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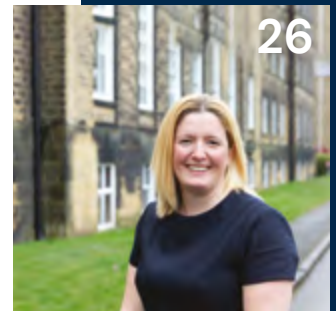
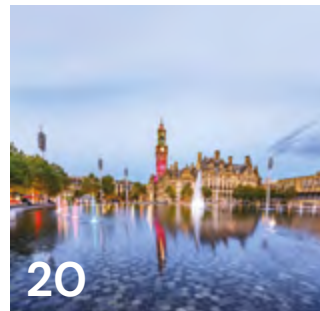


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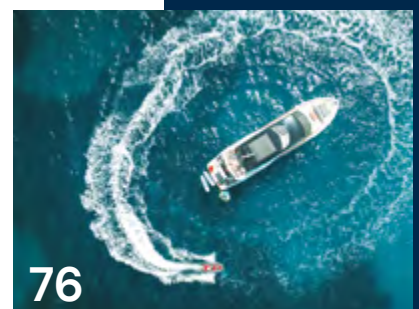
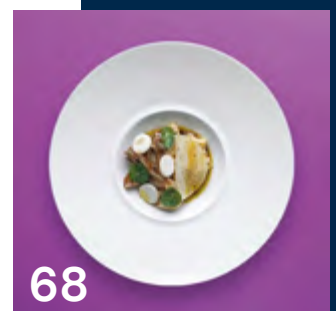
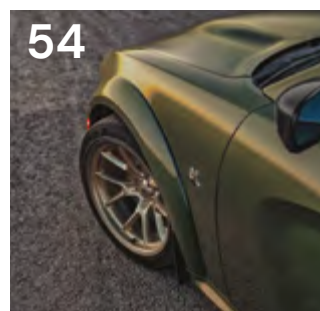
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Contributors Round up



Recipes Terry Laybourne

As the owner of 21 Hospitality Group (21HG), Terry has his roots in the North East and has worked here for more than 35 years. His Newcastle-based restaurant group includes 21, The Broad Chare and St Vincent on Newcastle's Quayside; also Café 21, Saltwater Fish Co, and Porterhouse within the Fenwick department store. He also operates a Café 21 from Fenwick in York and has a bistro at The Lakes Distillery, in Cumbria.

He was the first chef in the region to bring a much-coveted Michelin Star to Newcastle shortly after he opened 21 Queen Street on Newcastle's Quayside.

In 1998, Terry was awarded a 'Catey' (celebrating the best in the UK hospitality sector) for Independent Restaurateur of the Year. Awarded an MBE in 1998 for services to the restaurant and tourism industries, Terry began his training in some of Europe's finest hotels, returning to the region to spend eight years as lead chef, building a formidable reputation for the Fishermans Lodge restaurant in Jesmond Dene, Newcastle.

It was in 1988 that he and a his small team went solo to establish 21 Queen Street which has evolved into the much larger 21HG. In 2006 Terry was awarded a life time achievement award at the Northern Hospitality Awards. Terry has been a member of the Academy of Culinary Arts since 1998.



Travel Geoff Moore

After joining the Merchant Navy at 18 then entering the superyacht industry in 2007, Geoff has had the privilege of travelling to all four corners of the globe as a crew member on board some of the yachting industry's most prestigious vessels. Fast forward 20 years, whilst the days of transporting and looking after celebrity guests are behind him, he now runs West Nautical from its global headquarters in Newcastle upon Tyne.

They offer a range of nautical services, with a special focus on curating and organising unforgettable luxury superyacht holidays to the world's finest destinations.



Business Wayne Halton

Wayne has worked in the North East for more than 35 years both as a newspaper journalist and a senior PR practitioner. Before moving into PR and launching his own successful consultancy, he worked in the news room at The Journal and was Business Editor at The Northern Echo.

His experience stands him in good stead to provide insightful and honest articles about issues affecting the regional economy and business environment. He will chew the fat and sit toe-to-toe with some of the biggest names and rising stars in the North East business world. As a specialist in B2B communications, he will conduct a new series titled Big Business Interviews, highlighting and humanising successful business owners in the region. This long-form interview will be published in every forthcoming issue of Portfolio.

Wayne will also be responsible for managing a range of new editorial columns where business people candidly share insights and observations that have helped shape them and their business journeys.



Wine David Harker

David's interest in wine began in the early 1980s in Dennhofer's restaurant in Durham, after learning that there was more than two types of grape. David was curious about the different wine grapes in use and that he could make informed choices about which wines to try if he knew more about the varieties.

Following several wine qualifications, David's hobby became his profession when he took on the ownership of Newcastle Wine School. The Wine School runs wine tastings, wine courses, private events and wine tours for customers in Newcastle and across the North East.

Since leaving school at sixteen, David's life has followed many paths including a spell in local government, three years at Newcastle University, accountancy training and Chief Executive of Durham County Cricket Club.

Allow us to reintroduce ourselves...

Editors notes from Cassie Moyse

I am delighted to share our second Yorkshire edition of Portfolio North and our first in 2023.

Our expansion into Yorkshire has led us to commit to bringing you six editions a year packed with all the latest and biggest news, exclusive business interviews and lifestyle features from across Yorkshire. This follows five years of publishing and building the Portfolio North brand in the North East, with 24 magazines published, millions of views online and dozens of events.

We couldn't have done this without the support of our Launch Partners; Schofield Sweeney Solicitors, Together Money, Grantley Hall, Rishworth School and Bradley Hall. We also have some fantastic articles from a range of businesses including Manor House, NWR Hygiene, a roundup of the Top 10 Businesses in Yorkshire, as well as our regular What Makes Me Tick and Ask The Entrepreneur series.

We also have features from our four amazing contributing editors; experienced journalist and PR-guru Wayne Halton is our Business Editor, renowned restaurateur Terry Laybourne of 21 Hospitality Group is our Contributing Recipes Editor, Wine School owner and expert David Harker acts as our Contributing Wine Editor, and yacht charter business owner Geoff Moore is our Contributing Travel Editor.

We're here to shout about the fantastic property and business opportunities that Yorkshire has to offer - from its robust and dedicated business community to its outstanding lifestyle businesses, bars, restaurants, hotels. We're passionate about the North and we want to tell our readers about the impressive achievements and milestones which come from its businesses.

It's all about supporting one another to create better places to live, work and socialise. Portfolio North exists to promote businesses and to help them in creating a bigger and better customer and client base, to create job opportunities and see direct, indirect, and induced economic activity which comes from businesses across all sectors. As an experienced Marketing Director, I understand the importance of PR, brand building and marketing - so my priority is to create a great platform and audience for businesses across the North.

A particular element of the publication which I think serves us very well and that I am proud of is our distribution strategy. The magazine is complimentary, we choose who receives it and each area we target. From local people of influence to business owners, investors and high-net worth individuals. We distribute directly to those people, drop magazines in the best hotels and cafes and deliver to prestigious residential areas.

Part of our journey since launching has included building our digital presence, adapting and implementing new technology along the way. We want our website to be a hub of breaking news, and our readers benefit hugely from our quick coverage and promotion on social media. We began receiving a raft of press releases, so we decided to take the next step in creating an easy-to-use self-upload platform for PR professionals and business owners to use to submit their good news.

Each story is approved and formatted by the team, so we can maintain a high standard of news and presentation, while also creating the opportunity for us to share even more stories.

Thank you all for reading.



Cassie Moyse
Director, Portfolio North

News from across Yorkshire

Leeds Digital Festival launches a packed festival programme



Leeds Digital Festival is launching a packed festival programme with over 240 events registered. The Festival is designed to inspire and encourage collaboration with the aim of promoting the strength of the sector in the city to a global audience.

Delegates can attend the Festival in person or virtually with a range of events from the region's leading digital organisations, including Accenture, Microsoft, KPMG, BJSS, TPP, Lloyds Bank, Leeds Building Society, Codurance, and Snowflake. It runs from 18 to 29 September at a host of venues around the city.

The Festival will be attended by Paul Scully, the Minister for Tech and the Digital Economy, along with other guests, including Clare

Barclay, CEO of Microsoft UK. Commenting on the launch, Stuart Clarke MBE, festival director, said: "The Leeds Digital Festival continues to evolve to meet the needs of industry. This year hundreds of events will inspire delegates and encourage collaboration to highlight the strengths of the digital community in the city."

"The programme has something for everyone, with events ranging from a data conference and kids coding club to sustainability, cyber-security, AI and computer-aided design with Burberry. There is lots of help for entrepreneurs seeking to launch a business with advice on sourcing startup investment, networking, inspiration and learning."



Cole Waterhouse– Planning secured as £185m Leeds Urban Village moves forward

Joint venture partners Cole Waterhouse and Tonia Investments have secured a significant amended planning consent for Leeds Urban Village, a £185 million mixed-use, residential led scheme in the East of Leeds city centre.

The partnership acquired the 3.8-acre site in May 2022 with full detailed planning permission for 1,012 apartments across five towers with commercial space on the ground floor.

Following the purchase, Leeds-based DLG Architects and landscape specialists Exterior Architects were appointed to review the scheme design with a focus on enhanced placemaking and a significant review of its wind mitigation features.

Having worked closely with a range of stakeholders through the summer including Leeds City Council,

a Section 73 Minor Material Amendment Application was submitted in December 2022. The planning approval will mean there are wholesale changes to the building's elevational and public realm design. Wind mitigation measures have also been substantially improved through changes to the towers' form and massing.

Leeds Urban Village will deliver 1,012 residential apartments across five towers ranging from 13-23 storeys and will include 478 BTR apartments. The ground floor spaces will accommodate retail, food and beverage as well as a considered range of resident amenities such as a shared pantry, cinema, gym and a 'library of things' – appliances and useful equipment for people to borrow.



Esh Construction– £6.4m Rotherham active travel schemes to be delivered by Esh Construction

Work has commenced on a £6.4 million scheme that will improve bus, cycling and walking connectivity into Rotherham town centre following the appointment of contractor Esh Construction.

Led by Rotherham Council, the combined scheme known as Sheffield Road Cycleways and Maltby Bus Corridor will create an active travel corridor and promote the use of buses and cycling for short commutes, encouraging a shift away

from using car as the more conventional mode of transport.

Over 2km of cycle routes will be introduced on the A6178 Sheffield Road and Westgate between the town centre and the Borough boundary at Tinsley. On the A631 route into the town centre, Maltby Bus Corridor will be developed to bypass areas of congestion on the existing bus network.

Esh Construction Divisional Director,

Steven Garrigan, said: "As design and build contractor, we concluded the Stage 1 design phase in spring this year and are pleased to officially mark the start on site with Rotherham Council. We are currently working on three projects that will promote active travel in South Yorkshire – combined we will deliver highway realignment works on more than 12km of roads across the region."

Schofield Sweeney awarded 'Employer of the Year'

Schofield Sweeney was named 'Employer of the Year' at the Bradford Means Business Awards 2023. The award recognised their excellence in offering a strong investment in their colleague's wellbeing and work/life balance.

"It's better to keep hold of the good people that you have and build the team from there," said Graham Sweeney, Managing partner at the Yorkshire based law firm.

The firm has also been shortlisted for eight awards at the Yorkshire Legal Awards 2023. The awards are a recognition of excellence in the legal industry. Ann-Marie Keighley, Associate Marketing Manager, said: "We're incredibly proud of this achievement. It wouldn't be possible without the hard work of our amazing team and the support of our clients."

The finalist categories are:

- Partner of the year
– Craig Burman, partner
- Rising star of the year
– Elizabeth Foster, solicitor
- Commercial property
- Residential property
- Litigation & dispute resolution
- Private client
- Lawtech initiative of the year
- Law firm of the year: Medium





Over one third of SMEs' overheads in Leeds spent on international banking fees

Wise, the global technology company building the best way to move money around the world, has today released new research which has revealed that Leeds-based SMEs spend an estimated third (34%) of their overheads on international payment fees when using traditional banks.

Across Yorkshire, it is estimated that the average business spends almost £428,000 on international payment fees, this came just shy of the North East, where they spend an extra 8%.

The survey, conducted with 1,500 SMEs across the North of England and Scotland*, showcased the struggles for smaller to medium sized

enterprises when it comes to business expansions, given the hands they are dealt around international payment fees as a result of sending and receiving payments via traditional banks.

It is therefore unsurprising to learn that 29% of Leeds-based SMEs are put off from operating internationally, due to the high costs of international banking services.

Given fraught international conditions when it comes to overseas banking, over a quarter of SMEs in Leeds (26%) claimed that exchange rate volatility had been one of their biggest challenges and a barrier to success over the last year.

Yorkshire-based specialist construction company eyes growth as it celebrates 10 year anniversary

Yorkshire-based construction specialist, Henley Group, is celebrating its 10-year anniversary with an 85% increase in YOY sales and a brand-new state of the art office in Wakefield to accommodate its expanding team and further establish itself as one of the UK's leading specialist construction companies.

The investment in office space and new hires comes as Henley Group reports not only an 85% increase in YOY sales but also a rise in operating profits of 192%. It is on track for circa £12m+ turnover this financial year.

The Company has invested significantly in its team within the last 12 months, hiring seven office-based employees and bringing the permanent team number to 23. The brand-new headquarters enables further space for the business to expand, with ten more hires forecasted by mid-2024. Henley Group also employs 80 contracted tradesmen and operatives and is looking to employ 15 more workers in this sector within the next 12 months.



The new two-storey office occupies over 6000 ft², with brand new facilities and excellent motorway access within easy commuting distance for key management and staff. The re-location will

not only accommodate the growing team, but the area has an excellent talent pool of skilled operatives and managers within the construction sector, which will help to further facilitate expansion plans.



Leeds commercial cleaning firm bought by investor

Growing Leeds-based Commercial Cleaning firm, Nova, has just undergone a buy-out after their investor, David Ruddy, the previous owner of Biochemica Group took on 70% of the business during COVID-19, saving 48 jobs.

By enlisting Industrial Chemist and Investor, David Ruddy as a key person of control within Nova, the firm held on to their loyal employees and client base and continued their growth across Leeds and the UK. The buy-out comes ahead of time and despite economic difficulties, the Brazilian-born owner and founder - Mara Alves, has managed to grow the business to a point where she is able to take back full ownership.

Mara not only benefitted from David sharing her vision, but also from his 25 years' experience in business and chemistry has been advantageous for this West Yorkshire company which continues to enlist his help

with legionella management for her client base.

David Ruddy commented: "Selling my first business, Biochemica Group, to Veolia was something I felt strongly about to move my team to the next level. Veolia were the best fit for my team and their growth. I then discovered Nova at the start of COVID, I met the team and decided to approach Mara to become the MD. We had a plan to have a staged buy out. When this happened ahead of schedule it proved investing in the right people pays off. Now working in partnership together we have exceeded both our expectations."

Founder Mara Alves added: "Resilience is the key to achieve any goals, even the hardest ones. The road is long, but the destination makes the trip worth it. I work alongside some great and experienced people who want to see the business succeed, which is a fantastic boost."

Founders of Elsworth Kitchen launch new venue



After some 5 years in business, owners of the well-loved Skipton restaurant, Elsworth Kitchen, have decided it is time to start a new chapter and move on to a new and exciting venture.

Bruce and Rebecca Elsworth launched on to the Skipton foodie scene in 2018, with their first co-owned business, dazzling locals with their relaxed and friendly approach to hospitality.

And their wholehearted enthusiasm for making people happy with their delicious dishes attracted a staunchly loyal customer base. The news of the sale comes 15 months after this dynamic duo discovered the 14th century hydro powered historic water mill, High Corn Mill, just a 3-minute walk away from their Coach Street base. They had been searching for a venue from which to launch Bruce's nutritional food brand.

Co-founder Rebecca Elsworth commented: "Bruce and I were invited over by Andrew (the landlord) in May last year and we can honestly say that it was love at first sight. We soon realised the versatility of this historical space; it was so much more than just a space to run "The Good Energy Chef" from."

Whilst their new venture only launched in January this year, Elsworths at the Mill is quickly making a name for itself as a unique setting for memorable occasions from weddings and supper

clubs to wine tasting and business away days. Its scenic setting alongside the Leeds & Liverpool Canal, coupled with its rustic, yet beautifully thought-out interiors, which feature original beams and Yorkshire stone, makes for a unique, bright, and open plan space from which to enjoy the Elsworth's hospitality.

A culmination of over 50 years of experience in the hospitality and catering industry for this pair, makes this union most extraordinary and whilst Bruce Elsworth's early career was spent as an innovative executive chef at The Angel at Hetton Rebecca managed a wide range of restaurants such as The Devonshire Arms. This next chapter sees a new era of creativity for the couple.

Co-founder, Bruce, added: "I'm incredibly excited to spend some time creating in my new kitchen at the mill, alongside my sous-chef. And with an incredible event line-up including our popular supper clubs, this is just the beginning, and we hope to welcome our wonderful community soon."

A new home for the Elsworths, the mill will play host to countless unique, original, and memorable moments over the forthcoming years. And the couple are keen for the community to be involved in their themed dining evenings, dinner parties with musical accompaniment and speaker events.

Azets celebrates five year milestone of pioneering literacy volunteer programme in Bradford



Azets, the Top 10 UK Accountancy firm, is celebrating five years of volunteers from their Bradford office giving 1:1 online literacy support to help build a better future for emerging young readers.

Chapter One harnesses technology to enable volunteers to give children vital reading support from their workplace through an online platform.

Volunteers are paired with primary school children aged 5-7 years old experiencing disadvantage, meeting them virtually for 30 minutes each week throughout the academic year. They read stories and play games together that build fluency, comprehension, phonics, and most importantly, foster reading confidence and enjoyment.

Victoria Wainwright, Office Managing Partner at Azets said: "We are proud to have taken action to make a difference to the lives of young readers and offer

flexible online volunteering opportunities to our team that help to build a better future for the next generation. At Azets, our purpose is to improve the lives of our colleagues, clients, and communities in a sustainable way, and our commitment to Chapter One really brings this meaningful purpose to life." Azets encourages supporting charities close to local towns and offices.

David Taylor, Year 1 teacher in Bradford whose pupils have been paired with Azets volunteers added: "I think the volunteers should know just how much of a difference they are making to these children's lives. It's not just about teaching them to read, it's about their overall confidence. If they're given that boost of an extra half an hour a week of someone reading with them, an adult's time dedicated just to them, then it really does have the power to transform their lives."



Leeds engineers launch recruitment drive

A Yorkshire firm of engineers is ramping up recruitment as it looks to invest in new talent to strengthen its team and support planned strategic growth.

Leeds-based RWO, which provides engineering services such as civil and structural design, roads and drainage design to house builders, construction companies and developers from its Park Place-based head office, is looking to create up to 10 roles over the rest of the year.

These include additional senior engineers and technicians who will significantly contribute to the current workforce as the company invests further in frontline operations and services.

Demand for its services away from its traditional northern heartland has seen a raft of projects secured by RWO in London, Southeast England and the Midlands with customers who include Countryside Partnership North East, Taylor Wimpey, Bellway Homes,

Story Homes and Barratt Developments.

A strong pipeline of work across the board will contribute to further growth as RWO boosts its workforce, resources and skills. Ross Oakley, managing director of RWO, said the firm is planning for expansion over the next 12-18 months.

"We are busier than ever with millions of pounds worth of work secured for the next few years. We are investing to support growth and increase our footprint with the additional resources and skills, which will enable us to continue to service new customers as well as long-standing ones.

"These are exciting times as we help companies and organisations leverage technology to improve the lives of their staff and customers. We are seeing the next chapter of the business unfold, laying firm foundations for future success as we continue to go from strength-to-strength."

Yorkshire-based expert shares his views on new Alcohol Duty Tax Reform

Following a government announcement in March, August 1st marked the first day of the end of the blanket alcohol duty freeze. Chancellor Jeremy Hunt's tax reforms will see levies rise in line with inflation at 10.1%.

The change in prices will pair with an increased duty on drinks with a higher ABV percentage, which was planned as part of alcohol duty reforms in 2021. For wine lovers, consumers will see a 44p increase in the price of a bottle of wine that has an ABV of more than 12.5%. A bottle of port will increase in price by £1.30. Andy Braithwaite, Managing Director at Ellers Farm Distillery, spoke to Portfolio North about how the tax reforms will affect those in the alcohol industry and consumers.

"The duty rate hike, especially for products falling under higher ABV brackets, has put immense pressure on distillers, but also on consumer's pockets. For example, our Dutch Barn Orchard Vodka with its ABV of 40%, is facing the brunt of the duty increase, along with our Y-Gin and a selection of our Small Batch Spirits range, will also now incur significantly higher duty payments.

"Unlike other drinks categories like beer and cider, reducing the alcohol content in spirits is a much more complex decision. As a result, distilleries like ours,



which solely focus on premium spirits with specific ABVs, are among the worst affected by these reforms. These unique spirits require precise ABV percentages to maintain their distinct characteristics, which makes any alterations impractical without compromising on quality and consumer experience.

"The UK remains one of the highest taxed countries for alcohol, and we sit a long way off the likes of our counterparts in Germany for example. Whilst these duty reforms pose a considerable challenge

to our business, it is consumers who are ultimately paying the price – it's reflected on bar menus and on supermarkets shelves.

"We sincerely hope that policymakers and industry leaders will take these concerns into consideration and provide a more balanced and pragmatic approach to the alcohol duty reforms. This will not only support the growth of distilleries like ours but also uphold the diversity and richness of the UK's spirits industry."

Property experts swap brochures for paint brushes



The Bradley Hall Leeds team enjoyed a day out of the office in August, as they swapped their property brochures for paint brushes and helped with the revamp of Yorkshire Children's Centre. Yorkshire Children's Centre is a remarkable charitable organisation that has been transforming the lives of children, young people, and families

across Yorkshire for over 35 years. Its unwavering commitment to supporting families in need has earned it a reputation as a vital pillar in the local community. The organisation offers a wide range of services and support, including child development programmes, family support initiatives, early years education, mental health support and much more. The

visit by staff from Bradley Hall followed the charity's decision to give its centre a makeover, with the team rolling up their sleeves and supporting their decorating efforts to further enhance its facilities and create a nurturing environment for the children who rely upon its services. David Cran, Managing Director of Bradley Hall Yorkshire, expressed his enthusiasm for supporting the Yorkshire Children's Centre and the profound impact they have on the lives of local children and families. He said: "The aim has been to help create a welcoming, warm environment for the children who visit the centre and we're delighted to have been able to lend our support to their efforts.

"Over the course of almost five decades, The Yorkshire Children's Centre has provided such a vital service to thousands of families across the county, helping to improve the lives of young people and inspire real change, so to be able to help give a little back to an organisation which gives so much to our communities is fantastic. We're proud to have been involved."



Huddersfield Giants Women in Business latest event

Huddersfield Giants saw that over 30% of their fanbase were women, which led them to launching 'Giants Women In Business' in late 2017 with the very first event taking place in 2018.

Huddersfield Giants Women in Business offers great opportunities and networking for business-driven women to provide insightful and helpful information to grow.

Holding 3 events each year, the goal for attendees is to connect, inspire and learn. With a speaker telling their own success journey, often from humble beginnings, a speaker with passion who will motivate and encourage others, and a final speaker with a real business take away lesson.



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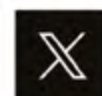


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Yorkshire appointments

Businesses across Yorkshire have announced recent appointments to their teams, welcoming skilled members to companies across the region. We look at four key appointments at firms across Yorkshire.



Leigh Davenport,
Azets,
Tax Partner

Azets, the top 10 UK accountancy firm, has appointed Leigh Davenport as a Tax Partner to support the firm's continued growth and increased demand for specialist tax advice in Yorkshire.

Leigh, a Chartered Accountant, has gained extensive experience during a 25-year career at KPMG and PwC, advising some of Yorkshire's largest public and privately-owned businesses; from family and owner managed to private equity backed and listed companies.

Leigh's role at Azets will be to provide practical support to a diverse range of SME clients, as well as managing complex tax issues, accessing relevant tax incentive opportunities and implementing tax planning.

Commenting on his appointment, Leigh Davenport, who will be based in Leeds said: "Azets continues to grow rapidly in Yorkshire and I am looking forward to playing a key role in the development and expansion of the team who are committed to delivering high-quality support and value to clients in Yorkshire and across the UK."



Jason Taylor,
Portfolio North,
Head of Client Relationships

Portfolio North has announced the appointment of Jason Taylor as Head of Client Relationships. Jason, who hails from Huddersfield, will focus on the development of the Yorkshire arm of Portfolio North.

His appointment will support the team in welcoming more Yorkshire-based clients on board and will assist in raising their profile and the awareness of their businesses in the region.

Following five years of successful publications in the North East, the expansion into Yorkshire will replicate the success of 23 issues of Portfolio and will allow the team to deliver six editions of the magazine each year.

Jason Taylor said: "I am thrilled to have started my role with Portfolio North and am really looking forward to meeting businesses across Yorkshire to see how the magazine can assist them with reaching customers. Yorkshire is a large area with some really fantastic and innovative companies calling the region their home."



Robert Molnar,
HMi Elements,
Managing Director

HMi Elements, a leading supplier of Zone 1 and Zone 2 certified hazardous area HMI and Data Acquisition hardware for the oil and gas industry, has announced the appointment of Robert Molnar (Bob) as their new Managing Director.

With an extensive background in naval defence, a wealth of experience in the oil and gas industry, and a successful career spanning over three decades, Bob brings a fresh perspective to the company's leadership team.

Originally hailing from Toronto, Canada, Bob made the United Kingdom his home in 2010. Throughout his career, he has collaborated with numerous grassroots companies to major players in the oil and gas industry, as well as the aerospace sector.

Bob expressed his excitement about joining the HMi Elements team, stating, "I am thrilled to be part of HMi Elements, a company that has already achieved so much in the industry. I look forward to working with the team and leveraging my experience to drive innovation, strengthen our relationships with clients, and foster growth within the company."

Donna Bellingham,
Shackletons,
CEO

Shackletons, the Yorkshire-based heritage furniture brand, announces the appointment of Donna Bellingham as new Chief Executive Officer. Donna's strategic hire is a pivotal move to strengthen the leadership team and support the business through further growth.

Donna has led boards through acquisition, recession, and growth. She joins Shackletons following 18 years as CEO of Parker Knoll, Duresta and Collins & Hayes, all premium furniture brands within the Sofa Brands International stable. Donna stated, "I am delighted to be joining Shackletons and having the opportunity to work alongside talented people in all areas of the Group. The leadership team has already achieved remarkable success in revitalising the business since its acquisition five years ago, re-establishing this premium brand as a key player in the contract furniture for senior living sector."



Bradley Hall to market space in £31m Leeds development

A fast-growing property specialist is to market a commercial unit in a prominent residential block being constructed in the heart of Leeds city centre.



Bradley Hall is bringing to market a prominent ground floor commercial unit in the £31million Springwell Gardens development on Whitehall Road, Leeds.

The 4,037 sq ft unit features a prominent shop frontage and will benefit from high levels of footfall and passing traffic.

Springwell Gardens will act primarily as a residential block and will house 223 one-, two- and three-bedroom apartments over 16 stories. The development is expected to be completed by September 2023.

Springwell Gardens will be located on Whitehall Road which is a five-minute walk to Wellington Place and its one million square feet of Grade A offices, alongside multiple bars and cafes.

The development is also 0.6 miles South-West of Leeds train station and 0.7 miles South West of Trinity Leeds Shopping Centre.

David Cran, managing director – Yorkshire at Bradley Hall, said: "I am overjoyed to be able to bring to market the commercial units at such a prominent and highly anticipated development as Springwell Gardens.

"Springwell Gardens was singled out as one of the best places to invest in a buy-to-let in the north of England by The Time recently and has received other notable acknowledgements showcasing why this development is one to sit up and pay attention to.

"We opened the Yorkshire operation of Bradley Hall in 2020

covering predominantly valuation and lease advisory and building surveying services. Since then, we have grown our partnerships across the region and our service offering to cover commercial agency, with plans in the pipeline for residential agency also as the team grows.

"Being able to market such an exciting project with our relatively young commercial arm of the business here in Yorkshire is fantastic and is a testament to the reputation of our North East operation, as well as the work we have done throughout Yorkshire over the last three years. I am sure this will be the first of many fantastic projects we are able to bring to market in Leeds and the wider region."

In the real world of real estate

Manjit Virdee, Commercial Property Partner at leading Yorkshire law firm, Schofield Sweeney, shares his latest update on changes to the law and how you may be affected.



Class "C5 - short term lets"

The new use class "C5" will be distinct from the existing use class relating to dwelling houses ("C3").

Airbnb rentals and serviced apartments may be affected, preventing new purchasers from being able to let their properties if a council removed permitted development and refused to grant planning permission.

The Renters' (Reform) Bill

This Bill is set to abolish section 21, 'no fault' evictions, after a fixed term expires, or a periodic tenancy expires. Giving tenants security of tenure and confidence to challenge landlords without fear of losing their tenancy.

Measures of the Bill include:

- All tenancies will operate as a rolling monthly periodic tenancy.
- The tenant will need to give two months' notice to leave the premises.
- More comprehensive possession grounds when a landlord wishes to sell or occupy the property, making it easier to repossess when there are significant rent arrears or if there has been anti-social behaviour by the tenant.

- The ability for tenants to request to keep pets in the home, and therefore landlords can no longer unreasonably refuse.

Overseas entities

Those holding property in England from overseas had to register their beneficial owners at Companies House within six months of 1 August 2022.

It is a requirement to maintain the register annually, even if there are no changes. Failure to comply will lead to significant fines and criminal sanctions.

MEES

(Minimum Energy Efficient Standards)

MEES are a key part of the Government's drive towards net zero. It is now an offence to let a commercial space with an EPC worse than an E, even in the middle of a lease term. This will change to worse than a B rating from 2030.

From December 2028 it will be unlawful to continue to let a domestic property with an EPC of worse than a C and from 2033, all homes when being sold must have an EPC of at least a C.

The Building Safety Act 2022

The act includes changes to the law and a new regulatory framework for higher-risk residential buildings.

It also covers:

- Fire Safety Order in workplaces and other premises.
- Limiting residential leaseholder liability for defective cladding in existing buildings.
- Powers to prohibit developers from carrying out development if they have failed to contribute to the remediation of their existing defective building.
- An extension on the limitation period under the Defective Premises Act 1972 to 15 years in respect of buildings constructed after the Act came into force and 30 years in respect of pre-existing buildings.
- Prescriptive sales and re-gearing will also be affected.

If you are a developer, owner, landlord, tenant or contractor and would like to speak to our real estate team about how any of the above impacts you, get in touch at enquiries@schofieldsweeney.co.uk or 0300 124 0406.



Schofield Sweeney complete acquisition of landmark building in the heart of Leeds

Two floors at The Granary, Leeds have been acquired by White Rose Education.

The Granary is a Grade 2 listed local landmark with a proud history dating back to 1777. The building is in the heart of Leeds and has been substantially redeveloped to offer 20,000 sq ft of top-quality office space.

After significant interest, White Rose Education was pleased to be the successful bidder.

Tony Staneff, Founder of White Rose Education, "We are delighted with The Granary. The property has recently been substantially redeveloped and is now one of the most advanced office buildings in Leeds.

Our ten year commitment to the building is part of a growth initiative and we will use this as offices, training facilities and media work. We expect over 80 staff members to eventually work from the property."

"Schofield Sweeney have been absolutely fantastic guiding us through this transaction in particular dealing with very tight timescales and for accommodating our bespoke needs."

Pardeep Khela, Director at Schofield Sweeney, "I am thrilled to get this deal over the line. The transaction was substantial in terms of value, complexity

and timescales. A big thank you to Tony at White Rise Education and Elizabeth at Knight Frank for their help on this. I look forward to working together on new projects in the future."

Real estate legal services provided by Pardeep Khela and Lorraine Hammond, Schofield Sweeney.

If you are outgrowing, selling or developing your business premises, Schofield Sweeney's real estate team can bring the clarity and detailed protection you need.

Future business investment: a bounce back is coming.

There's no denying that the last few years have been challenging. The pandemic, the war in Ukraine, a cost of living crisis, rising interest rates and a controversial budget all created the perfect economic storm; one that UK businesses and consumers have found themselves caught in the middle of.



As property finance experts for nearly 50 years, Together has experienced many economic shifts in the property market. To help their customers navigate these uncertain times and consider future investment opportunities, they compiled an in-depth report exploring commercial and residential property market trends, backed by their own research and industry partner contributors. And while the results highlight a challenging landscape, there are in fact significant opportunities across the property markets.

Spotlight on Bradford

Bradford could be an area to watch for astute investors looking to get ahead of the curve, having already been named as UK's City of Culture 2025.

Once an industrial powerhouse, Bradford has for many years seen a decline in its fortunes as neighbouring Leeds enjoys an economic and cultural renaissance. But as remote working becomes more commonplace and more businesses make Bradford their base, demand for both residential and commercial property could be on the up.

What makes Bradford a potential target for investors?

1. Investment in regeneration

There is already major regeneration investment taking place, in the residential market and with money being ploughed into the economy, local business and office spaces, retail, transport, and residential – encouraging more people and businesses to make Bradford their home.

The £260 million Broadway Shopping Centre opened in 2015 and is home to over 80 shops and restaurants. And since 2010, total investment in regeneration and infrastructure projects has hit around £1 billion.

2. Affordable property

Bradford is also renowned for its affordable properties. The average price for property in Bradford stood at £156,193 in September 2023, according to Zoopla, 58% lower than England's average which stood at £368,000 in September 2023.

For buy-to-let investors, the gross rental yield will be very attractive, too. Attracting students, young professionals and families, some properties in the BD1 area can offer a rental yield between 8-10%, while the national average stands at 3.3%.

3. A thriving local economy

There are over 16,000 companies in Bradford, ranging from small start-ups to nationally recognised brands such as Morrisons, Yorkshire Building Society and Hallmark Cards. A growing economy with an expanding population of businesses and workers demands more offices, houses and shops, and therefore demands investment.

4. A young, well-educated, and fast-growing population

Bradford has a young population – one of the youngest in the UK. It's growing too, and is set to increase by more than 10% over the next 20 years to over half a million. Students most often rent apartments in Bradford. This automatically means that a significant student population at the University of Bradford represents a secure rental market for acquisitive investors with a steady stream of tenant demand. Bradford's large and growing young population also makes it home to the workforce of the future.

For more insights into the property market, download Together's Property Market Report by scanning the QR code below.

To talk to their local expert about your property finance needs, contact Matt Boggan, Corporate Relationship Manager on 07716 083 282. Any property used as security, including your home, may be repossessed if you don't repay your mortgage.

You have property ambitions. Together can help you reach them.

- Together are market leading property finance experts with a common-sense approach to lending. They support individuals, businesses and property professionals to realise their ambitions by making finance work for them.
- Over the last 50 years, they've offered a range of mortgage and secured loan products to individuals and businesses who are typically underserved by mainstream lenders.
- They have a strong team of experienced professionals operating nationwide, all of whom are focused on supporting customers' ambitions with their short-term and long-term funding requirements.



together.

The Yorkshire region welcomes commercial washroom solutions provider, NWR Hygiene Group.

North East Entrepreneur Chris Lowery founded commercial washroom services company NWR Hygiene over 15 years ago in County Durham.



The business has recently expanded into the Yorkshire region supplying hospitality, retail, education, manufacturing and sporting sectors with quality washroom solutions. We had the pleasure of speaking to Chris about expansion into the Yorkshire region, inspiration behind the brand and the use of innovative technologies.

1. What inspired you to start a hygiene company and the services you offer?

I wanted to offer businesses looking for high-end, complete washroom solutions a local solution with exceptional customer service. As most of the existing hygiene companies are nationals, I believed there was a gap in the market for a more regionalised solution that was crucially supported by a local team with local knowledge.

2. You have been hugely successful in the North East. What factors do you attribute to this success?

It's simple, really. We have a fantastic localised sales and service team, which goes over and above to keep our customers happy and we supply market-leading products. People buy from people ultimately, so we do everything possible to deliver a first-class service.

3. With North East success firmly under your belt, you are looking to expand into Yorkshire. What is behind your decision to expand operations into this region?

The Yorkshire region has a thriving commercial and leisure scene requiring services such as those we provide. We have a very professional and knowledgeable Area Manager, Rakhee Soni, who has worked in this geographical area for a while. Rakhee delivers excellent customer service; through her commitment, hard work and dedication, our customer base has grown significantly. On the back of our success with sales expansion, we have recruited more service team members to ensure that we are fulfilling our obligations.

4. What innovative products or technologies does NWR Hygiene use to maintain and enhance commercial washroom standards?

I'm a bit of a gadget man and a lover of new tech! If a new tech-driven product is brought to the hygiene market, we will look at how this can be utilised for the benefit of our customers. For example, we have products such as Aura, which removes all odours from toilet areas using only UV light. No chemicals, no harsh products - just UV and much better from an environmental perspective.

5. In recent years, there has been an increased focus on hygiene in all settings. How has your business contributed to improving bathroom hygiene?

We have listened to what our customers have told us they want and need. Whether a washroom in a bar or restaurant or in a sporting organisation, consumers expect higher hygiene standards these days, and we look to meet those needs as standard.

6. Can you share any environmentally friendly or sustainable practices NWR Hygiene follows when designing or maintaining washrooms?

We are constantly reviewing our carbon footprint and impact on the environment. We look to use lower carbon footprint products and use items that are 100% recyclable. All our customers' waste is zero landfill, and we are moving towards a fleet of electric vehicles.

7. What are the most common challenges faced by washroom companies and how do you address them?

We find that many hygiene companies offer a like-for-like service. Our model is different in that, having listened to the customers' needs, we provide products and services that will remove odours from the washroom area instead of attempting to mask odours.

8. You pride yourself on supplying tailored solutions; how do you adapt your hygiene solutions and services to meet clients' specific needs?

Our starting point with any customer is that no one is the same. We offer a free site survey to as standard and take the time to discuss products which smell better and are designed to use less energy.

9. How do you plan to differentiate your commercial hygiene services from other regional providers?

We have local people on the ground who know the area. We offer tried and trusted means of communication with no call centres. If a customer has any service issues, this can be dealt with by the service team via a direct mobile telephone number.

10. How does expansion into Yorkshire align with your long-term growth strategy and vision for the future of NWR Hygiene?

We are committed to a sustainable growth strategy that doesn't compromise quality. We want to continue providing our new and existing customers with unparalleled customer care underpinned by implementing new technological products.

11. And finally, when you're not inspecting and improving washrooms, how do you relax?

I play golf as much as I can across the North East and Yorkshire and enjoy listening to a wide range of music. Even at this age, I still have a penchant for Pete Tong, takes me back to my Ibiza days!

For more information about NWR Hygiene, contact Chris Lowery on 01207 505275 www.nwrhygienegroup.co.uk

Three new hires as firm's Yorkshire expansion gathers pace

A fast-growing Yorkshire property agency has recruited three new members of staff as it expands its presence in the county.

Experienced commercial agency surveyor, Andrew Spencer, has joined the firm from Fleurets, alongside specialist property valuer, Paul Dodds and graduate Dan Pawson

The move comes as the company continues to grow its headcount at its Leeds head office, which currently stands at 10 full-time employees.

It also coincides with efforts to further expand its commercial property offering into more property markets and areas across West Yorkshire.

David Cran, Managing Director – Yorkshire at Bradley Hall, said: "We are really pleased to welcome Andrew, Paul and Dan to the team.

"Their arrivals come at an incredibly exciting juncture for the business as we look to build on what has been a whirlwind 18 months and continue growing our presence in the region.

"Having already established ourselves as one of the North East's most active agents, we are now looking to apply the knowledge and experience we have accumulated and apply it to Yorkshire and in Andrew, we have the perfect person to really help us deliver this.

"Paul will also bring decades of experience working in the UK and abroad and in Dan, we have a graduate who has really impressed us with his knowledge and hunger to work towards his APC and develop his skills.

"I think I speak for everyone associated with the firm when I say we are delighted they have joined us and we're sure they'll really hit the ground running."

Andrew Spencer has joined the company from Fleurets, having worked as an associate for the firm for over 16 years.

"Leeds has always held a special place in my heart, so I'm incredibly excited to have the opportunity to work with the team at Bradley Hall to further contribute to the growth and development of the city," he said.

"Combine Bradley Hall's position as one of the North's most active agencies

and the vast experience of its team and there is no reason why the firm can't establish itself as one of the region's biggest players and I'm really relishing the challenge of helping make that a reality."

Paul spent three years working as a valuer for the UK Government's Valuation Office Agency prior to joining Bradley Hall Yorkshire, and before that worked in multiple roles for agencies in Beijing and for Avison Young.

He said: "It's fantastic to be joining Bradley Hall Yorkshire at what is a really exciting time for the firm.

"David and the firm have established a really talented team who have already helped value some major properties across Leeds and the wider region, so I'm delighted to be joining them and to play a part in its continued growth as it continues to grow its presence across West Yorkshire."

Dan Pawson is the latest in a string of graduates to be recruited by Bradley Hall as part of the company's commitment to help young people break into the sector.

Having graduated from Leeds Beckett University with a degree in real estate, he will now be working with the company's valuations team.

Speaking about his appointment, he said: "I am absolutely thrilled to begin my professional journey with the valuations team at Bradley Hall Yorkshire.

"In my first few weeks I've already had the chance to shadow some of the team and get a real feel for how valuing works and put what I learned at university into practice.

"They've been great at helping me bed in and I am really excited to see what the future holds."

Bradley Hall Yorkshire offers commercial services including RICS Red Book Valuation services, lease renewals, rent reviews, commercial agency and land, development and new homes.

For more information on Bradley Hall, visit: www.bradleyhall.co.uk



Green shoots for Yorkshire property but uncertainty and caution remains



**Bradley Hall's
David Cran
reflects on a
mixed first half
of the year
for Yorkshire's
commercial
property market.**



Yorkshire's commercial property sector was one of the few success stories of the pandemic.

Despite fears that 'the new way of working' would see businesses give up offices in their droves, the market showed incredible resilience to outperform the rest of the UK.

Yet despite bearing the brunt of the pandemic and its crippling lockdown restrictions, the resulting economic hangover is showing little sign of easing and there is no denying that it is beginning to take its toll.

Rising interest rates, soaring inflation and higher-than-expected debt costs have created a perfect storm which has seen values decline and leasing slow across the board over recent months, especially in the office market.

Lloyds Bank may have completed one of the region's largest deals in recent years with the letting of 138,500sq ft at 11-12 Wellington Place, however vacancies have still crept up to 6.6% amid occupiers' consolidation and they are expected to continue rising with negative net absorption and as new supply delivers.

Rising vacancy is also likely to add pressure to rental growth but this still remains



positive at present year-over-year but may fade further in the coming months in line with rising supply.

Much like the rest of commercial real estate, the industrial market also finds itself at a crossroads. While the market has regressed somewhat from the heady levels of the past few years, vacancies remain at just 2.1%, having trended below the national average since 2015 and remain among the lowest of the UK's industrial markets.

Rental growth on industrial properties has also held firm. Despite tapering down somewhat in recent months, the market remains incredibly competitive, especially in industrial hotspots such as Wakefield, Boroughbridge and the outskirts of Leeds.

There has been a notable deceleration in investment activity however, which is mainly due to the economic uncertainty surrounding the sector and the significant increase in interest rates.

Over the past few months, the primary focus of sales activity has also been on

buyers seeking stable, long-term income and those interested in enhancing the value of their investments. Similarly, sellers have been motivated to free up funds, driving sales activity.

On a more optimistic note, however, we are seeing some green shoots of recovery. While the supply of premium office and industrial property is waning, demand remains reasonable, and this will see values stand firm, to an extent.

The lack of large industrial sheds and Grade A offices currently under construction will also make the purchasing of properties to refurbish and/or extend more appealing, which will naturally strengthen the value of existing stock.

Add to that the fact that, despite the tepid outlook, tenants' willingness to pay for premium space is also seeing rental values at the very top end of the market remain resolute, and we could yet see some green shoots of recovery just yet.

But while it would be easy for us to sit here and say that there will be ample opportunities for savvy investors looking

to diversify and grow their portfolios, the market will ultimately reflect how debt costs, inflation rates and inflation fluctuate.

Should we see more of the same, then we'll see more of the same hesitance from banks to lend and businesses to commit to new leases.

However, should we see rates start to ease, then the opportunity for investors to step in and fill the void left by dwindling supply could be huge and I'm sure landlords and developers will no doubt be monitoring the situation closely. It will certainly be an interesting six months, that's for sure.

For your copy of Bradley Hall's Yorkshire Commercial Property Review please join the mailing list here.



Pennine school set to celebrate historic anniversary

Rishworth School will soon be marking a major milestone. We spoke to the Acting Head about the new school year and plans for 2024.

If you could bottle up passion and enthusiasm, you'd been trying to capture some of what Jess Sheldrick appears to have in abundance. Her attitude is infectious.

Parents, teaching staff and students can feel secure in the knowledge that the Acting Head of Rishworth School is dedicated to her task and role. She is proud of her new-found position as the first woman to be head at Rishworth.

Jess is 'Acting Head' because the Head, Dr Anthony Wilkins, who only started the role in 2020, is off work ill, diagnosed with cancer and undergoing treatment. Dr Wilkins, who previously spent 13 years as prep and pre-prep head at Heathfield, was focussed on developing Rishworth's outdoor ethos and extra-curricular offering.

Jess is quick to say: "Anthony has been an incredibly supportive mentor and colleague. We still meet up and talk every few weeks. My ethos and his are the same, the longstanding values of the school won't be changing."

She said parents love the small class sizes, the focus on nurturing and developing well-rounded-students and the strong community spirit the school has. While welcoming all faiths, the school's values are based on Christian ethics, established almost 300 years ago.

Rishworth is a non-selective co-ed boarding and day school set in 140 acres of parkland in the beautiful Ryburn Valley, near the M62, West Yorkshire. It offers continuous education for around 420 children aged from three to 18.

Many of the day pupils come from the surrounding area of West Yorkshire (about half from the Pennine villages and half from greater Manchester). Boarders, making up about 10% of the school population, are a mix of British and overseas students.

"There's a real international community within the school," explained Jess. "We have 14 different nationalities in our boarding house. They really bring a wealth of cultural opportunities to the whole school."

Jess has spent 21 years at Rishworth, having trained as a biology teacher. This year she is not only performing the role of Acting Head but will be in the classroom teaching psychology, RS and biology.

As a mother of two teenage boys, she has boundless energy. Aside from her busy work life,

she recently found time to get married (in July) and travelled to Newcastle upon Tyne to take part in the annual Great North Run half marathon on September 10. There seems nothing jaded about her love for the job and the school: "Teaching is vocational. It's hard to do if you don't want to give something back and encourage young people to engage their minds and to be the best they can be."

"Every day can be so different. When you're looking after young people you really can't predict what's going to happen. Every day is so different and that's what I love about the job. I'm also lucky to have such a supportive team around me. A team that has great energy to encourage students to engage at all levels across school life."

Like many non-selective schools, the emphasis for pupil success is judged not just on the chase for A*s (though the school has very respectable grades) but the value it offers children with its broad, all-rounder education and the massive choice of extra-curricular clubs and emphasis on community spirit.

"Public benefit is something we recognise we need to do. There is lots of community work and this will be increasing in the next 12 months," said Jess.

Next year is the 300th anniversary for the school. Community activities are set to be a large part of the activity plan. Jess explained: "There will be lots more community projects moving through 2024. We will be looking to diversify, identifying ways we can use our facilities more with community groups."

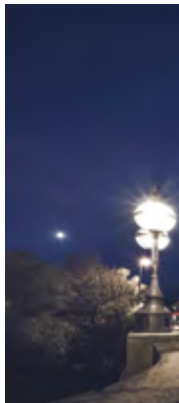
For such an outdoorsy school – sport is nurtured, encouraged and celebrated at Rishworth. Sports facilities include a swimming pool, tennis and squash courts, rugby and cricket pitches and the much-loved 'Top Pitch' with its stone pavilion and dramatic views across the Pennines.

The anniversary year will also coincide with capital expenditure projects in the school nursery and sixth form.

Jess said: "Next year will be a year of celebrations with Rishworth not simply investing in its facilities but also the wider community, our alumni and other groups."

For more information: visit www.rishworth-school.co.uk





Yorkshire Business *Round-up*

Welcome to the Yorkshire Business Roundup, your one-stop source for the latest and most noteworthy developments in the dynamic world of Yorkshire's business landscape.

In this exclusive roundup, we'll delve into the top 10 businesses that have been making waves, driving innovation, and contributing to the economic prosperity of this vibrant region in the north of England.

From innovative startups to long-established enterprises, we have collated a comprehensive overview of the diverse and thriving business ecosystem that defines Yorkshire.

*Fastest growing
Yorkshire business 2023*

.....

Power[®]

.....

Business:

Powersheds Limited

Services:

Bradford-based Powersheds Limited design a variety of sheds, summerhouses, garden storage and outdoor furniture. Stocked in garden centres nationwide and online on Amazon and Wayfair, the West Yorkshire business prides itself on providing high-quality outdoor rooms and furniture to customers.

Founded in 2019 by Jack Sutcliffe and Simon Hobson, Powersheds designed the world's most adaptable shed, allowing customers to receive a custom-built shed with doors and windows where they choose. Their turnover increased by over 200% in 2023, highlighting their high-quality and professional work.



Highest turnover business (millions)



Business: **Rhodar Industrial Services**

Services:

Based in Leeds, Rhodar provide demolition and remedial services, including asbestos abatement to blue chip public and private sector clients. Since the addition of passive fire protection in 2021, Rhodar has repositioned as an enabling works provider.

With over 500 employees and 14 sites across the UK, they are recognised as an innovation leader in the demolition sector and frequently work on long-term projects such as the Houses of Parliament, Aire Park and the Royal Mint.

Between 2018-2021, the firms revenue grew by 237% to over £35million.

Highly commended family business



Business: **Hudson Contract**

Services:

Hudson Contract are a key CIS payroll company that offer self-employment payroll services to those in the construction industry.

With their head office in Bridlington, Hudson are the industry's biggest payer of subcontractors, working with over 2,600 construction firms a week.

Founded in 1996 by local property developer David Jackson, the family firm pays subcontractors, sponsors over 150 apprentices in Yorkshire and represent the local area in talks with the Bank of England and national government.

Local property family firm



Business: **Caddick Group**

Services:

Caddick Group are a Yorkshire construction powerhouse, developing commercial and residential areas in Leeds and Manchester and creating large warehouses across Lancashire.

Based near Wetherby, Caddick Group design, construct, manage and offer civil engineering services for large-scale infrastructure and housing projects.

Founded by Paul Caddick in 1979, he has remained at the helm of the company since its beginning, overseeing projects such as the building of supermarkets, shopping parks and car garages, as well as schools, care facilities and homes.



Charitable business



Business: Search Laboratory

Services:

Search Laboratory are digital marketers and data scientists based in Leeds. Working with national companies such as Wren Kitchens, Unite Students and First Transport, and with companies in the United States out of their New York and Austin offices, they design growth strategies and provide channel management services, co-ordinated by a team of data experts.

Their fundraising efforts are vast and highlight how much they support their local area. From walking the distance between their Leeds, New York and Austin offices, running the Leeds Half Marathon and volunteering in local schools, Search Laboratory support charities including Leeds Mind and Leeds Hospitals Charity, giving back to their local area.

Additionally, their office is powered by 100% renewable energy and they send zero waste to landfill.

Online leaderboard, Great Place To Work, shares and compiles the best places to work for wellbeing in order of size, location and sector.

Best Business in the consulting and professional services sector



Business: IMA-Home

Services:

IMA-Home are a global marketing agency with their head office in the heart of Leeds.

Supporting businesses such as Adidas, Jet2, co-op and Bumble, they create unique and eye-catching marketing strategies including influencer partnerships, out of home advertising and television advertisements, including the well-known 'Hold my Hand' Jet2 campaign.

With offices in America, the Netherlands, Australia, South Africa and Spain, IMA-Home has become a well-known marketing agency, recognisable for campaigns around the world.

Super Large Happiest Place to Work



Business: Insight Direct

Services:

Insight Direct are solutions integrators, combining hardware and software to offer clients technical support, technology maintenance and consultancy services to improve the data and delivery of large-scale customers.

Located in Sheffield, the team of over 1,100 has been recognised as a Fortune 500 company.

Following a Great Place To Work survey, Insight Direct received a rating of 81%, significantly higher than the 54% UK average.



Large Happiest Place to Work



Business: Phoenix Software

Services:

Phoenix Software works with UK organisations to innovate and transform their company using cloud technology, data, AI, security and collaboration tools.

Phoenix is a signatory on the Race at Work Charter, and a Disability Confident and Living Wage employer. The company is also actively involved in encouraging more women into the IT industry.

Phoenix's head office is in York, and they offer a fully paid monthly wellbeing hour to all employees to use doing something that makes them happy outside of work.

They also have discounted access to a gym adjacent to their offices and in 2019 invested over £1 million into their office environment to create an inspirational working environment.

Medium Happiest Place to Work



Business: Simpson Associates

Services:

York-based Simpson Associates deliver data strategy, data management and analytics projects to national companies.

Working with businesses such as Sheffield Hallam University, The Natural History Museum and Oxford University, Simpson Associates create data breakdowns, technology installations and support and forecastings to ensure companies work at the highest level.

Simpson Associates achieved 89% based on their employees' feedback and offer benefits such as Simpson Academy, providing training and supported study to allow colleagues to grow.

Small Happiest Place to Work



Business: Hatmill

Services:

Ripon headquartered Hatmill offer a range of services including supply chain management, warehouse automation, 3pl outsourcing and warehouse management systems to national companies.

With customers such as Boots, Asda, Burberry, Sony, NHS Supply Chain and Greggs, they have cemented themselves as a small but mighty business.

With a team of 30 supply chain and logistics consultants, they work across the UK supporting businesses with end-to-end supply chain and logistics support.

Hatmill is an employee-owned company, ensuring colleagues have autonomy and self-management within their work.



Yorkshire company creates healthy family breakfast options

Jam runs through the Kettlewell family DNA. The sugary delight is a family tradition but has taken on a new look more recently. Rachel Kettlewell has founded Yorkshire based Fearn and Rosie, selling a product that puts a twist on typical jams.

The range of high fruit low-sugar products are aimed at children and families looking for a more nutritious breakfast item.

Portfolio North spoke to founder Rachel Kettlewell about rural living, healthy breakfasts and BBC partnerships. Having begun her working life as a year six teacher, founder Rachel Kettlewell noticed that many children were coming to school overloaded with sugar or having had no breakfast. Despite Jamie Oliver's successful lunch development campaign, there was little in place to support children in breakfast or after school clubs.



Rachel noticed that vulnerable children were having little to no breakfast, a factor that can impact on friendships, learning and development. Rachel's solution was to create a range of low-sugar, high fruit jams that would be suitable for whole families and thus, Rachel created Fearne and Rosie in 2019.

With over 117,000 kilograms of jams sold in the UK in 2021, competition is fierce, and Rachel had to ensure her product stood out as a unique brand within the jams and spreads market. Rachel focused on a product that would appeal to children and families. Following market research, she noted that healthy breakfast options were limited for older children, with popular children's food brands catering largely for babies and toddlers.

Named after her children, the company is a family effort. Rachel commented: "Our first factory space was in the Raydale Preserves building, a company my husband owns that was set up by his parents. With his background in manufacturing, Andrew was a great help when setting up Fearne and Rosie and helped me navigate the production process.

"Since we began in 2019, we have increased our staff to four full-time and six consultants, who advise on all aspects of our business model.

"Our jams have proved popular with children and families and has opened some incredible doors for us."

Rachel's range focuses on fruit rather than sugar, with 40% less sugar than typical jams. The jams are HFSS compliant, meaning they are healthier than a regular jam or preserve. Working with nutritionist Dr Ryan Williams, the team produced findings to confirm the nutritional benefits of their range. With a higher volume of fruit, contributing fibre and antioxidants, the jams are confirmed as nutritionally better for consumers. 100g of Fearne and Rosie strawberry jam contains 154 calories, whilst the same measurement of peanut butter contains 605 calories- a significant difference.

As the jam has a slower glycaemic release, customers stay fuller for longer as the energy releases slowly through the morning, rather than in one immediate spike. Low-sugar jams are becoming popular with health-conscious families, with Sainsbury's and Morrisons selling their own jam alternatives. Sainsbury's reduced sugar strawberry jam contains 30% less sugar than standard strawberry jam, whilst Morrisons stocks a jam with 30% less sugar but 40% more fruit.

Rachel's brand has been featured in Speciality Food Magazine as an emerging brand in the jams and spreads market, a food sector that had a sales value of £327million in 2021, with a predicted compound annual growth rate of 5.5% between 2022 and 2027.

Following a boom in lockdown baking, jams and spreads saw a significant increase in profit. Healthier food options also saw an increase in purchases during this time, as consumers looked to create better eating habits.

Fearne and Rosie found great success during this period, as families turned to healthier, low-sugar options for their children.

Rachel features regularly on Radio 5 Live's Wake Up To Money segment, an opportunity that came about following an appearance on Dragon's Den.

"I went into the Den and whilst there, made contacts with producers and staff within the BBC. They then offered me a regular feature on Wake Up To Money which has been great. We discuss topics such as healthy food options, flexible working, motherhood and business ownership and rural living.

"The three million listeners are a different consumer for us, many have a keen interest in business and finance and offer some fantastic insights.

"One of the business experts noted that we were 'past peak inflation but not past peak prices'. That quote has really stuck with me and helps inform the business choices I make.

"We were then invited to work with Children in Need and donate £1 from special Pudsey jars to the charity. The team at Children in Need are lovely and that partnership has enabled us to meet with some really inspirational people."

Following their launch four years ago, Fearne and Rosie is now stocked internationally, with shelf space in Waitrose, Booths, Yorkshire Morrisons, Ocado, Amazon and Spinneys- a supermarket in Dubai. The company is also B Corp Certified, and Rachel is keen to use the business as a force for good. "We support our local FareShare branches and donate jams to their warehouses to help provide nutritious breakfasts for families. The cost-of-living crisis has really affected a lot of people and it's great to be able to help where we can."

Living and working in rural Yorkshire, Rachel is passionate about the region.

"Rural living has its challenges but the benefits are insurmountable. My children have space to run and explore and I work with fantastic local businesses, such as local farm shops and suppliers, that follow the same values as Fearne and Rosie."

Future plans for Fearne and Rosie are bright. The price of raspberries increased dramatically and so Rachel stopped production of raspberry jam. She is hoping to reinstate this now that prices have decreased. She is also working on apricot jam and expects both to be available by Christmas.

To find out more about Fearne and Rosie, visit fearneandrosie.co.uk/pages/our-story



For Sale/To Let

Ground Floor, Springwell Gardens, White Hall Road, Leeds, LS12 1AW

We are delighted to be offering the ground floor for sale or to let of this new landmark development in Leeds. It is close to the city centre in an area that is seeing significant investment and development.

Springwell Gardens unique stepped design offers 223 one, two and three bedroom apartments, many of which will be occupied in the coming months. Our client anticipates that it will be 100% in a short space of time. It is within an easy 5 to 10-minute walk of Leeds city centre and the main railway station.

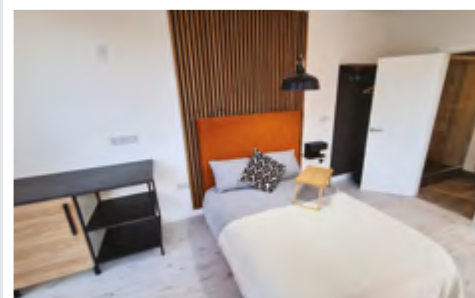
The ground floor is offered in shell condition, but our clients will consider fitting out as part of any deal. It is made up of 4,037 sq. ft. but our client will split into smaller units if required. It is ideal for a variety of uses including retail, leisure or office.

There is parking on site and spaces are available to rent or buy while availability lasts. This presents an excellent opportunity for somebody to shape the space as they wish and be part of a developing area of the city, which is only going to develop further in the coming years.

For more information or to arrange a viewing, please contact Andrew Spencer:
andrew.spencer@bradleyhall.co.uk or call 0113 223 4868.

Large residential complex hits the market

A unique opportunity has arisen to purchase a large historic building in Greater Manchester.



The property is located on Silver Street in Bury town centre and was used as NHS offices from the 1950s onwards.

The building has been completely remodelled and now contains 48 studio apartments, with communal space on the ground floor, as well as additional space for a fitness centre, cinema room and bar/lounge for tenants.

And with the premises currently vacant, prospective buyers will be able to consider a range of commercial opportunities, such as buy to let, serviced apartments, single block letting or a mixture of three.

The transformation of the building was completed in 2022 and included keeping the original tall windows and the use of high-quality materials throughout.

The property is comprised of six residential apartments on the lower ground floor alongside the communal areas. The ground floor features a lobby and seven more

apartments. Levels one, two and three have identical floor plans, with each containing 10 apartments. The top floor consists of five units - with two of these benefiting from additional space at either wing - and there is lift access to all floors.

The property is in an excellent location, being just three minutes' walk from the town's Train Station and bus interchange. Bury itself lies just eight miles north west of Manchester, with Bolton and Rochdale also close by.

A recent report by real estate firm Jones Lang LaSalle (JLL) found that in the coming years, Manchester is expected to be one of the strongest housing markets in the UK in terms of house price growth, with demand significantly outstripping supply - a trend that is likely to continue.

Between 2023 and 2027, sales price growth is projected to increase by 19.3% in Manchester.

The thriving area is also expected to have the strongest

rental value growth over the next five years, with a 21.6% rise forecast. This is based on the growing number of young professionals who are continuing to be attracted to live and work in the city, which has significantly boosted rental market activity.

Andrew Spencer, Commercial Agency Surveyor at Bradley Hall - who have been appointed to sell the property, said: "This is a fantastic opportunity to purchase a property with huge commercial potential."

"Greater Manchester is an area where there is huge demand for residential property, with the rental sector doing particularly well. With the UK's second biggest city by urban area at its heart and several other towns, such as Bury, in close proximity, it is a really desirable area."

"When you pair that with the different commercial avenues open to the buyer of this property, it's a real gem."

For more information on Bradley Hall, visit: www.bradleyhall.co.uk

What makes me tick?

By Wayne Halton



My morning routine is...

I wake at 5.30am/5.45am & go to the gym at Rudding Park before heading to work at Boston Spa. I get into work 8/8.15am most mornings.

What puts me in a good mood...

The buzz around winning new business & being surrounded by a great team.

What makes me angry...

Laziness & negativity. I get frustrated when people just moan all the time.

Values I try to live and work by...

Respect, Professional, Resourceful & United

Bad habits I try to break...

Eating cheese every time I open the fridge.

My sources of joy are...

Drinking champagne, eating out in nice restaurants & going on lovely holidays.

What motivates me most...

To deliver exceptional customer service & then the client refers me to a potential new business.

I relax and destress by...

Being with my cockapoo dog Coco & spending quality time with my partner Richard maintaining a skill and getting out into the country.

What most people don't know about me?

That I used to love gymnastics & got my BAGA grade 1 at 8 years old & was always told I had a promising career as a gymnast or in athletics as I was a good runner!

If I didn't do my current job, I'd like to be ...

In real estate showing potential new buyers around mansions & estates in Yorkshire.



Caroline Pullich

Managing Partner & Senior
Group Secretary NFU,
Boston Spa covering Yorkshire

Key traits that make a *successful entrepreneur*

“Crucially anyone setting up a business, particularly if they do it on their own, need to be brave, confident but humble. Reflecting on the need to rely on others and others opinions whilst showing you are able to forge your own path is incredibly important. You get nowhere without people”



David Cran
Bradley Hall Yorkshire

“A person who isn't afraid of failure and looks for opportunity in challenges. Someone who can identify their own strengths and weaknesses and create solutions to succeed, as well as the ability to maintain a positive and open mindset while maintaining focus and keeping on top of real results”



Cassie Moyse,
Co-owner and Director
of Portfolio North

“Persistence and a customer centric mindset are key to making a successful entrepreneur. Your customers and clients must be at the centre of your strategy and decision making; listen to them, solve their problems and understand their needs to maintain a high value. When the going gets tough, keep going and stay persistent - It's what separates success from failure.”

Joanna Jarjue,
So 93 Agency and BBC's
The Apprentice finalist



“An entrepreneur is a person passionately driven to succeed, who is able to take a creative, innovative and disruptive view on an existing market area, or finds opportunities in something others have overlooked. A true entrepreneur is never driven by Monetary Gain or Wealth.”



Professor Graham LeslieCBE,
founder of Galpharm International
and serial entrepreneur

“Over the last 3 years, Resilience has been the greatest trait required to battle through! –”



Andy Needham,
Managing Director at Surplus
Group Ltd, Morris & Son
(Leeds) Ltd & Approved Food

“Being able to keep a positive mind-set during the ups & downs of entrepreneurial life is key to success. Self-regulating your own well being is so important too, if you burn out you are no good to anyone!”



Claire Young,
founder of School Speakers and
BBC's The Apprentice finalist

Rishworth School: Tradition and Innovation

Rishworth School is a co-educational day and boarding school for students from Nursery through to Sixth Form. It is set in the stunning Ryburn Valley within one hundred and forty acres of grounds, founded in 1724 in a building which still stands, now in use as the School chapel.

As the institution approaches the dawn of its fourth century, the anniversary affords the almost irresistible opportunity to look, Janus-like, both back at an illustrious past and forward to an exciting future. One lesson to be learnt from any significantly lengthy history is that there is rarely anything completely new under the sun; weathering the COVID-19 lockdowns by utilising the best technology available has parallels in earlier school closures in the nineteenth century when an outbreak of Scarlet Fever necessitated Rishworth students being sent home earlier than planned one term. They were still expected to work remotely, however – material was sent to their homes on horseback! Then, as now, the emphasis was on being able to think around a problem, and then take action, putting into practice the Rishworth school motto: *Res Non Verba – Deeds Not Words*. Fittingly, the same motto was adopted by the Suffragettes – the School was for girls and boys from its opening day, pioneering equal opportunities in an age in which that was certainly not the norm.

The task that the School has set for itself over the centuries lies in ensuring that there are opportunities for all students to shine. The School is hugely proud of its academic record but recognises that no one student is defined by numbers. Rishworth is widely acknowledged for sporting excellence, but the challenge to be met is in ensuring that everyone is enabled and encouraged to find their own speciality. To that end, with growth of the whole person always at the forefront of

thinking, the School currently runs more than one hundred different extension and enrichment activities alongside a full academic curriculum. Students enjoy tasters in a wide variety of activities and there is the strength and depth necessary for further developing those skills. As an example, a student started fencing with plastic foils as a junior pupil at Heathfield, the Preparatory School, and was in the British national team by the time he reached Year 11. Within our co-curricular programme, there is the opportunity to take graded examinations in dance, and to take additional GCSE subjects such as Astronomy.

Looking forward has its pitfalls – one thing that recent events have taught us must be to ‘expect the unexpected’. However, Rishworth students are uniquely well placed to live in a changing world. There is confidence born of competence – nothing works more effectively to bolster self-belief than to see continuing success as a result of hard work and application. There is genuine intellectual curiosity, arising out of a desire to enjoy life to the full. The Rishworth student has a strong moral centre, born from constantly questioning; ‘What can I do to help? How am I going to make a difference?’ With these ‘soft skills’ embedded in experience, Rishworth students move into the worlds of further education, higher education and employment with flexibility, determination and good humour!

Rishworth is a tight-knit community, with values shared by all – to help us achieve the high standard set by





our motto, we aim to exemplify four characteristics: Valour, Independence, Curiosity and Kindness. All parts of the Rishworth community support our fund-raising and social events, from Friday morning tuck shop through to glittering balls arranged for parents. Sports matches are always competitive and hard-fought, but win, lose or draw, the students always enjoy what they do. Plays and productions are hard work as well - but only because the students are determined to give of their best, every time. The School celebrates excellence wherever it is found, whether that is A-Level results that get a Sixth Form student into Cambridge University, or a piece of classwork which has shown particular effort for that individual. Weekly awards assemblies enable the School to publicly recognise

academic effort, exemplary behaviour and outstanding achievements, but, more importantly, the students want to celebrate the successes of others.

Not everyone can achieve on a world stage like Old Rishworthian and England Rugby Union star George Ford (who gives his name to the Rishworth Rugby Academy, which runs alongside the Rishworth International Football Academy and academies in both Cricket and Badminton), but Rishworth is dedicated to finding the talent, and nurturing it, because confidence is infectious. That solid Yorkshire composure is assuredly an element of Rishworth's DNA, but equally so is a quirky individuality - just speak with any of the Rishworth students! One past teacher still remembered by some Old Rishworthians with a mixture of admiration,

trepidation and sheer disbelieving astonishment was Patrick Dalziel-Job, who led expeditions and ran cadet training. His daredevil reputation and extraordinary skill set did not go un-noticed by anyone, including his wartime boss - Ian Fleming. Dalziel-Job is believed to be the model for none other than 007 himself, James Bond! With teachers of that calibre, a history so rich and so much to offer, it is no wonder that Rishworth School is moving with unabated self-assurance and optimism into the next three hundred years.

If you are interested in finding out more about Rishworth School, we welcome enquiries and arrange tours all year round. Contact the Admissions Office at 01422 822217 or admissions@rishworth-school.co.uk.

Legal heavy hitters in a class of their own

By Wayne Halton



Leeds and the greater city region are nationally recognised for a buoyant legal sector. Our Business Editor spoke to a 'next generation partner' at Schofield Sweeney about the firm, sector and economy.



It's widely recognised that Leeds has a large, dynamic financial, business and legal services sector. The economy in Leeds is among the most diverse of any city in the UK.

The city continues to deliver strong economic performance levels according to the UK Powerhouse report. Growth and employment prospects continue to stand out, which bodes well for the future of the city and the West Yorkshire region. Helping drive the growth in the Leeds city region and beyond is the booming legal sector and prominent commercial law firms like Schofield Sweeney and its talented team.

Manjit Virdee - 'Next Generation Partner'

A self-confessed 'workaholic' Manjit is modest about his own talents and being identified as a 'next generation partner' in the Legal 500.

He likes to give credit to his own team, fellow partners and the ethos and culture running through the firm. "It's really all about the amazing teams we have built across our offices. We have strong values and a great culture," he is quick to say.

He places much value on teamwork and the culture of mentoring and developing home grown solicitors. "We want our staff to be the best they want to be. The partners recognise the importance of staff, training and motivating them, and potentially moulding them into partners of the future," he adds.

Manjit, who joined Schofield Sweeney in 2006, is today a partner who leads on secured property finance and banking matters in the firm. He acts for key banks, subprime lenders and other corporate and individual lenders. He also acts for borrowers in a wide range of situations, including negotiations with banks in acquisitions and disposals.

While some of this appears dry and complex, he is quick to stress: "We want to do deals. We want things to happen and to do it quickly, but we always want to do it right. We're pragmatic and always looking after the client's interest.

"By listening to our clients and finding out their pain points, we can provide bespoke technology which gives them access to management information and creates efficiencies."

His personal style and values inevitably influence the way he works: "I want to do the best I can. I try to keep things simple and give everything my absolute best effort." He recognises his love for the daily job means he struggles



to find much downtime or take enough holidays. He admits to being a workaholic and believes his wife “knows I have a problem!”

While he consciously tries to find time to destress with his wife and two sons, his wife also has a busy, full-time job at Leeds City Council. When he’s trying to relax and not do deals, he follows Formula 1 and football.

Born, bred and educated in Leeds, the team he traditionally follows outside of work is Leeds United. But worryingly for fans of the Whites, he has taken to watching Man City for whom he claims to be gaining a soft spot. The relief for Leeds fans is that he hasn’t taken a shine to the red side of Manchester.

Schofield Sweeney

Manjit says, that through its offices in Bradford, Huddersfield and Leeds, Schofield Sweeney, is seeing the benefits of a generally buoyant regional economy.

The firm was very recently recognised as one of the most active legal advisers in the Experian IQ report, which examines the activity of legal and financial advisers in Yorkshire and the Humber’s M&A sector. The corporate team has completed over 24 transactions in the first half of 2023, worth more than £58m. The firm advised on several notable deals, including the acquisition of ImexPart by South African group Invicta and a management buy-in at WK West Ltd.

Earlier this summer, the private wealth and succession team at Schofield Sweeney was recognised in the Chambers and Partners High Net Worth Guide in Band Two. Chambers and Partners is the world’s leading provider of legal research and analysis. The High Net Worth legal guide differentiates the best professional advisers for international private wealth by identifying and ranking law firms, lawyers and a range of other professional advisers globally. The team enables individuals to grow and protect their wealth, with specific expertise in tax and cross border law.

Established in 1998, the firm has a grasp of strategic business challenges, and offers innovative solutions and is renowned for its client care. Specialist lawyers provide clients with protection, confidence and reassurance.

Manjit adds: “We make deals work. We are commercial and very pragmatic when it comes to such things. We want to make something work. We don’t want to be deal prevention officers.”

Schofield Sweeney is a full-service firm offering commercial property, construction and engineering, corporate and commercial, dispute resolution, education, employment law, environmental, energy and renewables, and private client work.

More than 170 solicitors and staff work across the offices. The firm

attracts and recruits high-calibre lawyers and invests and develops its own people through ongoing training and development, creating a positive environment in which to develop a career. Schofield Sweeney also offers a wide range of social, wellbeing and ESG initiatives and was a recent winner of Employer of the Year, and Equity and Diversity awards.

Legal sector

Leeds is home to Britain’s fastest growing legal sector, with major legal services firms including DLA Piper, Squire Patton Boggs, Addleshaw Goddard, Eversheds, Pinsent Mason and Walker Morris with substantial presences in the city.

As well as a strength in middle and back-office operations and support services, Leeds law firms offer the same range of services as London-based firms, at lower fees, conducting legal work for UK and global clients.

Cost-effectiveness is a big advantage for Leeds and West Yorkshire when it comes to competing with London. Office space, for instance, is significantly lower than in London.

However, more importantly, the talent, experience and where-with all are all present across law firms in the region. As Schofield Sweeney is proving, there is a strong and competitive mid-tier legal sector.

Leeds and Yorkshire economy

Despite a challenging economic outlook for the wider region, the Leeds economy is expected to grow by 2.1% per year on average over the course of 2024 to 2026, when measured by Gross Value Added (GVA).

According to EY’s last Regional Economic Forecast, Wakefield and Bradford are also forecast to see 1% annual employment growth on average from 2024 to 2026, and both are expected to see their economic growth over the same period fall slightly short of the regional average, with 1.6% per year forecast in Wakefield, and 1.5% per year in Bradford.

Employment growth in Leeds has been driven by the construction sector and is reflective of the number of infrastructure projects underway in the city and region. This includes the development of new student accommodation and office space in Leeds city centre.

With over 30 national and international banks based in Leeds or in the wider region, Leeds city region has firmly established itself as the UK’s leading centre for financial and professional services outside of London.

With such vibrant economic activity being predicted, the future and pipeline of work looks optimistic for legal firms like Schofield Sweeney.

Yorkshire based surveyors, Lucas Lee, reflect on the success of Grantley Hall project

Grantley Hall, a luxury five-star hotel and spa in North Yorkshire, opened to the public in July 2019 almost three years to the day that construction started and two years ahead of schedule, following consultancy support from Lucas Lee, a Yorkshire-based firm of Chartered Building Surveyors, Project Managers and Quantity Surveyors.

Grantley Hall, a grade II*-listed building and AA Hotel of the Year, was renovated and refurbished in a £70m project by Grantley Hall Ltd, a company owned by Mrs Valeria Skyes. The luxury venue, located just four miles from the historic city of Ripon, offers guests a unique hotel, wellbeing facilities and dining experiences in a new state of the art building which sits alongside the restoration and refurbishment of Grantley Hall.





Mrs Sykes appointed Lucas Lee in 2015 to give acquisition advice prior to the purchase of Grantley Hall. Lucas Lee were subsequently appointed to do a feasibility study and cost plan and this developed into a full Employer's Agent, Project Management, Quantity Surveying and Contract Administration role for the entire project. A traditional procurement route could have taken five years, but specialist advice and management from Lucas Lee brought the completion forward to spring 2019 – just in time for the booked-up wedding season.

Using knowledge formed by working on similar previous projects – including grade II listed Clumber Park Hotel in Nottinghamshire and projects for hospitality market leaders, Mitchell's and Butlers, as well as many High Street retailers – Lucas Lee were able to create crucial time-saving efficiencies with a bespoke procurement strategy.

This was achieved by appointing Yorkshire Architects, Engineers and Contractors, Bowman Riley, GHD, R N Woolers and HACs. Lucas Lee included each company in the design team's meetings to work together and collaborate from day one, ensuring that all parties were involved and consulted at every stage of the design and build phase.

Commenting on why Lucas Lee was chosen, Richard Sykes, Managing Director at Grantley Hall said: 'It's a cliché but Lucas Lee is big enough to cope but small enough to care. From the top down, Lucas Lee showed a real commitment to delivering the project in our required time frame while accommodating the design changes necessary to deliver a five-star product which stands out in the market.'

Six of Lucas Lee's team members worked on the project. As well as assembling the Design Team, the firm also acted as Contract Administrators, Project Managers and Quantity Surveyors.

Christopher Lee, founder and Managing Director of Lucas Lee, said: "We were delighted to be appointed to this project back in 2016. As the only five-star hotel in the North of England, that is marketed across the globe, it was an honour to work on such a prestigious and complex scheme.

"Our previous experience of the industry provided us with insights which allowed us to shave two years from the expected completion date. This was a crucial aspect of the contract, saving Grantley Hall Ltd additional construction costs and allowing the business to generate income well ahead of schedule.

"The hotel industry is one in which our team excel and we think it stands us in good stead for winning similar projects in the future."

The restored building, which combines rich heritage and contemporary design, presented a range of design

challenges to overcome including bringing the hall, which had lain empty for a decade and suffered years of neglect, up to five star standard."

With a lack of information relating to the existing hall, Lucas Lee coordinated early intrusive surveys to establish the existing form of construction which allowed the design team to resolve the design in an efficient manner prior to construction commencing.

The Hall, which sat derelict for a number of years, had endured substantial water damage. All windows and the roof needed replacing and the external stonework required cleaning with any damaged stonework being repointed or replaced.

The first stage was to model the entire estate and Hall in Revit, a 3D modelling programme which was undertaken by Lucas Lee.

As a Grade II* listed property it was necessary to retain and restore existing features such as tiling, decorative plasterwork, architraves, skirting, timber panelling and sash windows.

The team worked closely with the client, project architect and the local authority conservation office to ensure the structural restoration of the Hall was sympathetic to the period features that were retained in the finished project. New interventions appear new and repairs are sensitively integrated within the existing fabric.

The scope of work was altered to accommodate unexpected revealing of structure or repairs. The intrusive structural surveys enabled Lucas Lee to accumulate considerable knowledge of the hall to inform the restoration and remodeling works and conform to the planning requirement to minimise interventions.

Christopher Lee, said: "The hall is akin to bespoke recreations of prestige cars being undertaken by the likes of Aston Martin and Jaguar – taking a classic E-Type and giving it modern brakes, safety belts and air conditioning. That is exactly what we did at Grantley Hall, creating a building which is true to its original architecture but giving all the function and efficiency you would expect in a high-end city apartment."

Four years on from the completed development, Grantley Hall has 47 luxury bedrooms, five restaurants, including a Michelin starred fine dining experience by Shaun Rankin, and a world-class spa with outdoor heated pool and specialist wellness facilities.

The hotel also has an English Heritage listed garden, with water features and sculptures decorating the landscape and has won multiple awards regionally, nationally and internationally.

Lucas Lee has offices in both Leeds and Huddersfield and works on contracts nationwide.



GRANTLEY HALL

WHERE *east* MEETS *west*



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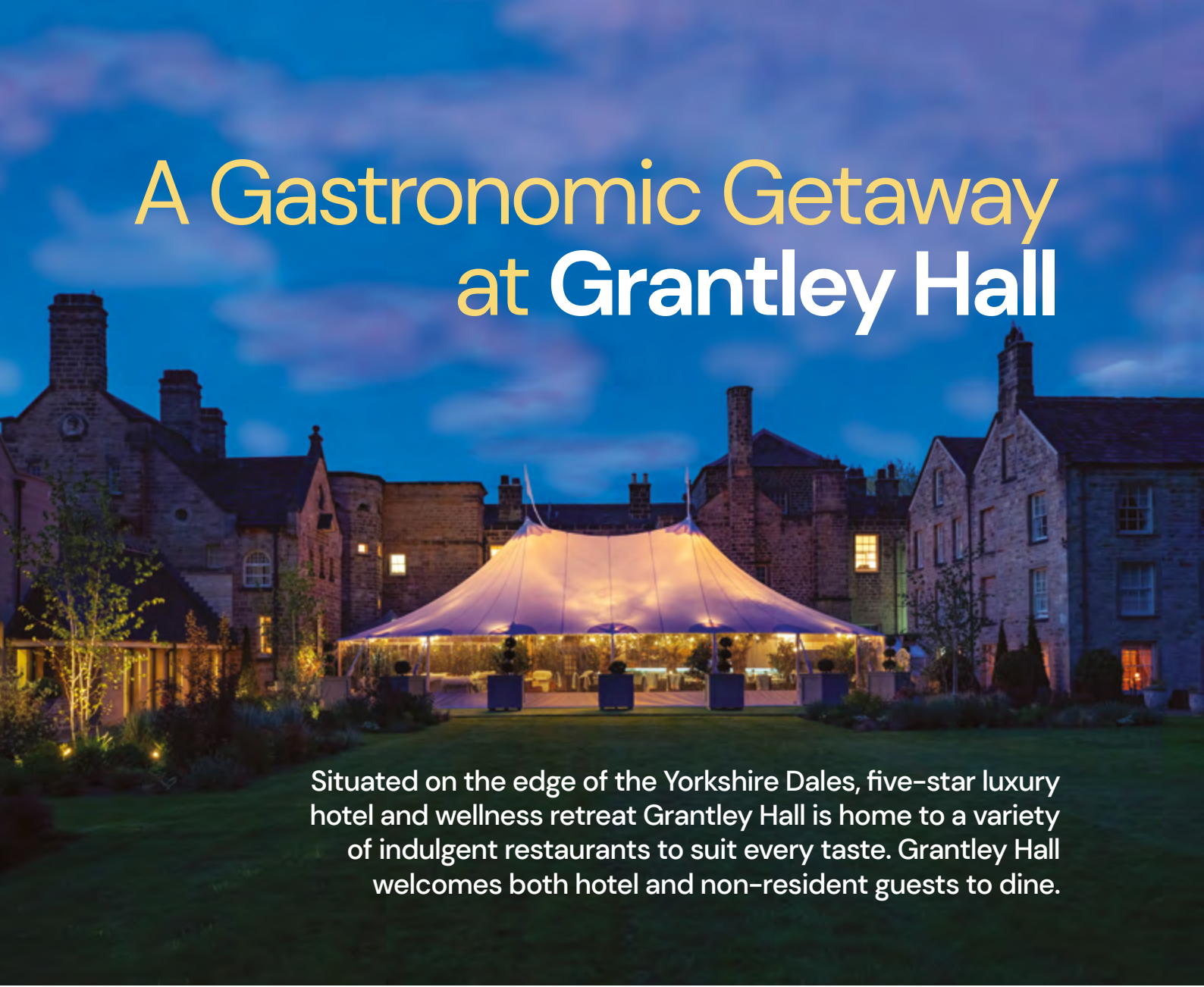




Lifestyle

The latest luxury lifestyle news
including travel, fine dining,
interiors and automotive

A Gastronomic Getaway at Grantley Hall



Situated on the edge of the Yorkshire Dales, five-star luxury hotel and wellness retreat Grantley Hall is home to a variety of indulgent restaurants to suit every taste. Grantley Hall welcomes both hotel and non-resident guests to dine.

Shaun Rankin at Grantley Hall

Experience exquisite fine-dining at the Michelin-starred Shaun Rankin at Grantley Hall. A champion of sustainable, seasonal and solely British produce, Shaun has been at the forefront of British epicurean endeavours since achieving his first Michelin Star in 2005.

His ten-course Taste of Home menu is ever-evolving, with all dishes showcasing each season's freshest flavours and featuring interesting ingredients such as edible flowers, heirloom grains, unique seafood, foraged plants and herbs. Shaun and his team ensure they source all ingredients from within a 30-mile radius from sustainable partners and farmers.

Bar & Restaurant EightyEight

Playfully innovative, Bar & Restaurant EightyEight reworks classical Asian food favourites to create a cosmopolitan dining experience set in the heart of the Yorkshire countryside. Asian-fusion dishes are created using the very best of Yorkshire's produce for an experiential treat to excite the senses. Head Chef, Samira Effa, is a previous Great British Menu contestant and takes inspiration for her menu from the various different fine-dining restaurants she has worked at during her career.

When it comes to drinks in EightyEight; choose from unique sakes to Japanese whiskies or carefully crafted cocktails to accompany your meal and beyond. EightyEight is more than just a restaurant – it's an experience.

Fletchers Restaurant

Fletchers Restaurant offers a relaxed setting for sophisticated yet casual all-day dining boasting a menu that celebrates a modern twist on British classics. Open seven days a week and famed for its traditional Sunday lunch offering, Fletchers sits at the heart of the Grade II* listed building with access to the outdoor Norton Terrace on sunny days.

The interior boasts warm wood paneling and original fireplaces offering the perfect environment in which to enjoy the extensive wine list from across the globe. Why not start with Cornish Salted Exmoor Caviar, paired perfectly with a crisp glass of Champagne? The ever-popular Fillet of Beef Wellington dish to share is a must-try, along with various delectable fish courses to choose from. Make sure to leave room for dessert, as Head Pastry Chef, Stefan Rose, has expertly crafted decadent desserts for you to indulge on.



Norton Bar & Courtyard

Norton Bar & Courtyard is the epitome of Grantley Hall's rich heritage, blending detailed oak paneling with modern opulence. The Chapter II drinks menu reflects the infamous characters and duos from some of the best-loved novels and plays; explore the off-menu cocktail list in our '100 Years of Cocktails' bookcase to try something even more special. Choose a year that means something, whether that's a birthday, anniversary or a year that you're just curious to delve into more by re-living that year in a glass!

Spend the summer months on the Norton Bar's sun-soaked Courtyard area and enjoy a delicious lunch, accompanied by a crisp glass of rosé or perfectly chilled Champagne.

The Orchard

The Orchard is Grantley Hall's indoor to outdoor drinking and dining venue. With different summer and winter concepts, be transported from the French Alps in the colder seasons for *Après* at The Orchard, to a relaxing Mediterranean-inspired offering of The Orchard in the summer months.

This spot is easy to go from day-to-night, situated in the heart of the hotel and overlooking the West Lawn, it's the perfect place to enjoy a delicious lunch with friends and continue into the evening with drinks - whatever the weather.

The Orchard menu is full of flavour, with everything from light salads and grilled fresh fish dishes in the summer, to rich cheese fondue and Alpine-inspired favourites over winter; with succulent steaks cooked to perfection year-round.

A Quintessentially British Afternoon Tea

Grantley Hall's divine Afternoon Tea is also carefully crafted by Head Pastry Chef, Stefan Rose and boasts a delicious selection of expertly made sweets, scones, cakes and sandwiches. The decadent Afternoon Tea experience at Grantley Hall is complemented perfectly by the sophisticated ambience and rich surroundings of the Drawing Room and you can enjoy either the Signature Afternoon Tea or Champagne Afternoon Tea.

Grantley Hall is open to non-residents. Pre-booking is recommended.



A guide to Yorkshire's Michelin starred restaurants

Looking for internationally recognised Michelin-starred fine dining opportunities close to home? Look no further. We've rounded up the best fine dining experiences across Yorkshire.

Roots

Situated by the River Ouse in the centre of York, Roots sits in a historic 19th century building and holds one Michelin Star. Overseen by two Michelin-starred chef Tommy Banks, the produce for the tasting menus originates from the three-acre kitchen garden, small regional suppliers, and Tommy's parent's 20-acre farm. The menu is inspired by Yorkshire's farming heritage and offers an array of modern dishes that use high-end ingredients and delicious flavours. The charming interior features root-legged tables and there is also a well-chosen wine list consisting of over 130 options, all being available by the glass.

The Black Swan

Older sister to Roots, The Black Swan in Oldstead is a Michelin-starred, four AA Rosette restaurant, also with rooms by Tommy Banks. This establishment was awarded Michelin's green star for outstanding commitments to sustainably sourced produce. The restaurant dates to the 16th century, with timber beams, stone walls, and a charming atmosphere. Quality farm ingredients that quintessentially capture the Yorkshire roots meet modern and innovative cooking techniques to produce an appealing menu.

Grantley Hall

Based near Ripon, Grantley Hall - opened by Michelin-starred chef Shaun Rankin - has maintained its Michelin star. This elegant restaurant lies in what used to be the music room of a 17th century house and the menu is inspired by Rankin's inside knowledge of the region curated by his Yorkshire upbringing. The Taste of Home menu is exclusively prepared for guests on the day of booking, with their ethos advocating sustainability and seasonality. Grantley Hall's grounds create an impressive setting for dining, along with the two wine pairing menus creating a perfect accompaniment to the food.

Star Inn

The Star Inn at Harome, twenty-four miles from York, began life in the 14th century as a thatched inn. Produce is locally sourced, with head chef Steve Smith using fish from Whitby, game from the Moors and fresh herbs from the kitchen garden. The cooking has a classic base featuring modern overtones, which guests can enjoy beside oak chairs, oil paintings, and a venue with history. Across the road are individually styled bedrooms, holding unique items including a snooker table and a piano for guests to relish in.



The Angel

Within the Yorkshire Dales National Park, Hetton, lies The Angel, a Nordic-styled inn with 15th century origins. The Angel received a Michelin Star just 12 months after opening, as well as chef-owner Michael Wignall being crowned Chef of the Year in 2022. There is a natural simplicity in Wignall's dishes that are made from both local produce and ingredients from further afield. Mains include monkfish, quail, and venison, as well as vegetarian options and even a gourmet children's menu.



The Man Behind the Curtain

Holding one Michelin Star, The Man Behind the Curtain - whose name originates from The Wizard of Oz line "pay no attention to the man behind the curtain" - is located in Leeds. Opened in 2014, this restaurant is led by chef Michael O'Hare's idiosyncratic style, featuring artfully presented dishes, many of which have Asian influences. The interior is boldly designed, presenting everything from graffiti studded walls to skateboard decks. Mirrors adorn the room, which gives a disorientating, yet highly eccentric character to the venue.

The Pipe and Glass

This 15th century pub is seated in South Dalton and is the only Michelin-starred pub in East Yorkshire. Its owners James and Kate Mackenzie have transformed the premises into a warm and welcoming pub that includes a colourful terrace and garden views. The region's larder is well represented on the menus, as head-chef James Mackenzie is no stranger to the Yorkshire market. Their wide selection of food includes dishes such as Yorkshire Dales lamb, stone bass, fish pie and duck breast.



Top 5 staycations **in the North East and Yorkshire**

By Anna Robinson



With the rise of staycations, and the thought of an easier and quicker journey time, UK breaks have become popular with many holiday makers during the warmer months.

Northumberland, County Durham and North Yorkshire are home to stunning beaches, wild countryside and ancient market towns.

With so much on offer for families or couples, we have rounded up some of the best staycation options to enjoy, without having to travel too far.





The Kingslodge Inn, Durham

North East based pubs with rooms company, The Inn Collection Group, has 34 venues across the UK, with many of those in Northumberland and County Durham. The Kingslodge Inn in Durham offer a fantastic base from which to explore the scenery and sights of Durham and the wider North East. Just a 10 minute walk from the heart of Durham City, The Kingslodge Inn is ideal for a city break. With dog-friendly cosy bedrooms and delicious menus at the on-site pubs, Kingslodge was voted best venue in County Durham at the national Pub & Bar Awards in 2019. The Inn Collection Group has pubs to suit every type of staycation, from walking holidays to surfing and boating. Comfortable rooms and friendly staff add to the experience at their high-quality, welcoming venues.

Country Glamping Co.

In County Durham, close to the town of Barnard Castle, lies three unique glamping pods, run by Country Glamping Co. The fully-serviced glamping pods feature a living room, full kitchen and comfortable bed and are well suited to couples or small families. The pods offer a different kind of staycation and are the perfect base to enjoy walks at High Force waterfall or take in some history at Bowes Museum. On site, there is a décor for breakfasts or to book a picnic to take on a day of adventures. An advancement on the traditional camping holiday, the pods at Country Glamping Co. are an ideal home away from home and are equipped with everything you might need for a holiday.

The Tempus Hotel

The Tempus Hotel is the latest addition to the Doxford Group and is a luxury, boutique hotel near Alnwick. With 15 boutique bedrooms and a décor inspired by Alice in Wonderland, this unique hotel has views across the 150 acre Charlton Estate. The bar, restaurant and orangery provides fine dining throughout the day, and uses locally sourced ingredients to showcase the best of Northumberland's country and coast. The hotel is well suited for those wishing to enjoy a hotel stay in a vibrant, modern hotel with high quality furnishings and amenities, and is in the perfect location to explore the castles of Northumberland's coast and the rolling hills of the Cheviots.

Ramside Hall Hotel

Ramside Hall's Treehouses provides customers with a staycation among the trees on the large Ramside estate in County Durham. The A-frame treehouses include a hot tub, full kitchen, floor to ceiling windows, and a wraparound balcony to enjoy the views across the golf course below. Treehouse studios, lofts or whole house ensure there is enough space for your entire group to enjoy the luxury venue together. On site, there is an award-winning spa, restaurant and golf course, providing luxury at every turn.

Grounds Keeper's Cottage, North Shire Farm

For fans of Harry Potter, this unique opportunity to stay in a cottage inspired by Hagrid's home is available for short breaks on a stunning farm close to the coastal town of Saltburn-by-the-Sea. The cottage is formed of three interlocking circular rooms, with mismatched stained-glass windows, lantern lighting and luxurious copper bath. With two double beds and a bunk bed, this cottage is ideal for a family break. Despite the old, quirky décor, the property is fully modernised with television, shower and modern, high-quality bedding. Outside, the views stretch across fields to the Yorkshire coast. Saltburn's famous pier and funicular lift are only a short drive away, with pretty villages and long beaches never far away.





Calling all Muscle Car enthusiasts

Dodge 'Last Call' range available for final time

Dodge Ram North East, part of the Performance 28 group, has announced that the final opportunity for muscle car enthusiasts to purchase brand-new Dodge Charger and Challenger vehicles is now, with limited edition vehicles exclusively available at their North East showroom.

By Anna Robinson



The history of the Dodge brand is long-standing. The Dodge Brothers, Horace and John, began building bicycles and honing their engineering skills in the 1800s. As their skills developed, and a need for motor vehicles increased, they formed the Dodge brand in 1900 and launched their first car on November 14, 1914.

Dodge vehicles have become synonymous with Hollywood, and feature frequently in some of the most loved films and shows of the past 50 years. The first Fast and Furious film focused on a driver, played by Vin Diesel, who drove a 1970 Dodge Charger. Popular television show The Dukes of Hazzard featured almost 300 Dodge cars that were used to perform different stunts in the comedy series.



The Last Call range is the final opportunity to own a limited-edition Dodge vehicle. There are nine cars in the range, and once they are sold, will not be available again.

The Last Call vehicles offer the ultimate modern muscle car experience and due to tighter emissions regulations, December 2023 will mark the last Hellcat 6.2 litre V8 supercharged engine production, effectively ending the Challenger and Charger muscle cars in their current iconic iterations.

The final factory order has already been submitted meaning the cars currently locked into production will be the last to roll out of the plant in Ontario, Canada. North East specialist car retailer Performance28 has become an officially licensed Dodge Dealer, with the ability to retail, warranty and service Dodge muscle cars, meaning enthusiasts can confidently enjoy the sheer thrill of muscle car ownership without the fear factor of "grey importing" a vehicle.

All vehicles produced in the final few months of 2023 will carry a "final call" plaque in the engine bay to denote it was produced during the iconic final production period.

King Daytona

The King Daytona Special Edition pays homage to the 1969 Charger King Daytona, which was popular with motorists and drag racers across America. The rare Redeye Widebody features an 807 horsepower engine, mango exterior paint and a unique interior and graphics package.

Super Bee

The Super Bee Special Edition is also available from Performance 28. Resurfacing a few times over the years Dodge has been active, the Super Bee has returned for 2023. Bigger than ever before, the high-performance Charger Super Bee is available in both standard and widebody version, with performance upgrades including drag radials and drag mode.

Swinger

Dodge paved the way for American muscle vehicles in the 70s with its high performance Swinger models. As an ode to the popular cars, the Swinger Special Editions have a retro themed appearance.

Blacktop

The Blacktop vehicles come with blacked-out exterior badges and carbon fiber interior accents as standard. The RWD

models have performance upgrades including a high performance suspension and the Performance Handling Group package, which adds precision to cornering.

Demon 170

The Demon 170 is the fastest accelerating car on the market and features the first 1,025 horsepower production HEMI engine. The interior design is focused on performance with cloth interior, carbon fiber accents and Alcantara steering wheel.

Black Ghost

The Black Ghost is modeled after the original from the 1970s. An 'untouchable' Detroit street racer, the Black Ghost has retained its image as powerful and popular car.

Shakedown

As an original Dodge Product Design Office Concept, the Shakedown is being recreated for the 2023 model year. The Shakedown Special Edition features matching interior and exterior designs, finished with red and black detailing.

To find out more about the Last Call range, visit dodgeramnortheast.co.uk



Enjoy a colourful autumn garden, with Dobbies

As the days cool down and summer draws to a close, it can be easy to think that we've got little time left to enjoy our gardens this year.

However, Dobbies, the UK's leading garden centre, says just the opposite is true. Dobbies' Horticultural Director, Marcus Eyles, believes that autumn is the perfect time to make the most of your garden and enjoy the striking colours the season brings, plus prepare it for a blooming beautiful spring.

Early autumn vs late autumn

When it comes to autumn gardening, Marcus notes that it's worth remembering there's a distinction between your garden in the different months of autumn and in fact, early autumn can be thought of as a time to revitalise your garden. Marcus says: "Contrary to popular belief, autumn is not a season of shut down and is a wonderful time to refresh your garden and appreciate all the wonderful colours the season brings. Late summer flowering shrubs will still produce a beautiful display during early autumn, with deep purple, yellow, orange, and white flowers to be enjoyed for weeks in October.

"The later autumn months of October and November are typically when frost sets in so this is time when gardeners should start to think about preparing for winter and protecting their plants. This is also when typical autumn gardening jobs like clearing leaves off your lawn and cutting back shrubs should be done."

Instant autumn colour

Marcus says that early October is the perfect time to get planting and inject your garden with autumn colour. Marcus comments:

"Gardeners should think of autumn as the perfect time to welcome vibrancy into the garden. Autumn bedding plants such as Pansies and Violas will brighten up your garden and last throughout the winter months. Herbaceous perennials such as Crocosmia and Echinacea can also be planted in September and will give beds and borders an instant burst of colour. These plants will also flower again each year if cared for properly, making them a great value choice."

Seasonal planting

Autumn is the time to plant spring bulbs for a blooming display next year, and Marcus notes that there are some great value options at Dobbies to help you save on your spring colour. Marcus says: "The second week of October is the ideal time to plant

spring flowering bulbs for your display next year. Varieties such as Snowdrops, Crocus, Daffodils and Tulips are currently on offer at Dobbies and will help you achieve a stunning spring display for less. Planting bulbs in the autumn is a great way to get ahead for your stunning spring display and with our great value offers, you'll save money too."

Grow your own

Marcus says that early autumn is a fantastic time to grow delicious fresh produce, and vegetables can even be harvested in time for your Christmas dinner. Marcus comments: "If you're looking to enjoy homegrown produce over the festive period, potatoes planted in August or early September will be ready to harvest in December. Sow them in large containers and place in a sunny spot, ensuring you water regularly, and for the best results, plant using Dobbies' award-winning peat-free multipurpose compost.

"When it comes to herbs, there are plenty varieties that can be planted in autumn like Parsley, Sage, Rosemary and Thyme. Herbs can be grown indoors on a windowsill, however, if you're looking to grow these outside, a greenhouse, cold frame or other covered protection is recommended in the winter months to protect your crop from frost damage"

Welcome wildlife

Marcus says we should welcome wildlife into our gardens year-round, but it's particularly important to be mindful of this ahead of the colder months. "To make sure insects and small animals have a safe space to shelter during late autumn and winter, now is the time to think about creating a wildlife habitat", comments Marcus. "You can create a safe space by stacking branches or old logs in a covered spot to help protect small animals from the elements. In late autumn when tidying up your garden for winter, don't prune too much as this will give wildlife another place to take shelter."

Navigating the mortgage market: How to secure the best deal

Much has been made of the UK's 'mortgage timebomb' in recent days and weeks. Over 1.4 million UK homeowners will see their fixed-rate mortgages expire this year, with rates now more than double what they received two years ago. Presently, the average rate for a two-year fixed mortgage sits at 6.19%, more than double the 2021 rate of 2.56%.

For those seeking a new deal, whether they're a first-time buyer or an existing homeowner, there's no glossing over it, it's a bit of a daunting prospect. However, there are steps you can take to ensure you secure the best deal and make the process as seamless and less stressful as possible, as Chris McVay, Senior Mortgage & Protection Manager at Bradley Hall explains...

Act swiftly

If you're in the market for a new deal, it's best to act swiftly as rates are expected to continue rising over the coming months. Lenders are also continually pulling back their most favourable offers, repricing them every few days, so it's best to lock in the best deal while you can.

This is especially true for those whose deals are set to end within the next six months. You can sign up for a new mortgage deal six months before it is due to start, so with rates expected to rise, thinking quick could save you a significant amount of money. And in the very unlikely event that rates improve before your new deal kicks in, you can always pull out it and enter into a different, cheaper deal, so stand still at your peril.

Explore your options

To ensure you get the best deal for you, it is essential to explore your options. Don't merely settle for your current lender. Enlisting the services of a reputable mortgage broker could help you save tens of thousands of pounds.

Interestingly, at a rate of 5.82%, five-year fixed deals are currently more affordable than their two-year counterparts too. Another reason why you should explore all of your options.

However, you must also air on the side of caution before committing to a lengthier mortgage agreement. Consider the possibility that interest rates may start to decline within the next year, as predicted by most financial experts. Locking yourself into a longer deal could mean you remain on higher rates for an unnecessarily extended period.

Seek help if you're struggling

Worried that you may not be able to afford your new bill? Don't worry, you're not alone. According to the Resolution Foundation, a total of five million households are set for average mortgage bill increases of £5,100 by the end of 2024, but support is on hand for those struggling. By having a chat with your lender – or seeking the support of an

adviser – you can seek support in lightening the financial burden. For example, they might present you with some viable options, like extending your mortgage term, which can be quite beneficial.

Consider this: by spreading your repayment period from 25 to 30 years, you can experience a reduction in your monthly payments. Let's say you have a £200,000 mortgage at a rate of 6.19%. Extending it from 20 to 30 years could lead to a monthly decrease of £231, from £1,454 to £1,223.

Of course, it's worth noting that extending the mortgage term does mean you'll pay more interest over the entire loan duration. In fact, the total interest you'll end up paying could increase by £91,342 (assuming rates remain the same). However, don't fret; many lenders are flexible and open to extending mortgage terms, especially for older borrowers, often extending them up to the 70th birthday of the eldest borrower.

Another option worth considering is switching to an interest-only mortgage for a temporary period. This approach can reduce your payments since you'd only be paying the interest on the loan, not the capital. For instance, if you switch from a repayment mortgage to an interest-only mortgage with a balance of £200,000 and a rate of 6.19%, you could potentially lower your payments by £280 per month, from £1,312 to £1,032. However, keep in mind that your lender will likely require you to have a well-thought-out plan for repaying the capital in the long run.

If you're in need of a short-term financial breather, a temporary payment holiday could be an option to explore. Depending on your circumstances and payment history, you might be able to take a break from making mortgage payments for up to six months. Be cautious, though, as not all mortgages offer this feature, and it's crucial to carefully weigh the potential impact on your credit score and future loan prospects. Additionally, keep in mind that interest will still accrue during the payment holiday period.

If you've been diligently making overpayments in the past 12 months, another alternative to consider is underpaying instead of taking a payment holiday. However, it's essential to consult your mortgage provider before proceeding with this option. It's worth noting that if you've been struggling to meet your mortgage payments and have missed some, it's unlikely that you'll be eligible for a payment holiday. In such cases, it's advisable to discuss your situation with your lender to explore alternative solutions.

The overall picture may be bleak, and there will undoubtedly be more bumps in the road, but it's worth remembering that support is on offer to help those seeking a new deal or looking to get on the ladder.

Afterall, finding ways to financially support the UK's consumers is crucial if we are to keep the economic wheels of the nation in motion, so seek expert support from an advisor, be savvy and make sure you get the best deal for you.

How much more you will pay						
Size of Loan	Latest Rise to 5%		Latest Rise to 5.5%		Latest Rise to 6%	
	Monthly	Annually	Monthly	Annually	Monthly	Annually
£150,000	£50	£600	£101	£1,212	£153	£1,836
£200,000	£67	£804	£135	£1,620	£204	£2,448
£300,000	£100	£1,200	£202	£2,424	£306	£3,672
£450,000	£150	£1,800	£303	£3,636	£458	£5,496



All figures correct at time of publishing

"Proper Fine Dining" say the AA

The Lantern Room at Huddersfield's Manor House Lindley awarded 3 Rosettes



A Huddersfield restaurant has been named among the best in the UK and awarded Three Rosettes by the AA.

The Lantern Room at Manor House Lindley, is one of only two restaurants in West Yorkshire to have achieved the 3 Rosette standard, ranking it amongst the best restaurants in the UK.

The AA's Three Rosette mark is a benchmark of culinary excellence, making it a destination for diners with high expectations and the finest tastes. The standard recognises not just the quality of the modern British menu, but the restaurants impeccable service and wine selection.

The accolade is awarded to restaurants at only two points during the year, January and September. The AA inspector praised the restaurant's ambience, precise flavours and skilfully prepared cuisine.

"The Lantern Room, with its stunning floral ceiling, exposed brick walls and fab forest green banquet seating, is a suitably decadent setting for a menu of very seasonal modern British dishes, produced with skill from superb ingredients, some of which are foraged locally," says the AA in its latest Guide.

"This is proper fine dining - precisely and accurately prepared dishes with

great technical skills well to the fore and supported by a very nice wine list, arranged by tasting style. The food all looks very pretty, but there's a real depth of knowledge and understanding."

The Lantern Room is part of the Manor House Lindley's hospitality offering which includes an award-winning wedding venue, five-star accommodation, a bistro and three bars.

Nestled in the leafy suburb of Lindley, the Manor House is an oasis of culinary and service excellence in the former industrial heart of West Yorkshire, Huddersfield.

After opening its doors in 2018, Manor House Lindley has determined to excel in every area of its service. Achieving Three Rosettes was a clear objective from the beginning, even through the tough times of COVID, as Head Chef John Brewster, explains:

"We have been singular in our vision to achieve Three Rosettes, so to have this come to fruition is an amazing achievement," he said. "I'm so proud and thankful to the whole team, who worked incredibly hard to make this a reality. We

never wavered from this goal, despite the challenges we faced during the pandemic. It showcases our commitment to creating exceptional dishes that celebrate seasonal ingredients, with meticulous attention to detail," added John, who has experience working at the highest levels culinary excellence.

"We are grateful for the recognition and look forward to continuing to exceed expectations and pushing to reach our next goal."

Mark Ayre, General Manager, added: "We are immensely proud to have achieved the AA 3 Rosette standard, as it reflects our core values of dedication and passion, as well as our commitment to excellence in everything we do.

"This recognition serves as a testament to the hard work and creativity of our chefs, as well as the unwavering commitment of our entire staff.

"We would like to express our gratitude to our loyal customers for their continued support, and we look forward to welcoming both new and returning guests to The Lantern Room to celebrate this accolade with us."





RIO Brazilian Steakhouse comes to York

RIO Brazilian Steakhouse will open its newest venue in York at the former Piccolino site at 18 Bridge Street on Saturday 16th September, after an exclusive VIP launch on Friday 15th September.

Founded in Jesmond in November 2019, RIO adds a seventh site in York to its current locations in Jesmond, Newcastle's Quayside, Middlesbrough, Durham City Centre, Warrington and Chester.

RIO is an award-winning steakhouse with a set price concept of non-stop meats and an unlimited gourmet salad bar with over 35 items to choose from. The dining experience also boasts authentic Brazilian sides like Feijoada and traditional Brazilian cocktails.

After reaching number one on TripAdvisor in Chester just three weeks after opening and announcing the group's plans to open another restaurant in York, RIO was inundated with applications for jobs at the new site.

Co-owner Rodrigo Grassi said: "It was a nice surprise to see how many applications we received and how many people already knew about us. We work hard to train and

look after our staff, maintaining the high standards of customer service the RIO brand is renowned for – now we are seeing this positive reputation creating an impact even before we've arrived in a new city.

"We have found the RIO opening model to work well with our team, they are well oiled at new openings which maintains high levels of customer satisfaction and service. The proof is in the awards and positions on TripAdvisor – every venue we have launched has secured the top spot in just four weeks – it's an amazing achievement by all the team.

"The response we had from Chester was huge, much bigger than we originally thought, so as a group it was a good decision to rebrand from Tomahawk to RIO. In that respect we are fortunate as a group to have the facility where if one brand isn't performing as well as first anticipated, we can flip it into the other in quick time."

As for future prospects we are still in negotiations with landlords in a number of locations to open more RIO sites. Some are further down the line than others with some being held up due to red tape, but we expect to roll out at least another four RIOs in 2024, with the aim to do more."

RIO Brazilian Steakhouse is part of the Tomahawk Steakhouse Group, owned by co-founders Rodrigo Grassi and Howard Eggleston. RIO has traded strongly in 21/22 and continues to see growth even in tough times. The group is continually looking for new sites and open to discussions with landlords, VC and M&A groups for further expansion of the brand, with new sites under negotiation for opening in 2024.

To book a table visit www.rio-steakhouse.co.uk/york – or call 01904 238144 RIO Brazilian Steakhouse, 18 Bride St, York, YO1 6DA

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Luxury Northumberland holiday home



By Anna Robinson



With long beaches, historic castles and quaint villages to explore, a luxury staycation in the heart of Northumberland provides the perfect base from which to explore one of England's most loved counties.



Bellshill Bothy is an eye-catching cottage within an expanse of fields and woodland just six miles from the historic Bamburgh Castle.

In complete seclusion, this remote and peaceful cottage has been renovated from its original role as a bothy- a shelter for walkers- into a luxury, high-quality home away from home.

Designed by architects Sullivan Associates, the home has been finished to a high specification. Built from bleached timber, honey stone and with solar panels and a log burner, the home is sustainable and cosy. With three bedrooms sleeping six people, the holiday home is ideal for a family staycation.

The home sits on a slight incline and offers views as far as the Northumberland coast. With an absence of main roads or other buildings, stargazing on clear nights is a popular activity with guests.

The snug and open-plan living area are both cosy and inviting spaces for reading, watching television or enjoying the wildlife that frequently visits the area.

The wood burner in the living room ensures it is cosy and warm all year round, ideal for a rainy day. Amaze Me Interiors recently completed a full refurbishment of the property, ensuring it delivers luxury for guests at every turn.

The wrap-around patio and dining table are ideal for dining outdoors in good weather. Six acres of land includes a large enclosed lawned garden, firepit within the woods and seating to enjoy the deer and birds that visit.

Located close to the coast, the property is in an ideal location to visit the highlights of Northumberland. Bamburgh village, plus the adjoining castle and vast beach is just a few minutes drive away.

With multiple pubs and restaurants, a butchers and deli and ice cream shop, Bamburgh has plenty of dining options whilst visiting the castle, Grace Darling museum or historic church.

One of the most popular dining spots in Bamburgh is The Potted Lobster, favoured by Hairy Bikers Si King and Dave Myers for its fresh seafood, caught locally each day and prepared on site. For watersports fans, surfing,

windsurfing and paddleboarding are all available along the Northumberland coast, with companies in Bamburgh and nearby Beadnell providing lessons, equipment hire and tours of the coves along the coast.

Further up the coast is the historic Holy Island, accessible via a causeway twice a day. Ideal for a family day out, there are ancient ruins to explore, as well as secluded, picturesque beaches and locals selling fruits and vegetables outside their houses.

The closest village to the property is Belford, home to a small supermarket and farm shop selling local produce including Craster Kippers and Doddington Dairy ice cream. From Belford, villages such as Wooler are only a short drive away, through rolling countryside.

In Wooler, the newest attraction is Ad Gefrin, a museum, distillery and restaurant dedicated to the history of nearby summer palace Ad Gefrin, which dates from the Anglo-Saxon times. Enjoy family activities in the museum, or take a guided tour around the distillery and learn about the process of creating the famous Ad Gefrin whiskey.

Northumberland is home to over 70 castles, from ruins to current residences. Alnwick, Dunstanburgh, Warkworth and Ford are all a short drive away and hold events and tours throughout the year. Additionally, Alnwick Castle sits next to the famous Alnwick Gardens, a world-famous garden with cherry blossom trees, interactive water features, mini golf, a treehouse restaurant and the newly opened Lilidorei, the world's largest play structure.

At the end of an exciting day in Northumberland, you can return to Bellshill Bothy and relax in the snug or living room or enjoy marshmallows around the fire pit.

The remote location of Bellshill ensures peace and relaxation are at the heart of a stay in the luxurious property. With so many villages and sights just a short drive away, Bellshill Bothy is the ideal base from which to explore the many highlights of Northumberland.

For more information or to book your stay, email hello@bellshillbothy.co.uk

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Broad bean falafel salad with hummus, mint and parsley

By Salvatore Soru, head chef, Café 21, Fenwick, York

By Terry Laybourne



Contributing Recipes Editor, Terry Laybourne, and his York based head chef, Salvatore Soru, share Café 21's latest recipe with Portfolio North.

Serves 4

These are a delicious, lighter alternative to the traditional chickpea version. I tend to serve the falafels as a light main course in a salad, but they would work just as well as a standalone snack, or even a canape if rolled a little smaller. If you wanted to make in larger batches, they freeze pretty well too.

Ingredients

For the pickled onion

This can be done ahead of time in large batches and used for all sorts of other dishes

- 200g finely sliced red onion
- 100 mls red wine vinegar
- 100 mls water
- 100g castor sugar

For the falafels

- 400g frozen broad beans
- 1 large clove of garlic, peeled and grated
- 5g ground coriander
- 5g ground cumin
- 5g cayenne pepper
- 20g parsley roughly chopped
- 20g dill roughly chopped
- 20g coriander roughly chopped
- 1/2 bunch spring onions, finely chopped

- 120g breadcrumbs
- Vegetable oil for deep frying or a deep fat fryer at 180°C
- Salt to taste

For the dressing

- 150ml cold pressed rapeseed oil
- 30mls good quality white wine vinegar
- Squeeze of lemon juice
- Salt and freshly ground black pepper

For the salad

- 400g hummus - a good quality shop bought one is fine
- 2 handfuls of picked flat leaf parsley, dill and mint
- 100g cooked, podded broad beans

Method

For the pickled onion

- In a small saucepan, bring the vinegar, water and sugar to a gentle boil and stir until the sugar has dissolved. Leave to cool for 20 minutes, it should still be warm, and add the onion.
- Drain off the liquid as and when needed.

For the falafels

- In a pan of boiling water, cook the broad beans for 2 minutes, refresh and drain well.
- Add all the ingredients to a food processor and blitz, occasionally scraping the sides of the bowl.
- Do not blitz too smooth, just until it comes together. We need a bit of texture to the final mix.
- Check the seasoning.
- Roll into 30g balls and deep fry for 3 minutes or so, until golden brown.

For the dressing

- Whisk all the ingredients together

To serve

- Spoon the hummus between 4 plates and arrange a few falafels.
- In a large bowl, toss the herbs, broad beans, pickled onion together, season well and dress with the dressing.
- Build some of this on top of the falafels, slipping in another falafel or two as you go.
- Finish with a little more dressing and enjoy on a warm summer's day with a cold, crisp glass of rosé.

Meet The Chef: Samira Effa

Award-winning chef, Samira Effa, heads up the kitchen at Grantley Hall's luxury Bar & Restaurant EightyEight. She shared her personal and culinary insights exclusively with Portfolio North.



1. What inspired you to become a chef?

The love of cooking for people is an obvious answer. I spent my childhood surrounded by my mother's Iranian cooking and my father's Nigerian cooking and I was fascinated by it.

My mum told me I used to be the only one of my siblings to sit with her when she watched cooking programs, so I think the idea of cooking as a profession started from a very early age.

2. What has been your career journey to date?

I was offered a part-time job at my work experience workplace in Huddersfield back when I was still at school. This started by just making salads, which led to running sections. I then went on to work in Derbyshire at a 2 AA Rosette gastro pub.

From there I went to Edinburgh where I had my first experience in a Michelin-starred kitchen working at Paul Kitching's 21212. I then went on to work in Cambridge, Jersey, Cornwall, back to Cambridge before coming back up north to Yorkshire.

3. What is your culinary philosophy?

My cooking philosophy is centered around a simple concept. I firmly believe in the importance of utilising the finest ingredients available and preparing them with expertise.

My goal is to create dishes where the main element on the plate takes the spotlight and truly shines through.

4. How do you choose and source your ingredients?

For me, it all begins with the careful selection of top-tier ingredients. I meticulously source each component, focusing on freshness, flavour and the potential to create a remarkable dining experience.

Having worked in the industry for 17 years, I have come across many great suppliers to get the best produce. It's all down to testing them within different dishes to ensure that they are the right ingredient for the plate.

5. How do you develop a recipe from concept to plate?

Crafting a recipe is a journey that involves meticulous attention to detail and a passion for perfection. It all begins with the inception of an idea and a concept that sparks excitement. From there, the concept is brought to life in the kitchen, each element thoughtfully considered and carefully executed.

We test and taste, adjust and refine, always striving to achieve the ideal harmony of flavours, textures, and presentation.

6. What is your favourite dish on EightyEight's menu?

If I were to choose a favourite from Bar & Restaurant EightyEight's menu, it would have to be the Grilled Diver King Scallop starter.

The combination of flavors in this dish is a result of meticulous crafting - each scallop is cooked with a delicate smoked kimchi butter sauce, accompanied by the subtle notes of leek and the intriguing addition of oyster leaf.



7. How do you balance using Yorkshire produce for Far East inspired dishes?

Crafting a fusion of Yorkshire's finest produce with the vibrant essence of the Far East is a challenge that I approach with great respect. This delicate balance reflects our deep respect for both the local ingredients and the intricate subtleties of Far Eastern cuisine. Every element must speak in unison, allowing the main essence of the dish to shine. It's a constant journey of discovery and refinement and I'm honoured to guide our diners through this fusion of cultures on each plate.

8. How often do you create a new menu and why?

We embrace the art of menu innovation and create new menus as often as we can. Our dedication to crafting fresh food experiences isn't just for the delight of our returning guests, but also to invigorate the passion within our kitchen and front of house team. While occasionally we refine singular dishes, more frequently, we curate a selection of new offerings. Yet, amidst these changes, we remain anchored by a few beloved signature dishes that have become cherished cornerstones of EightyEight's identity such as the 'Bao' buns or 'Cauliflower Satay'.

9. How do you and your team stay updated on the latest culinary trends and techniques?

We place a strong emphasis on continuous learning and growth. Social media serves as a valuable tool in this pursuit, observing the creative journeys of fellow chefs through various platforms inspires us to explore new horizons.

Beyond that, we cherish the experience of dining out at other restaurants together - it's not just a meal, but an opportunity to gather inspiration and ignite our imaginations for crafting new and novel dishes.

10. What are some of the biggest challenges you face as a head chef?

I consider myself incredibly fortunate in this regard; I am privileged to lead an exceptional team that demonstrates unwavering dedication day in and day out. One of the key challenges I consistently encounter revolves around the delicate balance between administrative responsibilities and hands-on kitchen involvement.

Like many of my fellow chefs, I find my true passion lies in kitchen and the thought of being tethered to a desk can be quite a contrast.

11. Do you have any top tips for cooking enthusiasts?

On my journey as a chef, I've found that the most profound tip is also the simplest, to follow your palate.

So, whether it's a cherished family recipe or a dish that simply brings you joy, start there.

12. What has been your biggest achievement so far?

I would say that one of the most meaningful achievements in my career so far has been the recognition I've received for my craft. It was an honour to be invited to participate in the prestigious Great British Menu series for both 2019 and 2020, an experience that truly elevated my career to new heights.

This opportunity not only allowed me to showcase my passion for cooking on a national platform but also provided me with invaluable learning and growth.

I am genuinely grateful for moments like these that continue to shape my culinary journey.



A Magical
Gastronomic
Journey
at Leeds'
Six by Nico





Leeds, a city steeped in culinary diversity, has a new enchanting gem that transports diners to a world of fairy tales and flavors – Six by Nico. Having recently embarked on this remarkable dining adventure, I can confidently attest that it offers an experience like no other.



The moment you step into Six by Nico, you are greeted by an ambiance that marries modern elegance with an inviting charm. The restaurant's contemporary decor, combined with gentle lighting, creates an atmosphere that immediately whisks you away into the pages of a fairy tale, setting the stage for an unforgettable dining experience.

What truly sets Six by Nico apart is its innovative concept of a rotating six-course tasting menu, changing every six weeks. This concept allows the culinary wizards, led by Chef Nico Simeone, to weave magic into their creations, and during my visit, the theme was "Once Upon a Time," a whimsical journey through beloved fairy tales.

Each course was a masterpiece, not only in taste but also in presentation. The "Hansel & Gretel" appetizer featured tender duck leg confit wrapped in crispy pastry, with a trail of breadcrumbs that led to a delightful berry sauce – a playful nod to the classic tale. The "Red Riding Hood" course, a succulent venison loin with woodland mushrooms and a red wine jus, evoked the mystique of the dark forest.

The highlight of the evening was the "Sleeping Beauty" course, a stunningly pink beetroot-stuffed pasta crowned with a vivid green pea sauce. The dish was not only a visual marvel but also a testament to Chef Nico's commitment to crafting dishes that tell a story on the plate.

Dessert, named "Rumplestiltskin," was an enchanting mix of dark chocolate, hazelnut, and caramel that left my taste buds spellbound.

Service at Six by Nico was impeccable, with a staff that shared a deep passion for the culinary tales they were telling. They artfully described each dish, weaving in the narratives that inspired them, adding an extra layer of magic to the meal. The wine pairings, both alcoholic and non-alcoholic, were thoughtfully chosen and expertly explained, enhancing the overall dining experience.

For a truly immersive experience, I recommend indulging in the optional wine pairing. The sommelier's selections transported the dining experience to new heights, expertly complementing the flavors of each course.

In conclusion, Six by Nico in Leeds continues to be a culinary wonderland that enchants the senses and elevates dining to an art form. With its ever-changing menu concept, flawless service, and captivating ambiance, it's a must-visit for food connoisseurs and those seeking a magical dining adventure. Chef Nico Simeone's innovation and storytelling prowess shine through in every aspect of the restaurant, making it a destination that leaves you spellbound, both in terms of taste and wonder.

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Wine

The latest views from our wine expert and updates from the international wine industry



In search of wine treasure

By David Harker



Wine Editor David Harker visits Alicante in search of wine treasure. The most famous wine that you've never heard of.

Alicante has a reputation for a particular drink. A drink not found in the boozy bars of Benidorm. A rare wine treasure born of the same sun and sea that today attracts stags and hens.

The wine is Fondillón and it is unique to Alicante. Made from over-ripe grapes, Fondillón is slightly sweet, naturally high in alcohol and when oxidised by ageing is robust enough to withstand long sea voyages.

Known in England as "Tint Alicant," the wines of Alicante were famous across Europe in the Middle Ages. Philip, the first king of France, a man "much inclined toward good living," declared Alicante one of his favourite wines.

Queen Elizabeth I decreed that no wine from Alicante be sold in England unless offered to her first. In France, Louis XIV on his death bed sought comfort in cake dipped in Alicante Wine. Spain's longest reigning king, Philip V, was kept, "in a constant state of enervation" by his diet of Alicante wine.

In the literary world Fondillón was the favourite wine of "The Count of Monte Cristo", enjoyed by Hans Christian Andersen and mentioned in the memoirs of Casanova.

Such was the reputation of Fondillón, by the end of the nineteenth century it was amongst the most expensive wines in the world.

Throughout this time the production method has remained unchanged.

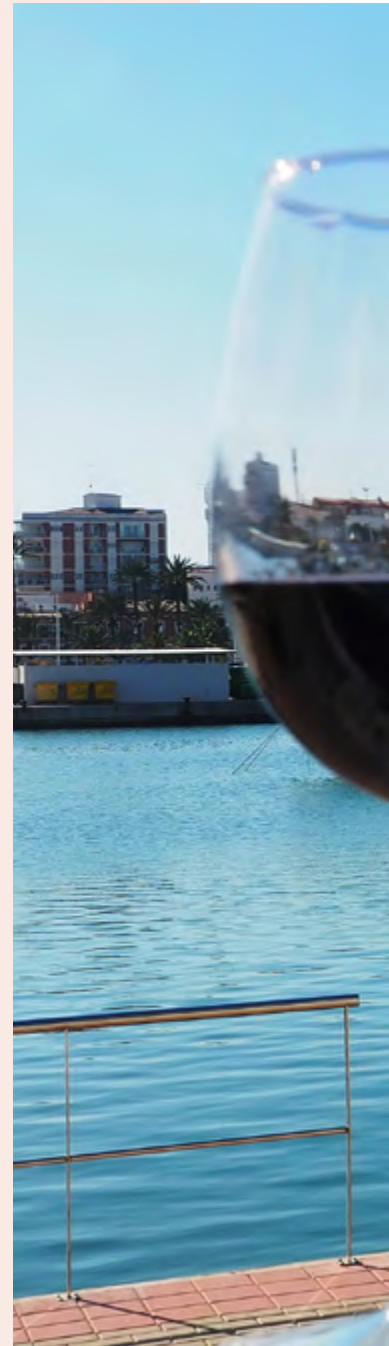
In the hills inland of Alicante, on sandy soils, Monastrell grapes are exposed to hours of sun on old, low yielding, bush vines.

As autumn turns to winter, dehydrated, over-ripe, grape berries high in sugar and with intense concentrated flavours are harvested by hand. These raisened grapes are then crushed and the grape must and skins placed in oak barrels to ferment for a month. The wine is then transferred for long ageing in a solera system. As wine is withdrawn the barrels are topped up with fresh wine, in the same manner as sherry.

At the turn of the twentieth century the producers of Fondillón faced a series of traumas. First vine disease, then civil war and finally a shift in the economy away from traditional agriculture to industry and tourism. The golden age of Fondillón was over.

Only a handful of producers kept the Fondillón flame alive. Notable amongst them Bodegas Primitivo Quiles. Their solera, "El Abuelo" - "The Grandfather", started in 1892, survived a ransacking in the civil war and is the oldest solera still in production.

Despite the long, slow, difficult production method and a consumer preference for dry table wines, there are signs of a Fondillón revival. Authentic, sustainable, natural wines are in fashion. Fondillón is an important heritage product, crafted by artisans with minimal





intervention. The number of wineries now producing Fondillón has grown to around a dozen. Searching for forgotten soleras in abandoned bodegas and recovering ancient oak barrels.

Today's production is certified and subject to certain stipulations; The wine must have a minimum 16% alcohol, any wine entering the solera must already have been in barrel for four years or more and on release must be on average at least ten years old. In reality, most examples released into the market will be much older.

The result is a wine, amber in appearance, slightly sweet, with a complex rancio character of hazelnut, caramel, dried

orange peel, prune and ripe fig. It's a, "yes, but no but" wine. Yes, it has similarities to Amarone, Tawny Port, Amontillado sherry and aged Madeira. But no, Fondillón has its own personality. Enjoy it with mojama, the local salt-cured tuna. Or pair with strong cheese, dark chocolate, dried fruit and nut based desserts.

Next time you land in Alicante, when the football shirts and hen parties turn right for the Irish pubs up the coast, head into the old town for a taste of history. And if you can find a bottle of Fondillón to bring home, serve with Christmas cake and tell your guests the story of the most famous wine that they have probably never heard of.

By Cassie Moyse



A Taste of Heaven: Discovering the Enchanting Damaso Vineyard in Lake Como



Lake Como, known for its breathtaking beauty and luxurious allure, has long been a haven for travellers seeking tranquillity and elegance. Nestled amidst the majestic Italian Alps, the region boasts pristine waters, historic villas, and picturesque landscapes.



However, hidden away in this idyllic setting lies a gem that will appeal to wine lovers- the Damaso Vineyard. This family-owned estate, with its rich history and exceptional wines, sits in stunning acreage looking across the renowned Lake Como. Portfolio North Editor Cassie Moyses recently visited the Damaso Vineyard.

Steeped in heritage and nurtured through generations, the Damaso Vineyard is the epitome of the Italian winemaking tradition. The vineyard was established over a century ago by visionary winemaker Antonio Damaso.

Inspired by the region's fertile soil and favourable climate, he planted the first vines in the late 1800s. The vineyard has since remained under the tender care of the Damaso family, preserving their dedication to winemaking craftsmanship and sustainability.

The Damaso Vineyard is perched on the hills overlooking Lake Como. This strategic location blesses the vineyard with a unique microclimate—a harmonious blend of warm days and cool nights, ideal for cultivating premium grapes. The areas volcanic soils, rich in minerals, impart distinctive characteristics to the wines, contributing to their unique flavours.

During our visit, we were able to enjoy a tour of the vineyard and enjoy a wine tasting and delicious dinner overlooking one of Italy's largest lakes below. While we

ate, we enjoyed the peace and quiet of the surroundings while enjoying authentic Italian dishes including risotto, prosciutto and bruschetta.

Sylvia was incredibly knowledgeable and explained their entire wine producing process to us before beginning the wine tasting. The family believes in quality over quantity, and as such, they focus on a select few grape varieties that flourish in the region's terroir. The indigenous Nebbiolo grape, known for its noble character, is the crown jewel of the vineyard. They use these grapes for their famous red wine, which we tried and was delicious. Pairing the wine with a beautiful lunch made for a perfect combination.

Additionally, the vineyard also cultivates other classic Italian varieties such as Barbera and Barolo. Their white wines are predominantly crafted from Pinot Bianco and Chardonnay grapes, which are known for their elegance and finesse.

During the tour, we visited the cellars on the property. The winemaking process at Damaso Vineyard is a fusion of traditional techniques and modern innovation. Walking into their ancient cellars is like stepping back in time. Oak barrels, some dating back decades, line the walls and are an integral part of the ageing process, allowing the wines to mature gracefully and develop complex flavours.

Deeper in the cellars are the family's most treasured possessions—the riserva wines. These special bottles are reserved for exceptional vintages, representing the essence of each remarkable year. Each riserva is a testament to the Damaso family's unwavering commitment to their craft, carrying within them the stories of the region's changing seasons and the hands that tended to the vines.

Everyone we met during our visit was friendly and inviting, and keen to share their knowledge and history with us. The sommeliers guided us through a tailored tasting, educating us on the unique characteristics of each wine and the intricate art of food pairing.

Our guide also explained the Damaso's dedication to sustainable practices, ensuring that the vineyard remains a harmonious part of the region's ecosystem for generations to come. From organic farming methods to water conservation efforts, their dedication to the environment is a testament to their role as caretakers of this breathtaking landscape.

Set on stunning acres with a beautiful view of Lake Como, the Damaso vineyard is a must-visit if you are staying in the local area. The staff are friendly and welcoming and the vineyards, set against a stunning backdrop, were fascinating and produced delicious wine.

Top 5 places to visit by luxury yacht

Introducing Portfolio North's new Travel Editor, Geoff Moore, Managing Director of luxury superyacht company West Nautical.

By Geoff Moore



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Read Geoff's top 5 destinations to visit by luxury yacht below:

1. The French Riviera

Perhaps the destination most synonymous with the world of luxury yachting, the French Riviera never fails to deliver for a memorable break.

Think sun-kissed beaches, crystal-clear waters perfect for swimming and bays begging to be explored. From the glitz of Saint-Tropez to the timeless charm of Cannes, the French Riviera boasts an abundance of chic ports. And let's not forget the mouth-watering experience of indulging in Provençal cuisine and sipping fine wines whilst taking in the awe-inspiring coastline from the sundeck of your luxury vessel.

Beyond the glam and glitz, dive into the region's fascinating history and culture. You can visit historic landmarks like the Palais des Festivals and the ancient port town of Antibes, and of course Monaco, with its unrelenting charm, casinos and boutiques.

Don't miss: Nikki Beach St Tropez for its vibrant atmosphere and live DJs.

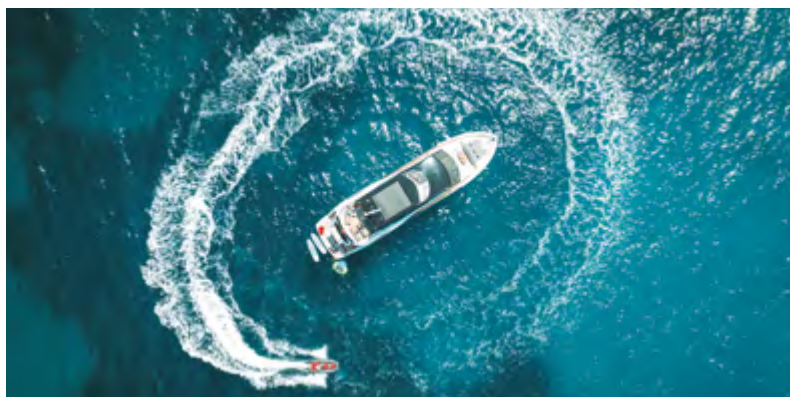
2. The Amalfi Coast

Another classic and unbeatable destination – envisage sailing along the iconic Italian coastline, with its dramatic cliffs, vibrant villages and azure waters. A yacht allows you to embrace the coast's natural beauty from a unique perspective, offering panoramic views that are simply unmatched.

Discover hidden caves like the magical 'Blue Grotto' and private beaches that are inaccessible by land, granting you the ultimate privacy and tranquillity. Anchor at charming coastal towns like Positano and Amalfi, and visit the iconic islands of Capri and Ischia, where you can savour local delicacies and immerse yourself in the rich local culture.

Those passionate about history can hike 'The Path of the Gods', or explore the sites of Pompeii and Herculaneum, both destroyed and preserved by the eruption of Mount Vesuvius. Whether it's sunbathing on deck, snorkelling in crystal-clear waters, or exploring ancient ruins, a yacht gives you the freedom to craft your dream vacation.

Don't miss: Franco's Bar in Positano for amazing sunset views.



3. The Balearics

While you may have already visited the Balearic Islands for a land-based holiday, a yacht can unlock a whole new way to experience the Ibizan 'White Isle' and its companions.

Each island in the archipelago offers its own unique charm and appeal, from the vibrant nightlife and cosmopolitan vibe of Ibiza to the serene beauty of Formentera's unspoiled beaches, the Balearics really do have it all. Sailing by luxury yacht allows you to access secret coves and peaceful bays, where you can indulge in private moments surrounded by breath-taking scenery.

Whether you're seeking pure relaxation, an active break, or a balance of the two, the compact nature of the Balearics makes anything possible. Dock at glamorous marinas and chic harbours like Puerto Portals or Marina Ibiza, where you can experience world-class dining, high-end shopping, and vibrant entertainment, or head to one of many fantastic golf courses, cycle routes or hiking trails.

Don't miss: *Alcanada Golf Club in Alcudia for a beautiful but challenging course with spectacular ocean views.*

4. British Virgin Islands (BVIS)

When the sun begins to fade in the Mediterranean it's time to escape to the Caribbean. The British Virgin Islands boast a treasure trove of delights, not least of which are the wonderfully warm temperatures and glittering turquoise ocean. Cruise through tranquil waters, hop between the 60 pristine islands and discover the unspoiled beaches with pillow soft sand.

Discover the vibrant marine life snorkelling or diving in the famous Baths of Virgin Gorda or the RMS Rhone shipwreck. Drop anchor at exclusive anchorages like Jost Van Dyke and enjoy the vibrant island culture, savouring local cuisine and tropical cocktails.

With a luxury yacht, you can craft your dream itinerary, from idyllic sunsets at Anegada to partying at Foxy's on Great Harbour. The British Virgin Islands offer the perfect blend of relaxation, adventure and opulence. This yachting paradise promises an extraordinary holiday filled with sun-soaked days, stary nights and the sheer bliss of the Caribbean.

Don't miss: *Soggy Dollar Bar, located on Jost Van Dyke's White Bay, known for its beach parties, live music and delicious drinks.*

5. The Maldives

Another idyllic winter escape, paradise awaits at every turn in the Maldives. With its unrivalled natural beauty, the Maldives archipelago offers a dreamlike setting for a yachting holiday. Cruise through the crystal-clear waters and discover secluded atolls with white sand beaches.

Dive into a vibrant underwater world filled with colourful coral reefs and mesmerising marine life, with the resident whale sharks often swimming close to yachts at night, allowing up-close encounters. For fishing enthusiasts, the big game available in the Maldives is second to none.

Indulge in exquisite onboard dining, expertly prepared by your personal chef, or enjoy magical beach barbecues by starlight. Each day brings new opportunities for snorkelling, water sports, or simply lounging on the deck, soaking in the sun.

The Maldives' allure lies in its seclusion and tranquillity, making a luxury yacht charter the ultimate way to experience the serenity and beauty of this tropical paradise.

Don't miss: *Ithaa Undersea Restaurant, Rangali Island, for an out of this world dining experience.*

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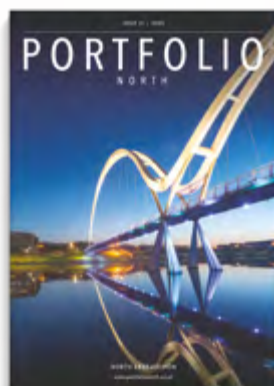
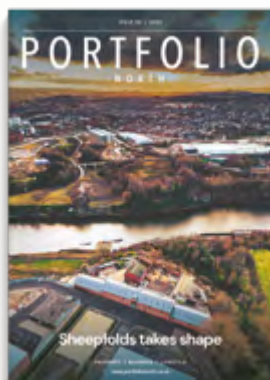
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