



Jules Restaurant

Portland Street, Weobley, Herefordshire, HR4 8SB

Tenure: Freehold

Price: £495,000

Ref: 92121

SP Sidney
Phillips
Leisure & Hospitality Specialists



Key Features

- Renowned black & white village centre restaurant
- Attractive character restaurant & café (38)
- Covered external seating area (16)
- Four-bedroom owners' accommodation
- Separate, detached two-bedroom Airbnb cottage
- For sale after 40 years in the same owners' hands

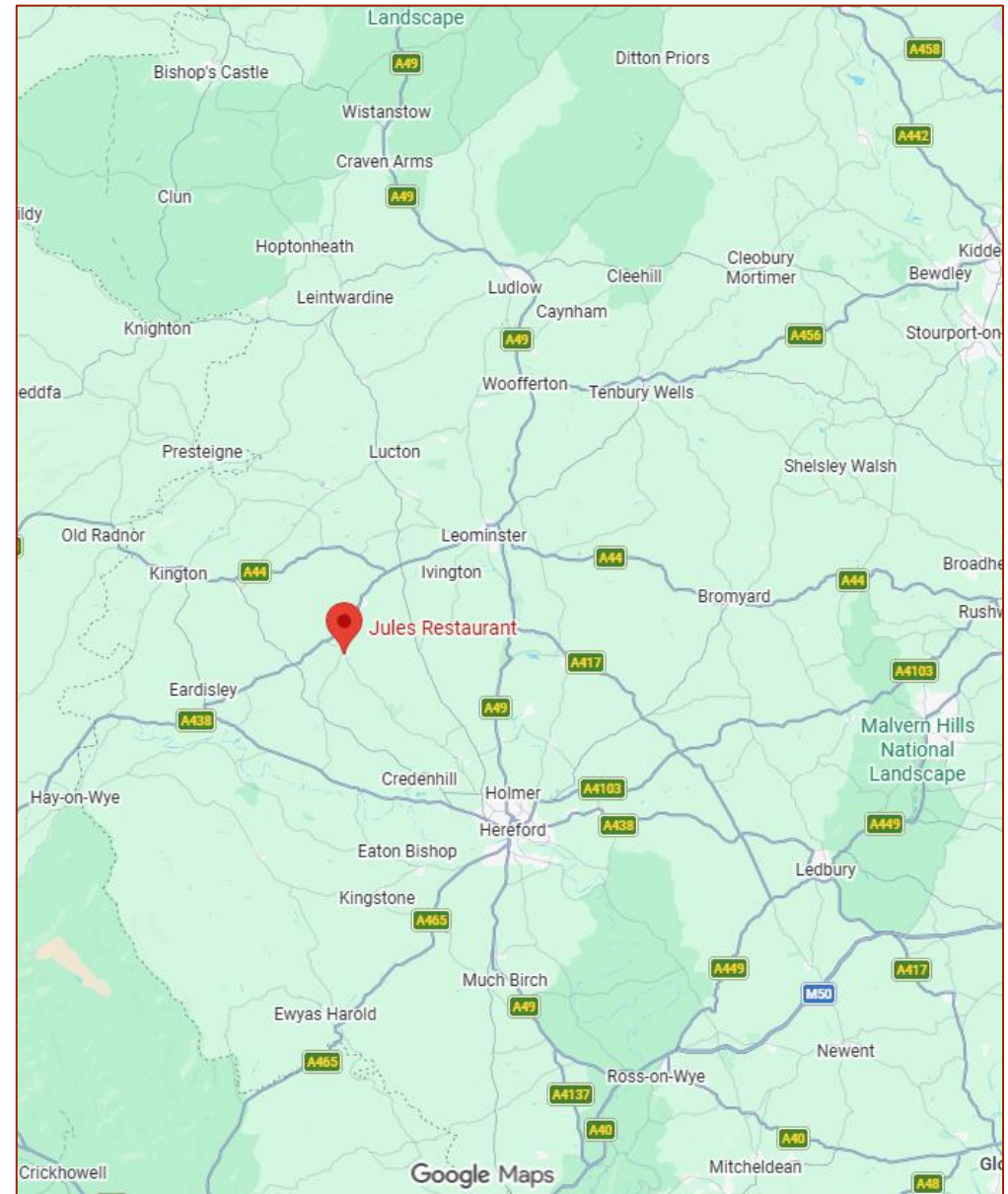
Location

The village of Weobley is surely one of the UK's most iconic traditional medieval villages, much photographed, and being the principal destination on the renowned Herefordshire Black & White Village Trail. It is an ancient settlement, formerly a market town, with a traditional village square on which Jules Restaurant is located. In 2025 the Hollywood blockbuster 'Hamnet' was filmed in Weobley, and the village has become internationally renowned due to the film's success. Already winner of the Golden Globes, Hamnet is expected to also be dominantly successful at the Oscars. This has certainly put Weobley 'on the map' and is expected to result in a huge number of additional tourists from both the UK and overseas throughout 2026 and beyond.

Jules has been in the same owners' hands for 41 years and, despite its excellent reputation, still offers a new purchaser scope for development.

The Property

The property comprises two separate buildings. It is Grade II listed and dates back to the 17th century. It has a wealth of period charm and character and in addition to the main restaurant, there is an excellent illuminated and heated external trade area which expands the business's dining capacity. There is an under-utilised first floor with five bedrooms, two of which are currently arranged for bed & breakfast. Subject to planning and investment, this floor would comfortably provide four en suite letting bedrooms. A feature of the property is the converted grain store, 'Portland Cottage', which provides an excellent Airbnb.



Trade Areas

GROUND FLOOR: L-shaped DINING AREA arranged around a CENTRAL SERVERY, having panelled front and canopy over. The dining area has bespoke, booth-style seating which provides intimate dining facilities for up to 32 covers. The room has a boarded floor throughout and a feature stone fireplace with cast iron log burner. Part beamed ceiling and walls, with roughcast plastered walls in addition. CUSTOMER TOILET.

Inner hallway to spacious, comprehensively equipped CATERING KITCHENS with an extensive selection of stainless steel work surfaces and catering effects including a ten section, ceiling fitted, galvanised extraction canopy. The main catering area has Altro nonslip flooring and fully UPVC panelled walls throughout. Very well equipped PASTRY KITCHEN with original 'black & tan' quarry tile floor. DRY STORE with built-in COLD ROOM. UTILITY ROOM.



Owners' Accommodation

Located at first floor and arranged as follows: feature domestic LOUNGE with beamed ceiling. BEDROOM ONE of double size (currently utilised as an office). BEDROOM TWO: the master bedroom with EN SUITE SHOWER. Separate FAMILY BATHROOM with a suite of wash hand basin, WC and shower. Two further DOUBLE SIZE ROOMS which were previously bedrooms and are now utilised purely for storage.

Portland Cottage Airbnb

Portland Cottage is a separate, detached dwelling. It is an 'upside down' house which at first floor has an open plan KITCHEN, DINING ROOM and LOUNGE with boarded floor throughout. There are modern fitted kitchen units and space for a dining area. The room has a feature vaulted ceiling and double patio door access on to a veranda.





At ground floor is: BEDROOM ONE (small double). BEDROOM TWO (double) with fitted wardrobes. Family BATHROOM having suite of wash basin, WC, bath and separate shower.

The cottage is currently listed on Airbnb and has a 4.75 star rating.

External

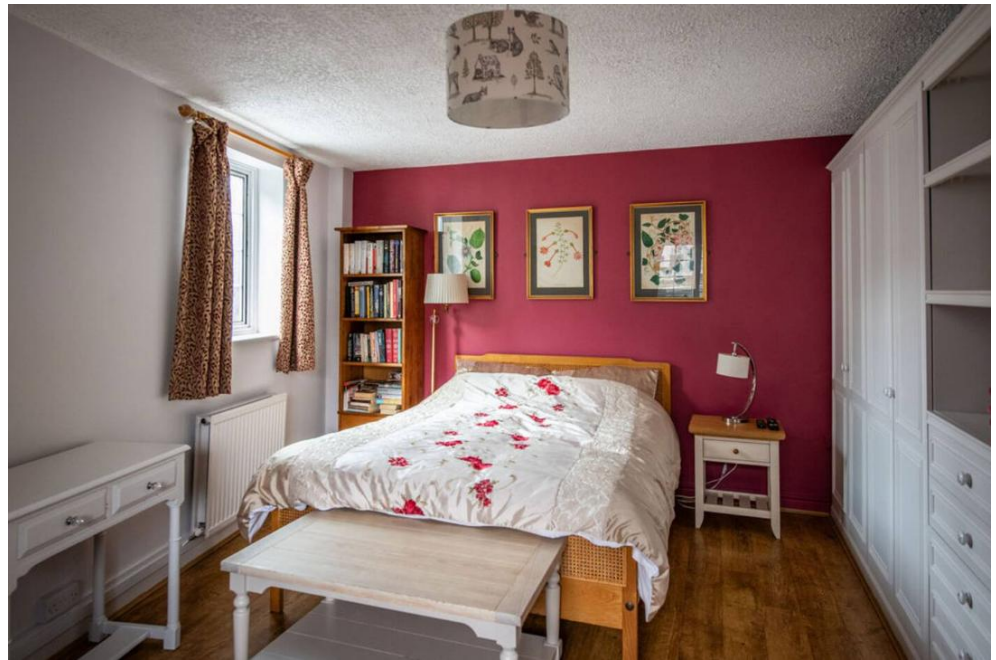
To the rear is an excellent terraced, illuminated and heated TRADE GARDEN. The upper section is a covered PATIO beneath an oak framed arbour with roof, utilised for additional diners with seating for 16. The lower section is laid to lawn with mature borders and shrubs etc.

Large OUTBUILDING with MICRO-BREWERY from which our clients brew beer under the brand 'The Weobley Brewery Company'. (Note: the brewery equipment and brand are not included in the sale).

The Business

Our clients purchased the business in 1984 and since then, Jules has become an iconic dining venue, operating from 09:30 to 15:00 and 18:00 to close Tuesday to Saturday. Accounts for the year ended 31 October 2019 (the last before the Covid-19 pandemic) show takings net of VAT of £139,126. The subsequent two years' trading (also affected by closures due to the pandemic) show turnover net of VAT of £120,876 and £119,621 respectively. A gross profit of 65% is achieved.







Tenure & Price

FREEHOLD £450,000 to include goodwill, fixtures and fittings. Stock at valuation in addition.

No direct approach to be made to the business; please direct all communications through Sidney Phillips. Viewing strictly by appointment only.

Licences

A Premises Licence is held.

Services

All mains services are connected.

Gas fired central heating.

Local Authority: Herefordshire Council





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