



City of Westminster

# Licensing Sub-Committee Report

Item No:	
Date:	11 <sup>th</sup> June 2015
Licensing Ref No:	15/02349/LIPN
Title of Report:	Application for a New Premises Licence under the Licensing Act 2003 for Duke of Argyll Public House 37 Brewer Street London W1F 0RY
Report of:	Director of Public Protection and Licensing
Wards involved:	West End
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Kerry Simpkin Licensing Team Leader
Contact details	Tel: 020 7641 1840 E-mail: <a href="mailto:ksimpkin@westminster.gov.uk">ksimpkin@westminster.gov.uk</a>

## 1. Application

1-A Applicant and premises			
<b>Application Type:</b>	New Premises Licence, Licensing Act 2003		
<b>Application received date:</b>	26 <sup>th</sup> March 2015		
<b>Applicant:</b>	Mr Thomas Paget		
<b>Premises:</b>	Duke of Argyll Public House		
<b>Premises address:</b>	37 Brewer Street London W1F 0RY	<b>Ward:</b>	West End
		<b>Stress Area:</b>	West End
<b>Premises description:</b>	Public House		
<b>Premises licence history:</b>	<p>The premises already have the benefit of a premises licence (10/00308/LIPT) which is issued to Mr Thomas Paget, the applicant.</p> <p>A full licence history is attached at Appendix 3</p>		
<b>Applicant submissions:</b>	See Appendix 2		

1-B Proposed licensable activities and hours							
<b>Late Night Refreshment:</b>				<b>Indoors, outdoors or both</b>			Indoors
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>
<b>Start:</b>	23:00	23:00	23:00	23:00	23:00	23:00	
<b>End:</b>	23:30	23:30	23:30	23:30	23:30	23:30	
<b>Seasonal variations:</b>		No variance from proposed hours					
<b>Non-standard timings:</b>		<p>From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.</p> <p>(Due to the licensable hours specified within the Act for late night refreshment (23:00 to 05:00) this will effectively be from 23:00 on New Year's Eve to 05:00 on New Years day)</p>					

<b>Sale by retail of alcohol</b>				<b>On or off sales or both:</b>			Both
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>

<b>Start:</b>	10:00	10:00	10:00	10:00	10:00	10:00	12:00
<b>End:</b>	23:00	23:00	23:00	23:00	23:00	23:00	22:30
<b>Seasonal variations:</b>	No variance from proposed hours						
<b>Non-standard timings:</b>	From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.  (Effectively from 23:00 on New Year's Eve to 10:00 on New Year's Day).						

<b>Hours premises are open to the public</b>							
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>
<b>Start:</b>	10:00	10:00	10:00	10:00	10:00	10:00	12:00
<b>End:</b>	23:30	23:30	23:30	23:30	23:30	23:30	23:00
<b>Seasonal variations:</b>	No variance from proposed hours						
<b>Non-standard timings:</b>	From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.  (Effectively from 23:00 on New Year's Eve to 10:00 on New Year's Day).						
<b>Adult Entertainment:</b>	None  (Proposed Applicant Condition 14)						

## 2. Representations

<b>2-A Responsible Authorities</b>	
<b>Responsible Authority:</b>	Westminster Police Licensing Team - Metropolitan Police
<b>Representative:</b>	Jim Sollars, Police Constable
<b>Received:</b>	11:48, 14 <sup>th</sup> April 2015
<p>...with reference to the above application Police make a representation against the above application.</p> <p>The application is for a bar in the West End Stress Area and therefore against policy.</p>	
<b>Responsible Authority:</b>	Environmental Health Consultation Team, Public Protection and Licensing

<b>Representative:</b>	David Nevitt, Environmental Health Officer
<b>Received:</b>	21 <sup>st</sup> April 2015
<p>I refer to the above application which seeks a Premises Licence to include the following Licensable activities:</p> <p><b>Late Night Refreshment</b> 'Indoors' until 2330hrs Monday to Saturday;</p> <p><b>The Supply of Alcohol</b> 'On' and 'Off' the premises Monday to Saturday, 1000hrs-2300hrs, and 1200hrs-2230hrs on Sunday;</p> <p><u>The applicant seeks the following <b>Non-Standard</b> Timings:</u></p> <p><i>'From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day'.</i></p> <p>The applicant has proposed conditions which are under consideration.</p> <p>I wish to make Representations on the following grounds:</p> <p style="padding-left: 40px;">Representation is made in relation to the application, as the proposals are likely to increase Public Nuisance and may impact upon Public Safety.</p> <p><b>The premises are located in the West End Stress Area as defined by the City Council's Licensing Policy.</b></p>	

<b>2-B Other Persons</b>			
<b>Name:</b>	Kenneth White		
<b>Address and/or Residents Association:</b>	Chairman of St. James's Residences Resident's Association		
<b>Status:</b>	Local resident	<b>In support or opposed:</b>	Support with caveat
<b>Received:</b>	11:03, 7 <sup>th</sup> April 2015		
<p>I will support this application as the pub is generally well run. However, the new licence should stipulate that any deliveries and bottle collections should be outside the hours that we sleep, 12 midnight to 7am. Also, there should be a requirement that the staff sweep up outside the pub after the customers have gone home - cigarette ends.</p> <p>(Proposed condition 16, Appendix 4)</p>			
<b>Name:</b>	Mr Abraham Jordan		
<b>Address and/or Residents Association:</b>	Flat 2, 25 Great Windmill Street London		

<b>Status:</b>	Local resident	<b>In support or opposed:</b>	Opposed
<b>Received:</b>	22:11, 15 <sup>th</sup> April 2015		
<p>I have reviewed the documents provided for the above license application and I have some issues with the proposed changes to the Duke of Argyll.</p> <p>First of all, and from what i understand, the applicant is planning on opening the current staff entrance for customer use, if that is the case, I would like to strongly object to that, due to its proximity to our building's main entrance, the pub's customers already consume their alcoholic beverages outside our homes, opening a second customer door would mean more crowding and noise.</p> <p>I also disagree on music being played loudly at the first floor; again this is due to the noise that will echo on to our flats. I think it is only fair that the premises should stick to its core hours only.</p> <p>As a next door neighbour, I believe that my concerns should strongly be taken into consideration, as this will be affecting our homes and families.</p>			
<b>Name:</b>	Ms Marie Payne		
<b>Address and/or Residents Association</b>	Flat 3, 25 Great Windmill Street London and Chairman 25 Great Windmill Street Residents Association		
<b>Status:</b>	Local resident and Chairman of Residents Association	<b>In support of opposed:</b>	Opposed
<b>Received:</b>	09:20, 20 <sup>th</sup> April 2015		
<p>I write to make a representation in respect of the above application for a new premises licence. I am concerned that the application, if granted, would harm the licensing objective of prevention of public nuisance.</p> <p>I live at Flat 3, 25 Great Windmill Street, London,W1D 7LH</p> <p>The application seems to be for the same hours as currently permitted, but includes the first floor within the licensable area. This will presumably mean that the capacity will increase. I have two concerns:</p> <ol style="list-style-type: none"> <li>1. That licensable activity on the first floor will cause noise seepage into the adjoining flats, which are in our block. I appreciate that live and recorded music is deregulated between the hours of 8am and 11pm in certain circumstances, although the licence holder does not seem to permit music anyway. It would be helpful if the Applicant could confirm whether they intend to have any music. In any event, we would suggest a condition that: 'No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.'</li> </ol>			

2. The entrance to our block is adjacent to a door marked on the application plans as 'entrance' (on Great Windmill Street). This entrance has been used by staff in the past, not customers, and so has not caused an issue. However, we are worried that the applicant will allow customers to use this entrance. As customers drink outside the pub in the evenings outside the main entrance, this would also happen outside the Great Windmill Street entrance. We would therefore ask that this entrance remains for use by staff only and that a suitable condition is added in this regard.

I have been in to the pub to inquire about the application and the barman was very helpful. The people who run it are very nice and it has been unproblematic in the past. We just want to ensure that it remains that way.

We look forward to being kept informed of any developments and would welcome clarification from the Applicant as to the points raised in this letter.

<b>Name:</b>		Mr Alf Taboda	
<b>Address and/or Residents Association</b>		Flat 40, St James's Residence Brewer Street London	
<b>Status:</b>	Local Resident	<b>In support or opposed:</b>	Opposed
<b>Received:</b>	09:34, 22 <sup>nd</sup> April 2015		

My family occupies the adjacent property along Brewer Street, two floors up, and we suffer noise pollution through the constant noise emanating from air conditioning units owned by the Duke of Argyle pub.

We have identified them as belonging to the Duke of Argyle, and the problem is particularly acute in the summer months, where we find it impossible to sleep with our windows open due to the noise. The units continually operate through the small hours of the night, breaking off only occasionally.

We had complained directly to the landlords before but our messages were not answered. We feel the current proprietors do not take our concerns seriously, and do not consider the basic needs of residents sleeping to the rear of the property who wish to have a good night's sleep without the low-level yet constant noise of air con units droning on; for this reason we object to the pubs license application.

### 3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:

<b>Policy HRS1</b>	<ul style="list-style-type: none"> <li>i. Applications for hours within the core hours set out below in this policy will generally be granted, subject to not being contrary to other policies in the Statement of Licensing Policy.</li> <li>ii. Applications for hours outside the core hours set out below in</li> </ul>
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	this policy will be considered on their merits, subject to other relevant policies.
<b>Policy STR1</b>	<ul style="list-style-type: none"> <li>i. It is the Licensing Authority's policy to refuse applications in the Stress Areas for: pubs and bars; fast food premises, and premises offering facilities for music and dancing; other than applications to vary hours within the Core Hours under Policy HRS1.</li> <li>ii. Applications for other licensable activities in the Stress Areas will be subject to other policies and must demonstrate that they will not add to cumulative impact in the Stress Areas.</li> </ul>
<b>Policy PB2</b>	It is the Licensing Authority's policy to refuse applications in the Stress Areas other than applications to vary hours within the Core Hours under Policy HRS1.

#### 4. Appendices

<b>Appendix 1</b>	Premises plans
<b>Appendix 2</b>	Applicant supporting documents (Statement of Case, Restoration Proposal and Food Menu)
<b>Appendix 3</b>	Premises history
<b>Appendix 4</b>	Proposed conditions
<b>Appendix 5</b>	Residential map and list of premises in the vicinity

<b>Report author:</b>	Mr Kerry Simpkin, Licensing Team Leader
<b>Contact:</b>	Telephone: 020 7641 1840 Email: <a href="mailto:ksimpkin@westminster.gov.uk">ksimpkin@westminster.gov.uk</a>

**If you have any queries about this report or wish to inspect one of the background papers please contact the report author.**

#### **Background Documents – Local Government (Access to Information) Act 1972**

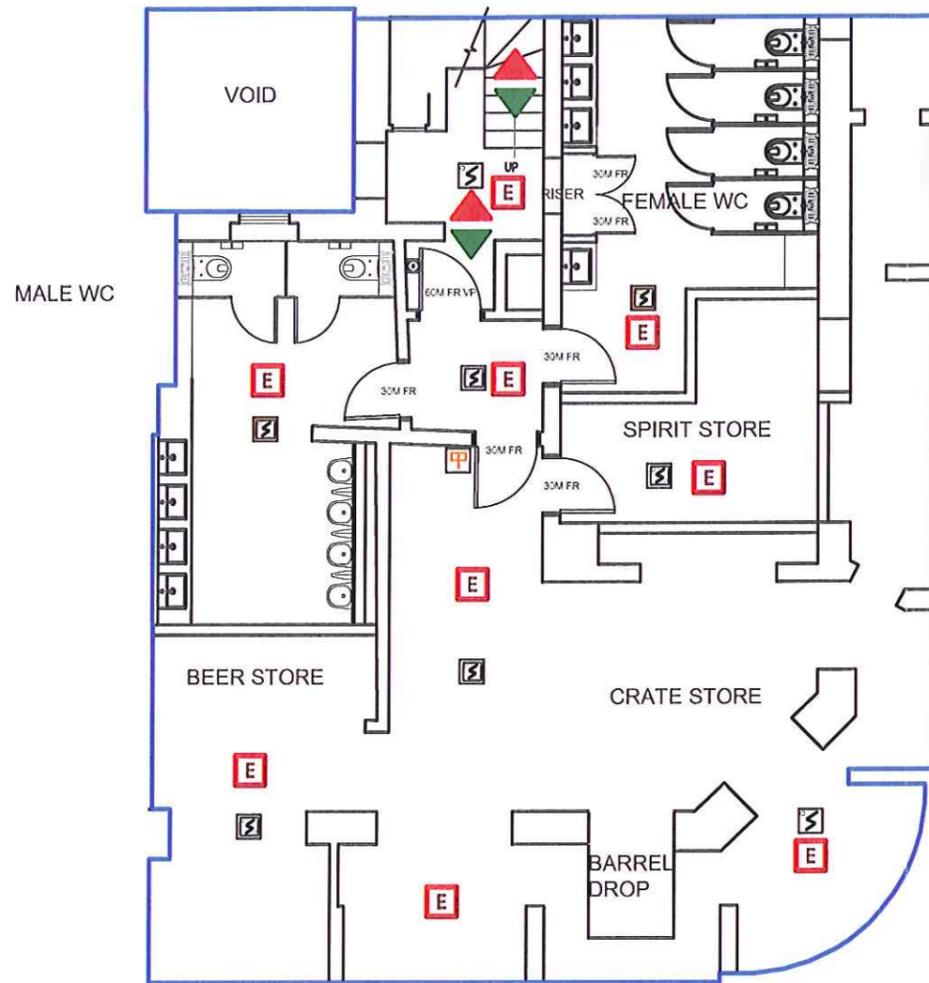
<b>1</b>	Licensing Act 2003	N/A
<b>2</b>	City of Westminster Statement of Licensing Policy	7 <sup>th</sup> January 2011
<b>3</b>	Amended Guidance issued under section 182 of the Licensing Act 2003	March 2015
<b>4</b>	Application form	26 <sup>th</sup> March 2015
<b>5</b>	Public Notice	26 <sup>th</sup> March 2015

<b>6</b>	Premises in the vicinity list – Residents	31 <sup>st</sup> March 2015
<b>7</b>	Residents letters	31 <sup>st</sup> March 2015
<b>8</b>	Service of online application email	31 <sup>st</sup> March 2015
<b>9</b>	Designated Premises Supervisor consent	26 <sup>th</sup> March 2015
<b>10</b>	Mr Kenneth White Public Access submission	7 <sup>th</sup> April 2015
<b>11</b>	Police Representation Email from PC Sollars	14 <sup>th</sup> April 2015
<b>12</b>	Mr Abraham Jordan Public Access submission	15 <sup>th</sup> April 2015
<b>13</b>	Ms Marie Payne Representation email	20 <sup>th</sup> April 2015
<b>14</b>	Environmental Health Representation – Mr Nevitt	21 <sup>st</sup> April 2015
<b>15</b>	London Fire Brigade No Representation email	21 <sup>st</sup> April 2015
<b>16</b>	Mr Alf Taboda Public Access submission	22 <sup>nd</sup> April 2015
<b>17</b>	Applicants supporting documents email	11 <sup>th</sup> May 2015
<b>18</b>	Applicant Notice of Hearing letter	26 <sup>th</sup> May 2015
<b>19</b>	Environmental Health Notice of Hearing Letter	26 <sup>th</sup> May 2015
<b>20</b>	Police Notice of Hearing Letter	26 <sup>th</sup> May 2015
<b>21</b>	Resident Representation Notice of Hearings Letters	26 <sup>th</sup> May 2015
<b>22</b>	Email to Mr Nevitt attaching Notice of Hearing	26 <sup>th</sup> May 2015
<b>23</b>	Email to PC Sollars attaching Notice of Hearing	26 <sup>th</sup> May 2015
<b>24</b>	Email of Attendees on behalf of the applicant	1 <sup>st</sup> June 2015

# LICENCE PLAN

Appendix 1

proposed



## BASEMENT



### LEGEND

- DENOTES AREA TO BE USED FOR LICENSABLE ACTIVITIES.
- EXTENT OF BOUNDARY
- ▲ INGRESS
- ▲ EGRESS
- M ADDRESSABLE MANUAL CALL POINT
- S OPTICAL HEAT SENSOR SOUNDER
- S DUAL OPTICAL HEAT SENSOR SOUNDER
- S DUAL OPTICAL HEAT SENSOR SOUNDER STROBE
- S OPTICAL SENSOR
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- O ADDRESSABLE OUTPUT UNIT
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- RIP REPEATER PANEL
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- X DOOR RETAINER POWER SUPPLY
- M MAGNETIC DOOR HOLDER
- F FIRE ALARM CONTROL PANEL
- S SOUNDER
- EXIT EXIT EMERGENCY LIGHT
- E EMERGENCY LIGHT FITTING
- A CLASS A FIRE EXTINGUISHER
- A FOAM FIRE EXTINGUISHER
- A DRY POWDER FIRE EXTINGUISHER
- S FIRE DOOR KEEP SHUT / CLOSED
- S SELF CLOSING DEVICE
- S FIRE EXIT SIGN
- NB: SMOKE SEALS TO ALL FIRE DOORS OTHER THAN RISER DOORS

**1.0 GENERAL**  
All rights described in Chapter IV of the Copyright and Patents Act 1988 have been generally asserted.  
Do not scale this drawing. All dimensions to be checked on site.  
Standard contract conditions apply to all works.  
Contractor is responsible for the service of all Statutory Notices including Building Regulations etc.  
Accepted to be advised immediately of any discrepancies between drawings, details, site conditions, contract documents etc.

**2.0 DEMOLITIONS**  
All works to comply with BS 6187.  
Ensure that existing and adjacent structures are fully weather tight throughout the works. Contractor is fully responsible for all temporary support throughout.

**3.0 CONCRETE WORKS**  
All works to comply with BS 5328 & BS 8110

**4.0 BRICKWORK AND BLOCKWORK**  
All work to comply with BS 5623

**5.0 ASPHALT**  
All asphalt roofing to comply with BS 6222

**6.0 STRUCTURAL TIMBER**  
All structural timber to be seasoned and min grade BC3 or as specified by structural engineer

**7.0 LEADWORK**  
All work to comply with BS 1178 and LDA recommendations.

**8.0 CARPENTRY AND JOINERY**  
All work to be finished in water proof sand and cement mortar on all.  
All new work shown that:  
New brickwork  
New blockwork  
New slabs  
New steelwork  
New steelwork

**9.0 VENTILATION**  
All work to be mechanically ventilated in accordance with Building Regulations Part F1

**10.0 DRAINAGE**  
All work to comply with BS 8301 & Part H of the Building Regulations 1991 and BS 6397. All below ground drainage to be in 100mm diameter on approved bed. Access and rodding points to be provided as necessary. Minimum waste diameter: soil 120, bath, basin, shower 38, bidet 32 and kitchen appliances 50.

**11.0 ELECTRICAL INSTALLATION**  
All works must comply with I.E.E. regs. latest edition. Test certificates required upon completion.

**12.0 GAS INSTALLATION**  
All work must comply with Gas Safety regs 1972 & Gas Safety regs Amendment 1994. All work to min of British Gas standards for installers.

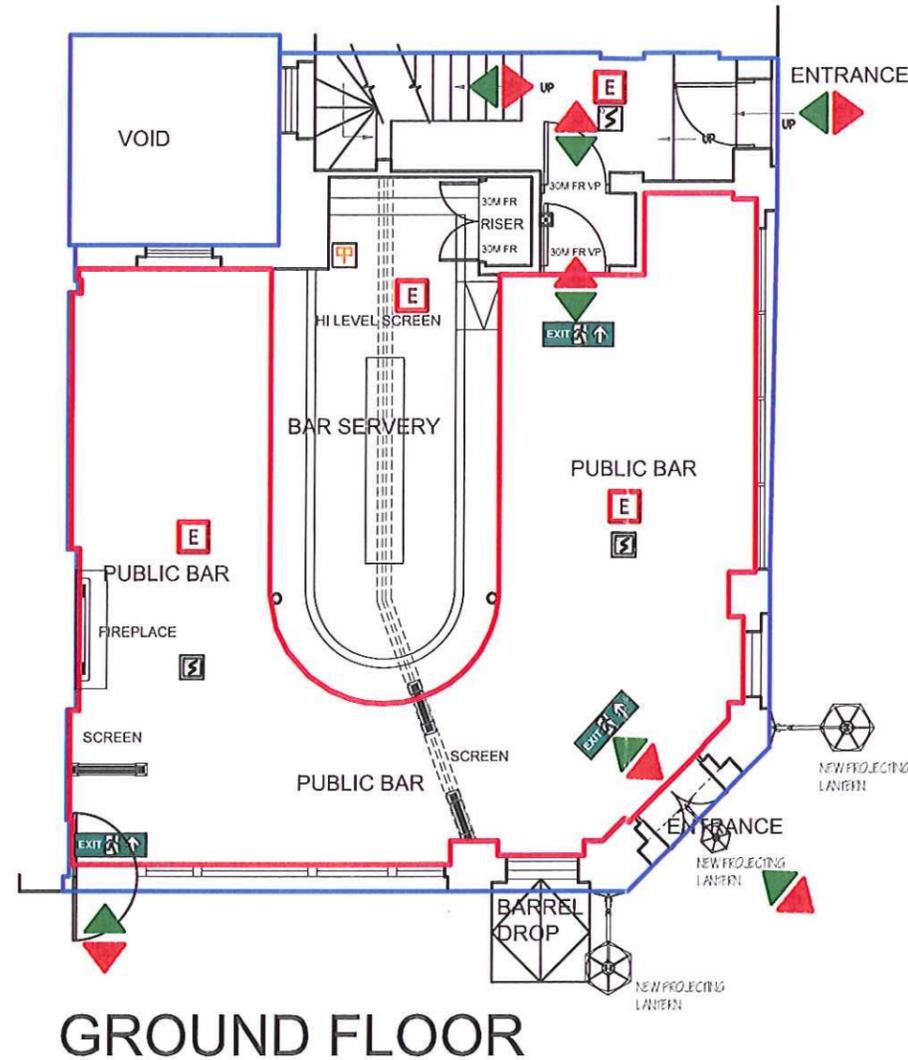
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North	Client	DUKE OF ARGYLL, 37 BREWER ST, LONDON, W1F 0RY.	
	Scale	1:100 AT A3	Drawn by
Project No	Date	DEC 2014	Checked by
			Drawing No.
			Revision
			LIC 01

**Samuel Smith**  
ARCHITECTS DEPARTMENT  
THE OLD BREWERY  
TAPCASTER  
LE14 6JH  
TEL: 01937 832225 FAX: 01937 839229

# LICENCE PLAN

proposed



GROUND FLOOR



### LEGEND

- DENOTES AREA TO BE USED FOR LICENSABLE ACTIVITIES.
- EXTENT OF BOUNDARY
- ▶ INGRESS
- ▶ EGRESS
- M ADDRESSABLE MANUAL CALL POINT
- S OPTICAL HEAT SENSOR SOUNDER
- S DUAL OPTICAL HEAT SENSOR SOUNDER
- S OPTICAL SENSOR
- K HEAT SENSOR
- K HEAT SENSOR SOUNDER STROBE
- O ADDRESSABLE OUTPUT UNIT
- I ADDRESSABLE INPUT UNIT
- RIP REPEATER PANEL
- RI REMOTE INDICATOR
- D DOOR RETAINER POWER SUPPLY
- M MAGNETIC DOOR HOLDER
- F FIRE ALARM CONTROL PANEL
- S SOUNDER
- EXIT EXIT EMERGENCY LIGHT
- E EMERGENCY LIGHT FITTING
- A CLASS A FIRE EXTINGUISHER
- F FOAM FIRE EXTINGUISHER
- D DRY POWDER FIRE EXTINGUISHER
- K FIRE DOOR KEEP SHUT / CLOSED
- S SELF CLOSING DEVICE
- E FIRE EXIT SIGN
- NB: SMOKE SEALS TO ALL FIRE DOORS OTHER THAN RISER DOORS

**1.0 GENERAL**  
All rights described in Chapter IV of the Copyright and Patents Act 1988 have been generally asserted.  
Do not scale this drawing. All dimensions to be checked on site.  
Some of our contract conditions apply to all works.  
Contractor is responsible for the service of all Statutory Notices including Building Regulations etc.  
Architect to be advised immediately of any discrepancies between drawings, details, site conditions, contract documents etc.

**2.0 DEMOLITIONS**  
All works to comply with BS 6187.  
Ensure that existing and adjacent structures are fully weather tight throughout the works. Contractor is fully responsible for all temporary support throughout.

**3.0 CONCRETE WORKS**  
All works to comply with BS 5328 & BS 8113

**4.0 BRICKWORK AND BLOCKWORK**  
All work to comply with BS 5628

**5.0 ASPHALT**  
All asphalt roofing to comply with BS E229

**6.0 STRUCTURAL TIMBER**  
All structural timber to be treated and min grade SC3 or as specified by structural engineer

**7.0 LEADWORK**  
All work to comply with BS1178 and LDA recommendations.

**8.0 CARPENTRY AND JOINERY**  
All work and joinery to be finished in water proof sand and cement mortar on end.  
All new work shown thus:  
New Brickwork  
New Blockwork  
New Slabwork  
New Studwork

**9.0 VENTILATION**  
All work and bathrooms to be mechanically ventilated in accordance with Building Regulations Part F1

**10.0 DRAINAGE**  
All work to comply with BS 8301 & Part H of the Building Regulations 1991 and BS 6897. All below ground drainage to be in 100mm diameter on approved bed. Access and rodding points to be provided as necessary. Minimum waste diameter: soil 100; bath, shower 38; bidet 32; and kitchen appliances 50.

**11.0 ELECTRICAL INSTALLATION**  
All works must comply with IEE regs. latest edition. Test certificates required upon completion.

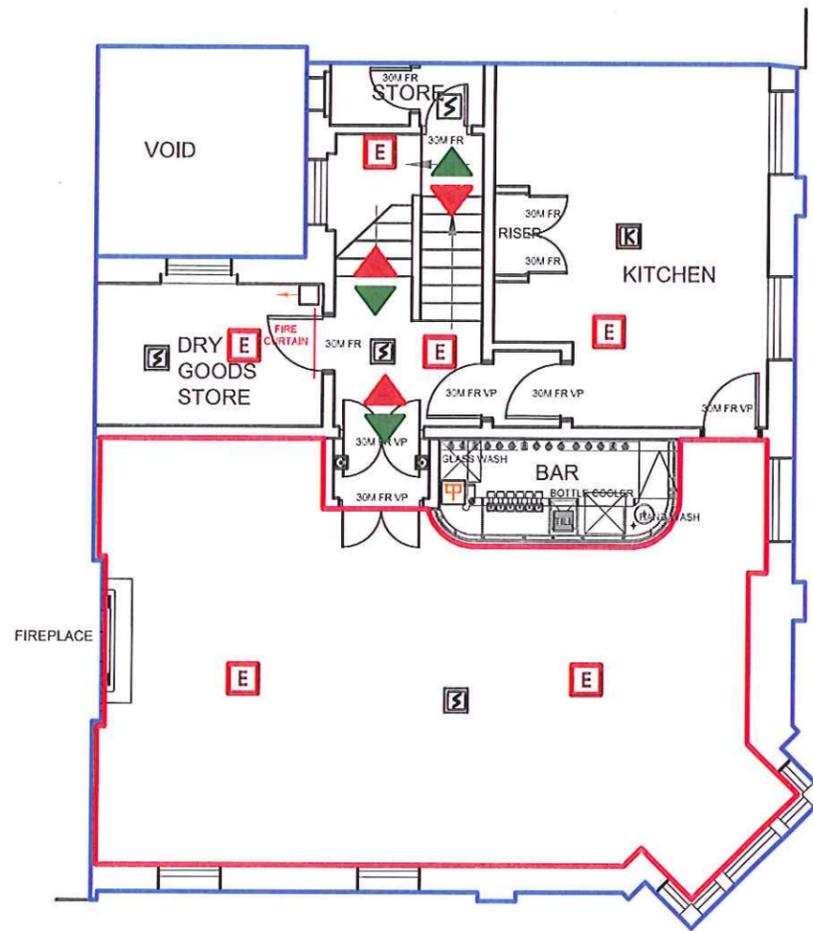
**12.0 GAS INSTALLATION**  
All work must comply with Gas Safety regs 1992 & Gas Safety regs Amendment 1994. All work to min of British Gas standards for installations.

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North	Client	Project	DUKE OF ARGYLL, 37 BREWER ST, LONDON, W1F 0RY.
Scale	1:100 AT A3	Drawn by	Proposed Licence Plans, Ground Floor.
Project No	Date	Checked by	LIC 02
	DEC 2014		
<b>Samuel Smith</b> ARCHITECTS DEPARTMENT THE OLD BREWERY TADCASTER LS24 9SB TEL: 01937 832225 FAX: 01937 839229			

# LICENCE PLAN

proposed



FIRST FLOOR



### LEGEND

- DENOTES AREA TO BE USED FOR LICENSABLE ACTIVITIES.
- EXTENT OF BOUNDARY
- ▲ INGRESS
- ▲ EGRESS
- M ADDRESSABLE MANUAL CALL POINT
- S OPTICAL HEAT SENSOR SOUNDER
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- S DUAL OPTICAL HEAT SENSOR SOUNDER STROBE
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- F FOAM FIRE EXTINGUISHER
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- E FIRE EXIT SIGN
- NB: SMOKE SEALS TO ALL FIRE DOORS OTHER THAN RISER DOORS

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Do not scale this drawing. All dimensions to be checked on site.  
Standard contract conditions apply to all works.  
Contractor is responsible for the service of all Statutory Notices including Building Regulations etc.  
Architect to be advised immediately of any discrepancies between drawings, details, site conditions, contract documents etc.

**2.0 DEMOLITIONS**  
All works to comply with BS 6187.  
Ensure that existing and adjacent structures are fully weather tight throughout the works. Contractor is fully responsible for all temporary support throughout.

**3.0 CONCRETE WORKS**  
All works to comply with BS 5329 & BS 8110

**4.0 BRICKWORK AND BLOCKWORK**  
All work to comply with BS 5628

**5.0 ASPHALT**  
All asphalt roofing to comply with BS 6229

**6.0 STRUCTURAL TIMBER**  
All structural 9-bar to be tanalised and min grade SC3 or as specified by structural engineer

**7.0 LEADWORK**  
All work to comply with BS1188 and LDA recommendations.

**8.0 CARPENTRY AND JOINERY**  
All work and bathroom to be finished in waterproof sand and cement mortar on RTI.  
All new work shown thus: New Brickwork New Blockwork New 9-bar New 9-bar

**9.0 VENTILATION**  
All work and bathrooms to be mechanically ventilated in accordance with Building Regulations Part F1

**10.0 DRAINAGE**  
All work to comply with BS 8301 & Part H of the Building Regulations 1991 and BS 6037. All below ground drainage to be in 100mm diameter on approved bed. Access and rodding points to be provided as necessary. Minimum waste diameter: soil 100; bath, basin, shower 38; bidet 32; and kitchen appliances 50.

**11.0 ELECTRICAL INSTALLATION**  
All work must comply with IEE reg. latest edition. Test certificate required upon completion.

**12.0 GAS INSTALLATION**  
All work must comply with Gas Safety reg. 1972 & Gas Safety reg. Amendments 1984. All work to min of British Gas standards for installations.

This drawing is the property of SAMUEL SMITH. Copyright is reserved and this drawing is issued on the condition that it is not copied or disclosed by or to any unauthorised persons without the prior consent in writing of SAMUEL SMITH. This drawing is not to be scaled for the purposes of setting-out. Dimensions to be checked on site and verified prior to commencing.

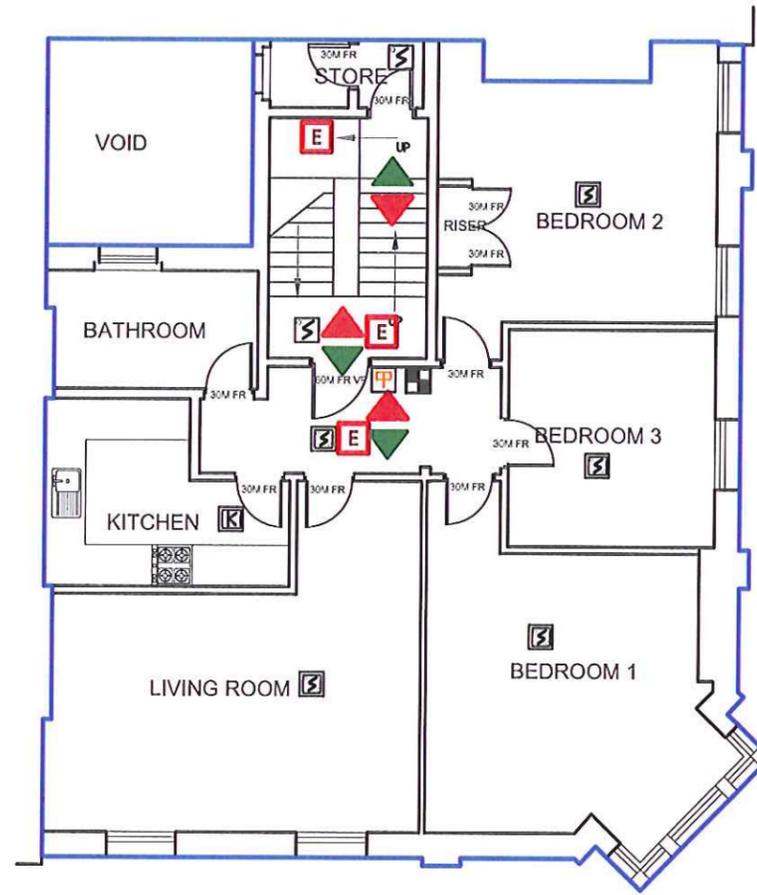
North	Client	Project		Architects Department
	Scale	1:100 AT A3	DUKE OF ARGYLL, 37 BREWER ST, LONDON, W1F 0RY.	
Project No.	Date	Created by	Drawing Title	The Old Brewery Tadcaster LS24 9SB
	DEC 2014		PROPOSED LICENCE PLANS - FIRST FLOOR.	
			Drawing No.	TEL 01937 832225 FAX 01937 839229
			LIC 03	

**Samuel Smith**

ARCHITECTS DEPARTMENT  
THE OLD BREWERY  
TADCASTER  
LS24 9SB

# LICENCE PLAN

proposed



## SECOND FLOOR (MANAGERS FLAT)



### LEGEND

- DENOTES AREA TO BE USED FOR LICENSABLE ACTIVITIES.
- EXTENT OF BOUNDARY
- ▲ INGRESS
- ▲ EGRESS
- M ADDRESSABLE MANUAL CALL POINT
- S OPTICAL HEAT SENSOR SOUNDER
- S DUAL OPTICAL HEAT SENSOR SOUNDER
- S DUAL OPTICAL HEAT SENSOR SOUNDER STROBE
- S OPTICAL SENSOR
- K HEAT SENSOR
- K HEAT SENSOR SOUNDER STROBE
- O ADDRESSABLE OUTPUT UNIT
- I ADDRESSABLE INPUT UNIT
- RIP REPEATER PANEL
- RI REMOTE INDICATOR
- D DOOR RETAINER POWER SUPPLY
- M MAGNETIC DOOR HOLDER
- F FIRE ALARM CONTROL PANEL
- S SOUNDER
- EXIT EXIT EMERGENCY LIGHT
- E EMERGENCY LIGHT FITTING
- A CLASS A FIRE EXTINGUISHER
- F FOAM FIRE EXTINGUISHER
- D DRY POWDER FIRE EXTINGUISHER
- F FIRE DOOR KEEP SHUT / CLOSED
- S SELF CLOSING DEVICE
- S FIRE EXIT SIGN
- NB: SMOKE SEALS TO ALL FIRE DOORS OTHER THAN RISER DOORS

**1.0 GENERAL**  
All rights described in Chapter IV of the Copyright and Patents Act 1988 have been generally asserted.  
Do not scale this drawing. All dimensions to be checked on site.  
Standard contract conditions apply to all works.  
Contractor is responsible for the service of all Statutory Notices including Building Regulations etc.  
Applies to be amended immediately if any discrepancies between drawings, details, site conditions, contract documents etc.

**2.0 DEMOLITIONS**  
All works to comply with BS 6187.  
Ensure that existing and adjacent structures are fully weather tight throughout the works. Contractor is fully responsible for all temporary support throughout.

**3.0 CONCRETE WORKS**  
All works to comply with BS 5328 & BS 8110

**4.0 BRICKWORK AND BLOCKWORK**  
All work to comply with BS 5623

**5.0 ASPHALT**  
All asphalt roofing to comply with BS 6223

**6.0 STRUCTURAL TIMBER**  
All structural timber to be treated and min grade BC1 or as specified by structural engineer

**7.0 LEADWORK**  
All work to comply with BS 1178 and LDA recommendations.

**8.0 CARPENTRY AND JOINERY**  
All w.c.s and bathrooms to be finished in waterproof sand and cement mortar on em.  
All new work shown thus:   New brickwork   New blockwork   New slatework

**9.0 VENTILATION**  
All w.c.s and bathrooms to be mechanically ventilated in accordance with Building Regulations Part F1

**10.0 DRAINAGE**  
All work to comply with BS 6331 & Part H of the Building Regulations 1991 and BS 6337. All below ground drainage to be in 100mm diameter on approved bed. Access and rodding points to be provided as necessary. Min. runs inside diameters: sink 100; bath, toilet, shower 38; bidet 32; and kitchen appliances 50.

**11.0 ELECTRICAL INSTALLATION**  
All works must comply with IEE reg's. latest edition. Test certificate required upon completion.

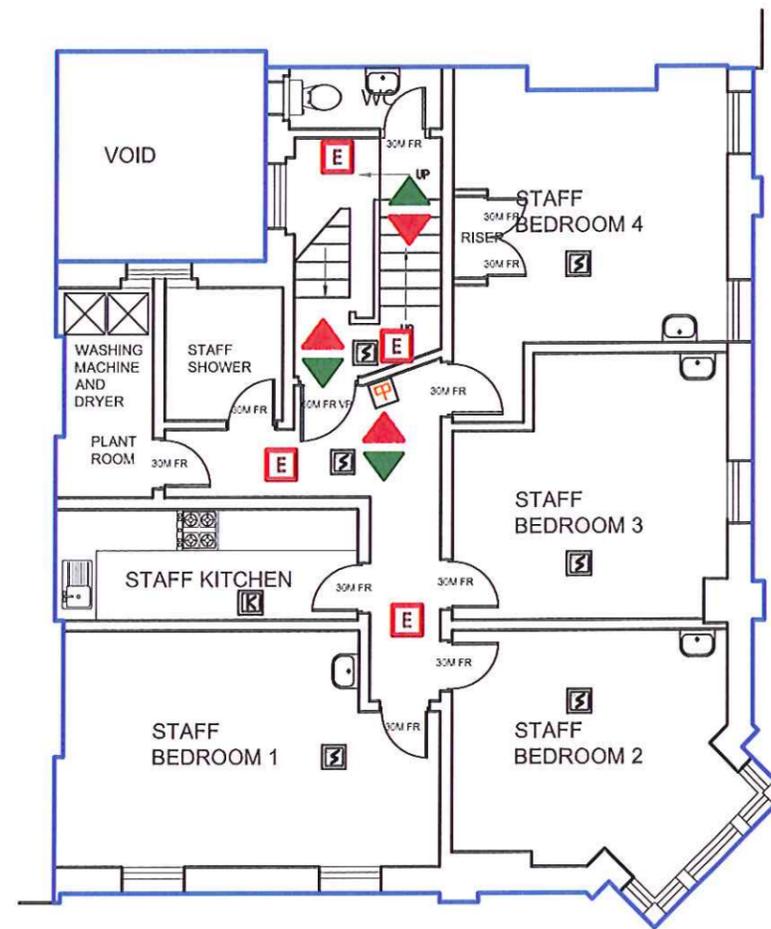
**12.0 GAS INSTALLATION**  
All work must comply with Gas Safety Reg's 1972 & Gas Safety Reg's Amendments 1984. All work to min of British Gas standards for installations.

This drawing is the property of SAMUEL SMITH. Copyright is reserved and this drawing is issued on the condition that it is not copied or disclosed by or to any unauthorised persons without the prior consent in writing of SAMUEL SMITH. This drawing is not to be scaled for the purposes of setting-out. Dimensions to be checked on site and verified prior to commencing.

North	Client	Project		Architect
	Scale	Drawn by	DUKE OF ARGYLL, 37 BREWER ST, LONDON, W1F 0RY.	
Project No.	Date	Checked by	Drawing Title	THE OLD BREWERY TADCASTER LS24 9SB
	DEC 2014		PROPOSED LICENCE PLANS - SECOND FLOOR.	
			Drawing No.	<b>Samuel Smith</b> ARCHITECTS DEPARTMENT THE OLD BREWERY TADCASTER LS24 9SB TEL 01937 832225 FAX 01937 839229
			LIC 04	

# LICENCE PLAN

proposed



THIRD FLOOR



### LEGEND

- DENOTES AREA TO BE USED FOR LICENSABLE ACTIVITIES.
- EXTENT OF BOUNDARY
- ▲ INGRESS
- ▲ EGRESS
- ADDRESSABLE MANUAL CALL POINT
- OPTICAL HEAT SENSOR SOUNDER
- DUAL OPTICAL HEAT SENSOR SOUNDER
- DUAL OPTICAL HEAT SENSOR SOUNDER STROBE
- OPTICAL SENSOR
- HEAT SENSOR
- HEAT SENSOR SOUNDER STROBE
- ADDRESSABLE OUTPUT UNIT
- ADDRESSABLE INPUT UNIT
- REPEATER PANEL
- REMOTE INDICATOR
- DOOR RETAINER POWER SUPPLY
- MAGNETIC DOOR HOLDER
- FIRE ALARM CONTROL PANEL
- SOUNDER
- EXIT EMERGENCY LIGHT
- EMERGENCY LIGHT FITTING
- CLASS A FIRE EXTINGUISHER
- FOAM FIRE EXTINGUISHER
- DRY POWDER FIRE EXTINGUISHER
- FIRE DOOR KEEP SHUT / CLOSED
- SELF CLOSING DEVICE
- FIRE EXIT SIGN
- NB: SMOKE SEALS TO ALL FIRE DOORS OTHER THAN RISER DOORS

**1.0 GENERAL**  
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Do not scale this drawing. All dimensions to be checked on site.  
Standard conditions apply to all work.  
Contractor is responsible for the service of all Statutory Notices including Building Regulations etc.  
Architect to be advised immediately of any discrepancies between drawings, details, site conditions, contract documents etc.

**2.0 DEMOLITIONS**  
All work to comply with BS 6187.  
Ensure that existing and adjacent structures are fully weather tight throughout the works. Contractor is fully responsible for all temporary support throughout.

**3.0 CONCRETE WORKS**  
All work to comply with BS 5329 & BS 6113

**4.0 BRICKWORK AND BLOCKWORK**  
All work to comply with BS 5629

**5.0 ASPHALT**  
All asphalt roofing to comply with BS 6223

**6.0 STRUCTURAL TIMBER**  
All structural timber to be treated and min grade SC3 or as specified by structural engineer.

**7.0 LEADWORK**  
All work to comply with BS 1178 and LDA recommendations.

**8.0 CARPENTRY AND JOINERY**  
All work to comply with BS 5329 & BS 6113  
All new work shown must:  
New brickwork  
New blockwork  
New studwork  
New false ceilings

**9.0 VENTILATION**  
All WC's and bathrooms to be mechanically ventilated in accordance with Building Regulations Part F1.

**10.0 DRAINAGE**  
All work to comply with BS 5331 & Part H of the Building Regulations 1991 and BS 6187. All below ground drainage to be in 100mm diameter on approved bed. Access and rodding points to be provided as necessary. Minimum waste diameters: soil 100, bath, shower 38, bidet 38 and kitchen appliances 50.

**11.0 ELECTRICAL INSTALLATION**  
All work must comply with IEE regs. First edition. Test certificate required upon completion.

**12.0 GAS INSTALLATION**  
All work must comply with Gas Safety regs 1972 & Gas Safety regs Amendment 1994. All work to min of British Gas standards for installations.

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North	Client	Project		Architect
	Scale	Drawn by	Checked by	
Project No.	Date	Drawing No.	Revision	
	DEC 2014	LIC 05		

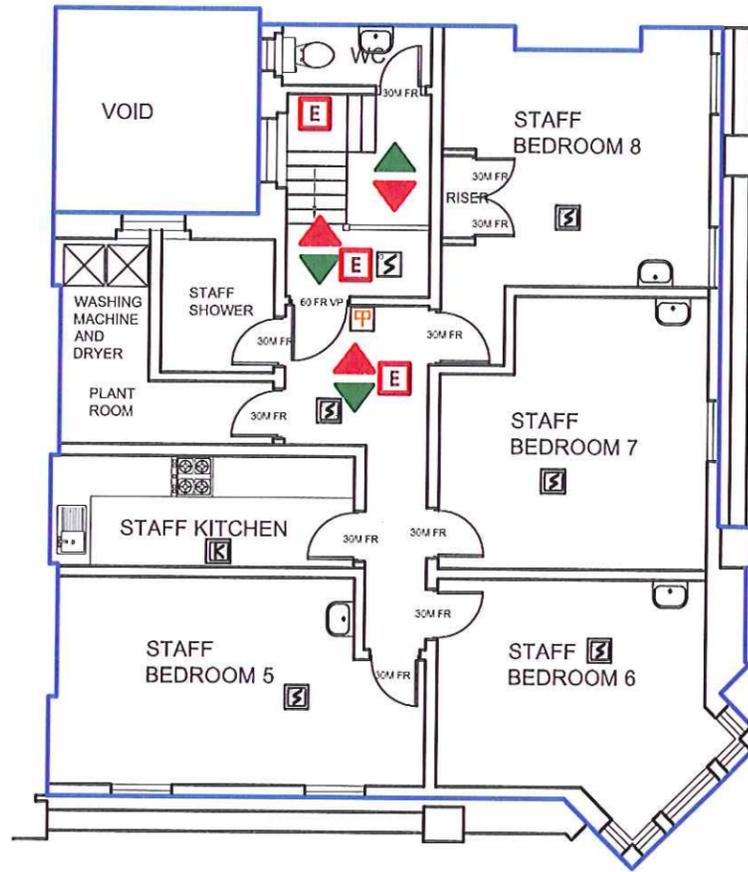
DUKE OF ARGYLL, 37 BREWER ST, LONDON, W1F 0RY.

PROPOSED LICENCE PLANS - THIRD FLOOR.

**Samuel Smith**  
ARCHITECTS DEPARTMENT  
THE OLD BREWERY  
TADCASTER  
LS24 9SB  
TEL 01937 832215 FAX 01937 832219

# LICENCE PLAN

proposed



## FOURTH FLOOR



### LEGEND

- DENOTES AREA TO BE USED FOR LICENSABLE ACTIVITIES.
- EXTENT OF BOUNDARY
- ▲ INGRESS
- ▲ EGRESS
- M ADDRESSABLE MANUAL CALL POINT
- S OPTICAL HEAT SENSOR SOUNDER
- S DUAL OPTICAL HEAT SENSOR SOUNDER
- S DUAL OPTICAL HEAT SENSOR SOUNDER STROBE
- S OPTICAL SENSOR
- K HEAT SENSOR
- K HEAT SENSOR SOUNDER STROBE
- O ADDRESSABLE OUTPUT UNIT
- I ADDRESSABLE INPUT UNIT
- RIP REPEATER PANEL
- RI REMOTE INDICATOR
- D DOOR RETAINER POWER SUPPLY
- M MAGNETIC DOOR HOLDER
- F FIRE ALARM CONTROL PANEL
- S SOUNDER
- EXIT EXIT EMERGENCY LIGHT
- E EMERGENCY LIGHT FITTING
- A CLASS A FIRE EXTINGUISHER
- A FOAM FIRE EXTINGUISHER
- A DRY POWDER FIRE EXTINGUISHER
- FDK FIRE DOOR KEEP SHUT / CLOSED
- SCD SELF CLOSING DEVICE
- FES FIRE EXIT SIGN
- NB: SMOKE SEALS TO ALL FIRE DOORS OTHER THAN RISER DOORS

**1.0 GENERAL**  
All rights described in Chapter IV of the Copyright and Patents Act 1988 have been generally reserved.  
Do not scale this drawing. All dimensions to be checked on site.  
Standard contract conditions apply to all works.  
Contractor is responsible for the service of all Statutory Notices including Building Regulations etc.  
Architect to be advised immediately of any discrepancies between drawings, details, site conditions, contract documents etc.

**2.0 DEMOLITIONS**  
All works to comply with BS 6187.  
Ensure that existing and adjacent structures are fully weather tight throughout the works. Contractor is fully responsible for all temporary support throughout.

**3.0 CONCRETE WORKS**  
All works to comply with BS 5328 & BS 8110.  
All work to comply with BS 5623.

**4.0 BRICKWORK AND BLOCKWORK**  
All work to comply with BS 5623.

**5.0 ASPHALT**  
All asphalt roofing to comply with BS 6229.

**6.0 STRUCTURAL TIEBARS**  
All structural tiebars to be installed and min grade C30 or as specified by structural engineer.

**7.0 LEADWORK**  
All work to comply with BS 1178 and LDA recommendations.

**8.0 CARPENTRY AND JOINERY**  
All work to comply with BS 5268.  
All new work shown that:  
New brickwork  
New blockwork  
New slates  
New tiles  
New floor  
New ceiling  
New plaster  
New plasterboard  
New insulation  
New ventilation  
All work to be mechanically ventilated in accordance with Building Regulations Part F1.

**10.0 DRAINAGE**  
All work to comply with BS 5331 & Part H of the Building Regulations 1991 and BS 6597. All below ground drainage to be in 100mm diameter on approved bed. Access and rodding points to be provided as necessary. Minimum waste diameter: sink 100mm, bath, shower 38mm, toilet 32mm and kitchen appliances 60mm.

**11.0 ELECTRICAL INSTALLATION**  
All works must comply with IEE Regs. latest edition. Test certificate required upon completion.

**12.0 GAS INSTALLATION**  
All work must comply with Gas Safety Regs 1972 & Gas Safety Regs Amendment 1994. All work to min of British Gas standards for installations.

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No.	Client	Project	DUKE OF ARGYLL, 37 BREWER ST, LONDON, W1F 0RY.	Architects Department	<b>Samuel Smith</b>
	Scale				
Project No.	Date	Created by	Drawing No.	Field No.	THE OLD BREWERY TADCASHER LS24 9SB
	DEC 2014		LIC 06		TEL 01937 832225 FAX 01937 832229

## Duke of Argyll – New Premises Licence

### Statement of Case

This statement is made in support of an application for a new premises licence for The Duke of Argyll, 37 Brewer Street, London W1 (the "Premises") with the intention of outlining the applicant's case and seeking to address the concerns of the parties making representations.

#### The Applicant

Samuel Smith (Southern) is part of Samuel Smiths Brewery which is based in Tadcaster. Established in 1758 the brewery operates over 200 pubs (including, in London, The Princess Louise and The Citty of Yorke on High Holborn, Ye Olde Cheshire Cheese on Fleet Street, The Windsor Castle in Victoria, The Chandos on St. Martin's Lane and The Lyceum on The Strand). A restoration proposal can be found at **annex 1**. The applicant's pubs and its business generally are extremely traditional. The brewery still has its own cooper making and repairing all its oak casks. Samuel Smith's ales and stouts (except draught Sovereign and Extra Stout) are fermented in 'stone Yorkshire squares' (fermenting vessels made of solid slabs of slate) which give the beers a fuller bodied taste, using the same strain of yeast since the nineteenth century. The original well at The Old Brewery, sunk in 1758, is still in use, with the brewing water being drawn from 85 feet underground. In order to allow customers to enjoy its quality beer, wine and food in a convivial and conversational atmosphere, the applicant does not permit music, 'fruit machines' or televisions in any of its pubs.

#### Nature of the Application

Currently the Premises is looking slightly tired and 'worn round the edges'. The application is to permit a sensitive and high quality internal and external restoration of the Premises and an addition of a first floor trading area (which was once a function room). If the application is granted as sought the old premises licence will be surrendered. The restoration proposed will be a painstaking process which will take at least 9 months – much longer than is normally the case in the pub industry.

Whilst it is not the sole intention to use the first floor area for dining at meal times it will be predominately food led as customers will be encouraged to eat away from the hustle and bustle of the main ground floor bar which, whilst charming, will have a restrictive layout with a significantly reduced trading area by virtue of the space being divided and the creation of a large protruding bar. By contrast the first floor bar will be a comfortable lounge space with furniture more conducive to dining. It is certainly the applicant's experience at all of its London premises, including those nearby such as The White Horse on Rupert Street and The Red Lion on Kingly Street, that the first floor spaces tend to be less busy and more frequented by diners. A sample menu and drinks list is at **annex 2**.

#### The Representations

The applicant is pleased that no representations have been received from local residents or associations. However, due to the Premises being within West End Stress, two representations were received from the Metropolitan Police and Environmental Health.

A constructive meeting took place on 28 April 2015 with PC Jim Sollars, Mr Dave Nevitt, Mr Niall McCann of instructing solicitors and Mr Andrew Bannatyne and Ms Jenny Brooks the managers of the Premises. PC Sollars and Mr Nevitt are advocates of the Premises and the applicant. However, in their view, further conditions above and beyond those already proffered are necessary

given the location of the Premises. Therefore, after due consideration, the applicant would like to formally proffer the following additional conditions:

'The capacity of the first floor shall be limited to 60 (exclusive of staff).'

'Food will be available on the first floor until 9.00 p.m. daily.'

It is hoped that the above conditions will alleviate any remaining concerns that the statutory authorities have that the first floor could become a wet-led vertical drinking area.

### **Policy of Westminster City Council**

As the Licensing Sub-Committee will be well aware, the general policy is to refuse applications for new premises licences for pubs in West End Stress unless a licence on similar terms is being surrendered. However, it is the applicant's strong belief that this application is a genuine exception to policy for the following reasons:

- Variation to Layout Sought

Whilst the application is to allow trading on the first floor for up to 60 persons the large 'back of house' increase sought on the ground floor will go a significant way to reduce the overall increase in the licensed area that can be used by customers.

The refurbishment will also ensure that the Premises complies with modern health and safety requirements and, in particular, the dining area being on the same floor as the kitchen should be a welcome move.

- Record of the Applicant

The applicant has an exceptional trading record. The managers of the Premises (both of whom have been in situ for over twenty years since the Premises was acquired by Scottish & Newcastle) have scarcely had need ever to call the police and nor has any other statutory authority received any noise complaints from local residents as far as the applicant is aware.

- Conditions Proffered

As an application to vary the premises licence has never been made until now and the Premises has never had attention from the police or other statutory authorities, the Premises is one of, what must only be a small handful, in the area to only have mandatory conditions on its licence. If the application is granted as sought a number of conditions will be placed on the licence to ensure that the Premises continues to be well managed.

- Opening Hours

As is the policy across the entire estate the Premises is only licensed for the traditional on-licence hours which were permitted by the Licensing Act 1964. There is no intention to apply for Core Hours.

- Style of Operation

The principal driver behind the layout variation is to bolster the current food offering, not to attract drinkers. It is not the intention for the Premises' use to be 'intensified'. None of the applicant's pubs get too crowded compared with their rivals as there are no televisions, nor

musical entertainment of any kind (no PRS fee is paid). As mentioned above, the first floor area will simply be used as an overflow and a more comfortable environment for patrons to consume food.

### **Conclusion**

The applicant was, and is, acutely conscious of the need to uphold the licensing objectives and to ensure that cumulative impact is not added to. The Premises is run to the highest possible traditional standards and it is hoped that it provides a welcome contrast to some pubs in the area. A number of reasons why this application is an exception to policy have been cited and therefore the Licensing Sub-Committee is urged to allow the restoration project to take place and grant the application as sought, albeit with the additional conditions that have been suggested.

**Joelson Wilson LLP Solicitors**

# RESTORATION PROPOSAL

## RESTORATION PROPOSAL

**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**



**May 2015**

Prepared by :

**Andrews + Boyd**

24 Old Burlington St | London W1S 3AW  
Tel 020 7494 0399 | Fax 020 7494 0477  
E-Mail : [info@andrewsboyd.co.uk](mailto:info@andrewsboyd.co.uk)

**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

Contents

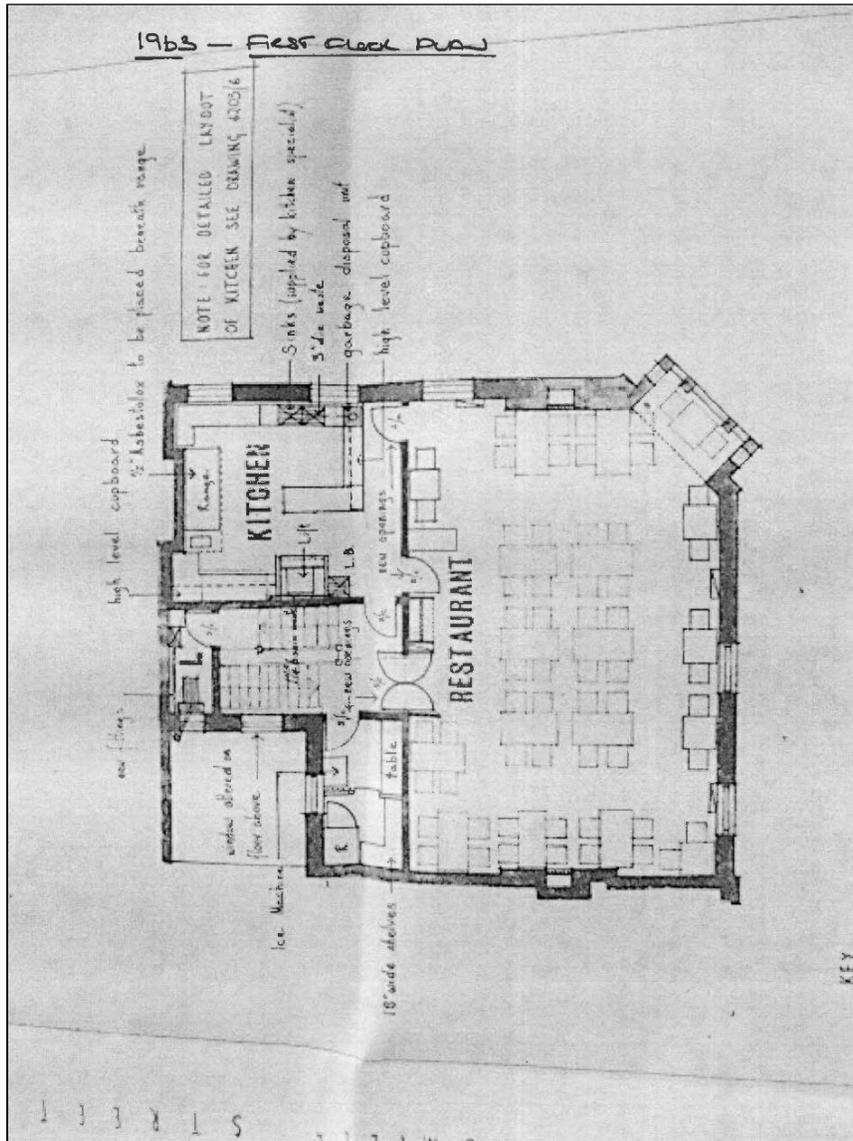
- 1.00 Restoration Works
  
- 2.00 Plans/Photographs
  - .01 Existing and Proposed Floor Plans
  - .02 Proposed Internal Images
  - .03 Proposed External Images



**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

1.00 Proposed Refurbishment Works (Cont/d)



1963 - First Floor Plan

Samuel Smith have undertaken a number of similar sensitive restorations throughout Central London which include the Princess Louise at High Holborn and the Windsor Castle in Victoria and which have both been restored to their former Victorian splendor.

**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

1.00 Proposed Refurbishment Works (Cont/d)

To demonstrate the quality and extent of the works, the following details the proposed scope together with images to demonstrate the quality of the proposed restoration :-

- i. Existing and Proposed Floor Plans
- ii. Proposed Internal Images
- iii. Historic and Proposed External Images

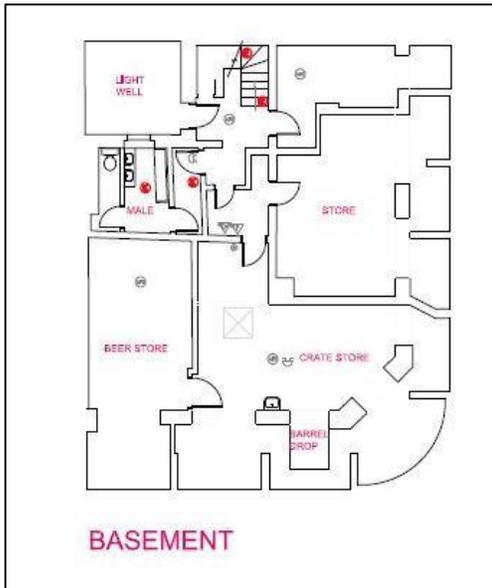
## **2.00 PLANS/PHOTOGRAPHS**

## **2.01 Existing & Proposed Floor Plans**

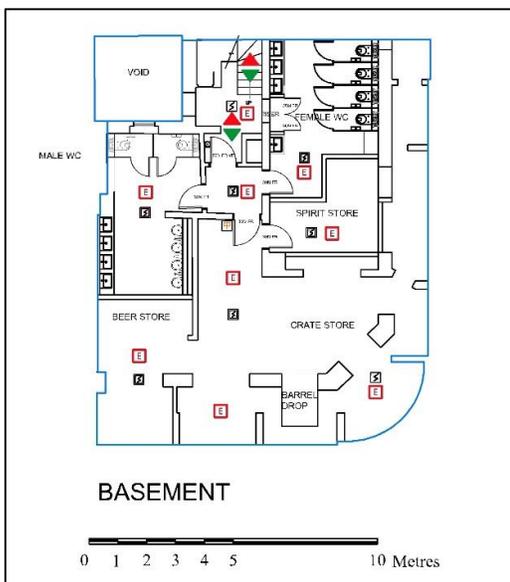
**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

Existing Basement Plan



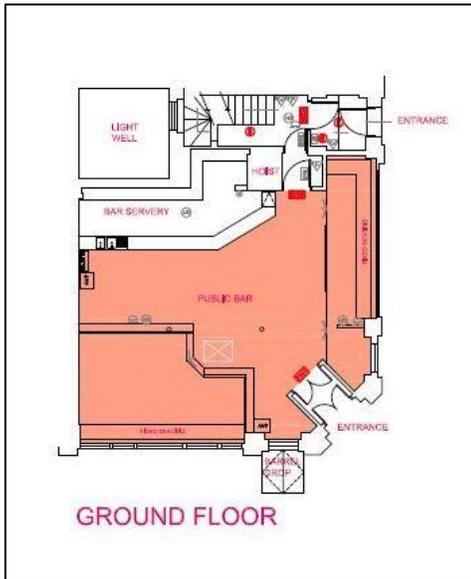
Proposed Basement Plan



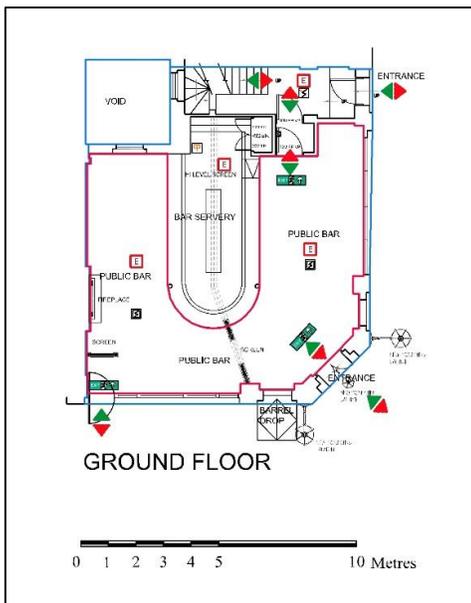
**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

Existing Ground Floor Plan



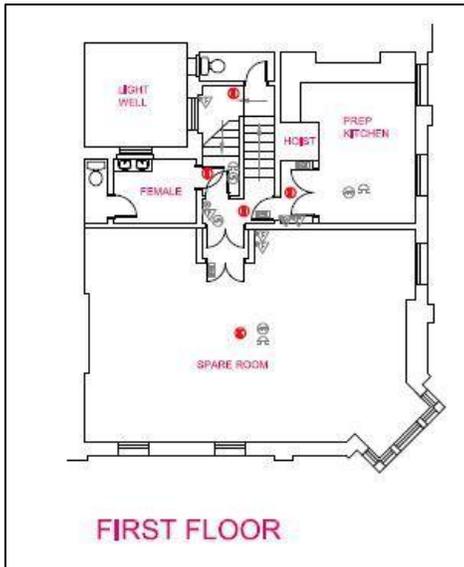
Proposed Ground Floor Plan



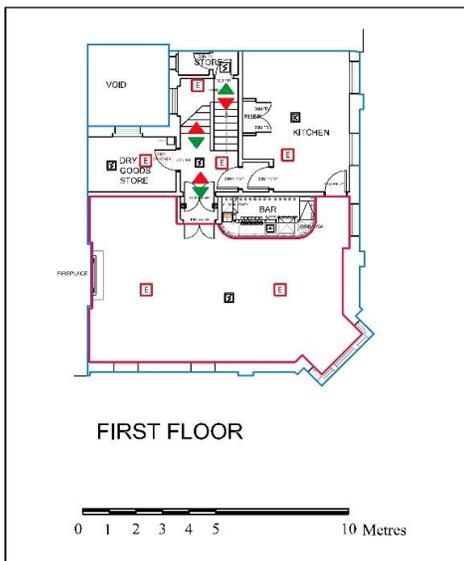
**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

Existing First Floor Plan



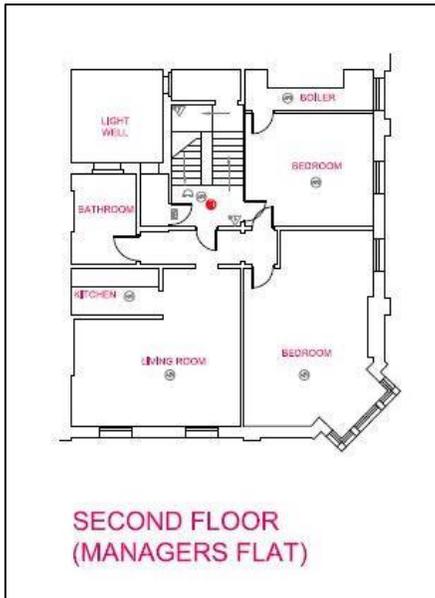
Proposed First Floor Plan



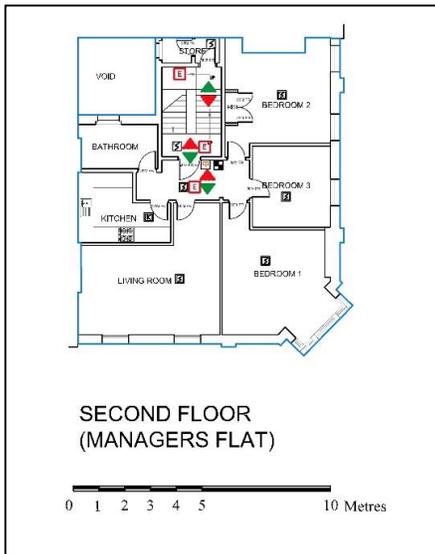
**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

Existing Second Floor Plan



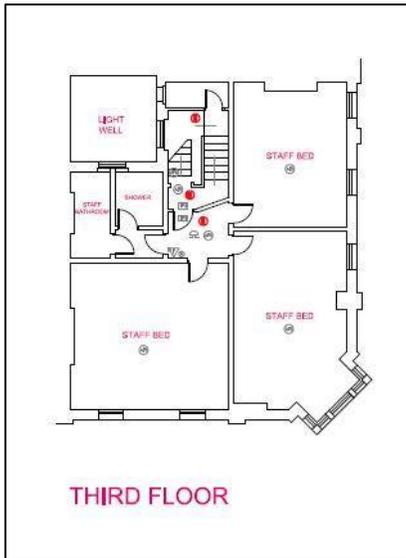
Proposed Second Floor Plan



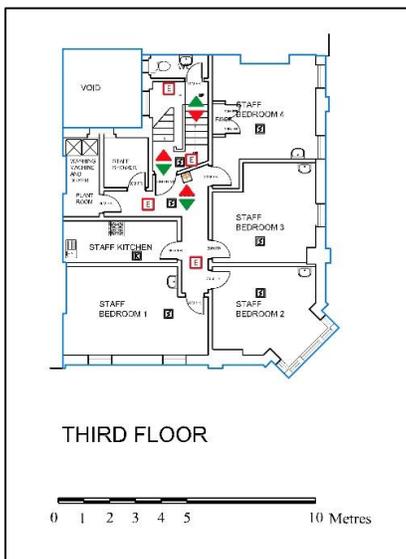
**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

Existing Third Floor Plan



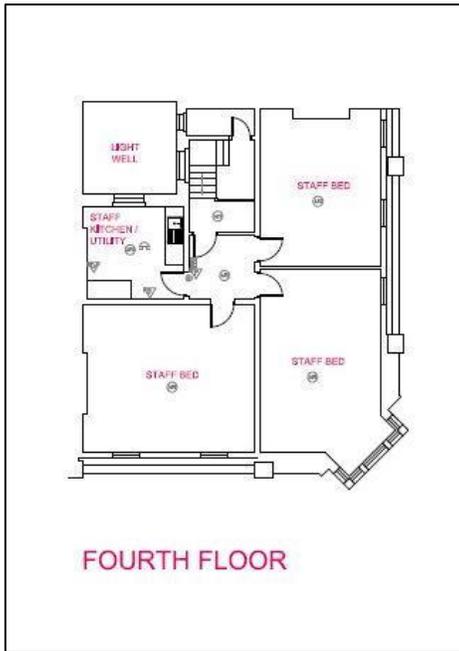
Proposed Third Floor Plan



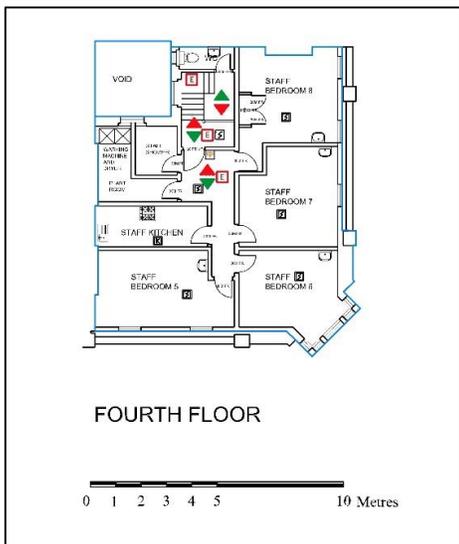
**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

Existing Fourth Floor Plan



Proposed Fourth Floor Plan



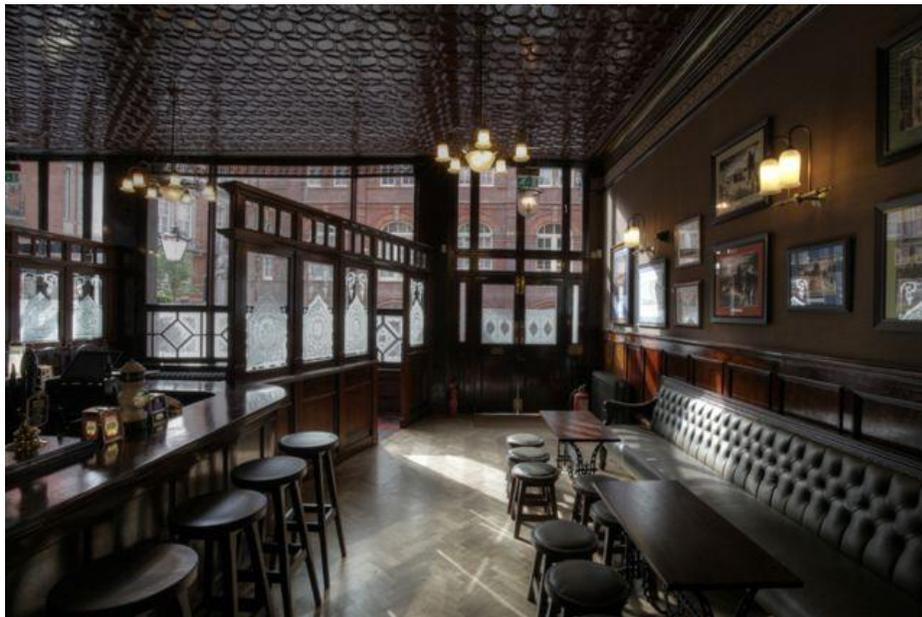
## **2.02 Proposed Internal Images**

**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

**NB. Kindly note these photos are for illustrative purposes only and are intended simply to give an indication of the quality and character that the project will deliver.**

Ground Floor Saloon



**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

**NB. Kindly note these photos are for illustrative purposes only and are intended simply to give an indication of the quality and character that the project will deliver.**

First Floor Lounge



## **2.03 Proposed External Images**

**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

**NB. Kindly note these photos are for illustrative purposes only and are intended simply to give an indication of the quality and character that the project will deliver.**

*Historic photograph showing the exterior of the property and a view of the large lanterns on both the Brewer Street and Great Windmill Street elevations where it is intended to reinstate subject to planning*



**DUKE OF ARGYLL  
37 BREWER STREET  
LONDON  
W1R 0RY**

**Restoration Proposal**

**NB. Kindly note these photos are for illustrative purposes only and are intended simply to give an indication of the quality and character that the project will deliver.**

*General views showing quality and detail of shopfront (images taken from the recently refurbished 'Windsor Castle' in London SW1)*



# Food Menu

Food Allergies: Before ordering please speak to a member of staff about your requirements.\*

## Starters

**Soup of the Day V**  
with bread and butter £3.95

**Mixed Olives & Feta Cheese V**  
served with warm bread and olive oil £4.95

**Classic Prawn Cocktail**  
prawns bound in marie rose sauce on a bed of  
lettuce with bread and butter £4.95

**Crispy Breaded Mushrooms V**  
served with garlic mayo dip and salad garnish £3.95

**Garlic Bread V** £2.50 with cheese £2.95

## Sharers

**House Sharer**  
southern fried chicken strips, breaded mushrooms,  
battered onion rings, chips, garlic bread, salad  
garnish with barbecue and garlic mayo dips £8.95

**Chilli Nachos** beef chilli, melted cheese with  
sour cream, guacamole and jalapenos £9.50

**Pulled Pork Nachos** barbecue pulled pork,  
melted cheese, sour cream, guacamole and  
diced tomatoes £9.95

**Cheesy Nachos** melted cheese, salsa,  
jalapenos £4.95 V

## Mains

**Steak & Old Brewery Bitter Pie**  
classic steak and ale pie served with chips or mashed  
potato, fresh buttered carrots and cabbage £8.95

**Lambs Liver & Onions**  
delicate lambs liver in an extra-rich onion gravy  
served with mashed potato,  
fresh buttered carrots and cabbage £7.50

**Chicken & Wiltshire Ham Pie**  
British chicken breast and Wiltshire ham with a  
creamy cheese sauce flavoured with thyme and chives,  
served with chips or mashed potato, fresh buttered  
carrots and cabbage £8.50

**Bangers & Mash**  
chunky Cumberland sausages served with mashed potato,  
garden peas and onion gravy £6.95

**Chilli Con Carne**  
a medium-spiced beef chilli served with white rice,  
sour cream, guacamole and tortilla chips £7.50

**Macaroni Cheese V**  
macaroni in a creamy cheese sauce topped with mature  
Cheddar served with garlic bread and salad garnish £7.50

**Mushroom, Cranberry & Brie Wellington V**  
a flavourful combination of sautéed mushrooms,  
cranberries, spinach, hazelnuts and brie encased in  
puff pastry served with mashed potatoes,  
buttered carrots and cabbage £8.95

**Steak & Kidney Pudding**  
a baked suet pudding served with chips or mash and  
fresh buttered carrots and cabbage £8.25

**Beef Lasagne**  
layered pasta with minced beef, tomato and garlic  
topped with bechamel sauce and cheese served  
with garlic bread and side salad £7.50

**Chicken Tikka Masala**  
marinated tandoori chicken breast in a creamy  
masala sauce served with white rice £7.95  
add a naan bread for 75p

**Sweet Potato, Chick Pea & Spinach Curry**  
vegan V  
a medium-spiced curry served with white rice £8.50  
add a naan bread for 75p (not vegan)

\*We can provide information on the allergens contained in our dishes, however as our food is prepared in a kitchen where various allergens are handled we cannot guarantee any dish as being allergen free. All weights are approximate prior to cooking. Our fish and chicken products may contain bones.

Food Allergies: Before ordering please speak to a member of staff about your requirements.\*

## Fish Dishes

**Hand-Battered Fish & Chips**  
cod fillet served with chips, garden or mushy  
peas and tartare sauce £8.95

**Wholetail Scampi**  
served with chips, garden or mushy peas  
and tartare sauce £8.15

**Fisherman's Pie**  
a mashed potato topped pie containing pollock,  
salmon, smoked haddock and prawns in a  
creamy leek sauce served with fresh buttered  
carrots and cabbage £8.95

## Grills

**Rump Steak**  
8oz rump served with chips, onion rings, grilled tomato,  
peas or salad garnish £11.95  
add a creamy peppercorn or diane sauce for £1.45

**Gammon**  
10oz gammon steak served with fried egg or pineapple,  
chips and peas £8.50  
add extra egg or pineapple for 75p

**Hunter's Chicken**  
chicken breast and bacon topped with barbecue sauce  
and cheese served with chips and salad garnish £8.25

## Burgers & Sandwiches

**6oz Hand-Pressed Beef Burger**  
with lettuce, tomato, sliced gherkin,  
tomato relish and chips £7.95  
add cheese, bacon, egg or pineapple for 75p each  
add marinated pulled pork for £2.00

**Southern Fried Chicken Burger**  
southern fried chicken fillet with lettuce and mayo,  
served with chips £7.50

**Jumbo Butcher's Hotdog**  
a giant Cumberland sausage topped with fried onions  
served with chips and ketchup or mustard £7.50

Bread rolls with a choice of fillings, all served with  
side salad and chips:

**Barbecue Pulled Pork** £5.50

**Jumbo Fish Finger** with tartare sauce £6.50

**Tuna & Cheese Melt** £5.50

**Mature Cheddar Cheese** with pickle or salad £4.50 V

**Prawns, Lettuce & Marie Rose Sauce** £5.95

**Tuna Mayonnaise & Salad** £4.95

## Salads

**Greek Salad V**  
chunks of tomato, cucumber, red onion and Feta  
cheese with mixed olives, Mediterranean herbs  
and olive oil served with rustic bread £7.95

**Chicken Caesar Salad**  
sliced chicken breast, lettuce, croutons, Italian cheese  
shavings, caesar dressing £7.95

**Chicken & Bacon Salad**  
grilled chicken and bacon with a honey & mustard  
dressed salad £7.95

## Sides

**Chips** £2.50 with cheese £2.95

**Onion Rings** £2.50

**Garlic Bread** £2.50 with cheese £2.95

**Side Salad** £2.50

## Desserts

all served with either custard or ice-cream  
**Blackberry & Apple Crumble** £3.75

**Sticky Toffee Pudding** £3.95

**Chocolate Fudge Cake** £3.95

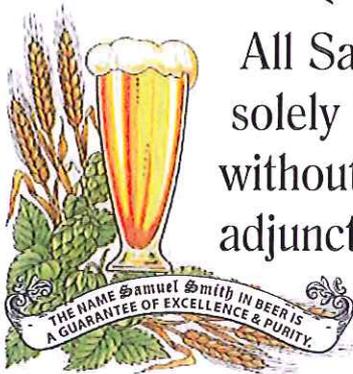
\*We can provide information on the allergens contained in our dishes, however as our food is prepared in a kitchen where various allergens are handled we cannot guarantee any dish as being allergen free. All weights are approximate prior to cooking. Our fish and chicken products may contain bones.



# Samuel Smith®

beer brewed at Yorkshire's oldest brewery est 1758

## DRINKS MENU



All Samuel Smith's beers are brewed solely from authentic natural ingredients without any chemical additives, raw material adjuncts, artificial sweeteners, colourings, flavourings or preservatives.



Samuel Smith's Pure Brewed Lager, Wheat Beer, bottled Cider, Pale Ale, Chocolate Stout and Fruit Beers are certified organic by the Soil Association.



Samuel Smith's was the first brewery to register with the Vegan Society, all our beers and ciders are suitable for a vegan diet (except Old Brewery Bitter where served from the wood and Yorkshire Stingo which may contain traces of isinglass finings).



Samuel Smith's ciders are gluten-free.

### LAGER



**Taddy Lager**  
4.5% ABV draught  
a premium lager brewed using distinctive low-bitterness aroma hops and a separate yeast strain to create a high quality, full flavoured lager with a rounded fruity taste; the word "Taddy" was Samuel Smith's first registered trademark

**TADDY LAGER**  
STANDS UNRIVALLED



**Pure Brewed Organic Lager**  
5% ABV draught & 355ml bottle  
an outstanding lager brewed for optimum purity with organically grown malted barley and hops; matured at low temperatures to bring out its delicate fruity flavour from the yeast, balanced with malt and a pleasant hop-character finish



**Double Four Lager**  
4% ABV draught  
double fermented to achieve a clean tasting, well balanced, refreshing lager with a drier finish, brewed from the four natural ingredients of malted barley, hops, yeast and water at four per cent ABV



**Alpine Lager**  
2.8% ABV draught  
brewed at Samuel Smith's small, independent UK brewery; a full tasting lower strength lager which drinks with the flavour and body normally associated with much stronger lagers

Samuel Smith's grey Shire horses stabled at The Old Brewery are used to take out deliveries five days a week.



Samuel Smith's ales and stouts (except Sovereign and Extra Stout) are fermented in 'stone Yorkshire squares' - fermenting vessels made of solid slabs of slate - which give the beers a characteristic full bodied taste. The same strain of yeast has been used since the nineteenth century.

## ALE

■ = fermented in stone Yorkshire squares



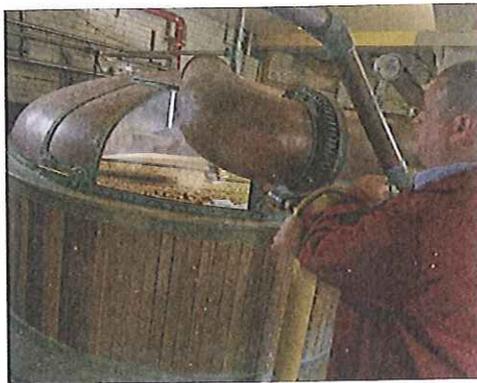
### Old Brewery Bitter ■

4% ABV draught brewed using hard water drawn from the original well sunk in 1758 and fermented in stone Yorkshire squares to create a full-bodied malty, toffee-ish tasting, creamy beer of unique character



### Best Bitter (B.B.) ■

3.7% ABV draught a well rounded, full flavoured medium strength ale, lighter in colour and not as strong as Old Brewery Bitter, but with more bitter and hoppy character



Heated well water and malted barley in the form of grist are brewed in one of the traditional copper mash tuns.



### Organic Pale Ale ■

5% ABV 550ml bottle a full strength ale with a good balance of malt and hops to give a full, rounded flavour and aftertaste that drinks well with food



### Nut Brown Ale ■

5% ABV 550ml bottle relatively dry with rich nutty colour and a suggestion of hazelnuts in the finish; complements foods of character

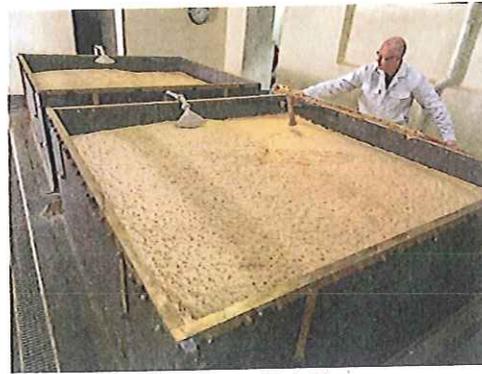


### India Ale ■

5% ABV 550ml bottle a highly hopped beer, full bodied with a dry hoppy finish of the type that was exported to India in the 19th century; ideal with all spicy foods



The hot India Ale wort is cooled down over the vertical cooler before fermentation.



Fermentation in stone Yorkshire squares



### Dark Mild ■

2.8% ABV draught brewed using dark malts; lightly hopped to present a full and smooth character with a distinctive rich, nutty, malt flavour



### Light Mild ■

2.8% ABV draught an amber coloured mild ale; comparatively light in colour yet full tasting for its alcohol content of 2.8%; shortly before and after World War II the best selling beer in much of the U.K. was light coloured mild ale



### Sovereign Bitter

4.1% ABV draught a pale coloured beer with a delicate flavour and a pleasant floral aroma producing a satisfying, refreshing, easy to drink ale despite the relatively high alcohol level



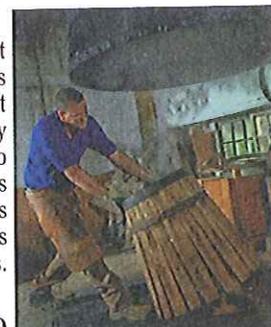
### Taddy Porter ■

5% ABV 550ml bottle a dry, full tasting beer that goes wonderfully well with all shellfish; the style of beer that was popular among the "porters" of the produce markets



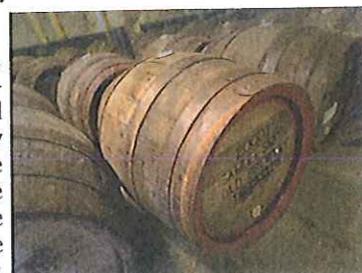
### Yorkshire Stingo

8-9% ABV 550ml bottle ■ a limited edition, bottle-conditioned ale aged in oak ale casks and matured for over a year during which time it develops exceptional fruit, treacle toffee and oaky flavours



The cooper at Samuel Smith's was apprenticed at the Old Brewery 35 years ago and still makes and repairs the brewery's oak casks.

Oak casks, used for cask-conditioned Old Brewery Bitter, are used to age Yorkshire Stingo in the brewery cellar.



# STOUT



## Extra Stout

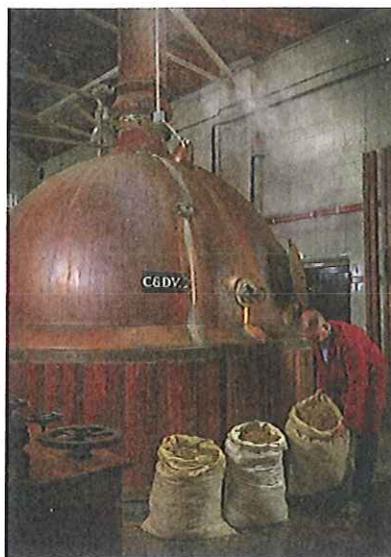
4.5% ABV draught brewed to an extra strength compared with other draught stouts; only dark malts are used to produce a refreshing, smooth, clean tasting creamy stout with a delicate malt aroma



## Oatmeal Stout ■

5% ABV 550ml bottle brewed with malt, roasted barley and oatmeal to create a wonderfully silky stout with extraordinary depth of flavour; superb with all food or as a warmer on a cold day

Whole dried hops are added to the brewing liquor in one of the copper boiling vessels.



## Imperial Stout ■

7% ABV 355ml bottle a rich, powerful brew of the type once exported from the UK to Imperial Russia; an excellent digestif, experience it after a meal in place of coffee or liqueurs



## Organic Chocolate Stout ■

5% ABV 550ml bottle a delicious full-bodied sweet stout with roasted barley flavour; fruity notes from the Samuel Smith yeast support lush chocolate aroma, taste & finish

# ORGANIC WHEAT BEER



## Organic Wheat Beer

5% ABV draught an unfiltered organic beer with a champagne-like effervescence and well defined citrus aroma

# SEASONAL ALE



## Winter Welcome Ale ■

6% ABV 550ml bottle a seasonal beer available from September each year while stocks last; a full bodied beer with luxurious malt character balanced with complex hop flavours

# CIDER



## Cider Reserve

5.2% ABV draught gluten-free made using two different apple types to create an excellent medium-dry cider with a clean, fresh palate and a well defined appley character



## Organic Apple Cider

5% ABV 550ml bottle gluten-free made with the juice from organic apples; a medium dry cider with brilliant straw colour, light body, clean apple flavour and a gentle apple blossom finish

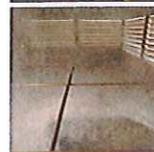
# ORGANIC FRUIT BEER



Handcrafted at Melbourn Bros' tiny brewery set in a time warp in Stamford, Lincolnshire using the old manually operated steam brewing equipment. Finest organically grown barley and wheat are used to brew a complex ale which is blended with pure organic fruit juice to create distinctive fruit beers of considerable strength and flavour.



The malt mill is belt driven by Melbourn's steam engine.



An open coolship is used to cool wort prior to fermentation.



## Organic Cherry Fruit Beer

5.1% ABV 355ml bottle high natural acidity makes sour cherries a great choice for creating the ultimate fruit beer; the vibrant cherry character is perfectly underpinned by deliciously complex beer notes



## Organic Strawberry Fruit Beer

5.1% ABV 355ml bottle soft and subtle, the smooth malt and aromatic strawberry flavours merge together in an elegant fashion, with fresh, ripe strawberries shining through



## Organic Raspberry Fruit Beer

5.1% ABV 355ml bottle a dramatic fruit beer with an intense, mouth-watering fruit character derived from the natural acidity of organic raspberries; smooth body, finishes dry, with a soft raspberry note



## Organic Apricot Fruit Beer

5.1% ABV 355ml bottle ripe, aromatic bouquet supporting a sweet, summery flavour with just a suggestion of stone-fruit tartness; rich and full-bodied, the colour is glowing orange; sometimes this fruit beer has a natural haze



# WALKER & SCOTT®

## WINE & SPIRIT MERCHANTS

Founded in York - 1721

Walker & Scott's spirits and fortified wines are sourced from first class independent suppliers and are made only from the best raw materials.

Walker & Scott's wines are single grape varietals and are produced in the designated regions of their countries of origin.

## WINE & PORT



**Chenin Blanc**  
Western Cape, South Africa  
dry, white wine with a fresh, vibrant, zingy palate and lively fruit



**Cabernet Sauvignon**  
Valle Central, Chile  
exceptional red wine with a nose of dried fruits, Morello cherries and plums



**Airen**  
La Mancha, Spain  
medium dry white wine, light and aromatic with hints of apples and pears



**Tempranillo**  
La Mancha, Spain  
a fine red wine with deep purple colour, an elegant bouquet with hints of damson fruit



**White Zinfandel**  
California, USA  
a light, medium-sweet rosé with hints of violets and wild cherries



**Fine Ruby Port**  
matured in oak casks for at least 3 years to give a very rich and full bodied ruby port with complex aromas of ripe fruits

## LIQUEURS & APERITIFS



**"1721" Liqueur Fruit Cup**  
the finest cocktail mixer served by the glass or pitcher with ice, lemonade and seasonal fruit garnish



**Vermouth** Bianco, Extra Dry, Rosso  
fortified wine with aromatic herbs produced in Italy to the highest standards



**Old Fashioned Peach Schnapps**  
an infusion of natural fruit with the finest spirit, distilled and blended in France by one of the world's most eminent fruit liqueur producers



**Song of the South**  
a tasty American whiskey liqueur recalling the halcyon days of the Deep South when showboats served up local whiskey seasoned with fresh fruit



**Irish Cream Liqueur**  
hailing from County Tipperary, usually served 'on the rocks'



**Rhum Coconut**  
a blend of natural coconut flavourings and white rum from the Caribbean

## SPIRITS



**Extra Premium All Grain Vodka**  
distilled to the highest standards using grain spirit to give a delicate and distinctive palate



**Finest Old Blended Scotch Whisky**  
produced using a substantial percentage of single malt whisky, the high malt content makes it rich and very smooth with a warming finish - but not overly peaty



**London Extra Dry Gin**  
a true London distilled gin made from grain spirit; juniper berry oil and aromatic roots are added during distillation and impart a distinctive character



**Rare Old Single Malt Scotch Whisky**  
12 year old single malt distilled using water from the River Teith that rises north of Loch Lomond; a very drinkable malt, quite light and floral



**Caribbean Superior White Rum**  
lazy days in the sun with little to do? Time for a rum drink - distilled and blended in the Caribbean



**Irish Whiskey**  
made from famous Irish spring water and superior malted barley, aged in American white oak bourbon casks



**Special Dark Rum**  
dark, rich and on fire like the sunsets on the isles of the Caribbean, this rum contains a good portion of aged dark rum



**Sour Mash American Whiskey**  
made from rye grain and aged in white oak casks, 'sour mash' is an oxymoron because it actually produces the richness and sweetness that makes it a world classic



**Authentic Mexican Tequila**  
produced by one of the twelve main tequila producers in the Jalisco region of Mexico



**Finest French Brandy X.O.**  
a blend of the finest X.O. brandies aged in oak barrels for between 3 and 5 years



## SOFT DRINKS, MINERALS & MIXERS



Scintilla soft drinks are all vegan except the Tomato Juice Cocktail which contains anchovies.

Cola  
Diet Cola  
Lemonade  
Indian Tonic Water  
Diet Indian Tonic Water  
Sparkling Diet Bitter Lemon

Sparkling Apple Juice  
Dry Ginger Ale  
Tomato Juice Cocktail  
Blackcurrant Cordial  
Lime Cordial  
Orange Cordial

Fairtrade Orange Juice  
Orange, Apple & Passionfruit Juice  
Apple & Cranberry Juice  
Pineapple Juice  
Still or Sparkling Table Water  
Soda

All drinks subject to availability - see list at bar for current prices



<b>Hours premises are open to the public</b>							
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>
<b>Start:</b>	10:00	10:00	10:00	10:00	10:00	10:00	12:00
<b>End:</b>	23:30	23:30	23:30	23:30	23:30	23:30	23:00

### **Current Licence Conditions**

#### **Annex 1 – Mandatory conditions**

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.

#### **Conditions which reproduce the effect of any restriction imposed on the use of the premises by specified enactment**

4. Alcohol shall not be sold, supplied, consumed in or taken from the premises except during permitted hours.

In this condition, permitted hours means:

- (a) On weekdays, other than Christmas Day, Good Friday or New Year's Eve, 10:00 to 23:00
- (b) On Sundays, other than Christmas Day or New Year's Eve, 12:00 to 22:30
- (c) On Good Friday, 12:00 to 22:30
- (d) On Christmas Day, 12:00 to 15:00 and 19:00 to 22.30
- (e) On New Year's Eve, except on a Sunday, 10:00 to 23:00
- (f) On New Year's Eve on a Sunday, 12:00 to 22:30
- (g) On New Year's Eve from the end of permitted hours on New Year's Eve to the start of permitted hours on the following day (or, if there are no permitted hours on the following day, midnight on 31st December).

NOTE - The above restrictions do not prohibit:

- (a) during the first twenty minutes after the above hours the consumption of the alcohol on the premises;
- (b) during the first twenty minutes after the above hours, the taking of the alcohol from the premises unless the alcohol is supplied or taken in an open vessel;

- (c) during the first thirty minutes after the above hours the consumption of the alcohol on the premises by persons taking table meals there if the alcohol was supplied for consumption as ancillary to the meals;
- (d) the sale or supply of alcohol to or the consumption of alcohol by any person residing in the licensed premises;
- (e) the ordering of alcohol to be consumed off the premises, or the despatch by the vendor of the alcohol so ordered;
- (f) the sale of alcohol to a trader or registered club for the purposes of the trade or club;
- (g) the sale or supply of alcohol to any canteen or mess, being a canteen in which the sale or supply of alcohol is carried out under the authority of the Secretary of State or an authorised mess of members of Her Majesty's naval, military or air forces;
- (h) the taking of alcohol from the premises by a person residing there;
- (i) the supply of alcohol for consumption on the premises to any private friends of a person residing there who are bona fide entertained by him at his own expense, or the consumption of alcohol by persons so supplied;
- (j) the supply of alcohol for consumption on the premises to persons employed there for the purposes of the business carried on by the holder of the licence, or the consumption of liquor so supplied, if the liquor is supplied at the expense of their employer or of the person carrying on or in charge of the business on the premises.

In this condition, any reference to a person residing in the premises shall be construed as including a person not residing there but carrying on or in charge of the business on the premises.

5. No person under fourteen shall be in the bar of the licensed premises during the permitted hours unless one of the following applies:
- (a) He is the child of the holder of the premises licence.
  - (b) He resides in the premises, but is not employed there.
  - (c) He is in the bar solely for the purpose of passing to or from some part of the premises which is not a bar and to or from which there is no other convenient means of access or egress.
  - (d) The bar is in railway refreshment rooms or other premises constructed, fitted and intended to be used bona fide for any purpose to which the holding of the licence is ancillary.

In this condition "bar" includes any place exclusively or mainly used for the consumption of intoxicating liquor. But an area is not a bar when it is usual for it to be, and it is, set apart for the service of table meals and alcohol is only sold or supplied to persons as an ancillary to their table meals.

6. The terminal hour for late night refreshment on New Year's Eve is extended to 05:00 on New Year's Day.

**Annex 2 – Conditions consistent with the operating Schedule**

None

**Annex 3 – Conditions attached after a hearing by the licensing authority**

None

## Appendix 4

### **CONDITIONS CONSISTENT WITH THE OPERATING SCHEDULE AND CONDITIONS PROPOSED BY A PARTY TO THE HEARING**

When determining an application for a new premises licence under the provisions of the Licensing Act 2003, the licensing authority must, unless it decides to reject the application, grant the licence subject to the conditions which are indicated as mandatory in this schedule.

At a hearing the licensing authority may, in addition, and having regard to any representations received, grant the licence subject to such conditions which are consistent with the operating schedule submitted by the applicant as part of their application, or alter or omit these conditions, or add any new condition to such extent as the licensing authority considers necessary for the promotion of the licensing objectives.

This schedule lists those conditions which are consistent with the operating schedule, or proposed as necessary for the promotion of the licensing objectives by a responsible authority or an interested party as indicated. These conditions have not been submitted by the licensing service but reflect the positions of the applicant, responsible authority or interested party and have not necessarily been agreed

#### **Mandatory Conditions**

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
  - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
  - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises -
    - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to;
      - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or

- (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
  - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
  - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;
  - (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
  - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either -
- (a) a holographic mark, or
  - (b) an ultraviolet feature.
7. The responsible person must ensure that -
- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures -
    - (i) beer or cider: ½ pint;
    - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
    - (iii) still wine in a glass: 125 ml;

- (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
- (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

A responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

8(i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.

8(ii) For the purposes of the condition set out in paragraph 8(i) above -

(a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;

(b) "permitted price" is the price found by applying the formula -

$$P = D + (D \times V)$$

Where -

- (i) P is the permitted price,
  - (ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
  - (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;
- (c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -
- (i) the holder of the premises licence,
  - (ii) the designated premises supervisor (if any) in respect of such a licence, or
  - (iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;
- (d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer

of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and

(e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

8(iii). Where the permitted price given by Paragraph 8(ii)(b) above would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.

8(iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.

(2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

### **Proposed by the applicant**

9. A designated taxi number shall be available

10. A proof of age scheme, such as Challenge 21, shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence or passport.

11. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to nuisance.

12. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.

13. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises are open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.

14. There shall be no striptease or nudity, and all persons shall be decently attired at all times.

15. A record shall be kept detailing all refused sales of alcohol. The record should include the date and time of the refused sale and the name of the member of

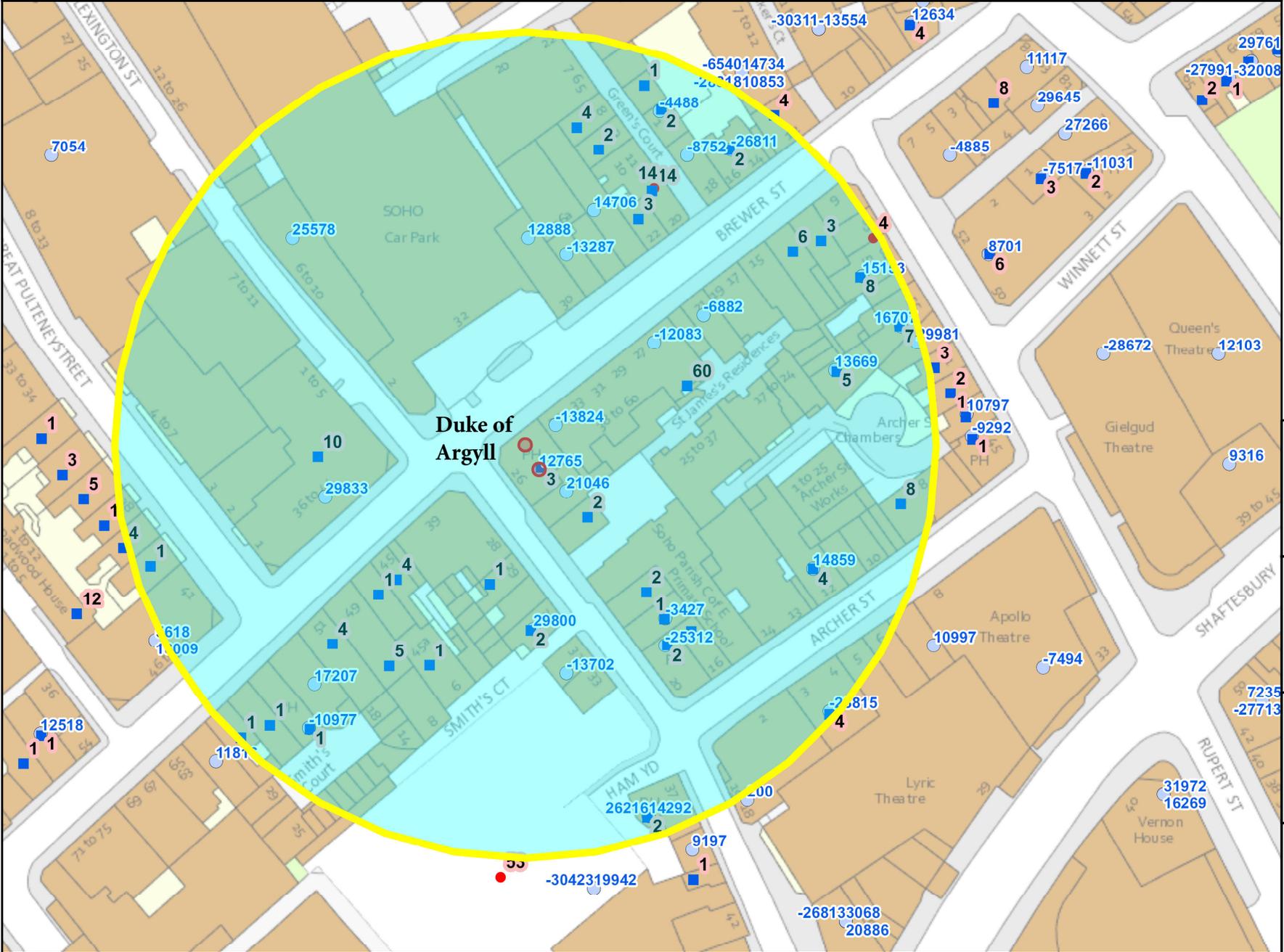
staff who refused the sale. The record shall be available for inspection at the premises be the police or an authorised officer of the City Council at all times whilst the premises is open.

**Proposed by Mr Kenneth White, St James's Residence Residents Association**

16. Deliveries and bottle collections shall not be undertaken between the hours of 12 midnight and 7am.



# Duke of Argyll, 37 Brewer Street, London W1F



Residential / Proposed Residential	196
Under Construction	Not Known
Other Uses	Not Known
Proportion Residential of all Uses	Not Known

10  
 Meters

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Data Source: Uniform Database  
 Date: 04/06/2015

**Premises within 75 metres of: Duke of Argyll, 37 Brewer Street, London W1F**

<b>p / n</b>	<b>Name of Premises</b>	<b>Address of Premises</b>	<b>Opening Hours</b>
13669	The Yard Bar	57 Rupert Street London W1D 7PJ	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sunday 12:00 - 23:00
12765	Duke Of Argyll Public House	37 Brewer Street London W1F 0RY	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
12888	Adanami	30 Brewer Street London W1F 0SS	Monday to Sunday 00:00 - 00:00
17207	Scoop Fine Italian Gelato	53 Brewer Street London W1F 9UD	Monday to Sunday 10:00 - 02:00 Monday to Sunday 11:00 - 22:00
21046	Blacklock	25 Great Windmill Street London W1D 7LH	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 22:30
-25312	Be At One	20 Great Windmill Street London W1D 7LA	Friday to Saturday 10:00 - 00:00 Sunday 10:00 - 22:50 Monday to Thursday 10:00 - 23:30
-13702	Soju Restaurant	32 Great Windmill Street London W1D 7LR	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sunday 12:00 - 22:30
-3427	Melati Restaurant	21 Great Windmill Street London W1D 7LB	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
16707	Rupert Supermarket	55 Rupert Street London W1D 7PJ	Monday to Saturday 08:00 - 23:00 Sunday 10:00 - 22:30
25578	Wagamama	10A Lexington Street London W1F 0LD	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
26216	The Lyric Public House	37 Great Windmill Street London W1D 7LT	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sunday 12:00 - 22:30
29833	Bills	36 Brewer Street London W1F 9TA	Sunday 10:00 - 00:00 Monday to Saturday 10:00 - 00:30
29981	Lils	53 Rupert Street London W1D 7PH	Friday 07:00 - 00:00 Monday to Thursday 07:00 - 23:00 Saturday 08:00 - 00:00 Sundays before Bank Holidays 08:00 - 00:00 Sunday 08:00 - 22:30
29800	Piccadilly Restaurant	31 Great Windmill Street London W1D 7LP	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
-28815	Archer Street	Basement And Ground Floors 3 - 4 Archer Street London W1D 7AP	Sundays before Bank Holidays 09:00 - 00:00 Monday to Saturday 09:00 - 01:30 Sunday 09:00 - 23:00
-26811	Randall & Aubin	16 Brewer Street London W1F 0SQ	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
-13824	Lights Of Soho	35 Brewer Street London W1F 0RU	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
-13287	Janetira Eat Thai	28 Brewer Street London W1F 0SR	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
-10977	Glasshouse Stores Public House	55 Brewer Street London W1F 9UJ	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
-12083	El Camion	25-27 Brewer Street London W1F 0RR	Monday to Saturday 09:00 - 03:30 Sunday 12:00 - 23:00
-6882	Damson & Co	21 Brewer Street London W1F 0RL	Sundays before Bank Holidays 08:00 - 00:00 Monday to Sunday 08:00 - 21:45
-8752	Lina Stores	18 Brewer Street London W1F 0SH	Monday to Friday 07:00 - 21:00 Saturday 09:00 - 21:00 Sunday 11:30 - 18:30
-4488	Yalla Yalla	Ground Floor 1 Green's Court London W1F 0HA	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
14292	The Lyric Public House	37 Great Windmill Street London W1D 7LT	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sundays before Bank Holidays 12:00 - 00:00 Sunday 12:00 - 22:30
14706	Chilango	24 Brewer Street London W1F 0SN	Saturday 10:00 - 00:00 Monday to Friday 10:00 - 23:00 Sunday 12:00 - 22:30

14859	Bocca Di Lupo	Ground Floor 12 Archer Street London W1D 7BB	Monday to Saturday 07:30 - 00:00 Sunday 11:00 - 23:30
15153	Spuntino	61 Rupert Street London W1D 7PW	Monday to Saturday 10:00 - 01:30 Sunday 12:00 - 00:00