

RESIDENTS UNHAPPY AT PEACOCK CHANGES

Some Clifton residents are unhappy about changes to their local pub. The Peacock, which is based in the heart of Clifton, is undergoing a major refit.



Clifton resident Graham Bowell told The Local News: "I have lived on this estate for more years than I care to remember. In-fact my wife was born and bred here. I have been going to the Peacock for over 30 years and suddenly we see it being ripped apart. "The pub is to have a kitchen fitted so it can concentrate on food like a restaurant would. Other pubs in Clifton have tried this and it just hasn't worked. Clifton pubs are for working class people and many don't want fancy restaurants in our pubs. The Man of Trent tried Indian cuisine and this didn't work. I bet all the prices will go up and we will be hit in the pocket. It is all very well spending money on food and fancy menus, but it would be nice to have some toilet doors that worked properly for a start! "There has been quite a strong feeling about the changes locally and a petition was signed by over 100 regulars from the pub. It also hit-the-streets of Clifton and more people took the opportunity to sign it then. This shows how popular the Peacock was as a working mans pub. There was a good atmosphere and it was your typical old-fashioned British pub which everyone loves. With these changes all that could be lost." The Peacock is owned by Greene King Brewery and The Local News spoke to the brewery about the planned changes. Chris Conchie, area manager for the pub, told us: "We are going to make some changes to the pub as it has had little money put in to it in recent years. We're really excited about our plans. We'll keep the emphasis on real ales, sport and entertainment as is now and we'll be putting in a new smoking area for our smoking customers and we are going to put in a kitchen so that pub can serve traditional pub food. "We're confident that people will be pleased with the results and that customers will feel the pub has more to offer. Our new manager, a local man, is looking forward to getting the pub up and running by Friday 25th April."