

Proposal for 37 Tarrant Street.

Name of Tenant: Juniper (currently OLH Partners trading as Juniper, intending to move from a partnership to setting up as a limited company)

Jennifer Le Page (current owner), Felicity Chadwick, Laurence East, Oliver Darby (to be equal shareholders in Ltd Co)

Address of current business: Juniper, 31 Tarrant Street, Arundel, BN18 9DG

Details of business:

Existing café business which has occupied premises at 31 Tarrant Street for 4.5 years. Good relationship with landlord and immediate neighbours, well connected with the local community. Responsible tenants who have successfully applied for a Premises Alcohol Licence. Rent paid throughout Covid closure restrictions.

Juniper is an intimate café that provides a small menu of food and drink, with emphasis on quality and simplicity. Jenny's unique selling point focuses on freshly baked homemade cakes with which she has established a great reputation. Along with a breakfast/lunch menu to complement this, Juniper provides an elegant and relaxing environment where people are able to enjoy the simple pleasure of food, drink and great service. The more recent developments of monthly supper clubs, begins to extend the offering and has been very warmly received by customers.

Our plan is to take the existing operation and to expand it. We will do this in two ways;

- By developing Juniper into a bistro style establishment and extending our opening hours to provide both daytime and evening dining experiences.
- To build on the unique selling point by introducing a deli/store that sells products made in-house eg; cakes, bread and preserves as well as locally sourced, fresh produce eg; veg, dairy and meat.

We intend to operate the licensed premises 4 days of the week, Wednesday to Saturday. Our evening offering will be available on Fridays and Saturdays, (open hours subject to change depending on demand and growth). We propose to create an establishment seating 28 covers. With a modest but smart open kitchen, we will be using high-quality domestic equipment to deliver our menu, avoiding larger scale, commercial extraction, electric and gas. These elements have all been discussed with contractors who are confident with the plans to fit domestic scale equipment in regards to these aspects. We hope that this consideration will not only allow us to succeed in creating a relaxed atmosphere but will also extinguish any concerns the landlord may have regarding residential property surrounding the establishment.

The team:

We are a dedicated, knowledgeable team with extensive experience and genuine passion for great food and service. With a varied team portfolio, we have the ability to develop Juniper further and reach its potential as a bistro, store and life-long brand.

Jenny is the current owner of Juniper and has been the sole operator since opening. She has built a strong following through consistently delivering high quality food, baking and service. Juniper received a Food Hygiene rating of 5 every year since 2018. She is very well connected

with other business owners in Arundel and surrounding areas. She has previously hosted a local artist in the Arundel Gallery Trail and continues to display her work. During enforced closures during 2020 and 2021 Juniper continued to trade when allowed, offering a take-away picnic box service and baking commissions. Juniper has previously undertaken private events on occasion, whilst more recently implementing a twice-monthly fine dining supper club. More personally, she is a mother of two boys and previously lived and worked in London in arts fundraising. She now lives locally in Lyminster and is Vice-Chairman of the local Parish Council. Jenny has been the face of Juniper through a very turbulent few years. The café, returning customers and business as a whole is a testament to Jenny and her excellent ability to run a quality establishment that is not only successful, but is an asset to the town.

Felicity currently assists in running Juniper alongside Jenny and has done for the last 2 years. With over 12 years experience of managing and working within hospitality, she has a wealth of knowledge and understanding of all aspects of the industry. Managing a restaurant in Cornwall, The Square at Porthleven, she was responsible for the entire running of the restaurant, café and delicatessen. During her time in Brighton she managed a popular pub, The Bath Arms and again was wholly responsible for all elements of the business and its running. Before moving to Arundel she worked with Ollie and Laurence at Wild Flor in Hove, assisting in the successful opening. She is a highly driven and organised individual, with a great understanding of people and how to deliver personalised and intimate service.

Ollie is a highly experienced head chef, who most recently was responsible for the setting up and opening of award winning restaurant, Wild Flor in Hove. Before this he has catered events for the Duke of York at Arundel castle, was head chef at Amberley Castle and worked in Michelin star establishments, such as Restaurant Tristan, who gained a star whilst Ollie was in the position of chef de partie. This means he has an extensive knowledge of how to manage high quality kitchens successfully.

Laurence is a knowledgeable and experienced chef with an extremely high quality portfolio. With dedication and passion he has been trusted at senior chef level at places such as; Portland in London, Berkolo in Sydney and Osip in Bruton, along with many more. Working alongside Ollie at Wild Flor and at Garlic Wood Butchery, their synchrony regarding cooking, produce and ideas is undeniable. Leading more recently to, creating and cooking the twice-monthly Juniper supper clubs.