OHH Pubs Announces Fourth Site – More in Pipeline

Thursday 26 November, 2015

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- The George Inn, Braunton, Devon to re open Spring 2016

- Five AA Stars gained by Bear & Swan, Bristol

- OHH short listed for Publican Award

The family owned **OHH Pub** group, led by Mark Warburton (32) and based in the West County, has announced a joint venture with**Enterprise Inns** which will see the group open a fourth site in the Spring.

The two partners will make a £350,000 investment to transform the **George Inn** in Braunton in North Devon, to bring it up to the standard of OHH's other properties, which both have 5 AA Stars.

The **Swan and Bear** in Chew Magna near Bristol has just achieved the prestigious hall mark of the country's highest quality 'Inns with Rooms', to bring it in line with their **Old House at Home** near Castle Combe in Wiltshire and **Northey Arms** near Bath.

The Bear and Swan currently has 4 bedrooms which were introduced this year, with 2 more to be introduced the New Year. The Northey has just completed an annexe with the construction of 5 more bedrooms and a fully equipped conference room for business meetings.

The company expects to announce a fifth site in the coming weeks and has plans to expand quickly to achieve double figures within 5 years.

“Whilst turning a profit is vital, it is important to operate a company of which we are extremely proud – I believe we now laid the ground work from which to create a substantial enterprise," said Mark Warburton, MD of OHH, adding, “We're a family firm which has been in the licensed trade for over 30 years, with considerable experience of the business, and will remain 'hand-on' as we recognise the importance of having a motivated staff and understanding changing customer needs."

OHH identified The George as the prime target as its latest acquisition near to renowned Saunton Sands Hotel, over looking the 3-mile long stretch of beach which offers some of the best surfing in the country. Golfers are attracted by Saunton Sands Golf Club, which has two of the country's finest links courses. Nearby Barnstable also attracts a steady flow of business clientele. Research into the local demographics indicates that there is a potential clientele with a significant disposable income within a short distance of The George.

“We have looked at the local competition and are please to say it's of a very high standard – strong rival businesses are a fantastic incentive to drive the business forward and cut out inconsistencies. A diversity of local offerings attract greater numbers of visitors to the area, so every one benefits from the increased trade," said Mark who recognises that to succeed it's also important to capture the local community with reasonably priced, well kept drinks.

The substantial investment will bring The George into line with the group's other 5 AA starred properties. A complete overhaul will introduce the factors that have made OHH's current sites so successful. This will include consistent colour schemes, fixtures and fittings and layout accommodate a regular drinking trade alongside the diners. The quality of the bedrooms must be. The rooms, designed by Mark's mother, Sally, will project a coherent OHH brand image.

Wines by the glass

Mark and his brother Matt, joined the family firm from school. Mark has focus on operations, whilst Matt, now a qualified sommelier, naturally, is responsible for the group's wet sales. Matt's introduction of 'Le Verre du Vin' technology, which removes the air from opened bottles, means that the pubs offer an extensive selection of new and old world wines by 3 glass sizes: 125ml, 175ml and 250ml. The bars also stock a good range of ales, lagers and ciders.

The food is the remit of Roux-trained executive chef, Chris Alderson. Chris spends several months working with new chefs to ensure consistent standards and quality presentation. Chris gives his brigade

free rein to develop new dishes, which are introduced to the menu after his approval. Recognised by leading restaurant guides, including Michelin, the restaurants source local fresh quality produce to offer modern British food of an exceptional standard.

Publican Awards 2016

OHH has been short listed as a finalists in the prestigious national**Publican Awards 2016** for 'Best Accommodation Offer' for multi site operators. The winner will be announced at a glittering awards ceremony at Battersea Evolution in London on 15th March.

www.morningadvertiser.co.uk/Running-your-pub/Events-Occasions/Publican-Awards-2016-The-Shortlist

Editors' Notes: Photos and menus available.

About OHH: The Warburton family has been in the licensed trade for over 30 years, since David (a former IBM engineer) and wife Sally bought the Pride of the Forest in Bristol. The company employs three generations and extended family members. 1983 saw the acquisition of The Old House At Home, Burton, firstly as tenancy, buying the freehold a few years later. Sons Matthew and Mark joined the family firm from school. A second venue, The Crown at Tolldown was leased in 2003, followed by The Northey in 2004. Investment in the properties saw the Old House At Home and the Northey Arms achieve 5 star rating as Inns with Rooms by the AA. The Crown tenancy was sold back to Wadworth's Managed House Estate in 2013, as part of a deal which facilitated the purchase of the Northey's freehold. Also in 2013, The Bear and Swan, a Fullers tenancy, was added to the OHH portfolio, to which 5 luxury boutique bedrooms have been added.

A traditional ivy-clad free house, the **Old House at Home** offers warmth, great atmosphere, delicious food, fine wines, guest ales and beers. The addition of bedrooms means guests are now offered luxury pub accommodation close to Badminton, Bath and Castle Combe.

Northey Arms set in the Wiltshire countryside in Box, just 10 minutes' drive from Bath. With free Wi-Fi and elegant bedrooms, the hotel has a traditional restaurant and a cosy pub. The individual rooms at Northey Arms have period features and stylish decor, and all have a TV and work desk. Rooms also feature a luxury modern bathroom with free toiletries, fluffy bathrobes and slippers. Featured in the Michelin Guide, Northey Arms restaurant serves a creative British menu using fresh, local produce.

A homely village 18th century pub, **The Bear and Swan** is a country retreat located a few minutes outside from Bristol, close to the airport. The pub has been at the hub of village life in Chew Magna for hundreds of years and is popular with locals and visitors alike.

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