

The Plough Inn
Wombledon
North Yorkshire

Heritage Statement

Colin Briden
Historic Buildings Archaeologist
February 2013

AYEDALE DM

27 AUG 2013

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13/00919/F4L

1. INTRODUCTION

The Plough Inn at Wombleton is a Grade II listed building; the listed building description is reproduced at the end of the Statement. In 2012 a comprehensive scheme of refurbishment was carried out with Listed Building Consent. However it subsequently turned out that some aspects of the work done were not consented; this situation arose, in part, from the need to comply with Health and Safety requirements particularly in the new kitchen. At the request of the local planning authority, Ryedale District Council, a further application is now to be submitted in order to regularise this situation.

The Plough Inn comprises a principal range, on Main Street, and a rear range. The principal range is said to be of C17 date (although this has never been confirmed) and is of cruck construction, encased in masonry and extended at a later date. No part of the fabric of this range is directly affected by the current proposals.

The rear range has been constructed and extended at several different dates, all likely to be in the early C19 and later. That part of the rear range affected by these proposals is away from the main range and is probably of mid-C19 date.

In the listed building description the rear range is expressly described as being '*...not of special interest*'. Hence although it lies within the curtilage of a listed building, and listed building consent is therefore required for any work judged as affecting its character and setting, it has been assumed that some latitude in the treatment of the rear range is acceptable.

2. SCOPE AND IMPACT OF THE PROPOSALS

Consent is sought for three operations:

- Installation of two vents in kitchen, with external vent covers on the rear pitch of the rear range;
- York stone paving to replace concrete paving to external seating area at front of the main range of The Plough;

- Placing of salvaged coping-stones on front curtilage wall and repointing of wall.

2.1 Vents to kitchen

A new kitchen was installed, with LBC, in the rear range as part of the earlier scheme. However the single vent as shown on the consented drawings did not comply with current health and safety legislation for such installations; and although the two vents now fitted are compliant they do not have LBC.

The two vents pass vertically upward through the rear pitch of the roof of the kitchen. In doing so each has removed the lower part of a sawn softwood common rafter of evident C19 date; no other alteration to the fabric has been required and no work to the trusses or purlins has been carried out.

The impact of this work on the roof structure of the rear range is therefore regarded as minimal.

Each vent, where it passes through the roof, has a GRP vent cover of a size and type stipulated by the regulations. The vents are only visible from the garden of the adjoining private property. The main range and the vents cannot easily be seen together, if at all, and their impact is fully reversible. Each vent cover is nevertheless to be replaced with a similar cover that is either self-coloured or powder-coated in terracotta: so that their visual impact will be minimised.

The reversible installation of two coloured vents will have only a slight impact on the character or setting of the rear range, and none at all on the main range.

2.2 Replacement of paving

The paving of the outside seating area adjoining the entrance elevation of the main range was replaced. The existing paving was of standard concrete slabs, many of which had cracked and subsided. These were wholly replaced with freshly-quarried York stone slabs.

The work to the paving of the seating area has resulted in a safer environment and has improved the setting of the listed building by the sympathetic use of natural building materials.

2.3 Placing of copings to front curtilage wall and re-pointing of wall

The low wall defining the front part of the curtilage of the listed building is built of coursed rubble and until recently was topped off with random rubble blocks set upright in hard Portland cement. This work was done by previous owners. The rubble blocks have all been replaced with a continuous coping of traditional C19 half-round blocks of local stone which have been salvaged from elsewhere.

As part of this work the curtilage wall will be raked out and the unsympathetic repointing, carried out by a previous owner, will be replaced by pointing more in character with the listed building.

This work, carried out in traditional materials, is regarded as an enhancement of the setting of the listed building.

*Colin Briden
Historic Buildings Archaeologist
February 2013*

From: Brenda Marshall
To: pm.parker@talktalk.net
Subject: Fw: The Plough - Wombledon
Date: Tue, 2 Jul 2013 15:09

----- Forwarded Message -----

From: Chris Hopper
To: [REDACTED]
Sent: Thursday, 24 January 2013, 10:35
Subject: FW: The Plough - Wombledon

Hi Brenda,

Please see e-mail from Trivent below re. extract.

If you need anything further, or require it transposing onto letter headed paper – please let me know.

Regards,

Chris Hopper



www.wardscatering.co.uk

RYEDALE DM

27 JAN 2013

From: Andy Cunningham
Sent: 24 January 2013 07:37
To: Chris Hopper
Cc:
Subject: The Plough - Wombledon

13/00919/ML

Kitchen Ventilation Outlets.

The existing roof penetrations located on the pitched roof of the rear elevation, at the above site, have been sized in accordance with the DW172 Specification For Kitchen Ventilation Systems. The kitchen ventilation duties have been calculated using the Thermal Convection method, for the catering equipment that has been installed, under the extract canopy.

The ductwork apertures are sized to ensure that air flow noise levels are kept to a minimum, if these are reduced in size, additional air noise will be generated and greater system pressures will be imposed on the extract and supply fans, which will result a high back ground noise level. If system pressures rise, larger fans will have to be installed to ensure the performance of the system, which will result in higher noise levels, been generated.

All kitchen ventilation outlets need a three meter separation, to ensure that the extracted air, is not recirculated back into the kitchen area.

Kind Regards,
A.Cunningham.

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13/00919/En
RYEDALE DM

27 AUG 2015

Dear Brenda,

DEVELOPMENT
MANAGEMENT

Please find below details of the extraction system installed at the Plough Inn by Ward's of York.

As we discussed on the phone, this sort of equipment does not have a "make" or "model". It is a collection of different parts some of which are bespoke, all fitted on-site to fit the requirements of the building and the kitchen. The company which installed the system is called Trivent Ltd in Leeds.

Kitchen Extract System

1 off - 3800 Long x 1200 Wide x 600mm Deep Wall type Canopy

Wall mounted 20swg stainless steel canopy having: Four sides, top panel and condense channel. Full length grease filter assembly housing stainless steel baffle filters and grease collection facility.

4 off - 18w Low Energy Bulkhead Light Fitting (wiring not included)

1 off - 500mm Ø Sickle Blade Axial Fan 240-1-50

(Motor=0.77Kw FLC=3.4a SC=7.4a Noise Level=53 dBA @ 3m)

1 off - 6 Amp Electronic Fan Speed Controller

4M off - Galvanised MS Ductwork to HVCA Spec DW/144 & TR19

1 off - Horizontal Discharge Roof Terminal

Fresh Air Input System

1 off - 3750mm S/S Input Plenum

Full length stainless steel input plenum complete with adjustable grilles mounted adjacent to canopy fascia

1 off - 450mm Ø Sickle Blade Axial Fan 240-1-50

(Motor=0.61Kw FLC=2.8a SC=7a Noise Level=55 dBA @ 3m)

1 off - 6 Amp Electronic Fan Speed Controller

1 off - G4 Grade air filter assembly

3M off - Galvanised MS Ductwork to HVCA Spec DW/144 & TR19

1 off - Horizontal Discharge GRP Roof Terminal

S/S Wall Cladding

1 off - 5000x2000mm S/S Wall Cladding

Gas Interlock Etc

1 off - 2 Fan Gas Interlock Current Monitor 240-1-50

Note: Solenoid valve and all electrical wiring to be supplied and installed by others. All connections to vault free contacts i.e. fire alarm; remote knock offs etc to be wired in screened cable.

1 off - 2nd fix wire and commission

Wire and commission 2# Fans, Controllers, Interlock panel and canopy lights from suitably fused power supplies provided within one metre of equipment.

I hope this helps.

Regards

Neil
Ward's