

Licensing Sub-Committee Report

Item No:	
Date:	20 September 2018
Licensing Ref No:	18/08785/LIPN - New Premises Licence
Title of Report:	Oystermen 31 - 32 Henrietta Street London WC2E 8NA
Report of:	Director of Public Protection and Licensing
Wards involved:	St James's
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Mrs Shannon Pring Senior Practitioner for Street Trading and Enforcement
Contact details	Telephone: 020 7641 3217 Email: spring3@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	27 July 2018		
Applicant:	Oystermen Events Limited		
Premises:	Oystermen		
Premises address:	31 - 32 Henrietta Street London WC2E 8NA	Ward:	St James's
		Cumulative Impact Area:	West End
Premises description:	The applicant is currently licensed for and operates a restaurant at 32 Henrietta Street. The applicant proposes to apply to operate their current restaurant from both 31-32 Henrietta Street.		
Premises licence history:	<p>The two separate premises benefit from individual licences specifically: 31 Henrietta Street – Host Coffee (17/08902/LIPN) 32 Henrietta Street – Oysterman (17/05529/LIPN)</p> <p>The full premises licence histories can be found at Appendix 3. Copies of each premises licence can be found at Appendix 4 and 5.</p>		
Applicant submissions:	<p>The applicant proposes that, if granted, they will surrender the premises licence for 32 Henrietta Street. However, they have not addressed whether the premises licence for Host Coffee will be surrendered if the application is granted.</p> <p>The applicants submissions can be found at Appendix 2.</p>		

1-B Proposed licensable activities and hours							
Late Night Refreshment:				Indoors, outdoors or both			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	N/A
End:	23:30	23:30	23:30	23:30	00:00	00:00	N/A
Seasonal variations/ Non-standard timings:		<p>Sundays immediately prior to a Bank Holiday 23:00 hours to 00:00 hours.</p> <p>New Years Eve all activities are permitted throughout the night until the start of permitted hours on New Years Day.</p>					

Sale by retail of alcohol				On or off sales or both:			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	10:00	10:00	10:00	10:00	10:00	10:00	10:00
End:	23:30	23:30	23:30	23:30	00:00	00:00	22:30
Seasonal variations/ Non-standard timings:			Sundays immediately prior to a Bank Holiday from 10:00 hours to 00:00 hours.				
			New Years Eve all activities are permitted throughout the night until the start of permitted hours on New Years Day.				

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	08:00	08:00	08:00	08:00	08:00	08:00	10:00
End:	23:30	23:30	23:30	23:30	00:00	00:00	22:30
Seasonal variations/ Non-standard timings:			Sundays immediately prior to a Bank Holiday 08:00 hours to 00:30 hours.				
			New Years Eve all activities are permitted throughout the night until the start of permitted hours on New Years Day.				

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Licensing Authority
Representative:	Ms Daisy Gadd
Received:	21 August 2018
<p>I write in relation to the application submitted for a New Premises Licence for 31 – 32 Henrietta Street.</p> <p>As a responsible authority under section 13(4) of the Licensing Act 2003 as amended under the Police and Social Responsibility Act 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:</p> <ul style="list-style-type: none"> • Public Nuisance • Prevention of Crime & Disorder • Public Safety • Protection of Children from Harm <p>The application seeks to permit the following licensable activities:</p> <ul style="list-style-type: none"> • Late Night Refreshment: <ul style="list-style-type: none"> ○ Monday to Thursday: 23:00 to 23:30 ○ Friday to Saturday: 23:00 to 00:00 • Supply of Alcohol (both): <ul style="list-style-type: none"> ○ Monday to Thursday: 10:00 to 23:30 	

- Friday to Saturday: 10:00 to 00:00
- Sunday: 10:00 to 22:30

It should be noted that there is already a premises licence for 32 Henrietta Street under licence reference number 17/05529/LIPN. The applicant has stated that, should this application be granted, the applicant will surrender the existing premises licence.

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

As part of this application, the applicant has proposed an amended wording of model condition 66 which is currently on the operating schedule of the existing premises licence. This application must therefore be considered under policy RNT2 which states that "Applications will be granted subject to other policies... provided it can be demonstrated that they will not add to cumulative impact in the Cumulative Impact Areas".

The Licensing Authority note that the current capacity permitted on licence 17/05529/LIPN is 26. This application seeks to allow for a capacity of 60 persons, which is an addition of 34 people within the West End Cumulative Impact Area. As per policy RNT2 which is stated above, the applicant must demonstrate how the type of operation proposed in this application will not add to cumulative impact. No additional information has been received which addresses this policy concern of cumulative impact, and it would therefore be useful for the applicant to provide further submissions in this regard.

Policy HRS1 is relevant to this application also as the hours applied for licensable activities currently fall outside of Westminster's Core Hours on Sundays. The Licensing Authority would like to encourage the applicant to consider reducing the commencement hour for licensable activities to 12:00 on Sunday which would therefore bring this application in line with the Core Hours policy.

Furthermore, the applicant has applied for both On and Off sales of alcohol, although little information has been provided demonstrating the proposed operation of the premises. It would be useful if the applicant could provide further submissions, such as an operational plan, to highlight the way in which the premises intends to be managed, specifically noting the use of the off-sales element of the application.

The applicant has stated that they will surrender the existing premises licence, should this application be granted, and therefore the Licensing Authority would like to propose the following condition:

1. No licensable activities shall take place at the premises until premises licence 17/05529/LIPN (or such other number subsequently issued for the premises) has been surrendered [and is incapable of resurrection].

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

Please accept this as a formal representation to this application.

Further correspondence between the Applicant and the Licensing Authority received 03 September 2018:

With regard to your representation below, I set out below our submissions:-

1. In relation to model condition 66, I have discussed this with my client and they have confirmed that they are willing to amend our application to include the full model condition 66 which I set out below:-

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 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.

This completely complies with policy.

This complies with your request in your letter of representation referred to below.

2. In relation to your policy RNT2, I attach a copy of Ian Watson's, Senior Environmental Health Officer, pre-application report which states that we satisfy RNT2, except for the Sunday hours. This is due to our operating hours being within core hours and that we have a limited capacity condition on our premises licence. Our proposed conditions address the licensing objectives and these conditions are the same conditions which were added to the current premises licence, 17/05529/LIPN. These conditions were deemed acceptable by the Licensing Sub-Committee to address the cumulative impact policy, when these existing premises licence was granted in July 2017.

The current premises licence, 17/05529/LIPN, has not received any complaints to date. In particular, there are no incidents of crime and disorder and the Police have confirmed this and of course, are not making any representation. The Police do not see a start time for the sale of alcohol on Sunday of 10:00 hours as a problem as the premises currently trade with these hours. In the circumstances there is trading history at the premises that this exception to policy does not have a negative impact within an area of cumulative impact.

In relation to the additional 34 people within this area, the proposed conditions offered in our application ensure that no customers can be served alcohol unless they are eating a table meal and therefore, reducing the risk of customers leaving the premises intoxicated and causing noise nuisance outside the premises.

Our proposed conditions also include the Police CCTV requirements and incident log requirements, therefore reducing the risk of incidents of crime and disorder and any concerns of public safety. Westminster Police Licensing were fully consulted prior to our application being submitted and they confirmed that they had no concerns in relation to the operation of 32 Henrietta Street or any concerns in relation to the additional 34 people.

In relation to the licensing objective of protection of children from harm, the premises have always operated with a Challenge 21 proof of age scheme and will continue to do so.

With regard to the operation of the premises there are 31 members of staff and 17 of these are front of house. The management team have been with the Company since the premises has started trading. There will be 2 members of staff who will be situated

at the front door and they will manage the customers when entering and exiting the premises to ensure that they move away from the front of the premises as swiftly as possible.

These premises are highly regarded in the area and benefit from a large percentage of local customers. In fact all our regular clients are neighbours or persons who work in the area. These premises with the increase of 34 people is something that the local community welcomes and it is our view that the premises does not add to cumulative impact.. This is evidenced by the fact that there are no resident representations.

These premises have become one of the top dining establishments in London and it recently won the Time Out Love London Award for best restaurant in Covent Garden & The Strand. It is also 9th best restaurant on tripadvisor. I set out below the links to these websites.

https://www.tripadvisor.co.uk/Restaurant_Review-g186338-d12518072-Reviews-The_Oystermen_Seafood_Bar_Kitchen-London_England.html

<https://www.timeout.com/london/love-city#/results/neighbourhoods/Covent%20Garden%20%26%20The%20Strand>

I also attach a copy of our menu and drink list along with some very impressive press clippings and articles regarding my client's premises. These premises are a credit to the Borough.

3. With regard to the Sunday hours, I note that our proposed opening hours and sale of alcohol hours start at 10:00 hours which is outside of core hours. Our Sunday hours were granted by the Licensing Sub-Committee in relation to our premises licence application for 32 Henrietta Street and again we did not receive any concerns in relation to our Sunday hours during our pre-consultation with the Responsible Authorities.

In relation to your policy HRS1, you will note that applications outside of core hours will be considered on their merits and considered in relation to a number of points.

The pertinent points are set out below:-

(f)

'The existing hours of licensable activities and the past operation of the premises and hours of licensable premises in the vicinity.'

As our Sunday hours on our current premises licence start at 10:00 hours then this satisfies point (f) as they are the same hours which we currently trade at the premises.

(h)

'The capacity of the premises.'

Our client's proposals for a Sunday is to provide brunch for customers. As the increase in capacity of the larger premises is 34 (making a total overall of only 60 people) there would be a limited number of additional people within this area of cumulative impact on a Sunday.

I attach a copy of your policy, HRS1.

4. As we are proposing to have the full model condition 66 on our premises licence, the off-sales element of our premises licence is only for customers to take home part-consumed and resealed bottles of wine which are ancillary to their meal. We also have a condition which restricts any off-sales of alcohol after 23:00 hours Monday to Sunday. This completely complies with policy.

5. I have spoken to my client and we have agreed to add the following condition to our premises licence:-

'No licensable activities shall take place at the premises until premises licence 17/05529/LIPN (or such other number subsequently issued for the premises) has been surrendered [and is incapable of resurrection].'

This complies with your request in your letter of representation referred to below.

I would be grateful if you could please review our above submissions and please let me know if you require any additional information or if this now satisfies your concerns.

Further correspondence between the Licensing Authority and the applicant sent 07 September 2018:

With regards to the points raised below, the Licensing Authority will be maintaining their representation as this is an application for a new premises licence within a cumulative impact area which is seeking an additional 34 persons to that which is permitted on the current premises licence.

Given that the hours applied for exceed those of Westminster's core hours, it will be for Licensing Sub-Committee Members to determine whether this application will add to cumulative impact in the cumulative impact area.

Responsible Authority:	Environmental Health Service (Withdrawn)
Representative:	Ian Watson
Received:	22 nd August 2018

I refer to the application for a New Premises Licence for the above premises.

The premises are located within the West End Cumulative Impact Area as stated in the City of Westminster's Statement of Licensing Policy.

The applicant has submitted floor plans of the premises.

This representation is based on the plans and operating schedule submitted.

The applicant is seeking the following

1. To provide for the Supply of Alcohol 'On' and 'Off' the premises Monday to Thursday 10.00 to 23.30 hours, Friday and Saturday 10.00 and 00.00 hours and Sunday between 10.00 to 22.30 hours. Sunday immediately before a Bank Holiday 23.00 to 00.00 hours and New Year's Eve to New Year's Day.
2. To provide Late Night Refreshment 'Indoors' and 'Outdoors' Monday to Thursday 23.00 to 23.30 hours, Friday and Saturday 23.00 and 00.00 hours. Sunday immediately before a Bank Holiday 23.00 to 00.00 hours and New Year's Eve to New Year's Day.

I wish to make the following representation

1. The hours requested for the Supply of Alcohol will have the likely effect of causing an increase in Public Nuisance within the West End Cumulative Impact area.
2. The hours requested to permit the provision of late night refreshment will have the likely effect of causing an increase in Public Nuisance and impact on Public Safety within the West End Cumulative Impact area.

The applicant has provided additional information with the application which is being addressed.

Further information received from the Environmental Health Service dated 10 September 2018:

The premises file has now been checked and there are no records of complaints against the premises nor adverse visits by city inspectors since the premises started operating.

The only difference between this new application and the existing premises licence 17/05529/LIPN is an increase in capacity from 26 to 60 persons. This new capacity is supported under public safety and they are proposing to install an additional WC in line with the new capacity so Environmental Health is content.

Therefore, the representation from Environmental Health is withdrawn.

3. Policy & Guidance

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

Policy HRS1 applies

(i) Applications for hours within the core hours set out below in this policy will generally be granted, subject to not being contrary to other policies in the Statement of Licensing Policy.

(ii) Applications for hours outside the core hours set out below in this policy will be considered on their merits, subject to other relevant policies.

For premises for the supply of alcohol for consumption on the premises:

Monday to Thursday: 10:00 to 23:30

Friday and Saturday: 10:00 to midnight

Sundays immediately prior to Bank Holidays: Midday to midnight

Other Sundays: Midday to 22:30

Policy CIP1 applies

(i) It is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas for: pubs and bars, fast food premises, and premises offering facilities for music and dancing; other than applications to vary hours within the Core Hours under Policy HRS1.

(ii) Applications for other licensable activities in the Cumulative Impact Areas will be subject to other policies, and must demonstrate that they will not add to cumulative impact in the Cumulative Impact Areas.

Policy RNT2 applies	Applications will be granted subject to other policies in this Statement and subject to the relevant criteria in Policies CD1, PS1, PN1 and CH1, provided it can be demonstrated that they will not add to cumulative impact in the Cumulative Impact Areas.
----------------------------	--

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	Premises plans
Appendix 2	Applicant supporting documents
Appendix 3	Premises history
Appendix 4	Premises licence for 31 Henrietta Street – Host Coffee (17/08902/LIPN)
Appendix 5	Premises licence for 32 Henrietta Street – Oysterman (17/05529/LIPN)
Appendix 6	Pre-application advice (18/06389/PREAPM) report
Appendix 7	Proposed conditions
Appendix 8	Residential map and list of premises in the vicinity

Report author:	Mrs Shannon Pring Senior Practitioner for Street Trading and Enforcement
Contact:	Telephone: 020 7641 3217 Email: spring3@westminster.gov.uk








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

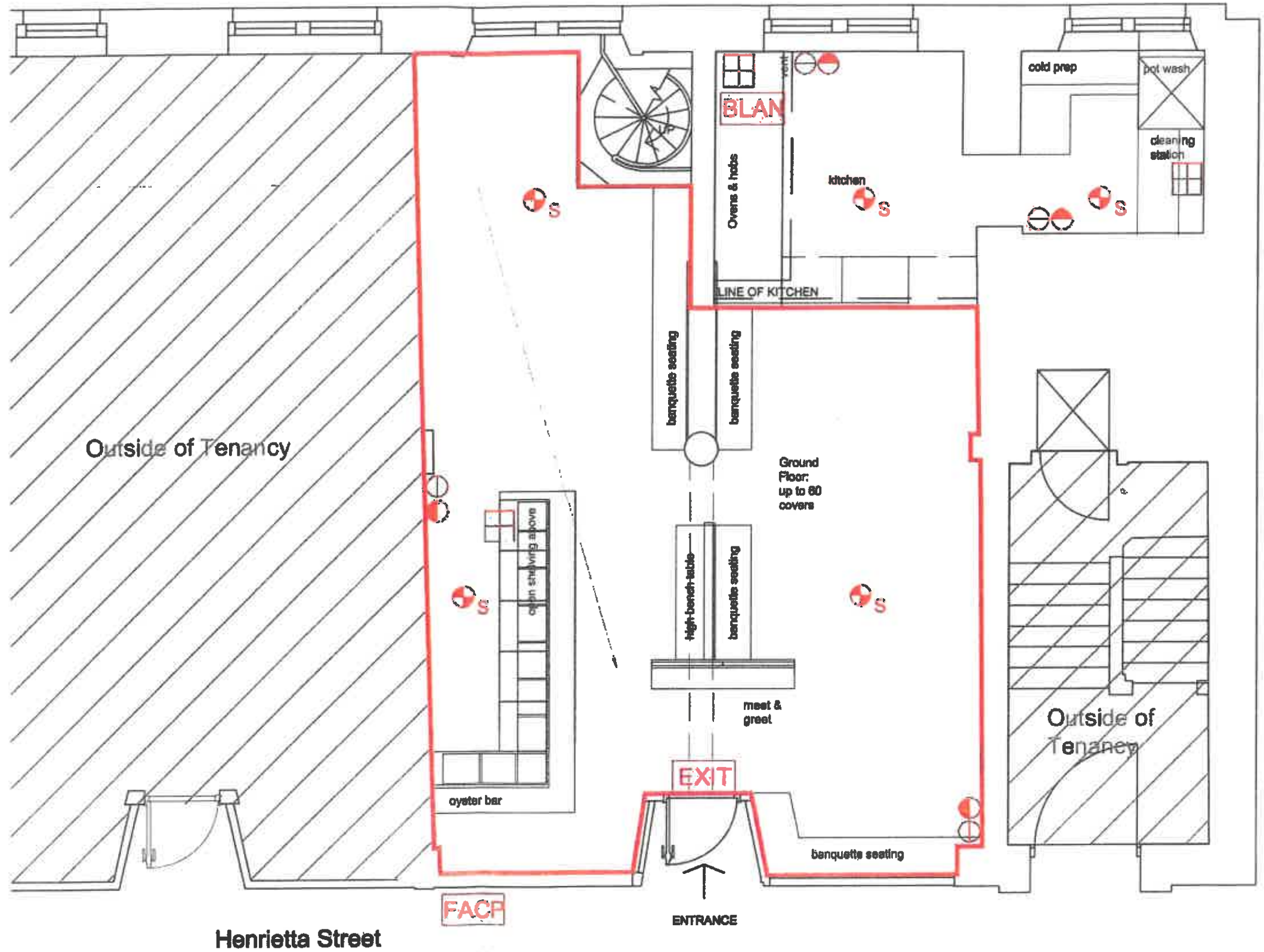
Background Documents – Local Government (Access to Information) Act 1972

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	April 2018
4	Licensing Authority representation	21 August 2018
5	Environmental Health Service representation	22 August 2018

The premises plans are enclosed.

Interior areas used for licensable activities

Fire Safety Key	
	Internally illuminated emergency exit signage
	Smoke detector
	Fire Extinguisher- CO2
	Fire Extinguisher- H2O
	Fire Blanket
	Fire Alarm Control Panel
	First Aid



PEA
GREEN
STUDIO
LTD

design@peagreenstudio.co.uk
07854089188

Houseboat o/c Harbourmaster
46 Goodhart Place
London E14 8BQ








DRAWING NUMBER: IH028_00_LP01 STATUS: LICENSING PLAN REV: A
CLIENT: THE OYSTERMEN
PROJECT NAME: RESTAURANT EXPANSION
DRAWING TITLE: GROUND FLOOR
SCALE: 1:50@A3
DATE: 11.06.18
DRAWN BY: DB CHECKED BY: -

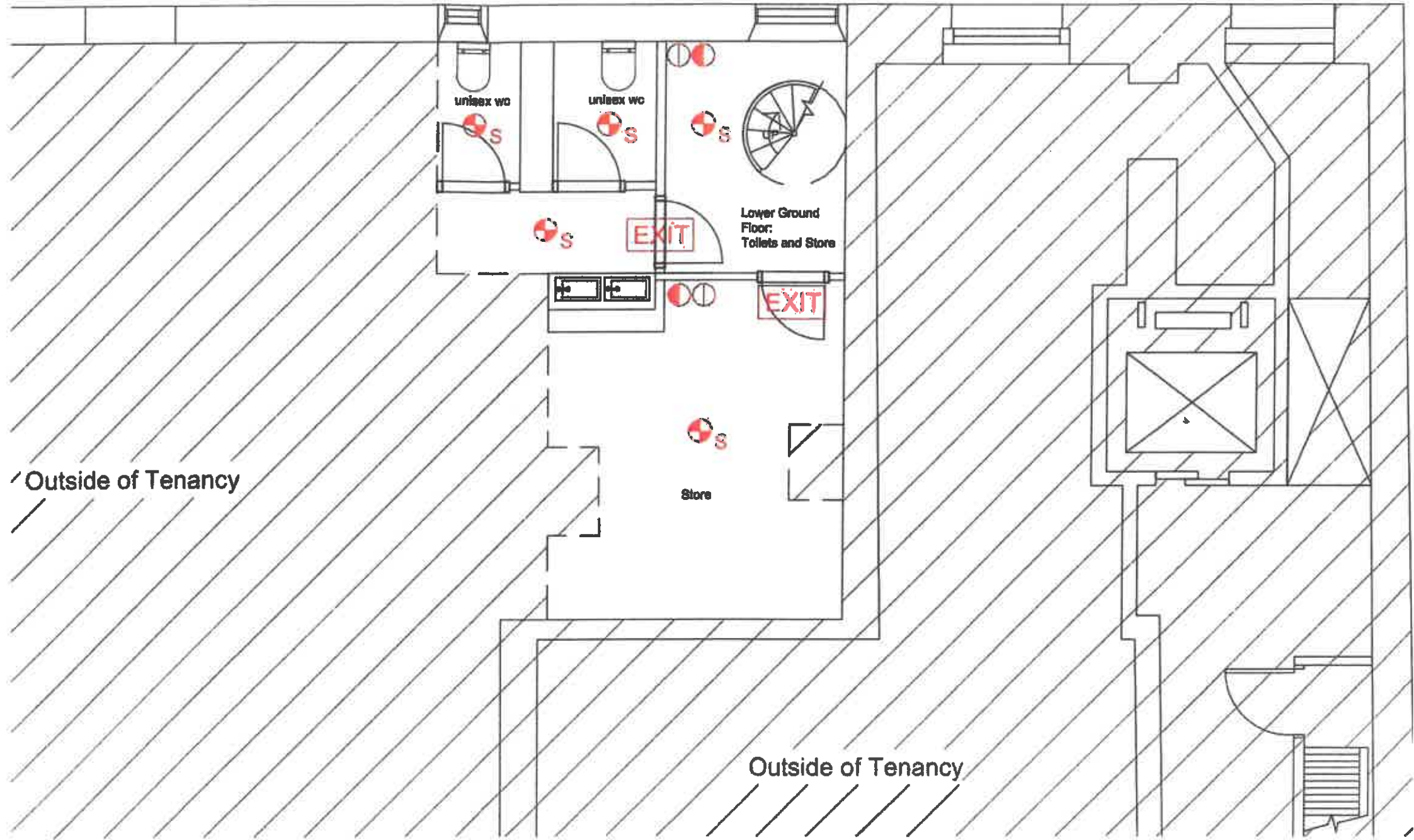


BY: DB
DATE: 11.06.18
A 20.07.18 Fire Safety elements added

NOTES
1. TO BE MADE FROM THIS DRAWING.
2. IF THE DRAWING IS TO BE USED FOR ANY OTHER PURPOSE, THE CLIENT MUST OBTAIN WRITTEN PERMISSION FROM PEA GREEN STUDIO.
3. ALL DIMENSIONS ARE IN METERS UNLESS OTHERWISE SPECIFIED.
4. CONTRACTOR TO VERIFY ALL DIMENSIONS AND TO BE RESPONSIBLE FOR ANY DISCREPANCIES.
5. CONTRACTOR TO VERIFY ALL DIMENSIONS AND TO BE RESPONSIBLE FOR ANY DISCREPANCIES.
6. CONTRACTOR TO VERIFY ALL DIMENSIONS AND TO BE RESPONSIBLE FOR ANY DISCREPANCIES.

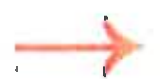
Interior areas used for licensable activities

Fire Safety Key	
	Internally illuminated emergency exit signage
	Smoke detector
	Fire Extinguisher- CO2
	Fire Extinguisher- H2O
	Fire Blanket
	Fire Alarm Control Panel
	First Aid



PEA GREEN STUDIO LTD
 design@peagreenstudio.co.uk
 07854089189
 Houseboat c/o Harbourmaster
 46 Goodhart Place
 London E14 8SG

DRAWING NUMBER: IH028_LG_LP STATUS: LICENSING PLAN REV: A
 CLIENT: THE OYSTERMEN
 PROJECT NAME: RESTAURANT EXPANSION
 DRAWING TITLE: LOWER GROUND FLOOR
 SCALE: 1:50@A3
 DATE: 02.12.17
 DRAWN BY: DB CHECKED BY: -



REV. DATE: 02.12.17
 A 20.07.18 Fire Safety elements added

NOTES
 1. IN THE SCALE THIS DRAWING.
 2. BY THE ARCHITECT AND P.E.I.
 3. THE CLIENT IS THE ARCHITECT.
 4. THE CLIENT IS THE ARCHITECT.
 5. THE CLIENT IS THE ARCHITECT.
 6. THE CLIENT IS THE ARCHITECT.
 7. THE CLIENT IS THE ARCHITECT.
 8. THE CLIENT IS THE ARCHITECT.
 9. THE CLIENT IS THE ARCHITECT.
 10. THE CLIENT IS THE ARCHITECT.

This application is for a new premises licence for 31 & 32 Henrietta Street. There is a premises licence already in place for 32 Henrietta Street (Premises Licence Number: 17/05529/LIPN). A copy of this premises licence is attached to this application.

The applicants have recently acquired the lease of the premises next door and therefore, they are now extending their premises.

This application is on the same terms as the current premises licence for 32 Henrietta Street, 17/05529/LIPN.

If this application is granted then the applicants will surrender the current premises licence for 32 Henrietta Street, 17/05529/LIPN once the new premises licence comes into effect.

Prior to submission of this application we have pre-consulted with Ian Watson, Senior Environmental Health Officer and Alan Lynagh, District Surveyor who have confirmed that they are agreeable to this application. A copy of their pre-application report is attached to this application.

We have also pre-consulted with PC Sandy Russell, Westminster Police Licensing Officer, who has also confirmed that she is agreeable to our application.

Example food menu



Snacks... perfect to share, or while you wait...

Anchovy Toast, Confit Garlic, Lemon	4.00
Classic Roll-Mops, Dill Pickles, Pickled Onion, Cracked Pepper	4.00
Seafood Tempura, Garlic Aioli, Lemon	5.00

Oysters

Daily Fresh Oysters - *priced individually*

See Blackboards

Cooked in the ½ shell, two oysters per portion...

Buffalo Oysters; Spicy Buffalo Sauce, Kosho	6.00
Tempura Oysters; Champagne Aioli, Smoked Herring Caviar	8.00
'Angels on Horseback' Oysters; Smoked Bacon, Brown Butter, Sage, Lemon	8.50

Starters

Grilled Scottish Mackerel, Smoked Oyster Cream, Grelot Onion, Tarragon	9.50
Stuffed Cornish Sardines, 'Nduja, Squid Ink Bread Crumbs, Yogurt, Nasturtium	10.50
Severn & Wye Smoked Cod's Roe, Young Vegetable Crudit�, Olive Oil	10.50
Cured Brixham Seabass, Daikon, Sesame Seeds, Champonzu, Wasabi	11.00
Buffalo Mozzarella, Anchovies, Isle of White Heritage Tomatoes, Pickled Red Onion	11.50

Mains

Whole Dorset Undressed Brown Crab, Garlic Aioli, Lemon	MP
Smoked Mackerel Salad, New Potatoes, Sugar Snap Peas, Chopped Egg, Lovage	19.50
Grilled Cornish Hake, Courgette, Fennel, Toasted Hazelnuts, Basil	20.00
Pan-Fried Sea Bream, Isle of Wight Heritage Tomatoes, Garlic, Oregano	21.00
Whole Brixham Plaice, Truffle Butter, Samphire	22.00

Sides

Old-Bay Chips	3.50
Bobby Beans, Shallots, Butter	3.50
Isle of White Heritage Tomatoes Salad, Shallots, Oregano	5.50

Dessert

White Chocolate Ganache, English Black Cherries, Ginger Crumb	7.50
Raspberry & Lemon Cheesecake, Champagne Raspberries, Basil - <i>to share</i>	14.00
'Buchanan's' Finest British Three Cheese Selection, Buttermilk Crackers, Chutney	11.50

*Should you have any question or queries regarding allergens, please ask your server.
An optional 12.5% service charge will be added to your bill, which is paid to the staff.*

Example drinks menu

Sparkling	125ml	Btl.
Bernard Massard 'Cuvée de L'Eccuson', Cremant	8.00	36.00
Bernard Massard 'Cuvée de L'Eccuson', Cremant – 100% Pinot Noir, Rosé	8.00	36.00
Harrow & Hope, English Sparkling, Marlow NV	10.00	49.00
R. H. Coutier, Champagne - Ambonnay Grand Cru NV	12.00	69.50
Libert & Fils, Champagne - Cramant Grand Cru, Blanc de Blancs NV		72.00
Pol Roger 'Reserve', Champagne - Côtes des Blanc NV		80.00

White	175ml	Btl.
Abadia Menciaer, La Mancha, Verdejo 2015	5.50	19.00
Sibiliano, Sicily, Grillo 2016	6.00	22.50
Egri Csillag, Hungary, Olazrizling 2017	6.50	25.00
Pehhcora, Abruzzo, Pecorino 2016		27.00
Château du Coing de St. Fiacre, Muscadet-sur-Lie, Melon de Bourgogne 2016		28.00
Alex K 'Big Backyard', Marlborough, Sauvignon Blanc 2015	8.00	29.00
Domaine Felix, Bourgogne, Aligote 2016	8.50	34.00
Verus, Stajerska - Slovenia, Pinot Gris 2017	10.00	37.00
Donienne, Txakoli, Hondarribia Zuri 2017	11.00	41.00
Château Laffitte-Teston 'Ericka', Pacheranc, Gros Manseng 2015		43.00
Les Aristides, Sancerre 'Vielles Vignes', Sauvignon Blanc 2016		47.00
Domaine Alexandre 'Fourchaume', Chablis 1er Cru, Chardonnay 2015		59.00
A. J. Adam, Hofberfg, Rielsing 2015		69.00
Christian Bellang & Fils, Meursault, Chardonnay 2014		79.00

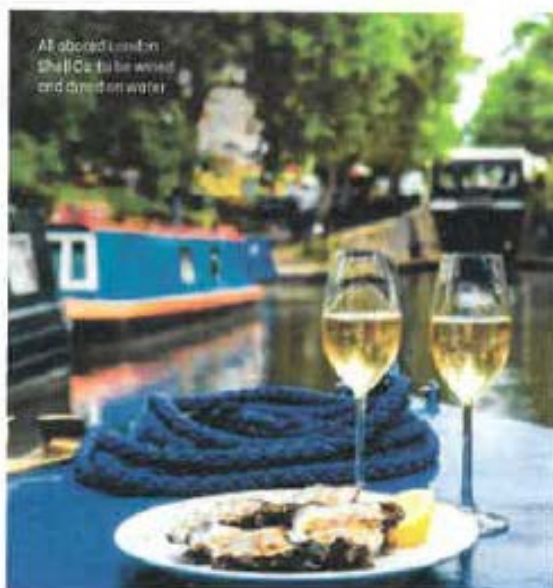
Rosé & Orange	175ml	Btl.
Domaine De La Vieille Tour, Côtes De Provence, Grenache 2016	7.50	28.00
Ramato 'Visintini', Friuli, Pinot Grigio 'Orange' 2016		36.00
Domaine du Pre Semele, Sancerre Rosé, Pinot Noir 2016		44.00

Red	175ml	Btl.
Abadia Menciaer, La Mancha, Tempranillo/Merlot/Syrah 2015	5.50	19.00
Bodegas Nodus 'Chaval', Valencia, Bobal 2017	6.50	22.00
Lucale, Puglia, Primitivo 2016	7.80	27.00
Manoir Carra, Beaujolais Villages, Gamay (Non-Filtered) 2016	9.00	32.00
Caiaffa, Puglia, Negroamaro 2016	10.00	36.00
Alpha Box & Dice 'Tarot', Maclaran Vale, Grenache 2016		40.00
Domaine Joël Remy, Bourgogne, Pinot Noir 2015		43.00

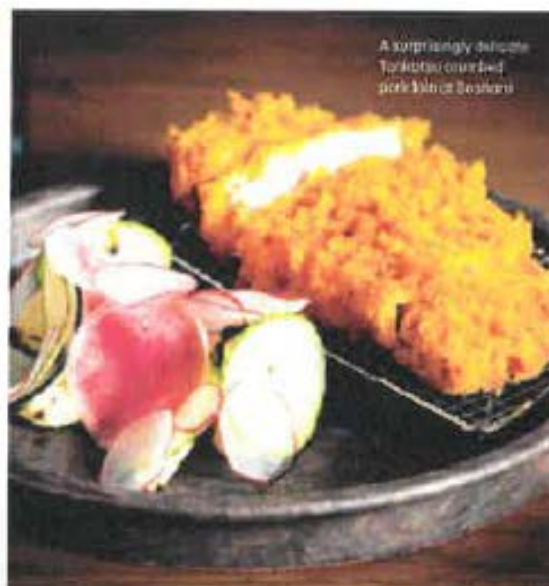
Beer		
The Original Small Beer – Lager (2.1% ABV)		4.90
Harviestoun 'Schiehallion' – Lager (4.8% ABV)		4.90
Canopy 'Sunray' – Pale Ale (4.2% ABV)		5.50
Canopy 'Everyday' – Oystermen Stout (5% ABV)		5.50

Softs		
Juice - Orange/Apple		3.00
Coke/Diet Coke/Tonic		3.00
Sparkling Mineral Water		3.50

Additional submissions:



All aboard London Shell Co. to be wooed and dined on water



A surprisingly delicate Takikatsu crowned pork loin at Sosharu

London

- **The Oystermen** • CC (32 Henrietta St, WC2E, +44 20 7 240 4417) The two guys behind this seafood shack think oysters should be for everyone, not just those in a tuxedo. This is seriously relaxed shucking, and happy hour includes oysters and a drink for a tanner. Go for hot buffalo oysters and curried clam chowder, and dream of the coast.
- **XU** • CC (30 Rupert Street, W1D, +44 20 3319 8147) Step across the threshold into 1930s Taiwan and tuck into peanut lotus crisps, tender beef pancakes, and exquisite chilli egg drop crab (with Bubble Tea-esque salmon roe that bursts on your tongue). Skip dessert in favour of a Taiwanese tea and whisky pairing. You won't regret it.
- **London Shell Co.** • CCC (The Prince Regent, Sheldon Squares, W2, +44 7818 666 006) A floating seafood restaurant aboard a Regent's Canal barge, London Shell Co. could be just a gimmick. But its set menu of small plates, served during a three-hour cruise, is good enough to dispel any ideas of mutiny, and the fact you can't jump ship mid-meal makes this a slow-moving delight. Sign up to slurp fresh oysters while London drifts slowly by.

- **Sosharu** • CCC (64 Turnmill Street, EC1, +44 20 3805 2304) Jason Atherton's Japanese joint may be billed as an *izakaya* – a kind of gastropub – but the precise execution of the tamaki sushi and light-as-a-feather tempura eliminates any notion of ordinariness. Roll a cube of wagyu ribeye in a honeyed soy glaze and let it melt on your palate.
- **Behind This Wall** • (411 Mare Street, E8) Speakeasies are so much the rage that it's hard to find a truly secret haunt, but even Google Maps has trouble locating this discreet bar. Once you've found it, reward yourself with a Tequila Coleda, a lighter, less creamy version of the classic.
- **Nine Lives** • (8 Holywood Street, SE1) A proponent of the zero-waste ethos, Nine Lives serves cocktails made with ingredients destined for the trash. Don't let that put you off; the Moby Dick, made with coconut oil-washed grain whisky, is so good we'd drink it out the bin if we had to.
- **Harry Potter dining club** • Calling all Potterheads – Library is hosting a HP-themed dining club until the end of September (costumes mandatory), where you can wash down your magical meal with Butterbeer. lib-nry.com

SCOTTISH
NATIONAL
GALLERY

17 June – 24 Sept 2017
The Mound, Edinburgh



Beyond Caravaggio

Restaurants**The Oystermen: London's finest hangover cure**

'My crab wasn't "dressed" like it might have been in some seaside shack, it was seduced to the point that it willingly disrobed'

Tim Hayward



© Greg Funnel

2 HOURS AGO by: Tim Hayward

You could argue that running a small fish restaurant should be the easiest gig in the hospitality world. The business strategy runs like this: a) get great fish b) don't mess with it much c) collect money from delighted customers. Shuck good oysters, boil good crabs. You wouldn't think it was astrophysics and yet somehow so many places manage to get it wrong. The Oystermen, though, may have got it just right.

The business started with mobile oyster-shucking set-ups at smart weddings and parties, and they've managed to parlay that simple ethos into a very small restaurant in Covent Garden. I think this is probably the smallest room I've eaten in professionally since the late and much mourned Museum St Café. The kitchen is just a little bigger than the potwash, which is just bigger than the lavatory, a comparison you'll get the opportunity to judge when you squeeze through to void yourself of the short but appropriate wine list.

To say that the place is intimate would be to radically understate. There appear to be about 20 seats, rammed, on the occasion I visited, with enthusiastic shellfish slurpers in full flow. One of the owners was also present. Like me, he is substantially built and bearded. The effect was entertaining — as if someone had decided to stable two musk ox in an already occupied Wendy house — but somehow only added to the scatty charm.

There is, naturally, a decent selection of oysters but as we're out of the native season I thought I'd take the opportunity to try something a little different, in the form of Buffalo oysters. In America, where they specialise in such things, a Buffalo oyster is one that has been subjected to the same cruel and unusual treatment as a chicken wing — a barbarous combination of marinade, dredging, frying and hosing with chilli. The Oystermen manages something subtler by grilling in the shell in a mixture of butter and hot sauce. The effect is a kind of lascivious poaching, preserving the texture; the taste, as it slips down, hints gently at Bloody Mary. Possibly the best execution I've experienced of the controversial "cooked oyster" — certainly now London's finest hangover cure.

Let us speak, for a moment, of crabs. I love them. They are the glory of our seas and infinitely superior to the meretricious lobster when properly prepared. Too often they are overcooked — usually on the boat, their inner bits are hoicked out, shoved rudely back into the shell and the whole thing delivered as cold as death to the kitchen door, wrapped in a shroud of cling film.

Why do you think crabs wear that ridiculous body armour? Unlike our coarse giblets that need only a wrapping of skin and designer casualwear, their insides are unbelievably delicate and complex. They should be treated with care. A chef who respected and loved the crab would poach it to the point where the white meat just flaked and the brown meat had the texture of barely scrambled eggs. He would crack the shell judiciously, leaving you with the pleasure of the dissection, and serve the brown meat on the side, with mayonnaise, a muslin-wrapped half of lemon and dense brown bread.

Ladies, gentlemen . . . there is, *Deo gratias*, such a chef, and he can be found at The Oystermen. From the moment I chose it personally from the board, my crab was treated with honour. It

wasn't "dressed" like it might have been in some seaside shack, it was seduced to the point that it willingly disrobed.

It is a long-established fact that a fish has no need of a bicycle, but a crab needs chips. Don't argue, it does. And those chips should be dredged in Old Bay, an arcane seasoning mix from the East Coast of the US which is spiked with celery salt. Dip these chips in the mayo and the just-jellified brown meat and later, when you recover, write me a short letter of thanks.

Leaving The Oystermen is always going to be tough. This is partly because they have a weird split door that, when the proprietor holds half it open for you, requires the kind of sideways slide for which I am insufficiently lithe. More importantly, when you stumble on a place the size of your mum's dining room, where the staff make you welcome and the food is prepared with such love and evident joy . . . you really just want to move in.

The Oystermen

32 Henrietta Street, Covent Garden

London WC2E 8NA

Tel 020 7240 4417

oystermen.co.uk

Starters £8.50-£11.50

Mains £11-£16

Tim Hayward is an FT contributing writer; tim.hayward@ft.com; @TimHayward

Photograph: Greg Funnel

The Start Up Loans Company has 'merged' with the British Business Bank, the state-owned business development lender that helps finance smaller firms.

SULCo, which is also Government-backed, said it has been working closely with the BBB since 2014 and described the link-up as a sharing of 'expertise'.

It said the merger, as of yesterday, would help both organisations deliver the Government's manifesto commitment to support 75,000 micro-businesses by 2020. Formed in 2012, SULCo provides loans of up to £25,000 at 6 per cent interest, and offers mentoring.



Opening: Oystermen Matt Lovell and Rob Hampton

PERSONAL FINANCE DEALS

Bank accounts 	Savings accounts
Business Loans 	Credit cards
Business energy 	Money transfer

COMPARE MONEY TRANSFER DEALS

Sending from:

Sending to:

Amount to:

GBP

Powered by:

[Top](#)

Advertisement

Share

A spokeswoman said it would be 'business as usual' for both teams and neither would relocate.

Keith Morgan, the BBB's chief executive, becomes chairman of the SULCo board. SULCo's chief executive, Tim Sawyer, will report to him. SULCo was chaired by James Caen, a former judge on TV's Dragons' Den. He quit in 2015 and was replaced by his deputy, Luke Williams, who is chief executive of Ignata, a professional services firm. Williams remains on the board of SULCo.

SHARE THIS ARTICLE

RELATED ARTICLES



Do you have what it takes to start your own franchise? From...



'We bypassed banks to build our success': How entrepreneurs...

HOW THIS IS MONEY CAN HELP

[Own a small business or setting one up? Check out our dedicated small business section](#)

Its creative director was Yasmina Siadatan, the winner of the BBC's The Apprentice in 2009.

Loans are funded by the taxpayer via the Department for Business, Energy and Industrial Strategy through the BBB.

The merger comes after a seafood bar business, The Oystermen, became SULCo's 46,400th client last week when it secured a loan to open a bar and seafood restaurant in Covent Garden, bringing the total lent past the £300 million mark.

Sawyer said: 'Since 2012, the Start Up Loans Company – with support from the British Business Bank – has lent £300 million to micro-businesses across the UK.

'This merger recognises how successful our partnership has been and helps us improve our support for businesses who may struggle to access other forms of finance.'

Start Up Loans hits £300m lending milestone to UK micro-businesses

Covent Garden oyster bar secures 46,400th loan as company reveals it has supported an average of 11,200 new businesses a year

By Nancy Williams Updated: Apr 3, 2017 Published: Apr 3, 2017



The Start Up **Loans** Company has announced that it has now lent more than £300m to UK micro-businesses since launching in 2012.

The milestone was reached after Covent Garden-based oyster bar and seafood restaurant The Oysterman secured the programme's 46,400th [loan](#).

The government-backed programme provides loans of up to £25,000 at 6% fixed rate per annum alongside mentoring and support. Over the last five years, it claims to have supported an average of 11,200 new and early-stage [businesses](#) a year and helped to create 55,700.

The news comes the week after the Start Up Loans Company revealed it has supported female entrepreneurs to the tune of £100m (<http://startups.co.uk/uk-female-entrepreneurs-have-received-100m-in-start-up-loans/>) to date.

Margot James, small business minister, said: "Giving the UK's small businesses the jump-start they need to grow and thrive is a key priority of our Industrial Strategy and it's great to see just how many small businesses the government-backed Start Up Loans Company has helped in the past five years."

Tim Sawyer, CEO of the Start Up Loans Company, added: "The Oysterman is a great example of a business idea which has been brought to life with a Start Up Loan. They now have a solid business plan in place which will see them grow their footprint across London and bring oysters to more seafood lovers in the capital and beyond."

SPONSORED FINANCIAL CONTENT



How to Find the Best Stocks & Shares ISA (Scale36 Capital Limited)



Is this the cheapest sector? (TD Direct Investing)

Want to try?

New start-up? Equity investment awaits!

Your name *

Your email *

Your company name *

I'd also be interested in crowdfunding

Please note that by entering you agree to contact from Startups.co.uk, but you can opt-out at any time!

SEE RESULTS

May entries for The Start-up Series seed lending competition close on Sunday.

HELP TO GET YOUR BUSINESS IDEA STARTED

✓ See if you can get a Start Up Loan to help you start a business idea (<https://uk.tradeio.com/idea?pr=206735&e=2812213&g=23118902>) (external site, opens in new tab)

Register your company name with our preferred company formation agent (<https://www.companiesmadeimple.com/>)
utm_source=www.startups.co.uk&utm_medium=affiliates&utm_campaign=&utm_content=FDIpanel (external site, new tab)

Claim a free consultation with a local accountant ([find-accountant](#))

✓ Compare web design quotes here and save (<http://startups.co.uk/web-design/mf=look>)

✓ Learn how to start a home based recruitment agency with this partner (<http://recruitmentstartupservices.com/>)
utm_source=startups.co.uk (external site, opens in new tab)

✓ Find out about getting a current account with no trading history

FOOD

He hadn't meant to lunch here... but Tom is hooked by a seafood gem

We had meant to lunch at Kirazu, a small Japanese place on Soho's Rupert Street. But noon came and went and the door stayed firmly shut. So we peeped through the crack in the blinds, spied the skeletal remains of last night's feast (empty Asahi bottles, battle-stained chopsticks, a scattering of smeared bowls), shrugged and moved on. To a glass of Breton cider and a packet of scampi fries, at The French House. Before tramping through a few hundred metres of burning asphalt to Covent Garden, Henrietta Street to be precise, and Oystermen.

A place as small, sweet and perfectly formed as its Essex Kumamotos, one of three oyster varieties available today. Being a Monday, explains Bob, the charmingly hirsute co-owner, there are fewer to choose from. They all come from the Malden Oyster Company, and as the week goes on the list expands. Only rocks at the moment, of course, but come September, the natives come sailing in.

Anyway, those Kumamotos are sublime, discreet and delicate, the sort of bivalve that makes me reconsider my rock oyster ambivalence. Maldons are bigger, brasher, and more brusquely briny, while the wild Blackwaters are a touch too milky. I ask for Tabasco, but instead am offered an alternative array that makes my heart thump with endorphin-fuelled glee. A home-made Scotch bonnet vodka, aflame with fruity fire; more Scotch bonnet, this time tempered by coconut, garlic and ginger, in the wondrous Burning Obsession Peppaport sauce. Even the 'ultimate bigster' condiment, one made from peppers grown on a Brooklyn rooftop. Cool oysters and hot sauce, a combination that makes me very happy indeed. I'm not sure I'd dare douse the natives with such muscular aplomb, but for rocks, it's a blast.

Just like the Buffalo Oysters, probably the finest excuse for a hot oyster there's ever been. Seriously, I used to believe that oysters should never see heat. And that the likes of Rockefeller

SEEK and ye SHELL FIND

TOM PARKER
BOWLES
TOM'S TABLE

Oystermen
32 Henrietta St, London
020 7240 4417, oystermen.co.uk
★★★★☆

and Kilpatrick were blast-fisted vandallism, Satan's work, the stuff of kitchen nightmares. But here, the flesh is merely warmed by a bubbling mixture of butter (not

margarine. Never margarine, whatever the Buffalo purists may claim) and hot sauce. They're sharp, spicy, sour and fresh, the saline charms of the shellfish just peeking through.

It's not just the oysters that delight. A crab beignet is light and lovely, generous with the crustacean, and fried with a knowing hand. Taramasalata is alabaster-white and sexily sloppy, with serious smoke and fleshy depth. There's more smoke in the squid, from the lick of the grill, and the sprinkling of smoked paprika, and a smoked almond-studded romesco sauce. The flesh is beautifully cooked, splendidly soft with the merest moment of coquettish resistance.

Even green-tipped mussels, those lumbering Kiwi monsters best eaten freshly hauled from the Marlborough Sound, are made lovable in a piquant Cayenne batter. My son Freddy, a seafood supplicant, scoffs pretty much the whole lot. Two thumbs up. Prawns, fresh, fleshy prawns, come with their head on, but back deveined and undressed, and wallow in a pool of chilli-flecked butter. Simple, but well done. Freddy sucks every last scrap of goodness from the head. Then brown crab, bought by the weight, and expertly boiled, the brown meat taken from the shell, leaving us to crack claws and carapaces and legs, extracting the

WHAT TOM ATE THIS WEEK

MONDAY

More filming, then dinner at Chin Chin, my favourite restaurant in Melbourne. Well, apart from Estelle Bistro. I eat duck, lamb, kingfish sashimi and isaan chicken, tongue-searingly spicy but divine.



TUESDAY

Another long day of filming then straight to Melbourne airport for last flight home to London. Incredibly good lamb side, fried chicken birch sandwich and cauliflower curry on Qantas. The usual sushi in the Emirates lounge in

Dubai. Then horns sweet horns, 24 hours later.

WEDNESDAY

Dinner with family at Shikumen DKO fried rice, soup dumplings, Sichuan prawns then raspberry Tango iceboots and nachos with lurid 'cheese' and jalapeños at War For The Planet Of The Apes. Fall asleep.



THURSDAY

Packet of Bacon Fries, Scampi Fries and dodgy ham sandwich on way down to my mother's in the country. Potbed shrimps and roast chicken for dinner.



From far left: whole Devon brown crab; the chef at work; half a dozen oysters

very essence of the English sea. The mayonnaise is Hellman's rather than home-made, and very fine it is too.

Pleice comes garlanded with samphire and capers, and awash in a slick of brown butter. This is a fish that demands utter freshness. Here, every wish is fulfilled, and it's cooked with a typically confident hand too. The flesh has the last gasps of translucence, but peels easily from the bone.

The only let-down is a breast ceviche. The fish is tip-top, still wearing the ozone tang of the truly fresh, but is too clean and gentle. Shards of apple add acidic bite, but compared to what has come before, it's politely underpowered.

With no more than 25 covers, everything is stored under the seats, or overhead, on sagging shelves. The open-tiled kitchen is no bigger than the average loo, yet the chef works wonders in there, all alone, barely breaking a sweat. 'Pretty much everything has to be delivered fresh every day,' explains Rob, 'as we have no room to store anything.'

There are certainly no flies on these Oystermen, and the place is imbued with an admirable economy, a no-nonsense purity that flows through its veins. Excellent, predominantly British seafood, expertly cooked. The wine list is well priced and interesting, the service spot-on. Oystermen, like that blessed Kumamoto, is a tiny gem.

Come September, and the arrival of the natives, you'll find me at the very front of the queue. *Lunch: about £35 per head*

FROM THE MENU

HOT BUFFALO OYSTERS £5.50
CRISPY CAYENNE MUSSELS £4
BREAM CEVICHE £9.50
CORNISH HAKE £15.50
CHOCOLATE GANACHE £6.50

FOUR MORE TO TRY

Rock oyster eateries

COLCHESTER THE COMPANY/SHED

Shedding oysters. Yes, it really isn't about the oysters, plus scallops and bacon.

LONDON

WRIGHT BROTHERS. Another.co.uk. Expect battered to platters, graining with sparkling fresh seafood, plus cracking oysters.



EDINBURGH

ONION. Five different varieties of rock oyster, plus tempura squid, poached crab, Scottish langoustines and a roasted seafood platter.

LONDON

SCOTT'S. Expensive, but infernally cooked and ever-reliable, you'll find a good selection of rock oysters.

DRINK

The martini of wines

Well, Manzanilla sherry shares a similar salty intensity. And, good news, it's bafflingly cheap



I've always thought of Manzanilla as wine's answer to a dirty dry martini, a faintly salty sip with huge intensity and a boozy boost that takes you straight to cruising altitude without needing to take off. It's the lightest, driest sherry style that's perfect chilled to sip throughout summer.

A crisp aperitif with intensity and bite that's unbeatable with nibbles, and for a fortified wine with centuries of history, this underrated trophy in the wine-world's cabinet of glory is still bafflingly cheap.

Manzanilla is produced in the bodegas (wineries) of Sanlúcar de Barrameda south of Seville, whose bars it fuels on the estuary of the Guadalquivir River.

If you're a lover of sunshine and shellfish, Sanlúcar is my favourite place to visit and revel in the gorgousness of it all.

The famous Casa Balbino tapas bar (C4 Plaza Cabildo) is a delight, and when in season serves the irresistible local 'galeras' mantis shrimps, which look menacing but taste like Poseidon's paradise.

Tapas was invented for Manzanilla but it's also a revelation with sushi and sashimi and a decent shout with our fish and chips glimmering

with salt and vinegar. The wine is made from the local Palomino grapes, fortified and aged in cathedral-like wineries where they are fractionally blended through multiple barrels in the solera system.

The maritime humidity of Sanlúcar is spot on for 'flor' yeast, which covers the booze in the barrel like a blanket, keeping flavours vibrant, bright and seaside fresh. And that's the miracle of this faintly salty drink with echoes of chamomile and green olives: its uniqueness is its prize.

And don't fear the own-label. Nick Room's superb buying at Waitrose across the entire sherry category is genius and their Manzanilla is a gold medal winner. Drink the prize.

OLLY'S PICK OF THE BUNCH



BEST BUY
 Waitrose
 Light Dry
 Manzanilla
 (16%)
 The perfect all-rounder that's also the best value Manzanilla on the UK shelves.

SHELL OUT...
 Manzanilla
 (15%)
 M&S
 Brilliantly refreshing with impressive purity and freshness, this light dazler is stunning with shellfish.

JUST CHILLIN'
 Hidalgo
 Pastora
 Manzanilla
 Pasada (16%)
 Wine Society
 Extra concentrated flavours - the best bet to chill and pair with more savoury nibbles.

SILKY NIGHTS
 Waitrose
 Barbado
 Solera (16%)
 * on offer
 Another winner from Waitrose, Solera is among the silkiest Manzillas for a week-night wow factor. Catch it on offer.

Aldi Lot 22
 Terrasses Du
 Larzac 2015
 (14.6%)
 Smokey, spicy, and aromatic as a fist of crushed cloves, this brambly bold red is every Sunday roast's best friend.

What the experts recommend

The Oysterman 32 Henrietta Street, London WC2 (020-7240 4417)

A chef who truly "respected and loved the crab would poach it to the point where the white meat just flaked, and the brown meat had the texture of barely scrambled eggs", says Tim Hayward in the FT. Such a chef would "crack the shell judiciously, leaving you with the pleasure of the dissection", and serve the brown meat on the side with dense brown bread, mayonnaise and a muslin-wrapped half of lemon. And happily such chefs do exist, at The Oysterman. This extraordinary (and tiny) fish restaurant in Covent Garden was rammed on the day I visited, with about 20 "enthusiastic shellfish slurpers in full flow" – and not surprisingly. Here, they treat crabs "with honour". The one I chose from the board wasn't "dressed" like it might have been in some seaside shack, it was seduced to the point that it willingly disrobed". And not just the crab: everything had been prepared with "love and evident joy". Trust me: you will "want to move in". Starters from £8.50; mains from £11.



The Oysterman: tiny and extraordinary

ex-head chef, looks determined to remedy. Harrison already has a big street food operation in the city, Shoot the Bull, which he has now brought into the charming Old House pub and combined with a high-end restaurant. Not everything succeeds perfectly, but alongside dishes that could be "really good with a little work" there are "flashes of brilliance". Lamb shoulder and beef fillet are accurately cooked and thoughtfully presented, for example, but both arrive without any kind of "jus or gravy". On the other hand, the whitebait is first-rate, and a dish of garden peas with smoked bacon and confit silverskin

onions is "brilliant". And nothing could improve Harrison's slabs of long-braised then barbecued pork belly with a crisp fennel slaw, a crunchy salsa made with watermelon, and a glug of sweet, sticky sauce served on warm, fluffy flat bread. Meal for two, incl. drinks, from £40.

Pancere 8 Duke Street, Brighton (01273-917949)

I found some of the menu descriptions at Pancere a bit worrying, says Marina O'Loughlin in The Guardian. And I confess I allowed myself an "evil guffaw" at the thought of "English pea custard" with "lavender brioche". But I was denied the last laugh, for then the dish arrived: "serene and mellifluous", the emerald "custard" more akin to hollandaise, vivid with peas both pureed and raw and with crisp little cubes of brioche lurking in its depths, the lavender "more a frisson of a memory of a scent than anything by Yardley". The Beef cheek tortellini tasted "like that moment when summer meets autumn": an agreeable mulch of slow-cooked meat in taut pasta, the "marshiness of mushroom puree", and a sparkling beef consommé "teapotted on top". And a tiny crab tartlet was "exquisite" – an example of chef Johnny Stanford's "no messing brilliance". This is "destination stuff". Around £33 a head for three courses, excluding drinks and service.

The Old House by Shoot the Bull 5 Scale Lane, Hull (01482-210253)

When it comes to top-notch cuisine in Hull, says Jay Rayner in The Observer, there's 1884 Dock Street Kitchen, and after that it's slim pickings – a deficit that Chris Harrison, Dock Street Kitchen's

Recipe of the week

This wonderful salad is based on two salads I once ate on a rooftop overlooking Marrakech, says Alexandra Dudley. It is equally delicious warm or cold.

Charred fennel, chicory and fig salad

Serves 4 4 chicory heads, sliced in half lengthways 2 fennel bulbs, sliced into about 2cm slices 3 tbsps olive oil juice of ½ a lemon 6-8 small fresh figs (about 400g) sea salt and black pepper, to taste 50g pecans or walnuts, toasted and chopped, to serve For the dressing: 1-2 tbsps balsamic vinegar 4 tbsps walnut or cold-pressed olive oil 3 tbsps pomegranate molasses 1 tsp wholegrain mustard thumb-sized piece of ginger, peeled and grated

- Rub the chopped chicory and fennel in the oil before heating a large frying or griddle pan. When the pan is hot, arrange the chicory and fennel and cook for about 10 minutes, turning halfway. Squeeze over the lemon juice and allow it to cook for a further minute either side.
- Meanwhile, quarter or finely slice the firmest 3-4 figs and set aside. Chop the riper figs as small as you can –



- Ideally they will break slightly, creating a self-jamming effect.
- To make the dressing, place the ingredients in a small bowl and whisk with a fork. Add the slightly jammy figs and whisk again until you have a chunky fruity dressing.
- When the fennel and chicory are done, transfer them either to plates or a large serving dish. Spoon over the dressing and top with sliced figs and chopped pecans or walnuts.

Taken from Land & Sea: Secrets to simple, sustainable, sensational food by Alexandra Dudley, published by Orion at £26. To buy from The Week Bookshop for £22, call 020-3178 3836 or visit www.theweek.co.uk/bookshop.

Wine choice



This summer has produced the "best crop of wine boxes in decades", says Jane MacGulley in The Times.

Oxidation no longer seems to be a problem, and the quality of wines has vastly improved. But be warned: they don't last as long unopened as bottles; and once open, the wine will probably only stay fresh for three or four weeks, not the six some manufacturers claim.

For my money the "best bag-in-box white wine in Britain" is Marlborough Springs, Sauvignon Blanc, South Island, New Zealand (Waitrose, £20.99 for 2.25 litres). It brims with bright, zesty, easy-quaffing gooseberry, guava and nettle fruit. Or try the Wine Society's delicate, floral organic 2015 Goffelo Soave, £27 for 3 litres (equivalent to just 26.76 a bottle; 01438-741177).

For a tasty white burgundy, check out M&S's delicious light, apple and melon-stashed 2015 Mecon-Villages, £20 for the 1.5 litre pouch or £10 a bottle. Decent red boxes are harder to find, but I'd recommend 2015 Côte de Rhône Villages (M&S, £17 for 1.5 litres). It's a jolly, juicy red with "oodles of vibrant yet inky black plum fruit".

For our latest offers, visit theweekwines.co.uk

Eating out Giles Coren



'The tempura were magnificent beyond the dreams of gluttony. I yodelled for more'

The Gyoisaurus

First of all, a correction. No, and a correction, that would imply the same, whereas I have merely changed my opinion, which is something I do all the time. Indeed I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

diagnostic assistance for her condition. But I was excitedly disappointed by my own right by a place for which I'd had very high hopes. Service, though charming, was a little erratic fourthly, I gathered because of the kitchen's...
I was in a grand old building, the Cheong, which...
I often change my mind about the things I believe in.

Wolfgang Puck and his team, the Cheong, which...
I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.



The Gyoisaurus
22 Hercules Street,
London WC2 (020 7460 6000, www.gyoisaurus.com)
Cuisine: Japanese
Chef: Giles Coren

In the area for meetings and...
I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

Genoa; and two leopards with...
I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

I often change my mind about the things I believe in. I often change my mind about the things I believe in.

Premises licence history for 31 Henrietta Street

Application	Details of Application	Date Determined	Decision
17/08902/LIPN	New premises licence application	05.10.2017	Granted by Licensing Sub-Committee

Premises licence history for 32 Henrietta Street

Application	Details of Application	Date Determined	Decision
17/05529/LIPN	New premises licence application	13.07.2017	Granted by Licensing Sub-Committee

Temporary Event Notice history for 32 Henrietta Street

Application	Duration of Event	Date Determined	Decision
17/06076/LITENP	10:00 on 26/06/2018 to 22:30 on 02/07/2018	13.07.2017	Event allowed to proceed
17/06088/LITENP	10:00 on 22/06/2018 to 22:30 on 04/06/2018	13.06.2017	Event allowed to proceed

Premises licence for 31 Henrietta Street

Appendix 4

The premises licence for 31 Henrietta Street (17/08902/LIPN) is enclosed.



Schedule 12
Part A

WARD: St James's
UPRN: 100023430974

City of Westminster

64 Victoria Street, London, SW1E 6QP

Premises licence

Regulation 33, 34

Premises licence number:

17/08902/LIPN

Original Reference:

17/08902/LIPN

Part 1 – Premises details

Postal address of premises:

Host Coffee
31 Henrietta Street
London
WC2E 8NA

Telephone Number: Not supplied

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Playing of Recorded Music
Sale by Retail of Alcohol

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

Playing of Recorded Music

Monday to Wednesday:	07:30 to 21:00
Thursday to Friday:	07:30 to 22:00
Saturday:	08:30 to 22:00
Sunday:	10:00 to 19:00

Sale by Retail of Alcohol

Monday to Saturday:	11:00 to 20:00 (On Sales)
Sunday:	11:00 to 19:00 (On Sales)

Monday to Wednesday:	11:00 to 21:00 (Off Sales)
Thursday to Saturday:	11:00 to 22:00 (Off Sales)
Sunday:	11:00 to 19:00 (Off Sales)

The opening hours of the premises:

Monday to Wednesday:	07:30 to 21:00
Thursday to Friday:	07:30 to 22:00
Saturday:	08:30 to 22:00
Sunday:	10:00 to 19:00

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

Alcohol is supplied for consumption both on and off the Premises.

Part 2

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

Host Coffee London
Radius House
51 Clarendon Road
Watford
Hertfordshire
WD17 1HP

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

OC417234

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

Name: Marco Heinz P Jerrentrup

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: 858012
Licensing Authority: London Borough Of Southwark

Date: 5th January 2018

This licence has been authorised by Miss Heidi Lawrance 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.
- (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 licensable activities authorised by this licence and provided at the premises shall be ancillary to the main function of the premises as a delicatessen and shop
10. The sale of alcohol for consumption on the premises shall be limited to a maximum of 6 persons at any one time and:
 - (i) where such customers are shown to their table,
 - (ii) where the supply of alcohol is by waiter or waitress service only,
 - (iii) where food is provided 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 and,
 - (iv) where alcohol shall not be sold or supplied, for consumption on the premises otherwise than for consumption by persons who are seated in 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.

Notwithstanding this condition customers are be permitted to consume a maximum of 3 separate product samples of 10ml each for tasting purposes only.

11. There shall be a personal licence holder on duty on the premises at all times when the premises are authorised to sell alcohol.
12. Off sales of alcohol shall be restricted to wines, sparkling wines and Japanese sake
13. All sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
14. 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.
15. 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.
16. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
17. 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.
18. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
19. No collections of waste or recycling materials (including bottles) from the premises shall take place between 23:00 hours and 08:00 hours on the following day or as

specified on the Council's website for Commercial Waste collection times for the street.

20. 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 washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
21. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.
22. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
23. 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.
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. No licensable activities shall take place at the premises until the premises has been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Premises Licence by the Licensing Authority. If there are minor changes to the layout during the course of construction new plans shall be submitted when requesting removal of this condition.
26. The consumption of alcohol on the premises shall cease at 20:30.

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

None.

Annex 4 – Plans

Attached



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

Schedule 12
Part B

WARD: St James's
UPRN: 100023430974

Premises licence
summary

Regulation 33, 34

Premises licence number:

17/08902/LIPN

Part 1 – Premises details

Postal address of premises:

Host Coffee
31 Henrietta Street
London
WC2E 8NA

Telephone Number: Not supplied

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Playing of Recorded Music
Sale by Retail of Alcohol

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

Playing of Recorded Music

Monday to Wednesday:	07:30 to 21:00
Thursday to Friday:	07:30 to 22:00
Saturday:	08:30 to 22:00
Sunday:	10:00 to 19:00

Sale by Retail of Alcohol

Monday to Saturday:	11:00 to 20:00 (On Sales)
Sunday:	11:00 to 19:00 (On Sales)
Monday to Wednesday:	11:00 to 21:00 (Off Sales)
Thursday to Saturday:	11:00 to 22:00 (Off Sales)
Sunday:	11:00 to 19:00 (Off Sales)

The opening hours of the premises:

Monday to Wednesday:	07:30 to 21:00
Thursday to Friday:	07:30 to 22:00
Saturday:	08:30 to 22:00
Sunday:	10:00 to 19:00

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

Alcohol is supplied for consumption both on and off the Premises.

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

Host Coffee London
Radius House
51 Clarendon Road
Watford
Hertfordshire
WD17 1HP

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

OC417234

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

Name: Marco Heinz P Jerrentrup

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

Restricted

Date: 5th January 2018

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

Premises licence for 32 Henrietta Street

Appendix 5

The premises licence for 32 Henrietta Street (17/05529/LIPN) is enclosed.



Schedule 12
Part A

WARD: St James's
UPRN: 100023430975

City of Westminster

Premises licence

Regulation 33, 34

Premises licence number:

17/05529/LIPN

Original Reference:

17/05529/LIPN

Part 1 – Premises details

Postal address of premises:

32 Henrietta Street
London
WC2E 8NA

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 23:30

Friday to Saturday: 23:00 to 00:00

Non-standard Timings: Sundays immediately prior to a Bank Holiday 23:00 to 00:00

New Year's Eve all activities are permitted throughout the night until the start of permitted hours on New Year's Day.

Sale by Retail of Alcohol

Monday to Thursday: 10:00 to 23:30

Friday to Saturday: 10:00 to 00:00

Sunday: 10:00 to 22:30

Non-standard Timings: Sundays immediately prior to a Bank Holiday 23:00 to 00:00

New Year's Eve all activities are permitted throughout the night until the start of permitted hours on New Year's Day

The opening hours of the premises:

Monday to Thursday: 08:00 to 23:30

Friday to Saturday: 08:00 to 00:00

Sunday:	10:00 to 22:30
Sundays before Bank Holidays:	08:00 to 00:30

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

Alcohol is supplied for consumption both on and off the Premises.

Part 2

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

Oystermen Events Limited
37 Wycombe End
Beaconsfield
Bucks
HP9 1LZ

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

10164985

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

Name: Matthew Lovell

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: 654904
Licensing Authority: London Borough Of Brent

Date: _____ 26 September 2017 _____

This licence has been authorised by Miss Susan Patterson 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.
 - (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

None

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

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 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 or chopsticks,
 - (iv) which do not provide any take away service of food or drink for immediate consumption,
 - (v) where alcohol shall not be sold, supplied, or consumed on the premises otherwise than to persons who are seated in 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.

10. There shall be no sales of hot food or hot drink for consumption 'Off' the premises after 23.00 hours.
11. The maximum number of persons permitted in the premises at any one time (excluding staff) shall not exceed:-
Ground Floor - 26.
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. A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
15. Where the provision of food and/or drink includes delivery to the customer, the licence holder shall ensure that specific procedures are in place and that the activity does not cause nuisance at or near to the premises.
16. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
17. Loudspeakers shall not be located in the entrance lobby or outside the premises building.
18. All windows and external doors shall be kept closed after 22:00 hours except for the immediate access and egress of persons.
19. All tables and chairs outside the premises shall be rendered unusable by 22:00 each day.

20. 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.
21. 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.
22. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before collection time.
23. 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.
24. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
25. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
 - (a) all crimes reported to the venue
 - (b) all ejections of patrons
 - (c) any complaints received concerning crime and disorder
 - (d) any incidents of disorder
 - (e) all seizures of drugs or offensive weapons
 - (f) any faults in the CCTV system
 - (g) any refusal of the sale of alcohol
 - (h) any visit by a relevant authority or emergency service.
26. 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.
27. 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.

Annex 4 – Plans

Attached



Schedule 12
Part B

WARD: St James's
UPRN: 100023430975

City of Westminster

Premises licence
summary

Regulation 33, 34

Premises licence number:

17/05529/LIPN

Part 1 – Premises details

Postal address of premises:

32 Henrietta Street
London
WC2E 8NA

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 23:30
Friday to Saturday: 23:00 to 00:00
Non-standard Timings: Sundays immediately prior to a Bank Holiday 23:00 to 00:00

New Year's Eve all activities are permitted throughout the night until the start of permitted hours on New Year's Day.

Sale by Retail of Alcohol

Monday to Thursday: 10:00 to 23:30
Friday to Saturday: 10:00 to 00:00
Sunday: 10:00 to 22:30
Non-standard Timings: Sundays immediately prior to a Bank Holiday 23:00 to 00:00

New Year's Eve all activities are permitted throughout the night until the start of permitted hours on New Year's Day

The opening hours of the premises:

Monday to Thursday: 08:00 to 23:30

Friday to Saturday:	08:00 to 00:00
Sunday:	10:00 to 22:30
Sundays before Bank Holidays:	08:00 to 00:30

New Year's Eve all activities are permitted throughout the night until the start of permitted hours on New Year's Day

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

Alcohol is supplied for consumption both on and off the Premises.

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

Oystermen Events Limited
37 Wycombe End
Beaconsfield
Bucks
HP9 1LZ

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

10164985

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

Name: Matthew Lovell

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

Restricted

Date: _____ 26 September _____ 2017 _____

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



Office Name: Ian Watson
 Designation: Senior Practitioner
 Environmental Health
 Date: 18/6/18
 Contact number: 020 7641 3183
 Email: iwatson@westminster.gov.uk
 Signed: Ian Watson
 Uniform Ref Number:
 18/06389/PREAPM

Trading name of business and Address: Oystermen, 32 Henrietta Street, WC2E 8NA Reference Number if Applicable: 18/06389/PREAPM		
Licence: Yes 17/05529/LIPN	Applicant/Solicitor: Lisa Inzani. Poppleston Allen	Cumulative Impact Area: Yes.
Type of Business: Restaurant Licensed Area: Ground Floor Activities: Supply of Alcohol and Late Night Refreshment Alcohol Hours: Monday to Thursday 10.00 to 23.30 hours. Friday and Saturday 10.00 to 00.00 hours and Sunday 10.00 to 22.30 hours.		
<p>Pre application advice purpose: To assess the proposal for a new licence for an existing business expanding into the property next door. Advise on technical suitability and policy implications in advance of the appropriate application. Premises are located in the West End Cumulative Impact area.</p> <p>Issues discussed and actions taken:</p> <p>Inspection carried out by Alan Lynagh (District Surveyor Licensing - DS) and Ian Watson (Environmental Health – EH) of the Ground floor and proposed layout plans. The findings are detailed below.</p> <p><u>District Surveyor Comments</u></p> <p>Means of Escape: General</p> <p>The premises will comprise two ground floor units with a single means of access/egress. The limiting factor would be floor space as the internally opening entrance door would limit the capacity to 60 persons. Access to the basement will be via an existing spiral staircase for the public to reach the WC's.</p> <p>With regard to the use of the existing spiral staircase we would recommend the following remedial works are put in place:</p> <ul style="list-style-type: none"> - The open tread design will need to be reconsidered as currently this will not be suitable for certain types of footwear (high heels). - Suitable primary and secondary lighting should be provided to fully cover the staircase. - Contrasting nosings should be provided to provided additional step edge delineation. - Suitable signage should be provided making patrons aware of the spiral staircase and advising them to make take caution when using. 		

- The balustrade design will need to comply with Building Regulations (Approved Document Part K), which requires a gap between balustrades of no more than 100mm.

In addition to the above it is recommended that the current automatic fire alarm and detection system is extended to all parts of the new premises (ideally to an L2 level of coverage) to ensure rapid acknowledgment of an incident at ground floor to patrons in the basement.

Furthermore it may be necessary to include an Ansul suppression system to the cooking facilities at ground floor level due to the use of the new basement area and the travel distance from this area. It is suggested a site visit is arranged with the LFEPA to discuss this.

General Public/Fire Safety Comments

- Means of escape from the premises should be based on a simultaneous evacuation upon activation of the fire detection and alarm system and the system should ideally be a minimum L2 system in line with BS5839 part 1. This will allow maximum flexibility when calculating maximum occupancies as will give maximum early warning.
- The ceiling heights where possible should be maintained as high as possible to allow maximisation of the capacity. It is advised that this should be maintained in excess of 3m where possible.
- All protected exit routes to be provided with a minimum of 30 minutes fire separation to other parts of the premises.
- All Fire doors protecting escape routes will be provided with intumescent strips and smoke seals and all fire doors will comply with the relevant provisions of Table B1 of ADB. At the time of inspection a number of doors were missing their smoke strips.
- Every escape route (other than those in ordinary use) will be marked by emergency exit signs complying with BS 5499: Part 1 and these will be located in accordance with the recommendations of BS 5499: Part 4. At the time of inspection signage was in place but some was inappropriately sited and some additional signage is required to clearly highlight the location of all the exit routes from all parts of the premises.

Licensing Policy:

The premises are located within the West End Cumulative Impact area and revised guidance paragraph 13.34 continues to recognise that different types of premises have different impacts.

A new restaurant would fall within policy RNT2 which states, applications will be granted subject to other policies and subject to relevant criteria in policies CD1, PS1, PN1 and CH1, provided it can be demonstrated that they will not add to cumulative impact in the CIA. Other applicable policies will be CIP1 and HRS1.

Restaurants have very little association with crime and disorder or nuisance especially at the opening times restricted by this application.

The earlier hours for the supply of alcohol on a Sunday are outside of HRS1 but generally policy is concerned that any additional hours will increase the likelihood of nuisance or crime and disorder (later hours) and dispersal of people from the area but does not directly address additional earlier hours.

Provided that the premises proposes the same conditions as previously accepted by the licensing subcommittee then the policy is to grant the application. The increase in capacity would not effect the policy recommendation due to the application addressing the licensing objectives.

The premises at 31 Henrietta Street benefits from a limited hours premises licence 17/08902/LIPN that would not assist with this application except that the premises is licensed but only for a maximum of 6 persons.

Licensing Position:

A new application is to be submitted for the following times and activities.

The proposed hours and activities are

Supply of Alcohol 'On' and 'Off'

Monday to Thursday 10.00 – 23.30 hours.

Friday and Saturday 10.00 - 00.00 hours. (Midnight)

Sunday 10.00 – 22.30 hours.

Sunday before a Bank Holiday 10.00 – 00.00 (Midnight)

Late Night Refreshment

Monday to Thursday 23.00 – 23.30 hours.

Friday and Saturday 23.00 – 00.00 hours. (Midnight)

Sunday before a Bank Holiday 23.00 – 00.00 hours. (Midnight)

Licensable activities can be provided from the end of permitted hours on New Year's Eve to start of permitted hours on New Year's Day.

Public Nuisance:

The premises will generally provide seating for persons eating and drinking. Therefore BS 6465 2009 table 10 will be referenced.

The proposed provision is two WC's in the basement accessed via a spiral staircase. It is advised that the wash hand basins are provided external to the WC compartment. It is recommended that the owner explores the possibility of providing a dedicated staff WC within the basement, if this area is available.

The style of operation would limit the capacity to 60 persons excluding staff.

If tables and chairs are required to the external pavement then planning permission would be required along with a tables and chairs licence.

Conditions

To address the licensing objectives with regard to the Licensing Policy and the West End Cumulative Impact area the following conditions are proposed.

1. 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 or chopsticks,
 - (iv) which do not provide any take away service of food or drink for immediate consumption,
 - (v) where alcohol shall not be sold, supplied, or consumed on the premises otherwise than to persons who are seated in 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.

- The number of persons accommodated at any one time, (excluding staff) shall not exceed:

Ground Floor – 60 persons

- There shall be no sales of hot food or hot drink for consumption off the premises after 23.00 hours.
- There shall be no sales of alcohol for consumption off the premises after 23.00 hours.
- A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
- 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.
- 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.
- 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.
- All sales of alcohol for consumption 'Off' the premises shall be in sealed containers only, and shall not be consumed on the premises.
- 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.
- 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.
- An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
 - (a) all crimes reported to the venue
 - (b) all ejections of patrons
 - (c) any complaints received concerning crime and disorder
 - (d) any incidents of disorder
 - (e) all seizures of drugs or offensive weapons
 - (f) any faults in the CCTV system
 - (g) any refusal of the sale of alcohol
 - (h) any visit by a relevant authority or emergency service.
- 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.

- All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
- All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
- 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.
- Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
- Where the provision of food and/or drink includes delivery to the customer, the licence holder shall ensure that specific procedures are in place and that the activity does not cause nuisance at or near to the premises.
- Loudspeakers shall not be located in the entrance lobby or outside the premises building.
- All windows and external doors shall be kept closed after 22:00 hours except for the immediate access and egress of persons.
- 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.
- All waste shall be properly presented and placed out for collection no earlier than 30 minutes before collection time.
- No licensable activities shall take place at the premises until the premises have been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the Licensing Authority.
- **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.**

Conclusion

The application sits within policy RNT2 but not within the hour's policy HRS1 for the Sunday morning for the provision of alcohol but this has already been considered and accepted on the original application.

As previously stated the licensing policy generally is concerned that any additional hours will increase the likelihood of nuisance or crime and disorder (later hours) and dispersal of people from the area but does not directly address additional earlier hours.

The operation of the premises will still be a restaurant RNT2 with operating hours to address core hours and a limited capacity condition. Conditions proposed address the licensing objectives and have previously been accepted to address the cumulative impact policy.

The new application will also show a change of layout that is acceptable regarding public safety.

As part of the application process it is advised that the other responsible authorities will also need to assess the proposals and may wish to make additional comments.

Please note that any advice given will not guarantee that your application will be granted by the Licensing Service and the Environmental Health Consultation Team may still choose to make a representation to the application submitted.

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

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

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

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

Mandatory Conditions

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
 - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
 - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises—
 - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to;
 - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
 - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;

- (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either—
- (a) a holographic mark, or
 - (b) an ultraviolet feature.
7. The responsible person must ensure that—
- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures—
 - (i) beer or cider: ½ pint;
 - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
 - (iii) still wine in a glass: 125 ml;
 - (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
 - (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

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

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

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

- (a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;
- (b) "permitted price" is the price found by applying the formula -

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

Where -

- (i) P is the permitted price,
 - (ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
 - (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;
- (c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -
- (i) the holder of the premises licence,
 - (ii) the designated premises supervisor (if any) in respect of such a licence, or
 - (iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;
- (d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and
- (e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

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

- 8(iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.
- (2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

Conditions consistent with the operating schedule

9. The 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 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.

10. The number of persons accommodated at any one time, (excluding staff) shall not exceed:
- Ground Floor: 60 persons
11. There shall be no sales of hot food or hot drink for consumption off the premises after 23:00 hours.
12. A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
13. 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.
14. 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.
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. 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.
17. 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.

18. 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. It must be completed within 24 hours of the incident and 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, searching equipment or scanning equipment
 - (g) any refusal of the sale of alcohol
 - (h) any visit by a relevant authority or emergency service.
19. 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.
20. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
21. 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.
22. Where the provision of food and/or drink includes delivery to the customer, the licence holder shall ensure that specific procedures are in place and that the activity does not cause nuisance at or near to the premises.
23. Loudspeakers shall not be located in the entrance lobby or outside the premises building.
24. All windows and external doors shall be kept closed after 22:00 hours, or at any time when regulated entertainment takes place, except for the immediate access and egress of persons.
25. No rubbish, including bottles, shall be removed or placed in an outside area between 23:00 and 07:00 hours, Monday to Friday, and 23:00 and 08:00, Saturday and Sunday.
26. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before collection time.
27. No licensable activities shall take place at the premises until the premises have been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the Licensing Authority.
28. 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.

Condition proposed by the Licensing Authority

29. No licensable activities shall take place at the premises until premises licence 17/05529/LIPN (or such other number subsequently issued for the premises) has been surrendered [and is incapable of resurrection].

Residential Map and List of Premises in the Vicinity

Appendix 8

The residential map is enclosed.

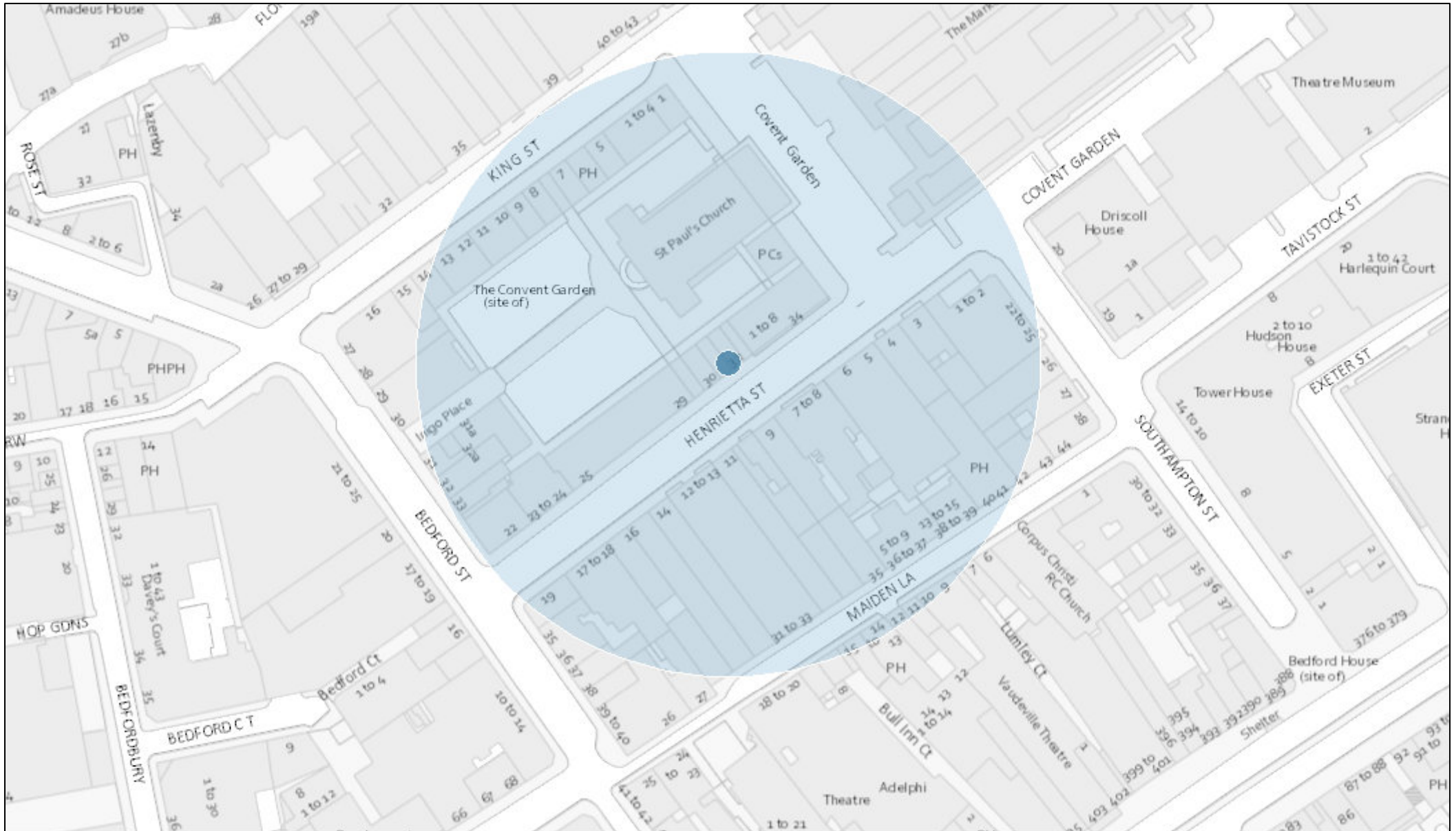
Resident count: 58

Premises within 75 metres of Oysterman, 31-32 Henrietta Street				
Licence Number	Trading Name	Address	Premises Type	Time Period
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
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
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
18/06209/LIPVM	Cora Pearl	30 Henrietta Street London WC2E 8NA	Restaurant	Monday to Saturday; 10:00 - 01:00 Sunday; 12:00 - 00:00
15/04356/LIPN	St Paul's Church And Grounds	St Pauls Church Bedford Street London WC2E 9ED	Village hall, scout hut or similar	Monday to Sunday; 00:00 - 00:00
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
17/10013/LIPDPS	Masons Cafe Bar	Basement And Ground Floor 5 - 6 Henrietta Street London WC2E 8PT	Restaurant	Monday to Saturday; 07:30 - 00:00 Sunday; 09:00 - 23:30
18/00408/LIPV	Henrietta Street Hotel	15 Henrietta Street London WC2E 8QG	Hotel, 3 star or under	Not Recorded; XXXX - XXXX
18/04360/LIPV	Rules Restaurant	34 - 35 Maiden Lane London WC2E 7LB	Restaurant	Monday; 10:00 - 00:30 Tuesday; 10:00 - 00:30 Wednesday;

				10:00 - 00:30 Thursday; 10:00 - 00:30 Friday; 10:00 - 00:30 Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
18/01122/LIPDPS	The Ivy Market Grill	1A Henrietta Street London WC2E 8PP	Restaurant	Monday to Thursday; 07:00 - 00:30 Friday; 07:00 - 01:00 Saturday; 08:00 - 01:00 Sunday; 08:00 - 23:30
18/06136/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
16/08818/LIPV	Christie's	8 King Street Covent Garden London WC2E 8HN	Restaurant	Monday to Saturday; 08:00 - 23:30 Sunday; 10:00 - 23:00
17/01116/LIPDPS	Fire And Stone	31-32 Maiden Lane London WC2E 7JS	Restaurant	Monday to Sunday; 00:00 - 00:00
11/07818/LIPDPS	The Essex Serpent	6 King Street Covent Garden London WC2E 8HN	Pub or pub restaurant with lodge	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 10:00 - 23:00 Sundays before Bank Holidays; 10:00 - 00:00
16/12576/LIPDPS	Maple Leaf	Ground Floor 41 Maiden Lane London WC2E 7LJ	Public house or pub restaurant	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:30
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
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
18/03619/LIPN	Z Hotel	31-32 Bedford Street London WC2E 9ED	Hotel, 4+ star or major chain	Monday to Sunday; 07:00 - 23:00
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
16/11291/LIPDPS	Cinnamon	28 Maiden Lane London WC2E 7JS	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
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
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
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
06/08066/WCCMAP	Pasta Brown	31 Bedford Street London WC2E 9EH	Cafe	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
18/05129/LIPV	Covent Garden Grind	42 Maiden Lane London WC2E 7LJ	Restaurant	Monday to Thursday; 07:30 - 23:30 Friday; 07:30 - 00:00 Saturday; 09:00 - 00:00 Sunday; 09:00 - 22:30
17/12525/LIPDPS	La Goccia, The Petersham & The Deli	King Street Covent Garden London	Restaurant	Monday to Thursday; 08:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 08:00 - 22:30
17/15068/LIPVM	All Bar One	Basement And Ground Floor 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

Oystermen, 31 - 32 Henrietta Street



September 7, 2018

