



City of Westminster

Licensing Sub-Committee Report

Item No:	
Date:	23 May 2019
Licensing Ref No:	19/03269/LIPV - Premises Licence Variation
Title of Report:	Grays And Feather Wellington Street Basement And Ground Floor 26 Wellington Street London
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:	Michelle Steward Senior Licensing Officer
Contact details	Telephone: 0207 641 1872 Email: msteward1@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	Variation of a Premises Licence, Licensing Act 2003		
Application received date:	19 March 2019		
Applicant:	Grays And Feather Wellington Street Limited		
Premises:	Grays And Feather		
Premises address:	Basement And Ground Floor 26 Wellington Street London WC2E 7DD	Ward:	St James's
		Cumulative Impact Area:	West End
Premises description:	The premises operates as a restaurant and wine bar offering wine tasting events.		
Variation description:	<p>This variation seeks the following:-</p> <p>Amend the opening hours to read as follows:-</p> <p>Monday to Wednesday 08:00 - 23:00 Thursday to Saturday 08:00 - 23:30 Sunday 09:00 - 23:00 (no change)</p> <p>Remove conditions 22 and 32, to be replaced with the following:-</p> <ol style="list-style-type: none"> 1. The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant. 2. The supply of alcohol shall be by waiter or waitress service only, except during pre-booked and bona fide private functions or events to which members of the public are not admitted. 3. The supply of alcohol for consumption on the premises shall be restricted to persons: <ol style="list-style-type: none"> a. Seated taking a table meal there and for consumption by such a person as ancillary to their meal; <p>or</p> b. Attending the premises before 21:00 who are seated taking substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment; <p>or</p> <ol style="list-style-type: none"> c. Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after 22:00 shall be limited to 50 per annum. 		

	4. The premises shall implement and maintain a dispersal policy to ensure persons leaving the premises do not cause a public nuisance.
Premises licence history:	The premises has had the benefit of a premises licence since it was granted in May 2017. The full details of the premises licence history can be found at Appendix 3 of this report.
Applicant submissions:	<p>During consultation mediation was sought between the Covent Garden Community Association and the applicant.</p> <p>The applicant subsequently agreed to amend the following:</p> <ul style="list-style-type: none"> • Withdrawing the proposal to extend opening hours on Thursday. • Restricting the supply of alcohol ancillary to substantial refreshment to customers arriving before 8.00 pm (rather than 9.00 pm as proposed). • Reducing the number of later evening events to 25 per annum, on the basis this limit applied to events taking place after 10.30 only. • Agreeing the revised wording of the dispersal condition. <p>Full details are shown 1-B and 1-D of this report.</p> <p>The applicant has provided the following additional documents:</p> <ul style="list-style-type: none"> • Dispersal Policy • Photographs of the interior • Email correspondence with the Covent Garden Community Association • Menus <p>Full details are shown at Appendix 2 of this report.</p>

1-B Current and proposed licensable activities, areas and hours						
Regulated Entertainment						
Sale by Retail of Alcohol						
On, off or both sales			Current :		Proposed:	
			Both		No Change	
	Current Hours		Proposed Hours		Licensable Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	10:00	23:00	No Change		Basement and Ground Floor	No Change
Tuesday	10:00	23:00				
Wednesday	10:00	23:00				
Thursday	10:00	23:00				
Friday	10:00	23:00				
Saturday	10:00	23:00				
Sunday	12:00	22:30				
Seasonal	Current:				Proposed:	

variations/ Non-standard timings:	From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.	No Change
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Hours premises are open to the public						
	Current Hours		Proposed Hours		Premises Area	
	Start:	End:	Start:	End:	Current:	Proposed:
Monday	09:00	23:00	08:00	23:00	Basement and Ground Floor	No Change
Tuesday	09:00	23:00	08:00	23:00		
Wednesday	09:00	23:00	08:00	23:00		
Thursday	09:00	23:00	08:00	23:00		
Friday	09:00	23:00	08:00	23:30		
Saturday	09:00	23:00	08:00	23:30		
Sunday	09:00	23:00	No Change			
Seasonal variations/ Non-standard timings:	Current: From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.				Proposed: No Change	

1-C Layout alteration
No layout alternation is sought as part of this variation.

1-D Conditions being removed, added or varied:
Conditions being removed:
22. The supply of alcohol shall be by waiter or waitress service only.
32. The supply of alcohol at the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal.
Conditions being added:
1. The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant.
2. The supply of alcohol shall be by waiter or waitress service only, except during pre-booked and bona fide private functions or events to which members of the public are not admitted.
3. The supply of alcohol for consumption on the premises shall be restricted to persons: <ul style="list-style-type: none"> a. Seated taking a table meal there and for consumption by such a person as ancillary to their meal; or b. That have arrived at the premises before 20:00 who are seated taking substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment; or c. Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after 22:30 shall be limited to 25 per annum.
4. The premises shall implement and maintain a dispersal policy designed to ensure that persons leaving the premises do not cause a public nuisance to people living above or in the vicinity of the premises. All staff will be trained in its implementation.

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Environmental Health Service
Representative:	Maxwell Koduah
Received:	15 April 2019

I refer to the variation application for the above premises located in the West End Cumulative Im area. I have considered the information that you have provided within and accompanying application. I have also considered the proposed variation in line with the relevant policies within Councils Statement of Licensing Policy dated January 2016.

Applicant is seeking to:

- Amend the opening hours to read as follows: -

Monday to Wednesday: 08:00 - 23:00 hours
Thursday to Saturday 08:00 - 23:30 hours
- Remove conditions 22 & 32 of Lic ref. 18/03845/LIPVM which read:

Condition 22
The supply of alcohol shall be by waiter or waitress services only

Condition 32
The supply of alcohol at the premises shall be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal
- Replace the deleted conditions with the following:
 - The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant.
 - The supply of alcohol shall be by waiter or waitress service only, except during pre-booked and bona fide private functions or events to which members of the public are not admitted.
 - The supply of alcohol for consumption on the premises shall be restricted to persons:
 - Seated taking a table meal there and for consumption by such a person as ancillary to their meal; or
 - Attending the premises before 21:00 hours who are seated taking substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment; or
 - Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after 22:00 shall be limited to 50 per annum.
 - The premises shall implement and maintain a dispersal policy to ensure persons leaving the premises do not cause a public nuisance

Following consideration of the application and how it may affect the Licensing Objectives meeting the requirements of the Council's Statement of Licensing Policy I wish to make following representations:

1. Amending the opening hours without sufficient safeguards may have the likely effect of increasing Public Nuisance and impact on Public Safety within the West End Cumulative Impact area
2. Removing conditions 22 & 32 may have the likely effect of increasing Public Nuisance impact on Public Safety within the West End Cumulative Impact area
3. The proposed conditions are not sufficiently clear. Due to the lack of clarity, implementation may have the likely effect of increasing Public Nuisance and impact on Public Safety within the Edgware Road Cumulative Impact area

The premises has been proposed as a wine parlour and merchant. Additional information is required regarding the proposed operations of the premises. The requirement for additional information spawns from the fact that the plans for the premises have not changed and continues to show basement and ground floor with customer seating area.

Applicant proposes to implement and maintain a dispersal policy. A copy of this policy did accompany this application. Further discussion will be had in this regard.

There is a proposal to relax the ancillary condition during pre-booked functions or events to which members of the public are not admitted limited to 50 in any one year. Applicant has not indicated this will be monitored and additional conditions(s) may be brought forward/discussed to help up the licencing objectives.

Conditions 20 & 21 of the Premises Licence ref. 18/03845/LIF read

- 20 - Before the premises opens to the public, the plans as deposited will be checked by Environmental Health Consultation Team to ensure they are an accurate reflection of premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the LFEPA, Environmental Health Consultation Team, the Police and the Licensing Authority.
- 21 – The Licence will have no effect until the works shown on the plans appended to application (or subsequently substituted plans) have been assessed as satisfactory by Environmental Health Consultation Team and this condition has been removed from the Licence

These conditions will have to be removed as part of this application and this will be discussed at a site meeting to be agreed later.

In view of the above, it is my view that there is insufficient information to address the concerns of Environmental Health and the granting of this application as presented would have the likely effect of causing an increase in Public Nuisance and may affect Public Safety within the West End Cumulative Impact area

Applicant is advised to contact the undersigned to agree a site visit to discuss the issues raised above.

Correspondence between the applicant and the Environmental Health Service dated 8 May 2019:

Hi Jack

I have taken note of the changes made in response to concerns raised by residents. As you are aware, the case has been slated for hearing on 23rd May. We need to meet to discuss the following conditions :

As proposed, alcohol sale, among others, is proposed to be restricted to:

1. Persons that have arrived at the premises before 20:00 who are seated taking

substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment. What about persons who arrive after 20:00 hours?

2. Persons attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after 22:00 shall be limited to 25 per annum. How will this be monitored? What condition do you propose to help monitor?

How is the proposed operations as a wine parlour and merchant different from the current operations at the premises. I note that the layout remains the same.

Also, the premises proposed to implement and maintain a dispersal policy designed to ensure that persons leaving the premises do not cause a public nuisance to people living above or in the vicinity of the premises. All staff will be trained in its implementation. Are you able to share a copy of this policy?

If I received responses to these queries in advance of a meeting, it would help. It will be that based on the response, a meeting might not be necessary.

Responsible Authority:	The Licensing Authority
Representative:	Daisy Gadd
Received:	15 April 2019

I write in relation to the application submitted for a variation of the premises licence for Grays and Feather, 26 Wellington Street.

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 four Licensing Objectives:

- Public Nuisance
- Prevention of Crime & Disorder
- Public Safety
- Protection of children from harm

The application seeks the following variations:

- To amend the opening hours to read as follows:
 - Monday to Wednesday: 08:00 to 23:30
 - Thursday to Saturday: 08:00 to 23:30
- To replace and amend condition 22 and 32 of the premises licence

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

Condition 22 and 32 currently read as the following:

- Condition 22: *The supply of alcohol shall be by waiter or waitress service only*
- Condition 32: *The supply of alcohol at the premises shall be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal.*

The applicant seeks to replace the aforementioned conditions with the following:

- *The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant*
- *The supply of alcohol shall be by waiter or waitress service only, except during pre-*

booked and bona fide private functions or events to which members of the public are not admitted

- *The supply of alcohol for consumption on the premises shall be restricted to persons:*
 - *Seated taking a table meal there and for consumption by such a person as ancillary to their meal; or*
 - *Attending the premises before 21:00 hours who are seated taking substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment; or*
 - *Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private event taking place after 22:00 shall be limited to 50 per annum*
- *The premises shall implement and maintain a dispersal policy to ensure persons leaving the premises do not cause a public nuisance.*

This application falls within but, due to the premises not benefitting from the Council’s model restaurant condition, is not fully compliant with policy RNT2. Paragraph 2.5.3 of the Council’s Statement of Licensing Policy 2016 states that “the Council is particularly concerned that restaurant premises in the cumulative impact areas do not, even in part, come to operate as bars and particularly not as ‘vertical drinking’ premises where customers consume alcohol standing through the evening”. This application seeks to remove the requirement for alcohol to be served ancillary to a table meal for those attending the premises before 21:00 who are seated taking substantial refreshment and those attending a pre-booked and bona fide function/event. Firstly, the Licensing Authority requires the applicant to provide further information as to its definition of substantial refreshment so that it can understand that aspect of the application further. Secondly, the Licensing Authority requires the applicant to provide further submissions as to how the proposed variation sought, coupled with the change in the operation of the premises, will not add to cumulative impact in the West End cumulative impact area.

The applicant has proposed a condition whereby the supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant. The Licensing Authority encourages the applicant to clarify what is meant by wine merchant to ensure that the condition proposed is a true reflection of the operation of the premises.

Furthermore, the Licensing Authority encourages the applicant to provide further submissions as to what constitutes as a pre-booked event, i.e. how and when bookings are taken for events, how the premises controls those admitted via a pre-booked event, how frequently events will take place and how many people can attend a pre-booked or private function event. Further submissions are encouraged from the applicant as to how this proposed operation will not add to cumulative impact.

2-B Other Persons			
Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or opposed:	Opposed
Received:	15 April 2019		

The CGCA has considered the impact of the proposed variations and believes that, as applied for, they will harm the Licensing Objective of the Prevention of Public Nuisance for the residents who live immediately above the premises. This is associated with the increase in the number of customers using the premises for private events and with the later closing times on Thursdays to Saturdays.

This representation is being made by the Covent Garden Community Association (CGCA). CGCA is recognised by both Camden and Westminster as the Amenity Society for the Covent Garden area (defined as the area bounded by High Holborn, New Oxford Street, Charing Cross Road, St. Martin's Place, Northumberland Avenue, Victoria Embankment, Lancaster Place, Aldwych and Kingsway) and so represents the interests of those who live and work in this area. The CGCA's Licensing Subcommittee is authorised by the Association to make Representations on any Licensing Applications which the Subcommittee believes may have an effect on local residents or other members of the community through likely impact on one or more of the Licensing Objectives. This authorisation was last renewed at a meeting of the Executive Committee of the CGCA on 5th December 2017.

The CGCA has considered the impact of the proposed variations and believes that, as applied for, they will harm the Licensing Objective of the Prevention of Public Nuisance for the residents who live immediately above the premises. This is associated with the increase in the number of customers using the premises for private events and with the later closing times on Thursdays to Saturdays.

In terms of the proposed variations our views are that the following could be granted without causing significant harm to the Public Nuisance Licensing Objective.

Changes in Opening Hours

We have no objection to the earlier opening, the later closing should be restricted to Friday and Saturday, not Thursday

People attending private events need to have left the premises by **23:00** on all days of the week as they are more likely to cause a noise nuisance (in larger numbers and less likely to have consumed food).

Changes in conditions

The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant. – we accept this change

The supply of alcohol shall be by waiter or waitress service only, except during pre-booked and bona fide private functions or events to which members of the public are not admitted. – we accept this change (subject to other amendments to conditions below)

The supply of alcohol for consumption on the premises shall be restricted to persons:

Seated taking a table meal there and for consumption by such a person as ancillary to their meal;

or

Attending the premises before 21:00 who are seated taking substantial refreshment there and for

consumption by such a person as ancillary to their substantial refreshment;

or

Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after 22:00 shall be limited to 50 per annum.

We accept that the table meal condition is restrictive but believe that the amendment to substantial refreshment should be for people who attend (i.e. arrive) prior to 20:00. Alternatively the condition should be reworded to ensure that after 21:00 the sale of alcohol is only to people who are taking a full table meal rather than being dependent on when they arrived.

Whilst private events are helpful for the applicant we believe that the number which continue after 22:00 should be limited to 25 annually. This is because those attending the events are likely to have consumed more alcohol than the usual customers at the premises. All customers attending these should have left by 23:00 as mentioned above

The premises shall implement and maintain a dispersal policy to ensure persons leaving the premises do not cause a public nuisance.

We agree with that a dispersal policy is needed but would prefer the wording to be as follows:

The premises shall implement and maintain a dispersal policy designed to ensure that persons

leaving the premises do not cause a public nuisance to people living above or in the vicinity of the premises. All staff will be trained in its implementation.
 This wording, in our view, provides a more measurable test for the effectiveness of the dispersal policy.
 We hope that this representation is clear and ask that you advise us well in advance of any meeting at which this application will be discussed.

Name:	[REDACTED]		
Address and/or Residents Association:	[REDACTED] [REDACTED] L [REDACTED] [REDACTED]		
Status:	Valid	In support or opposed:	Opposed
Received:	15 April 2019		

Introduction

I write to make a 'relevant representation' on behalf of Florin House Residential Management Co Ltd (FHRM) in respect of the above application to vary the premises licence for 26 Wellington Street.
 FHRM represents the 12 owners of flats in Florin House.
 The representation is made on the basis that the likely effect of the application, if granted, would be to harm the licensing objective of prevention of public nuisance. I am a director of FHRM. Our family owns a flat in Florin House and will also therefore be directly affected by the application in a personal capacity when we are locally resident or any tenant of ours in turn.

We have been pre-consulted by the applicant prior to the application being made, for which we are grateful.

The 12 apartments form the upper floors of 20a Wellington St WC2E 7DD, 24a Wellington St WC2E 7DD and 30 Tavistock St WC2E 7PB , being a corner site. Both entrances to Grays and Feather at 26 Wellington St are directly beneath the apartments at 30 Tavistock St and their entrance on Wellington St is also directly beneath the apartments at 24a Wellington St.

The Grays and Feather entrance on Wellington St is immediately below the bedroom windows of the Tavistock St apartments and also right beneath the living rooms of the 24a Wellington St apartments. We are not accustomed to late night departures in groups or associated gatherings from the retail premises at pavement level as these outlets are small in capacity or close early eg Siam Eatery which closes at 8.00pm or Champagne and Fromage both on our block closing at 10.30pm and 8.30pm on Sunday. We would add that the Block is Grade II listed and as such we may not replace our windows with double glazing to eliminate noise levels.

When the premises licence was granted in 2017 (ref: 16/14133/LIPN) it was subjected to certain safeguards in terms of hours and conditions. We do not have particular concerns with the present operation, and we see the licence which was granted as maintaining the appropriate balance.

We are however concerned that when looked at in the round, the application actually seeks a major change in the licence in seeking to relax restrictions on sale of alcohol in a way which may well give rise to nuisance; add to cumulative impact; and is contrary to the Council's Statement of Licensing Policy.

We do not oppose – and indeed, we support – the proposal to open earlier in the mornings.

The application

To vary the existing premises licence so as to:

1) Amend the opening hours to read as follows:

Monday to Wednesday 08:00 - 23:00 Thursday to Saturday 08:00 - 23:30 Sunday 09:00 - 23:00 (no change)

2) Remove conditions 22 and 32, to be replaced with the following:

1. The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant.

2. The supply of alcohol shall be by waiter or waitress service only, except during prebooked and bona fide private functions or events to which members of the public are not admitted.

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3. The supply of alcohol for consumption on the premises shall be restricted to persons:

a. Seated taking a table meal there and for consumption by such a person as ancillary to their meal;

or b. Attending the premises before 21:00 who are seated taking substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment;

or c. Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after 22:00 shall be limited to 50 per annum.

4. The premises shall implement and maintain a dispersal policy to ensure persons leaving the premises do not cause a public nuisance.

Reasons for representation

The elements of the application which are likely to impact on the promotion of the licensing objectives, particularly 'prevention of public nuisance', are detailed below, using the numbering above:

1) Amending opening hours.

This amounts to earlier opening in the mornings, which we do not oppose, and closing 30 mins later on Thurs-Sat evenings, **which we do oppose**. The following points are relevant:

- Although the terminal hour for sale of alcohol will not change, we are concerned that customers leaving 30 mins later will add to nuisance experienced in the vicinity at these times.
- The proposal to extend the time the premises are open to the public must also be considered in conjunction with the second part of the application, which seeks to relax the conditions for sale of alcohol AND permit a large number of private, prebooked events.
- Therefore, patrons will not just be leaving 30 mins later. They will be leaving 30 mins later having in all likelihood consumed more alcohol and less food.
- This clearly gives rise to a potential for nuisance.
- We note that the applicant has proposed a condition requiring them to implement and maintain a dispersal policy. We are skeptical that this will in practice have benefit, but presumably the applicant will be in a position to furnish us with a copy of this policy prior to the hearing.
- It should be noted that the opening hours permitted under the planning regime are less than that sought in this application (although the same as granted under application 16/14133/LIPN. Condition 5 of the planning permission ref:16/06316/FULL requires that 'Customers shall not be permitted within the cafe premises before 09.00 or after 23.00 each day'. The reasoning given is to 'protect the environment of people in neighbouring properties...').
- Whilst we acknowledge that this is in no way binding on the licensing authority, it is clearly relevant.

2) Removal and replacement of conditions 22 and 32.

The way the premises licence is currently framed, sale of alcohol at the premises is only to i) by waiter or waitress service; ii) to a person seated; iii) taking a table meal; and iv) for consumption ancillary to their meal. The proposal is i) to remove the requirement for waiter or waitress service at pre-booked bona fide private functions or events; ii) remove the requirement for a person to be seated at a pre-booked bona fide private function or event; iii) remove the requirement for taking a table meal prior to 21.00 AND at a pre-booked bona fide private event; and iv) remove the requirement for consumption of alcohol to be ancillary to a table meal prior to 21.00 AND at a pre-booked bona fide private event.

On the other hand, the applicant proposes that the use of the premises is enshrined as a 'wine parlour and merchant'.

The following points are relevant:

- The application introduces the concept of private events at which food is not necessarily a part at all, and at which being seated and served by waiter/waitress service is not required.
- Further, the number of events envisaged is not limited prior to 22.00.
- The number of events after 22.00 is set at 50. This is far too many.
- Together, this request constitutes a significant change to the operation of the premises, and is contrary to the Council's Statement of Licensing Policy (see below).
- The removal of the requirement for a table meal before 21.00 is replaced by the requirement for 'substantial refreshment'. This significantly diminishes the requirement for food and is contrary to the Council's Statement of Licensing Policy (see below).
- We note with relief that the requirement for a table meal remains after 21.00, however there is no indication how many private events would be held when this condition would not have effect.
- In short, we are concerned at the frequency with which the applicant would be able to sell alcohol to customers without a table meal, without even 'substantial refreshment', and to persons standing rather than sitting.
- The proposed condition enshrining the use of the premises would effectively rubber-stamp these deleterious changes.
- It seems a reasonable assumption that the private events would be focused on the Thurs-Sat period when the applicant is also proposing to extend the hours the premises are open to the public.

Policy

The Council's Statement of Licensing Policy 2016 ("SLP") seems to require the applicant to demonstrate exceptional circumstances to justify some of these changes. Aspects of the application (specifically, the removal of condition 32 and the addition of the conditions allowing for private events without food being required) would fall to be considered under Policy CIP1 and PB2, which constitutes a rebuttable presumption that such applications (or parts of the application which fall within the sections) be refused. We are advised that the SLP does allow for the possibility of some relaxation at paras 2.4.17-2.4.22. We do not consider that at this stage these policies are met.

Conclusion

The licensing authority is charged with determining the application with a view to promoting the licensing objectives in the overall interests of the local community (Guidance 9.38).

For the reasons stated, we are opposed to the application being granted in its current form. We are more than happy to discuss any possible amendments to the application with the applicant and/or their solicitors. We look forward to being kept informed of any developments, and would like to attend the hearing in due course.

Name:		[REDACTED]	
Address and/or Residents Association		[REDACTED] [REDACTED]	
Status:	Valid	In support of opposed:	Support
Received:	15 April 2019		

[REDACTED] details can be found in the signature below.

We write in support of the premises licence variation 19/03269/LIPV.

We were Grays & Feather's (26 Wellington Street, WC2E 7DD) first customer and have visited several times since because we were bowled over by the breath of fresh air Grays & Feather brings to the area.

Their site is quite beautiful and it stands out from other venues because of its uniqueness and high-quality offer. We feel it has had a positive impact and contributed significantly to the overall ambiance of Covent Garden.

We have always been impressed by the quality of the G&F product, customer service and the experience and professionalism of the staff.

We have enjoyed a private function at Grays & Feather, although we were constrained by requirements to remain seated and consume a meal during the function. We were impressed with the Grays & Feather team, who managed our group with extremely high levels of professionalism, customer service and care.

We would like to use Grays & Feather again for private functions.

However we run events where we need our guests to be able to stand/ network and not necessarily have to order a full meal and at the moment we cannot run such events at G&F, which we would very much like to do - we would like to support this new business as much as we can.. Standing /networking would not otherwise affect our behavior or alcohol consumption.

Consequently, we hope the Council grants the application accordingly.

Name:		[REDACTED]	
Address and/or Residents Association		[REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support of opposed:	Support
Received:	15 April 2019		

[REDACTED] One Aldwych Hotel, 1 Aldwych, London WC2B 4BZ.

I write in regards to the licensing for Grays & Feather, 26 Wellington Street, WC2E 7DD - reference: 19/03269/LIPV. Grays & Feather is a much valued addition to Covent Garden and the City of Westminster.

It's high quality offer has had positive impact to the area and we have thoroughly enjoyed a private function at Grays & Feather, although were constrained by requirements to remain seated during the course of the function and consume a meal during the function. During the event we were impressed with the professionalism of the Grays & Feather team, who managed our group with extremely high levels of professionalism, customer service and care.

We would like to use Grays & Feather again for private functions and would like some flexibility to stand during these events and not necessarily have to order a full meal. This will help facilitate networking and would not otherwise affect our behaviour or alcohol consumption.

We hope the Council grants the application accordingly.

Name:		[REDACTED]	
Address and/or Residents Association		[REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or opposed:	Support
Received:	15 April 2019		

I [REDACTED] 12 Macklin Street, London WC2B 5SZ. Within our industry entertaining and networking is pretty paramount and I have had the joy of visiting Greys and Feather on numerous occasions. Both the atmosphere and service was second to none and this year we are considering using the venue as a private hire for a networking event. Attending will be some of fashion's top names. As mentioned we would love to use Grays and Feather for a private function and would like some flexibility to stand during these events and not necessarily have to order a full meal. This will help facilitate networking and would not otherwise affect our behaviour or alcohol consumption.

I sincerely hope the council grants the application accordingly as I am sure this would only be a positive impact on the business.

Name:		[REDACTED]	
Address and/or Residents Association		[REDACTED] [REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or opposed:	Support
Received:	11 April 2019		

[REDACTED] Energy Ltd. We are a business located on the fringes of Holborn and Covent Garden (as per my email signature below). I am writing to share my perspective that Grays and Feather, located around the corner from our office at 26 Wellington Street, is a valued addition to Covent Garden and the City of Westminster. We hosted an enjoyable team event there when it opened and feel it is having positive impact and is of high quality. The one downside to hosting our team event there was that we were required to remain seated and consume a meal, rather than enjoy the drinks reception we had in mind.

I couldn't fault the Grays and Feather team for how they managed the event, in terms of customer service and professionalism. We'd love to host further events there for our team as it fits well with our culture but it would certainly be better if we didn't have to remain seated and were not necessarily required to consume a meal. This would have no impact on our behaviour and alcohol consumption.

We do hope the Council grants the application accordingly.

Name:		[REDACTED]	
Address and/or Residents Association		[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or opposed:	Support
Received:	12 April 2019		
<p>I would be grateful if the Council could please consider this letter in support of the application to vary the above Premises Licence.</p> <p>Shaftesbury is a Real Estate Investment Trust with a significant freehold property ownership extending to 14 acres across over 580 buildings in Central London (w1 and WC2). This includes over 280 restaurants, cafes and other leisure uses. Properties located in Westminster are focused in Chinatown, Soho, Covent Garden and Fitzrovia.</p> <p>All Shaftesbury's tenants are very carefully vetted before taking occupation of their property. This together with comprehensive, hands-on estate management controls, means that Shaftesbury remain in close contact with their tenants on an on-going basis.</p> <p>Shaftesbury has no hesitation in supporting Grays & Fether's application. They are professional and responsible operators with a proven track record since opening last year. Grays and Feather has been a valuable addition to this area in Covent Garden. The Premises provides a high quality offer popular with the pre & post theatre crowd in particular, as well as to persons wanting to to organise a pre-booked function. The proposed amendments to the Premises licence are modest and appropriate. We understand they have undertaken pre-application consultation with residents and have proposed conditions that will ensure the business continues its complaint-free operation, with no adverse impact in the West End Cumulative Impact Area.</p> <p>We hope the application is granted accordingly.</p>			

3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:	
Policy HRS1 applies:	<p>(i) Applications for hours within the core hours set out below in this policy will generally be granted, subject to not being contrary to other policies in the Statement of Licensing Policy.</p> <p>(ii) Applications for hours outside the core hours set out below in this policy will be considered on their merits, subject to other relevant policies.</p> <p>For premises for the supply of alcohol for consumption on the premises:</p> <p>Monday to Thursday: 10:00 to 23:30</p> <p>Friday and Saturday: 10:00 to midnight</p> <p>Sundays immediately prior to Bank Holidays: Midday to midnight</p> <p>Other Sundays: Midday to 22:30</p> <p>For premises for the supply of alcohol for consumption off the premises:</p> <p>Monday to Saturday: 08:00 to 23:00</p> <p>Sundays: 10:00 to 22:30</p> <p>For premises for the provision of other licensable activities:</p> <p>Monday to Thursday: 09:00 to 23.30</p> <p>Friday and Saturday: 09:00 to midnight</p> <p>Sundays immediately prior to Bank Holidays: 09:00 to midnight</p> <p>Other Sundays: 09:00 to 22:30</p>
Policy CIP1 applies:	<p>(i) It is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas for: pubs and bars, fast food premises, and premises offering facilities for music and dancing; other than applications to vary hours within the Core Hours under Policy HRS1.</p> <p>(ii) Applications for other licensable activities in the Cumulative Impact Areas will be subject to other policies, and must demonstrate that they will not add to cumulative impact in the Cumulative Impact Areas.</p>
Policy PB2 applies:	It is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas other than applications to vary hours within the Core Hours under Policy HRS1.

4. Equality Implications

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

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

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

4. Appendices

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

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

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

1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	7 th January 2016
3	Amended Guidance issued under section 182 of the Licensing Act 2003	March 2015
4	Environmental Health Service	15 April 2019
5	Licensing Authority	15 April 2019
6	Public Representation 1	15 April 2019
7	Public Representation 2	15 April 2019
8	Public Representation 3	15 April 2019
9	Public Representation 4	15 April 2019
10	Public Representation 5	15 April 2019
11	Public Representation 6	11 April 2019
12	Public Representation 7	12 April 2019

Dispersal Policy



1. INTRODUCTION

- 1.1 This document, ("**the Policy**"), sets out a number of controls and safeguards intended to be utilised to ensure the premises at Grays & Feather 26 Wellington Street WC2E 7DD ("**the Premises**") promotes all 4 licensing objectives.



2. OBJECTIVE

- 2.1 The objective of the Policy is to ensure a quiet, controlled and swift dispersal of customers from the Premises, particularly at night and during the departure of guests at the end of private events.
- 2.2 The Policy promotes a professional and responsible management of customers as they leave to ensure they make their journey home without any adverse impact on local residents.
- 2.3 The Policy also helps to ensure patrons make their journey home safely and do not become victims of crime.

3. LOCATION

- 3.1 The Premises are located on Wellington Street in Covent Garden. This is a busy thoroughfare for traffic and pedestrians. The Premises is arranged over ground floor and basement level.
- 3.2 The area is a popular tourist location, with attractions such as Covent Garden Market and the West End Theatreland. As well as the high proportion of commercial premises in the area, there are a number of local residents. This Policy is aimed at protecting local residents.

4. DEDICATED TELEPHONE NUMBER

- 4.1 A dedicated telephone number for the Designated Premises Supervisor or the duty manager will be maintained for use by any person who may wish to speak to an appropriate member of staff for an issues arising, including dispersal of customers from the premises.

5. GENERAL ENTRY/EGRESS

- 5.1 Access to the Premises will be from the entrance on Wellington Street. From this exit patrons can disperse directly to nearby transport links.
- 5.2 Clearly legible notices shall be displayed at all customer exits in such a manner so that they can be easily seen and read by customers requesting that they leave the Premises in a quiet and orderly manner that is respectful to all neighbours.

6. DISPERSAL

- 6.1 The primary point of dispersal is the main exit onto Wellington Street. From this exit customers can disperse directly to the nearby transport links.

- 6.2 Towards closing time customers must be politely reminded the premises is about to close.
- 6.3 Members of staff must comply with the conditions of the Premises Licence to ensure customers are managed professionally and leave quickly and quietly. There is always a member of staff on the ground floor at closing time and they will also politely request any customers loitering outside the premises to continue their journey home. The management will not tolerate unruly or anti-social behaviour from customers whether in the premises or when leaving the premises.
- 6.4 Customer shall be made aware of local transport links (see below).

7. TRANSPORT

- 7.1 The premise is well serviced by public transport links, as set out below. All staff shall be familiar with these transport links so they can advise customers where required.

RAIL/TUBE

- 7.1.1 The Premises is very well situated near the following easily accessible tube and rail stations on foot:

- a) Charing Cross (rail and tube)
- b) Leicester Square (tube)
- c) Covent Garden (tube)

- 7.1.2 Staff will be familiar with the stations and will be able to direct customers accordingly.

BUSES

- 7.1.3 The immediate area surrounding the Premises is extremely well serviced by public buses. TFL bus services, including night buses, are accessible by several bus stops in the vicinity of the Premises. Routes include 4, 6, 9, 11, 15, 16, 76, 87, 172, 243, 341, N9, N11, N15, N21, N26, N44 N89, N199, N343, N550 and N551, which go to a variety of destinations throughout the area.

- 7.1.4 Where necessary, customers are given directions to the bus stops and are reminded to consider the local residents and businesses when travelling to the bus stops and waiting for buses, particularly at night.

- 7.1.5 Staff will be familiar with the local bus services and can advise customers accordingly.

TAXI

- 7.1.6 Black cabs are available right through the day and night in the area.
- 7.1.7 Staff will assist customers calling a taxi if required.
- 7.1.8 Customers will be encouraged to quickly and quietly flag and enter cabs to minimise any noise disruption.
- 7.1.9 Drivers shall be instructed to turn off engines when waiting for customers
- 7.1.10 Other forms of app-based taxis will be available to customers. It is anticipated that customers will be wait inside until their taxi has arrived to ensure a quick and quiet exit.

8. SIGNAGE

- 8.1 Clearly legible notices will be displayed at all exits from the premises requesting patrons to respect the needs of local residents and to leave the premises and area quietly.

Photographs of the Premises









Menus



Nibbles

- Sourdough & Whipped Butter *vg* £1.90
- Gordal Olives & Curry Leaves *vg, gf* £3.50
- Parmigiano Reggiano & Balsamic Vinegar £4.60
- Smoked Mackerel Pate £6.50
- Squirrel Mix £3

Small Plates

- Tuna & Avocado Tartare £9.90
- Scorpion Fish Soup & Croutons £ 7.90
- Beetroot Hummus, Celery & Endive *vg gf* £6
- Spicy Miso Glaze Aubergine, Peanuts & Habanero Salsa *vg gf* £7.90

A Little Bigger

- Duck & Sausage Cassoulet £11.90
- Beef Brisket Bang Bang Burger, *House Sauce & Vegetable Crisps* £11
- Quinoa Jungle Burger, *Black Bean Patty, Guacamole & Vegetable Crisps* *vg* £11
- Baked Camembert & Sourdough £14
- Woodland Salad with Blackberries & Almonds £ 8.50

Boards & Platters

- Cheese Board *gf* £16.50
- Charcuterie Board £16.50
- All Aboard {best of both} £ 25

Be Sweet

- Wine Sorbet £5.90
- Salt Peanut Butter Brownie, Whipped Vanilla Aquafaba *vg gf* £5.50
- Matcha Pollen Semifreddo, Dark Chocolate & Pistachio £6

An optional 12.5% Service Charge will be added to your bill. Not all ingredients are listed on the menu – please ask host if you have an allergy or intolerance Unfortunately we cannot offer an allergen free experience because our kitchen is miniature



W E L C O M E !

HERE, FOR THE FIRST TIME
BEFORE YOUR VERY EYES

B U B B L E S

FROM EVERY CORNER OF
THE GLOBE

NO ORDINARY WINES!
LIGHT & WEIGHTLESS,
GRAVITY DEFYING
& OOM PAH PAH

FROM

*SMALL WINEMAKERS,
SOME BEING TRADITIONAL,
SOME EXOTIC*

ALSO, WITHIN, A LESSON OR TWO ON

HOW THE WINES ARE MADE
{AND HOW TO TASTE THEM}

SO WITHOUT FURTHER ADO

LET'S BEGIN

Nb

This ever changing wine list explores the history & breadth of sparkling wines, from the 1650s to tomorrow - the traditions of the Old World alongside the winemaking hideaways of the New World.

It's written to give you as much information as possible; a bottle of wine is like a painting - the more you know about it, the more you see. If you would like more information on any of the wines please ask for the sommelier (me, Andrew)

Also!

Charles Dickens worked where you're sat. His office was on the ground floor, and he published his newspaper named 'All The Year Round' downstairs. The fireplaces are original and were his (even the one in the bathroom)...

BY THE GLASS

BUBBLES

125ml / 750ml

Extra Dry Prosecco <i>Veneto, N.E. Italy {Pear, peach, toast, apricot}</i>	£ 6.90 / 29.90
Blanquette De Limoux <i>Limoux, Southern France {Roasted Nuts and Bruised Apple}</i>	£ 7.90 / 36
Mont Ferrant L'Americano <i>Penedes, Spain {Marshmallow}</i>	£ 8 / 38
Krone Borealis <i>South Africa {Nougat, White Pepper, Toast}</i>	£ 9 / 43
Blackdown Ridge Primordia <i>South Downs, England {Honey & Biscuit}</i>	£ 13 / 55
Malbec Rose Sparkling <i>Argentina {Cherry, Strawberry, Rosemary}</i>	£ 9 / 39
Venetian Raboso Sparkling Red <i>Italy {Cherry & Blackcurrant}</i>	£ 6.90 / 29.90

WHITES

175ml / 750ml

Grays & Feather White	£ 6.50 / 24
Chapeau Melon <i>France</i>	£ 7.50 / 28.50
Felix Gruner Veltiner <i>Austria</i>	£ 8.55 / 36
Clos Marguerite Sauvignon Blanc <i>New Zealand</i>	£ 9.35 / 37
Iacobi Alvarinho <i>Spain</i>	£ 10.15 / 39

REDS

175ml / 750ml

Grays & Feather Red	£ 6.50 / 24
Costers del Segre Cabernet Sauvignon <i>Spain</i>	£ 7.50 / 29
Rioja Illusion <i>Spain</i>	£ 8.55 / 36
Breton Grolleau <i>France</i>	£ 9.75 / 44
Burgundy Pinot Noir <i>France</i>	£ 10.90 / 49

WHY NOT

French 75
*Famed Awakener named for
a 75mm cannon*
£9.50

Aperol Spritz
Prosecco, Aperol & Soda
{It's Large}
£ 8.90

SPARKLING

WHITES

FRUITY & LIGHT

For lovers of Prosecco and it's alternatives

- EXTRA DRY PROSECCO, *Veneto, N.E. Italy* £ 29.50
{*Peaches on Toast*} Made in the hills of Treviso, North of Venice, by Anna & her son using vines planted by her father in 1952. Produced from organic grapes fed by the Piave River
- TORRONTES BRUT, *Maipú, Argentina* £ 39
{*Acacia, Orange blossom & Fennel*} The star grape of Argentina, grown at the foot of the Andes. The winery is organic and research focused, featuring an test lab at the forefront of Argentine wine research.
- IL GRIGIO, *Friuli Venezia Giulia, N.E. Italy* £ 37
{*Raspberry & Volcano*} A blend of Pinot Grigio and Chardonnay first produced in 1971 by a 4th Generation winemaker and still respected around the world
- MOSCATO DOC, *Veneto, N.E. Italy* £ 32
{*Honey & Apricots*} Off dry and magnificent for those with a sweeter tooth. Crowd pleasing and a great match for deserts and Asian/spicy dishes.
- PIGNOLETTO SEMI SPARKLING, *Emiglia Romagna, N.E. Italy* £ 28.50
{*Honey & Apricots*} Made from the Grechetto grape in the hills around Bologna, Pignoletto is touted as the next Prosecco. Is it?

FULL BODIED

- FRANCIACORTA BERLUCCI, *Lombardia, NE Italy* £ 56
{*Red apples, Juicy Lemons & Butter*} Produced in Lombardia since the Sixteenth Century, Franciacorta is Italy's sister style to Champagne, from perfectionist winemakers. Longer minimum aging than in France means the wines have a deeper, toasted almond note.
- CREMANT DE BOURGOGNE BLANC DE NOIRS, *Burgundy, France* £ 58
{*Toasted toffee, Hazelnut and Green Apple*} The famous Chardonnay of Burgundy used here to create a confident, broad shouldered wine from the village of Loche on Macon's cool East facing limestone soils. Biodynamic and hand disgorged.

SPARKLING WHITES

ROAD LESS TRAVELLED

Wines from places you wouldn't expect winemakers to be busying themselves

MALMA BRUT *Patagonia* £ 36
{*White Pepper, Nougat, Toast*} Made in an oasis between two deserts in South America. Biodynamic. A haunting, elemental wine of Chardonnay and Pinot Noir.

LUMIERE KOSHU BRUT *Honshu, Japan* £ 79
{*Caramel Biscuits & Cinnamon*} From the oldest family owned winery in Japan founded in 1885 and now into it's 5th generation of winemakers. Made from the indigenous Kosu grape variety, a very rare style of wine.

CASA VALDUGA BRUT *Vale dos Vinhedos, Brazil* £ 38
{*Hazelnuts & Butter*} This family owned winery's ancestors left Italy for Brazil in 1875, establishing vineyards in the 'Valley of the Vines', pioneering Brazilian winemaking & expertise in Sparkling for 140 years.

PELLER ESTATE ICE CUVÉE *Canada* £ 63
{*Rich Apple and Raisins*} This wine is topped up with Canadian ice wine during the winemaking process, giving this blend a soft, sweet finish. Match with cheese & desserts.



BONE DRY

Low sugar wines for those with a taste for the bracing and sharp

MESTRES VISOL - *San Saduri, Northern Spain* £ 43
{*Brioche, Toast, Confit and Balsamic Glaze*} The first Brut Nature ever produced, from the first winery to use the term cava. The first bottle was produced in 1945 with no added

CREMANT D'ALSACE, BRUNO SORG *Alsace, France* £ 49
{*Green Apple, Lemon and Baked Bread*} Crisp dry chardonnay from Alsace, where acidity is king. Located on the picturesque south-east-facing slopes of Eguisheim, Bruno's production is tiny; 5,000 cases, rarely seen outside Alsace.

1701 FRANCIACORTA METODO SULLERBA *Lombardia, Italy* £ 53
{*Pineapple, White Pepper, Thyme and Rosemary*} The first biodynamic Franciacorta founded in 1701 on glacial soils & partially fermented in amphora. Less than 1g/l of sugar.

SPARKLING WHITES

THE AUTHORS

Wine styles that resemble the first sparkling wines, as they were drunk historically

- BLANQUETTE DE LIMOUX** *Limoux, Southern France* £ 36
{White Flowers, Roasted Nuts & Custard Apple} Blanquette is the ancestor of all modern sparkling, first produced in the 1600s. J.Laurens has echoed this style for over 80 years, a stone's throw from Carcassonne and Toulouse.
- UNFILTERED PROSECCO, CASA BELFI** *Veneto, N.E. Italy* £ 36
{Cloudy; Ripe Pears and Jasmine} As natural as Prosecco can get, Biodynamic and unfiltered.
- MONT FERRANT L'AMERICANO** *Penedes, Northern Spain* £ 38
{Marshmallow & White Pepper} A generous aperitif wine to aid conversation, from the oldest Cava winery in Spain
- MESTRES MAS VIA VINTAGE '00** *San Saduri, Northern Spain* £ 95
{A Ghostly and rich roll in the hay} A 20 year old blend from the first winery to use the name 'Cava'. Aged on the lees for 10 years and a further ten years in bottle



FROM ENGLISH SOILS

A showcase of wines from across the varied terroir of England

- BLACKDOWN RIDGE PRIMORDIA** *Haslemere, Surrey* £ 55
{red apple, honey & toast} Overlooking the South Downs National Park, this opulent traditional blend is made from vines guarded by the vineyards resident swan, Goosetoff.
- HENNERS NATIVE GRACE** *Herstmonceaux, East Sussex* £ 105
{Citrus, Honeysuckle & Elderflower} The first triple vintage prestige wine produced in the UK, with only 916 bottles produced in total and only sold here.

SPARKLING WHITES

- FORTY HALL NV** *London* £ 70
{*Ripe Green Apples & Butter*} The first single estate sparkling produced in London itself. Set up as a social enterprise run by locals; volunteers are encouraged to take part for health and wellbeing.
- FURLEIGH ESTATE BLANC DE NOIRS** *Dorset* £ 59
{*Vanilla, Iris & Peony*} This Pinot Noir and Meunier blend is a great food wine, with a fuller body and lower citrus, from the chalk heavy soils on the edge of the Jurassic Coast.
- PELEGRIM NV** *Ashford, Kent* £ 66
{*Creamy Peach and Red Apple*} Located just beneath the Pilgrims Way on the North Downs, a route used by Pilgrims travelling to Canterbury. Just over 9 acres producing fluffy, textured wines.



- JENKYN PLACE CLASSIC** *Hampshire* £ 59
{*Flinty Smoke, Lead Pencil, and Chalky Green Apples*} Vines were first planted on this 17th Century estate by the Bladon family in 2004 after seeing the quality of early English wines. 15000 vines now sit in the family garden.
- DAVENPORT LIMNEY** *Kent & East Sussex* £ 55
{*English Hedgerow*} Planted in 1991, Will Davenport produces wines with a spin, traditional grape varieties alongside lesser-known ones, like Auxerrois in this blend. Organic, native yeast. Winery dog named Marvin.
- GUSBOURNE ESTATE BRUT RESERVE** *Marden, Kent* £ 82
{*Crisp lemon and the tiniest hint of gingerbread*} From Kent, with a fresher pallet and clean nature. One of the forerunners of the recent English renaissance.
- COTTONWORTH CLASSIC CUVÉE** *Test Valley, Hampshire* £ 74
{*Blossom & Cherry*} A technical, terroir driven wine inspired by Burgundy's close approach to caring for vines.

SPARKLING WHITES



WEIRD & WONDERFUL

Fun, plucky underdog wines, going their own way at full pelt

- THE NATURALIST PET NAT, *Martinborough, New Zealand* £ 45
{Spice, Herbs, Ripe Apple} Organic equal Pinot Gris & Sauvignon blend bottle conditioned in Nelson, leaving slightly cloudy, slightly sweet, effortless natural wine
- GRUNER VELTLINER BRUT, *Gols, Austria* £ 39
{White Pepper, Apricot and Lychee} The brothers Szigeti have made popular sparkling from whatever unusual grape varieties they can get their mitts on for nearly 30 years. This one is entirely Gruner Veltiner, which is rather rare.
- FUCHS UND HASE PET NAT VOL 1, *Kamptal, Austria* £ 59
{Cassis & Raspberries, although white} Named after the Fox and the Hare, natural opposites who meet at the edge of the forest and find out that, oh hey, they get along nicely. Experimental winemaking that collides the worlds of Cabernet Sauvignon and Zweigelt.
- JOSEF CHROMY PEPIK SEKT, *Tasmania* £ 48
{Elderflower & Lime} Josef arrived in Tasmania as a refugee of Soviet-Era Czechoslovakia, now producing sparkling in the style of German Sekt, bringing Riesling to the crisp, elemental soils of the region.
- ALPHA BOX & DICE 'ZAPTUNG' GLERA *South Australia* £ 41
{Bone Dry Pear with Flowers & Nuts} Australia's off the wall take on Prosecco, using the same grape but charging it with electricity. These guys are working through the A to Z of wine so of course they started backwards with Z.

SPARKLING WHITES



CLASSICAL

For when in pursuit of that classic Champagne style

- HOUSE OF KRONE 'BOREALIS' *South Africa* £ 43
{White Pepper, Nougat, Toast} Picked under the stars to protect the fruit from South Africa's intense sun, which would otherwise cause the wine to become more fruity. A clean and elegant cuvee that shows precisely why we do what we do.
- PIRIE *Tasmania* £ 69
{Honeysuckle and Lemon Tart} The project of Australia's first PhD in Viticulture, Dr Andrew Pirie noticed that Tasmania's soils and climate mirror that of Burgundy. A wine dripping in gold medals from competitions around the world.
- VOUVRAY PET NAT, PIERRE BRETON *Loire Valley* £ 53
{Rose, Quince and Candied Fruit} Chenin Blanc produced biodynamically with low yields and indigenous yeasts. Some of the most interesting wines in the whole of the Loire come from these cellars.
- DOMAINE CARNEROS *California, USA* £ 56
{Soft and rounded with rich cherry apple notes and crunchy toffee notes} Taittinger's secret estate in Los Carneros, established in 1987. Softer & fruitier than its Champagne counterpart, but with the delicate craftsmanship the house is known for.
- SPARKLEHORSE, *South Africa* £ 49
{Dry Honey, Apple Tart, Wild Flowers} Chenin Blanc is known as the workhorse of South Africa's wines industry, giving the people what they want. Sparklehorse is a rich, sublime upgrade wrapped in fur, from one of the nation's winemaking hero's.



SPARKLING

ROSE

- ANNA SPINATO ROSATO EXTRA DRY *Veneto, N Italy* £ 29.90
{*Strawberries & Cream*} Made from Raboso, the local red grape of the 'Prosecco' region North of Venice
- TAPIZ MALBEC BRUT ROSE *Argentina* £ 39
{*Blackcurrant & Black Pepper*} A generous, sweet & savoury, experimental rose made using Malbec grapes
- HOUSE OF KRONE ROSE BOREALIS *South Africa* £ 43
{*Cassis, Cherry & Cloves*} Picked under the stars to protect the fruit from South Africa's intense sun, which would otherwise cause the wine to become more fruity
- FUCHS UND HASE PET NAT ROSE, *Kamptal, Austria* £ 59
{*Blackcurrant and Cherry*} Zweigelt and Cabernet Sauvignon brother to its white sister. Technical & galactic.
- LIMNEY SPARKLING ROSE, *Sussex* £ 69
{*Cherry & Cream*} Planted in 1991, Will Davenport produces wines with a spin, traditional grape varieties alongside lesser-known ones, like Auxerrois in this blend. Organic, native yeast. Winery dog named Marvin
- FILIPA PATO 3B *Barraida, Portugal* £ 49
{*Tell us what it tastes like*} Made by the prodigal daughter of Portugal's most famous winemaker, this 'dancing' wine changes flavour as you drink it. Filipa produces cross genre wines, this one from regional red varieties Baga & Bical made rose, because why not.



SPARKLING

RED

- PENLEY MYTHOLOGY ECHO PINOT NOIR** *Coonawara, Australia* £ 39
{*Red Cherry & Coffee*} A gateway drug for anyone who has only tasted Australian Sparkling Shiraz.
- SZIGETI ZWEIGELT** *Austria* £ 50
{*Blackcurrant, Licorice & Black Pepper*} Channelling the deep basso notes of local Zweigelt, this wine is savoury and peppery and fills the mouth.
- THE TIGHT CLUSTER SPARKLING SHIRAZ**, *Barossa Valley, Australia* £ 49
{*Cedar, Licorice & Berries*} A fresh and dry estate sparkling Shiraz, ideal with brownies. Much drier than other sparkling shiraz on the market.
- ANNA SPINATO RABOSO**, *Veneto, N.E. Italy* £ 29.90
{*Juicy Cherry & Coffee*} Made from Raboso, the local red grape of the 'Prosecco' region North of Venice.
- THE PEPPERMINT Paddock CHAMBOURCIN** *McClaren Vale, Australia* £ 49
{*Inky, Glossy Cherry & Chocolate*} Made using Chambourcin, a mystery grape of unknown parentage, blended with a little Graciano & Shiraz. Fruit-forward but relatively high in tannin, this wine requires big, lusty food.

STILL WINES

WHITES

- GRAYS & FEATHER WHITE *South Africa* £ 6.50 / 24.00
Kind Chenin Blanc with fruit, acidity and a little honey. A wine to sing with.
- CHAPEAU MELON *France* £ 28.50
Melon de Bourgogne & Sauvignon from a small, technical winemaker. Fresh, tropical fruit.
- FELIX GRUNER VELTLINER *Austria* £ 36.00
Named 'Felix' for the son the winemaker hasn't had yet, he keeps having daughters, so gave this wine the name he loved. Stone Fruit & citrus
- SAUVIGNON BLANC CLOS MARGUERITE *New Zealand* £ 37.00
A grand, oom-pah-pah Sauvignon with gooseberry & fresh grass notes.
- IACOBI ALBARINHO *Spain* £ 39.00
Charming full bodied Albarinho to conjure thoughts of being by the ocean. Mineral acidity.
- LIMNEY HORSMONDEN DRY WHITE *England* £ 41.00
Crisp and fresh blend of 5 grape varieties, from our Angular shores. Light citrus & apple.
- GRACE KOSHU *Yamanashi, Japan* £ 47.00
Produced for over 100 years, Japan's indigenous grape Koshu has been picking up global awards under the radar for decades. Delicate floral perfume & soft apple skin.
- ANDRE DEZAT ET FILS SANCERRE *France* £ 60.00
An elemental wine from the Dezat family, one of the oldest wine-growing families in Sancerre. References to the family can be found in records dating as far back as 1550.
- CHATEAU MONTELENA CHARDONNAY *California* £ 125.00
The descendant of the historic wine that opened up the new world at the 'Tasting of Paris' - the reason we now drink wines from not just Europe but the new world also. Large, Burgundian style and very confident. Brioche & spice.

Oh hey, R O S E

- RAVENTOS ROSE, *Penedes, Spain* £ 30
A rich rose made from Grenache in the local, historic style.
- CHÂTEAU DE PAMPELONNE PROVENÇAL, *Saint Tropez* £ 34
Light and dreaming traditional Provençal rose.

STILL WINES

REDS

- GRAYS & FEATHER RED £ 6.50 / 24
A rich red with cherries, blackcurrant and forest fruits
- COSTERS DEL SEGRE CABERNET SAUVIGNON *Catalonia, Spain* £ 7.50 / 29
Ancestral cabernet blend in the image of the hunting wines of medieval Penedes
- RIOJA ILLUSION *Rioja, Spain* £ 36
Rich and meaty Tempranillo from an organic winery run on solar and wind power, surrounded by fruit plantations and wildlife habitats. Hand crafted and returning to the purest style of Rioja.
- PASSION HAS RED LIPS *Adelaide Hills, Australia* £ 42
Light bodied with black pepper and black currant. Minimal use of oak and short ferments means punchy vibrancy.
- BRETON GROLLEAU *Loire, France* £ 44
Light bodied with black pepper and black currant. Local grape Grolleau is similar to the Gamay of Beaujolais with a spicier nature.
- BURGUNDY PINOT NOIR *Burgundy, France* £ 49
Inky deep oaked Burgundian Pinot. Light spice and anise from Chassagne-Montrachet.
- MALMA UNIVERSO MALBEC *Nequen, Argentina* £ 52
With Aromas of ginseng, mushroom, and hints of prune, this high altitude Patagonian malbec is produced on estate vineyards and aged in French oak they somehow got up the mountain.
- CHATEAU TOURNEFEUILLE LALANDE DE POMEROL *Bordeaux, France* £ 85
A merlot and Cabernet Franc blend from a 17th Century vineyard overlooking the greatest Pomerol estates. Raspberries, tar and cocoa.
- CHATEAUNEUF DU PAPE LA TELEGRAPHE *Rhone Valley, France* £ 125
An admired and respected Châteauneuf with black cherry and mulberry notes. Sixth generation winemakers Nicolas and Edouard Brunier fashion this technical wine from Grenache, Syrah & Mourvèdre.

ORANGE

- LITMUS ORANGE BACCHUS *Surrey, England* £ 43
Hand harvested Bacchus fermented and aged on skins before pressing into two to five year old French oak barriques for a further nine months of elevage before bottling.



OTHER WONDERS

SHERRIES & SAKE

	/100ml
MADEIRA	£ 6.00
WHITE VERMUTH <i>Spain</i>	£ 6.50
HONJOZO SAKE <i>Japan</i>	£ 6.50
AMONTILLADO SHERRY <i>Spain</i>	£ 6.50

BEER & CIDER

MODELO ESPECIAL LAGER 330ml	£ 4.90
ERDINGER WHITE BEER 500ml	£ 5.50
LOXLEY CIDER 330ml	£ 5.00
SASSY NORMANDY CIDER 330ml	£ 5.00

LAST DANCE

	/100ml
EARL GRAY SAKE <i>Japan</i>	£ 8.50
WHITE PORT <i>Portugal</i>	£ 6.50
RED PORT <i>Portugal</i>	£ 6.50
NOBLE ROT SAUVIGNON BLANC FUEKELIANA <i>Australia</i>	£ 6.50

ALCOHOL FREE

	/750ml
LUNE 'PROSECCO' <i>Veneto, N.E. Italy</i>	£ 21.50

GIN & TONIC

FRESH £8.50

Hendricks, Cucumber & Mint

SPICY £8.50

Bathtub Gin, Curry Leaf & Star anise

RICH £8.50

Portobello Road Gin, Licorice Root

COCKTAILS & APERITIVI

EARL of GRAY PUNCH for Two £15

Gin, Earl Gray Tea & Cardamom Syrup, served in a tea pot

MAGIC WATER £8.50

Cognac, Port, Grand Marnier & something secret

NEGRONI £8.50

The one Orson Welles spoke about

ESPRESSO MARTINI £8.50

Vodka & Coffee straight up

MARGARITA £8.50

On the rocks

BLOODY MARY £8.50

*Spiced according to your mood, with celery,
pepper & horseradish*

FRENCH 75 £9.50

*Famed Awakener named
for a 75mm cannon*

PEACH BELLINI £8.50

In the Venetian Style

PORTO TONIC £8.50

White Port and Tonic Water

KIR ROYALE £9

French Bubbles & French Cassis

APEROL SPRITZ £8.90

*Aperol, Prosecco &
Soda Water*



“Would you like an adventure now, or would you like your tea first?”

Peter Pan

TEAS

All our teas are blended for us by some very good friends

HOUSE BREAKFAST TEA	<i>For one / for two</i> £ 3.50 / 5.50
A blend of 3 black teas, Assam (India), Ceylon (Sri Lanka) and African (Rwanda) tea, for a lightly coloured but strong tasting breakfast tea	
FRESH MINT & ROSEBUDS	£ 3.50 / 5.50
Unique Rosa Damascena matched with mint. Caffeine-free	
LEMONGRASS GREEN TEA	£ 3.50 / 5.50
Gunpowder green tea (China) together with lemongrass, kaffir lime leaves, lemon verbena and lemon pieces	
EARL GRAY	£ 3.50 / 5.50
Ceylon black tea flavoured with bergamot, together with juniper berries, elderberries and a touch of cornflower and orange blossom	
SPICED CHAI	£ 3.50 / 5.50
Assam black tea with cocoa nibs, cinnamon bark, ginger pieces, cardamom seeds, cloves and star anise. Malty black tea with spice and aniseed flavours and a creamy finish from the cocoa nibs	
VANILLA ASSAM	£ 3.50 / 5.50
Assam black tea flavoured with natural vanilla. The sweet vanilla tones compliment the malty Assam tea.	
LADY ROOIBOS	£ 3.50 / 5.50
Rooibos (South Africa) flavoured with bergamot, orange and dried lemon.	
FLOWERING TEA	£ 3.50
Spring green tea, hand-tied into balls with dried flowers in the centre. Contains lily and globe amaranth flowers.	

COFFEES & THEIR KIN

Espresso	£ 2.30
Americano	£ 2.90
Flat White	£ 2.90
Thick Hot Chocolate	£ 3.25

SOFT DRINKS

Mandarin & Seville Orange Fizz	£ 3.00
Victorian Lemonade	£ 3.00
Fountain of Youth Coconut Water	£ 3.90

Correspondence between the applicant and Covent Garden Community Association

Friday, May 10, 2019 at 3:14:26 PM British Summer Time

Subject: Re: 19/03269/LIPV-Grays and Feather - CGCA Representation
Date: Tuesday, 7 May 2019 at 08:49:55 British Summer Time
From: Jack Spiegler
To: CGCA Licensing

Dear David

Thank you for returning my call. I have taken instructions.

Jenny and Andrew are willing to amend the application in line with the suggestions in your representation, as follows:

- Withdrawing the proposal to extend opening hours on Thursday.
- Restricting the supply of alcohol ancillary to substantial refreshment to customers arriving before 8.00 pm (rather than 9.00 pm as proposed).
- Reducing the number of later evening events to 25 per annum, on the basis this limit applied to events taking place after 10.30 only.
- Agreeing the revised wording of the dispersal condition.

For completeness I have track changed the text of the summary of the application below to highlight the amendments:

1) Amend the opening hours to read as follows:-

Monday to ~~Wednesday~~ **Thursday** 08:00 - 23:00
~~Thursday~~ **Friday** to Saturday 08:00 - 23:30
Sunday 09:00 - 23:00 (no change)
There is no proposed changes to hours for licensable activities.

2) Remove conditions 22 and 32, to be replaced with the following:-

- 1.The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant.
- 2.The supply of alcohol shall be by waiter or waitress service only, except during pre-booked and bona fide private functions or events to which members of the public are not admitted.
- 3.The supply of alcohol for consumption on the premises shall be restricted to persons:
 - a. Seated taking a table meal there and for consumption by such a person as ancillary to their meal; or
 - b. ~~Attending~~ **That have arrived** at the premises before ~~21:00~~ **20:00** who are seated taking substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment; or
 - c. Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after ~~22:00~~**30** shall be limited to ~~50~~ **25** per annum.
- 4.~~The premises shall implement and maintain a dispersal policy to ensure persons leaving the premises do not cause a public nuisance.~~ **The premises shall implement and maintain a dispersal policy designed to ensure that persons leaving the premises do not cause a public nuisance to people living above or in the vicinity of the premises. All staff will be trained in its implementation.**

Please do not hesitate to contact me if you would like to discuss further.

Best wishes

Jack

From: Jack Spiegler <JSpiegler@tandtp.com>
Date: Tuesday, 23 April 2019 at 08:08
To: CGCA Licensing <licensing@coventgarden.org.uk>
Subject: Re: 19/03269/LIPV-Grays and Feather - CGCA Representation

Hi David

Hope you had a good Easter.

Thanks for sending this over.

Kind regards

Jack

From: CGCA Licensing <licensing@coventgarden.org.uk>
Date: Monday, 22 April 2019 at 16:12
To: Jack Spiegler <JSpiegler@tandtp.com>
Subject: FW: 19/03269/LIPV-Grays and Feather - CGCA Representation

For information

Regards

David Kaner
Volunteer Chair - CGCA Licensing Sub-Committee
07868 753549

From: CGCA Licensing [mailto:licensing@coventgarden.org.uk]
Sent: 15 April 2019 09:14
To: 'licence-reps@westminster.gov.uk'
Cc: licensing@westminstercab.org.uk; 'planning@coventgarden.org.uk'
Subject: 19/03269/LIPV-Grays and Feather - CGCA Representation

Dear Sirs,

The attached is a Representation regarding the above application. A short version has also been submitted via the Website.

Regards

David Kaner
Volunteer Chair - CGCA Licensing Sub-Committee
07868 753549

Subject: G&F Wellington licence variation
Date: Wednesday, 8 May 2019 at 15:03:06 British Summer Time
From: Jenny Wardle
To: Lola Freeman
CC: Lola Freeman

Dear Lola

I hope that you had a nice bank holiday weekend.

I have received a copy of your objection to our premises licence application.

After our discussions before the application was submitted, I was a little surprised and disappointed to see the extent of your objections as we really have tried to be respectful of residents and what they might want both as residents and as people who have chosen to live within the vibrant community of Covent Garden and all that offers. As you know we designed and fitted out the site to a high and entertaining standard to attract the kind of customers we want - those who have the appropriate behaviours, are inspired by, can see and are supportive of what we are trying to do.

Indeed to that end we have since been in further contact with the CGCA. Please see below an email our solicitor sent to Mr Kaner. You will see we have made some concessions to the proposal directly in accordance with the request of the CGCA.

We hope this assists as the success of our premises licence application will help safeguard on the ongoing viability of our business - business is very tough and we really do need these changes to survive. We have lost substantial business from ongoing monthly private events because of the license restrictions.

Please do not hesitate to contact me if you or your neighbours would like to discuss our proposals further.

Finally, please feel free to distribute this email to your neighbours.

Thanks and kind regards

Jenny

[Email sent to David Kaner on 7 May:](#)

Dear David

Thank you for returning my call. I have taken instructions.

Jenny and Andrew are willing to amend the application in line with the suggestions in your representation, as follows:

- Withdrawing the proposal to extend opening hours on Thursday.
- Restricting the supply of alcohol ancillary to substantial refreshment to customers arriving before 8.00 pm (rather than 9.00 pm as proposed).
- Reducing the number of later evening events to 25 per annum, on the basis this limit applied to events taking place after 10.30 only.
- Agreeing the revised wording of the dispersal condition.

For completeness I have track changed the text of the summary of the application below to highlight the amendments:

1) Amend the opening hours to read as follows:-

Monday to ~~Wednesday~~ **Thursday** 08:00 - 23:00

~~Thursday~~ **Friday** to Saturday 08:00 - 23:30

Sunday 09:00 - 23:00 (no change)

There is no proposed changes to hours for licensable activities.

2) Remove conditions 22 and 32, to be replaced with the following:-

1.The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant.

2.The supply of alcohol shall be by waiter or waitress service only, except during pre-booked and bona fide private functions or events to which members of the public are not admitted.

3.The supply of alcohol for consumption on the premises shall be restricted to persons:

- a. Seated taking a table meal there and for consumption by such a person as ancillary to their meal; or
- b. ~~Attending~~ **That have arrived** at the premises before ~~21:00~~ **20:00** who are seated taking substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment; or
- c. Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after ~~22:00~~**30** shall be limited to ~~50~~ **25** per annum.

~~4. The premises shall implement and maintain a dispersal policy to ensure persons leaving the premises do not cause a public nuisance.~~ **The premises shall implement and maintain a dispersal policy designed to ensure that persons leaving the premises do not cause a public nuisance to people living above or in the vicinity of the premises. All staff will be trained in its implementation.**

Please do not hesitate to contact me if you would like to discuss further.

Best wishes

Jack

Jenny Wardle

Marketing & Business Development

G R A Y S & F E A T H E R

[Facebook.com/graysandfeather](https://www.facebook.com/graysandfeather)

[Twitter.com/graysandfeather](https://twitter.com/graysandfeather)

www.graysandfeather.com

07775514630

Current Licence



City of Westminster

Schedule 12
Part AWARD: St James's
UPRN: 010033586259

Premises licence

Regulation 33, 34

Premises licence
number:

18/03845/LIPVM

Original Reference:

16/14133/LIPN

Part 1 – Premises details

Postal address of premises:

Grays And Feather Wellington Street
Basement And Ground Floor
26 Wellington Street
London
WC2E 7DD

Telephone Number:

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 23:00

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

Sale by Retail of Alcohol

Monday to Thursday: 10:00 to 23:00

Friday to Saturday: 10:00 to 23:00

Sunday: 12:00 to 22:30

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

The opening hours of the premises:

Monday to Sunday:

09:00 to 23:00

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:

Grays And Feather Wellington Street Limited
3 Fairview Court
Fairview Road
Cheltenham
GL52 2EX
:

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

11109075

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

Name: Andrew Atlas Gray

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: 11/06106/LIPERS
Licensing Authority: City Of Westminster Council

Date: _____ 3 July 2018 _____

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. With the exception of any external area licensed by Westminster City Council for the placing of tables and chairs, all sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
10. Substantial food and non-intoxicating beverages, including drinking water shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
11. All sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
12. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
13. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
14. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
15. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 20:00 and 08:00 hours on the following day.
16. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises and that this area shall be swept and or washed and litter and sweeping collected and stored in accordance with the approved refuse storage arrangements by close of business.
17. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31 day period.
18. 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.
19. 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.
20. Before the premises opens to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of

construction new plans shall be provided to the LFEPA, Environmental Health Consultation Team, the Police and the Licensing Authority.

21. The Licence will have no effect until the works shown on the plans appended to the application (or subsequently substituted plans) have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.
22. The supply of alcohol shall be by waiter or waitress service only.
23. 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.
24. The number of persons permitted in the premises at any one time (excluding staff) shall not exceed 60 persons.
25. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.
26. 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.
27. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
28. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
29. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous.
30. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall be limited to 8 persons at any one time.
31. 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.
32. The supply of alcohol at the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal.

Annex 4 – Plans

Attached



City of Westminster

Schedule 12
Part B

Premises licence
summary

WARD: St James's
UPRN: 010033586259

Regulation 33, 34

Premises licence
number:

18/03845/LIPVM

Part 1 – Premises details

Postal address of premises:

Grays And Feather Wellington Street
Basement And Ground Floor
26 Wellington Street
London
WC2E 7DD

Telephone Number:

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 23:00

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

Sale by Retail of Alcohol

Monday to Thursday: 10:00 to 23:00

Friday to Saturday: 10:00 to 23:00

Sunday: 12:00 to 22:30

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

The opening hours of the premises:

Monday to Sunday: 09:00 to 23:00

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:

Grays And Feather Wellington Street Limited
3 Fairview Court
Fairview Road
Cheltenham
GL52 2EX

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

11109075

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

Name: Andrew Atlas Gray

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

Restricted

Date: _____ 3 July 2018 _____

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

Licence & Appeal History

Application	Details of Application	Date Determined	Decision
16/14133/LIPN	Application for a New Premises Licence	8 May 2016	Granted at Licensing Sub-Committee
18/02710/LIPT	Application to transfer Premises Licence	9 April 2018	Granted under delegated authority
18/02723/LIPDPS	Application to vary the Designated Premise Supervisor	9 April 2018	Granted under delegated authority
18/03845/LIPVM	Application for Minor Variation	8 May 2018	Granted under delegated authority

There is no appeal history

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

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

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

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

Conditions: On Current Licence -

Mandatory:

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

- (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;
 - (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either—
- (a) a holographic mark, or
 - (b) an ultraviolet feature.
7. The responsible person must ensure that—
- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures—
 - (i) beer or cider: ½ pint;
 - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
 - (iii) still wine in a glass: 125 ml;
 - (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
 - (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

A responsible person in relation to a licensed premises means the holder of the premise licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor.

For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

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

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

(a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;

(b) "permitted price" is the price found by applying the formula -

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

Where -

(i) P is the permitted price,

(ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and

(iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;

(c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -

(i) the holder of the premises licence,

(ii) the designated premises supervisor (if any) in respect of such a licence, or

(iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;

(d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and

(e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

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

8(iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.

(2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

Annex 2 – Conditions consistent with the operating Schedule

None

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

9. With the exception of any external area licensed by Westminster City Council for the placing of tables and chairs, all sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
10. Substantial food and non-intoxicating beverages, including drinking water shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
11. All sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
12. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
13. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
14. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
15. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 20:00 and 08:00 hours on the following day.
16. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises and that this area shall be swept and or washed and litter and sweeping collected and stored in accordance with the approved refuse storage arrangements by close of business.
17. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31 day period.
18. 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.
19. 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.
20. Before the premises opens to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of

construction new plans shall be provided to the LFEPA, Environmental Health Consultation Team, the Police and the Licensing Authority.

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

Proposed to be removed by the applicant under this application:

22. **The supply of alcohol shall be by waiter or waitress service only.**
23. 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.
24. The number of persons permitted in the premises at any one time (excluding staff) shall not exceed 60 persons.
25. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.
26. 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.
27. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
28. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
29. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous.
30. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall be limited to 8 persons at any one time.
31. 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.

Proposed to be removed by the applicant under the is application:

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

Conditions proposed by the applicant and agreed with the Covent Garden Community Association:

33. The supply of alcohol on the premises shall be ancillary to the use of the premises as a wine parlour and merchant.
34. The supply of alcohol shall be by waiter or waitress service only, except during pre-booked and bona fide private functions or events to which members of the public are not admitted.

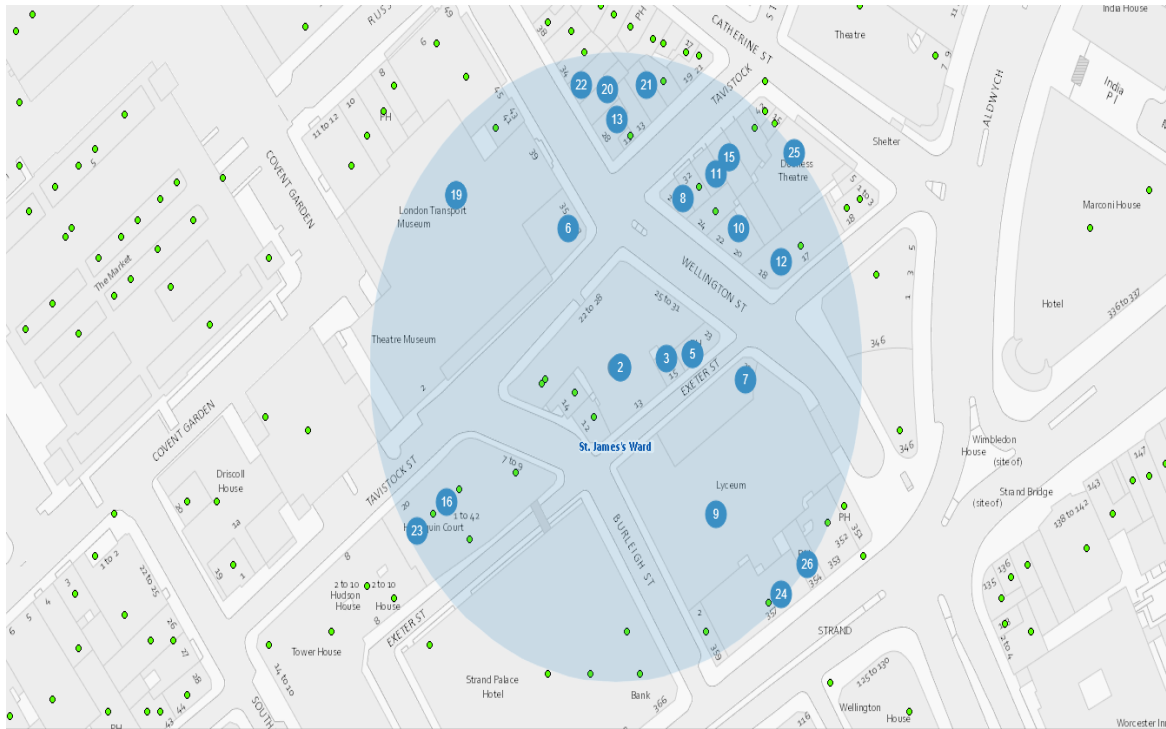
35. The supply of alcohol for consumption on the premises shall be restricted to persons:
- a. Seated taking a table meal there and for consumption by such a person as ancillary to their meal; or
 - b. That have arrived at the premises before 20:00 who are seated taking substantial refreshment there and for consumption by such a person as ancillary to their substantial refreshment; or
 - c. Attending a pre-booked and bona fide private function or event in the basement to which members of the public are not admitted. The number of private events taking place after 22:30 shall be limited to 25 per annum.
36. The premises shall implement and maintain a dispersal policy designed to ensure that persons leaving the premises do not cause a public nuisance to people living above or in the vicinity of the premises. All staff will be trained in its implementation.

Alternative wording suggested by Environmental Health:

The Premises Licence Holder shall ensure that there is dispersal policy to include, but not limited to; arrangement for patrons to leave quietly on public transport; signage; security and stewarding arrangement; staff conduct during terminal hours. The plan shall be kept on the premises and made available immediately upon the request of Police or authorised.

Proposed condition by Environmental Health and agreed by the applicant:

37. The Premises Licence Holder shall ensure that a register of persons attending pre-booked events shall be maintained for a minimum of 12 months; be kept at the premises and made available for immediate inspection by Police or authorised officer of the Council.



Resident Count: 77

Licensed Premises within 75 metres of Grays and Feather, Basement and Ground Floor, 26 Wellington Street, London, WC2E 7DD					
Licence Number	Trading Name	Address	Premises Type	Time Period	Application Type
17/09813/LIPT	Joe Allen And Orso Restaurant	27 Wellington Street London WC2E 7DB	Restaurant	Monday to Thursday; 10:00 - 23:30 Monday to Saturday; 10:00 - 01:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 00:00 Sunday; 12:00 - 22:30	Premises Licence - Transfer
17/09661/LIPT	Sophie's Steakhouse	Covent Garden 29 - 31 Wellington Street London	Restaurant	Monday to Saturday; 10:00 - 01:00 Sunday; 12:00 -	Premises Licence - Transfer

		WC2E 7DB		00:00	
14/08353/LIPT	Brioche	15 Exeter Street London WC2E 7DT	Cafe	Monday to Saturday; 10:00 - 01:00 Sunday; 12:00 - 01:00	Premises Licence - Transfer
18/02674/LIPDPS	Be At One	23 Wellington Street London WC2E 7DA	Public house or pub restaurant	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:50 Sundays before Bank Holidays; 12:00 - 00:00	Premises Licence - Change of DPS
19/01669/LIPCH	Be At One	23 Wellington Street London WC2E 7DA	Public house or pub restaurant	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:50 Sundays before Bank Holidays; 12:00 - 00:00	Premises Licence - Change Licensee Dets
19/01167/LIPDPS	Byron	Basement And Ground Floor 33 - 35 Wellington Street London WC2E 7BN	Restaurant	Monday to Saturday; 07:00 - 00:30 Sunday; 07:00 - 00:00	Premises Licence - Change of DPS

18/06835/LIPCH	Bills	21 Wellington Street London WC2E 7DN	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00	Premises Licence - Change Licensee Dets
18/03845/LIPVM	Grays And Feather Wellington Street	Basement And Ground Floor 26 Wellington Street London WC2E 7DD	Restaurant	Monday to Sunday; 09:00 - 23:00	Premises Licence - Variation - Minor
18/04761/LIPDPS	The Lyceum Theatre	The Lyceum Theatre 17 - 21 Wellington Street London WC2E 7RQ	Theatre	Monday to Sunday; 09:00 - 01:30	Premises Licence - Change of DPS
11/12556/LIPN	French Bubbles	22 Wellington Street London WC2E 7DD	Shop	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:30	Premises Licence - New
16/11574/LIPV	Pastificio	34 Tavistock Street London WC2E 7PB	Cafe	Monday to Thursday; 08:00 - 23:30 Friday to Saturday; 08:00 - 00:00 Sunday; 08:00 - 22:30	Premises Licence - Variation
13/04439/LIPV	Christopher's	18 Wellington Street London WC2E 7DD	Restaurant	Monday to Saturday; 10:00 - 01:30 Sunday; 12:00 - 01:00	Premises Licence - Variation
16/10166/LIPDPS	Bella Italia	28 Wellington Street London WC2E 7BD	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00	Premises Licence - Change of DPS

17/05522/LIPDPS	Double Shot Coffee Company	38 Tavistock Street London WC2E 7PB	Cafe	Monday to Saturday; 10:00 - 23:30 Sunday; 12:00 - 18:30	Premises Licence - Change of DPS
15/02762/LIPDPS	Café Murano	36 Tavistock Street London WC2E 7PB	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00	Premises Licence - Change of DPS
09/05167/LIPD	La Anabela	18 Tavistock Street London WC2E 7PP	Shop	Monday to Sunday; 10:00 - 19:00	Premises Licence - Duplicate Licence
18/04492/LIPDPS	London Transport Museum	Ground Floor To Top Floor 39 Wellington Street London WC2E 7BB	Museums & Art Galleries	Monday to Saturday; 08:00 - 02:30 Sunday; 08:00 - 01:30	Premises Licence - Change of DPS
18/11796/LIPDPS	Balthazar	6 Russell Street London WC2B 5HZ	Restaurant	Monday to Thursday; 07:00 - 00:30 Friday to Saturday; 07:00 - 01:00 Sunday; 08:00 - 23:30	Premises Licence - Change of DPS
13/04403/LIPV	London Film Museum	45 Wellington Street London WC2E 7BN	Museums & Art Galleries	Monday to Saturday; 09:00 - 00:30 Sunday; 09:00 - 22:30	Premises Licence - Variation
18/10537/LIPDPS	San Carlo Cicchetti	Ground Floor 30 Wellington Street London WC2E 7BD	Restaurant	Monday to Saturday; 08:00 - 01:30 Sunday; 08:00 - 00:00	Premises Licence - Change of DPS
18/04382/LIPDPS	Strada	15 Tavistock Street London WC2E 7PS	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday;	Premises Licence - Change of DPS

				12:00 - 00:00	
18/09042/LIPDPS	Cafe Rouge	32-34 Wellington Street London WC2E 7BD	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00	Premises Licence - Change of DPS
10/03038/LIPN	The Covent Garden Kafeneo	12 - 14 Tavistock Street London WC2E 7PH	Restaurant	Monday to Saturday; 10:00 - 20:00 Sunday; 12:00 - 19:00	Premises Licence - New
18/07053/LIPDPS	Frankie & Bennys	Basement And Ground Floor Burleigh House 357 Strand London WC2R 0HS	Restaurant	Monday to Sunday; 07:00 - 00:30	Premises Licence - Change of DPS
14/10439/LIPVM	Duchess Theatre	Duchess Theatre Catherine Street London WC2B 5LA	Theatre	Monday to Friday; 09:00 - 03:00 Saturday to Sunday; 09:00 - 00:00	Premises Licence - Variation - Minor
19/03212/LIPDPS	Lyceum Tavern Public House	Ground Floor 354 Strand London WC2R 0HS	Pub or pub restaurant with lodge	Monday to Saturday; 10:00 - 23:30 Sunday; 12:00 - 23:00	Premises Licence - Change of DPS