

# Licensing Sub-Committee Report

Item No:	
Date:	10 August 2017
Licensing Ref No:	17/06233/LIPN - New Premises Licence
Title of Report:	CHICK'N 134 Baker Street London W1U 6UB
Report of:	Director of Public Protection and Licensing
Wards involved:	Marylebone High Street
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Miss Heidi Lawrance Senior Licensing Officer
Contact details	Telephone: 020 7641 2751 Email: hlawrance@westminster.gov.uk

## 1. Application

1-A Applicant and premises			
<b>Application Type:</b>	New Premises Licence, Licensing Act 2003		
<b>Application received date:</b>	6 June 2017		
<b>Applicant:</b>	CHIK'N Limited		
<b>Premises:</b>	CHICK'N		
<b>Premises address:</b>	134 Baker Street London W1U 6UB	<b>Ward:</b>	Marylebone High Street
		<b>Cumulative Impact Area:</b>	None.
<b>Premises description:</b>	According to the application the premises will operate as a restaurant on the ground floor.		
<b>Premises licence history:</b>	This is an application for a new premises licence and no premises history exists.		
<b>Applicant submissions:</b>	Please see appendix 2.		

1-B Proposed licensable activities and hours							
<b>Late Night Refreshment:</b>				<b>Indoors, outdoors 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>	23:00	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	23:30
<b>Seasonal variations/ Non-standard timings:</b>		None applied for.					

<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	10:00
<b>End:</b>	23:30	23:30	23:30	23:30	23:30	23:30	23:30
<b>Seasonal variations/ Non-standard timings:</b>		None applied for.					

<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>	06:00	06:00	06:00	06:00	06:00	06:00	06:00
<b>End:</b>	00:00	00:00	00:00	00:00	00:00	00:00	00:00
<b>Seasonal variations/ Non-standard timings:</b>	None applied for.						
<b>Adult Entertainment:</b>	Not applicable.						

## 2. Representations

<b>2-A Responsible Authorities</b>	
<b>Responsible Authority:</b>	Environmental Health Consultation Team
<b>Representative:</b>	Mrs Sally Fabbriatore
<b>Received:</b>	15 <sup>th</sup> June 2017
<p>This representation is based on the Operating Schedule and the submitted plans, ground floor and basement, titled with the address and drawing number D.117 and dated May 2017.</p> <p>The applicant is seeking the following on the <b>ground floor</b>:</p> <ol style="list-style-type: none"> <li>1. To allow the Supply of Alcohol both 'on' the premises Monday to Sunday 10:00-23:30 hours.</li> <li>2. To allow Late Night Refreshment both 'indoors' and 'outdoors' Monday to Sunday 23:00-23:30 hours.</li> </ol> <p>I wish to make the following representation in relation to the above application:</p> <ol style="list-style-type: none"> <li>1. The provision of the Supply of Alcohol may cause an increase in Public Nuisance in the area, it may also impact on Public Safety.</li> <li>2. The provision of Late Night Refreshment may cause an increase in Public Nuisance in the area.</li> </ol> <p>The applicant has proposed conditions within the operating schedule which are being considered. Further conditions may be proposed by Environmental Health in order to help prevent Public Nuisance and protect Public Safety.</p> <p>Reference should be made to the British Standard 6465-1:2009 Sanitary Installations if customers are going to dine in the premises. 1 WC will give a total of 15 customers. I note the number of covers exceeds this.</p> <p><b>The granting of the new Premises Licence as presented would have the likely effect of causing an increase in Public Nuisance in the area and may impact on Public Safety.</b></p>	

<b>Responsible Authority:</b>	Metropolitan Police Service
<b>Representative:</b>	PC Bryan Lewis
<b>Received:</b>	29 <sup>th</sup> June 2017

The Police, as a Responsible Authority, object to your application for a new Premises Licence as it is our belief that if granted the application may undermine the Licensing Objectives contained in the 2003 Licensing Act.

**Our objections relate to the following:**

- There are insufficient conditions offered to promote the licensing objectives
- Further information is required to properly assess this application

***Suggested Police Condition:***

There will be no further entry to customers after 23:30 and all customers will be off the premises by midnight.

<b>2-B Other Persons</b>	
<b>Name:</b>	Mr Simon Spruzen
<b>Address and/or Residents Association:</b>	[REDACTED]
<b>Received:</b>	15 <sup>th</sup> June 2017

I object to this development. The existing McDonald's and KFC restaurants at this end of the street already cause a severe litter and smell pollution problem for the residents living in the surrounding mansion blocks as well as noise from deliveries and late-night often drunk users of these facilities. The additional discharge of fat will not be environmentally friendly for the already stressed sewage system. Allowing this development to continue shows scant care for the environment, and given recent terrible events, some thought must be given to the potential fire risk that two such restaurants with a heavy oil and fat usage placed side by side must cause. Finally, given the proposed development of Baker Street, it would be nice to see more variety of premises there rather than the usual fast food places.

Please give consideration to the residents here, rather than just pure commercial interests.

### 3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:	
<b>Policy FFP1 applies:</b>	Applications will only be granted if it can be demonstrated that the proposal meets relevant criteria in Policies CD1, PS1, PN1 and CH1.
<b>Policy HRS1 applies:</b>	(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.  (ii) Applications for hours outside the core hours set out below in this policy will be considered on their merits, subject to other relevant policies.

### 4. Appendices

<b>Appendix 1</b>	Premises plans
<b>Appendix 2</b>	Applicant supporting documents
<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>	Miss Heidi Lawrance Senior Licensing Officer
<b>Contact:</b>	Telephone: 020 7641 2751 Email: hlawrance@westminster.gov.uk

**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 2016
<b>3</b>	Amended Guidance issued under section 182 of the Licensing Act 2003	March 2015
<b>4</b>	Application Form	6 <sup>th</sup> June 2017
<b>5</b>	Representation – Environmental Health	15 <sup>th</sup> June 2017
<b>6</b>	Representation – MET Police	29 <sup>th</sup> June 2017
<b>7</b>	Representation - Simon Spruzen	15 <sup>th</sup> June 2017

**Premises Plans**

To view the plans of the premises, please contact the Licensing Team.

Email: [licensing@westminster.gov.uk](mailto:licensing@westminster.gov.uk)

Telephone: 0207 641 6500

## Applicant Supporting Documents

Application for a Premises Licence  
CHIK'N  
134 Baker Street

### Proposed Conditions:

1. The supply of alcohol at the premises shall only be to a person taking a table meal there and for consumption by such a person as ancillary to their meal.
2. Substantial food and non-intoxicating beverages, including drinking water shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
3. With the exception of any external area licensed by Westminster City Council for the placing of tables and chairs, all sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
4. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
5. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
6. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
7. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23:00 and 08:00 hours on the following day.
8. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises and that this area shall be swept and or washed and litter and sweeping collected and stored in accordance with the approved refuse storage arrangements by close of business.
9. There shall be no striptease or nudity, and all persons shall be decently attired at all times, except when the premises are operating under the authority of a Sexual Entertainment Venue licence.
10. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry 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 entire 31 day period.
11. 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 is 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.

12. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
  - (a) all crimes reported to the venue
  - (b) all ejections of patrons
  - (c) any complaints received concerning crime and disorder
  - (d) any incidents of disorder
  - (e) all seizures of drugs or offensive weapons
  - (f) any faults in the CCTV system
  - (g) any refusal of the sale of alcohol
  - (h) any visit by a relevant authority or emergency service.
15. The number of persons permitted on the premises at any one time (excluding staff) shall not exceed [X] persons (to be determined).
16. Before the premises opens to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the LFEPA, Environmental Health Consultation Team, the Police and the Licensing Authority.
17. The Licence will have no effect until the works shown on the plans appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.



Mr S. Spruzen



7 July 2017

Dear Mr Spruzen

Application for a Premises Licence  
CHIK'N Sours, 134 Baker Street

We have received a copy of your representation in respect of our premises licence application. We would be most grateful for the opportunity to tell you a little more about our restaurant and application.

The premises is a new sister restaurant to our existing Chick 'N Sours restaurants, which currently operate without complaint in Covent Garden and Hackney. It will be a modestly sized breakfast, lunch and dinner restaurant, specialising in thoughtfully sourced chicken dishes, with a friendly atmosphere and great customer service. Food and drink will be available for customers to eat inside the restaurant and to take home with them.

Like many restaurants, we do have a drinks menu with alcohol available. Our alcohol offer will be extremely limited. We are seeking to differentiate ourselves with some of the restaurants you mention in your representation. This includes fresher, tastier and healthier food with our free range chickens fried in British rapeseed oil with zero trans fats.

We work hard to build fantastic working relationships with our residents. This includes a neighbour who lives immediately above our restaurant without any complaint whatsoever in Hackney. We take a proactive role in the local community. For example, we have cooked Christmas lunch for elderly residents in conjunction with Hackney Council. We hope to develop similar cooperative relationships with the community and our local residents around Baker Street.

We have no intention whatsoever of operating a late-night noisy bar or similar. From experience, we do not have any problems with littering, smells or discharge fat despite operating very close to local residents at our existing restaurants.

We take our waste refuse and environmental procedures seriously. Our restaurant is fitted with a waste oil extraction system, with all our used cooking oil collected and recycled into biodiesel, some of which goes back to our farm to help power their machinery. Our food waste is digested on-site by a liquid composting machine which minimises the amount of food waste that we send to landfill.



We have also installed a state of the art extract system and our cooking techniques and products do not cause any smells which cause a nuisance. In any event, we have offered licence conditions to protect against these risks and to ensure that alcohol is ancillary to full table meals at the premises. These conditions have since been amended following a helpful meeting with the Council's Environmental Health Consultation Team. Please see enclosed for reference.

Thank you also for your comments in relation to fire safety. We take this matter extremely seriously and have implemented systems to protect the safety of our staff, customers and occupiers of adjoining buildings. We have agreed a very low capacity limit of just 30 dining customers to prevent overcrowding in our restaurant.

Our management team have many years' experience in the restaurant industry. We understand the importance of operating responsibly for our neighbours, even in central London locations. We are all committed to ensuring the restaurant is managed professionally and sympathetically alongside our local residents.

We are grateful for your consideration of this letter. We hope that it has helped to address your concerns and that the restaurant will become a valued part of the local community. If you have any additional comments or queries, please do not hesitate to contact us. We would be delighted to meet you in person, if that assists.

Yours sincerely

Paul Lester

Encl: Amended licence application summary and conditions

Copy: Sally Thomas, Westminster Environmental Health Consultation Team  
Heidi Lawrence, Westminster Licensing Authority



**Application for a Premises Licence**  
**CHIK'N**  
**134 Baker Street**

**Proposed Hours:**

	<b>Sale of Alcohol (on &amp; off)</b>	<b>Late Night Refreshment (on &amp; off)</b>
<b>Monday to Sunday</b>	10.00 – 23.30	23.00 – 23.30

**AMENDED Proposed Conditions:**

1. The supply of alcohol at the premises shall only be to a person taking a table meal there and for consumption by such a person as ancillary to their meal.
2. Substantial food and non-intoxicating beverages, including drinking water shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
3. With the exception of any external area licensed by Westminster City Council for the placing of tables and chairs, all sales of alcohol for consumption off the premises shall be in sealed containers **and sold ancillary to a takeaway meal** only, and shall not be consumed on the premises.
4. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
5. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
6. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
7. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23:00 and 08:00 hours on the following day.
8. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises and that this area shall be swept and or washed and litter and sweeping collected and stored in accordance with the approved refuse storage arrangements by close of business.



9. There shall be no striptease or nudity, and all persons shall be decently attired at all times, except when the premises are operating under the authority of a Sexual Entertainment Venue licence.
10. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry 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 entire 31 day period.
11. 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 is 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.
12. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
  - (a) all crimes reported to the venue
  - (b) all ejections of patrons
  - (c) any complaints received concerning crime and disorder
  - (d) any incidents of disorder
  - (e) all seizures of drugs or offensive weapons
  - (f) any faults in the CCTV system
  - (g) any refusal of the sale of alcohol
  - (h) any visit by a relevant authority or emergency service.
15. The number of persons permitted **to dine in** the premises at any one time (excluding staff) shall not exceed **30** persons.
16. Before the premises opens to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the LFEPA, Environmental Health Consultation Team, the Police and the Licensing Authority.
17. The Licence will have no effect until the works shown on the plans appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.
- 18. The consumption of alcohol in any external area shall only be by seated persons**



Mr S. Spruzen



20 July 2017

Dear Mr Spruzen

**Application for a Premises Licence  
CHIK'N Sours, 134 Baker Street**

I write further to my previous letter sent earlier this month. Please do not hesitate to contact me if you have any outstanding concerns you would like to discuss.

The application is currently being scheduled for a Licensing Sub-Committee hearing at Westminster Council. This could possibly be avoided if you are now willing to kindly withdraw your objection. Please let me know if I can assist with this or any other aspect of our restaurant's operation to address your concerns.

Thanks again for your consideration.

Yours sincerely

Paul Lester

Encl:

Copy: Heidi Lawrence, Westminster Licensing Authority



## BREAKFAST

GRILLED CHIK'N SAUSAGE FREE RANGE EGG'N'CHEESE MUFFIN	3.95
BACON FREE RANGE EGG'N'CHEESE MUFFIN	3.45
FREE RANGE EGG'N'CHEESE MUFFIN <sup>(M)</sup>	2.45
FRESHLY MADE HOT CAKES WITH: Chicken Tenders, Bacon & Maple Syrup	4.95
Blueberry & Natural Yoghurt <sup>(M)</sup>	2.95
HASH BROWN <sup>(M)</sup>	0.95
CHEESY BEANS	1.50
TOKEN YOGHURT POT <sup>(M)</sup> With Blueberries & Granola	2.45

### NACHO STYLE FRIES



## CHIK'N SANDWICH

STRAIGHT UP CHIK'N Lettuce, Buttermilk & Herb Mayo, Pickles	4.95
CHIK'N HOT Sriracha Sour Cream, Lettuce, Spicy Slaw	5.95
CHIK'N BBQ BBQ Sauce, Cheese, Lettuce, Pickles	6.45
CHIK'N CLASSIC Cheese & Bacon, Lettuce, Mayo, Pickles	6.95
NOT SO CHIK'N <sup>(M)</sup> Veggie Chik'n, Lettuce & Buttermilk Mayo	5.45

## CHIK'N WINGS & BITES

		Naked	Sticky	Hot
CHIK'N WINGS	(3)	2.45	2.95	2.95
	(6)	4.45	5.45	5.45
WING BUCKET	(18)	11.45	14.45	14.45
TENDERS	(3)	3.95		
	(5)	5.95		
CHIK'N CLUSTERS		2.95		
CHEESY BEANS				1.45

## LIMITED EDITION

CHIK'N TIKI SANDWICH Hot Sauce, Buttermilk Mayo, Lettuce, Pineapple, Bacon, Cheese	7.45
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## KIDS MEAL

CHIK'N WINGS / TENDERS / CLUSTERS, SMALL FRIES & JUICE OR WATER	4.95
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## SALAD

CHOPPED CHIK'N WEDGE Iceberg Lettuce, Bacon, Blue Cheese Dressing & Chik'n Tenders	6.45
CHOPPED WEDGE <sup>(M)</sup> Iceberg Lettuce, Blue Cheese Dressing & Croutons	3.95
GREEN SLAW <sup>(M)</sup>	2.95
SPICY SLAW	2.95

## FRIES

SMALL/LARGE	1.95/2.95
NACHO STYLE (ALL-IN) Szechuan CHIK'N Chili, Nacho Cheese & Pink Pickled Onions* *Contains Bacon	5.95
CHEESY FRIES Nacho Cheese & Pink Pickled Onions	4.95
<b>**WE DON'T SALT OUR FRIES**</b>	

## DIPS

BLUE CHEESE SAUCE, SRIRACHA SOUR CREAM, HOT SAUCE, BUTTERMILK & HERB MAYO, BBQ	20p
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## ICE CREAM TUBS

STRAWBERRY, VANILLA, CHOCOLATE, MANGO SORBET, DULCE DE LECHE	2.95
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## DRINKS

FREESTYLE SODA	2.75
STILL / SPARKLING WATER	1.95
ORANGE JUICE	1.95
KIDS BOX OF JUICE Orange, Apple	1.45
FAIRTRADE ORGANIC COFFEE	
AMERICANO	1.45
ESPRESSO	1.45
CAPPUCINO	1.95
FLAT WHITE	1.95
LATTE	1.95
SYRUP SHOT Hazelnut, Vanilla, Caramel	0.45
FAIRTRADE ENGLISH BREAKFAST TEA	1.45
HARBOUR PILSNER	4.95
HARBOUR SESSION IPA	5.45
HANDSPUN THICK SHAKES Strawberry Meringue, Chocolate CocoaPop, Double Shot Coffee, Salted Caramel Popcorn, Peanut Butter Toffee, Cereal Shake	3.95



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# LET'S START A CLUCKING REVOLUTION

**CHIK'N**



## HERE'S A LITTLE STORY...

David and Carl met back in the day in a muddy festival field. For the next five years they went on an amazing journey, bringing people together through music, art and food at a whole host of pop-ups and collaborations. Then, one fateful day, they discovered an old greasy spoon in East London where a clucking revolution was born – the launch of their first fried chicken shop Chick N Sours.

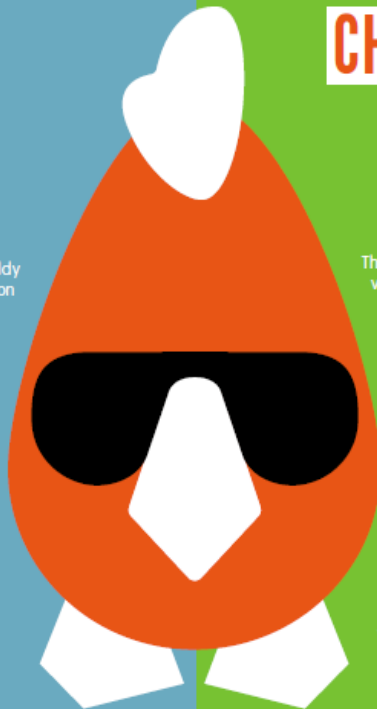
They've been there serving up the finest fried chicken and cheekiest cocktails you can get your sticky little hands on since 2015. Today, their mission to raise the standard of fried chicken continues with their latest adventure – Chik'n.

## CHANGING FRIED CHICKEN FOR THE GOOD

The boys came up with the idea for their latest venture on the back of David's scooter. Chik'n would be a fast, casual counter service restaurant that serves healthy, happy chicken to hungry, happy people. Their vision was to serve fresher, healthier, tastier fried chicken direct from their farm in Somerset and into the mouths of customers that care where their chicken comes from.

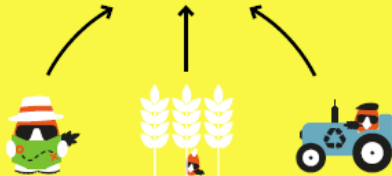
The welfare of our chickens is paramount to this vision, so ours live full lives, free to roam and forage outside as they grow plump and juicy on a diet of corn and cereals milled directly on the farm.

Our commitment to the sustainability of our planet is equally important to us, which is why our farm runs on used oil that's been recycled and turned into the Bio Diesel that powers our machinery. In the future, we even hope to be able to turn our food waste into Bio Gas that can power our fryers.



Chik'n

## FROM FARM TO FOOD AND BACK AGAIN



Our chickens live the good life, free to forage and roam across our farm.

Everything we feed them is grown and milled right there where they live.

We turn our restaurant's old cooking oil into the Bio Fuel that powers our farm's machinery.

## FRESHER, HEALTHIER, TASTIER FRIED CHICKEN FOR THE PEOPLE

We know fried chicken's never going to be as healthy as a salad, and that's cool with us. But we're here to show that it's possible to make lip-smackingly tasty fried chicken a hell of a lot healthier. It's why we only fry in British rapeseed oil, because it has nearly zero Trans Fats and ten times more Omega 3 than olive oil.

Serving breakfast, lunch and dinner, our menu revolves around fried chicken sandwiches cooked in our impossibly crispy secret coating and served on bespoke handmade potato bread with our very own next level sauces.

We like to make it all in full view of our customers too. So whether we're making your Hotcakes, Wings, Tenders, Salads or Nacho Fries, you'll be able to clearly see the love and care we put into our food day in and day out.

Ours is a simple approach. We just want happy people serving up kick-ass fried chicken to a banging soundtrack in an awesome environment.


ADVERTISING

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Going Out > Restaurants

## New order: The classic at CHIK'N

Samuel Fishwick dishes up everything you need to know about this deep-fried dish from maverick chef Carl Clarke

**SAMUEL FISHWICK** | Wednesday 12 July 2017 09:36 BST | 

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ES Going Out



The full Monty: the CHIK'N classic, fried chicken with bacon, barbecue sauce, mayo, cheese and pink pickled onions

**CHIK'N classic at maverick chef Carl Clarke's new restaurant**  
**CHIK'N (£6.95, 134 Baker Street, W1).**

## The USP

If you feel like chicken tonight, keep it classic. This is the flagship plate from the flagship branch of ethical poultry pioneer CHIK'N, and is a masterclass in burger construction: simple yet succulent crispy buttermilk-brined fried chicken thrown into a potato roll, with bacon and optional homemade barbecue sauce, mayo, cheese and pink pickled onions.



[READ MORE](#)

### **KFC to let customers behind the scenes to cook their own chicken**

The CHIK'N idea, ambitiously, is to knock **KFC** off its perch within five years, promising herb-fed free-range chicken (it has created its own label and invested in farms in Yorkshire and Somerset), Asian flavours, fun music and a competitive price. It's the next step for the wildly popular **Chick 'n' Sours** restaurants in Seven Dials and Haggerston.

“The whole thing is designed to surprise and delight the diner,”

says Clarke. He's serious about quality control. "We use British rapeseed oil so the fry contains none of the trans fats that you would normally get in a fried chicken shop.

"We also use state-of-the-art pressure fryers so we can control the deep fry."

Go soon to try the limited-edition Chik'n tiki sandwich with hot sauce, buttermilk mayo, lettuce, pineapple (because why should it be restricted to desserts and rogue pizzas), bacon and cheese. It's a whopper of a dinner.

For non-meaters there's Not So Chik'n, a vegetable burger with lettuce, lashings of that buttermilk mayo and cheese.

## The accompaniment



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### **What makes Chick 'n' Sours fried chicken so good?**


Chips and dips aren't just a sideshow here but are part of the main event. Nacho-style fries and chopped wedge salads join melt-in-the-mouth Chick 'n' Sours classic like disco wings, smashed cucumber, addictive pickled watermelon and fried aubergine with plenty of chilli.

## The drink

The coco pop milkshake. Unlike Chick 'n' Sours, where its roster of **cocktails** is placed front and centre, CHIK'N's drinks list is closer in kind to that of a wholesome American diner. There's a cereal milkshake or, if you want something stronger, refreshing Harbour pilsner and IPA. ■

More about: | [Carl Clarke](#) | [Chick 'n' Sours](#) | [Restaurant News](#)

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## PROMOTED STORIES

Did You Take Out a Mortgage Between 1988-2011?

The PPI Finder

Islington: People Don't Know This Brilliant Way to Check if You Had PPI

The Finance Advocate - PPI Experts

Brilliant New Will Writing Service Sweeps UK

Pocket Pound

Why Are Razor Companies Terrified of this Startup?

Shavekit

You'll be speaking a new language in 3 weeks thanks to this app made in Germany

Babbel

She Had No Idea Why The Crew Was Staring

Parentz Talk

The Deadliest Species Ever Found On The Planet

Greeningz

**Premises History**

There is no licence or appeal history for the premises.

## **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.

## **Conditions consistent with the operating schedule**

9. The supply of alcohol at the premises shall only be to a person taking a table meal there and for consumption by such a person as ancillary to their meal.
10. Substantial food and non-intoxicating beverages, including drinking water shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
11. With the exception of any external area licensed by Westminster City Council for the placing of tables and chairs, all sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
12. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
13. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
14. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
15. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23:00 and 08:00 hours on the following day.
16. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises and that this area shall be swept and or washed and litter and sweeping collected and stored in accordance with the approved refuse storage arrangements by close of business.
17. There shall be no striptease or nudity, and all persons shall be decently attired at all times, except when the premises are operating under the authority of a Sexual Entertainment Venue licence.
18. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry 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 entire 31 day period.
19. 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 is 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.

20. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
  - (a) all crimes reported to the venue
  - (b) all ejections of patrons
  - (c) any complaints received concerning crime and disorder
  - (d) any incidents of disorder
  - (e) all seizures of drugs or offensive weapons
  - (f) any faults in the CCTV system
  - (g) any refusal of the sale of alcohol
  - (h) any visit by a relevant authority or emergency service.
21. The number of persons permitted on the premises at any one time (excluding staff) shall not exceed [X] persons (to be determined).
22. Before the premises opens to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the LFEPA, Environmental Health Consultation Team, the Police and the Licensing Authority.
23. The Licence will have no effect until the works shown on the plans appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.

### **Conditions proposed by the Environmental Health**

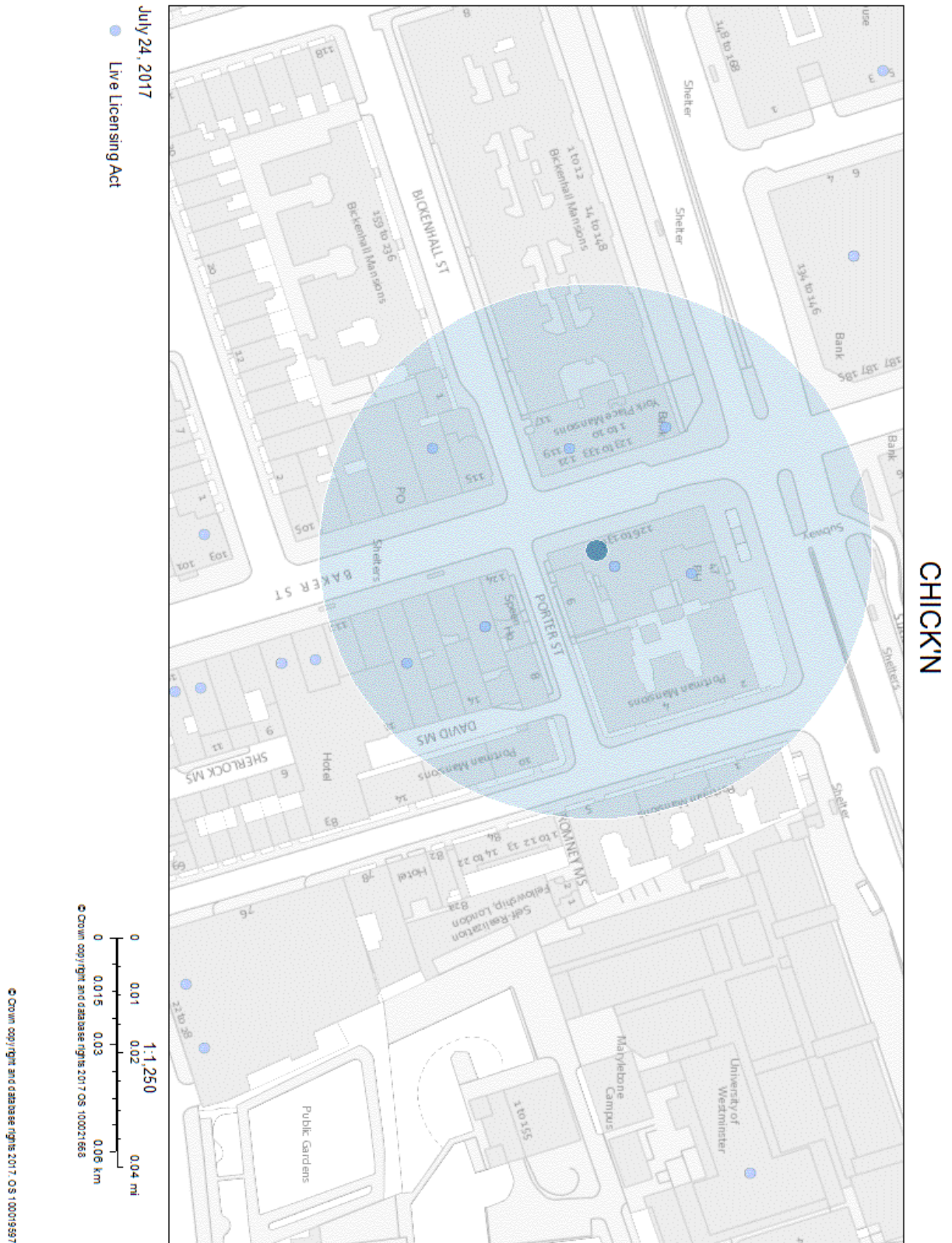
24. There shall be no self-service of alcohol.
25. Alcohol consumed outside the premises building shall only be consumed by patrons seated at tables.
26. Sales of alcohol for consumption off the premises shall only be supplied with, and ancillary to a take-away meal.
27. The number of persons consuming alcohol on the ground floor and in the external area (excluding staff) shall not exceed 30 persons. *(to replace proposed condition 15).*
28. All outside tables and chairs shall be rendered unusable by (**23.00**) each day.
29. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance. *(to replace proposed condition 4).*

30. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.
31. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.

**Conditions proposed by the Police**

32. There will be no further entry to customers after 23:30 and all customers will be off the premises by midnight.

**Residential Map and List of Premises in the Vicinity**



Resident Count: 136