

**Yorkshire & North-east**  
**Stansfield Arms, Apperley Bridge, West Yorkshire**

Food sales at the Stansfield Arms have grown an average 18.5% per year since twins Chris and Nick Green took over the handsome, ivy-clad pub three years ago.

The Stansfield is now widely regarded as one of West Yorkshire's best eating venues, thanks to the innovative way the Greens have developed the business.

"Traditional value-for-money dishes with a twist of culinary flair" best sums up what the Enterprise Inns' outlet offers its customers.

The brothers leave nothing to chance in their quest to keep the pub trading at optimum levels. Sourcing of local food materials by head chef Stuart Lawler and his team remains the most important facet of the catering.

But the pub has also developed its awesome reputation, thanks to the hospitality of its excellently trained staff and impressive baronial hall type surroundings, which helps turn a simple meal into a real occasion.

Diners can select from no less than four main menus, ranging from the evening à la carte offering, lunchtime menu, bar meals or the ever-popular "early bird" bargain.

If that isn't enough, the Stansfield has also developed a programme of themed food evenings and special monthly food specialities.

Other revenue streams are an outside marquee that holds special event functions such as corporate dinners and weddings, plus an outside catering business.