



City of Westminster

Licensing Sub-Committee Report

Item No:	
Date:	2 February 2017
Licensing Ref No:	16/13443/LIPV - Premises Licence Variation
Title of Report:	Ivy Soho Brasserie 26 - 28 Broadwick Street London
Report of:	Director of Public Protection and Licensing
Wards involved:	West End
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Mrs Sumeet K Anand-Patel Senior Licensing Officer
Contact details	Telephone: 020 7641 2737 Email: sanandpatel @westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	Variation of a Premises Licence, Licensing Act 2003		
Application received date:	5 December 2016		
Applicant:	Troia (UK) Restaurants Limited		
Premises:	Ivy Soho Brasserie		
Premises address:	26 - 28 Broadwick Street London W1F 8JB	Ward:	West End
		Cumulative Impact Area:	West End
Premises description:	This premises currently operates as a restaurant however is now seeking permission to have a bar within the premises.		
Variation description:	<p>To amend condition 11 (vi) which reads:</p> <p>Where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises or any external area of the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals. Notwithstanding this condition customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.</p> <p>To read as follows:</p> <p>Where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises or any external area of the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals OR for consumption by those persons seated at the bar subject to a maximum of 18 without the requirement of those persons taking substantial table meals up to 22:00 hours. Notwithstanding this condition customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.</p> <p>All other conditions, hours and licensable activities are to remain the same.</p>		
Premises licence history:	This premises is currently licenced under 16/12380/LIPVM. Please refer to Appendix 3 for a full licence history.		
Applicant submissions:	<p>The applicant has submitted an evidence bundle which is attached at Appendix 2 as follows:</p> <p>2a. Ivy Soho Brasserie, Management Structure 2b. Meet and Greet Invite sent to nearby residents dated 2nd November 2016 2c. Computer Generated Image of the bar at Ivy Soho Brasserie 2d. Emails of support from Beverley Churchill dated 17th January 2017 and Michael Case dated 2th January 2017</p>		

	<p>2e. Menus and Drinks List of Ivy Soho Brasserie 2f. The Ivy Collection Brochure 2g. The Ivy Market Grill, 1A Henrietta Street, Premises Licence.</p>
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1-B Current and proposed licensable activities, areas and hours

Late night refreshment						
Indoors, outdoors or both			Current :		Proposed:	
			Both		No variation applied for	
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	23:00	23:30	No variation applied for		Ground Floor and Basement	No variation applied for
Tuesday	23:00	23:30				
Wednesday	23:00	23:30				
Thursday	23:00	23:30				
Friday	23:00	00:00				
Saturday	23:00	00:00				
Sunday	N/A					
Seasonal variations/ Non-standard timings:	Current:				Proposed:	
	None				No variation applied for	
	Sunday immediately before a Bank Holiday Monday 23:00 to 00:00. From the end of the permitted hours on New Year's Eve to the start of the permitted hours on New Year's Day.				No variation applied for	

Sale by Retail of Alcohol						
On or off sales			Current :		Proposed:	
			Both		No variation applied for	
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	10:00	23:30	No variation applied for		Ground Floor and Basement	No variation applied for
Tuesday	10:00	23:30				
Wednesday	10:00	23:30				
Thursday	10:00	23:30				
Friday	10:00	00:00				
Saturday	10:00	00:00				
Sunday	12:00	22:30				
Seasonal variations/ Non-standard timings:	Current:				Proposed:	
	None				No variation applied for	
	Sunday immediately before a Bank Holiday Monday 12:00 to 00:00. From the end of the permitted hours on New Year's Eve to the start of the				No variation applied for	

	permitted hours on New Year's Day.	
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Hours premises are open to the public						
	Current Hours		Proposed Hours		Premises Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	08:00	00:00	No variation applied for		Ground Floor and Basement	No variation applied for
Tuesday	08:00	00:00				
Wednesday	08:00	00:00				
Thursday	08:00	00:00				
Friday	08:00	00:30				
Saturday	08:00	00:30				
Sunday	08:00	00:00				
Seasonal variations/ Non-standard timings:	Current:				Proposed:	
	None				No variation applied for	
	Sunday immediately before a Bank Holiday Monday 08:00 to 00:00. From the end of the permitted hours on New Year's Eve to the start of the permitted hours on New Year's Day.				No variation applied for	

1-C Layout alteration
None proposed

1-D Conditions being varied, added or removed		
Condition	Proposed variation	
Condition 11 (vi): Where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises or any external area of the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals. Notwithstanding this condition customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.	Condition 11 (vi): Where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises or any external area of the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals OR for consumption by those persons seated at the bar subject to a maximum of 18 without the requirement of those persons taking substantial table meals up to 22:00 hours. Notwithstanding this condition customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.	
Adult entertainment:	Current position:	Proposed position:
	N/A	N/A

2. Representations

2-B Other Persons			
Name:		Mrs Liz Callingham	
Address and/or Residents Association:		Flat 2 6 Upper John Street London	
Status:	Outstanding	In support or opposed:	Opposed
Received:	15 th December 2016		
<p>I object to this Licence Variation Application. The wish to serve alcohol without food is a wish to run a bar and should therefore be considered to be a separate licence application not a variation. The application mirrors similar applications for an element of bar use on restaurants which sought to use a new section of the Policy as justification. It has been confirmed that this section of the policy does not apply to these applications, and the correct policy under which the application should be considered is 2.5.3. Residents have spent time in the late summer discussing the proposals for Soho Brasserie and are assured that the Brasserie will be excellently run. But a bar is not a restaurant. I therefore object to this Licence Variation on the grounds of Cumulative Impact, Public Safety and Public Nuisance.</p> <p>As detailed above, the applicant wrote to all those that made representation. Mrs Callingham responded to the applicant as follows:</p> <p><i>Dear Lisa, We had a long conversation at the site when you invited interested guests. At this point the issue of drinking without food was raised.</i></p> <p><i>I subsequently discussed the matter with local residents and we decided that this is in no way a Licence Variation and should be applied for as a new licence for a bar.</i></p> <p><i>In my mind that is now our decision. I do not wish to repeat this process which is time consuming and tedious. Kind Regards, Liz Callingham</i></p>			
Name:		Mr Martin Callingham	
Address and/or Residents Association:		Flat 2 6 Upper John Street London	
Status:	Outstanding	In support or opposed:	Opposed
Received:	15 th December 2016		
<p>I object to what appears to be a new drinking only licence being created on the back of a restaurant licence application. Nuisance, public safety and cumulative impact.</p>			
Name:		Mr Paul Dimoldenberg	
Address and/or Residents Association:		44 Manor House Marylebone Road London	
Status:	Outstanding	In support or opposed:	Opposed
Received:	16 th December 2016		
<p>The proposal to allow the introduction of 20 people drinking without food is totally against Westminster Council existing policy and should not be allowed.</p>			

Name:		Cllr G Roberts	
Address and/or Residents Association		Westminster City Council City Hall 64 Victoria Street London	
Status:	Outstanding	In support or opposed:	Opposed
Received:	21 st December 2016		
<p>I would like to support the residents in resisting this saturation of new licences against stress area policy. I would also like to discourage the granting of the variation to take away unfinished bottles of wine in the Soho brasserie in Broadwick street on the grounds of possible public disorder in an area awash with alcohol. I note they are also applying for drinking without eating. Is this proposed to be in a specific bar area of all over the restaurant. In general restaurants under this ownership are well run but the saturated Soho area requires special attention.</p>			
Name:		Mr Pierre-Yves Guerber	
Address and/or Residents Association		6 Upper John Street London	
Status:	Outstanding	In support or opposed:	Opposed
Received:	16 th December 2016		
<p>I object to this Licence Variation Application. The wish to serve alcohol without food is a wish to run a bar and should therefore be considered to be a separate licence application not a variation. The application mirrors similar applications for an element of bar use on restaurants which sought to use a new section of the Policy as justification. It has been confirmed that this section of the policy does not apply to these applications, and the correct policy under which the application should be considered is 2.5.3. Residents have spent time in the late summer discussing the proposals for Soho Brasserie and are assured that the Brasserie will be excellently run. But a bar is not a restaurant. I therefore object to this Licence Variation on the grounds of Cumulative Impact, Public Safety and Public Nuisance.</p>			
Name:		Mr Steve Parish	
Address and/or Residents Association		Penthouse 6 Upper John St London	
Status:	Outstanding	In support or opposed:	Opposed
Received:	19 th December 2016		
<p>I object to this Licence Variation Application. The wish to serve alcohol without food is a wish to run a bar and should therefore be considered to be a separate licence application not a variation. The application mirrors similar applications for an element of bar use on restaurants which sought to use a new section of the Policy as justification. It has been confirmed that this section of the policy does not apply to these applications, and the correct policy under which the application should be considered is 2.5.3. Residents have spent time in the late summer discussing the proposals for Soho Brasserie and are assured that the Brasserie will be excellently run. But a bar is not a restaurant. I therefore object to this Licence Variation on the grounds of Cumulative Impact, Public Safety and Public Nuisance.</p>			

Name:		Gillian Nesbitt	
Address and/or Residents Association		Flat 1 41 Lexington Street London W1F 9AJ	
Status:	Outstanding	In support or opposed:	Support
Received:	12 th December 2016		
<p>We are a local neighbour in Soho and are writing in support of the application made by The Ivy Cafe. We have been to the premises, met the team and are very impressed by them. We also own a property nearby their Marylebone cafe and are well aware how hard they work to manage the streetscape (litter, noise etc) and take care of neighbours. Local residents love to go out to cafes such as this for a drink more often than dinner and we would be delighted if this was approved.</p>			
Name:		John Pickering	
Address and/or Residents Association		41 Lexington Street London W1F 9AJ	
Status:	Outstanding	In support or opposed:	Support
Received:	13 th December 2016		
<p>As the owner of two apartments at 41 Lexington St, I write to express my support for the licence application for the above restaurant. I understand the application relates to permission for 18 persons to be seated and drinking (but not eating) at the bar. Given the nature of the establishment, I surmise the application is prompted by the need for flexibility i.e. offering guests the chance for a drink without the necessity of a full meal. Equally, I imagine that guests might wish to have a drink at the bar before being seated to dine. Either way, as a neighbour, I am in favour of the application. My understanding, from a recent site visit, is that the proposed bar does not constitute a large-scale interior element (so the numbers of people seated there will be modest out of necessity). And, having met some of the operations team on that visit, I am assured they will take a diligent approach to the management of guests and bar service to 10pm.</p>			
Name:		Cory Sealey	
Address and/or Residents Association		48 Lexington Street London W1F 0LR	
Status:	Outstanding	In support or opposed:	Support
Received:	09 th December 2016		
<p>I am writing you to express my support for 16/13443/LIPV The license application submitted for 18 persons to have drinks sitting at the bar without the need for a full table meal is a refreshing alternative for my neighbourhood. As a W1f 0LR resident, I am consistently looking for an elegant and upscale place to grab a quick catch-up over drinks with friends and colleagues. Approving this application will provide a lovely option for me and my neighbours. Please do contact me if you have any questions.</p>			
Name:		Ken White	
Address and/or Residents Association		15, St. James's Residences Brewer Street Soho W1F 0RN	

Status:	Outstanding	In support or opposed:	Support
Received:	09 th December 2016		
<p>I wish to support the above licence application by the Ivy Soho Brasserie to have 18 persons permitted to have drinks sitting at the bar without the necessity of a full table meal – this permission to run until 10pm. I am a long term resident of Soho who supports sensitive, appropriate, regenerative redevelopment. In my opinion the Ivy Soho Brasserie is one such addition to the rich fabric of Soho.</p> <p>The new brasserie comprises a café lounge area, main restaurant dining area, private dining room and bar. The bar area takes up a small part of the overall space, and its primary function will remain a dining bar. However, the granting of this licence exception would allow flexibility to the brasserie and people wishing to be seated at the bar just to have a drink. This seems to me a small, yet important, concession that will allow the Ivy to function as a civilized addition to Soho.</p> <p>I have been to the original Ivy many times and found it to be professionally managed with experienced staff. In November I also attended a ‘Get to know the neighbours’ reception at the Ivy Soho Brasserie. At this I was able to see the yet unfinished layout of the brasserie. More importantly I was able to speak to and see how the management and staff conducted themselves – I was impressed by their professionalism and obvious experience. I am willing to attends any licensing hearing if necessary.</p>			

3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:	
Policy CIP1 applies:	<p>(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.</p> <p>(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.</p>
Policy HRS1 applies:	<p>(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.</p> <p>(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.</p>
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. Appendices

Appendix 1	Premises plans
Appendix 2	Applicant supporting documents: 2a. Ivy Soho Brasserie, Management Structure 2b. Meet and Greet Invite sent to nearby residents dated 2 nd November 2016 2c. Computer Generated Image of the bar at Ivy Soho Brasserie 2d. Emails of support from Beverley Churchill dated 17 th January 2017 and Michael Case dated 2 th January 2017 2e. Menus and Drinks List of Ivy Soho Brasserie 2f. The Ivy Collection Brochure 2g. The Ivy Market Grill, 1A Henrietta Street, Premises Licence.
Appendix 3	Premises history
Appendix 4	Proposed conditions
Appendix 5	Residential map and list of premises in the vicinity

Report author:	Mrs Sumeet K Anand-Patel Senior Licensing Officer	
Contact:	Telephone: 020 7641 2737 Email: sanandpatel@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		
1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	7 th January 2016
3	Amended Guidance issued under section 182 of the Licensing Act 2003	March 2015
4	Application Form	6 th December 2016
5	Plans	6 th December 2016
6	Mr Callingham Representation	15 th December 2016
7	Mrs Callingham Representation	15 th December 2016
8	Mr Dimoldenberg Representation	16 th December 2016
9	Cllr Roberts Representation	21 st December 2016
10	Mr Guerber Representation	16 th December 2016
11	Mr Nesbitt Representation	13 th December 2016
12	Mr Parish Representation	19 th December 2016
13	Mr Pickering Representation	14 th December 2016
14	Mr Sealey Representation	9 th December 2016
15	Mr White Representation	9 th December 2016

FIRE ALARM PANEL
Split box with fused isolator and DP key switch as installed for Fire Alarm Panel - Proposed fire alarm to be fully integrated into building system & zoned according to main panel, where applicable. To include both G.F.U. F.F.L. & Basement where applicable. All in accordance with current regulations.

LIGHTING SYSTEMS
The lighting system will be installed in accordance with BS 7671:1992 Requirements for Electrical Installations. Luminaires will be located in approx. positions indicated on the drawings. Lighting installation will achieve compliance with L2 The display lighting exceeding 15 lm/w and the general lighting exceeding 50 lm/w. A dimmer system will be installed to control the restaurant area lighting. Other lighting will be switched by a central light switch for public area lighting and locally for other rooms.

EMERGENCY LIGHTING SYSTEM
An independent self-contained non-maintained system, type XOA180, will be installed in accordance with BS 5266-1:2005, Emergency Lighting - Part 1 : Code of Practice for Emergency Lighting of premises other than cinemas and certain other specified premises for entertainment, and BS EN 50172 : 2004, BS 5266-8 : 2004 Lighting Applications - Emergency Lighting. Luminaires will be located in the approximate positions indicated on this drawing. All signs and notices will comply with BS 5499 : Part 1 - Fire Safety Notices and Graphic Symbols.

- ES22 Illuminated Sign-Fire Exit or Graphic Equivalent- 75mm Letters
- ES23 Area Covered by Emergency Lighting
- ES24 Dedicated Emergency Light Fitting

FIRE ALARM SYSTEM
A Fire Alarm system will be installed to BS 5839 : Part 1, 2002 Code of Practice for system design, installation, commissioning and maintenance, comprising of devices as indicated. The system category to be a L4 system.

- PA Panic Bolt
- SC Self Closer
- MR Magnetic Release Lock
- AD Area covered by automatic Heat Detectors
- SD Area covered by automatic Smoke Detectors
- FC Fire Alarm Call Point
- FA Fire Alarm Sounder
- CE Clear Escape Distance
- FP Fire Alarm Panel - Indicative Position

FIRE FIGHTING EQUIPMENT & SIGNS ():

- 9 Litre Water Fire Extinguisher
- 2 kg Carbon Dioxide fire Extinguisher (or Halon)
- 9 Litre Foam fire Extinguisher
- Fire Blanket in Container
- Sign: 'FIRE DOOR KEEP SHUT', 5mm letters (Both sides)
- Sign: 'FIRE DOOR KEEP LOCKED'
- Sign: 'FIRE ESCAPE KEEP CLEAR'
- Sign: 'FIRE EXIT' or graphic equivalent 75mm Letters
- Directional arrow to be provided with S22 Notice
- FIRE DOOR 1/2HR-INTUMESCENT STRIPS
- FIRE DOOR 1HR-INTUMESCENT STRIPS

ZONED IN ACCORDANCE WITH FIRE OFFICERS RECOMMENDATIONS AND FULLY COMPLIANT WITH CURRENT REGS

FIRE ALARM CIRCUIT SCHEDULE INTERFACE TO HVAC PANEL SPRINKLER SYSTEM NOT REQUIRED

ELECTRICAL CONTRACTOR TO LIAISE WITH M/C REGARDING POSSIBLE LINK UP WITH ALL OTHER AREAS OF THE FLOORS ABOVE - M/C TO CHECK WITH CLIENT REQUIREMENTS BY LANDLORD

BELL CIRCUIT 1 - LOCAL TO PANEL - GROUND FLOOR
BELL CIRCUIT 2 - N/A

Red line indicates demise of licensable activities.

REFER TO SEPARATE DRWG FOR EMERGENCY LIGHTING AND FIRE PROTECTION SCHEDULE - IF APPLICABLE TO THE SITE INDICATED ON PLAN!

ALL FIRE OFFICERS REQUIREMENTS WILL BE ADHERED TO ON COMPLETION OF ALL THE PROPOSED ALTERATIONS TO THE EXISTING LAYOUT AND INDEPENDENTLY CHECKED BY BUILDING CONTROL INSPECTORS FOR APPROVAL.

FIRE CURTAIN
FIRE CURTAIN LINKED TO FIRE ALARM SYSTEM. ALL TO COMPLY WITH CURRENT REGULATIONS. SPECIFICATION BY ELECTRICAL CONTRACTOR. MUST BE 1 HR MINIMUM.

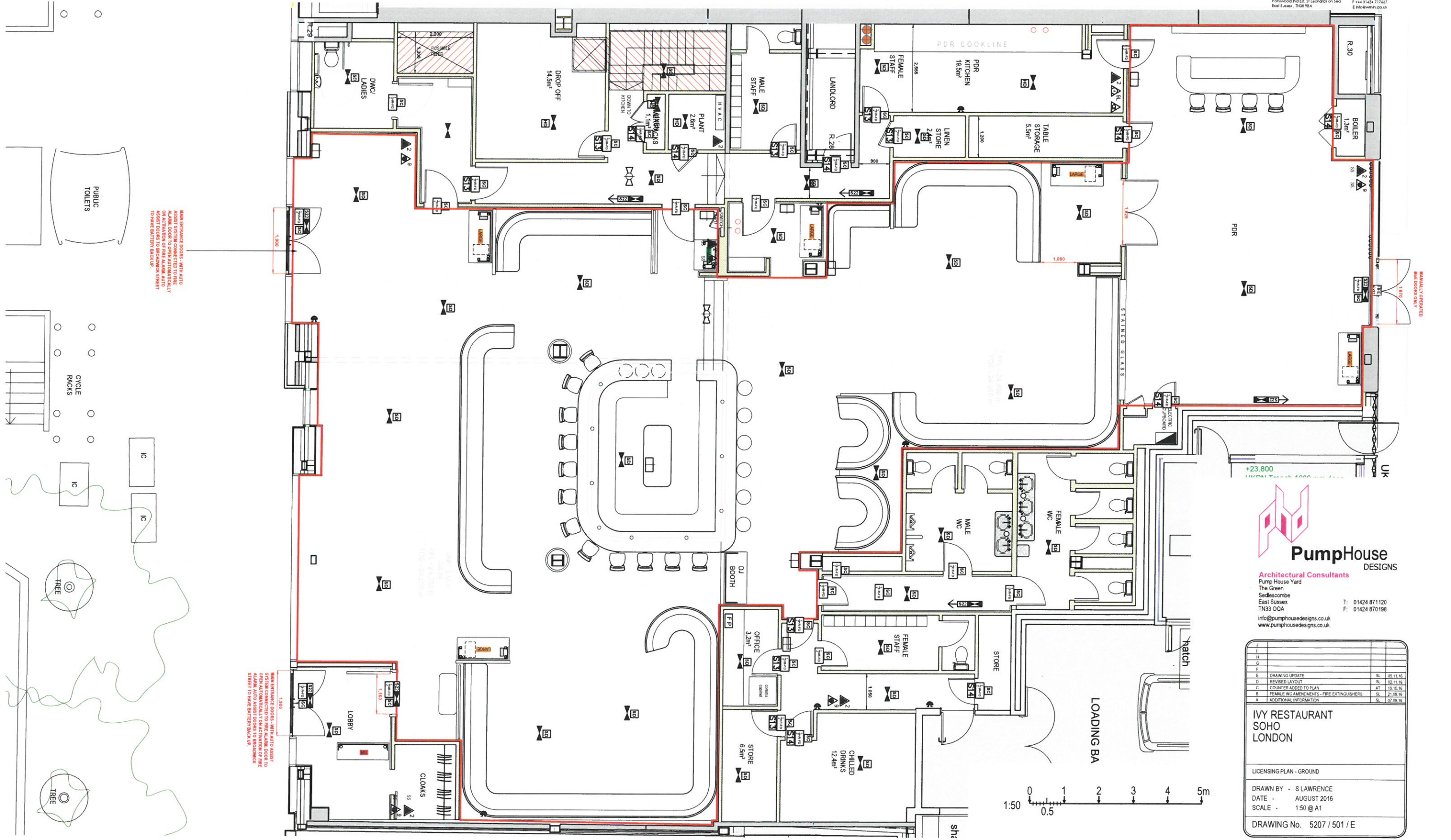
GENERAL NOTES

ALL DIMENSIONS TO BE CHECKED ON SITE PRIOR TO COMMENCEMENT OF WORKS - PLEASE REPORT ERRORS OR OMISSIONS TO THE ARCHITECT.

THIS DRAWING HAS BEEN PRODUCED FOR THE PURPOSES OF PLANNING AND BUILDING REGULATIONS APPROVALS ONLY AND IS NOT INTENDED TO BE A FULL WORKING DRAWING.

THIS DRAWING IS TO BE READ IN CONJUNCTION WITH ANY WRITTEN SPECIFICATIONS, SCHEDULES OF WORK AND STRUCTURAL ENGINEERS DETAILS AS APPROPRIATE.

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MAIN ENTRANCE DOORS - WITH AUTO ASSIST SYSTEM CONNECTED TO THE MAIN ALARM SYSTEM TO OPEN AUTOMATICALLY ON ALARM AUTO ASSIST DOORS TO BROADWICK STREET TO HAVE BATTERY BACK UP.

MAIN ENTRANCE DOORS - WITH AUTO ASSIST SYSTEM CONNECTED TO THE MAIN ALARM SYSTEM TO OPEN AUTOMATICALLY ON ALARM AUTO ASSIST DOORS TO BROADWICK STREET TO HAVE BATTERY BACK UP.

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PumpHouse DESIGNS
Architectural Consultants
Pump House Yard
The Green
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IVY RESTAURANT SOHO LONDON

LICENSING PLAN - GROUND

DRAWN BY - S LAWRENCE
DATE - AUGUST 2016
SCALE - 1:50 @ A1

DRAWING No. 5207 / 501 / E

FIRE ALARM PANEL
Split box with fused isolator and DP key switch as installed for Fire Alarm Panel - Proposed fire alarm to be fully integrated into building system & zoned according to main panel, where applicable. To include both G.FLU F.F.L & Basement where applicable. All in accordance with current regulations.

LIGHTING SYSTEMS
The lighting system will be installed in accordance with BS 7671:1992 Requirements for Electrical Installations. Luminares will be located in approx. positions indicated on the drawings.
Lighting installation will achieve compliance with L2 The display lighting exceeding 15 lm/w and the general lighting exceeding 50 lm/w.
A dimmer system will be installed to control the restaurant area lighting.
Other lighting will be switched by a central light switch for public area lighting and locally for other rooms.

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An independent self-contained non-maintained system, type XOA180, will be installed in accordance with BS 5266-1:2005, Emergency Lighting - Part 1: Code of Practice for Emergency Lighting of premises other than cinemas and certain other specified premises for entertainment, and BS EN 50172: 2004, BS 5266-8: 2004 Lighting Applications - Emergency Lighting. Luminares will be located in the approximate positions indicated on this drawing. All signs and notices will comply with BS 5499: Part 1 - Fire Safety Notices and Graphic Symbols.

Illuminated Sign-'Fire Exit' or Graphic Equivalent- 75mm Letters
 Area Covered by Emergency Lighting
 Dedicated Emergency Light Fitting

FIRE ALARM SYSTEM
A Fire Alarm system will be installed to BS 5839: Part 1, 2002 Code of Practice for system design, installation, commissioning and maintenance, comprising of devices as indicated. The system category to be a L4 system.

Panic Bolt
 Self Closer
 Magnetic Release Lock
 Area covered by automatic Heat Detectors
 Area covered by automatic Smoke Detectors
 Fire Alarm Call Point
 Fire Alarm Panel - Indicative Position
 Fire Alarm Sounder
 1060 CL Clear Escape Distance

FIRE FIGHTING EQUIPMENT & SIGNS ():

- 9 Litre Water Fire Extinguisher
- 2 kg Carbon Dioxide fire Extinguisher (or Halon)
- 9 Litre Foam fire Extinguisher
- Fire Blanket in Container
- Sign: 'FIRE DOOR KEEP SHUT', 5mm letters (Both sides)
- Sign: 'FIRE DOOR KEEP LOCKED'
- Sign: 'FIRE ESCAPE KEEP CLEAR'
- Sign: 'FIRE EXIT' or graphic equivalent 75mm Letters
- Directional arrow to be provided with S22 Notice
- FIRE DOOR 1HR-INTUMESCENT STRIPS
- FIRE DOOR 1HR-INTUMESCENT STRIPS

ZONED IN ACCORDANCE WITH FIRE OFFICERS RECOMMENDATIONS AND FULLY COMPLIANT WITH CURRENT REGS

FIRE ALARM CIRCUIT SCHEDULE INTERFACE TO HVAC PANEL
SPRINKLER SYSTEM NOT REQUIRED

ELECTRICAL CONTRACTOR TO LIAISE WITH M/C REGARDING POSSIBLE LINK UP WITH ALL OTHER AREAS OF THE FLOORS ABOVE - M/C TO CHECK WITH CLIENT REQUIREMENTS BY LANDLORD

BELL CIRCUIT 1 - LOCAL TO PANEL - GROUND FLOOR
BELL CIRCUIT 2 - N/A

Red line indicates demise of licensable activities.

REFER TO SEPARATE DRWG FOR EMERGENCY LIGHTING AND FIRE PROTECTION SCHEDULE - IF APPLICABLE TO THE SITE INDICATED ON PLAN

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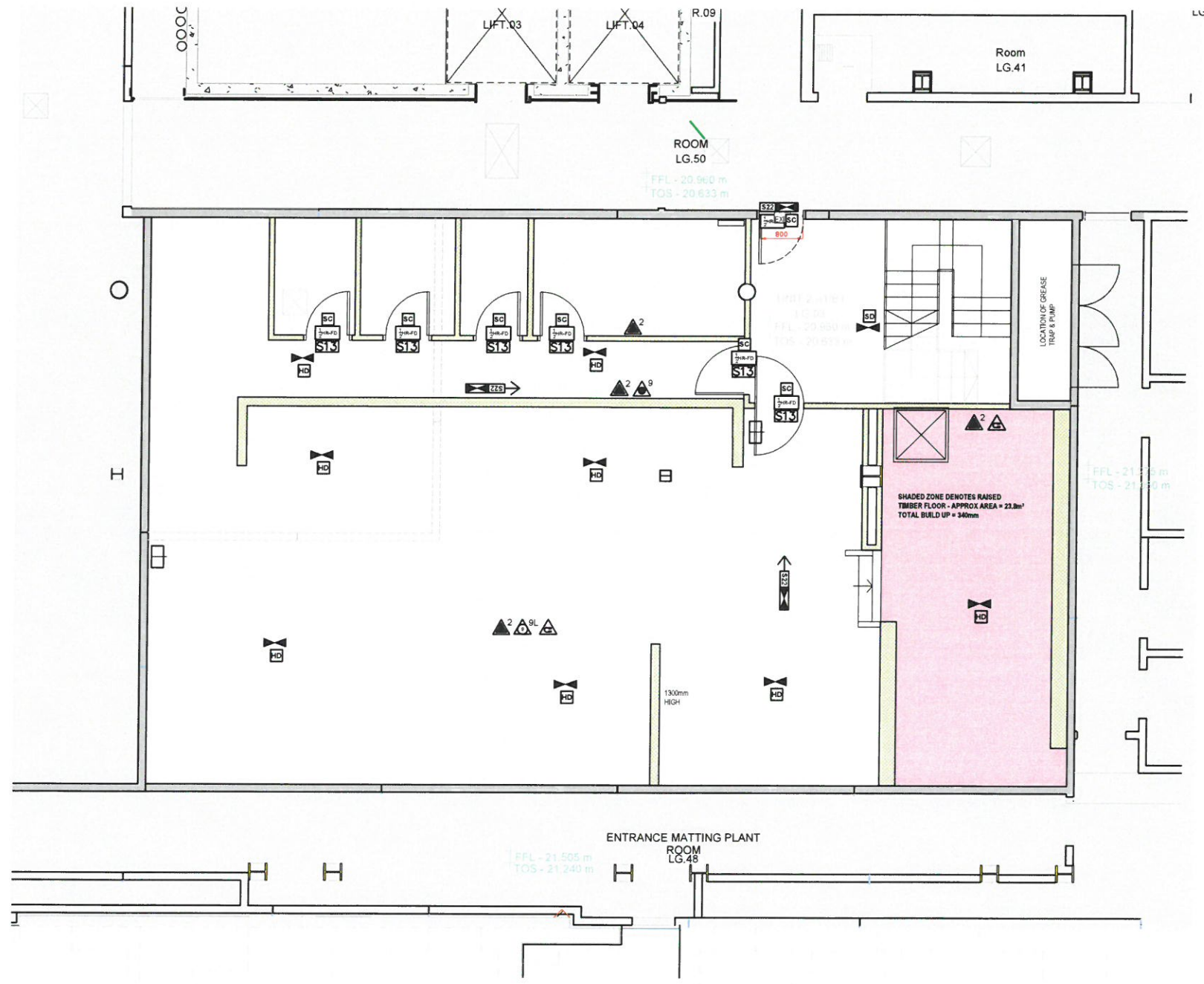
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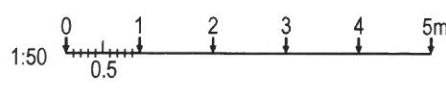
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BASEMENT PLAN
176m² / 1893ft²

AREAS - BF
A1 = 146m² / 1570ft²
EXTRA = 30m² / 322.8ft²
TOTAL = 176m² / 1893ft²



PumpHouse DESIGNS
Architectural Consultants
Pump House Yard
The Green
Sedlescombe
East Sussex
TN33 0QA
info@pumphousedesigns.co.uk
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T: 01424 871120
F: 01424 870198

J			
I			
H			
G			
F			
E			
D			
C			
B	FIRE EXTINGUISHERS UPDATED	SL	21.09.16
A	DRAWING UPDATES	SL	08.09.16

IVY RESTAURANT SOHO LONDON

LICENSING PLANS - BASEMENT

DRAWN BY - S LAWRENCE
DATE - AUGUST 2016
SCALE - 1:50 @ A1

DRAWING No. 5207 / 502 / B

Ivy Soho Brasserie

26-28 Broadwick Street, London, W1F 8JB

Management Structure

General Manager – Tomas Minkley

Tomas Minkley has worked for the premises licence holder and Ivy Collections Group in excess of a year. Tomas previously held the post of General Manager for Ivy Kensington Brasserie for a period of 8 months moving over to this site for the opening and as the appointed General Manager. Previously Tomas was the General Manager for the D&D London Restaurant Group for 5 years managing restaurants such as, 100 Wardour Street, Paternoster Chop House and The Avenue in St James.

Operations Director – Baton Berisha

Baton Berisha has been a Director of the Ivy Restaurant Group in excess of 2 years. Baton was previously the General Manager for Ivy Market Grill, Covent Garden, when it first opened. Baton has 17 years experience within the restaurant and bar industry, with 9 years at Senior Management level. He has previously been an Operations Director working with Gordon Ramsay, Heston Blumenthal and the D&D London Restaurant Group.

1 Assistant General Manager

1 Restaurant Manager

7 Assistant Restaurant Managers

1 Bar Manager

1 Reception Manager

There will be 40-50 members of staff on site at any one time.

There will be 4 Assistant Restaurant Managers on site at all times.

1 Senior Manager on site (this means the General Manager, Assistant General Manager or Restaurant Manager).

**THE IVY
COLLECTION**
SINCE 1917

Appendix 2b

«TITLE» «FIRST_NAME_» «LAST_NAME_»
«ADDRESS_1_»
«ADDRESS_2_»
«ADDRESS_3_»
«ADDRESS_4_»

2nd November 2016

Dear «TITLE»«FIRST_NAME_» «LAST_NAME_»,

The Ivy Soho Brasserie

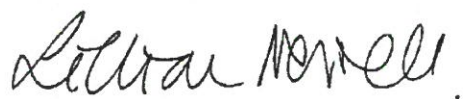
I would like to invite you to an informal drinks reception to be held at **The Ivy Soho Brasserie, 26-28 Broadwick Street W1F 8JB** on **Tuesday 22nd November 2016 between 5.00pm and 7.00pm.**

As we are soon to be neighbours our operations team and I would be pleased to meet you to update you on our future plans for the site, and answer any questions you might have about the new restaurant.

If you are able to attend please RSVP to my assistant Claire at claireb@rcaring.co.uk.

I do hope to meet you there. If you are unable to attend on this date but would like to meet at another time please be in touch with Claire at claireb@rcaring.co.uk or call 0207 692 2011.

Yours sincerely



Lilly Newell

Executive Director, Caprice Holdings

Appendix 2c



Kerry McGowan

From: Claire Beaumont <claireb@rcaring.co.uk>
Sent: 17 January 2017 17:15
To: Lisa Inzani
Subject: FW: Ivy Soho Brasserie, 26-28 Broadwick Street, London W1F 8JB (Licensing ref: 16/13443/LIPV/405690)

DOCID: 2145763351

FYI
Thanks
Claire

From: Beverley Churchill [<mailto:Beverley.Churchill@capitalandcounties.com>]
Sent: 17 January 2017 17:14
To: 'licensing@westminster.gov.uk' <licensing@westminster.gov.uk>; 'nnelson@westminster.gov.uk' <nnelson@westminster.gov.uk>
Cc: Andrew Hicks <Andrew.Hicks@capitalandcounties.com>; Christopher Denness <Chris.Denness@capitalandcounties.com>
Subject: Ivy Soho Brasserie, 26-28 Broadwick Street, London W1F 8JB (Licensing ref: 16/13443/LIPV/405690)

Dear Mr Nelson,

Ivy Soho Brasserie, 26-28 Broadwick Street, London W1F 8JB (Licensing ref: 16/13443/LIPV/405690)

I am writing to you in relation to the application by Ivy for the variation to premises licence to allow 18 persons only to drink at the bar area without food up until 22.00 hours.

I am the Creative Director of Capital & Counties Properties PLC, we own and manage circa one million sq ft of commercial real estate in Covent Garden and are the landlord of premises occupied by the applicant at Ivy Market Grill at 1 Henrietta Street Covent Garden. The licence at Ivy Market Grill allows for customers to drink only around the bar while the rest of the premises is run entirely as a restaurant which also has an external terrace.

I can confirm that these premises are run impeccably by the Ivy Collections Group and bearing in mind that there are residents directly above and in the very near vicinity of the premises, we have never been notified of any problems whatsoever from the premises.

The Ivy Market Grill is a well-run and welcoming restaurant for the entire Covent Garden residential community and of course attracts custom from persons who wish to have an aperitif at the bar prior to the theatre.

I am very happy to support this application, please do let me know if there is any other specific information I can help you with.

Kind regards,

Beverley



Anand-Patel, Sumeet: WCC

Subject: FW: Ivy Soho Brasserie, 26-28 Broadwick Street - Documents to be added to the Report and Agenda - 16/1343/LIPV

From: Michael Case [<mailto:michael.s.case@me.com>]

Sent: 25 January 2017 12:33

To: nnelson@westminster.gov.uk

Cc: licensing@westminster.gov.uk

Subject: Licensing Application 16/1343/LIPV/405690

Dear Mr Nelson

I'm writing in support of the above referenced licensing application at the Ivy Brasserie Soho. The request seems a reasonable one; I note that the condition would only run until 10pm and understand that the potential capacity of the restaurant in terms of dining covers is not being fully utilised.

Kind Regards
Michael Case

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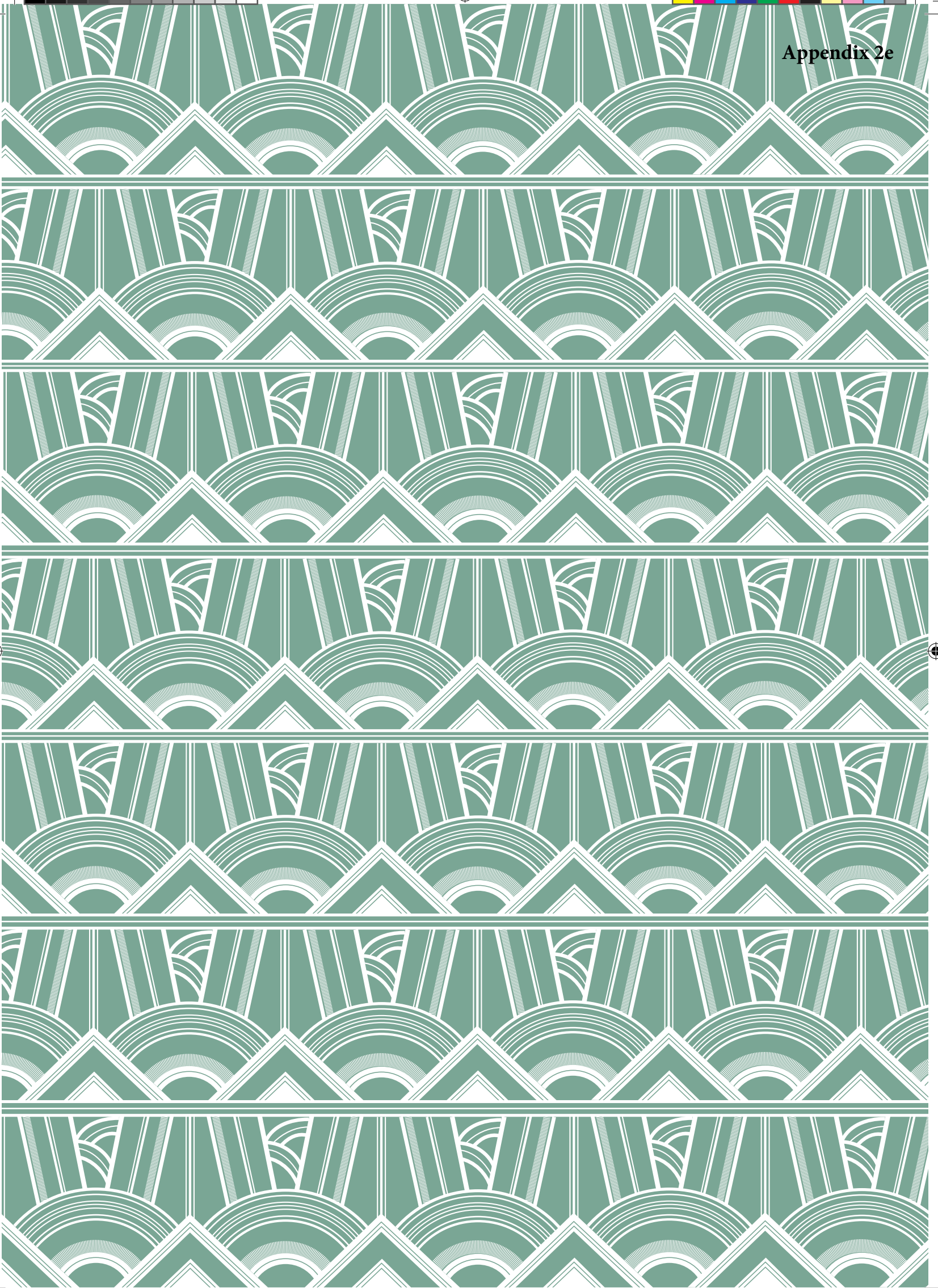
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Appendix 2e



BREAKFAST
Until 11:30AM

JUICES

Choice of fresh juices orange / apple / grapefruit / cranberry	3.95
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Power up <i>Wheatgrass, pineapple, papaya, orange</i>	4.95

COOLERS

Mixed berry smoothie <i>Strawberry, raspberry, blueberry, banana</i>	4.50
Peach & elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Homemade ginger beer <i>Freshly pressed ginger juice, lemon sugar & soda water</i>	4.75
Fresh lemonade <i>Sweetened blend of lemon & lime lengthened with soda</i>	3.50

PASTRIES & TOAST

Breakfast pastries <i>Mini pastries with butter and preserves</i>	4.75	Toast and preserves <i>Choice of white, granary or gluten free</i>	3.25	Toasted crumpets <i>Served with Marmite, mustard and parsley butter</i>	3.25
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FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans

Served with a choice of white, granary or gluten free toast

13.50

GARDEN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of white, granary or gluten free toast

12.50

EGGS

Eggs Benedict <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress</i>	8.50	Avocado and spinach Benedict <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame</i>	7.95
Eggs Royale <i>Smoked salmon, two poached hen's eggs, toasted English muffins with hollandaise sauce and watercress</i>	9.25	Folded ham and cheese omelette <i>Honey baked ham, Keen's cheddar with rocket and grilled tomato</i>	8.95
Scrambled eggs and smoked salmon <i>Scrambled hen's eggs, oak smoked salmon</i>	9.75	Avocado, tomato and sesame <i>Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing</i>	8.25
Two hen's eggs <i>Scrambled, poached or fried with granary toast</i>	6.95		

LIGHT & HEALTHY

Crushed Avocado on gluten free toast <i>Avocado, lime and coriander with sunflower, pumpkin, linseed and pomegranate on dark caraway toast</i>	7.25	Oak smoked salmon <i>Smoked salmon, black pepper and lemon with granary toast</i>	9.50
Kippers <i>Mallaig kipper with parsley butter</i>	8.50	Yoghurt and berries <i>Live organic yoghurt with seasonal berries, Manuka honey, bee pollen and flax seeds</i>	6.25
Caramelised Ruby grapefruit <i>Pink Ruby grapefruit caramelised with demerara sugar</i>	4.25	Baked honey and maple granola <i>Dried apple, apricots and cranberries with almond milk</i>	4.75

TEA

Ivy 1917 breakfast blend <i>Intense & rich</i>	3.75	Sencha, Jasmine pearls	4.50
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75	Fresh mint, Camomile, Peppermint, Verbena	3.50
Ceylon, Earl Grey, Darjeeling	3.75	Rosebud, Oolong	5.75

COFFEE

Pot of coffee & cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Hot chocolate – milk / mint / white	4.25
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00

SOFT DRINKS

Fever-Tree soft drinks, Coca-cola, Diet-coke	2.75
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

*A discretionary optional service charge of 12.5% will be added to your bill
Please notify your waiter of any food allergies or intolerances when ordering*



THIRST QUENCHERS

Soho Brasserie bloody Mary <i>Soho Brasserie spice mix, vodka, tomato juice</i>	8.50
Ivy G&T <i>Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic</i>	8.75
Winter pear Bellini <i>Fresh Williams pear simply blitzed & topped with Prosecco</i>	9.00
Ivy League spritz <i>Seasonal steam juice, Prosecco, pink grapefruit oils & home-made vanilla syrup</i>	9.75

SPARKLING

125ml

Soranzo, Prosecco Superiore, Veneto, Italy	6.00
The Ivy Collection Champagne, Montoy, Champagne, France	9.50
Ruinart, R, Champagne, France	13.50
Ruinart, Rosé, Champagne, France	15.95

COOLERS & JUICES

Peach & elderflower iced tea <i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	4.50
Mixed berry smoothie <i>Strawberry, raspberry, blueberry, banana</i>	4.50
Green juice <i>Avocado, mint, celery, spinach, apple, parsley</i>	4.00
Beet it <i>Beetroot, carrot, apple juice</i>	4.00
Power up <i>Pineapple, orange, wheatgrass, papaya</i>	4.95
Fresh lemonade <i>Sweetened blend of lemon & lime lengthened with soda</i>	3.50
Home made ginger beer <i>Freshly pressed ginger juice, lemon, sugar & soda water</i>	4.75

TEA & COFFEE

Ivy 1917 breakfast blend, Earl Grey,	3.75
Ivy afternoon tea blend, Ceylon, Darjeeling	
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75
Pot of coffee & cream	3.75
Hot chocolate <i>Milk / mint / white</i>	4.25
Cappucino, Latte, Americano,	3.25
Flat white, Espresso, Macchiato	
Vanilla Shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Espresso Martini <i>Vodka shaken with freshly pulled coffee & espresso liqueur</i>	9.00

BREAKFAST

Until 11:30AM

Served Daily

SET MENU

11:30AM - 6PM

Monday - Friday

Two courses 16.50 Three courses 21

Please ask your server for the menu



Spiced green olives 3.50 <i>Gordal olives with chilli, coriander and lemon</i>
Salted smoked almonds 3.25 <i>Smoked and lightly spiced with Cornish salt</i>

Salt crusted sourdough bread <i>With salted butter</i>	3.95
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Zucchini fritti 5.75 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>
Truffle arancini 5.50 <i>Fried Arborio rice balls with truffle and Parmesan</i>

STARTERS

Seasonal soup <i>Creamy white onion soup with crispy sage and cheese straw</i>	5.50
Tuna carpaccio <i>Raw yellowfin tuna with spiced avocado, lime crème fraîche and coriander shoots</i>	8.95
Crispy duck salad <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger</i>	7.95
Smoked salmon and crab <i>Oak smoked salmon with crab and dill cream, granary toast</i>	11.50
Prawn cocktail <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	9.75

Chicken liver parfait <i>Caramelised hazelnut, pear and stem ginger compote, toasted ciabatta</i>	6.75
Goats curd salad <i>Shaved apple, cranberries, toasted hazelnuts and Belgian endive salad</i>	6.50
Oak smoked salmon <i>Smoked salmon, black pepper and lemon with granary toast</i>	9.50
Mozzarella di bufala and clementine <i>Clementine with toasted pine nuts, pesto and purple baby basil</i>	8.95
Steak tartare with Laphroaig <i>Barrel smoked beef striploin with Tabasco dressing, cornichon, shallot, parsley, egg yolk and toasted granary</i>	9.25

Eggs Benedict and chips <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>	11.50
Eggs Royale and chips <i>Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips</i>	12.25
Avocado and spinach Benedict, chips <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips</i>	10.95

Steak sandwich "French dip" <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i>	13.50
HLT <i>Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise</i>	9.75

MAINS

Roast Banham half chicken <i>Lemon and thyme butter, thick cut chips</i>	14.75
Steak, egg & chips <i>Thinly beaten rump steak, thick cut chips and two fried hen's eggs</i>	14.50
Chicken Milanese <i>Brioche crumbed chicken Milanese with fried hen's egg and black truffle mayonnaise</i>	15.75
The Ivy Soho hamburger 14.25 <i>Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips</i>	
<i>Add West Country Cheddar 1.50</i>	
Steak tartare with Laphroaig 19.50 <i>Barrel smoked beef striploin with Tabasco dressing, cornichon, shallot, parsley, egg yolk and thick cut chips</i>	
Fillet 7oz/200g 29.50 <i>Prime centre cut grass fed English</i>	
Côte de Boeuf 12oz/340g 27.95 <i>Dry aged British rib eye (on the bone)</i>	
Grilled chicken salad 13.50 <i>Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing</i>	

The Ivy Soho shepherd's pie 13.50 <i>Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i>
Salmon and smoked haddock fish cake 13.50 <i>Creamed kale and spinach, soft poached hen's egg, hollandaise sauce</i>
Simply grilled fish MP <i>Sourced daily</i>
Roasted butternut squash with grains 12.50 <i>Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled feta, harissa yoghurt and coriander dressing</i>

Mussels & chips <i>Mussels with leek, cider, bacon and thick cut chips</i>	13.50
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Roast salmon fillet <i>Chopped winter greens with smoked almonds, soft herb sauce and lemon</i>	15.95
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Fish & chips <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	14.50
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SIDES & SAUCES

Crispy root vegetables, crushed black pepper and parsley gremolata	3.75	Thick cut chips	3.50	Wild mushroom and marjoram sauce	2.75
Creamed kale and spinach, toasted pine nuts and Gran Moravia	3.95	Tenderstem broccoli, lemon oil and sea salt	3.75	Green peppercorn sauce	2.75
Peas, sugar snaps and baby shoots	3.25	Green beans and roasted almonds	3.75	Béarnaise sauce	2.75
Sliced San Marzano tomato, basil salad and Pedro Ximenez	3.50	Truffle and Parmesan chips	4.50	Red wine and rosemary sauce	2.75
		Herbed green salad	3.25	Hollandaise sauce	2.75
		Olive oil mashed potato	3.50		

DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Lemon meringue Alaska <i>Baked meringue with lemon ice cream, lemon curd sauce and baby basil</i>	7.25
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	7.95
Cherry ice cream sundae <i>Kirsch marinated cherries, pistachio nuts, baked meringue and shortbread</i>	7.50
Chocolate bombe <i>Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.50
Dairy free coconut panna cotta <i>Set coconut cream with chilli infused shaved pineapple</i>	6.95
Flourless cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.25
Ice creams and sorbets <i>Selection of dairy ice creams and fresh fruit sorbets</i>	5.25
Frozen berries <i>Mixed berries with yoghurt sorbet, warm white chocolate sauce</i>	6.95
Selection of three cheeses <i>Truffled unpasteurised Camembert, Beauvale blue, Quicke's farmhouse cheddar, olive bread, chutney and rye crackers</i>	9.95
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

3PM - 5PM

CREAM TEA

8.75

Freshly baked fruited scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA

19.75

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill sandwich finger
Smoked salmon on gluten free dark rye with cream cheese and chives

SWEET

Warm fruited scone with Cornish clotted cream and strawberry preserve
Raspberry cheesecake
Chocolate & salted caramel mousse
Lemon & lime profiterole
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA

27.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

A discretionary optional service charge of 12.5% will be added to your bill
Please notify your waiter of any food allergies or intolerances when ordering

SPARKLING

125ml

- Soranzo, Prosecco Superiore, Veneto, Italy 6.00
- The Ivy Collection Champagne, Montoy, Champagne, France 9.50
- Ruinart, R, Champagne, France 13.50
- Ruinart, Rosé, Champagne, France 15.95

THIRST QUENCHERS

- Ivy G&T 8.75
Beefeater gin, cucumber & lime with Fever-Tree Mediterranean tonic
- Winter pear Bellini 9.00
Fresh Williams pear simply blitzed & topped with Prosecco
- Ivy League spritz 9.75
Seasonal steam juice, Prosecco, pink grapefruit oils & home-made vanilla syrup

COCKTAILS

- Romantic era flute 10.25
In honour of Sir William Blake, the most famous resident of Broadwick Street, born here in 1757, with Briottet rose liqueur, Sipsmith sloe gin and hibiscus topped with Champagne
- Frozé hurricane 8.00
Rosé wine, frozen, topped with a home-made pomegranate syrup
- Sparkling Negroni rocks 9.75
A carbonated version of the original with Beefeater gin, Campari, Aperol, The Ivy Soho Brasserie sweet vermouth blend & orange oils
- White geisha coupe 8.50
Fresh lychees blitzed with home made rose bud infusion, Choya sake & Wyborowa vodka
- Aphrodite flute 10.50
Dressed in gold & with a heart of frozen cranberry, Beefeater gin, fresh pink grapefruit juice & home-made pomegranate syrup topped with Prosecco
- Illuminated Ivy rocks 9.50
A brilliant green glow complements Wyborowa vodka, home-made sake syrup & yuzu juice

COOLERS & JUICES

- Peach & elderflower iced tea 4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends
- Mixed berry smoothie 4.50
Strawberry, raspberry, blueberry, banana
- Green juice 4.00
Avocado, mint, celery, spinach, apple, parsley
- Beet it Beetroot, carrot, apple juice 4.00
- Power up Pineapple, orange, wheatgrass, papaya 4.95
- Fresh lemonade 3.50
Sweetened blend of lemon & lime lengthened with soda
- Home made ginger beer 4.75
Freshly pressed ginger juice, lemon, sugar & soda water

BREAKFAST

Until 11:30AM

Served Daily

BRUNCH

From 11:30AM

Saturday & Sunday

SET MENU

11:30AM - 6PM

Monday - Friday

Two courses 16.50 Three courses 21

Please ask your server for the menu

A discretionary optional service charge of 12.5% will be added to your bill Please notify your waiter of any food allergies or intolerances when ordering

Spiced green olives 3.50

Gordal olives with chilli, coriander and lemon

Salted smoked almonds 3.25

Smoked and lightly spiced with Cornish salt



Salt crusted sourdough bread

With salted butter
3.95

Zucchini fritti 5.75

Crispy courgette fries with lemon, chilli and mint yoghurt

Truffle arancini 5.50

Fried Arborio rice balls with truffle and Parmesan

STARTERS

- Seasonal soup 5.50
Creamy white onion soup with crispy sage and cheese straw
- Wild mushrooms on toasted brioche 7.95
Mixed sautéed mushrooms in a cream sauce with grated truffle and Gran Moravia
- Prawn cocktail 9.75
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce
- Goats curd salad 6.50
Shaved apple, cranberries, toasted hazelnuts and Belgian endive salad
- Chicken liver parfait 6.75
Caramelised hazelnut, pear and stem ginger compote, toasted ciabatta

- Crispy duck salad 7.95
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger
- Steak tartare with Laphroaig 9.25
Barrel smoked beef striploin with Tabasco dressing, cornichon, shallot, parsley, egg yolk and toasted granary
- Raw market salad 6.75
Thinly shaved market vegetables with avocado houmous, Manuka honey and wholegrain mustard dressing
- Atlantic sea scallops 11.95
Truffled potato purée with crisp Jerusalem artichokes, baby borage leaves and cep mousse

- Tuna carpaccio 8.95
Raw yellowfin tuna with spiced avocado, lime crème fraîche and coriander shoots
- Oak smoked salmon 9.50
Smoked salmon, black pepper and lemon with granary toast
- Tempura prawns 9.95
Crunchy fried prawns with green papaya, cucumber, edamame and a matcha tea sauce
- Mozzarella di bufala and clementine 8.95
Clementine with toasted pine nuts, pesto and purple baby basil
- Smoked salmon and crab 11.50
Oak smoked salmon with crab and dill cream, granary toast

FISH & SEAFOOD

- Fish & chips 14.50
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

- Roast salmon fillet 15.95
Chopped winter greens with smoked almonds, soft herb sauce and lemon

- Salmon and smoked haddock fish cake 13.50
Creamed kale and spinach, soft poached hen's egg, hollandaise sauce

- Line caught swordfish 15.50
Red pepper with olive, chimichurri, toasted fregola, lemon and baby basil

- Grilled whole lobster 34.00
Parsley and garlic butter served with thick cut chips

- Mussels & chips 13.50
Mussels with leek, cider, bacon and thick cut chips

- Simply grilled fish MP 14.50
Sourced daily

- Steak, egg & chips 14.50
Thinly beaten rump steak, thick cut chips and two fried hen's eggs
- Steak tartare with Laphroaig 19.50
Barrel smoked beef striploin with Tabasco dressing, cornichon, shallot, parsley, egg yolk and thick cut chips

- Sirloin 10oz/280g 23.50
Flavourful mature grass fed English
- Fillet 7oz/200g 29.50
Prime centre cut grass fed English
- Côte de Boeuf 12oz/340g 27.95
Dry aged British rib eye (on the bone)

- Market special MP 34.00
Sourced daily

SAUCES

- Green peppercorn Hollandaise 14.75
- Béarnaise Red wine and rosemary 15.75
- Wild mushroom and marjoram 2.75

- Chicken Milanese 15.75
Brioche crumbed chicken Milanese with fried hen's egg and black truffle mayonnaise

- Grilled chicken salad 13.50
Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing

- Roast Banham half chicken 14.75
Lemon and thyme butter, thick cut chips

- Aromatic duck curry 14.75
Fragrant coconut duck curry with lemongrass, lime, chilli, roasted cashews and steamed jasmine rice
- Slow roasted lamb shoulder 16.25
Creamed potato, roasted root vegetables, mustard, parsley and shallot crust with a garlic and rosemary sauce

- The Ivy Soho shepherd's pie 13.50
Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash
- The Ivy Soho hamburger 14.25
Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips
- Add West Country Cheddar 1.50

VEGETABLE

- Dukka spiced aubergine and sweet potato 13.95
Jewelled freekeh grains, toasted almonds, labneh yoghurt and Moroccan sauce
- Roasted butternut squash with grains 12.50
Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled feta, harissa yoghurt and coriander dressing

SIDES

- Crispy root vegetables, crushed black pepper and parsley gremolata 3.75
- Creamed kale and spinach, Gran Moravia and toasted pine nuts 3.95
- Peas, sugar snaps and baby shoots 3.25

- Thick cut chips 3.50
- Green beans and roasted almonds 3.75
- Truffle and Parmesan chips 4.50
- Tenderstem broccoli, lemon oil and sea salt 3.75

- Herbed green salad 3.25
- Olive oil mashed potato 3.50
- Sliced San Marzano tomato, Pedro Ximenez and basil salad 3.50

SANDWICHES

11:30AM - 5PM

- HLT 9.75
Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise
- The Ivy Soho hamburger 14.25
Chargrilled in a potato bun with mayonnaise, bloody Mary ketchup and thick cut chips
- Add West Country Cheddar 1.50
- Smoked salmon and crab open sandwich 11.95
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress
- Steak sandwich "French dip" 13.95
Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips



CREAM TEA

8.75

Freshly baked fruited scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

AFTERNOON TEA

19.75

SAVOURIES

- Truffled chicken brioche roll
- Marinated cucumber and dill sandwich finger
- Smoked salmon on gluten free dark rye with cream cheese and chives

SWEET

- Warm fruited scone with Cornish clotted cream and strawberry preserve
- Raspberry cheesecake
- Chocolate & salted caramel mousse
- Lemon & lime profiterole
Includes a choice of teas, infusions or coffees

CHAMPAGNE AFTERNOON TEA

27.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

- Flourless cappuccino cake 7.75
Warm chocolate cake, milk mousse and coffee sauce
- Apple tart fine 7.95
Baked apple tart with vanilla ice cream and Calvados flambé
- Crème brûlée 6.75
Classic set vanilla custard with a caramelised sugar crust
- Chocolate bombe 8.50
Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce
- Cherry ice cream sundae 7.95
Kirsch marinated cherries, pistachio nuts, baked meringue and shortbread
- Ice creams and sorbets 6.00
Selection of dairy ice creams and fresh fruit sorbets
- Mini chocolate truffles 3.50
With a liquid salted caramel centre



DESSERTS

Crème brûlée	6.50
<i>Classic set vanilla custard with a caramelised sugar crust</i>	
Lemon meringue Alaska	7.25
<i>Baked meringue with lemon ice cream, lemon curd sauce and baby basil</i>	
Apple tart fine	7.95
<i>Baked apple tart with vanilla ice cream and Calvados flambé</i>	
Dairy free coconut panna cotta	6.95
<i>Set coconut cream with chilli infused shaved pineapple</i>	
Chocolate bombe	8.50
<i>Melting chocolate bombe with milk foam, vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	
Cherry ice cream sundae	7.50
<i>Kirsch marinated cherries, pistachio nuts, baked meringue and shortbread</i>	
Flourless cappuccino cake	7.25
<i>Warm chocolate cake, milk mousse and coffee sauce</i>	
Frozen berries	6.95
<i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	
Selection of three cheeses	9.95
<i>Truffled unpasteurised Camembert, Beauvale blue, Quicke's farmhouse cheddar, olive bread, chutney and rye crackers</i>	
Ice creams and sorbets	5.25
<i>Selection of dairy ice creams and fresh fruit sorbets</i>	
Mini chocolate truffles	3.50
<i>With a liquid salted caramel centre</i>	

*A discretionary optional service charge of 12.5% will be added to your bill
Please notify your waiter of any food allergies or intolerances when ordering*





TEA

Ivy 1917 breakfast blend, Ivy afternoon tea blend, Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

COFFEE

Pot of coffee & cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Hot chocolate – milk/mint/white	4.25
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.00
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

Free Love coupe **8.75**

A mix of Expre Tosolini espresso liqueur, Havana Especial rum, amaretto Saliza & Baileys, lengthened with cream & milk

Barrel Aged Old Fashioned rocks **10.25**

Barrel aged Bulleit bourbon, cane sugar, Angostura & orange bitters finished with orange oils

Dick's Drink coupe **9.00**

A homage to the late Soho based bartender Dick Bradsell and his creation the Espresso Martini. Home made vanilla vodka, Expre Tosolini espresso liqueur & freshly pulled espresso

COGNAC, ARMAGNAC & CALVADOS

Remy Martin mature cask finish	9.50
Ragnaud Sabourin No. 10 VSOP	14.50
Ragnaud Sabourin No. 35 Fontvielle	30.00
Clos Martin VSOP 8 year Folle Blanche	9.25
Domaine Boingneres 2001 Folle Blanche	21.00
Dupont VSOP pays d'Auge	10.50
Camut 12 year pays d'Auge	18.00

SWEET WINES

	100ml	Bottle
Moscato d'Asti, Cascinetta Vietti, <i>Piemonte, Italy, 2015</i>	6.50	24 37.5cl
Jurancon Doux, Domaine Cauhape, <i>Symphonie de Novembre, France, 2014</i>	7.00	26 37.5cl
Warre's LBV Port, <i>Douro, Portugal, 2010</i>	7.00	45 75cl
10yr Tawny Port, Quinta do Vallado, <i>Douro, Portugal, NV</i>	8.00	40 50cl
Royal Tokaji, Gold Label, <i>Tokaji, Hungary, 2011</i>	16.00	80 50cl





THE IVY
SOHO BRASSERIE

AFTERNOON TEA

3PM – 5PM *Daily*

CREAM TEA

8.75

Freshly baked fruited scones,
clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees



AFTERNOON TEA

19.75

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill sandwich finger
Smoked salmon on gluten free dark rye
with cream cheese and chives

SWEET

Warm fruited scone with Cornish clotted cream
and strawberry preserve
Raspberry cheesecake
Chocolate & salted caramel mousse
Lemon & lime profiterole

Includes a choice of teas, infusions or coffees



CHAMPAGNE AFTERNOON TEA

27.50

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees





BREAKFAST

Until 11:30AM

PASTRIES & TOAST

Breakfast pastries	4.75	Toasted crumpets	3.25
<i>Mini pastries with butter and preserves</i>		<i>Served with Marmite, mustard and parsley butter</i>	
Toast and preserves	3.25		
<i>Choice of white, granary or gluten free</i>			

FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans

Served with a choice of white, granary or gluten free toast

13.50

GARDEN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of white, granary or gluten free toast

12.50

EGGS

Eggs Benedict	8.50	Avocado and spinach Benedict	7.95
<i>Pulled honey roast ham, toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress</i>		<i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame</i>	
Eggs Royale	9.25	Folded ham and cheese omelette	8.95
<i>Smoked salmon, two poached hen's eggs, toasted English muffins with hollandaise sauce and watercress</i>		<i>Honey baked ham, Wookey Hole Cheddar with watercress and grilled tomato</i>	
Scrambled eggs and smoked salmon	9.75	Avocado, tomato and sesame	8.25
<i>Scrambled hen's eggs, oak smoked salmon</i>		<i>Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing</i>	
Two hen's eggs	6.95		
<i>Scrambled, poached or fried with granary toast</i>			

LIGHT & HEALTHY

Crushed avocado on gluten free toast	7.25	Oak smoked salmon	9.50
<i>Avocado, lime and coriander with sunflower, pumpkin, linseed and pomegranate on dark caraway toast</i>		<i>Smoked salmon, black pepper and lemon with granary toast</i>	
Caramelised ruby grapefruit	4.25	Yoghurt and berries	6.25
<i>Pink ruby grapefruit caramelised with demerara sugar</i>		<i>Live organic yoghurt with seasonal berries, Manuka honey, bee pollen and flax seeds</i>	
Kippers	8.50	Baked honey and maple granola	4.75
<i>Mallaig kipper with parsley butter</i>		<i>Dried apple, apricots and cranberries with almond milk</i>	

*A discretionary optional service charge of 12.5% will be added to your bill
Please notify your waiter of any food allergies or intolerances when ordering*





JUICES

Choice of fresh juices	3.95
Orange, apple, grapefruit, cranberry	
Green juice	4.00
<i>Avocado, celery, apple, citrus, watercress, mint</i>	
Beet it	4.00
<i>Beetroot, carrot, apple juice</i>	
Power up	4.95
<i>Wheatgrass, pineapple, papaya, orange</i>	

COOLERS

Mixed berry smoothie	4.50
<i>Strawberry, raspberry, blueberry, banana</i>	
Peach & elderflower iced tea	4.50
<i>Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends</i>	
Homemade ginger beer	4.75
<i>Freshly pressed ginger juice, lemon sugar & soda water</i>	
Fresh lemonade	3.50
<i>Sweetened blend of lemon & lime lengthened with soda</i>	

TEA

Ivy 1917 breakfast blend <i>Intense & rich</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

COFFEE

Pot of coffee & cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Hot chocolate – milk / mint / white	4.25
Vanilla shakerato	4.00
<i>Espresso shaken with ice, served in a martini glass</i>	

SOFT DRINKS

Fever-Tree soft drinks, Coca-cola, Diet-coke	2.75
Acqua Panna still mineral water 750ml	3.50
San Pellegrino sparkling mineral water 750ml	3.50

BRUNCH

From 11:30AM
Saturday & Sunday



SET MENU
11:30AM – 6PM
Monday to Friday

Two courses 16.50 Three courses 21

Please ask your waiter for the menu

3PM – 5PM

Daily

CREAM TEA
8.75

AFTERNOON TEA
19.75

CHAMPAGNE TEA
27.50





AFTERNOON
From
11:30AM- 5PM

SAVOURY

<p>HLT 9.75 <i>Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise</i></p> <p>The Ivy Soho hamburger 14.25 <i>Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips</i> <i>Add West Country Cheddar 1.50</i></p> <p>Smoked salmon and crab open sandwich 11.95 <i>Smoked salmon and crab with crushed avocado, grapefruit and baby watercress</i></p> <p>The Ivy Soho shepherd's pie 13.50 <i>Slow braised lamb shoulder with beef and Wookey Hole Cheddar potato mash</i></p>	<p>Steak sandwich "French dip" 13.50 <i>Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips</i></p> <p>Salmon and smoked haddock fish cake 13.75 <i>Creamed kale and spinach, soft poached hen's egg and hollandaise sauce</i></p> <p>Grilled chicken salad 13.50 <i>Quinoa salad with avocado and kholrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing</i></p> <p>Selection of three cheeses 9.95 <i>Truffled unpasteurised Camembert, Beauvale blue, Quicke's farmhouse cheddar, olive bread, chutney and rye crackers</i></p>
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SWEETS

Apple tart fine
Baked apple tart with vanilla ice cream and Calvados flambé
7.95

Crème brûlée
Classic set vanilla custard with a caramelised sugar crust
6.50

Mini chocolate truffles
With a liquid salted caramel centre
3.50

Chocolate bombe
Melting chocolate bombe with milk foam, vanilla ice cream, honeycomb and hot salted caramel sauce
8.50

Cherry ice cream sundae
Kirsch marinated cherries, pistachio nuts, baked meringue and shortbread
7.50

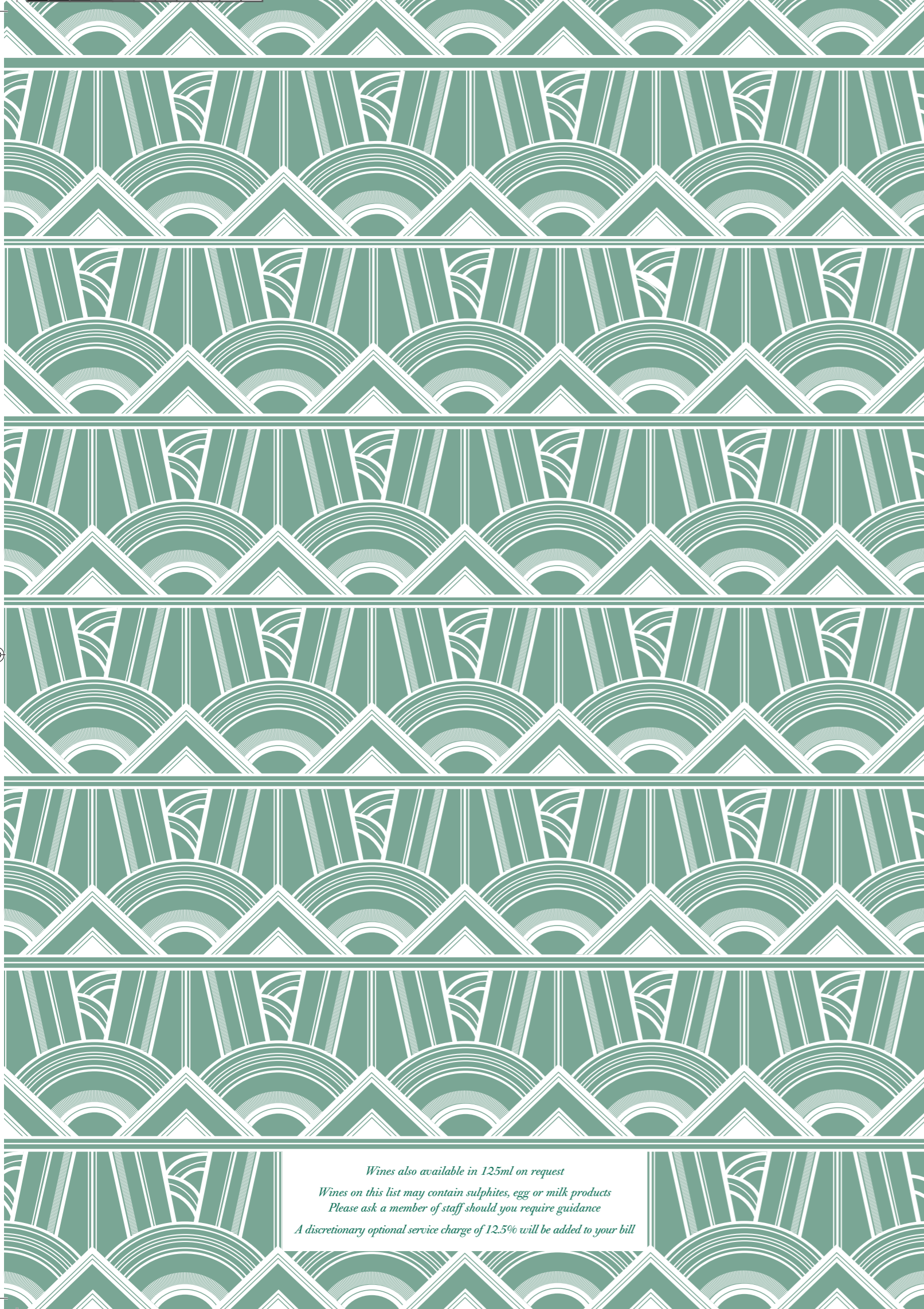
Flourless cappuccino cake
Warm chocolate cake, milk mousse and coffee sauce
7.25

Dairy free coconut panna cotta
Set coconut cream with chilli infused shaved pineapple
6.95

Frozen berries
Mixed berries with yoghurt sorbet and warm white chocolate sauce
6.95

Ice creams and sorbets
Selection of dairy ice creams and fresh fruit sorbets
6.00





THE IVY
SOHO BRASSERIE

Wines also available in 125ml on request
Wines on this list may contain sulphites, egg or milk products
Please ask a member of staff should you require guidance
A discretionary optional service charge of 12.5% will be added to your bill

TRADITIONAL METHOD & SPARKLING

	Vintage	Bottle 75cl	Glass 125ml
Soranzo, Prosecco Superiore, Valdobbiadene, <i>Veneto, Italy</i>	NV	34	6
Crede, Prosecco Superiore, Bisol, Valdobbiadene, <i>Veneto, Italy</i>	2015	42	
The Ivy Collection Champagne, Montoy, <i>Champagne, France</i>	NV	55	9.5
Nyetimber, Classic Cuvee, <i>West Sussex, England</i>	NV	73	
Laurent-Perrier, <i>Champagne, France</i>	NV	75	
Ruinart, R, <i>Champagne, France</i>	NV	80	13.5
Ruinart, Rosé, <i>Champagne, France</i>	NV	95	15.95
Ruinart, Blanc de Blancs, <i>Champagne, France</i>	NV	120	
Laurent-Perrier, Cuvee Rosé, <i>Champagne, France</i>	NV	120	
Bollinger, La Grande Annee, <i>Champagne, France</i>	2005	130	
Perrier-Jouet, Belle Epoque, <i>Champagne, France</i>	2007	160	
Dom Perignon, <i>Champagne, France</i>	2006	210	
Krug, Grande Cuvee, <i>Champagne, France</i>	NV	220	
Pol Roger, Cuvee Sir Winston Churchill, <i>Champagne, France</i>	2004	230	

WHITE

	Vintage	Bottle 75cl	Glass 175ml
Grenache Blanc, Lierre, <i>Languedoc, France</i>	2015	19.5	5
Chardonnay, Lorosco, Reserva, <i>Central Valley, Chile</i>	2015	22	
Verdejo, Cuatro Rayas, <i>Rueda, Spain</i>	2015	24	
Pinot Grigio, Alois Lageder, Riff, <i>Alto Adige, Italy</i>	2015	26	6.5
Gavi, Voltolino, <i>Piemonte, Italy</i>	2015	27	
Gruner Veltliner, Mantlerhof, Weitgasse, <i>Kremstal, Austria</i>	2015	33	
Sauvignon Blanc, Spy Valley, <i>Marlborough, New Zealand</i>	2016	34	
Soave Classico, Suavia, <i>Veneto, Italy</i>	2015	35	8.5
Riesling, Markus Molitor, Haus Klosterberg, <i>Mosel, Germany</i>	2015	36	9
Sauvignon Blanc, Huia, <i>Marlborough, New Zealand</i>	2016	38	9.5
Albarino, Bodegas Castro Martin, A20, <i>Rias Baixas, Spain</i>	2015	39	
Macon, Domaine Fichet, Chateau London, <i>Burgundy, France</i>	2014	40	
Chenin Blanc, Millton, Te Arai, <i>Gisborne, New Zealand</i>	2015	42	
Vermentino, Funtanaliras, <i>Sardinia, Italy</i>	2014	43	
Chablis, La Chablisienne, Le Finage, <i>Burgundy, France</i>	2014	46	11
Riesling, Pinot Gris, Gewurztraminer, Swinney, Ingenue, <i>Great Southern, Australia</i>	2015	47	
Gavi di Gavi, Morgassi Superiore, Volo Riserva, <i>Piemonte, Italy</i>	2014	48	
Sancerre, Domaine Thomas, Le Pierrier, <i>Loire, France</i>	2015	50	
Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, <i>Loire, France</i>	2015	51	
Chardonnay, Sauvignon Blanc, Picolit, Bastianich, Vespa Bianco, <i>Friuli, Italy</i>	2013	60	
Chablis 1er Cru, Domaine Jean Defaix, Beauroy, <i>Burgundy, France</i>	2014	65	
Pouilly Fuisse, Domaine Rijckaert, Vieilles Vignes, <i>Burgundy, France</i>	2014	67	
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, <i>Rhone, France</i>	2015	72	
Pinot Gris, Prophet's Rock, <i>Central Otago, New Zealand</i>	2014	85	
Chardonnay, Morgan, Double L Vineyard, <i>California, USA</i>	2014	90	
Chardonnay, Alois Lageder, Lowengang, <i>Alto Adige, Italy</i>	2013	92	
Meursault, Domaine Vincent Latour, <i>Burgundy, France</i>	2013	95	
Albarino, Rodrigo Mendez, Salvora, <i>Rias Baixas, Spain</i>	2013	98	
Condrieu, Chateau Saint Cosme, <i>Rhone, France</i>	2014	110	
Puligny-Montrachet, Domaine Alain Chavy, Vieilles Vignes, <i>Burgundy, France</i>	2013	150	
Pouilly Fume, Didier Dagueneau, Silex, <i>Loire, France</i>	2013	170	
Corton-Charlemagne, Chateau Corton C, <i>Burgundy, France</i>	2013	200	

RED

	Vintage	Bottle 75cl	Glass 175ml
Grenache Rouge, Lierre, <i>Languedoc, France</i>	2015	19.5	5
Primitivo, Villa dei Fiori, <i>Puglia, Italy</i>	2015	22	
Cabernet Sauvignon, Merlot, Tilia, <i>Mendoza, Argentina</i>	2015	25	
Pinot Noir, Little Eden, <i>Murray Darling, Australia</i>	2015	26	
Malbec, Chateau du Caillau, <i>Cahors, France</i>	2015	28	
Rioja, DSC, Lagrimas de Graciano, <i>Rioja Alta, Spain</i>	2015	29	
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	2014	30	7.5
Frappato, Nerello Mascalese, Terre di Giunara, <i>Sicilia, Italy</i>	2015	31	8
Cotes du Rhone, Alain Jaume, Haut de Brun, <i>Rhone, France</i>	2014	32	
Chateau Moulin Favre, Brouilly Vieilles Vignes, <i>Beaujolais, France</i>	2015	33	
Sangiovese, La Mozza, I Perazzi, <i>Maremma, Italy</i>	2014	34	
Douro Tinto, Quinta do Vallado, <i>Douro Valley, Portugal</i>	2014	35	
Chateau La Croix Ferrandat, St-Emilion, <i>Bordeaux, France</i>	2012	36	
Malbec, Bodega Catena, Appellation Vista Flores, <i>Mendoza, Argentina</i>	2014	38	9.25
Shiraz, Journey's End, Single Vineyard, <i>Stellenbosch, South Africa</i>	2012	42	
Rioja, Vivanco, Reserva, <i>Rioja, Spain</i>	2010	43	
Zinfandel, Dry Creek Vineyards, Heritage, <i>California, USA</i>	2014	44	
Pinot Noir, Craggy Range, Te Muna, <i>Martinborough, New Zealand</i>	2013	45	10.5
Shiraz, Wynns, <i>Coonawarra, Australia</i>	2012	48	
Chianti Classico, Castellare, <i>Tuscany, Italy</i>	2015	49	
Chateau Siaurac, Plaisir, Pomerol, <i>Bordeaux, France</i>	2013	50	12
Nebbiolo, Vietti, Perbacco, <i>Piemonte, Italy</i>	2013	55	
St Joseph Grand Pompee, Paul Jaboulet Aine, <i>Rhone, France</i>	2014	59	
Cabernet Sauvignon, Truchard, <i>California, USA</i>	2013	64	
Promis, Gaja, <i>Tuscany, Italy</i>	2014	65	
Pinot Noir, Masut Estate, <i>California, USA</i>	2014	68	
Chateaneuf du Pape, Domaine Grand Veneur, <i>Rhone, France</i>	2013	74	
Malbec, Bodega Catena, Alta, <i>Mendoza, Argentina</i>	2013	75	
Gevrey-Chambertin, Domaine Roux, <i>Burgundy, France</i>	2014	80	
Barolo, Paolo Conterno, Riva del Bric, <i>Piemonte, Italy</i>	2012	85	
Nuits-Saint-Georges, Domaine Jean Chauvenet, <i>Burgundy, France</i>	2013	95	
Brunello di Montalcino, Castello Banfi, <i>Tuscany, Italy</i>	2011	100	
Hermitage, Paul Jaboulet Aine, La Petite Chapelle, <i>Rhone, France</i>	2008	120	
Cabernet Sauvignon, Ventisquero, Enclave, <i>Maipo Alto Valley, Chile</i>	2011	130	
Vougeot 1er Cru, Domaine Roux, Les Petits Vougeot, <i>Burgundy, France</i>	2014	140	
Chateau Trotte Vieille, 1er Grand Cru Classe, St-Emilion, <i>Bordeaux, France</i>	2012	145	
Cote-Rotie, Domaine Jamet, <i>Rhone, France</i>	2014	175	
Chateau La Lagune, 3eme Cru Classe, Haut Medoc, <i>Bordeaux, France</i>	2011	200	

ROSÉ

	Vintage	Bottle 75cl	Glass 175ml
Grenache Rosé, Lierre, <i>Languedoc, France</i>	2015	19.5	5
Lacrima, Marotti Campi, Rosato, <i>Marche, Italy</i>	2015	28	
Chateau d'Esclans, Whispering Angel, <i>Cotes de Provence, France</i>	2015	45	11.5

MAGNUM

	Vintage	Bottle 1.5l
Godello, A Coroa, <i>Valdeorras, Spain</i>	2014	80
Chateau d'Esclans, Whispering Angel, <i>Cotes de Provence, France</i>	2015	90
Rioja, Vivanco, Crianza, <i>Rioja, Spain</i>	2012	60
Syrah, Grenache, Saint Cosme, <i>Rhone, France</i>	2015	60

COCKTAILS

- Romantic Era flute** 10.25
In honour of Sir William Blake, the most famous resident of Broadwick Street, born here in 1757, with Briottet rose liqueur, Sipsmith sloe gin and hibiscus topped with Champagne
- Ivy League Spritz balloon** 9.75
Seasonal steam juice, Prosecco, pink grapefruit oils & home-made vanilla syrup
- Frozé hurricane** 8
Rosé wine, frozen, topped with a home-made pomegranate syrup
- Sparkling Negroni rocks** 9.75
A carbonated version of the original with Beefeater gin, Campari, Aperol, The Ivy Soho Brasserie sweet vermouth blend & orange oils
- White Geisha coupe** 8.50
Fresh lychees blitzed with home made rose bud infusion, Choya sake & Wyborowa vodka
- Aphrodite flute** 10.50
Dressed in gold & with a heart of frozen cranberry, Beefeater gin, fresh pink grapefruit juice & home-made pomegranate syrup topped with Prosecco
- Illuminated Ivy rocks** 9.50
A brilliant green glow complements Wyborowa vodka, home-made sake syrup & yuzu juice
- Dirty Daquiri coupe** 9.75
A blend of Goslings Black seal & Havana Especial rums, lime, ginger & pomegranate molasses over shaved ice
- Burning Passion coupe** 10.25
Fresh passion fruit shaken with vanilla infused Wyborowa vodka, finished with flaming passion fruit
- Hazlitt's Haze coupe** 10.50
Apricot & lemon, rosemary infused Beefeater gin, black pepper & rosemary smoke
- Winter Pear Bellini flute** 9
Fresh Williams pear simply blitzed & topped with Prosecco
- Social Smoker rocks** 10.50
Rare breed fat washed Bulleit bourbon stirred with The Ivy Soho Brasserie sweet vermouth blend, Angostura bitters & liquid hickory smoke poured from a cherry wood smoked carafe
- Free Love coupe** 8.75
A mix of Expre Tosolini espresso liqueur, Havana Especial rum, amaretto Saliza & Baileys, lengthened with cream & milk
- Barrel Aged Old Fashioned rocks** 10.25
Barrel aged Bulleit bourbon, cane sugar, Angostura & orange bitters finished with orange oils
- Dick's Drink coupe** 9
A homage to the late Soho based bartender Dick Bradsell and his creation the Espresso Martini. Home made vanilla vodka, Expre Tosolini espresso liqueur & freshly pulled espresso

SMALL BITES

- Spiced green olives** 3.50
Gordal olives with chilli, coriander and lemon
- Truffle arancini** 5.50
Fried Arborio balls with truffle and Parmesan
- Salted smoked almonds** 3.25
Smoked & lightly spiced with Cornish salt

BEERS & CIDERS

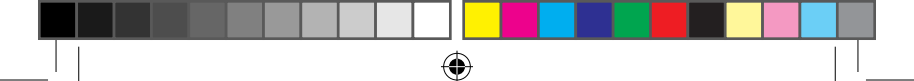
- Peroni Nastro Azzurro, Italy, 5.1% abv. 330ml** 4.50
Classic, crisp and refreshing lager
- Meantime Pilsner, London, England, 4.4% abv. 330ml** 4.75
Complex hoppy flavour, elegant bitter finish
- Sam Smith's Organic Pale Ale** 5.50
North Yorkshire, England, 5.1% abv. 355ml
Sweet malt and caramel, with a bitter dry finish
- Chapel Down Curious IPA** 4.75
Kent, England, 5.6% abv. 330ml
Mid-bodied velvety mouth feel, spice and citrus
- Guinness Stout Dublin, Ireland, 4.5% abv. 330ml** 4.75
Chocolate, toasted coffee and roasted grain
- Willy's Apple Cider,** 6.50
Herefordshire, England, 4% abv. 500ml
Medium dry, lightly sparkling

COOLERS & JUICES

- Peach and Elderflower Iced Tea** 4.50
Peach, elderflower & lemon with Ivy 1917 & afternoon tea blends
- Mixed Berry Smoothie** 4.50
Raspberry, strawberry, blueberry, banana
- Green Juice** 4
Avocado, mint, celery, spinach, apple, parsley
- Beet It** 4
Beetroot, carrot, apple juice
- Power up** 4.95
Pineapple, orange, wheatgrass, papaya
- Fresh lemonade** 3.50
Sweetened blend of lemon & lime lengthened with soda
- Home made ginger beer** 4.75
Freshly pressed ginger juice, lemon, sugar & soda water

SOFT DRINKS

- Coca-Cola, Diet Coke** 2.75
- Fever-Tree lemonade, tonic, bitter lemon, soda, ginger ale** 2.75



◆— SPARKLING —◆ 125ml —◆

Soranzo, Prosecco Superiore, Veneto, Italy	6
The Ivy Collection Champagne, Montoy, Champagne, France	9.50
Ruinart, R, Champagne, France	13.50
Ruinart, Rosé, Champagne, France	15.95

◆— WHITE —◆ 175ml —◆

Grenache Blanc, Lierre, Languedoc, France	5
Pinot Grigio, Alois Lageder, Riff, Alto Adige, Italy	6.50
Soave Classico, Suavia, Veneto, Italy	8.50
Riesling, Markus Molitor, Haus Klosterberg, Mosel, Germany	9
Sauvignon Blanc, Huia, Marlborough, New Zealand	9.50
Chablis, La Chablisienne, La Finage, Burgundy, France	11

◆— ROSE —◆ 175ml —◆

Grenache Rosé, Lierre, Languedoc, France	5
Chateau d'Esclans, Whispering Angel, Cotes de Provence, France	11.50

◆— RED —◆ 175ml —◆

Grenache Rouge, Lierre, Languedoc, France	5
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	7.50
Nerello Mascalese, Frapatto, Sicily, Italy	8
Malbec, Catena, Vista Flores, Mendoza, Argentina	9.25
Pinot Noir, Craggy Range, Martinborough, New Zealand	10.50
Chateau Siaurac, Plaisir, Pomerol, Bordeaux, France	12

◆— SWEET & FORTIFIED —◆ 100ml —◆

Moscato d'Asti, Vietti Cascinetta, Piedmont, Italy	6.50
Jurancon Doux, Domaine Cauhape	7
Symphonie de Novembre, Bearn, France	
Warre's LBV Port, Douro, Portugal	7
10yr Tawny Port, Quinta do Vallado, Douro, Portugal	8
Royal Tokaji, Gold Label, Tokaji, Hungary	16



◆:~————— TEA —————~:◆

Ivy 1917 breakfast blend <i>Intense, rich, punchy</i>	3.75
Ivy afternoon tea blend <i>Mellow, elegant, refreshing</i>	3.75
Ceylon, Earl Grey, Darjeeling	3.75
Sencha, Jasmine pearls	4.50
Fresh mint, Camomile, Peppermint, Verbena	3.50
Rosebud, Oolong	5.75

◆:~————— COFFEE —————~:◆

Pot of coffee & cream	3.75
Cappuccino, Latte, Americano, Flat white, Espresso, Macchiato	3.25
Espresso Martini	9
<i>Vodka shaken with freshly pulled coffee & espresso liqueur</i>	
Hot chocolate – milk / mint / white	4.25
Vanilla Shakerato	4
<i>Espresso shaken with ice, served in a martini glass</i>	
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

◆:~————— COGNAC —————~:◆

Remy Martin mature cask finish	9.50
Maxime Trijol VSOP	12.50
Ragnaud Sabourin No. 10 VSOP	14.50
Martell Cordon Bleu	24
Remy Martin XO Excellence	28
Ragnaud Sabourin No. 35 Fontvielle	30

◆:~————— ARMAGNAC —————~:◆

Clos Martin VSOP 8 year Folle Blanche	9.25
Baron de Sigognac 10 year	9.50
Domaine Boingneres 2001 Folle Blanche	21

◆:~————— CALVADOS —————~:◆

Dupont VSOP pays d'Auge	10.50
Camut 6 year pays d'Auge	12.50
Camut 12 year pays d'Auge	18

◆:~————— HERBAL LIQUEURS —————~:◆

Amaro Averna, Amaro Montenegro, Fernet Branca,	7.50
Kamm & Sons British aperitif, Sacred sweet spiced vermouth	

*Wines 175ml 125ml on request Spirits 50ml 25ml on request
Champagne and Traditional method 125ml*

A discretionary optional service charge of 12.5% will be added to your bill



**THE I VY
COLLECTION**

SINCE 1917

T H E I V Y



Since 1917
1-5 West Street, London WC2H 9NQ

THE IVY



THE IVY

History

- In 1917 Abel Giandollini purchased what was a modest café, which quickly gained favour with the theatre community. Soon after its opening Mario Gallati joined Monsieur Abel in the role of Maitre d' and was instrumental in transforming The Ivy.
- The name itself originated from a chance remark by the actress Alice Delysia, who overheard Monsieur Abel apologise to a customer for the inconvenience caused by building works. When he said that it was because of his intention to create a restaurant of the highest class, she interjected 'Don't worry – we will always come and see you. "We will cling together like the ivy,"' a line from a popular song.
- In 1945, Mario Gallati left to open Le Caprice, finally in 1947. Between his departure and the acquisition of the restaurant by Christopher Corbin and Jeremy King in 1989, The Ivy passed through several hands. Sold by Monsieur Abel to Bernard Walsh of Wheelers in 1950, it was later owned by Joseph Melatini, Lady Grade and the Forte organisation.
- The Ivy was re-launched in 1990: the architect M.J. Long carried out the extensive refurbishment, with leading contemporary artists commissioned to create site-specific works.
- In 2005, Richard Caring acquired Caprice Holdings, having worked closely with the group on a re-styling of the restaurant at his acclaimed, Surrey-based Wentworth Club. The group's first private members' club, The Club at The Ivy – designed by Martin Brudnizki on the 3 floors above The Ivy and its private room – opened in September 2008. It is a dining club that draws on the arts and media, providing a place to work, relax and socialise in the heart of London's West End.
- Following a five month closure and complete refurbishment, The Ivy restaurant and private room re-opened at the beginning of June 2015.

THE IVY

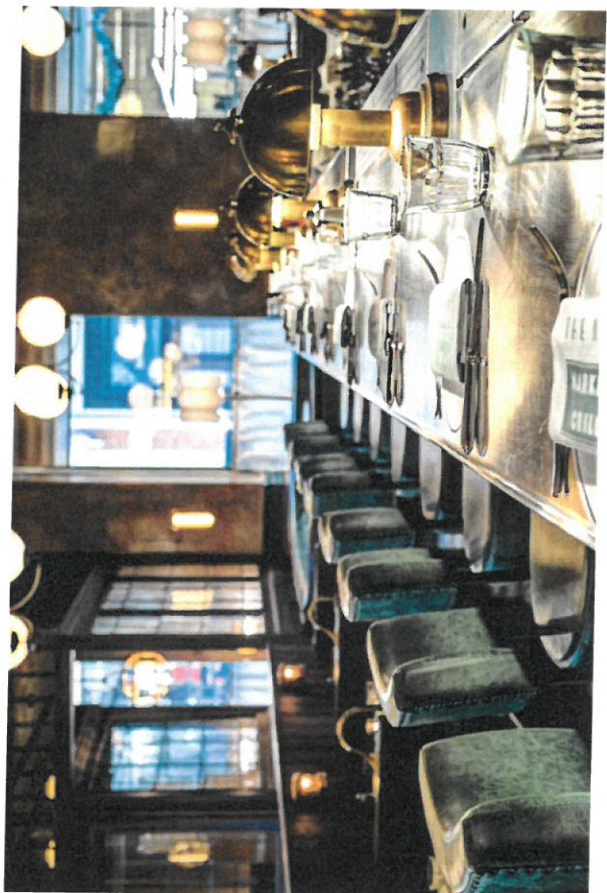
MARKET GRILL

Opened November 2014
1 Henrietta Street, Covent Garden, London, WC2E 8PS
www.theivymarketgrill.com



THE IVY

MARKET GRILL

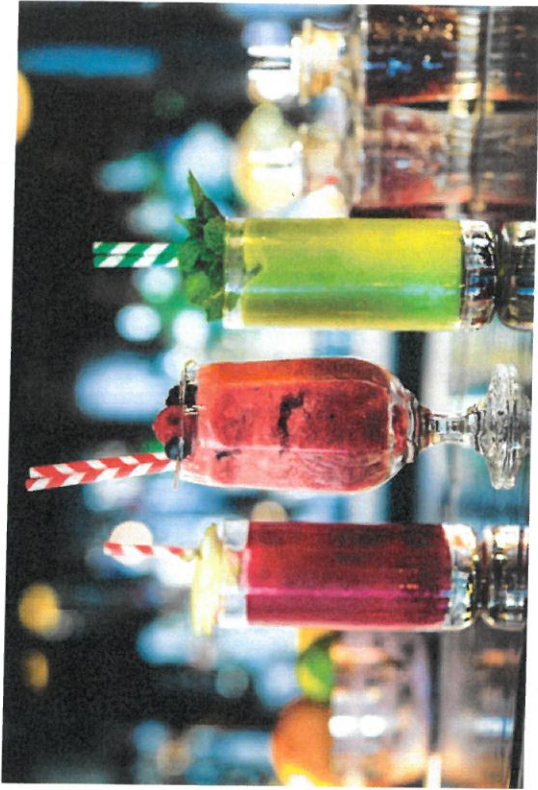


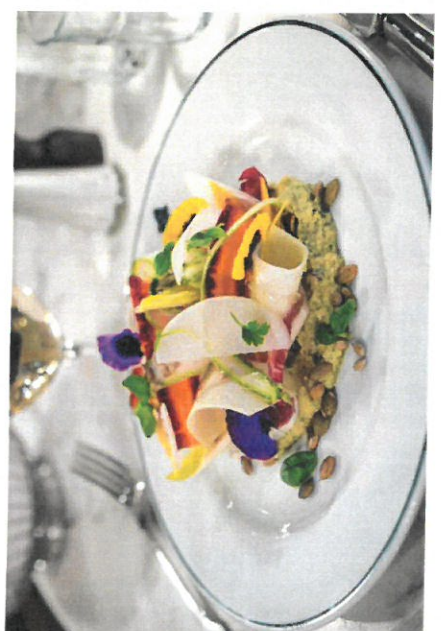
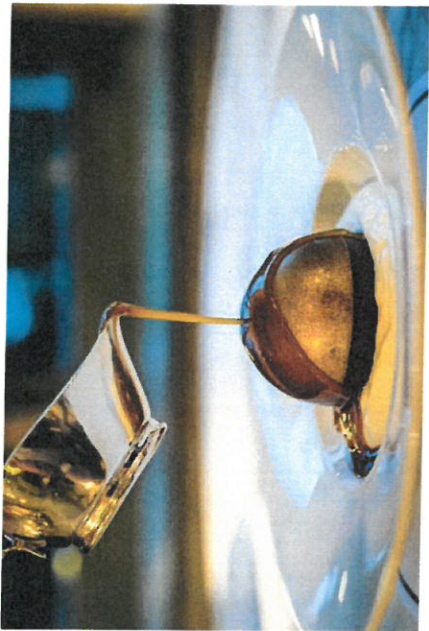
THE IVY

MARKET GRILL

PRIVATE DINING







PRESS HIGHLIGHTS

COUNTRY & TOWN
HOUSE

Bloomberg

London
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GRAZIA **VOGUE**

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& GARDEN**

FINANCIAL TIMES
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CITY A.M.

TimeOut

 **COUNTRY LIFE**

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INDEPENDENT**

Daily  **Mail**

The Telegraph

**THE
SPECTATOR**

Harpers
BAZAAR

TATLER

Schedule 12
Part AWARD: St James's
UPRN: 010033604959**City of Westminster**

64 Victoria Street, London, SW1E 6QP

Premises licence

Regulation 33, 34

Premises licence number:

16/04530/LIPDPS

Original Reference:

14/01996/LIPN

Part 1 – Premises details**Postal address of premises:**

The Ivy Market Grill
1A Henrietta Street
London
WC2E 8PS

Telephone Number: Not Supplied**Where the licence is time limited, the dates:**

Not applicable

Licensable activities authorised by the licence:

Late Night Refreshment
Sale by Retail of Alcohol

The times the licence authorises the carrying out of licensable activities:**Late Night Refreshment**

Monday to Thursday: 23:00 to 00:30
Friday to Saturday: 23:00 to 01:00
Sunday: 23:00 to 23:30

Non-standard Timings: From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.

An additional hour to the terminal hour on the day British summertime commences.

Sale by Retail of Alcohol

Monday to Thursday: 10:00 to 00:30
Friday to Saturday: 10:00 to 01:00
Sunday: 10:00 to 23:30

Non-standard Timings: From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.

An additional hour to the terminal hour on the day British summertime commences.

The opening hours of the premises:

Monday to Thursday: 07:00 to 00:30
Friday: 07:00 to 01:00

Saturday:	08:00 to 01:00
Sunday:	08:00 to 23:30

Where the licence authorises supplies of alcohol, whether these are on and/or off supplies:

Alcohol is supplied for consumption on the Premises.

Part 2

Name, (registered) address, telephone number and email (where relevant) of holder of premises licence:

Caprice Holdings Limited
26-28 Conway Street
London
W1T 6BQ
Business Phone Number : 0207 307 5760

Registered number of holder, for example company number, charity number (where applicable)

1661349

Name, address and telephone number of designated premises supervisor where the premises licence authorises the supply of alcohol:

Name: Simao Ferreira Nunes

Please note: It is the policy of the Licensing Authority not to display the address details of a designated premises supervisor.

Personal licence number and issuing authority of personal licence held by designated premises supervisor where the premises licence authorises for the supply of alcohol:

Licence Number: 0600681LAPER
Licensing Authority: London Borough of Bromley

Date: 14th June 2015

This licence has been authorised by Mrs Sumeet Anand-Patel on behalf of the Director - Public Protection and Licensing.

Annex 1 – Mandatory conditions

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
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 only operate as a restaurant: -
- (i) In which customers are shown to their table;
 - (ii) Where the supply of alcohol is by waiter/ waitress service only (subject to condition 13);
 - (iii) Which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table using non disposable crockery;
 - (iv) Which do not provide any take away service of food or drink for immediate consumption;
 - (v) Which do not provide any take away service of food or drink after 23:00hrs; and
 - (vi) Where alcohol shall not be sold or supplied, for consumption by persons who are seated in the premises and bona fide taking substantial table meals OR for consumption by those persons seated at the bar subject to a maximum of 14 without the requirement of those persons taking substantial table meals up to 21:30 hours.

Notwithstanding this condition, customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.

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

10. 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.
11. A staff member from the premises who is conversant with the operation of the CCTV shall be on the premises at all times when the premises are open to the public. This staff member shall be able to show Police recent data or footage with the absolute minimum of delay when requested.
12. The supply of alcohol shall be by waiter or waitress only except to persons in the bar area as defined by cross hatching on the deposited plans.
13. There will be no striptease or nudity and all persons shall be decently attired at all times unless the premises are operating under the provisions of a Sexual Entertainment Licence.
14. Substantial food and non-intoxicating beverages shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
15. At all times the premises are open for licensable activities, a member of staff shall be located inside the main entrance to meet and greet customers
16. At all times the premises are open a member of the management team will have responsibility for the front door and external area and will, if needed, use best endeavours to ensure that no nuisance is caused by customers.

In addition the front door and external terrace shall be regularly patrolled by a member of staff who will themselves or with a member of the management team use best endeavours to ensure that no nuisance is caused by customers. On Thursday, Friday and Saturday nights, from 20:00 hours until closing, the areas shall be patrolled at least every 30 minutes.
17. An incident log shall be kept at the premises and made available on request to an authorized 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) All seizures of drugs or offensive weapons
 - e) Any faults in the CCTV system or searching equipment or scanning equipment
 - f) Any refusal of sale of alcohol
 - g) Any visit by a relevant authority or emergence service.
18. During the hours of operation 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 sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
19. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and to leave the area quietly.

20. No rubbish including bottles shall be removed or placed in an outside area between 23.00 hours to 07.00 hours Monday to Friday and 23.00 hours to 08.00 hours Saturday and Sunday.
21. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to nuisance.
22. After 22:00 hours all external doors and windows to be kept closed except for immediate access and egress of persons.
23. Plant and machinery apart from refrigeration shall not operate outside the opening hours as specified on the licence.
24. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before collection time.
25. All outside tables and chairs shall be rendered unusable by 22:30hrs each day.
26. A challenge 21 proof of age scheme shall be operated at the premise 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.
27. No deliveries to the premises shall be made between the hours of 23:00 hours and 07:00 hours.
28. Loudspeakers shall not be located in the entrance areas or outside the premises building.
29. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
30. The number of persons accommodated at any one time (excluding staff) shall not exceed the following:-
 - Basement: 70 persons
 - Ground Floor: 212 persons
 - External Area: 40 persons

Total: 322 persons

Annex 4 – Plans

Attached

Proposed

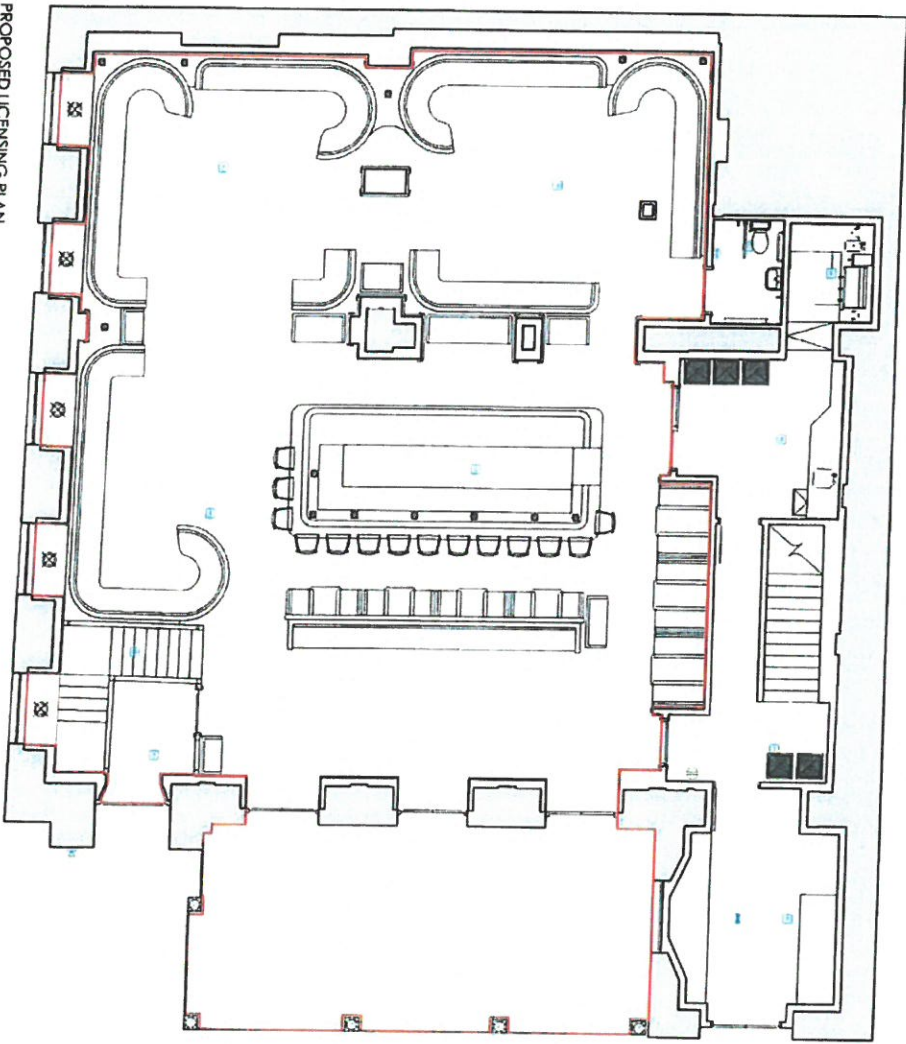
DATE OF SUBMISSION:
 This plan has been prepared in accordance with the provisions of the Licensing Act 2003 and the Licensing Regulations 2005. It is intended to be used for the purpose of applying for a licence under the Act. The applicant is responsible for ensuring that the information provided is accurate and complete. The Licensing Authority may require further information or evidence to support the application. The applicant is responsible for ensuring that the premises are suitable for the proposed use and that all relevant health and safety requirements are met. The applicant is responsible for ensuring that the premises are suitable for the proposed use and that all relevant health and safety requirements are met.

REGULATORY LIGHTING SYSTEM
 The proposed lighting system is designed to provide adequate lighting for the premises and to ensure that the premises are safe for use. The lighting system is designed to provide adequate lighting for the premises and to ensure that the premises are safe for use. The lighting system is designed to provide adequate lighting for the premises and to ensure that the premises are safe for use.

FIRE EXTINGUISHERS
 The proposed fire extinguishers are designed to provide adequate fire protection for the premises and to ensure that the premises are safe for use. The fire extinguishers are designed to provide adequate fire protection for the premises and to ensure that the premises are safe for use. The fire extinguishers are designed to provide adequate fire protection for the premises and to ensure that the premises are safe for use.

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6	6.1	6.1.1	6.1.1.1	6.1.1.1.1	6.1.1.1.1.1	6.1.1.1.1.1.1
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18	18.1	18.1.1	18.1.1.1	18.1.1.1.1	18.1.1.1.1.1	18.1.1.1.1.1.1
19	19.1	19.1.1	19.1.1.1	19.1.1.1.1	19.1.1.1.1.1	19.1.1.1.1.1.1
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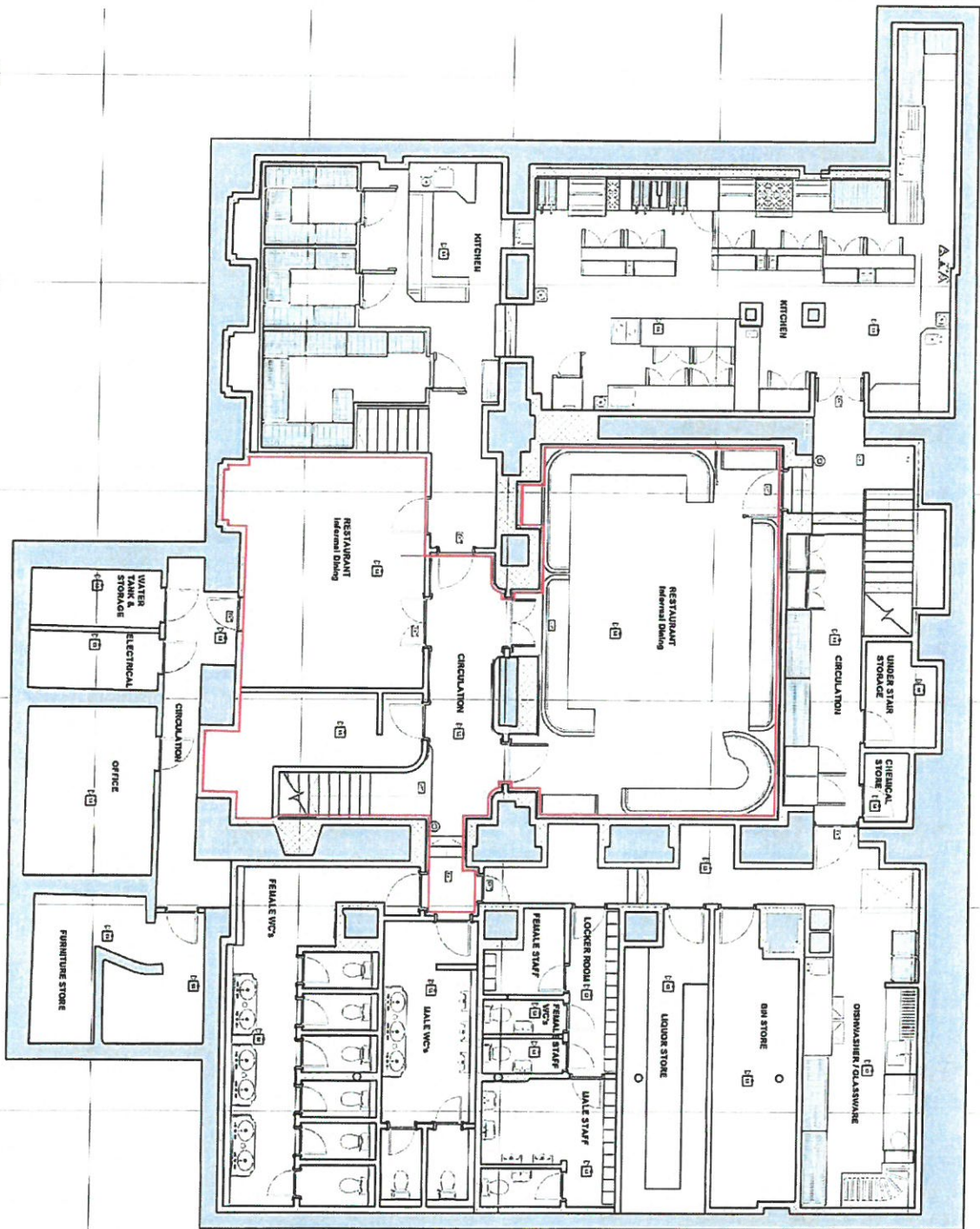
PROPOSED LICENSING PLAN
 GROUND FLOOR



WE MAKE IT HAPPEN
 LONDON & MANCHESTER

IVY MARKET GRILL
 IVY MARKET GRILL
 COVENT GARDEN
 LONDON

1. DESIGNER: [Name]
 2. DRAWN BY: [Name]
 3. DATE: [Date]
 4. SCALE: [Scale]
 5. DRAWING NO: [Number]



- GENERAL NOTES**
- 1. This drawing is intended for construction purposes only.
 - 2. All work shall be in accordance with the relevant Australian Standards and Codes of Practice.
 - 3. All work shall be in accordance with the relevant Australian Standards and Codes of Practice.
 - 4. All work shall be in accordance with the relevant Australian Standards and Codes of Practice.
 - 5. All work shall be in accordance with the relevant Australian Standards and Codes of Practice.
- NOTES**
- 1. THE AREA OF LICENSABLE AREA IS OUTLINE IN RED.
 - 2. ANYTHING SHOWN ON THIS PLAN WHICH IS NOT REQUIRED BY THE PLAN REGULATIONS FOR LICENSING ACT 2003 IS FOR ILLUSTRATIVE PURPOSES ONLY AND DOES NOT FORM PART OF THE LICENCE.
 - 3. FIRE SAFETY - INFORMATION TAKEN FROM ROC ELECTRICAL DRAWING NUMBER 201/01/02
 - 4. ALL DOORS FOLD TO BS/76
 - 5. FIRE ALARM SYSTEM TO BS 5839 PART 1.
 - 6. FIRE FIGHTING EQUIPMENT TO AS 4433
 - 7. WALL & CEILING LININGS CLASS 0
 - 8. EMERGENCY STORAGE BS5499
 - 9. FIRE DOOR NOTICES KEEP SHUT

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GENERAL NOTES

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INFORMATION

11 Blagovod Avenue
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 T: 0208 444 0927
 F: 0208 444 0927
 E: info@stunstudio.com.au

STUNDO
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GENERAL NOTES

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City of Westminster
64 Victoria Street, London, SW1E 6QP

Schedule 12
Part B

WARD: St James's
UPRN: 010033604959

Premises licence
summary

Regulation 33, 34

Premises licence number:

16/04530/LIPDPS

Part 1 – Premises details

Postal address of premises:

The Ivy Market Grill
1A Henrietta Street
London
WC2E 8PS

Telephone Number: Not Supplied

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Late Night Refreshment
Sale by Retail of Alcohol

The times the licence authorises the carrying out of licensable activities:

Late Night Refreshment

Monday to Thursday: 23:00 to 00:30
Friday to Saturday: 23:00 to 01:00
Sunday: 23:00 to 23:30

Non-standard Timings: From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.

An additional hour to the terminal hour on the day British summertime commences.

Sale by Retail of Alcohol

Monday to Thursday: 10:00 to 00:30
Friday to Saturday: 10:00 to 01:00
Sunday: 10:00 to 23:30

Non-standard Timings: From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.

An additional hour to the terminal hour on the day British summertime commences.

The opening hours of the premises:

Monday to Thursday: 07:00 to 00:30
Friday: 07:00 to 01:00

Saturday:	08:00 to 01:00
Sunday:	08:00 to 23:30

Where the licence authorises supplies of alcohol, whether these are on and/or off supplies:

Alcohol is supplied for consumption on the Premises.

Name and (registered) address of holder of premises licence:

Caprice Holdings Limited
26-28 Conway Street
London
W1T 6BQ

Registered number of holder, for example company number, charity number (where applicable)

1661349

Name of designated premises supervisor where the premises licence authorises for the supply of alcohol:

Name: Simao Ferreira Nunes

State whether access to the premises by children is restricted or prohibited:

Restricted

Date: 14th June 2016

This licence has been authorised by Mrs Sumeet Anand-Patel on behalf of the Director
- Public Protection and Licensing.

Licence & Appeal History

Application	Details of Application	Date Determined	Decision
New Application 16/06870/LIPN	Application to permit the sale of alcohol and late night refreshment	11.08.2016	Granted under delegated authority
	Application to permit the sale of alcohol, late night refreshment and regulated entertainment from 21:00 on 22 nd February 2017 to 03:00 on 23 rd February 2017	02.12.2016	Notice Granted
DPS Variation 16/12321/LIPDPS	Application to vary the designated premises supervisor	07.12.2016	Granted under delegated authority
Minor Variation 16/12380/LIPVM	Application to vary the layout so as to add more fixed furniture in the premises	01.12.2016	Granted under delegated authority
Variation 16/13443/LIPV	To vary condition 11 (vi)		Pending
Temporary Event Notice 17/00317/LITENP	Application to permit the sale of alcohol, late night refreshment and regulated entertainment from 18:00 to 00:00 on 1 st February 2017		Pending

There is no appeal history.

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.
 - (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.
 - (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.
 - (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 entire 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 premises shall only operate as a restaurant
 - (i) in which customers are shown to their table,
 - (ii) where the supply of alcohol is by waiter or waitress service only,
 - (iii) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table using non disposable crockery,
 - (iv) which do not provide any take away service of food or drink for immediate consumption,
 - (v) which do not provide any take away service of food or drink after 23.00, and
 - (vi) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises or any external area of the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals. Notwithstanding this condition customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.**

Note: the above condition is being varied under this application to read as follows:

Where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises or any external area of the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals OR for consumption by those persons seated at the bar subject to a maximum of 18 without the requirement of those persons taking substantial table meals up to 22:00 hours. Notwithstanding this condition customers are permitted to take from the premises part consumed and resealed bottles of wine supplied ancillary to their meal.

12. There will be no off sales of alcohol after 23:00
13. The premises will operate a "Challenge 25" policy whereby any person attempting to buy alcohol who appears to be under 25 will be asked for photographic ID to prove

their age. The recommended forms of ID that will be accepted are passports, driving licences with a photograph, photographic military ID or proof of age cards bearing the 'PASS' mark hologram.

14. All outside tables and chairs shall be rendered unusable by 23.00 each day
15. 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.
16. Loudspeakers shall not be located in the entrance lobby or outside the premises building.
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. Notices shall be prominently displayed in any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
19. 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 sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
20. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
21. No waste or recyclable materials, including bottles, shall be moved, removed or placed in outside areas between 23:00 hours and 08:00 hours.
22. A record shall be kept detailing all refused sales of alcohol. The record should include the date and time of the refused sale and the name of the member of staff who refused the sale. The record shall be available for inspection at the premises by the police or an authorised officer of the City Council at all times whilst the premise is open.
23. 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 visit by a relevant authority or emergency service.
24. No deliveries to the premises shall take place between 23:00 and 08:00 hours.
25. The Licence will have no effect until the premises have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.

26. Before the premises open 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 Environmental Health Consultation Team and the Licensing Authority.
27. The maximum number of persons permitted on the premises at any one time (excluding staff) shall not exceed
 - o Ground Floor xxx persons.Subject to appropriate facilities being provided on final clearance.

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

None



Ivy Soho Brasserie, Amalco House, 26-28 Broadwick Street, London W1F

City of Westminster



Ivy Soho Brasserie

Residential / Proposed Residential	167
Under Construction	Not known
Other Uses	Not known
Proportion Residential of all Uses	Not known

9

Meters

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Data Source: Uniform Database

Date: 18/01/2017

Premises within 75 metres of: Ivy Soho Brasserie, Amalco House 26-28 Broadwick Street, London W1F 8JB

p / n	Name of Premises	Premises Address	Opening Hours
2286	Star & Garter	62 Poland Street London W1F 7NX	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sundays before Bank Holidays 12:00 - 00:00 Sunday 12:00 - 22:50
-29089	Not Recorded	Trenchard House 19 - 25 Broadwick Street London W1F 0DF	Friday to Saturday 08:00 - 00:00 Monday to Thursday 08:00 - 23:30 Sunday 10:00 - 22:30
-582	Blue Posts Public House	22 Berwick Street London W1F 0QA	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
8928	Duck & Rice	90-91 Berwick Street London W1F 0QB	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sundays before Bank Holidays 12:00 - 00:00 Sunday 12:00 - 22:30
11612	Red Dog	Basement And Ground Floor 20 Berwick Street London W1F 0PY	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sundays before Bank Holidays 12:00 - 00:00 Sunday 12:00 - 22:30
14066	The Player	Basement 8 - 12 Broadwick Street London W1F 8HW	Monday to Saturday 10:00 - 01:30 Sunday 12:00 - 00:00
30252	The Book Shop	12 Ingestre Place London W1F 0JF	Monday to Sunday 12:00 - 23:00
-28061	Maharani Restaurant	77 Berwick Street London W1F 8TH	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
-26317	Mediterranean Cafe	18 Berwick Street London W1F 0PU	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
-21178	Bar Du Marche	Ground Floor 19 Berwick Street London W1F 0PX	Monday to Friday 10:00 - 01:00 Saturday 11:00 - 01:00 Sunday 12:00 - 00:00
-423	Tapas Brindisa Soho	46 Broadwick Street London W1F 7AF	Monday to Sunday 10:00 - 00:30
2348	Tapas Brindisa Soho	46 Broadwick Street London W1F 7AF	Monday to Sunday 10:00 - 00:30
3283	Milk And Honey	61 Poland Street London W1F 7NU	Sunday 09:00 - 02:00 Monday to Saturday 09:00 - 03:30 Sundays before Bank Holidays 09:00 - 03:30
4249	Social Eating House	Ground Floor 58-59 Poland Street London W1F 7NR	Friday to Saturday 09:00 - 00:00 Sundays before Bank Holidays 09:00 - 00:00 Sunday 09:00 - 23:00 Monday to Thursday 09:00 - 23:30
12094	Flat White Limited	17 Berwick Street London W1F 0PT	Monday to Friday 08:00 - 22:00 Saturday to Sunday 09:00 - 22:00 Sundays before Bank Holidays 09:00 - 23:00
15067	My Place	Basement And Ground Floor 21 Berwick Street London W1F 0PZ	Thursday to Saturday 07:00 - 00:00 Monday to Wednesday 07:00 - 23:30 Sundays before Bank Holidays 10:00 - 00:00 Sunday 10:00 - 22:30
26015	Duck & Rice First Floor	90-91 Berwick Street London W1F 0QB	Monday to Saturday 10:00 - 01:30 Sunday 12:00 - 01:30
27501	Itsu	31 Broadwick Street London W1F 0DG	Monday to Sunday 09:00 - 21:30
27806	Yauatcha	Basement 15 - 17 Broadwick Street London W1F 0DE	Monday to Saturday 08:00 - 01:00 Sunday 10:00 - 00:00 Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
29542	Barrio Central Restaurant & Bar	6 Poland Street London W1F 8PS	Monday to Saturday 09:00 - 01:15 Sunday 10:00 - 23:00
-31636	Yauatcha	Basement And Ground Floor 15 - 17 Broadwick Street London W1F 0DE	Monday to Sunday 08:00 - 01:00