



Roots and Seeds Limited  
Corner Cottage  
Back Street  
Ilmington  
CV36 4LJ

THE  
[ s c e n i c | s u p p e r ]

@ TODENHAM MANOR FARM

## Introduction

Our pop-up restaurant brings a new and intimate dining experience to the Cotswold Hills. The Scenic Supper mixes an intimate dining experience - an exciting menu and a gin bar with wine, beer and cocktails - plus the breath-taking scenery provided by the cascading Cotswold landscape.

The five-course taster menu of locally sourced inspired cuisine includes creations such as crispy braised lamb, pickled cabbage, celeriac remoulade and an onion dressing with a boozy strawberry and gin sorbet, lemon verbena meringue and strawberries for dessert. Intimate, bespoke 'glass houses' provide the seating for your evening, allowing beautiful vistas while you tuck in. Your experience at the Scenic Supper is all table service with food and drinks delivered direct to your table.

With 7 glasshouses with a capacity of 4, our evenings will be no more than 28 customers, and each evening being sold as 22 covers, giving us the flexibility to increase tables from 2 to 4 if needs be.

Benefiting from the onsite butchery and farm shop, The Scenic Supper would source all meat via Todenham Manor Farm. We believe our shared values both in the education of where our food comes from, sustainable farming and respect for local and seasonal produce mean that our choice of location in Todenham is perfect.

## Dates and Times

Our 2021 restaurant dates would be Wednesday, Thursday, Friday and Saturday nights from 12<sup>th</sup> April to 30<sup>th</sup> September. We have added Tuesdays in April to make up for loss of operating time due to the hospitality announcement from the government.

Guests are asked to arrive from 18:30, supper served from 19:00.

All guests will have left the premises by 23:00.

Use of the field is from February 26<sup>th</sup> to 17<sup>th</sup> October 2021. Time before opening consists of locating our glasshouses in the field and commencing with temporary water and electricity supply, both of which undertaken by the farm.

Time in October will be spent removing the glasshouses, bar and kitchen.

## Site Plan

Please see attached site plans previously sent over.

Our 10ft x 20ft converted shipping container kitchen will be sited and need sleepers to rest on with electric and water supplied directly. All preparation and onsite cooking will be taken place here, kitchen space signed off by Environmental Health.

Our container has been painted a 'forest green' to blend in with its surroundings and also is clad in burnt and oiled timber to fit in with the aesthetic of the site.

A waste pump to an IBC container that can then be emptied weekly. The IBC is sited in the staff car parking, a disused area that held pig sties.

The King Stone Gin Bar will be a temporary 10ft x 10ft burnt timber clad lean to with black corrugated roof, also sat on sleepers. The bar will share water and waste direct from the kitchen.

The Scenic Supper temporary signature glass houses will be timber framed and glazed for 2021 with stable doors and clad boarded backs. 7 stand-alone structures 6ft square, an installation themselves without feeling alien within the landscape. Each structure sits on 8, 2.5ft fence posts with a stud base. To protect the grass we will install 'grass reinforcement matting' which will be save a path being installed and reinforce repeatedly trodden ground.

## Security



Both kitchen and the bar will be locked each evening and Roots and Seeds Limited property will be covered by our own insurances. Closing and locking the main gate after the last customer would be our responsibility and all staff to leave not long after via Lower Farm entrance.

## Toilets

2 portaloos with hot wash stations to be left in the field for the duration of our event, these will be housed discreetly and in keeping with The Scenic Supper. These will be emptied every Tuesday before 5pm.

## Site Traffic and Parking

During the build process, all Roots and Seeds vehicles shall keep to agreed working spaces and not interfere with farm traffic. Vehicle movement will be kept to a minimum if none on the field other than the placement of both the kitchen and bar. A licenced telescopic handler operator will move both large items into the field on a good weather window.

In the booking confirmation email that all guests receive it is advised that guests arrive at Todenham Manor Farm via the A3400, Shipston upon Stour to Long Compton Road, to avoid more traffic through the village.

Whilst the Scenic Supper restaurant is live, both staff and customers will park in agreed areas on the farm and will be checked on by staff.

Staff will park on the hard standing disused pig sty area to the rear of our site.

Customer car parking will be to the front of the barns and grain silo, all on hard ground with adequate signage.

## Waste Management

All waste will be the responsibility of Roots and Seeds Ltd, recycling and composting all manageable items.

We have both a 660 litre General Waste Bin(40kg) and 240 litre Glass Bin(100kg) which will be collected each week. All waste water as previously mentioned will be stored in a 1000 litre IBC which will be removed by licensed waste removal teams each week

## Utilities

Our current usage of water stands at an estimate at 100 litres per evening, with an estimate of 500 litres a week at Todenham Manor.

We currently use 4500kw of electricity over a 10-hour period per event day.

Both electricity and water are supplied by the farm included in our agreed contract.

## Lighting

- LED lighting in both the kitchen and bar has been installed with decorative lighting inside the bar also.
- Subtle LED fairy lights at ground level will lead guests to the toilets from the bar.
- A 60m string of warm white LED festoons connect each glasshouse via the back ridge, as seen in photographs of last years.
- Each glasshouse has 1 LED warm Edison bulb above tables.
- All outdoor lighting to be turned off after last guests leave no later than 23:30.

## Licences

Premises licence held by Roots and Seeds Limited with Sam Lawson King holding a personal licence.

We hope this can be an exciting opportunity for both Todenham Manor Farm and Roots and Seeds Ltd.

Best regards,

Toby Baggott  
Director

Sam Lawson King  
Director

Scott Sullivan  
Director

