



City of Westminster

# Licensing Sub-Committee Report

Item No:	
Date:	26 April 2018
Licensing Ref No:	18/02000/LIPV - Premises Licence Variation
Title of Report:	Aquavit 1 Carlton Street London SW1Y 4QQ
Report of:	Director of Public Protection and Licensing
Wards involved:	St James's
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Mrs Shannon Pring Senior Licensing Officer
Contact details	Telephone: 020 7641 3217 Email: <a href="mailto:spring3@westminster.gov.uk">spring3@westminster.gov.uk</a>

# 1. Application

1-A Applicant and premises			
<b>Application Type:</b>	Variation of a Premises Licence, Licensing Act 2003		
<b>Application received date:</b>	22 February 2018		
<b>Applicant:</b>	Aquavit London Ltd		
<b>Premises:</b>	Aquavit		
<b>Premises address:</b>	1 Carlton Street London SW1Y 4QQ	<b>Ward:</b>	St James's
		<b>Cumulative Impact Area:</b>	West End
<b>Premises description:</b>	The premises currently operates as a high class restaurant with ancillary bar facilities.		
<b>Variation description:</b>	<p>The proposed variation is to amend condition 11 of the premises licence to read as follows:</p> <p>The supply of alcohol on the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal, but in the private dining rooms on the mezzanine floor and in the bar area on the ground floor, these restrictions shall not apply.</p> <p><b>Full details of the variation can be found at box 1-D of the application form.</b></p> <p>No changes are proposed to the operating hours or licensable activities currently authorised by the premises licence.</p> <p>An updated ground floor plan numbered LL-FO-02 Revision B is attached showing the extent of the bar area.</p>		
<b>Premises licence history:</b>	The premises currently benefits from a Premises Licence. The full details of the premises licence can be found at Appendix 3 of the report.		
<b>Applicant submissions:</b>	There are no submissions from the Applicant.		
<b>Plans</b>	Plans are available to view upon request to the Licensing Authority and they will be made available at Licensing Committee.		

1-B Current and proposed licensable activities, areas and hours						
Regulated Entertainment						
Playing of Recorded music						
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	07:30	01:00	No Change	No Change	Basement, Ground Floor and Mezzanine	No Change
Tuesday						
Wednesday						
Thursday						
Friday						
Saturday						
Sunday	07:30	22:30				

Late night refreshment						
Indoors, outdoors or both			Current :		Proposed:	
			Both		No Change	
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	23:00	01:00	No Change	No Change	Ground Floor and Mezzanine	No Change
Tuesday						
Wednesday						
Thursday						
Friday						
Saturday						
Sunday	N/A					

Sale by Retail of Alcohol						
On or off sales			Current :		Proposed:	
			Both		No Change	
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	07:30	01:00	No Change	No Change	Ground Floor and Mezzanine	No Change
Tuesday						
Wednesday						
Thursday						
Friday						
Saturday						
Sunday	07:30	22:30				

Hours premises are open to the public						
	Current Hours		Proposed Hours		Premises Area	
	Start:	End:	Start:	End:	Current:	Proposed:
<b>Monday</b>	07:30	01:00	No Change	No Change	Ground Floor and Mezzanine	No Change
<b>Tuesday</b>						
<b>Wednesday</b>						
<b>Thursday</b>						
<b>Friday</b>						
<b>Saturday</b>	07:30	22:30				
<b>Sunday</b>						

1-C Layout alteration
No layout alternation; however an updated plan numbered LL-FO-02 Revision B has been provided to show the extent of the bar area.

1-D Conditions being varied, added or removed	
Condition	Proposed variation
<u>Condition 11:</u>  The supply of alcohol on the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal.	<u>Condition 11:</u>  The supply of alcohol on the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal, but in the private dining rooms on the mezzanine floor and in the bar area on the ground floor, these restrictions shall not apply.

## 2. Representations

2-A Responsible Authorities	
<b>Responsible Authority:</b>	Licensing Authority
<b>Representative:</b>	Ms Daisy Gadd
<b>Received:</b>	13 March 2018
<p>I write in relation to the application submitted for a variation of the premises licence for Aquavit, situated at 1 Carlton Street.</p> <p>As a responsible authority under section 13 (4) of the Licensing Act 2003 as amended under the Police and Social Responsibility Act 2003 the Licensing Authority have considered your application in full.</p>	

The variation application being considered seeks to amend condition 11.

Condition 11 currently reads as the following:

*“The supply of alcohol on the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal.”*

The applicant seeks to amend this condition to the following:

*“The supply of alcohol on the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal, but in the private dining rooms on the mezzanine floor and in the bar area on the ground floor, these restrictions shall not apply.”*

The premises is located within the West End Cumulative Impact Area and as such a number of policy points must be considered, namely CIP1, PB2, RNT2 and HRS1.

Currently, condition 11 permits the supply of alcohol in all licensable areas of the premises to persons seated taking a table meal and for consumption by such a person as ancillary to their meal, in effect restricting the trading as a ‘restaurant’ type style of operation.

The Licensing Authority are concerned that removing the ancillary nature to which the supply of alcohol is permitted in the private dining rooms on the mezzanine floor and in the bar area on the ground floor may lead to increased vertical drinking which the licence does not currently permit. Furthermore, the current licensable hours for the sale by retail of alcohol exceed those as recommended under policy HRS1 in Westminster’s Statement of Licensing Policy. The Licensing Authority are concerned that the proposed increase in vertical drinking, coupled with the extensive licensable hours for the supply of alcohol will change the style of operation at the premises to become more ‘drinks led’ and will add to cumulative impact in the cumulative impact area. Paragraph 2.5.3 states in part that “The council is particularly concerned that restaurant premises in the cumulative impact areas do not, even in part, come to operate as bars and particularly not as “vertical drinking” premises where customers consume alcohol standing throughout the evening”.

Furthermore, the Licensing Authority notes that the applicant have not given an indication, within the application, as to what the capacity of these areas will be. We would ask that you provide this figure in order for the Licensing Authority to consider further the implications that this may have on cumulative impact.

Further discussions will be held with the applicants prior to the hearing and any further submissions will be forward on for Members information.

Please accept this as a formal representation.

<b>Responsible Authority:</b>	Environmental Health Service
<b>Representative:</b>	Mr Dave Nevitt
<b>Received:</b>	28 February 2018

I have submitted a Representation in the following terms in respect of the above application:

***'I wish to make Representations on the following grounds:***

***Representation is made in relation to the application, as the proposals are likely to increase Public Nuisance'***

I have submitted the Representation because what is sought by the Variation appears to be contrary to the City Council's Licensing Policy with respect to a premises located in a Cumulative Impact Area.

Paragraph 2.5.3 of the Policy states:

***'The council is particularly concerned that restaurant premises in the cumulative impact areas do not, even in part, come to operate as bars and particularly not as "vertical drinking" premises where customers consume alcohol standing throughout the evening. Submission has been made that not every individual in a group may wish to eat, but should not be prevented from accompanying diners and having a drink. The council, however, is not minded to relax conditions for restaurants where alcohol may only be consumed by persons as an ancillary to their substantial table meal. However, it will prioritise its enforcement efforts at preventing a change of character of the premises towards bar use.'***

For this reason I will be maintaining a Representation so that the matter may be adjudicated at a Hearing of the Licensing Sub Committee in due course.

<b>Responsible Authority:</b>	Metropolitan Police Service
<b>Representative:</b>	PC Reaz Guerra
<b>Received:</b>	22 March 2018

With reference to the above application, I am writing to inform you that the Metropolitan Police, as a Responsible Authority, will be objecting to this application as it is our belief that if granted the application would undermine the Licensing Objectives.

The venue is situated in the West End Cumulative Impact, a locality where there is traditionally high crime and disorder. We have concerns that this application will cause further policing problems in an already demanding area.

There is insufficient detail within the operating schedule to promote the Licensing Objectives.

An officer from this unit will be in contact with you shortly to discuss the application. However it is for the applicant to prove that this application will not add to the cumulative impact problems already experienced in this area.

It is for these reasons that we are objecting to the application.

### 3. Policy & Guidance

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

Policy CIP1 applies	(i) It is the Licensing Authority's policy to refuse applications in the Cumulative Impact 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.  (ii) Applications for other licensable activities in the Cumulative Impact Areas will be subject to other policies, and must demonstrate that they will not add to cumulative impact in the Cumulative Impact Areas.
Policy PB2 applies	It is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas other than applications to vary hours within the Core Hours under Policy HRS1.

### 4. Equality Implications

The Council in its capacity as Licensing Authority has a duty to have regard to its public sector equality duty under section 149 of the Equality Act 2010. In summary, section 149 provides that a Public Authority must, in the exercise of its functions, have due regard to the need to:

- (a) eliminate discrimination harassment, victimisation and any other conduct that is prohibited by or under this Act;
- (b) advance equality of opportunity between persons who share a relevant protected characteristic and persons who do not share it; and
- (c) foster good relations between persons who share a relevant protected characteristics and persons who do not share it.

Section 149 (7) of the Equality Act 2010 defines the relevant protected characteristics as age, disability, gender reassignment, pregnancy and maternity, race, religion or belief, sex, and sexual orientation.

## 5. Appendices

<b>Appendix 1</b>	Applicant supporting documents
<b>Appendix 2</b>	Premises history
<b>Appendix 3</b>	Proposed conditions
<b>Appendix 4</b>	Residential map and list of premises in the vicinity

<b>Report author:</b>	Mrs Shannon Pring Senior Licensing Officer
<b>Contact:</b>	Telephone: 020 7641 3217 Email: spring3@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	April 2017
<b>4</b>	Licensing Authority	13 March 2018
<b>5</b>	Environmental Health Service	28 February 2018
<b>6</b>	Metropolitan Police Service	22 March 2018



The Applicant has submitted the following additional documentation:

- Sarah Le Ferve (Counsel) submission
- Aquavit Menu

IN THE WESTMINSTER CITY HALL  
and  
IN THE MATTER OF AN APPLICATION FOR A NEW PREMISES  
LICENCE ON BEHALF OF AQUAVIT RESTAURANT

OUTLINE SUBMISSION

1. Aquavit London Ltd ['ALL'] applies to vary its existing premises licence pursuant to section 34 Licensing Act 2003 ['LA 03'] for premises at 1 Carlton Street, London, SW1Y 4QQ ['the premises'].
2. As the Committee would expect and may know already, ALL is an experienced, specialist, and extremely successful restaurateur. The Committee may or may not know that the New York incarnation of Aquavit holds two Michelin stars; the London premises was recently awarded its first. ALL is entitled to say that it is an exceptional fine operator. Material to explain the nature of the premises, including menus, prices, and photographs, will be provided separately.
3. Aquavit in London is located – just – within the West End Cumulative Impact Area ['CIA'].

The Application

4. The premises are located in the St James's Market development, approximately half way between Pall Mall and Piccadilly.
5. The application has attracted no representations from or on behalf of residents or other persons.
6. The premises are currently licensed to play recorded music, provide late night refreshment, and for the sale by retail of alcohol until 01:00hrs (Monday to Saturday) and until 22:30hrs (Sundays).
7. Existing conditions which are unaffected by this application include:

Condition 12: The supply of alcohol on the premises shall be by waiter or waitress service only

Condition 16: 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.

8. The application seeks to relax condition 11 insofar as it relates:
- a. To the area hatched in green on the ground floor, which incorporates the service channels from the kitchen into the restaurant, and which is otherwise substantially laid out for seating; and
  - b. The private dining areas on the first or mezzanine floor, which are separately serviced by a dedicated kitchen facility, on a limited number of occasions annually. Both areas are permanently and substantially furnished.
9. It follows that the proposal is:
- To retain through conditions the genuine restaurant character of the premises;
  - To limit clearly within the premises the areas where the relaxation sought is permitted. Those areas are integral parts of the premises, without direct access to the street; and
  - (in the case of the private dining areas) To limit the numbers of occasions per year where the relaxation sought is permitted.
10. To the best of the applicant's knowledge, there is no evidence that the licensing objectives have been undermined by the present operation. No such issues have been brought to its attention by the existing licensee or any responsible authority.

### **Policy**

11. The application falls to be assessed against a number of Westminster's policies including in particular CIP1 (§§2.4.1-2.4.24; 2.4.25-2.4.27).
12. The principal causes of cumulative impact are described in WCC's policy in Appendix 14, p137. Supporting evidence and data are set out in Appendices 12 and 13.

### **Submissions**

13. The context of the present application is an existing, ongoing, effective premises licence for the premises in question, which has not, in operation, undermined the licensing objectives.
14. Features of the existing and varied premises licence which are directly relevant to the causes of cumulative impact identified by WCC in its Policy are:
- (a) The primary restaurant function of the premises, which characteristic is reflected in the proposed (and existing) conditions. The variation sought could not properly be understood as altering the true and permanent – restaurant - character of the venue. WCC correctly recognises that cumulative impact '*arises mainly from the*

*numbers of pubs and bars, music and dance premises and fast food premises.*’ Aquavit is not, and would not be, any of these things.

- (b) The limited relaxation sought.
- (c) The characteristics of the premises, including the design, offering, layout, and management quality.
- (d) The location of the premises at the very periphery of the CIA. As WCC recognises, the nature of cumulative impact is that it is cumulative, within its potential impact experienced beyond the immediate vicinity of a particular premises (§2.4.13). In the case of Aquavit, the premises are located on a corner, and bound on the public facing sides by Carlton Street and St Alban’s Street, that is, by the south-westerly perimeters of the CIA. Any impact of Aquavit’s business is overwhelmingly likely to be experienced outside the CIA itself.

**Sarah Le Fevre  
Three Raymond Buildings**

**17<sup>th</sup> April 2018**

## ALL DAY MENU

12PM-5.30PM

Smörgåsbord (Smörgås-sandwich, bord- table) is a table filled with Nordic delicacies made for sharing between family and friends, especially during festive occasions and traditionally accompanied with Aquavit snaps - a flavoured spirit that contains caraway and dill as the main spice and has been produced since the 15th century.

## SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles	3.00	Liver paté	6.00
<i>OP Anderson Petronella; cumin, apple</i>	4.50	<i>OP Extra; aquavit with sherry, whiskey</i>	5.00
Blood pudding, lingonberries, bacon, lardo	6.00	Jersey rock oysters, elderflower, shallots and dill, 6 or 12	16.00/32.00
<i>Lysholm Linie Original sherry</i>	5.00	<i>Aalborg Dild, dill 25ml</i>	4.50
Matje herring potato, sour cream, egg yolk	7.00	Vendace roe "Löjrom" red onion, sour cream & chives	27.00
<i>OP Anderson Original; cumin, anise, fennell</i>	4.00	<i>Aalborg Dild dill</i>	4.00
Veal tartare, dill, cauliflower	12.00	Celeriac, mustard, lovage	4.00
<i>OP Anderson Original; cumin, anise, fennell</i>	4.00	<i>Lysholm Linie Double cask, orange, caramel</i>	5.00
Herrings: Mustard, vendace roe & chives, Brantevik	12.00	Gravlax mustard & dill sauce	9.00
<i>OP Anderson Original; cumin, anise, fennell</i>	4.00	<i>Hallands fläder; elderflower</i>	4.50
Carrot, caraway, hazelnuts	3.00	Beetroot, horseradish	3.00
<i>OP Anderson Petronella; cumin, apple 25ml</i>	4.50	<i>Aalborg Dild dill 25ml</i>	4.00

Bread basket

2.50

## LIGHT MEALS

Soup of the day	5.00
Hot smoked salmon salad, watercress, sorrel, soft boiled egg, horseradish	13.00
Roast chicken salad	14.00
Beetroot, hen's egg and watercress salad	10.00
Gravlax on rye bread, dill mustard, watercress	12.00
Toast Skagen	11.00/18.00
Aquavit beef burger, västerbotten cheese, pickles and dill vinegar crisps	15.00
Swedish meatballs, mash, pickled cucumber and lingonberries	19.00
Kroppkakor, wild mushrooms, lingonberries	18.00

## DESSERTS

Lemon posset, blueberries, almonds	7.00
Almond cake, cloudberry, vanilla ice cream	8.00
Selection of cheese from Neal's Yard Dairy	12.00

Please inform your server if you have any allergies we need to be aware of  
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill

## LUNCH SET MENU

Carrot soup,  
caraway, hazelnut

or

Salt-baked celeriac, king  
oyster mushroom, confit  
egg yolk

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Cod, mussels,  
lobster mayonnaise,  
samphire

or

Venison haunch, kale,  
rowans, celeriac

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Choice from the Fika  
trolley selection

or

Innes log, knäckebröd, crab  
apple

Two course £24.00  
Three course £28.50

## LUNCH SET MENU

Carrot soup,  
caraway, hazelnut

or

Salt-baked celeriac, king  
oyster mushroom, confit  
egg yolk

---

Cod, mussels,  
lobster mayonnaise,  
samphire

or

Venison haunch, kale,  
rowans, celeriac

---

Choice from the Fika  
trolley selection

or

Innes log, knäckebröd, crab  
apple

Two course £24.00  
Three course £28.50

### “GROG”

#### Grön Tonic

Sorrel leaves, elderflower cordial, cucumber tonic 6.00,

#### Scandi Mule

OP Anderson, lemongrass and grapefruit syrup,  
lime juice, fennel and caraway tincture, ginger beer 10.50

## SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles .....	3.00	Mackerel tartare, kohlrabi, lovage	9.00
OP Anderson Petronella; cumin, apple 25ml	4.50	OP Anderson Petronella; cumin, apple 25ml	4.50
Blood pudding, lingonberries, bacon, lardo .....	6.00	Celeriac, mustard, lovage .....	4.00
Lysholm Linie Original sherry 25ml	5.00	Lysholm Linie Double cask orange, vanilla, caramel 25ml	5.00
Matje herring potato, sour cream, egg yolk .....	7.00	Gravlax mustard & dill sauce .....	9.00
OP Anderson Original; cumin, anise, fennel 25ml	4.00	Hallands fläder; elderflower 25ml	4.50
Veal tartare, dill, cauliflower, parmesan .....	12.00	Jersey rock oysters, elderflower, shallots and dill 6 or 12 .....	16.00/32.00
Spirit of Hven Organic lemon, orange, rhubarb 25ml	5.00	Aalborg Dild, dill 25ml	4.00
Liver paté .....	6.00	Smoked eel, calçot onion	14.00
OP Extra; aquavit with sherry, whiskey 25ml	5.00	Skåne, mild cumin, fennel, anise 25m	4.00
Herrings: Mustard, vendace roe & chives, Brantevik, .....	12.00	Vendace roe “Löjrom” red onion, sour cream & chives .....	27.00
OP Anderson Original; cumin, anise, fennel 25ml	4.00	Aalborg Dild dill 25ml	4.00
Carrot, caraway, hazelnuts .....	3.00	Beetroot, horseradish .....	3.00
OP Anderson Petronella; cumin, apple 25ml	4.50	Aalborg Dild dill 25ml	4.00

## SALADS

Hot smoked salmon salad, watercress, sorrel, soft boiled egg, horseradish . . .	9.00/13.00
Roast chicken salad, Nobis dressing .....	14.00
Beetroot, hen’s egg and watercress salad .....	10.00

## HALF HOUR LUNCH £20

Meatballs, Gravlax on rye or Kroppkakor  
with a beer, a glass of wine or a soft drink

## SMØRREBRØD

Crab, rye brioche, fennel .....	14.00
Gravlax on rye bread, dill mustard, watercress. . . . .	12.00
Toast Skagen .....	11.00/18.00

## MAINS

Cod, mussels, monk’s beard, leeks, lovage .....	24.00
Monkfish, ansjovis, Jerusalem artichokes, collard greens .....	29.00
Turbot, beetroots, Sandefjord sauce, horseradish .....	34.00
Whole boned trout, dill, almonds, capers .....	26.00
Lamb neck, tongue, brassicas .....	22.00
Duck breast, liquorice, carrots, fermented wild garlic .....	24.00
Beef Rydberg .....	29.00
Swedish meatballs, lingonberries, pickled cucumber .....	19.00
Kroppkakor, wild mushrooms, lingonberries .....	18.00

## SIDE DISHES

Rydberg potatoes .....	5.00	Bitter leaves, nobis dressing .....	4.50
Charlotte potatoes .....	4.00	Jansson’s temptation .....	6.00
Green beans, shallots, smoked anchovy .....	4.00		

Please inform your server if you have any allergies we need to be aware of  
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill

## PRE/POST THEATRE

5.30 - 6.30PM/9.30 -10.30PM

Two course meal  
£22.00

Three course meal  
£25.00

## SMÖRGÅSBORD

Liver paté

Blood pudding, lingonberries, bacon, lardo

Matje herring, potato, sour cream, egg yolk

Carrot, caraway, hazelnuts

## MAINS

Swedish meatballs, lingonberries, pickled cucumber

Kroppkakor, wild mushrooms, lingonberries

## DESSERT

Lemon posset, blueberries, almonds

Cheese from Neal's Yard Dairy

*Please inform your server if you have any allergies we need to be aware of  
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*



## “GROG”

### Grön Tonic

Sorrel leaves, elderflower cordial, cucumber tonic 6.00,

### Scandi Mule

OP Anderson, lemongrass and grapefruit syrup,  
lime juice, fennel and caraway tincture, ginger beer 10.50

## SMÖRGÅSBORD

paired with our aquavit spirit selection

Pickles ..... 3.00	Liver paté ..... 6.00
OP Anderson Petronella; cumin, apple 25ml 4.50	OP Extra; aquavit with sherry, whiskey 25ml 5.00
Shrimp Skagen ..... 11.00/18.00	Celeriac, mustard, lovage ..... 4.00
Skåne, mild cumin, fennel, anise 25ml 4.00	Lysholm Linie Double cask orange, vanilla, caramel 25ml 5.00
Blood pudding, lingonberries, bacon, lardo ..... 6.00	Gravlax mustard & dill sauce ..... 9.00
Lysholm Linie Original sherry 25ml 5.00	Hallands fläder; elderflower 25ml 4.50
Matje herring potato, sour cream, egg yolk ..... 7.00	Jersey rock oysters, elderflower, shallots and dill 6 or 12 ..... 16.00/32.00
OP Anderson Original; cumin, anise, fennel 25ml 4.00	Aalborg Dild, dill 25ml 4.00
Herrings: Mustard, vendace roe & chives, Brantevik ..... 12.00	Vendace roe “Löjrom” red onion, sour cream & chives ..... 27.00
OP Anderson Original; cumin, anise, fennel 25ml 4.00	Aalborg Dild dill 25ml 4.00
Carrot, caraway, hazelnuts ..... 3.00	Beetroot, horseradish ..... 3.00
OP Anderson Petronella; cumin, apple 25ml 4.50	Aalborg Dild dill 25ml 4.00

## STARTERS

paired with our aquavit spirit selection

Grilled hispi cabbage, nobis dressing, rye bread crumbs ..... 7.00
Hallands fläder; elderflower 25ml 4.50
Veal tartare, dill, cauliflower, parmesan ..... 12.00
Spirit of Hven Organic lemon, orange, rhubarb 25ml 5.00
Crab, rye brioche, fennel ..... 14.00
Hallands fläder; elderflower 25ml 4.50
Smoked eel, calçot onion ..... 14.00
Skåne, mild cumin, fennel, anise 25ml 4.00
Mackerel tartare, kohlrabi, lovage ..... 9.00
OP Anderson Petronella; cumin, apple 25ml 4.50

## MAINS

Cod, mussels, monk’s beard, leeks, lovage ..... 24.00
Monkfish, ansjovis, Jerusalem artichokes, collard greens ..... 29.00
Turbot, beetroots, Sandefjord sauce, horseradish ..... 34.00
Whole boned trout, dill, almonds, capers ..... 26.00
Lamb neck, tongue, brassicas ..... 22.00
Rib-eye, smoked bearnaise, hasselback potato ..... 32.00
Duck breast, liquorice, carrots, fermented wild garlic ..... 24.00
Beef Rydberg ..... 29.00
Swedish meatballs, lingonberries, pickled cucumber ..... 19.00
Kroppkakor, wild mushrooms, lingonberries ..... 18.00

## SIDE DISHES

Rydberg potatoes ..... 5.00	Bitter leaves, nobis dressing ..... 4.50
Charlotte potatoes ..... 4.00	Jansson’s temptation ..... 6.00
Green beans, shallots, smoked anchovy ..... 4.00	

## DESSERTS

Arctic Bird’s Nest ..... 9.50
Almond cake, cloudberry, vanilla ice cream ..... 8.00
Panna cotta, sea buckthorn, meringue ..... 8.00
Lemon posset, blueberries, almonds ..... 7.00
Warm chocolate cake, liquorice ice-cream ..... 8.00
Selection of cheese from Neal’s Yard Dairy ..... 12.00

Please inform your server if you have any allergies we need to be aware of  
Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill

AQUAVIT

— L O N D O N —

## “Water of Life”

[aqua vitae]

In the 1300s, a Spanish alchemist believed he had discovered a healing liquid that came to be called aqua vitae (meaning water of life in Latin), now known as;

aquavit.

A neutral spirit distilled from grain or potato. The spirit supposedly helped ward off disease, old age and ironically alcoholism.



Today aquavit is the national spirit of Scandinavia and is more known as a key component to your festive lunch or dinner. It is usually drank straight up in a chilled glass as a snaps (schnapps) adding some raucous drinking songs or slowly sipped along with a beer on the side.

*Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*

## AQUAVIT SPIRITS

The specific herbs and spices used to flavour aquavit are determined by local preference and cuisine.

Danish aquavit leans heavier on dill, coriander and caraway. Swedish aquavit features more anise and fennel flavours. Norwegian aquavit is more barrel-aged with diverse aromatics like cumin and citrus peel.

At Aquavit London you can find one of the largest aquavit selections in the UK. Enjoy your snaps as an aperitif, to your dinner or perhaps try one of our unique aquavit house cocktails created by our amazing bar team who can tell you more about our water of life!

Learn more about the aquavit spirits!  
Aquavit masterclass

Monday  
6.30 - 7.30pm

£15

## AQUAVIT COCKTAILS

### Freyja

*OP Anderson Petronella, rose petal liqueur, lingonberry*

*lime, apple juice, cranberry bitters . . . . . 11.00*

### Scandi Mule

*OP Anderson, lemongrass and grapefruit syrup,*

*lime juice, fennel and caraway tincture, ginger beer . . . . . 10.50*

### Midsummer Spritz

*Hallands Flader, Lingonberry, Elderflower cordial,*

*Sparkling wine . . . . . 10.50*

### Handtrykk

*Linie Original, Arak, cherry liqueur, lemon juice*

*angostura bitters . . . . . 11.00*

### Lomma Beach

*OP Anderson, Aperol, rhubarb and rosehip cordial,*

*lemon juice, rhubarb bitters . . . . . 11.00*

### Royal Blood

*Aalborg Dild, Campari, Dolin Rouge Vermouth . . . . . 10.50*

### Aquavit Express

*OP Anderson Extra, Chocolate brownie tea, coffee liqueur*

*espresso . . . . . 11.50*

## SIGNATURE COCKTAILS

### Attikslag Martini

*Don Julio blanco, cucumber, vinegar, pickles* . . . . . 11.00

### Berserker Punch

*Zacapa 23, Lapponia Blueberry, Absinthe, gooseberries  
orange marmalade* . . . . . 11.00

### Spiced Orange Collins

*Ketel One, spiced orange tea, lemon juice, soda water* . . . . . 10.50

### Aurora

*Tanqueray NO.10, St Germain, Green Chartreuse, cucumber, lime, mint* . . . . . 12.00

### Lucie

*Hennessey, ginger liqueur, lime, rhubarb & rosehip syrup* . . . . . 11.00

### Snowflake Sour

*Tanqueray, Pedro Ximenez, saffron syrup, egg white,  
lemon juice, cranberry bitters* . . . . . 10.50

### Glat Buck

*Bulliet Bourbon, peach liqueur, lime cordial, licorice, ginger ale* . . . . . 11.00

### Nordic Bramble

*Tanqueray, Lapponia cloudberry, pomegranate syrup, lemon juice* . . . . . 10.50

## CLEANSERS & NON ALCOHOLICS

### Berry Lemonade

*Strawberries, Blueberries, Lingonberries, apple, lemon* . . . . . 6.00

### Gron Tonic

*Sorrel leaves, Cucumber, elderflower cordial, cucumber tonic* . . . . . 6.00

### Spiced Orange Ice Tea

*Spiced Orange tea, lemon, vanilla syrup.* . . . . . 6.00

### C Booster

*Fresh Lemon, Strawberries, lemongrass & Grapefruit syrup, lemon tonic water.* . . . . . 6.00

## BEER

### Carlsberg Export 5.0%

*1/2 pint* . . . . . 3.25

### Shed Head 4.6%

*1/2 pint* . . . . . 3.75

### Grimbergen Blonde 6.7%

*1/2 pint* . . . . . 4.00

## AQUAVIT

O.P. Anderson Original	<i>caraway, anise, fennel</i>	4.00
O.P. Anderson Klar	<i>lemon, dill</i>	4.00
Aalborg Dild	<i>dill</i>	4.00
Aalborg Taffel	<i>caraway</i>	4.00
Gammel Opland	<i>caraway, vanilla</i>	4.00
Herrgårds Aquavit	<i>coriander</i>	4.00
Skåne mild	<i>caraway, anise, fennel</i>	4.50
Petronella	<i>apple, caraway, cumin</i>	4.50
Läckö Slotts	<i>coriander, dill</i>	4.50
O.P. Anderson Extra Oloroso	<i>sherry, malt whiskey</i>	5.00
O.P. Anderson 125th Jubilee	<i>sherry, whiskey, cognac</i>	5.00
Lysholm Linie Original	<i>sherry</i>	5.00
Spirit of Hven Organic	<i>lemon, orange, St John's worth, rhubarb</i>	6.00
Hallands Fläder	<i>elderflower</i>	4.50
Östgöta Sädesbrännvin	<i>Barley malt, raisins</i>	5.00
Rånäs Brännvin	<i>bitter orange, cinnamon, angelica</i>	5.00



## GIN

	50ml
Tanqueray . . . . .	8.00
Bombay Sapphire . . . . .	8.00
Plymouth . . . . .	9.00
Portobello road . . . . .	9.00
Rutte Old Simon Jenever . . . . .	9.00
Boodles . . . . .	9.50
Hayman's Old Tom . . . . .	9.50
Hendrick's . . . . .	10.00
Sipsmith . . . . .	10.50
Tanqueray No.TEN . . . . .	10.50
Sipsmith Sloe . . . . .	10.50
Hernö . . . . .	10.50
Star of Bombay . . . . .	10.50
Blackwood's Vintage Dry . . . . .	10.50
No3 London Dry . . . . .	11.00
Spirit of Hven Organic . . . . .	11.50
Junipero . . . . .	11.50
Pink Pepper . . . . .	12.00
Monkey 47 . . . . .	12.50

## VODKA

	50ml
Ketel One .....	8.00
Zubrowka .....	8.00
Reyka .....	9.00
Chase .....	9.50
Ciroc .....	10.00
Ketel One Citroen .....	10.00
Konik's Tail .....	10.50
Belvedere .....	11.00
Grey Goose .....	11.00
Spirit of Hven Organic .....	11.50
Beluga Noble Export .....	11.50
Belvedere Unfiltered .....	13.00
Kauffman .....	14.50

## TEQUILA

	50ml
Gran Centario Plata .....	9.00
Don Julio Blanco .....	12.00
Patron Silver .....	12.00
Patron Reposado .....	13.00
Don Julio Anejo .....	14.00
Don Julio 1942 .....	24.00

*Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*

## MEZCAL

	50ml
Del Maguey Vida Joven . . . . .	10.00
Illegal Anejo . . . . .	16.00

## RUM

	50ml
El Dorado 3yo . . . . .	8.00
The Kraken . . . . .	8.00
Gosling's Black Seal . . . . .	8.00
Wray & Nephew . . . . .	9.00
Bacardi 8yo . . . . .	10.00
Diplomatico Reserva Exclusiva . . . . .	10.00
Appleton Estate 12yo . . . . .	10.50
El Dorado 12yo . . . . .	11.00
Mount Gay XO . . . . .	11.50
Pyrat XO . . . . .	12.00
Zacapa 23yo . . . . .	13.00
Flor de Caña 18yo . . . . .	14.00
Zacapa XO . . . . .	22.00

## CACHAÇA

	50ml
Abelha Organic . . . . .	8.00
Leblon . . . . .	10.00

## BRANDY

### COGNAC

	50ml
Hennessy Fine de Cognac . . . . .	10.00
Hine Antique XO . . . . .	24.00
Remy Martin XO . . . . .	26.00
Hennessy XO . . . . .	28.00
Hennessy Paradis Rare . . . . .	100.00
Hennessy Paradis Imperial . . . . .	205.00

### ARMAGNAC

	50ml
Baron de Sigognac 10yo . . . . .	10.00
Baron de Sigognac 20yo . . . . .	20.00

### CALVADOS

	50ml
Pere Magloire VSOP . . . . .	9.00
Camut 6yo . . . . .	14.00

### GRAPPA

	50ml
Grappa Antinori Tignanella . . . . .	10.00
Grappa Jacopo Poli di Uva Moscato . . . . .	14.00

*Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*

## WHISKY

### SWEDISH

	50ml
Mackmyra Brukswhisky . . . . .	10.50
Mackmyra Vinterrök . . . . .	14.00
Mackmyra Svensk Rök . . . . .	18.00
Spirit of Hven Organic Seven Stars no. 3 Phecda . . . . .	24.00
Box the Messenger . . . . .	26.00

### LOWLANDS

	50ml
Auchentoshan 3 wood . . . . .	12.00
Inchmurrin 18yo . . . . .	20.00

### HIGHLANDS

	50ml
Glenmorangie 10yo . . . . .	10.00
Oban 14yo . . . . .	11.00
Glenmorangie Quinta Ruban 12yo . . . . .	12.00
Old Pulteney 17yo . . . . .	15.50
Dalmore Cigar Malt . . . . .	17.00
Glenmorangie 18yo . . . . .	19.00
Glenmorangie Signet . . . . .	26.00
Dalmore King Alexander III . . . . .	32.00

## SPEYSIDE

	50ml
Macallan Gold . . . . .	10.00
Glenrothes Select Reserve . . . . .	10.00
Balvenie 14yo Caribbean Cask . . . . .	13.00
Glenlivet 18yo . . . . .	19.00
Macallan 18yo . . . . .	34.00
Glenfarclas 40yo . . . . .	76.00

## ISLANDS

	50ml
Highland Park 12yo . . . . .	9.00
Singleton 12yo . . . . .	9.50
Talisker 10yo . . . . .	10.00
Talisker 25yo . . . . .	40.00
Highland Park 30yo . . . . .	88.00

## ISLAY

	50ml
Laphroaig 10yo . . . . .	10.00
Ardbeg 10yo . . . . .	11.00
Lagavulin 16yo . . . . .	12.50
Ardbeg Uigeadail . . . . .	15.00
Ardbeg Corryvreckan . . . . .	18.50
Octomore 7.1 . . . . .	22.00

## CAMPBELLTOWN

	50ml	
Springbank 10yo	10.00	
Springbank 15yo	13.00	

## BLENDED

	50ml	
Johnnie Walker Black Label	9.00	
Johnnie Walker Gold Reserve	11.50	
Johnnie Walker Blue Label	30.00	

## IRISH

	50ml	
Jameson	9.00	
Redbreast 15	15.00	
Middleton very rare	30.00	

## JAPANESE

	50ml	
Hakushu Distiller's Reserve	12.00	
Yamazaki Distiller's Reserve	12.00	
Nikka from the Barrel	13.00	
Hibiki Harmony	15.00	

## WORLD WHISKY

	50ml	
Penderyn Myth	9.00	
Amrut Fusion	13.00	
Kavalan Single Malt	14.00	
Overeem Sherry Cask	32.00	

*Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*

## AMERICAN

	50ml
Bulleit Bourbon . . . . .	9.00
Buffalo Trace . . . . .	9.00
Maker's Mark . . . . .	9.00
Bulleit rye . . . . .	9.00
Woodford Reserve . . . . .	10.00
Wild Turkey 101 Proof . . . . .	10.00
Elijah Craig 12yo . . . . .	10.50
Four Roses Single Barrel . . . . .	10.50
Eagle Rare 10yo . . . . .	11.00
Jack Daniel's Single Barrel . . . . .	12.00
Michter's US*1 Small Batch . . . . .	13.00
Jack Daniel's Single Barrel Rye . . . . .	14.00
Blanton's Gold . . . . .	16.00
Stagg JR . . . . .	16.50

## CANADIAN

	50ml
Crown Royal . . . . .	9.50
Whistle Pig 10yo . . . . .	16.00



## APERITIF & VERMOUTH

	50ml
Aperol . . . . .	7.00
Martini Bianco . . . . .	7.00
Martini Extra Dry . . . . .	7.00
Martini Reserva Speciale Ambrato . . . . .	7.00
Martini Reserva Speciale Rubino . . . . .	7.00
Martini Rosso . . . . .	7.00
Noilly Prat . . . . .	7.00
Punt e Mes . . . . .	7.00
Lillet Blanc . . . . .	7.00
Campari . . . . .	7.00
Cynar . . . . .	7.00
China Martini . . . . .	7.50
Cocchi Americano . . . . .	7.50
Cocchi di Torino . . . . .	7.50
Pimm's No 1 . . . . .	7.50
Antica Formula Carpano . . . . .	8.00
Belsazar Red . . . . .	8.00
Belsazar Rose . . . . .	8.00
Regal Rogue Bold Red . . . . .	8.00
Regal Rogue Wild Rose . . . . .	8.00

*Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*

## DIGESTIVE

	50ml
Amaretto Disaronno .....	7.00
Baileys .....	7.00
Chambord .....	7.00
Cointreau .....	7.00
Fernet Branca .....	7.00
Kahlua .....	7.00
Limoncello Evangelista .....	7.00
Amaro del Capo .....	8.00
Benedictine .....	8.00
Gammel Dansk .....	8.00
Grand Marnier .....	8.00
Kummel Wolfschmidt .....	8.00
Chartreuse Yellow .....	9.00
Chartreuse Green .....	9.00
Domaine de Canton .....	9.00
Drambuie .....	9.00
Mandarine Napoleon .....	9.00
Patron XO Café .....	9.00
Sambuca Luxardo .....	9.00
Solerno .....	10.00

*Prices include VAT • A discretionary 12.5% Service Charge will be added to your bill*

## COFFEE - TEA - INFUSION

Espresso / Macchiato . . . . .	3.00
Filter coffee <i>Johan &amp; Nyström, Sweden</i> . . . . .	3.50
Double espresso / Double macchiato . . . . .	3.50
Americano / Cappuccino / Latte / Flat white . . . . .	3.75
English Breakfast . . . . .	3.50
Earl Grey . . . . .	3.50
Green Tea . . . . .	4.50
Jasmine Dawn . . . . .	5.00
Chamomile . . . . .	3.50
Marzipan . . . . .	3.50

## CIGARS

H. Upmann Half Corona . . . . .	12.00
Romeo Y Julieta Short Churchill . . . . .	21.00
Partagas Serie D - N. 4 . . . . .	22.00
Cohiba Siglo IV . . . . .	45.00

BAR SNACKS  
SMÖRGÅSBORD  
paired with our aquavit spirit selection

Pickles .....	3.00
Shrimp Skagen .....	11.00 /18.00
Blood pudding, lingonberries, bacon, lardo.....	6.00
Matje herring, potato, sour cream, egg yolk.....	7.00
Herrings: Mustard, vendace roe & chives, elderflower & tomato.....	12.00
Liver paté .....	6.00
Celeriac, mustard, lovage.....	4.00
Gravlax, mustard & dill sauce .....	9.00
Jersey rock oysters, elderflower, shallots and dill 6 or 12.....	16.00/32.00
Vendace roe “Löjrom” red onion, sour cream & chives .....	27.00

# AQUAVIT

— L O N D O N —

private dining  
2018

# AQUAVIT

LONDON



## ABOUT US

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Aquavit London is a new contemporary all day dining restaurant that showcases the very best of Nordic cuisine and design.

Inspired by the established two Michelin star Aquavit restaurant in New York City, London brings a more relaxed and casual dining experience in a sophisticated and elegant environment.

The highly acclaimed design studio of Swedish-born Martin Brudnizki has created an impressive dining space that celebrates Nordic heritage in a contemporary and welcoming space. All located in the prestigious redevelopment of St. James's Market in the heart of central London.

Our Executive Chef, Henrik Ritzen, has carefully crafted set menus exclusively for private dining and events. The selection of dishes are Nordic-inspired with fresh and locally sourced ingredients. The Nordic cuisine is inspired by Scandinavian nature; a land surrounded by water, rich in game, berries, mushrooms, and wild foods, with an abundance of seafood.

Aquavit London is aptly named after the Scandinavian spirit derived from **Latin aqua vitae** meaning the "water of life". It is traditionally flavoured with caraway and/or dill along with several other herbs. It is the ideal accompaniment to a smorgasbord or starter and is the perfect marriage between food and drink.

In November 2018, after one year of trading Aquavit London received their first Michelin star.

# AQUAVIT

LONDON



## BREAKFAST MEETING

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### £24 Continental

A selection of Swedish pastries for the table, muesli, sliced fresh fruit and yoghurt, toast with butter and jam  
Orange juice, filter coffee or breakfast tea

### £26 The Nordic

A selection of Swedish pastries for the table, sliced fresh fruit and yoghurt.  
The Nordic; crisp rye sourdough bread, boiled eggs, smoked cods' roe, avocado  
Orange juice, filter coffee or breakfast tea

### £28 The Scandinavian

Smoked salmon, scrambled eggs and selection of freshly baked breads  
Orange juice, filter coffee or breakfast tea

### £28 The Aquavit

A selection of Swedish pastries for the table, muesli, sliced fresh fruit and yoghurt.  
Scrambled eggs, bacon, sausage, black pudding, raggmunk, & mushrooms  
Orange juice, filter coffee or breakfast tea



# AQUAVIT

LONDON



## LUNCH AND DINNER SET MENUS

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Choose one of our set menus for the whole group to enjoy on the day. Dietary requirements will be honoured with a separate option. Please note we require your choice at least one week in advance of your party to guarantee your menu.

£50

Gravlax, dill mustard sauce  
Swedish meatballs, lingonberries, pickled cucumber  
Yorkshire rhubarb, vanilla ice cream and almond

£55

Charred leek, beetroot and goats' cheese  
Cotswold white chicken, mash and wild mushrooms  
Lemon posset, Swedish blueberries, almond biscuits

£60

Veal tartare, dill, cauliflower and parmesan  
Cod, beetroots, Sandefjord sauce, horseradish  
Pannacotta, sea buckthorn, meringue

£65

Toast Skagen  
Dry-aged sirloin, Jansson's Temptation, red wine sauce  
Chocolate cake, liquorice ice cream

£70

Mackerel tartare, kohlrabi and lovage  
Monkfish, Jerusalem artichoke, 'Jansson's temptation sauce'  
Almond cake, cloudberry, vanilla ice cream



# AQUAVIT

LONDON



## SMÖRGÅRSBORD

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For a truly Nordic experience, enjoy a selection of our Nordic traditional sharing plates to start.

£15pp on top of the menu (replace the starter)

£14pp on top with a glass of Aquavit

Please select 3 choices to be served per two guests:

Pickles

Shrimp Skagen

Blood pudding, lingonberries, bacon, lardo

Matje herring Potato, sour cream, egg yolk

Liver pâté

Celeriac, mustard, lovage

Gravlax, mustard & dill sauce

Herrings: Mustard, Vendace roe & chives, Brantevik

# AQUAVIT

LONDON



## WINE LIST

### Champagne

NV Hambledon 'Classic Cuvée', Brut £62

NV Ruinart 'R', Brut £76

NV Jacquesson 'Cuvée 740', Extra-Brut £98

### White wines

2016 Amalaya - Torrontes, Riesling - Salta, Argentina £32.00

2016 Roberto Sarotto 'Bric Sassi', Gavi di Gavi - Piedmont, Italy £40.00

2015 Quinta de la Rosa 'Reserva - Douro, Portugal 3 45.00

2016 W. Josef Ehmoser Hohenberg 'Gruner Veltliner'- Wagram, Austria £48.00

2014 Pieropan 'Calvarino', Soave Classico - Veneto, Italy £57.00

2016 Sancerre, Claude Riffault 'Boucauds' - Loire Valley, France £59.00

2015 St Aubin, Henri Prudhon & Fils 'Le Ban' - Burgundy, France £61.00

2012 Savigny-Lès-Beaune, D. Jean-Jacques Girard - Burgundy, France £73.00

2015 Grosset 'Polish Hill', Clare Valley - S. Australia, Australia £84.00

2013 Ramey Wine Cellars 'Chardonnay' - Sonoma County, USA £99.00

### Red wines

2016 Pulenta Estate La Flor 'Malbec' - Mendoza, Argentina £38.00

2014 Château Labadie, Cru Bourgeois - Bordeaux, France 42.00

2014 Bodega Mustiguillo, Pago El Terrerazo 'Mestizaje' - Murcia, Spain £42.00

2016 Crittenden 'Pinot Nor', Mornington Peninsula - Victoria, Australia £54.00

2010 Finca Allende - Rioja, Spain £59.00

2012 Anthonij Rupert Wines 'Optima' - Stellenbosch, S. Africa £59.00

2014 Malbec, Vina Koyle 'Royale' Colchagua Valley, Chile £61

2011 Volnay, Domaine Jean-Jacques Girard' - Burgundy, France £75.00

2008 Pomerol, Château Bellegrave - Bordeaux, France £98.00

2004 Margaux, Château Giscours, 3ème Grand Cru Classé - Bordeaux, France £133.00

### Sweet wines

2015 Muscat de Beaumes-de-Venise, Domaine de Durban (375ml) - Rhone, France £29.00

NV Quinta do Passadouro 'Ruby Reserve Port' - Douro, Portugal £54.00

2012 Sauternes, Château Partarrieu - Bordeaux, France £78.00

Please note not some vintages may be subject to change due to availability and demand.



# AQUAVIT

LONDON



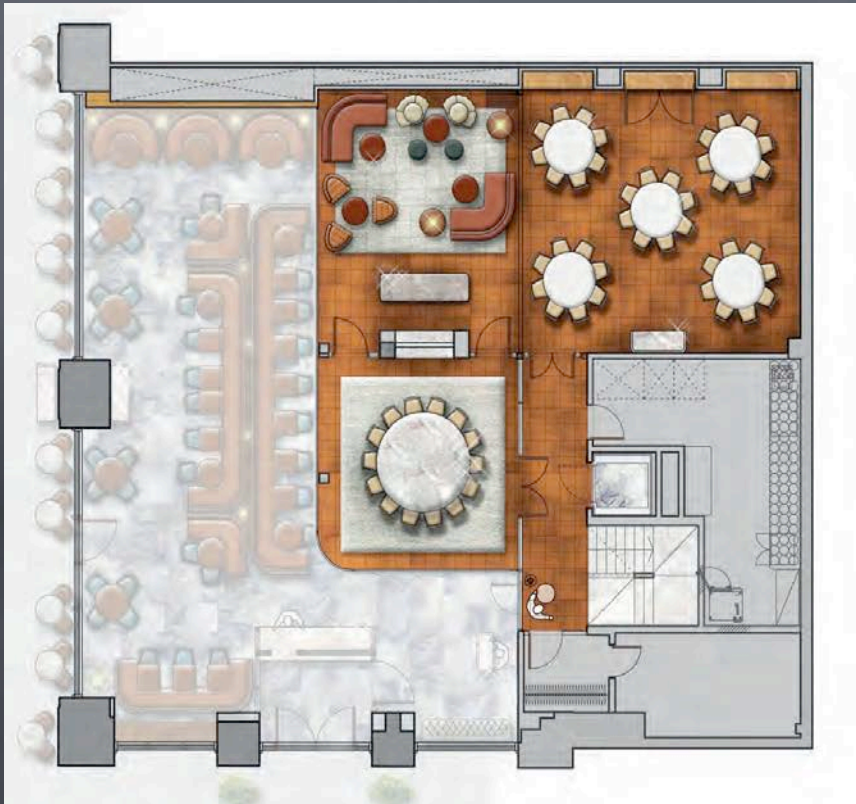
## AQUAVIT

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- O .P . Anderson Original – cumin, anise, fennel £4.00
- O .P . Anderson Klar – dill, lemon, cumin £4.00
- Aalborg Dild – dill £4.00
- Aalborg Taffel – caraway £4.00
- Gammel Opland – caraway, vanilla £4.00
- Herrgårds Aquavit – coriander £4.00
- Skåne – mild cumin, anise, fennel £4.50
- Petronella – cumin, apple £4.50
- Läckö Slotts – coriander, dill £4.50
- O .P . Anderson Extra – with Oloroso sherry, malt whiskey £5.00
- O .P . Anderson 125th Jubilee – aged between 4-10 years in sherry, whiskey, cognac casks £5.00
- Lysholm Linie Double Cask – orange, vanilla, caramel £5.00
- Lysholm Linie Original – sherry £5.00
- Spirit of Hven Organic – lemon, orange, St John’s worth, rhubarb £6.00
- Hallands Fläder – eldrflower £4.50
- Östgöta Sädesbrännvin – barley malt, raisins £5.00
- Rånäs Brännvin – bitter orange, cinnamon, angelica £5.00

# AQUAVIT

LONDON



## ROOM AVAILABILITY

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Both of our rooms are available throughout the entire day from the following timings

### Monday - Friday

7.30AM - 11AM

12PM - 2.30PM

5.30PM - 10.30PM

### Saturday - Sunday

11AM - 4.30PM

5.30PM - 1AM

For afternoon tea bookings or business meetings we offer flexibility dependant on availability.

Please advise us on your desired timings on applications of your enquiry and we will do our best to accommodate you.

*Minimum spends for each space apply (including food, drink and VAT, excluding service at 15%).*

# AQUAVIT

— L O N D O N —

For all event enquiries contact our  
Events Manager – Bethany Russell  
[events@aquavitrestaurants.com](mailto:events@aquavitrestaurants.com)  
07948 248 916

Don't forget to follow us  
[@aquavitlondon](#)



### Licence & Appeal History

<b>Application</b>	<b>Details of Application</b>	<b>Date Determined</b>	<b>Decision</b>
16/02619/LIPN	New premises licence application	26/05/2016	Granted in part by Licensing Sub-Committee
16/06318/LIPV	Application to vary the premises licence	16/07/2016	Granted under delegated authority
16/10681/LIPDPS	Variation of designated premises supervisor	12/03/2017	Granted under delegated authority
17/12687/LIPDPS	Variation of designated premises supervisor	21/12/2017	Granted under delegated authority
18/02000/LIPV	Current application		
18/02975/LIPDPS	Variation of designated premises supervisor		Awaiting determination

There is no appeal history

### Temporary Event Notices

<b>Application</b>	<b>Details of Application</b>	<b>Date Determined</b>
17/09018/LITENN	Notice Granted	31/08/2017
17/06512/LITENN	Notice Granted	28/06/2017
17/04341/LITENN	Notice Granted	09/05/2017

*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 appropriate for the promotion of the licensing objectives.

This schedule lists those conditions which are consistent with the operating schedule, or proposed as appropriate 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

**Conditions: On Current Licence -**

**Mandatory:**

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.

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

9. 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.
10. 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.
11. The supply of alcohol on the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal.

### **Proposed variation to condition 11:**

- 11a.** The supply of alcohol on the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal, but in the private dining rooms on the mezzanine floor and in the bar area on the ground floor, these restrictions shall not apply.
12. The supply of alcohol on the premises shall be by waiter or waitress service only.
13. There shall be no take away of hot food or hot drink after 23:00 hours.
14. There shall be no off sales of alcohol other than to any dedicated ground floor external seating area or of alcohol in sealed containers.
15. There shall be no sales of alcohol for consumption off the premises after 23.00 (other than where customers consuming alcohol on the premises do not wish to finish a bottle and it is resealed for them to take away).

16. 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.
17. All outside tables and chairs within the ground floor outside seating area shall be rendered unusable by 23.00 hours each day.
18. There shall be no regulated entertainment in the external seating area.
19. All windows and external doors shall be kept closed when there is regulated entertainment after 23:00 hours, except for the immediate access and egress of persons.
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 or searching equipment or scanning equipment;
  - g. any refusal of the sale of alcohol; and
  - h. any visit by a relevant authority or emergency service.
21. Notices shall be displayed at the exit of the premises requesting customers leaving the premises to respect the needs of local residents and businesses and leave the area quietly.
22. A Challenge 21 or 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.
23. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them (accepting that persons seated within the ground floor seating area may consume alcohol as an ancillary to a table meal).
24. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
25. Other than where deliveries take place in accordance with the Crown Estate delivery arrangements allowing delivery to the dedicated delivery area no deliveries to the premises shall take place between 23.00 and 08.00 on the following day.

26. Other than where refusal is disposed of and collected in accordance with the Crown Estate refusal collection arrangements allowing collections from the dedicated area, all waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
27. The number of persons permitted to be within the premises at any one time (excluding members of staff) shall not exceed [figure to be determined by the District Surveyor and the Environmental Health Consultation Team].

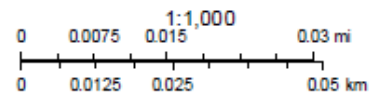
**Annex 3 – Conditions attached after a hearing by the licensing authority**

None

### Aquavit, 1 Carlton Street



April 9, 2018



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Resident Count: 15

Licence Number	Trading Name	Address	Premises Type	Time Period
17/12687/LIPDPS	Aquavit	1 Carlton Street London SW1Y 4QQ	Restaurant	Monday to Saturday; 07:30 - 01:00   Sunday; 07:30 - 22:30
16/09842/LIPN	Not Recorded	4 St James's Market London SW1Y 4AH	Restaurant	Monday to Saturday; 07:30 - 01:00   Sunday; 07:30 - 23:30
17/14738/LIPT	Not Recorded	4 St James's Market London SW1Y 4AH	Restaurant	Monday to Saturday; 07:30 - 01:00   Sunday; 07:30 - 23:30
15/12092/LIPT	Inamo	Ground Floor Rex House 4 - 12 Regent Street London SW1Y 4PE	Restaurant	Monday to Sunday; 11:00 - 00:30
15/04133/LIPCH	Wagamama	8 Norris Street London SW1Y 4RJ	Restaurant	Monday to Saturday; 10:00 - 00:30   Sunday; 12:00 - 00:00
17/14765/LIPDPS	Ole Steen	Ground Floor Finland House 56 Haymarket London SW1Y 4RN	Markets (other than livestock)	Monday to Thursday; 06:30 - 23:30   Friday to Saturday; 06:30 - 00:00   Sunday; 06:30 - 22:30
18/01063/LIPT	Veneta	1 - 3 Norris Street London SW1Y 4RJ	Restaurant	Monday to Saturday; 07:00 - 01:00   Sunday; 07:00 - 23:30   Sundays before Bank Holidays; 07:00 - 00:00
16/02555/LIPN	Anzu	1 - 3 Norris Street London SW1Y 4RJ	Restaurant	Monday to Thursday; 11:00 - 00:00   Friday to Saturday; 11:00 - 00:30   Sunday; 11:00 - 23:00
17/06376/LIPDPS	Unit 2 St James Market	52 Haymarket London SW1Y 4RP	Restaurant	Monday to Saturday; 07:00 - 01:00   Sunday; 07:00 - 23:30
18/00553/LIPT	Bilbao Berria	Basement And Ground Floor 2 Regent Street London SW1Y 4PE	Restaurant	Monday to Saturday; 08:00 - 01:30   Sunday; 08:00 - 00:30

16/03554/LIPCH	Planet Hollywood (UK) Ltd	Ground Floor Right St Albans House 57-60 Haymarket London SW1Y 4QX	Restaurant	Monday to Saturday; 09:00 - 01:30   Sunday; 09:00 - 00:30
17/01417/LIPRW	Shawa	Ground Floor Left St Albans House 57 - 60 Haymarket London SW1Y 4QX	Restaurant	Monday to Saturday; 11:00 - 01:30   Sunday; 11:00 - 00:30
17/09826/LIPCH	Shoryu	Ground Floor 9 Regent Street London SW1Y 4LR	Restaurant	Monday to Thursday; 10:00 - 23:30   Friday to Saturday; 10:00 - 00:00   Sunday; 12:00 - 22:30
17/03551/LIPN	Urban Tea Rooms St James's Unit 2A	St James's Market London	Cafe	Monday to Thursday; 07:00 - 00:00   Friday to Saturday; 07:00 - 00:30   Sunday; 09:00 - 23:00
17/13227/LIPDPS	1	St James's Market London	Office	Saturday to Sunday; 00:00 - 00:00
16/14122/LIPN	Ikoyi	St James's Market London	Restaurant	Monday to Thursday; 10:00 - 00:00   Friday to Saturday; 10:00 - 00:30   Sunday; 12:00 - 23:00
17/06464/LIPN	1	St James's Market London	Office	Saturday to Sunday; 00:00 - 00:00