



The Stags Head Inn

Main Street, Lelley, Hull, East Yorkshire, HU12 8SN

Tenure: Lease Premium: £80,000

Ref: 94136

SP Sidney
Phillips
Leisure & Hospitality Specialists



Key Features

- Country pub & restaurant only eight miles from coast
- Four internal trade areas (142) & ground floor cellar
- Three bedroom private accommodation with kitchen
- Rear car park (40) & two external trade patios (74)
- Net turnover £1,000,000+ & EBITDA of £215,000+
- Established business – same operators since 2018

Location

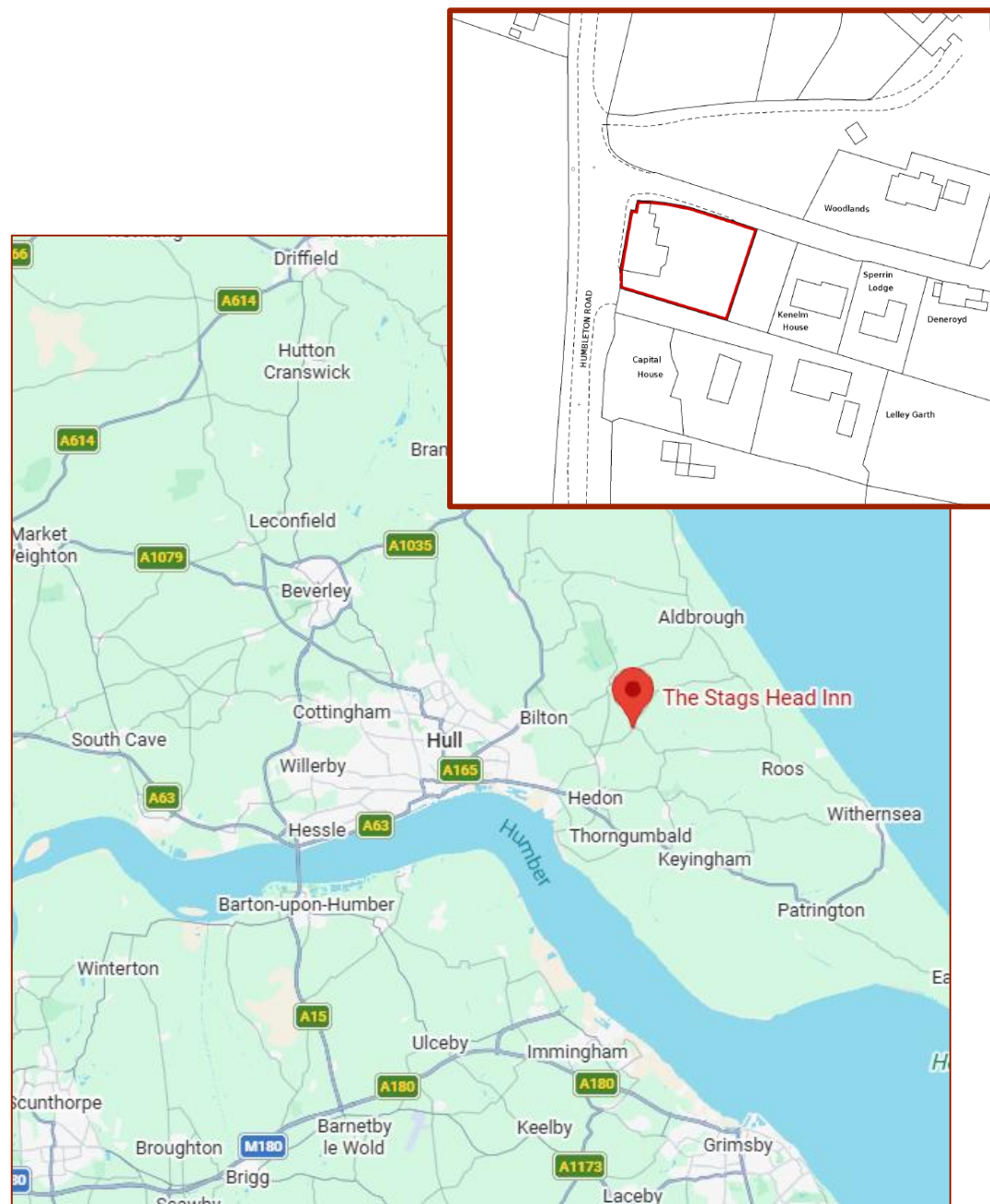
The Stags Head Inn is located in the picturesque East Yorkshire hamlet of Lelley. It is situated on Main Street where it is the only pub within the parish. Lelley is located in the countryside eight miles west of the Yorkshire coast, eight miles east of Hull and 10 miles northwest of Withernsea.

The area is particularly popular with ramblers, walkers, cyclists and holidaymakers due to its plethora of accommodation venues, caravan parks and campsites. Although The Stags Head Inn is the principal amenity within the hamlet, the £9.6 million Lelley Fields Crematorium (which opened in 2023) also brings visitors to the area.

The Property

Purported to date back to the mid 1800s, The Stags Head Inn occupies a two-storey, detached property. It has been tastefully renovated to a high standard in a style that is sympathetic to the age of the building.

It is of brick construction under a pitched tile roof and boasts attractive rendered walls. *Please note: the building is not listed, nor is it located within a conservation area.*



Trade Areas

Accessed via the rear car park is the REAR ENTRANCE HALL which provides entry to LADIES', GENTLEMEN'S and DISABLED ACCESS TOILETS with the latter benefitting from baby changing facilities. FUNCTION ROOM with seating for 50, wooden flooring and external doors to the rear trade patio. PRIVATE DINING AREA with seating for 12, carpet flooring and original ceiling beams. MAIN BAR with seating for 30, part flagstone, part carpet flooring, log burner with feature brick surround, wooden main bar servery with service area behind and entry to the open plan GROUND FLOOR CELLAR with external barrel delivery door.

FRONT PORCH with wooden flooring and deli counter. MAIN RESTAURANT with seating for 50, carpet flooring and original ceiling beams.

Fully-fitted COMMERCIAL KITCHEN with pot wash area, enclosed staircase to the first floor and entry to a fridge/freezer storeroom which includes the central heating boiler.

Owners' Accommodation

FIRST FLOOR

TWO DOUBLE BEDROOMS. SINGLE BEDROOM (currently utilised as an office). LOUNGE. BATHROOM. AIRING CUPBOARD. KITCHEN with access to a ROOF TERRACE. *Note: the first floor benefits from scenic countryside views.*

External

Rear CAR PARK with space for 40 vehicles. BIN STORE, single storey GARAGE, OIL TANK and gas bottle cage. Rear TRADE PATIO with sheltered and exposed bench seating for 50 in total. To the side of the property is a WALK-IN FRIDGE. FRONT PATIO with bench seating for 24.

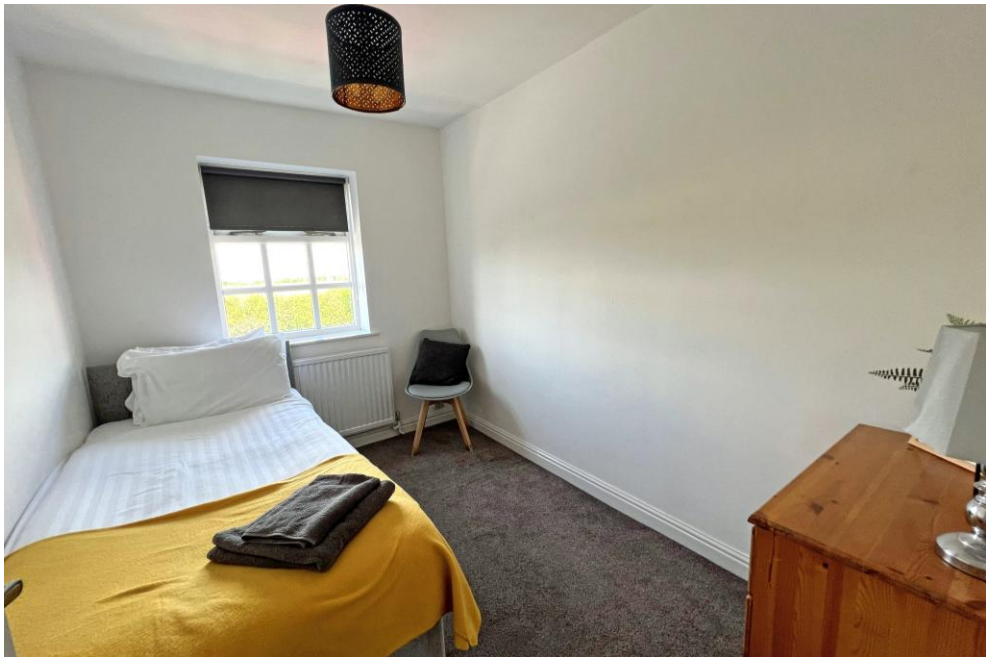




The Business

Our clients have operated The Stags Head Inn since June 2018 and acquired the freehold in 2020. This 'turnkey' business is renowned for its agricultural clientele that consists of shoot parties, farmers and dog walkers. Open seven days a week, The Stags Head Inn serves a traditional 'British classics' food menu and hosts private functions such as wedding receptions, birthday parties, christenings, baby showers and wakes. A number of community events such as live music nights and bingo evenings are also held at the venue. The premises are operated by our husband and wife clients alongside four full time and 14 part time staff; the trade split is 70/30 in favour of food. Year end accounts for February 2026 show a net turnover of £1,050,430 resulting in an EBITDA/adjusted net profit of £217,774. The EBITDA has been calculated by reconstituting motor and vehicle expenses, commercial rent, loan interest and directors' salaries. Further information will be made available to serious parties.







Licences

A Premises Licence is held permitting the retail of alcohol: Seven days a week: 10:00 – 00:00.

Opening Hours: Seven days a week: 12:00 – late.

Services

Mains water, electricity and drainage are connected. Oil fired central heating and LPG for cooking. The property benefits from both fire and intruder alarms as well as a five camera CCTV security system.

Rateable Value: £26,250 - Local Authority: East Riding of Yorkshire Council.

LEASEHOLD PREMIUM	£80,000 to include goodwill, fixtures and fittings. Stock, glassware, loose catering effects and linen at valuation in addition.
TERM	Seven to twenty years (term negotiable).
LANDLORD & TENANT ACT 1954	Inside Part II Landlord & Tenant Act 1954.
ASSIGNABILITY	Assignable subject to Landlord's consent.
BOND	A bond equivalent to three months' rent in advance.
RENT	£50,000 per annum, paid monthly in advance.
RENT REVIEW	Subject to rent reviews every third year of the term with Open Market assessment.
REPAIR LIABILITY	Full repairing and insuring lease.
TIE	Free-of-tie.
INSURANCE	The Landlord will insure the building, the cost of which will be charged to the Tenant by way of an Insurance Rent.
VAT	VAT will not be payable on the Premium and rental payments.





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Business Mortgages

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Some of our clients have reduced their gas and electricity bills by up to 46% using our impartial price comparisons.