



City of Westminster

Licensing Sub-Committee Report

Item No:	
Date:	22 March 2018
Licensing Ref No:	18/00408/LIPV - Premises Licence Variation
Title of Report:	Henrietta Street Hotel 15 Henrietta Street London WC2E 8QG
Report of:	Director of Public Protection and Licensing
Wards involved:	St James's
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Miss Yolanda Wade Senior Licensing Officer
Contact details	Telephone: 020 7641 1872 Email: ywade@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	Variation of a Premises Licence, Licensing Act 2003		
Application received date:	12 January 2018		
Applicant:	Experimental Worldwide Limited		
Premises:	Henrietta Street Hotel		
Premises address:	15 Henrietta Street London WC2E 8QG	Ward:	St James's
		Cumulative Impact Area:	West End
Premises description:	According to the application the premises operates as a luxury boutique hotel with restaurant and bar.		
Variation description:	<p>The applicant is seeking to vary the premises licence as follows:</p> <ul style="list-style-type: none"> • Vary condition 9 (d) of the existing licence 17/01826/LIPDPS which currently reads: <i>“To persons in the lower ground floor bar where members of the public present for the consumption of alcohol only shall vacate the premises by midnight”</i> to remove reference to the lower ground floor bar • To permit up to 30 members of the public to purchase and consume alcohol without food until 1am on the existing mezzanine floor. • To add the following condition to the premises licence <i>“Except for a maximum of 10 persons, after 00.00 the sale of alcohol in the mezzanine bar area shall only be by waiter/waitress service to seated persons only.”</i> • Increase the permitted hours for licensable activities for non-hotel residents/guests from midnight to 1am 7 days a week. • Remove conditions 10, 39 and 41 as these conditions make references to the lower ground floor bar. 		
Premises licence history:	A complete licence history can be found at Appendix 3 of the report		
Applicant submissions:	<p>The conditions currently attached to the premises licence promote the licensing objectives and will continue to have effect should the variation be permitted, with the exception of conditions 10, 39 and 41, which will be amended or removed to remove references to lower ground floor bar.</p> <p>The following additional condition is proposed in accordance with feedback from the Covent Garden Community Association: <i>“Except for a maximum of 10 persons, after 00.00</i></p>		

	the sale of alcohol in the mezzanine bar area shall only be by waiter/waitress service to seated persons only.”
Plan	Plans are available to view upon request to the Licensing Authority and they will be made available at Licensing Committee.

1-B Current and proposed licensable activities, areas and hours						
RESIDENTS: Regulated Entertainment is as follows for residents: Mon-Sun 00:00 to 00:00						
Regulated Entertainment (Non Residents/Guests)						
Exhibition of films, Playing of recorded music						
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	08:00	00:00	08:00	01:00	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Tuesday	08:00	00:00	08:00	01:00		
Wednesday	08:00	00:00	08:00	01:00		
Thursday	08:00	00:00	08:00	01:00		
Friday	08:00	00:00	08:00	01:00		
Saturday	08:00	00:00	08:00	01:00		
Sunday	08:00	00:00	08:00	01:00		
Seasonal Variations/Non-standard timings:	Current: Hours extended from the end of permitted hours on New Year’s Eve to the start of permitted hours on New Year’s Day for all other persons				Proposed: No changes to permitted seasonal variations / non-standard timings.	

Late night refreshment						
Indoors, outdoors or both			Current :		Proposed:	
			Indoors		No Change	
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	23:00	00:00 (non-resident) 05:00 (resident)	23:00	01:00 (non-resident)	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Tuesday	23:00	00:00 (non-resident) 05:00 (resident)	23:00	01:00 (non-resident)		
Wednesday	23:00	00:00 (non-resident) 05:00 (resident)	23:00	01:00 (non-resident)		
Thursday	23:00	00:00 (non-resident) 05:00 (resident)	23:00	01:00 (non-resident)		
Friday	23:00	00:00 (non-resident) 05:00 (resident)	23:00	01:00 (non-resident)		
Saturday	23:00	00:00 (non-resident) 05:00 (resident)	23:00	01:00 (non-resident)		
Sunday	23:00	00:00 (non-resident) 05:00 (resident)	23:00	01:00 (non-resident)		
Seasonal variations/ Non-standard timings:	Current: Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons			Proposed: No changes to permitted seasonal variations / non-standard timings.		

Sale by Retail of Alcohol						
On or off sales			Current :		Proposed:	
			On		On	
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	08:00	00:00	08:00	01:00	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Tuesday	08:00	00:00	08:00	01:00	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Wednesday	08:00	00:00	08:00	01:00	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Thursday	08:00	00:00	08:00	01:00	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Friday	08:00	00:00	08:00	01:00	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Saturday	08:00	00:00	08:00	01:00	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Sunday	08:00	00:00	08:00	01:00	lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor

Seasonal variations/ Non-standard timings:	Current:	Proposed:
	Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons	No changes to permitted seasonal variations / non-standard timings.

Hours premises are open to the public						
	Current Hours		Proposed Hours		Premises Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	00:00	00:00	No Change		lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Tuesday	00:00	00:00			lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Wednesday	00:00	00:00			lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Thursday	00:00	00:00			lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Friday	00:00	00:00			lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Saturday	00:00	00:00			lower ground floor bar, mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	mezzanine floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor
Sunday	00:00	00:00			lower ground floor bar, mezzanine	mezzanine floor, ground

				floor, ground floor, first floor, second floor, third floor, fourth floor, fifth floor	floor, first floor, second floor, third floor, fourth floor, fifth floor
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1-D Conditions being varied, added or removed	
Condition	Proposed variation
<p>Condition 9</p> <p>d) To persons in the lower ground floor bar where members of the public present for the consumption of alcohol only shall vacate the premises by midnight.</p>	<p>To remove the reference to the lower ground floor bar in Condition 9 (d)</p>
<p>To add a condition to the licence:</p>	<p><i>Except for a maximum of 10 persons, after 00.00 the sale of alcohol in the mezzanine bar area shall only be by waiter/waitress service to seated persons only.</i></p>
<p>Condition 10</p> <p>There shall be no external advertising of the lower ground floor bar that is visible from the street.</p>	<p>To remove Condition 10 of the current licence 17/01826/LIPDPS and replace with</p> <p><i>There shall be no external advertising of the bar on the mezzanine floor that is visible from the street.</i></p>
<p>Condition 39</p> <p>The number of persons permitted within the premises at any one time (excluding staff) shall not exceed:</p> <ul style="list-style-type: none"> • 30 on the mezzanine floor • 60 on the ground floor • 50 in the lower ground floor <p><i>[or lesser numbers to be determined and agreed with the Environmental Health Consultation Team on completion of the development].</i></p>	<p>To remove Condition 39 of the current licence 17/01826/LIPDPS and replace with</p> <p><i>The number of persons permitted within the premises at any one time (excluding staff) shall not exceed:</i></p> <p><i>30 on the mezzanine floor</i></p> <p><i>60 on the ground floor</i></p>

<p>Condition 41</p> <p>The Licence will have no effect in respect of the lower ground floor until the works shown on the plans in respect of the lower ground floor appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.</p>	<p>To remove Condition 41 of the current licence 17/01826/LIPDPS</p>
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2. Representations

2-A Responsible Authorities	
Responsible Authority:	The Environmental Health Service (withdrawn)
Representative:	Anil Drayan
Received:	2 nd February 2018
<p>I refer to the variation application for the Premises Licence ,17/01826/LIPDPS, for the above premises which is located in the West End Cumulative Impact Area.</p> <p>The applicant is seeking the following variations:</p> <ol style="list-style-type: none"> 1. Remove the lower ground floor bar from the licence demise. 2. Vary condition 9 (d) of the premises licence to remove reference to the lower 3. ground floor bar and to permit up to 30 members of the public to purchase and consume alcohol without food until 1am on the existing mezzanine floor. 4. Add the following condition to the premises licence in accordance with feedback from Covent Garden Community Association: "Except for a maximum of 10 persons, after 00.00 the sale of alcohol in the mezzanine bar area shall only be by waiter/waitress service to seated persons only." 5. Increase the permitted hours for licensable activities for non-hotel residents/guests from midnight to 1am 7 days a week. 6. Vary/remove conditions 10, 39 and 41 to remove references to lower ground floor bar. <p>I wish to make the following representations in the order listed above:</p> <ol style="list-style-type: none"> 1. No representation 2. Representation raised so that condition can be agreed 	

3. No representation
4. No representation
5. Representation raised so that condition can be agreed

Environmental Health shall withdraw its representations if the conditions as numbered in the Licence, 17/01826/LIPDPS, are amended to read as below:

9 b). Persons on the ground floor which shall operate as a restaurant:

9 d). To persons on the mezzanine floor bar where members of the public present for the consumption of alcohol shall vacate the premises by 1am.

10. There shall be no external advertising of the bar on the mezzanine floor that is visible from the street.

39. The number of persons permitted within the premises at any one time (excluding staff) shall not exceed:

- *30 on the mezzanine floor*
- *60 on the ground floor*

In addition, following site inspections, Environmental Health are satisfied that 'works' conditions 40 and 41 can be removed from the Licence.

The applicant has agreed the proposed conditions by the Environmental Health Service and therefore the Environmental Health Service have withdrawn their representation.

Responsible Authority:	The Licensing Authority
Representative:	Shannon Pring
Received:	8 th February 2018

I write in relation to the application submitted for a variation of a Premises Licence for the following premises –

As a responsible authority under section 13 (4) of the Licensing Act 2003 as amended under the Police and Social Responsibility Act 2011 the Licensing Authority have considered your application in full. The Licensing Authority has concerns in relation to this application and how the premises would promote the Licensing Objectives:

- Public Nuisance
- Prevention of Crime & Disorder
- Public Safety

The premises is located within the West End Cumulative Impact and as such a number of policy points must be considered.

The variation application seeks to:

1. Remove the lower ground floor bar from the licence demise. The premises licence currently permits up to 50 standing members of the public to purchase and consume alcohol without food until midnight in the lower ground floor bar.
2. Vary condition 9(d) of the premises licence to remove reference to the lower ground floor bar and to permit up to 30 members of the public to purchase and consume alcohol without food until 1am on the existing mezzanine floor.
3. Add the following condition to the premises licence in accordance with feedback from the Covent Garden Community Association: "Except for a maximum of 10 persons, after 00.00 the sale of alcohol in the mezzanine bar area shall only be by waiter/waitress service to seated persons only."
4. Increase the permitted hours for licensable activities for non-hotel residents/guests from midnight to 1am 7 days a week.
5. Vary/remove conditions 10, 39 and 41 to remove references to lower ground floor bar.

The policy states at PB2 that it is the Licensing Authorities policy to refuse applications unless they are to vary to within core hours.

Points 2, 3 and 4 of this application seek to go beyond core hours as defined at HRS1 and as such an exemption to policy needs to be given. We are concerned that the additional information provided as part of the application does not appropriately address the concern around vertical drinking in the cumulative impact area. Please be aware that there are some circumstances which may be considered an exemption to the Council's policy; these can be found at point 2.4.2 of the Westminster Statement of Licensing Policy.

Please note that we do not object to points 1 and 5 of the application. Please accept this formal representation and we look forward to hearing from you with regards to the above points raised.

Responsible Authority:	The Metropolitan Police
Representative:	PC Sandy Russell
Received:	8 th February 2018

With reference to the above application, I am writing to inform you that the Metropolitan Police, as a responsible authority, will be objecting to this application. The venue is situated within Westminster's Cumulative Impact Area; it is our belief that if granted the application would undermine the Licensing Objectives.

In this matter we are supporting the Westminster Licensing Policy and feel it appropriate that the decision should be made at LSC.

3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:	
Policy CIA1 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 HOT1 applies:	<p>Subject to the effect on the promotion of the licensing objectives and other relevant policies in this Statement, premises licences for hotels will generally be granted so that:</p> <p>(a) Alcohol is permitted to be sold at any time to people staying in hotel rooms for consumption on the premises.</p> <p>(b) The hours of serving of alcohol to the general public will be subject to conditions limiting the sale of alcohol after a specified time to those attending pre-booked events held at the hotel,</p> <p>(c) The exhibition of film, in the form of recordings or non-broadcast television programmes to be viewed in hotel bedrooms, will generally be permitted.</p>
Policy PB2 applies:	<p>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.</p>

4. Equality Implications

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

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

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

5. Appendices

Appendix 1	Applicant supporting documents
Appendix 2	Premises history
Appendix 3	Proposed conditions
Appendix 4	Coy of Existing Licence
Appendix 5	Residential map and list of premises in the vicinity

Report author:	Miss Yolanda Wade Senior Licensing Officer
Contact:	Telephone: 020 7641 1884 Email: ywade@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	12 th January 2018
5	The Environmental Health Service- representation (withdrawn)	2 nd February 2018
6	The Licensing Authority- representation	8 th February 2018
7	The Metropolitan Police - representation	8 th February 2018





EXPERIMENTAL
group

LONDON

HENRIETTA HOTEL & RESTAURANT

This winter will see the opening of Experimental Group's first London hotel, a boutique 18-bedroom townhouse set in vibrant Covent Garden on Henrietta Street. It follows the successful launch of the 37-bedroom Grand Pigalle Hotel – a true Parisian address that has been praised for its energy and hedonism.

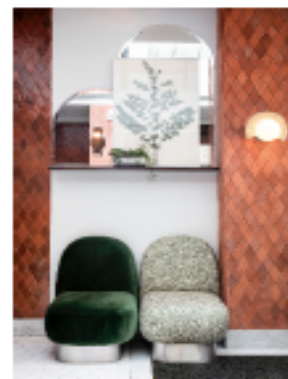
Lavishly decorated by regular Experimental Group collaborator Dorothée Meilichzon, the group's background prevails throughout. Together with the boys, Dorothée's design prowess extends across the 18-guest rooms and restaurant and is characterised by her individual styling that blends sophisticated design with local inspiration.

In the guest-rooms, think hand-painted textures on the wallpaper, upholstered headboards and patterned carpets with contrasting marble skirting, all of which cleverly reflect the building's history and Italianate architectural elements. Bathrooms are traditional and contemporary in style, with large mirrors and Dorothée's signature fountain basins.

In the public areas, Dorothée has expertly captured the Experimental Group's bohemian style through her sumptuous fabrics and mosaics with deep colours. At the core is the hotel's two-tiered restaurant - The Henrietta - that best reflects her distinctive style; a chic fusion of ornate Victoriana and sleek Art Deco.

Cleverly designed interior furnishings combine with her authentic flair - eye-catching wallpapers, terracotta tiles and oak flooring – all capped by a unique hand-painted mural that fills the entire ceiling, drawing the eye upwards to accentuate the soaring atrium.

FT How To Spend It and The Telegraph have already positioned Henrietta Hotel as one of the big openings of 2017 and Fay Maschler as awarded the restaurant four stars.



Going Out • Restaurants

Henrietta, Covent Garden: Hits and misses from Ollie Dabbous

Where Dabbous hit new heights, Henrietta is hit and miss says, Ben Norum

BEN NORUM | 48 Hours ago | 230 comments



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Star chef Ollie Dabbous has launched Henrietta in Covent Garden's Henrietta Hotel



London Life



An ode to joy from star Ollie Dabbous

LONDON'S vibrant night scene is still in full swing as the city's restaurants and bars continue to open their doors. In the heart of Covent Garden, Ollie Dabbous has launched Henrietta, a new restaurant and bar. The chef, who has previously worked at some of the city's most prestigious establishments, is excited to share his vision of a relaxed and joyful dining experience.

Dabbous, who has previously worked at some of the city's most prestigious establishments, is excited to share his vision of a relaxed and joyful dining experience. The restaurant, which is housed in a historic building, offers a menu that is both creative and comforting. The chef's focus is on using high-quality ingredients and traditional cooking techniques to create dishes that are both delicious and visually appealing.

The menu at Henrietta is a mix of classic and modern dishes. The chef's focus is on using high-quality ingredients and traditional cooking techniques to create dishes that are both delicious and visually appealing. The restaurant's atmosphere is warm and inviting, making it a perfect spot for a casual dinner or a special occasion.

FOR THE WEEK OF THE WEEK

HENRIETTA RESTAURANT

BY THE WAY

The chef, who has previously worked at some of the city's most prestigious establishments, is excited to share his vision of a relaxed and joyful dining experience. The restaurant, which is housed in a historic building, offers a menu that is both creative and comforting. The chef's focus is on using high-quality ingredients and traditional cooking techniques to create dishes that are both delicious and visually appealing.

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THE THINGS YOU SHOULD KNOW

We provide all the information you need to know about Henrietta, including the location, hours, and menu. The restaurant is located in the heart of Covent Garden, and it is easy to find. The hours of operation are from 12:00 PM to 11:00 PM, and the menu is available on the website.

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SKIN COOKED SALMON

With its delicate texture and rich flavor, skin-cooked salmon is a perfect choice for a special occasion. The chef at Henrietta has created a dish that is both elegant and delicious. The salmon is cooked to perfection, and the skin is crispy and golden brown. The dish is served with a light sauce and fresh vegetables.

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giphy.com



54,544 circulation



It's an antidote to the proliferation of meaty, fatty, salty bro food'

A magazine editor gets in touch, laughing, to tell me about a new "clean-eating"-type mini-chain. They had initially let customers choose from the options (salads and quince-based assemblies on offer, but - disaster! - they were doing so in a way that was not visually appealing enough. People were Instagramming brown things! So they promptly took the choice out of the public's hands, putting lentils and sweet potato on the same plate was evidently brand-denting horror beyond imagining.

I'm remembering this as food starts arriving at Henrietta, the restaurant of a new Covent Garden boutique hotel as light and airy and, well, feminine as its name. We're immersed in "a flora and fauna atmosphere", apparently, an aesthetic that extends to the food. Dishes are pastel-hued, scattered with petals, artfully composed (hello Hello Kitty kawaii, Eater's Bill Addison has christened this "the New Romanticism", as practised by the likes of New York's Wildair and Estela and Pidgin, Lorne and The Wilderness over here). The style is rampaging through forward-looking kitchens like decorative hindweed.



Restaurant reviewer of the year



Here, the tip-down is Olive Deloise. Even if you're not cooking here full-time - you're told, "The space is by Olive Deloise", and we don't see her in the open kitchen - she is something of a coup. Add a departure: Deloise and her brooding, vaguely deconstructed and secondary-looking dishes have been ahead of us in terms of something altogether more restorative. The subtitle over the houses are "a bit of a bunch of friends" who brought a water bottle to the first meeting (Group of Cooked Cash review) and agreed "I love, Henrietta". Once you while I'm off to a super through Peppy peppered fields of the.

So, elegant (even abundant), but does the food taste as good as it looks? In many cases, yes. A pillowy herb-and-dill dip with garlic butter and quantities of sweet white custard (which helps to make for an incredible length of time, special, super-sensitive cooks). Any suggestion of excess is offset by the serving of many guests - cream lenses and sea vegetables, some picked to offer a burst of antipathy - and a rainbow of flowers. It's a pain for freedom. The pale elegance of white asparagus is paired with duck-egg meringue on toast (best houses, a dish whose taste is sweet, intense, doesn't need its traffic). Quail, baked into a perfectly moist and succulent, perfect on a nest of roasted wheat grains studded with almonds and fragrant with lemongrass and cloves. My slow-cooked middle-western pork, rolled in melting herbs and accompanied only by the softer almost-liquid of charred, tenderly-shaped rogan josh, is almost comically by comparison. Until you take a bite, then all is history. There

are warm, freshly baked sandwiches, serving twice-baked herbives as the slightest possessive of fingers. But some dishes take whiteny and further in straight towards downright sickness. Sorrel, a rice, sweeping, creamy specimen, has no business being served with bulgogh (seem wild-rawherb, even when garnished with forest pollen and tomatoes. It comes without head, highlighting its pudgy nature. ("It's like a bad three men," the pal says.) And a final salvo of flocculent truffles infused with morsels of pencil-sharpening - yes, you actual little is just left, neither allowing enough to be revelatory nor transgressive.

Henrietta
 Food *****
 Atmosphere *****
 Value for money *****
 18-19 Newport Street, London WC2, 020 7294 6214. Open all week, lunch noon-2.30pm, dinner 6-10.30pm. About £40 a head plus drinks and service.

Restaurants **Henrietta, London WC2: An antidote to meaty, fatty, salty bro food' - restaurant review**

It's an antidote to the proliferation of meaty, fatty, salty bro food'

11 34
 Marina O'Loughlin
 @marinaoloughlin



Henrietta: Elegant (even abundant), but does the food taste as good as it looks? Photograph: Sophie Evans for the Guardian

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London's best new restaurant and bar openings



Ollie Dabbous' latest venture, **Henrietta** opens this month in **Covent Garden's Henrietta Hotel**. Set to be "simple, seasonal and... with a subtle nod to France", the unpretentious menu nonetheless should include some creative, unexpected touches - on this occasion Dabbous has collaborated with the Experimental Group and the drinks menu has been developed by drinks historians and cocktail specialists Jared Brown and Anistatia Miller.



Henrietta





899,484 circulation

theguardian

37,176,152 MUU

FEAST GRACE & FLAVOUR

Green Deal feasts on Henrietta's famously delicious food – but turns a blind eye to its eclectic and decor



AMBIENCE ★★★ FOOD ★★★

Part of every great chef's journey is taking the time to do research and to learn from the best. It's not always possible, however, to travel to the places you want to visit. In this case, the chef is not only a vegetarian but also a foodie. It's not always possible to travel to the places you want to visit. In this case, the chef is not only a vegetarian but also a foodie. It's not always possible to travel to the places you want to visit. In this case, the chef is not only a vegetarian but also a foodie.



"Only the coldest heart or skinless miser wouldn't feel cheered by the fresh warm molecules for dessert"

being hotel or restaurant and chef. It would not mean, for a moment, to make them feel his influence is present in simple, elegant, light-filled bedrooms with warm, black, circular walls, or in the simple, elegant, light-filled bedrooms with warm, black, circular walls, or in the simple, elegant, light-filled bedrooms with warm, black, circular walls.

ABOUT TOWN

Restaurants

Label pos glamers back on the menu in Mayfair. By Jeremy Wynne



When you've made the decision to dine in Mayfair, you've made a choice. It's not just about the food, it's about the atmosphere, the service, the location. It's about the experience. It's about the story. It's about the place. It's about the people. It's about the moment. It's about the magic. It's about the mystery. It's about the allure. It's about the charm. It's about the grace. It's about the flavour.



SIDE ORDERS

HENRIETTA (4-11 Henrietta Street, W1U 3AL) **899,484 MUU**
THE BARFLY QUAGGINO (10-11 St James's Place, W1A 1BJ) **846,936 MUU**
THE NED (100 Abchurch Lane, EC4A 3DF) **846,936 MUU**

827,588 MUU

COVENT GARDEN'S NEW HOTSPOT: THE HENRIETTA

The Experimental Cocktail Club reinvents an historic East End neighbourhood hotel bringing Parisian style to London's West End.

IN THE PAST COCKTAIL CLUB has been a place of... **THE ORIGINAL COCKTAIL CLUB** was founded in 1951... **THE HENRIETTA** is a short hop from Covent Garden market...

846,936 circulation

THE HENRIETTA, COVENT GARDEN

A short hop from Covent Garden market, this 18-room boutique hotel is the latest from the team behind the Experimental Cocktail Club – and it has all the ingredients for a stay-cay.

NOBU HOTEL, SHOREDITCH

In much more than a restaurant with rooms, Nobu's first hotel venture in Europe is a chic fusion of the East meets East End.

LONDON CALLING

With a slew of smart hotel openings in the capital, make this summer all about the stay-cay.

THE NED, CITY OF LONDON

Arguably the biggest hotel opening of the year, and five years in the making, The Ned really does live up to the hype.



UK
HENRIETTA HOTEL, LONDON

Some couples are meant to be. Baines and Clark, Bage and Neal, and now Experimental Group, the Ben Fournier-led brand behind the award-winning Experimental Cocktail Bar in Great Street – and wonderful London chef Ollie Dabbous. They've built Henrietta Hotel, with restaurant, bar and 18 rooms, in Doo-converted buildings by one of the most sought-after architects in London, all kept from their 19th-century Covent Garden surroundings. The long, slim restaurant – with an open kitchen at the back where Dabbous' subtly beaming team – was packed within about 12 minutes of opening. The restaurant begins with creative cocktails in the elegant front bar. Try the foamy Language, Trash and Logic (Apricot, Signature rum, cardamom, almond milk, sea salt and chili). Owners dip quickly into ready-made, frozen, frozen sandwiches and go on to grill the bread toasted with crust, or else have and make them, followed by perfectly steamed sea bass with a wedge of charred hip collagen. The location? The bedrooms are on the top floor, each individually designed in various styles, with headboard, bed-side headboard, multi-topped 48x tables and elegant brass lampshades. Two bedrooms have balconies, one a clear view over the city. Mark and Sophie's room, named the London Eye and Nelson's Column. FLASH POINT: The mezzanine just above the main dining room, with a smoking roof and a second little bar, is a secret space well worth seeking out. henriettahotel.com Double from £250

The best new hotels in the world opening in 2017

Make sure these are on your travel radar, says Kate Lough

KATE LOUGH | Wednesday 6 January 2017 12:58 GMT | [View comments](#)

Henrietta Hotel, London



The team behind Chinatown's Experimental Cocktail Bar is opening its first London hotel, after the success of its Parisian sister hotel. A sumptuous boutique number in Covent Garden, the Henrietta will have 18 bedrooms dressed with hand-painted wallpaper, upholstered headboards and marble details. The beating heart of the hotel will be its eponymous restaurant, a chic fusion of ornate Victorian and sleek Art Deco led by London's star chef Ollie Dabbous.

Opening in March 2017, [henriettahotel.com](#)

Travel | **Destinations**

Henrietta Hotel, Covent Garden: Is this London's chicest new boutique hotel?

355,492 MUU



Henrietta Hotel is a boutique hotel in Covent Garden, London. It is a 12-story building with a mix of modern and traditional architecture. The hotel features 18 bedrooms, a restaurant, and a bar. The rooms are designed with a mix of modern and traditional elements, including hand-painted wallpaper and upholstered headboards. The hotel is located in a prime location in Covent Garden, London, and is a short walk from several major attractions. The hotel is owned and operated by Experimental Group, a London-based hotel and restaurant group. The hotel is expected to open in March 2017.

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Sunday 8 January 2017

Discover

355,492 circulation

THREE FIVE STAR RECOMMENDED

Fiona Duncan
Henrietta Hotel, London
My god-daughter and the bedroom reminded her of 'Sex Trek' page 9



Win one of 20 dream trips
Enter our awards
From Florence to Paris to a luxury Indian odyssey page 5



Telegraph Tours
Russia with John Simpson
Cruise from St Petersburg to Moscow with magpie from the BBC's Journalist page 7

Fiona Duncan

The best places to stay in Britain and Ireland



Henrietta Hotel London
Does it feel French? Or do you prefer it to be a little more like a Parisian hotel? It's hard to say, but the Henrietta Hotel in Covent Garden, London, is a beautiful blend of the two. The hotel is a mix of modern and traditional architecture, with a mix of modern and traditional elements. The hotel is located in a prime location in Covent Garden, London, and is a short walk from several major attractions. The hotel is owned and operated by Experimental Group, a London-based hotel and restaurant group. The hotel is expected to open in March 2017.

WHAT TO DO...
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Is this the most Instagrammable hotel in London?

Marble? Check. Millennial pink? Check. Velvet armchairs? Check

LIFE CAMERA | Thursday 10 August 2017 04:28 | 139 photos

Like 139 photos | Click to follow @henrietta

Henrietta Hotel - in pictures



10 photos



producer – lighter, warmer and not as afraid of a heavy cracker or two as his leucis older brother. Plus of the food at Dabbous, however, have little to fear. “There’s no fundamental change of style, in that I can only cook one way and that’s light, fresh, seasonal and product driven,” says Dabbous. “It’s not avocado-slawing food, which I get quite tired of.” The roster is leaning with the kind of thrives that Dabbous is known to deliver with the lightest of touches, but it’s some of his more robust dishes that steal the show. The barbecue squid with fennel, truffle, wheat, almonds and olives is one early, fatty and fragrant. One eyebrow-raiser comes in the form of chocolate truffle infused with pearl shavings – “without the lead,” we’re assured. Delivering nostalgia you didn’t know you needed, these silky morsels are searing with complex waxy notes that are a treat for those who like their chocolate dark and aromatic. As Dabbous says, “It’s an edgy but not the menu has a sense of restraint.” With freshly baked maderine also at the end of the menu, he says to restrain yourself enough to make it no denser. In his more comfortable moments, Ollie Dabbous could be entering the belle époque of his already impressive career. **Alan Brennan**

Henrietta

THE RESTAURANT

Covent Garden hosts up as first brand Ollie Dabbous moves into the neighbourhood

WHILE there is nothing wrong with a slow burner in the restaurant world, Ollie Dabbous arrived with foodie cockiness like a towering inferno. His first venture, Dabbous, engulfed its building within a few weeks of opening. A deluge of five-star reviews saw the unwitting newcomer – with an unknown chef, just 35 covers and dishes starting at £4 – hitting a month-long waiting list of six months and more. Two years on, the gold dust that glided by tables has been swept up for good, with Dabbous closing its doors to share the spotlight on the restaurant’s new star, Henrietta.

“When I opened Dabbous, I thought I’d be there for the next ten, 15 years, but there’s no way to expand there,” he explains. “It’s not scary. I just see it as progress.” With another opening slated for next year, Henrietta is the

beginning of the natural, and necessary, expansion of Dabbous’ talent. In the heart of Covent Garden, the restaurant is a collaboration between the Michelin-starred chef and the Paris-based Experimental Group, also behind London’s Experimental Cocktail Club and Cartagena Des Vins Sansereno. “They’re an independent company with an independent spirit,” says Dabbous. “The bars and restaurants don’t feel like copy and paste projects. They’re all individual, and there’s a kind of openness to all their places that is quite Galtz.”

The restaurant is the prime objective of Henrietta Hotel, a petite 10-room boutique hotel that is unusually timely for its location. “I want it to feel like a great neighbourhood restaurant,” says Dabbous. Henrietta sports a “no one feminine” vibe than its

Top left with flowers, and bottom with mushrooms, the look here. Cornish cod with jacked shrimp



Henrietta Hotel, 14-15 Henrietta Street, London WC2E 8JH, henrietta-hotel.com

STYLIST

400,924 circulation

Escape Routes

RAT, STAT, LOVE



FEAST YOUR WAY AROUND COVENT GARDEN: NOW MORE EDIBLE THAN EVER

London's most vibrant food scene. Stylist's favourite eatery, Gemma's, has opened in its Covent Garden store from a local and independent one of the best meals of her life. There was a time, not so long ago, when Covent Garden was a gritty, gritty, gritty place. But now it's a vibrant, vibrant, vibrant place. It's a place where you can find everything you need for a special occasion or a quick bite. It's a place where you can find everything you need for a special occasion or a quick bite. It's a place where you can find everything you need for a special occasion or a quick bite.

With a mix of old and new, Covent Garden is a place where you can find everything you need for a special occasion or a quick bite. It's a place where you can find everything you need for a special occasion or a quick bite. It's a place where you can find everything you need for a special occasion or a quick bite. It's a place where you can find everything you need for a special occasion or a quick bite.

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THE SUNDAY TIMES travel 765,884 circulation

FOODIE

Tuck in, tuck up



FOODIE (Clockwise from top left) A plate of food, possibly a salad or a dish from a restaurant.

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621,000 listenership

WINE BY THE GLASS

CHAMPAGNE 125ml

PIERRE MONTCUIT - Brut Grand Cru Blanc de Blancs - Mesnil-sur-Oger - £14
A.R. LENOBLE - Brut Rosé - Terroirs - Damery - £15



WHITE WINE 125ml

CARAVAGLIO - IGT Terre Siciliane - Grillo - Sicily - Italy - 2015 - £7
SCHLOSS GOBELSBURG - Grüner Veltiner - Löss - Kamptal - Austria - 2016 - £8
CHATEAU SOUCHERIE - Anjou Blanc - Loire - France - 2016 - £10
RIPPON - Mature vine - Riesling - Central Otago - New Zealand - 2016 - £10
RAUL PEREZ - La Del Vivo - Dona Blanca - Bierzo - Spain - 2014 - £12

ROSÉ WINE 125ml

NORMANDIE ESTATE - Karen - South-Africa - 2016 - £9

RED WINE 125ml

CLOS LOJEN - Bobal - Manchuela - Spain - 2016 - £7
MONTESECONDO - IGT Rosso Toscano - Sangiovese Canaiolo - Tuscany - Italy - 2016 - £9
BERNHARD HUBER - Malterdinger - Pinot Noir - Baden - Germany 2014 - £12
REMELLURI - Reserva - Rioja - Spain - 2010 - £13
ROCCHIVIBERTI - Barolo - Rocche di Castiglione - Piedmont - Italy - 2013 - £16
PIERRE GONON - St Joseph - Northern Rhone - France - 2015 - £18
DENIS MORTET - Gevrey Chambertin - Mes 5 Terroirs - Burgundy - France - 2013 - £28

SWEET WINE 70ml

DOM. DE SOUCH - Jurançon - Jurançon - France - 2015 - £12
ALBERT BOXLER - Tokay Pinot Gris GC Brand - Alsace - France - 2001 - £13

FORTIFIED WINE 70ml

EQUIPO NAVAZOS - La Bota de Manzanilla Pasada - Bota 59 - Andalusia - Spain - £9
QUINTA DO NOVAL - 10 Years Old - Tawny Port - Douro - Portugal - £9
QUINTA DO NOVAL - Colheita 2000 - Tawny Port - Douro - Portugal - £14
PEREIRA D'OLIVEIRA - Boal, Madeira - 1993 - Portugal - £17

BEER 330ml

Harbour Pilsner - £6.50 / Wiper And True Amber - £7 / Orchard Cider - £7

*Please inform us of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to your bill.*

COCKTAIL LIST

SAINT GERMAIN DES PRES



Hendrick's gin, Saint Germain liqueur, elderflower cordial,
lime juice, cucumber, spicy tincture, egg white - £13

REBECCA

Calle 23 tequila, Laird's Applejack, lemon juice,
rhubarb & bergamot cordial, Champagne - £13

STRANGE RELATIONS

Becherovka, Suze, Averna, lemon juice - £12

ORPHANS OF THE SKY

Cognac Pierre Ferrand Ambre, lemon juice,
apple vinegar *La Pommée*, Escuminac maple syrup, Laphroaig - £13

RALPH RIGAMAROLE

Sipsmith gin, Campari, Sipsmith sloe gin, Cap Corse Mattei red Quinquina - £14

I LIVE UNDER A BLACK SUN

Buffalo Trace bourbon washed in toasted sesame oil,
Pedro Ximenez, Angostura bitters - £13

THE LABYRINTH MAKER

1615 Pisco, homemade cumin shrub, lemon juice,
Thai basil, egg white, Peychaud's bitters - £12

KOTA TERNATE

Plantation dark rum, Niko's spiced tea: a mix of spices, coconut & ceylan tea,
Batavia arrack, fresh pineapple and lime juice & milk - £14

THE STARS LOOK DOWN

Yaguara Cachaca, Sipsmith sloe gin, lime juice, blood orange juice,
coconut & earl grey tea cordial, Peychaud's bitter - £13

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

GRAZE

Nocellara Del Belice olives - £4 / Sweet & smoked anchovies - £6 / Saucisson Ibaïama - £6

*Please inform us of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to your bill.*

COVENT GARDEN

capco

Licensing Team
Public Protection and Licensing Department
Portland House
22nd Floor
Bressenden Place
London SW1E 5RS

By email: licensing@westminster.gov.uk

14 March 2018

Dear Sirs

Henrietta Hotel 15 Henrietta Street – Licence Application 18/00408/LIPV

We would be grateful if the Council could please consider this letter in support of the application to vary the premises licence in respect of the Henrietta Hotel.

Capital & Counties Properties PLC (“Capco”) owns the freehold of the Premises. Capco has a substantial property ownership across Covent Garden, including much of Henrietta Street and the Market Piazza.

Capco has invested very significantly in the Covent Garden area over recent years. This forms part of a long-term commitment to support and improve Covent Garden, and to maintain its world class heritage for visitors and local people alike. Introducing highly acclaimed and professional operators to the area is key to achieving this objective.

All our tenants are very carefully vetted before entering a lease with Capco. This, together with comprehensive, hands-on estate management controls, including wide ranging 24 hour security across the area, means Covent Garden is a safe and controlled area of central London.

We have no hesitation in supporting the application to vary the Hotel’s premises licence. The applicant has proven to be a responsible and complaint-free operator since the hotel opened in Spring 2017. The proposed licence conditions, operating hours and nature of use will ensure the hotel continues to be a positive asset to Covent Garden with no adverse impact in the Cumulative Impact Area.

Thank you for your consideration of this letter.

Yours faithfully



Chris Denness
Capital & Counties Properties PLC

À LA CARTE

TO GRAZE

- Sweet & smoked anchovies - £6
- Sourdough bread & butter - £3
- Nocellara del Belice green olives - £4
- Saucisson Ibaïama - £6

GRILLED FLATBREADS

- Smoked beetroot, Graceburn & dukkah - £11
- White onion, Tallegio & arctic thyme - £11
- Spiced duck, pomegranate & chickpea - £12

STARTERS

- Iberico pig cheek with miso & Hispi cabbage - £13
- Vegetable broth with spätzle & lettuce - £9
- Stracciatella with blood orange & pecans - £11
- Chicken liver parfait with Paris browns & Roscoff onions - £10
- Smoked eel, oxidised pear, radish & seaweed - £12

MAINS

- 7yr grass-fed Simmental sirloin with oregano & marjoram, fried Agria potatoes & garlic mayonnaise - £29
- Barbecued quail with fenugreek, freekeh & toasted almonds - £25
- Roasted rack of veal with tonnato sauce & puntarella - £28
- Charred salmon with tarama, Roscoff onions & Monk's beard - £22
- Latteria ricotta dumplings with garlic buttermilk, chanterelles, chestnut & winter savory - £19

SIDES

- Fried Agria potatoes - £5
- Bitter leaf salad & buttermilk dressing - £5
- Hispi cabbage & rapeseed dressing - £5

Please inform us of any allergies or dietary requirements. Some of our dishes may contain ingredients that are raw or unpasteurised.

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

Licence & Appeal History

Application	Details of Application	Date Determined	Decision
16/04805/LIPN	Application for new premises licence	14.07.2016	Granted under delegated authority
17/01826/LIPDPS	Application to vary the designated premises supervisor	31.03.2017	Granted under delegated authority

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.

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.
- 9. Admission of children to the premises must be restricted in accordance with the film classification recommended by the British Board of Film Classification or recommended by this licensing authority as appropriate.

Annex 2 – Conditions consistent with the operating Schedule

10. Alcohol may only be supplied to:

- a) Hotel residents and their bona fide guests with a maximum of 4 guests per adult resident at any time; or
- b) Persons on the ground and mezzanine floors which shall 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 or be sold or supplied, otherwise than for consumption by persons who are seated in the restaurant 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

Proposed amendment to condition 10 (b) by Environmental Health Service:

Persons on the ground floor which shall operate as a restaurant:

- c) Persons attending a pre-booked and bona fide private function or event to which members of the public are not admitted. A register of persons attending the event shall be kept at the premises and made available for immediate inspection by police or an authorised officer of the Council.
- d) To persons in the lower ground floor bar where members of the public present for the consumption of alcohol only shall vacate the premises by midnight.

Proposed amendment to condition 10 (d) by Environmental Health Service and agreed by Applicant:

To persons on the mezzanine floor bar where members of the public present for the consumption of alcohol shall vacate the premises by 1am.

11. There shall be no external advertising of the lower ground floor bar that is visible from the street.

Proposed amendment to condition 11 by Environmental Health Service and agreed by Applicant:

There shall be no external advertising of the bar on the mezzanine floor that is visible from the street.

12. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst

the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.

13. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises are open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
14. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
15. A Challenge 21 scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as driving licence, passport or proof of age card with the PASS Hologram.
16. 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 regarding crime disorder
 - (d) any incidents of disorder
 - (e) any faults in the CCTV system
 - (f) any refusal of the sale of alcohol
 - (g) any visit by a relevant authority or emergency service.
17. The entrance lobby will be supervised by staff 24 hours a day.
18. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which give rise to a nuisance
19. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of the local residents and businesses and leave the area quietly.
20. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the need of local residents and use the area quietly.
21. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall be limited to 15 persons at any one time.
22. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them.
23. 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.

24. The premises licence holder shall ensure that any patrons smoking outside the premises do so in an orderly manner and are supervised by staff so as to ensure that there is no public nuisance or obstruction of the public highway.
25. A direct telephone number for the manager at the premises shall be publicly available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity.
26. With the exception of within hotel rooms, 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.
27. 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.
28. No collection of waste or recycling materials (including bottle) from the premises shall take place between 23:00 and 07:00 on the following day.
29. No deliveries to the premises shall take place between 23:00 and 07:00 on the following day.
30. All waste is to be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
31. All external emergency exit doors shall be fitted with sensor alarms and visible indicators to alert staff when the doors have been opened.
32. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.
33. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided.
34. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
35. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
36. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous.
37. Curtains and hangings shall be arranged so as not to obstruct emergency safety signs or emergency equipment.

38. All fabrics, curtains, drapes and similar features including materials used in finishing and furnishing shall be either non-combustible or be durably or inherently flame-retarded fabric. Any fabrics used in escape routes (other than foyers), entertainment areas or function rooms, shall be non-combustible.
39. The certificates listed below shall be submitted to the Licensing Authority upon written request.
 - a. Any permanent or temporary emergency lighting battery or system
 - b. Any permanent or temporary electrical installation
 - c. Any permanent or temporary emergency warning system
40. The number of persons permitted within the premises at any one time (excluding staff) shall not exceed:
 - 30 on the mezzanine floor
 - 60 on the ground floor
 - 50 in the lower ground floor

[or lesser numbers to be determined and agreed with the Environmental Health Consultation Team on completion of the development].

Proposed amendment to condition 39 by Environmental Health Service and agreed by the applicant:

The number of persons permitted within the premises at any one time (excluding staff) shall not exceed:

- *30 on the mezzanine floor*
 - *60 on the ground floor*
41. The Licence will have no effect in respect of the ground to fifth floors until the works shown on the plans in respect of the ground to fifth floors appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.
 42. The Licence will have no effect in respect of the lower ground floor until the works shown on the plans in respect of the lower ground floor appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.



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

Schedule 12
Part A

WARD: St James's
UPRN: 100023430990

Premises licence

Regulation 33, 34

Premises licence number:	16/04805/LIPN
Original Reference:	16/04805/LIPN

Part 1 – Premises details

Postal address of premises:

Henrietta Street Hotel
15 Henrietta Street
London
WC2E 8QG

Telephone Number: Not Supplied

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Exhibition of a Film
Playing of Recorded Music
Late Night Refreshment
Sale by Retail of Alcohol

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

Exhibition of a Film
Monday to Sunday: 00:00 to 00:00
Monday to Sunday: 08:00 to 00:00 (Non Residents/Guests)

Non-standard Timings: Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons.

Playing of Recorded Music
Monday to Sunday: 00:00 to 00:00
Monday to Sunday: 08:00 to 00:00 (Non Residents/Guests)

Non-standard Timings: Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons

Late Night Refreshment
Monday to Sunday: 23:00 to 05:00
Monday to Sunday: 23:00 to 00:00 (Non Residents/Guests)

Non-standard Timings: Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons.

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. Alcohol may only be supplied to:
 - a) Hotel residents and their bona fide guests with a maximum of 4 guests per adult resident at any time; or
 - b) Persons on the ground and mezzanine floors which shall 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 or be sold or supplied, otherwise than for consumption by persons who are seated in the restaurant 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
 - c) Persons attending a pre-booked and bona fide private function or event to which members of the public are not admitted. A register of persons attending the event shall be kept at the premises and made available for immediate inspection by police or an authorised officer of the Council.
 - d) To persons in the lower ground floor bar where members of the public present for the consumption of alcohol only shall vacate the premises by midnight.
 10. There shall be no external advertising of the lower ground floor bar that is visible from the street.
 11. 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.
 12. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises are open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
-

13. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
 14. A Challenge 21 scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as driving licence, passport or proof of age card with the PASS Hologram.
 15. 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 regarding crime disorder
 - (d) any incidents of disorder
 - (e) any faults in the CCTV system
 - (f) any refusal of the sale of alcohol
 - (g) any visit by a relevant authority or emergency service.
 16. The entrance lobby will be supervised by staff 24 hours a day.
 17. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which give rise to a nuisance
 18. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of the local residents and businesses and leave the area quietly.
 19. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the need of local residents and use the area quietly.
 20. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall be limited to 15 persons at any one time.
 21. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them.
 22. 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.
 23. The premises licence holder shall ensure that any patrons smoking outside the premises do so in an orderly manner and are supervised by staff so as to ensure that there is no public nuisance or obstruction of the public highway.
 24. A direct telephone number for the manager at the premises shall be publicly available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity.
-

25. With the exception of within hotel rooms, 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.
 26. 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.
 27. No collection of waste or recycling materials (including bottle) from the premises shall take place between 23:00 and 07:00 on the following day.
 28. No deliveries to the premises shall take place between 23:00 and 07:00 on the following day.
 29. All waste is to be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
 30. All external emergency exit doors shall be fitted with sensor alarms and visible indicators to alert staff when the doors have been opened.
 31. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.
 32. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided.
 33. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
 34. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
 35. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous.
 36. Curtains and hangings shall be arranged so as not to obstruct emergency safety signs or emergency equipment.
 37. All fabrics, curtains, drapes and similar features including materials used in finishing and furnishing shall be either non-combustible or be durably or inherently flame-retarded fabric. Any fabrics used in escape routes (other than foyers), entertainment areas or function rooms, shall be non-combustible.
 38. The certificates listed below shall be submitted to the Licensing Authority upon written request.
 - a. Any permanent or temporary emergency lighting battery or system
 - b. Any permanent or temporary electrical installation
 - c. Any permanent or temporary emergency warning system
-

39. The number of persons permitted within the premises at any one time (excluding staff) shall not exceed:

- 30 on the mezzanine floor
- 60 on the ground floor
- 50 in the lower ground floor
-

[or lesser numbers to be determined and agreed with the Environmental Health Consultation Team on completion of the development].

40. The Licence will have no effect in respect of the ground to fifth floors until the works shown on the plans in respect of the ground to fifth floors appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.

41. The Licence will have no effect in respect of the lower ground floor until the works shown on the plans in respect of the lower ground floor appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.

Annex 4 – Plans

Attached



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

Schedule 12
Part B

WARD: St James's
UPRN: 100023430990

Premises licence
summary

Regulation 33, 34

Premises licence number:

16/04805/LIPN

Part 1 – Premises details

Postal address of premises:

Henrietta Street Hotel
15 Henrietta Street
London
WC2E 8QG

Telephone Number: Not Supplied

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Exhibition of a Film
Playing of Recorded Music
Late Night Refreshment
Sale by Retail of Alcohol

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

Exhibition of a Film

Monday to Sunday: 00:00 to 00:00
Monday to Sunday: 08:00 to 00:00 (Non Residents/Guests)

Non-standard Timings: Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons.

Playing of Recorded Music

Monday to Sunday: 00:00 to 00:00
Monday to Sunday: 08:00 to 00:00 (Non Residents/Guests)

Non-standard Timings: Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons

Late Night Refreshment

Monday to Sunday: 23:00 to 05:00
Monday to Sunday: 23:00 to 00:00 (Non Residents/Guests)

Non-standard Timings: Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons.

Sale by Retail of Alcohol

Monday to Sunday: 00:00 to 00:00
Monday to Sunday: 08:00 to 00:00 (Non Residents/Guests)

Non-standard Timings: Hours extended from the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day for all other persons

The opening hours of the premises:

Monday to Sunday: 00:00 to 00:00

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:

Experimental Worldwide Limited
14 David Mews
London
W1U 6EQ

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

07311660

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

Name: Xavier Padovani

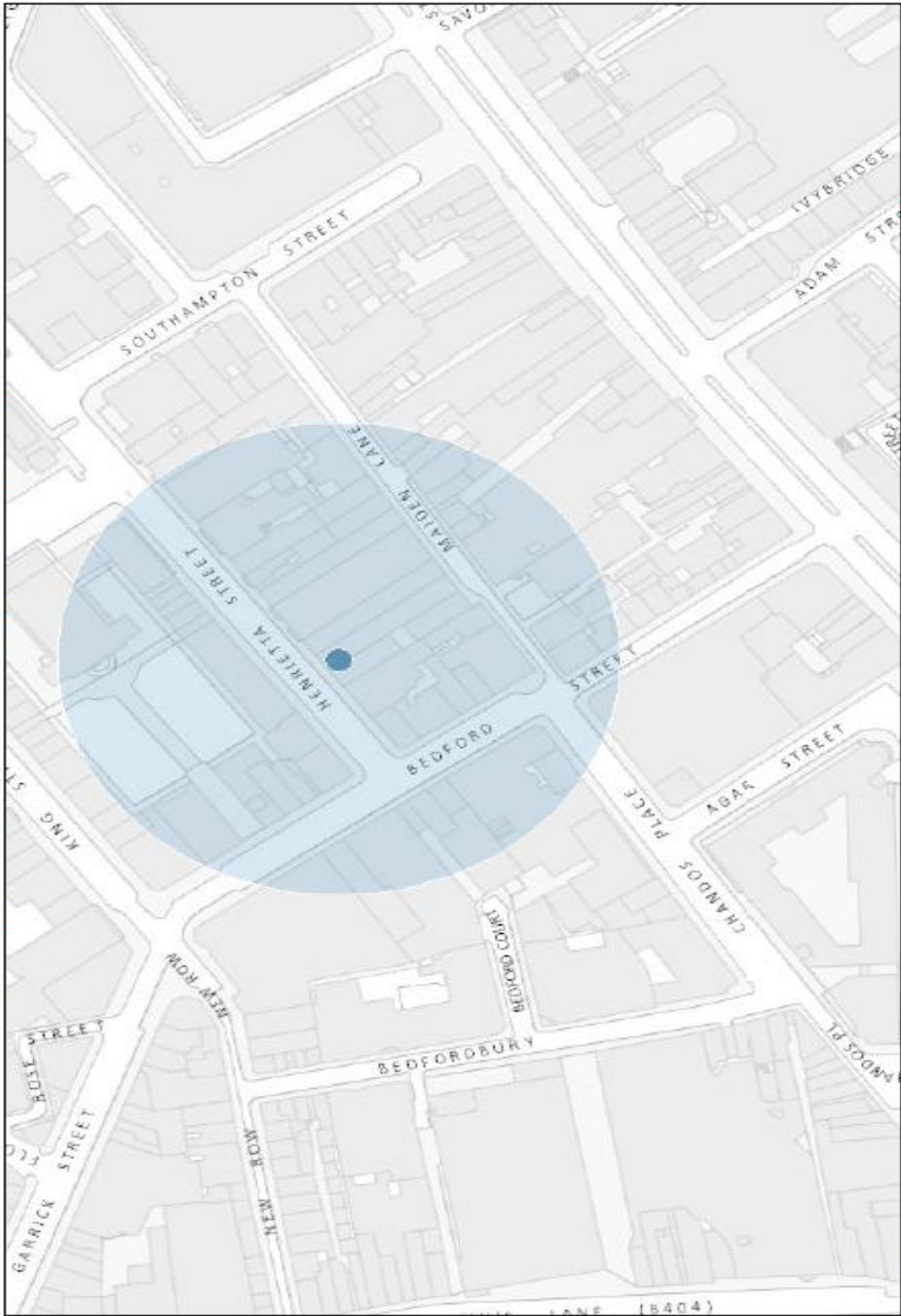
State whether access to the premises by children is restricted or prohibited:

Restricted

Date: 15th July 2016

This licence has been authorised by Miss Aisha George on behalf of the Director - Public Protection and Licensing.

Henrietta Street Hotel, 15 Henrietta Street London



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Resident Count: 71

DISTANCE	OBJECTID	LicenceNumber	TradingName	Address	PremisesType	TimePeriod
1.425022687	26877	17/01826/LIPDPS	Henrietta Street Hotel	15 Henrietta Street London WC2E 8QG	Hotel, 3 star or under	Monday to Sunday; 00:00 - 00:00
11.76102035	37308	16/01300/LIPDPS	Frenchie	Basement And Ground Floor 16 Henrietta Street London WC2E 8QH	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
15.59898295	26884	17/06583/LIPDPS	Flat Iron	17-18 Henrietta Street London WC2E 8QH	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
27.45077524	26678	16/11291/LIPDPS	Cinnamon	28 Maiden Lane London WC2E 7JS	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00

27.45077524	26696	16/04275/LIPCH	La Perla	28 Maiden Lane London WC2E 7JS	Restaurant	Monday to Thursday; 10:00 - 00:00 Friday to Saturday; 10:00 - 00:30 Sunday; 10:00 - 23:00 Sundays before Bank Holidays; 12:00 - 00:00
27.45077524	26698	16/11322/LIPDPS	Cinnamon	28 Maiden Lane London WC2E 7JS	Restaurant	Monday to Thursday; 10:00 - 00:00 Friday to Saturday; 10:00 - 00:30 Sunday; 10:00 - 23:00 Sundays before Bank Holidays; 12:00 - 00:00

28.03015469	69029	17/13593/LIPCHD	All Bar One	35 - 36 Bedford Street London WC2E 9EN	Public house or pub restaurant	Monday to Thursday; 08:00 - 23:30 Friday to Saturday; 08:00 - 00:00 Sunday; 08:00 - 22:50 Sundays before Bank Holidays; 08:00 - 00:00
31.22608027	15351	17/11012/LIPT	Mabel's	29-30 Maiden Lane London WC2E 7JS	Night clubs and discos	Wednesday to Saturday; 09:00 - 01:30 Sunday to Tuesday; 09:00 - 01:00
33.32727696	27066	16/12562/LIPDPS	Sticks 'n' Sushi	11 Henrietta Street London WC2E 8PY	Restaurant	Monday to Thursday; 10:00 - 00:00 Friday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 22:50
35.16894111	79951	16/01870/LIPN	Not Recorded	38 Bedford Street London WC2E 9EU	Cafe	Monday to Saturday; 09:00 - 23:00 Sunday; 10:00 - 22:30

37.19738199	48882	17/01116/LIPDPS	Fire And Stone	31-32 Maiden Lane London WC2E 7JS	Restaurant	Monday to Sunday; 00:00 - 00:00
43.2628765	26860	17/03938/LIPT	Bella Italia	30 Henrietta Street London WC2E 8NA	Restaurant	Monday to Saturday; 10:00 - 01:00 Sunday; 12:00 - 00:00
46.79519193	26866	17/08902/LIPN	Host Coffee	31 Henrietta Street London WC2E 8NA	Cafe	Monday to Wednesday; 07:30 - 21:00 Thursday to Friday; 07:30 - 22:00 Saturday; 08:30 - 22:00 Sunday; 10:00 - 19:00
46.79519193	26863	06/08725/WCCMAP	Covent Garden News	31 Henrietta Street London WC2E 8NA	Shop	Monday to Saturday; 08:00 - 23:00 Sunday; 10:00 - 22:30
49.32531931	15368	15/00660/LIPT	Rules Restaurant	34-35 Maiden Lane London WC2E 7LB	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00

49.40612362	26871	17/05529/LIPN	Not Recorded	32 Henrietta Street London WC2E 8NA	Restaurant	Monday to Thursday; 08:00 - 23:30 Friday to Saturday; 08:00 - 00:00 Sunday; 10:00 - 22:30 Sundays before Bank Holidays; 08:00 - 00:30
49.83934764	28105	06/08066/WCCMAP	Pasta Brown	31 Bedford Street London WC2E 9EH	Cafe	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
54.91828458	79031	17/02090/LIPRW	Wagamama	17 Bedford Street London WC2E 9HP	Restaurant	Monday to Saturday; 09:00 - 00:00 Sunday; 09:30 - 23:00
56.60373639	26605	16/06315/LIPT	Cafe Proper	16 Maiden Lane London WC2E 7NA	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00

60.77731653	76733	14/06782/LIPVM	The Porterhouse Public House	21-22 Maiden Lane London WC2E 7NA	Restaurant	Monday to Saturday; 09:00 - 00:30 Sunday; 12:00 - 23:00
61.24309556	70646	17/14664/LIPDPS	Ping Pong	23-24 Maiden Lane London WC2E 7NA	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
63.18766546	26591	16/01066/LIPCH	Condesa Tapas Bar	15 Maiden Lane London WC2E 7NA	Cafe	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:30 Sundays before Bank Holidays; 12:00 - 00:00
64.85389614	5787	16/04228/LIPVM	Paul Patisserie	Ground Floor Inigo House 29 Bedford Street London WC2E 9ED	Shop	Monday to Saturday; 07:30 - 23:30 Sunday; 09:00 - 23:00

65.66119666	13127	17/10013/LIPDPS	Masons Cafe Bar	Basement And Ground Floor 5 - 6 Henrietta Street London WC2E 8PS	Restaurant	Monday to Saturday; 07:30 - 00:00 Sunday; 09:00 - 23:30
69.60769082	6838	18/01407/LIPVM	Nandos	67-68 Chandos Place London WC2N 4HG	Restaurant	Not Recorded; XXXX - XXXX
70.29829472	83506	16/08779/LIPDPS	Gourmet Burger Kitchen	13-14 Maiden Lane London WC2E 7NA	Restaurant	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:50 Sundays before Bank Holidays; 12:00 - 00:00
72.0561844	30956	17/02979/LIPVM	Adelphi Theatre	411 Strand London WC2R 0NS	Theatre	Monday to Friday; 09:00 - 04:00 Saturday to Sunday; 09:00 - 00:00

73.93217917	15371	16/10196/LIPCH	Franco Manca	38 - 39 Maiden Lane London WC2E 7LJ	Restaurant	Monday to Saturday; 10:00 - 23:30 Sunday; 12:00 - 23:00
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