respond to your queries in due course.

Yours sincerely

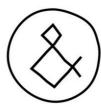
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