

## Gav's Fish and Chips

### Opening Statement and Proposal

Gav's Fish and Chips will be a takeaway food business, selling a high quality, locally sourced product. The planning application is being made for a small catering trailer (3.4m x 2m), and this trailer is solely for the use of my business, Gav's Fish and Chips. The intension is to open part way through the 2023 summer season, with plans of opening from early April through to late October in future years.

The application is being made for a small parcel of land located just off the road from Troytown Farm shop down to the Campsite. Here, fresh, locally caught pollock will be battered and served with chips, along with other seafood options, such as Lobster and Mackerel. All seafood will be purchased locally from fishermen Jacob Burns and Ross Hicks of Gwendra Fishing. Aswell as fish, locally reared meat will also be served; Downs Farm Beef Burgers and Troytown Pork. The long-term goal is to have a food business which serves solely St Agnes produce – potatoes from Westward Farm, salad items from Tamerisk Farm, and meat products from Gwendra Fishing, Downs Farm and Troytown Farm.

The proposed parcel of land located on Troytown Farm current use is Agricultural. Although for a while now it hasn't actually been literally used for farming – no crops are grown here, and the cattle hasn't grazed this land. Currently it's running a little wild, with camping and farm equipment being stored here, along with kayaks and punts. So, the introduction of a commercial food business will help provide the land with a purpose again, enhancing peoples experience of St Agnes.

The trailer itself is discussed in further detail within the document attached 'Proposed Structure'. But, to touch briefly on the set up, and how a high-quality product will be served, here are a few details. The trailer will be a pod style, with 1 large serving hatch along the long front wall. There will be two 19kg propane gas bottles situated in a secure, gas safe box just by the hitch at the front of the trailer. The gas will power the majority of equipment within the trailer – 3 pan fryer and hot storage, griddle, and bain-marie. During service the trailer will also be hooked up to an electricity source run from the 'toilet block' located on the campsite. This will power the fridges, freezer, internal lights, and a few other small appliances within the trailer.

People love fish and chips by the sea. Visitors *and locals* will be able to see Jacob and Ross out in the Gwendra (SC10) *and Helgi Mor (SC18) during the day* fishing round *Annet, the Western Rocks and right out towards Bishop Rock Lighthouse*. Then, come the evening, they will be able to sample the catch for their dinner, *overlooking the fishing grounds that their meal has been caught from*. This, from my experience of working in the *Shop and Post Office for over 5 years*, is what so many visitors are looking for and what St Agnes is crying out for. There are many people who ask where they can buy/eat local fish, and on St Agnes, there is nowhere. This is the market I am looking to fill.

Pre Covid, St Agnes had a pub that was open seven days a week for food and drink, Coastguards Café open six days, High Tide Restaurant three nights a week, and Covean Café, open for drinks and cakes two days a week. Going even further back Covean and Coastguards were both run full- time as Cafes. Now, the only options for visitors are the pub, which has been closed on Tuesday evening and all day Wednesday and Coastguards Café which is still open six days (closed Sundays). From my experience just over the past 2 years working in the shop many day visitors are highly disgruntled and disappointed at the lack of amenities on St Agnes. This feeling has also been felt by the visitors staying on the island, and then even more so the locals whose businesses are therefore being affected by fewer day visitors, and then also the café and pub who would get overrun at times and simply cannot deal with it due to there not being the eatery options like on other off islands.

A new food outlet on St Agnes, offering fresh ideas and serving local produce is of great need, and will help to retain current visitors staying on the island who may have been getting 'bored' of what is on offer, or simply just hoping for fresh ideas to enhance their holiday experience. Along with this, many more people today are looking to purchase local produce, so being able to get this on St Agnes is a great reason for someone to want to either stay on the island, or just visit for the day. Over time, I would expect the number of day trippers to increase and reach levels of the past. When visitors hear of a new offering on another island, they often want to try it for themselves, and it would be my intention to serve such a high quality, fresh produce, that I could potentially retain a lot of these customers. If all these aspects can increase the number of people visiting St Agnes, this can only do great things for the local economy.

Since the plans were released to the locals of St Agnes a huge amount of support has been provided. Some of this support has come in the form of written letters, which can be seen in the file attached, 'Letters of Support'. Aswell as the locals, conversations have been had with The Turks Head, Coastguards Café, and with Rosie Felton at Covean who does pizza two nights a week. All these food businesses have come forward to me personally giving their support, and we have had positive conversations together looking at how our businesses can work positively together.