



Dorset
Council

Licensing Sub-Committee

Date: Thursday, 21 September 2023
Time: 1.00 pm
Venue: Council Chamber, County Hall, Dorchester, DT1 1XJ

Members (Quorum: 3)

Les Fry, Andrew Starr and Sarah Williams

Chief Executive: Matt Prosser, County Hall, Dorchester, Dorset DT1 1XJ

For more information about this agenda please contact Democratic Services
Meeting Contact 01305 224202 elaine.tibble@dorsetcouncil.gov.uk

Members of the public are welcome to attend this meeting, apart from any items listed in the exempt part of this agenda.

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Agenda

Item	Pages
8. SUPPLEMENTARY INFORMATION 2	3 - 38

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At a glance...



STONEWOOD

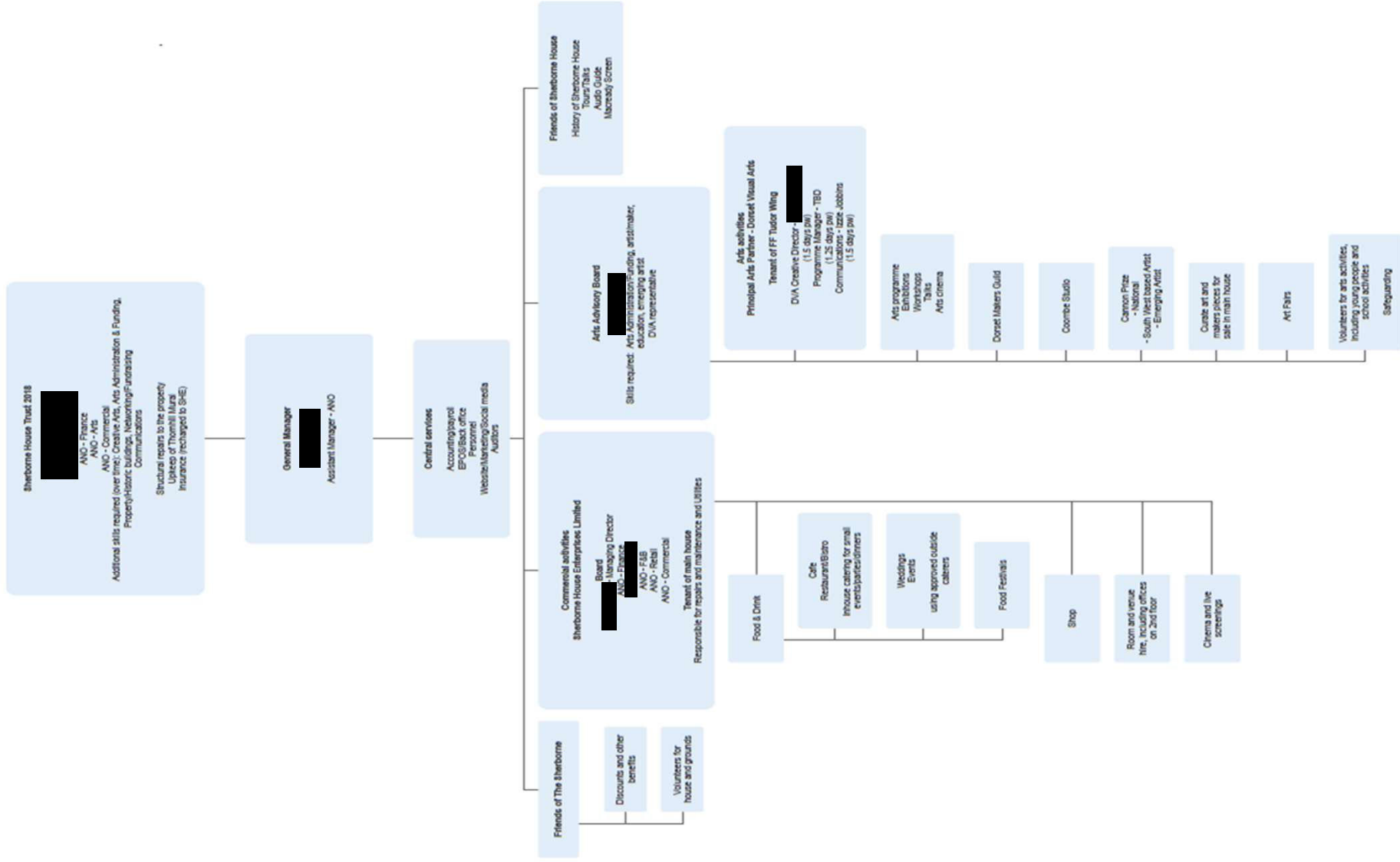
Celebrating 50 years

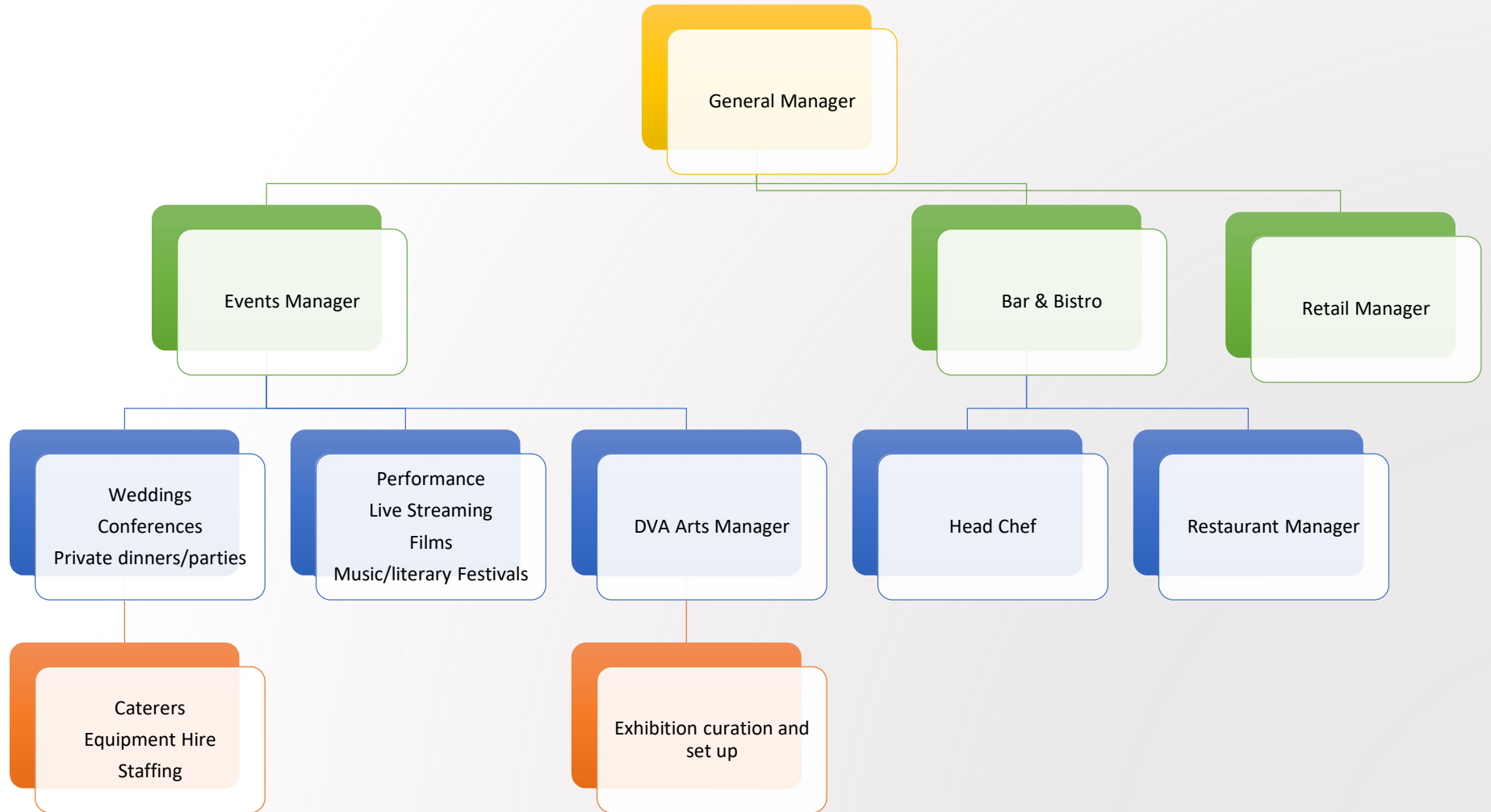
Page 4



The Friends of Sherborne House







Managing Director
Brixton and Up Cerne Sporting Clubs
20016 - 2022
Wiltshire & Dorset

Managed every aspect of a business and ran upwards of 150 'sporting days' for high-net-worth clients over three country estates.

Managed a rearing program of 250,000 game birds for sale to other sporting estates.
Revenues of circa 3.5 million, 7 game keepers and 50 seasonal staff.

Owner
Fig leaf Pubs Ltd.
2009 – 2016
Cerne Abbas, Dorset

Tenant and landlord of Palmer's Brewery pub, The New Inn. A 16th century coaching inn near Dorchester. Responsible for a total overhaul of the existing Grade II listed premises, creating a 12-bedroom boutique gastropub.

Good Pub Guide Inn of the year 2015, Good Pub Guide Landlord of the year 2011, Good Pub Guide Dorset Dining Pub of the year 2012, 13, 14, 15.

Consultant
Leading Quality Assurance
2004 – 2008
Worldwide

Carried out comprehensive unannounced quality assurance audits for 5-star hotels and resorts worldwide. Responsible for maintaining the standards of (amongst others) Claridge's, The Dorchester, Leading Hotels of the World, Rosewood, Jumeirah, Orient Express Hotels, Oberoi.

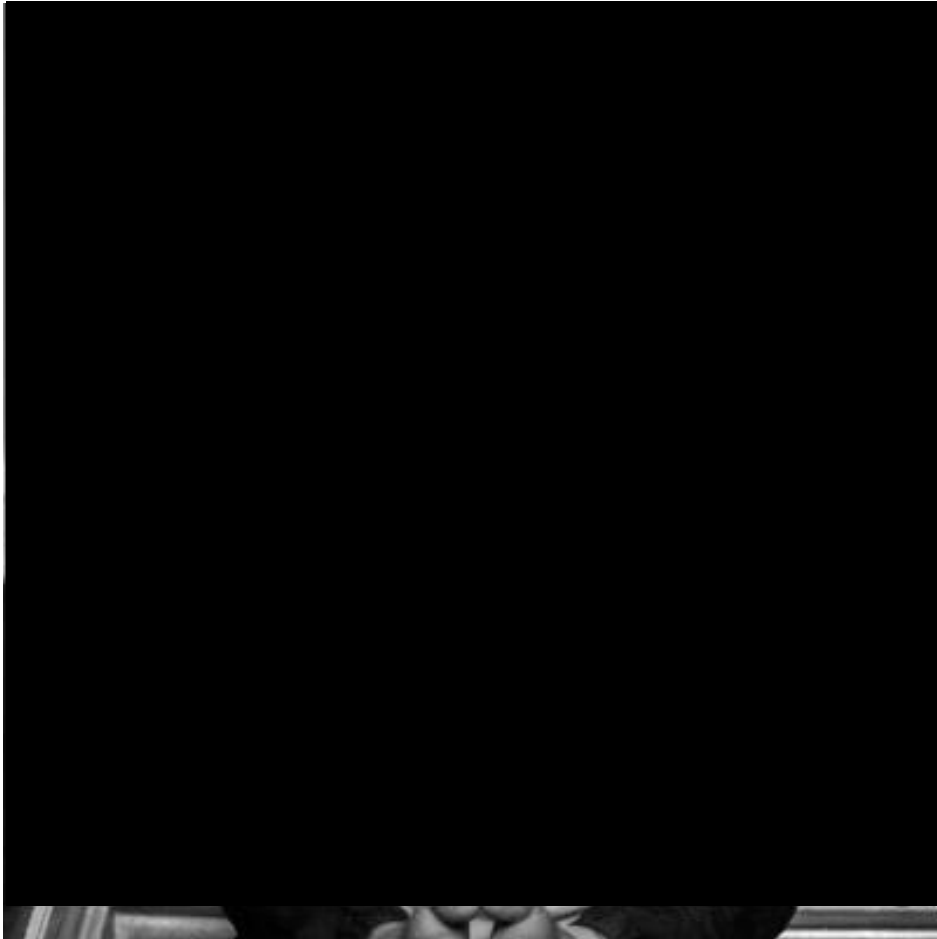
Director – The Establishment Ltd
1999 – 2003
London

Responsible for overseeing the refurbishment and relaunch of some of London's best-loved and well-known pubs, including The Chelsea Ram, Builders Arms and Thatched House.

Opened outside catering and equipment hire business – venues included Bank AIG, Royal Academy, Christies, Natural History Museum

Inspector
Inspector Michelin Hotel and Restaurant Guide, UK, and Ireland
1995 – 1999

Full time inspector of hotels and restaurants for the world-renowned Michelin Guide.



■■■■ joined Dorset Visual Arts in autumn 2022 having worked on delivering the 2022 Dorset Art Weeks event. Establishing a career in visual arts event management and curation across Wessex, ■■■■ has worked with many artists, galleries and arts organisations as well as helping curate exhibitions for The Arborealists, of which he is a member. He is also a member of The Society of Graphic Fine Art. Working mainly in graphite, he is never happier than when walking and making work in and about Dorset and sometimes further afield on Dartmoor, Exmoor or the Black Mountains.

His vision is for DVA to now expand it's offer to Members to create more opportunities for Dorset artists and makers, to develop partnerships with south west arts organisations and to reshape the delivery of Dorset Art Weeks events after a challenging few years for all, including a new 'interval year' event and the launch of The Sherborne in 2023.

■■■■■ joined Dorset Visual Arts in February 2022. She assists our members, set up and manages the Young and Emergent Artist Group, and produces the monthly E-News.

■■■■■ has worked in the arts sector and arts administration for over 4 years as well as being a practicing artist. She has a Fine Art degree from Central Saint Martins, UAL. Her own work explores memories, humour, and archiving. She often uses papier-mache and model making techniques to create sculptures and objects. She displays her sculptures alongside audio pieces in installations reflecting the stories and memories they are based on. She has an interest in community art and supporting the work of emergent artists.



The staff and their activity are managed by DVA board members. These members give their time voluntarily to the organisation and consist of:

- [REDACTED] - Artist and finance
- [REDACTED] Ceramicist
- [REDACTED] - Designer + Founder + Editor of Evolver Magazine, the South West's Free Arts and Culture Guide
- [REDACTED] - Curator + Project Manager, Dorset County Hospital Arts Programme
- [REDACTED] - Artist + Head of Art, Sherborne Preparatory School



- The Cannon Prize

- An annual prize, the Cannon Prize, to be awarded by an independent panel of judges and funded by the Cannon Foundation, to (a) a visual artist and (b) an emerging artist, each working primarily in the Southwest.



WHAT'S ON

Page 12

WINTER | SPRING 2023-24

DORSET
VISUAL
ARTS



BECOMING

23 OCTOBER - 31 DECEMBER

Our launch exhibition *Becoming* celebrates local art and the creatives who have supported and inspired the renovation of Sherborne House and its transformation into The Sherborne, Dorset's landmark venue for arts and events. Featured artists: Kirsten Palmer, Amanda Wallwork, and Paul Jones.

DVA: HOMECOMING

23 OCTOBER - 31 DECEMBER

Homecoming explores a diverse range of work and practice by some of DVA's artists, makers, and designers as the organisation establishes its new home at The Sherborne.

THE SHERBORNE TREASURES

PERMANENT EXHIBITION

Discover the Historic Collection, featuring Sir James Thornhill's epic mural depicting the Story of the Calydonian Hunt, and the preserved original features of our Listed mansion.





THE SALON COLLECTIVE

07 JANUARY - 10 MARCH

One of Dorset's most novel artistic communities, *The Salon Collective* is a special interest group who support each other's professional creative development through peer review, critical debate, and investigative exploration. This original exhibition gives open-all-access to their artistic work and process.



PURBECK LIGHT YEARS

Jeremy Gardiner

17 MARCH - 07 MAY

Renowned local artist Jeremy Gardiner presents work on a national and international stage. Many of his paintings, prints, and digital works take inspiration from Dorset – its coast and modernist art history. *Purbeck Light Years* exhibits his work alongside others across all of The Sherborne's inspiring art spaces.



MAKING DORSET

14 MAY - 30 JUNE

Home to some of the UK's finest makers and crafters, this immersive exhibition showcases work from members of DVA's Making Dorset Guild. Each maker presents their own thought-provoking work alongside a counterpart piece of their chosen favourite artist from elsewhere.

The Sherborne will be participating in Dorset Art Weeks in 2024.

THE BIG DRAW

Twice a year, we invite you to drop-in-and-draw at The Sherborne. Taking inspiration from the House, exhibitions, or resident artists. Work created gets promoted on The Sherborne's website and social channels.

FAMILY WORKSHOPS

1st Saturday of the month

Explore creativity as a family with one of our fun workshops.

Find out more at thesherborne.uk/familiee

SHERBORNE ARTS AWARDS

Our annual Sherborne Art Awards celebrate local artists – from competitions and commissions to exclusive bursaries, we champion the best from the Southwest.

Find out more at thesherborne.uk/awards



MUSIC

Explore the creative relationship between art and music

Art & music social club
Creative gigs
Drawing events

Find out more at thesherborne.uk/music

FILM

Discover the world of Cinema with DVA at The Sherborne

Live streams
Monthly movie night
Youth film club

Find out more at thesherborne.uk/film



NEXT GENERATION WORKSHOPS

For ages 14 - 18

DIGITAL FILM | FINE ART | EXHIBITION PRACTICE

A fortnightly meet up for young artistic minds. Led by an experienced subject specialist, our Next Generation workshops aim to encourage exploration of the arts and help young, aspiring artists produce work and develop their own independent voice. For more information, XXX XXXX XXX.

VOLUNTEERS

Become a volunteer and be part of the daily buzz at The Sherborne. With front of house, behind the scenes and exhibition roles available, there's plenty of ways to get involved. Full training will be provided, and some expenses may be available for eligible candidates. For more information, XXX XXXX XXX.



BECOMING

Part 1

04 NOVEMBER, AM & PM

Our *Becoming* exhibitors share their Sherborne House stories.

HOMECOMING

The future of DVA

18 NOVEMBER, AM & PM

Featured artists in conversation with DVA's Creative Director Paul Newman.

BECOMING

Part 2

11 NOVEMBER, AM & PM

The Friends of Sherborne House introduce its historic works.

MAKERS

Half dozen

03 DECEMBER

Six makers share interactive stories about their presented collections.











SMALL BITES

- Focaccia** anchovy/roasted onion/rosemary
- Warm flat breads** olive oil, tapenade, houmous and garlic
- Tomato and basil pizzetta** (thin slices of warm pizza)
- Welsh rarebit** add bacon or a poached egg
- French onion soup** with rouille topped crouton
- New England chowder** with fresh bread
- The Sherborne shrimp cocktail**
- Roasted field mushrooms** garlic, spinach, a poached egg, and focaccia
- Partridge and pear pâté** with a sloe gin compote and Melba toast
- Twice-baked, three cheese soufflé** with a beetroot salad
- Local charcuterie plate to share**

LUNCHTIME SALADS FROM THE COUNTER

- The Sherborne salad** chicken, bacon, avocado, soured cream dressing
- Pumpkin** with spelt, pomegranate and feta
- Panzanella** with heirloom tomatoes, burrata, and garlic croutons
- Roasted aubergine** and curried yoghurt
- Chickpeas** with miso and peanut butter
- Add grilled chicken with a warm flatbread



1850

MACREADY'S

1867

café and brasserie

MAINS

- Fillet of hake** with peas, chorizo, clams, mussels, samphire, and potatoes
- Steamed mussels marinière** chilli and garlic/Thai curry with frites (starter/mains)
- Chargrilled Bagnell's Farm Devon ruby red rib eye** with field mushrooms and frites add Bearnaise, peppercorn, black garlic butter
- Slow-cooked shoulder of lamb** with white bean cassoulet
- Roast pork belly** with creamy mash, red cabbage and apple sauce
- Beetroot and red onion tarte tatin**
- Spiced baked celeriac** with raita, mango, and coriander

MACREADY'S COMFORTS

- Salmon and smoked haddock fishcake** with spinach, and chive butter sauce (starter/mains)
- Bagnell's Farm Devon ruby red beef burger** with skinny fries add bacon, Montgomery cheddar, jalapeno pepper, chilli or dill pickles
- Steamed steak and kidney pudding** with creamy mash and French beans
- The Sherborne fish pie** with lobster
- Fresh pappardelle carbonara/pesto/spinach/basil** and Parmesan
- The Sherborne mac and cheese**
- Risotto** with roasted butternut squash, ricotta, and sage



gluten free



gluten free option available



vegetarian



vegetarian option available



vegan



vegan option available



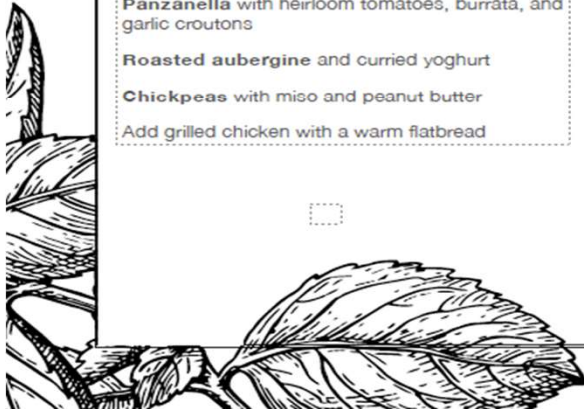
takeaway option available

BREAD OVEN

- Flat breads** with humous/taramasalata/shredded duck/venison/honey and sesame/tahini
- Thin crust Roman style pizza, available in two sizes
- Serrano ham, pepperoni, mozzarella, and San Marzano tomatoes**
- Smoked salmon, rocket, crème fraîche, salmon caviar, tomato, and fresh mozzarella**
- Pulled pork, smoked pineapple, cheese, and tomato with bbq sauce**
- 'Dorset hot', local charcuterie with chilli**
- Margherita, classic tomato, mozzarella and basil**
- Florentine, spinach, Parmesan, poached egg and hollandaise sauce**
- Artichoke, peas, mozzarella with rocket, mint and Parmesan**
- BBQ duck, black bean sauce, and pomegranate**
- Add extras – anchovies, blue cheese, rocket, cherry tomatoes, mussels, prawns, mushrooms

PUDDINGS

- Guiltless crème brûlée**
- Dorset apple tart** served warm, with vanilla ice cream
- Steamed treacle sponge** with custard
- Chocolate marquise** with berry compote
- Selection of ice creams and sorbet**
- Sweet pizza** Nutella, marshmallow, honey, nuts, ricotta, figs, peaches, cherries or pear
- Selection of local cheese** with warm bread, nuts and honey



Whites – 6 by the glass £6 to £9

Aromatic and fruity

Chevanceau Blanc
Côtes de Gascogne, L'Eclat, Domaine de Joÿ **ORG**
Chardonnay, Domaine des Pourthié
Chenin Blanc, Steen Op Hout, Mulderbosch
Riesling, Watervale, Jim Barry Wines
Albariño, Ruta 49, Bodegas Viña Cartin
Malagouzia/Assyrtiko, Theopetra Estate
Pecorino Superiore, La Canaglia, Fontefico **ORG**
Pouilly-Fumé, J. de Villebois

Crisp and mineral

Verdejo, Mesta **ORG**
Avesso, Vinho Verde, Leme
Falanghina/Chardonnay, Anima Osca, Tenimenti Grieco
Grüner Veltliner, Löss, Weingut Rabl
Sauvignon Blanc Estate, Lomond Wines
Gavi di Gavi, Fossili, San Silvestro
Pinot Blanc, Dopff Au Moulin
Chablis, Domaine Grand Roche

Rich and Textured

Muscadet Sèvre et Maine sur Lie, Chasseloir, Chéreau Carré
Viognier/Viura, Inmácula, Tandem
Rioja Blanco, Edicion Limitada, Nivarius
Côtes du Roussillon Blanc, Château de l'Ou **ORG**
Chardonnay, Omaka Reserve, Saint Clair
Santenay, Clos des Champs Carafe, Antoine Olivier

Rose – 2 by the glass

Cabernet Franc Rosé, Viña Echeverría
Primitivo Rosé, Tramari, San Marzano
Syrah/Vermentino Rosé, 1753, Château de Campuget
Côtes de Provence Sainte-Victoire Rosé, Château Grand Boise **OR**

Reds - Savoury and spicy

Syrah, El Campeon, Bodegas Paniza
Carignan, Dom Ici, Côtes Catalanes, Dom Brial
Tempranillo/Merlot, Ars In Vitro, Tandem
Rioja Reserva, Bodegas Ondarre
Merlot, Origin, Saint Clair
Côtes du Roussillon Villages, Les Millères, Domaine Gardiés
Pinotage, Groot Constantia
Initial de Desmirail, Margaux

Robust and powerful

The Black Shiraz, Winemakers Reserve, Berton Vineyard
Primitivo di Manduria, Talò, San Marzano
Malbec Classic, Piattelli Vineyards
Carmenère 'TH', Peumo, Undurraga
Crozes-Hermitage 'Terre d'Eclat', Domaine de la Ville Rouge
Ribera del Duero Crianza, Áster

Silky & supple

Desir, Château Oumsiyat
Nero d'Avola, Viteze, Colomba Bianca **ORG**
Château Julien, Bordeaux
Barbera Appassimento, San Silvestro
Pinot Noir, El Compadre, Viña Echeverría
Vale de Mata Tinto, Lisboa
Chianti Classico, Badia a Coltibuono **ORG**
Pinot Noir 'Peninsula, Paringa Estate



Page 23





HAND WASH



HAND LOTION



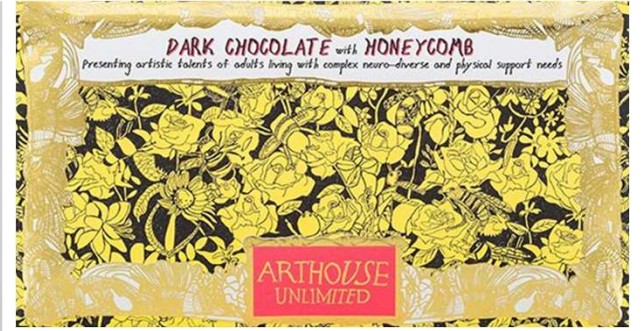
ROOM SPRAY

As part of promoting the sustainability promise at the heart of The Sherborne, a branded refill station will help to communicate this important narrative.



Candle refill to be fully wrapped with a branded label to seal at the top. Wrapping to be colour matched to the candle outer.

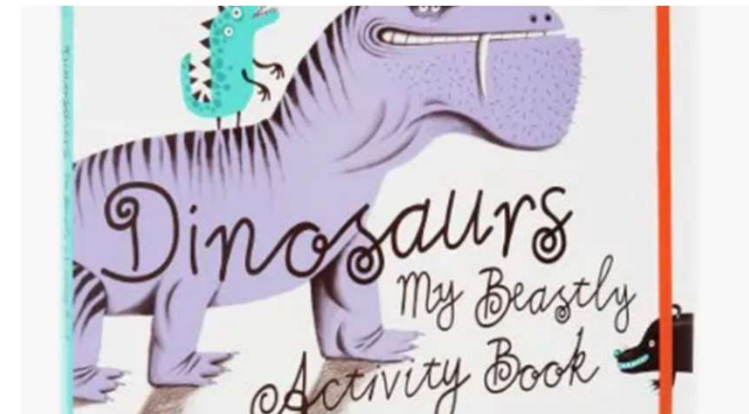
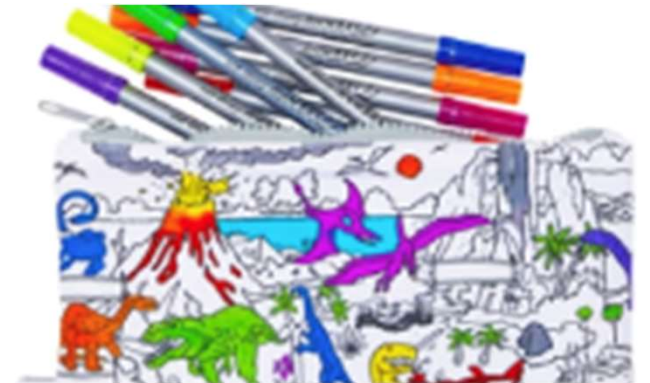








Page 27









The Cannon Collection – to include
Chateau Latour - 1983
Chateau Beychevelle – 1986, 96
Chateau Canon – 1988, 89, 95, 2009, 14
Chateau D’Yquem - 1988, 96, 2008
Chateau Palmer – 1986, 89, 2005, 13, 16
Chateau Talbot – 1989,
Chateau Cissac – 1996
Chateau Margaux - 2001
Vosne Romanee 2010
Various Magnums to include 2004 Romanee Conti
Various Vintage Ports – 1955 - 1977
Sold @ cost plus 25% to cover VAT and replenish





G03 – Drawing Room

Slates – Little Greene – Slaked Lime 105
 Mouldings – Ardurbrite Sovereign Gold No. 8
 Panel Centres – Hardy Fabrics Melrose - Jade
 Ceiling – Rose of Jericho – Venetian White

Venetian White

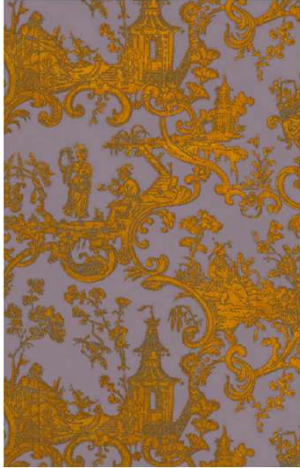
Slaked Lime™ (105)




F04 – Purple Chamber

Slates – TBC
 Mouldings – TBC and Ardurbrite Sovereign Gold No. 8
 Panel Centres – Zuber Custom Print Gold and Farrow and Ball Brassica Wallpaper
 Ceiling – Rose of Jericho – Venetian White

Venetian White



G02 – Hall

Slates – Little Greene – Slaked Lime 105
 Mouldings – Little Greene – Wood Ash 229 and Ardurbrite Sovereign Gold No. 8
 Panel Centres – Humphries Weaving More Silk – Champagne SSY058
 Ceiling – Rose of Jericho – Venetian White

Venetian White

Slaked Lime™ (105)

Wood Ash™ (229)




F02 – Red Room

Slates – Little Greene – Slaked Lime 105
 Mouldings – Little Greene – Wood Ash 229 and Ardurbrite Sovereign Gold No. 8
 Panel Centres – Humphries Weaving Caroline Damask – Berspoke Ridgewell Colour
 Ceiling – Rose of Jericho – Venetian White

Venetian White

Slaked Lime™ (105)

Wood Ash™ (229)



SK-1282-264



Page 34

Work space



'Hybrid working' by the hour/half day/day
Limited numbers of full-time membership
App based book/pay/entry

Loo designs



Page 35





The Inner Circle
Annual Membership - £58

- 10% discount in the shop
- 10% discount café/restaurant (up to 4 people)
(excludes soft drinks and alcohol)
- Priority booking on workshops
and events
- Members' annual summer drinks
- Quarterly newsletter
- Free Birthday cocktail



Hidden sculpture garden

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