



WHIFFLET ARMS, COATBRIDGE COATBRIDGE, ML5 4EJ

AGREEMENT TYPE:
LONG TERM AGREEMENT (5 YEAR TENANCY)

YOUR INVESTMENT:
£25,000

CALL 01244 321 171 FOR MORE DETAILS

DESCRIPTION

Description

Situated in the heart of Coatbridge, the Whifflet Arms occupies a prominent position on a busy main road, surrounded by local shops, residential housing, and consistent footfall. Its excellent transport connections including direct train links to Glasgow Central, frequent bus services, and easy access to the M8 motorway ensure outstanding accessibility to both Glasgow and Edinburgh, helping to attract a broad and varied customer base. Coatbridge, located just over eight miles east of Glasgow city centre, is a well-established North Lanarkshire town with deep industrial roots. In recent years, the area has experienced renewed vitality, supported by ongoing regeneration projects and the construction of around 280 new homes nearby, clear signs of a growing and evolving local community.

Pub Layout

Upon entering from the main street, guests are welcomed into a stylish, open-plan bar and restaurant that combines the character of a traditional pub with a fresh, modern edge. The focal point is a striking L-shaped bar, finished in sleek dark tones and stocked with a selection of premium products. High bar stools line the bar, while nearby posser tables with matching stools offer casual seating perfect for small groups. Large TVs are strategically placed in the main bar area, providing live sports coverage and enhancing the venue's appeal. The restaurant side offers a more relaxed feel, featuring low-level bench seating and a cosy booth area, designed to cater to families, diners and evening crowds. Warm wooden flooring runs throughout, complementing the modern décor and adding a sense of comfort to the overall design. Positioned behind the bar, the fully equipped commercial catering kitchen ensures a smooth and efficient flow of service. Conveniently located amenities include the gents' toilets near the main bar and the ladies' facilities within the restaurant area. A discreet exit beside the gents leads to an attractive outdoor garden space, paved and well-appointed with a mix of bench seating and posser tables. Colourful mural walls add vibrancy, while the option to cover the area during the colder months offers valuable flexibility, boosting year-round trading potential. Although the venue does not have a private car park, the garden area opens directly onto a

TRADING STYLE

The Whifflet Arms currently operates on a well-balanced 60/40 split between food and drink, offering a strong premium drinks selection. The bar benefits from a well-established rhythm of the week, creating consistent footfall and a loyal customer base. Throughout the week, guests enjoy live sports and midweek entertainment such as karaoke and quiz nights keeps the venue engaging and community focused, while live performances at the weekend bring added energy and draw in an evening crowd.

ACCOMMODATION

Private Accommodation

There is no private accommodation with this site.

FINANCIAL

Weekly Rent: £769.23

Estimated Annual Turnover*: £437,101

Security Deposit: £10,000

Working Capital: £10,000

Stock: £5,000

Fixtures and Fittings: To be confirmed upon valuation – funding options may be available for the right licensee.

Tie: All drinks categories are tied. For fully funded licensees on long term agreements, we offer free-of-tie options for certain drinks categories in exchange for an annual fee.

For a breakdown on financial information, please refer to the 'Additional Info' tab.



Beer Garden



Kitchen



Food
Preparation
Area



Live Music

BDM VISION

Admiral Taverns are seeking an experienced and skilled licensee, someone with a solid track record in running a successful pub business and delivering consistently high-quality pub food. This is not a pub for a first-time licensee; it demands experience, confidence, and a proactive approach however we would be willing to consider applicant(s) with a strong catering background. The ideal candidate will come with strong cashflow, a well-developed marketing presence, and the ability to maximise social media platforms to drive footfall and engagement. More importantly, they'll be someone who's ready to become part of the community, getting involved at a local level, building relationships, and creating a warm, welcoming atmosphere that keeps customers coming back.



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