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## **Pugh's Garden Kitchen – Response to Licensing Objection 7 Mill Street, Abergavenny**

### **Overview**

We acknowledge the concerns raised by nearby residents regarding the alcohol licence application for Pugh's Garden Kitchen at **7 Mill Street, Abergavenny**. However, many of the points raised are based on misunderstanding the scale and nature of the proposed operation. The Garden Kitchen will operate as a **small, food-led venue** designed to enhance Abergavenny's vibrant high street dining scene—not as a bar, nightclub, or late-night drinking establishment.

### **1. Scale and Frequency of Events**

Pugh's Garden Kitchen intends to host a **maximum of one small evening event per month**, with all events concluding by **10 pm**. Events will be **ticketed and pre-booked**, typically attracting fewer than 60 guests, and focused on local food, wine tastings, and community dining experiences. The venue's primary business remains daytime café and restaurant service.

By comparison, Mill Street and the wider Abergavenny town centre already accommodate a variety of licensed premises, including restaurants, hotels, and public houses that trade well into the evening. The Garden Kitchen's contribution will be **limited, low-impact, and complementary** to the existing hospitality mix.

### **2. Noise and Nuisance Management**

The Garden Kitchen premises are **fully enclosed**, with no outdoor amplified music or late-night entertainment planned. Any background music will be kept within permitted decibel limits appropriate for a dining environment. The building design and surrounding urban setting naturally absorb and limit sound. Customers are typically **local families and couples** rather than late-night drinkers, making the risk of antisocial behaviour extremely low. Given these factors, the likelihood of the venue generating noise beyond that already present on a busy Abergavenny high street—with vehicular traffic, deliveries, and existing licensed trade—is **minimal**.

### **3. Vehicle and Parking Considerations**

The Garden Kitchen sits on Mill Street, where vehicle and pedestrian movements are already well established as part of the town's retail pattern. Most evening guests will arrive **on foot** from the local area or use nearby **public parking facilities**, meaning no disruption to residential zones. Events take place after retail hours, when local traffic flow is naturally reduced.

### **4. Local Licensing Context**

Within a short radius of 7 Mill Street, there are numerous responsible licensed premises—restaurants, hotels, and supermarkets—all operating successfully and safely under the same licensing framework. The Garden Kitchen will be smaller in capacity and quieter in atmosphere than many of these businesses. Granting this licence simply brings the venue in line with surrounding establishments and **supports local economic activity and evening-time trade**.

#### **5. Planning Classification, Lease Terms, and Business Model**

It is important to note that any type of entertainment venue or “discotheque” would require a complete **change of use** under planning law. Such premises fall under **Class D2 (Assembly and Leisure)** consent, which Pugh’s Garden Kitchen does not hold, nor intend to apply for. In addition, our **lease agreement with the landlord of 7 Mill Street** explicitly restricts the use of the premises to **retail and café operations**. This agreement prohibits any change of use to an entertainment or leisure-based business such as a bar or nightclub. Therefore, even if we wished to operate in that manner — which we do not — we would be **contractually prevented** from doing so under the terms of our lease. If any future proposal were to involve activities of that nature, it would require not only a new planning application and public consultation process but also **formal landlord approval and renegotiation of the lease**, neither of which are being sought or intended. However, this is **not the model of our business**. The Garden Kitchen operates on a balanced format of approximately **50% retail/shopping and 50% café**, with a focus on daytime trade and occasional, relaxed food-led events. This clearly differentiates the business from any form of entertainment or nightclub activity.

#### **6. Commitment to Responsible Operation**

Pugh’s has a long-standing reputation across South Wales for running **community-focused, family-friendly venues**. The management team is committed to responsible alcohol service, staff training, and open communication with nearby residents. Should any concern arise, the Garden Kitchen will work promptly with local authorities to ensure full compliance and neighbour reassurance.

#### **7. Testimonials from Rogerstone Residents**

Please also find enclosed **testimonials from local residents in our Rogerstone location**, who both live in the area and regularly attend our monthly food events. These letters highlight the **positive community impact, excellent behaviour of attendees, and minimal disruption** experienced by neighbours at our existing venue. We are confident that the same standards of care, professionalism, and respect will be upheld at our new Abergavenny location.

#### **Conclusion**

The proposed licence for Pugh’s Garden Kitchen at 7 Mill Street, Abergavenny will enable

**occasional, well-supervised, food-led events** that contribute positively to the town's local economy and dining culture. The suggestion that the venue will operate as a "discotheque" or encourage "antisocial behaviour" is wholly inaccurate and inconsistent with both the business model and Pugh's established reputation. We therefore respectfully request that the committee **grant the alcohol licence**, recognising that the premises will operate responsibly, at a modest scale, and with negligible impact on local residents compared with the existing commercial environment of Abergavenny's high street.

**Submitted on behalf of:**

Pugh's Garden Kitchen  
7 Mill Street, Abergavenny

