

Licensing Sub-Committee Report

Item No:	
Date:	28 November 2019
Licensing Ref No:	19/12250/LIPN - New Premises Licence
Title of Report:	Cote 3 Circus Road London NW8 6NX
Report of:	Director of Public Protection and Licensing
Wards involved:	Regent's Park
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Kevin Jackaman Senior Licensing Officer
Contact details	Telephone: 0207 641 8094 Email: kjackaman@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	23 September 2019		
Applicant:	Cote Restaurants Limited		
Premises:	Cote		
Premises address:	3 Circus Road London NW8 6NX	Ward:	Regent's Park
		Cumulative Impact Area:	None
Premises description:	The premises will be a restaurant with bar facilities		
Premises licence history:	The premises currently hold a premises licence (licence number 10/06267/LIPVM) trading as a bar/restaurant on both the ground and first floor. A copy of the existing licence appears at appendix 2 The first floor does not form part of the current application		
Applicant submissions:	The applicant has submitted supporting documents which appear at appendix 3		

1-B Proposed licensable activities and hours							
Late Night Refreshment:				Indoors, outdoors or both			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	23:00
End:	00:00	00:00	00:00	00:00	00:00	00:00	23:30
Seasonal 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. Sundays before a Bank Holiday 23:00 hours - 00:00 hours					

Sale by retail of alcohol				On or off sales or both:			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	10:00	10:00	10:00	10:00	10:00	10:00	12:00
End:	00:00	00:00	00:00	00:00	00:00	00:00	23:30
Seasonal 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. Sundays before a Bank Holiday 10:00 hours to 00:00 hours					

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	08:00	08:00	08:00	08:00	08:00	08:00	08:00
End:	00:30	00:30	00:30	00:30	00:30	00:30	00:00
Seasonal 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. Sundays before a Bank Holiday 10:00 hours to 00:30 hours					
Adult Entertainment:		None					

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Environmental Health Service
Representative:	Ian Watson
Received:	21 October 2019
<p>I refer to the application for a New Premises Licence for the above premises.</p> <p>The applicant has submitted floor plans of the premises.</p> <p>This representation is based on the plans and operating schedule submitted.</p> <p>The applicant is seeking the following</p> <ol style="list-style-type: none"> 1. To provide for the Supply of Alcohol 'On' and 'Off' the premises Monday to Saturday between 10.00 and 00.00 hours and Sunday between 12.00 to 23.30 hours. New Year's Eve to New Year's Day. Sunday's before a Bank Holiday 10.00 to 00.00 hours. 2. To provide Late Night Refreshment 'Indoors' and 'Outdoors' Monday to Saturday between 23.00 and 00.00 hours and Sunday between 23.00 to 23.30 hours. New Year's Eve to New Year's Day. Sunday's before a Bank Holiday 23.00 to 00.00 hours. <p>I wish to make the following representation</p> <ol style="list-style-type: none"> 1. The hours requested for the Supply of Alcohol will have the likely effect of causing an increase in Public Nuisance within the area. 2. The hours requested to permit the provision of late-night refreshment will have the likely effect of causing an increase in Public Nuisance and impact on Public Safety within the area. <p>The applicant has provided additional information with the application which is being addressed.</p>	
Responsible Authority:	Metropolitan Police Service
Representative:	Bryan Lewis
Received:	16 October 2019 (withdrawn)
<p>Police object to this application, as it may not promote the licensing objectives, namely the prevention of crime and disorder for the following reasons:</p> <ul style="list-style-type: none"> • More information is required to properly assess this application • Offsale times later than core hours <p>Following agreement of a further condition, the Metropolitan Police Service withdrew their representation on 5 November 2019</p>	

2-B Other Persons

Name:	[REDACTED]
Address and/or Residents Association:	[REDACTED] [REDACTED] [REDACTED]
Received:	21 October 2019

1. As Cote restaurant is on the corner of Cochrane Mews, the noise levels at the Mews will be higher from the extended opening hours. As other establishments in this St John's Wood area will be closed the noise level at this location will be high especially during the week end days. Furthermore, the new restaurant, Cote, is just off a very narrow (9 ft wide) mews street Cochrane Mews in which my property is situated.
2. The extended opening hours will encourage customer to chat and smoke in Cochrane Mews. It is generally a quiet Mews and again impact on noise pollution at the Mews. After the restaurants such as Fora on the street close, the street and the mews is quiet after 11pm. i would note this restaurant has a door opening on to the mews through which employees and/or customers will spill on to the narrow mews lane.
3. Extended drinking hours will encourage disorderly behaviour. This will encourage customers from other establishments that have closed to Cote due to longer opening hours. This again will impact noise pollution in Cochrane Mews.
4. I note that the restaurant has opening hours to 11pm at all its other branches. Thus I don't see why this branch has requested later opening for this branch. It will cause noise and nuisance of customers loitering for longer hours and then employees clearing up even later.
5. Any such permission given will result in other establishments in the vicinity such as Fora making the same request and thus causing more noise and nuisance after 11pm.

Name:	[REDACTED]
Address and/or Residents Association:	[REDACTED] [REDACTED] [REDACTED]
Received:	19 October 2019

I wish to Object to the application being made by Cote Restaurants Limited as per premises Licence, 19/12250/LIPN

I objecting to the licence conditions authorising the sale of alcohol past 23:00 on Monday to Saturday and 22:30 on Sundays.

Main objection	Explanation
Noise	The restaurant is bounded on the western side by Cochrane Mews and the extended opening hours will necessarily entail the noise pollution that will arise from the normal functioning of the restaurant, at a time when other establishments are closed.
Nuisance - Customers	The restaurant will be no smoking and therefore customers will naturally spill into the relative quiet of Cochrane Mews to smoke, chart on mobile phones and chat with other smokers. This will cause noise pollution to residents of nearby properties, and also it will be intimidating for residents to walk past restaurant customers at midnight.

Nuisance - Staff With previous establishments it was customary for the staff to congregate in the mews smoking and chatting during breaks; such activity would be bothersome to local residents after 11.00.

Character of St John's Wood In general, all establishments in the St Johns Wood area close at 11.00 and the area reverts to being a quiet neighbourhood. The licencing of Cote past these hours would have an adverse effect on the character of this area and make it a destination for late night revellers, especially those who have been ejected from other establishments but wish to continue their revelry.

Impact on neighbouring properties within Cochrane Mews We are in sympathy with, and fully support the objections lodged by neighbours whose properties are immediately proximate to the premises to be licensed as we can fully appreciate the potential detrimental impact of the proposed licence on their living standards.

Precedents for other establishments We consider that other premises will use the granting of extended opening hours and their use to seek to extend their own opening hour

Name:	[REDACTED]
Address and/or Residents Association:	[REDACTED] [REDACTED] [REDACTED]

Received:	19 October 2019
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We object to the extension of "Late Night Refreshment Monday to Saturday from 23:00 to 00:00 and on Sunday: 23:00 to 23:30

We strongly object to the Sale by Retail of Alcohol Monday to Saturday: 10:00 to 00:00 Sunday: 12:00 to 23:30"

We raise particular concerns about the inclusion of a request for retail sales to take place until midnight which will enable alcohol to be taken off site. We already have significant late night drinking problems on Circus Road in the summer after matches at Lord's Cricket Ground because Tesco customers can buy alcohol until 11.00 pm and take it off site to drink on the streets. We would not want the loss of amenity suffered by residents further exacerbated by extending the licensing hours for Cote to midnight and permitting the retail sale of alcohol.

We welcome Cote to St John's Wood but ask that licensing takes into account that this is a residential street on which other restaurants close at 11.00pm. to protect the amenity of residents on Circus Road and Cochrane Mews in particular.

Name:	[REDACTED]
Address and/or Residents Association:	[REDACTED] [REDACTED] [REDACTED]

Received:	20 October 2019
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I reside at [REDACTED].

As you may be aware Cochrane Mews is a very narrow cul de sac comprising of a row of maisonette houses on one side and a garage and office outlets on the other side. It also has the entrance to a block of flats called Suffolk House.

Part of the Cote restaurant is in Cochrane Mews next to residential buildings. There are also flats above the restaurant.

The proprietors of Cote propose to sell alcohol on the premises during the week and Saturday up until 12 midnight.

I feel this is inappropriate and unnecessary as it will encourage customers to stay late at the

premises and then move into the Mews area and continue with their respective conversation. This is a noise nuisance as it disturbs the residents in the Mews.

In the past; former customers of Richoux; (where Cote restaurant will be) on leaving the restaurant would then move to the Mews and smoke or have a private telephone conversation on their mobile phones, not thinking that they were disturbing residents in the Mews.

My neighbours [REDACTED] and [REDACTED] [REDACTED] have made detailed representations to you. I endorse their representations.

I respectfully ask that the licence conditions for the sale of alcohol should be no later than 10.30pm due to the close proximity of the restaurant to the Residents residing in Cochrane Mews.

Please kindly acknowledge receipt of this email.

Name:	[REDACTED]
Address and/or Residents Association:	[REDACTED] [REDACTED] [REDACTED] [REDACTED]
Received:	17 October 2019

I wish to Object to the application being made by Cote Restaurants Limited as per premises Licence, 19/12250/LIPN

I am the freeholder of [REDACTED] where I have lived since 1966. [REDACTED]

When Planning Permission was granted for the redevelopment of 3 Circus Road it took into account my proximity to the new build and made adjustment to the plans accordingly. I consider that granting extended Licencing Hours will water down this protection.

No justification is given in the application as to why the longer hours are needed or indeed should be granted. It is not helpful that the premises are described as 'licenced premises' in the application form with no other information provided.

My research shows that all other premises occupied by Cote in comparable areas ie Hampstead, Highgate and Marylebone have opening times as follows:

Monday to Friday	8am to 11.00pm
Saturdays	9am to 11.00pm
Sundays	9am to 10.30pm

Cote in St Martin's Lane, in the heart of Theatreland, has late opening times quoted as

Thursdays to Saturdays	8am to 12.00am
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The highly residential area around 3 Circus Road does not compare with the West End nor should it be allowed to.

The Licence conditions requested are less restrictive in terms of whether sale of alcohol is linked to a table meal ie is the premises licence permitting a restaurant or a bar.

There is no indication given as to the seating capacity of the Restaurant.

In view of the noise that will be associated with outside seating on the pavement, I think this should be restricted to use until 10pm and made conditional upon such use not causing a local

disturbance.

As well as the above, I consider that the Licencing Objectives will very likely have an impact on my life as a Public Nuisance because:

The side door to the Restaurant premises (I presume for use by Staff and deliveries) together with the Rubbish Store are both situated in Cochrane Mews extremely close to my Bedroom window as the Mews is unusually narrow.

For over 20 years the previous owners normally closed at 11pm and by 11.30 their rubbish store (then adjoining my Flat) was shut for the night. This noise was intrusive but never late. I had no problems with them as my neighbour.

In the 1970's the noise emitting from a similarly placed side door was so great that the Licencing Magistrates, at my request, enforced a closing time of 11pm and a limit to the permitted decibel noise when the door was in use. I do not want to return to the situation where I am kept awake until the early hours which are very likely if the Licensing hours are extended near such a quiet Mews.

The Licensing hours being requested would be completely out of sympathy with the area. Once The Duke of York, Tesco and Fora Restaurant close at 11pm and their customers have taken time to disperse Cochrane Mews, Cochrane Street and Circus Road are completely quiet. There are few pedestrians and very little traffic. Any customers in Cote after this time would have a very audible and intrusive effect on the area.

The only time that we suffer late disturbance is sometimes when there are Cricket matches at Lords. These supporters, who often drink too much, have been a nuisance and health hazard in the Mews, a problem that is being addressed. We do not want any encouragement to further late night drinking.

Name:

[REDACTED]

Address and/or Residents Association:

[REDACTED]
[REDACTED]

Received:

16 October 2019

Re - Licence ref 19/12250/LIPN - 3 Circus Road

Whilst I welcome Cote (the applicant) coming to St John's Wood, I am writing to support residents who live in close proximity to 3 Circus Road most notably those in Cochrane Mews with the aim to protect their amenity.

I would like to recommend the premise license granted to the new operator (Cote Restaurant Limited) replicates the existing license which has been in place with the previous operator namely the sale of alcohol up until 23.00 and 23.30 for late night refreshments, which has proved effective. The proposal to extend by one hour until 00.00 (Mon - Sat) & 23.30 (Sun) for the sale of alcohol and offer late night refreshments until 00.00 (Mon - Sat) & 23.30 (Sun) will I believe have a negative effect on the amenity of residents living in Cochrane Mews and as such should not be granted.

Kind regards

[REDACTED]
[REDACTED]

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><u>For premises for the supply of alcohol for consumption on the premises:</u> Monday to Thursday: 10:00 to 23:30 Friday and Saturday: 10:00 to midnight Sundays immediately prior to Bank Holidays: Midday to midnight Other Sundays: Midday to 22:30</p> <p><u>For premises for the provision of other licensable activities:</u> Monday to Thursday: 09:00 to 23.30 Friday and Saturday: 09:00 to midnight Sundays immediately prior to Bank Holidays: 09:00 to midnight Other Sundays: 09:00 to 22:30</p>
Policy PB1 applies	Applications will only be granted if it can be demonstrated that the proposal meets the relevant criteria in Policies CD1, PS1, PN1 and CH1

4. Equality Implications

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

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

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

5. Appendices

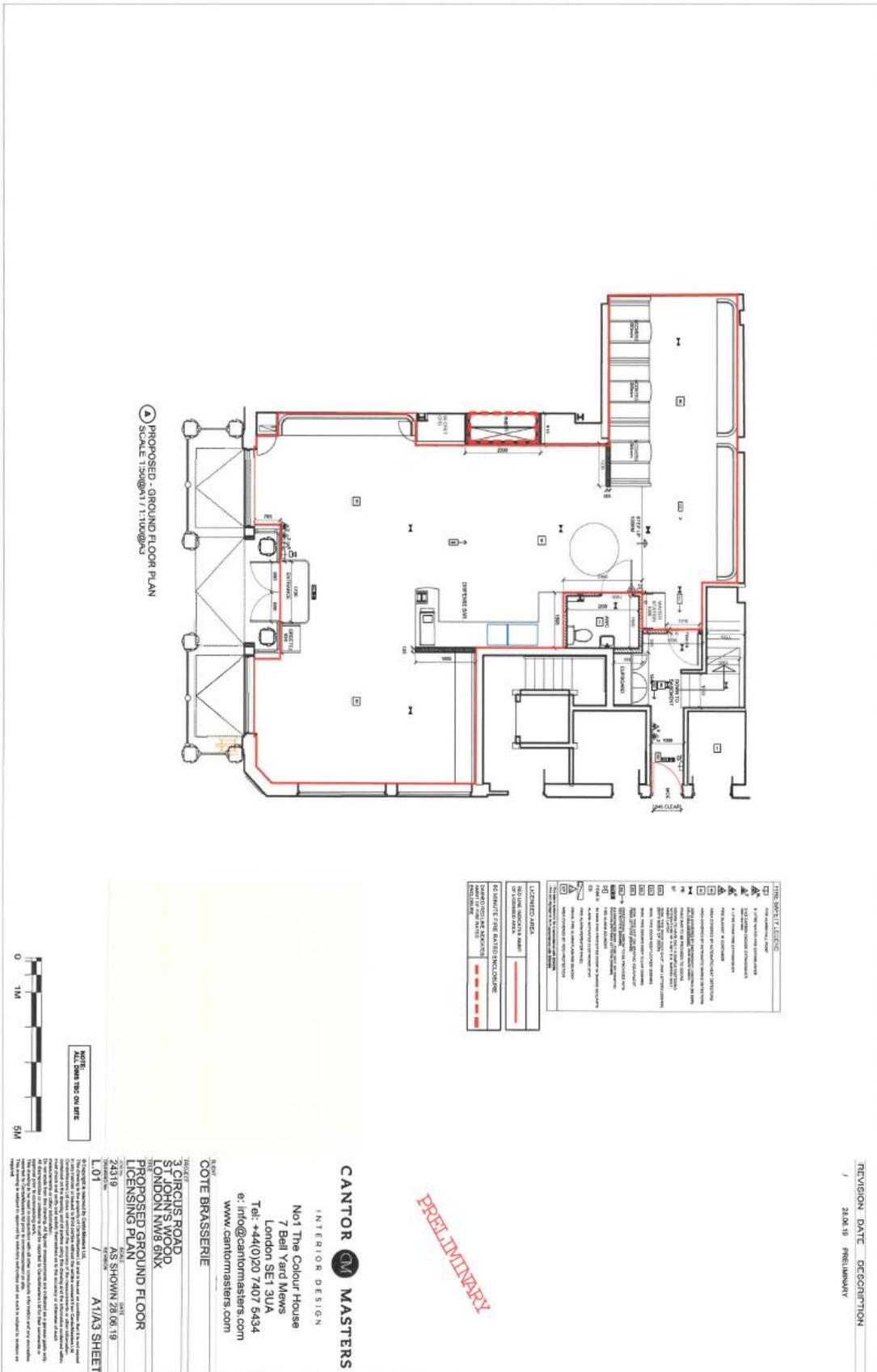
Appendix 1	Premises plans
Appendix 2	Premises Licence 10/06267/LIPVM
Appendix 3	Applicant supporting documents
Appendix 4	Premises history
Appendix 5	Proposed conditions
Appendix 6	Residential map and list of premises in the vicinity

Report author:	Kevin Jackaman Senior Licensing Officer
Contact:	Telephone: 0207 641 8094 Email: kjackaman@westminster.gov.uk

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

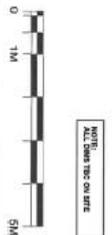
Background Documents – Local Government (Access to Information) Act 1972

1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	7 th January 2016
3	Amended Guidance issued under section 182 of the Licensing Act 2003	April 2018
4	Environmental Health Service Representation	21 October 2019
5	Metropolitan Police Service Representation	16 October 2019 (withdrawn 5 November 2019)
6	Interested Party Representation (1)	21 October 2019
7	Interested Party Representation (2)	19 October 2019
8	Interested Party Representation (3)	19 October 2019
9	Interested Party Representation (4)	20 October 2019
10	Interested Party Representation (5)	17 October 2019
11	Interested Party Representation (6)	16 October 2019



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PRELIMINARY

REVISION DATE DESCRIPTION
/ 28.06.19 PRELIMINARY

CANTOR MASTERS
INTERIOR DESIGN

No1 The Colour House
7 Bell Yard Mews
London SE1 3UA
Tel: +44(0)20 7407 5434
e: info@cantormasters.com
www.cantormasters.com

PROJECT
NEW
COTE BRASSERIE
3 CIRCUS ROAD
LONDON NW8 8NX
PROPOSED GROUND FLOOR
PROPOSED FLOORING
DATE 28.06.19
SHEET 1/3
AS SHOWN 28.06.19
A1/A3 SHEET

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City of Westminster

64 Victoria Street, London, SW1E 6QP

Schedule 12
Part A

WARD: Regent's Park
UPRN: 100023120426

Premises licence

Regulation 33, 34

Premises licence number:

10/06267/LIPVM

Original Reference:

05/06510/LIPC

Part 1 – Premises details

Postal address of premises:

Richoux Restaurant
3 Circus Road
London
NW8 6NX

Telephone Number: 0207 483 4001

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Provision of facilities for making Music
Performance of Live Music
Playing of Recorded Music
Late Night Refreshment
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit
Sale by Retail of Alcohol

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

Provision of facilities for making Music

Thursday: 19:00 to 22:30 (In the area marked X on the licence plan)

Saturday: 19:00 to 22:30 (In the area marked X on the licence plan)

Performance of Live Music

Thursday: 19:00 to 22:30 (One jazz singer and one pianist)

Saturday: 19:00 to 22:30 (One jazz singer and one pianist)

Playing of Recorded Music

Unrestricted

Late Night Refreshment

Monday to Saturday: 23:00 to 23:30

Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit Unrestricted

Sale by Retail of Alcohol

Monday to Saturday: 10:00 to 23:00
Sunday: 12:00 to 22:30

For times authorised for Christmas, New Year and Good Friday see conditions at Annex 1

The opening hours of the premises:

Monday to Saturday: 10:00 to 23:30
Sunday: 12:00 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:

Richoux Limited
5-8 Cochrane Mews
St. John's Wood
London
NW8 6NY
Electronic Mail : info@richouxgroup.co.uk
Fax Number : 02074837001
Telephone Number : 0207 483 7000

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

1454511

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

Name: Antonio Rodriguez

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: 140381
Licensing Authority: London Borough Of Barnet

Date: _____ 14th September 2010 _____

Signed: pp
Operational Director - Premises Management

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 shall take all reasonable steps to 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 in a manner which carries a significant risk of leading or contributing to crime and disorder, prejudice to public safety, public nuisance, or harm to children—
 - (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 (other than any promotion or discount available to an individual in respect of alcohol for consumption at a table meal, as defined in section 159 of the Act);
 - (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;
 - (d) provision of free or discounted alcohol in relation to the viewing on the premises of a sporting event, where that provision is dependent on—
 - (i) the outcome of a race, competition or other event or process, or
 - (ii) the likelihood of anything occurring or not occurring;
 - (e) 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.
5. The responsible person shall ensure that no alcohol is dispensed 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).
6. The responsible person shall ensure that free tap water is provided on request to customers where it is reasonably available.

Effective from 1st October 2010, conditions 7 & 8

7. (1) The premises licence holder or club premises certificate holder shall ensure that an age verification policy applies to the premises in relation to the sale or supply of alcohol.
- (2) 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 a holographic mark.
8. The responsible person shall 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; and

customers are made aware of the availability of these measures.

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.

Conditions reproducing the effect of conditions subject to which the relevant existing licences have effect

Conditions for Sale of Alcohol

9. On the first floor of the licensed premises intoxicating liquor shall not be sold or supplied on the premises otherwise than to persons taking table meals there and for consumption by such a person as an ancillary to his meal;
10. Substantial food and beverages, other than intoxicating liquor (including drinking water) shall equally be available during the whole of the permitted hours in all parts of the licensed premises where intoxicating liquor is sold or supplied.
11. Intoxicating liquor may be sold for consumption off the premises only within the ground floor area coloured pink, hatched black and edged green on the deposited plan.

Conditions which reproduce the effect of any restriction imposed on the use of the premises by specified enactment

12. Alcohol may be sold or supplied:
- (a) On weekdays, other than Christmas Day, Good Friday or New Year's Eve, 10:00 to 23:00
 - (b) On Sundays, other than Christmas Day or New Year's Eve, 12:00 to 22:30
 - (c) On Good Friday, 12:00 to 22:30
 - (d) On Christmas Day, 12:00 to 15:00 and 19:00 to 22.30
 - (e) On New Year's Eve, except on a Sunday, 10:00 to 23:30
 - (f) On New Year's Eve on a Sunday, 12:00 to 22:30

- (g) On New Year's Eve from the end of permitted hours on New Year's Eve to the start of permitted hours on the following day (or, if there are no permitted hours on the following day, midnight on 31st December).

NOTE - The above restrictions do not prohibit:

- (a) during the first twenty minutes after the above hours the consumption of the alcohol on the premises;
- (b) during the first twenty minutes after the above hours, the taking of the alcohol from the premises unless the alcohol is supplied or taken in an open vessel;
- (c) during the first thirty minutes after the above hours the consumption of the alcohol on the premises by persons taking table meals there if the alcohol was supplied for consumption as ancillary to the meals;
- (d) the sale or supply of alcohol to or the consumption of alcohol by any person residing in the licensed premises;
- (e) the ordering of alcohol to be consumed off the premises, or the despatch by the vendor of the alcohol so ordered;
- (f) the sale of alcohol to a trader or registered club for the purposes of the trade or club;
- (g) the sale or supply of alcohol to any canteen or mess, being a canteen in which the sale or supply of alcohol is carried out under the authority of the Secretary of State or an authorised mess of members of Her Majesty's naval, military or air forces;
- (h) the taking of alcohol from the premises by a person residing there;
- (i) the supply of alcohol for consumption on the premises to any private friends of a person residing there who are bona fide entertained by him at his own expense, or the consumption of alcohol by persons so supplied;
- (j) the supply of alcohol for consumption on the premises to persons employed there for the purposes of the business carried on by the holder of the licence, or the consumption of liquor so supplied, if the liquor is supplied at the expense of their employer or of the person carrying on or in charge of the business on the premises.

In this condition, any reference to a person residing in the premises shall be construed as including a person not residing there but carrying on or in charge of the business on the premises.

13. No person under fourteen shall be in the bar of the licensed premises during the permitted hours unless one of the following applies:
- (a) He is the child of the holder of the premises licence.
 - (b) He resides in the premises, but is not employed there.
 - (c) He is in the bar solely for the purpose of passing to or from some part of the premises which is not a bar and to or from which there is no other convenient means of access or egress.
 - (d) The bar is in railway refreshment rooms or other premises constructed, fitted and intended to be used bona fide for any purpose to which the holding of the licence is ancillary.

In this condition "bar" includes any place exclusively or mainly used for the consumption of intoxicating liquor. But an area is not a bar when it is usual for it to be, and it is, set apart for

the service of table meals and alcohol is only sold or supplied to persons as an ancillary to their table meals.

14. The terminal hour for late night refreshment on New Year's Eve is extended to 05:00 on New Year's Day.

Annex 2 – Conditions consistent with the operating Schedule

None

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

None

Annex 4 – Plans

Attached

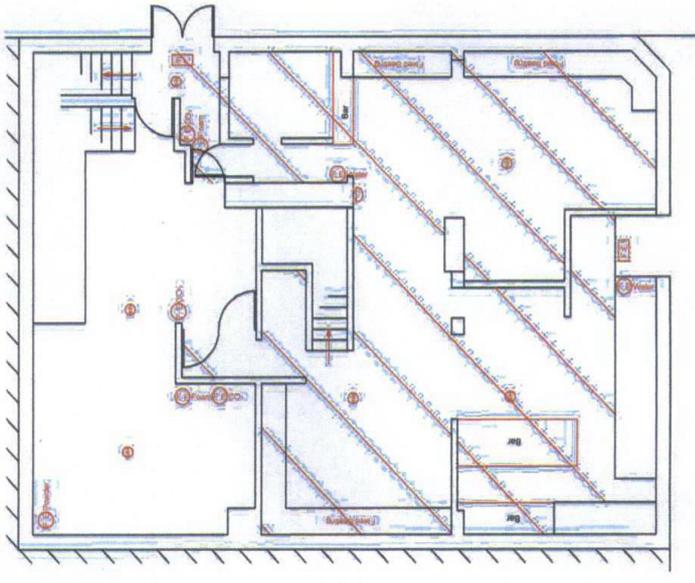
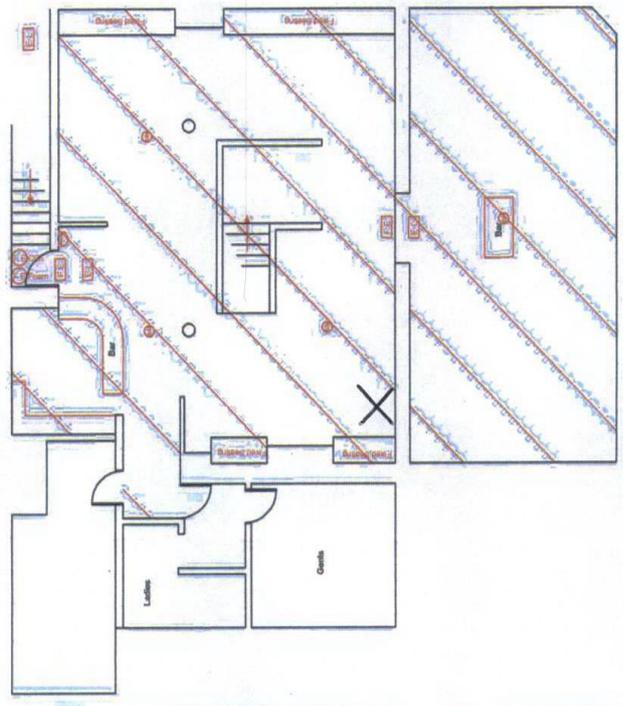
- LEGEND**
- FP FIRE PLACE
 - FS FIXED SEATING
 - DOOR
 - FIRE EXIT
 - EMERGENCY LIGHT
 - FIRE ALARM CALL POINT
 - BELL SOUNDER
 - SMOKE DETECTOR
 - HEAT DETECTOR
 - FIRE BLANKET
 - FIRE EXTINGUISHER CO
 - FIRE EXTINGUISHER FOAM
 - FIRE EXTINGUISHER WATER
 - FIRE EXTINGUISHER POWDER
 - SPRINKLER OUTLETS
 - STEPS
 - ARROWS ALWAYS SHOWN IN AN UP DIRECTION UNLESS OTHERWISE NOTED
 - AMUSEMENT WITH PRIZES
 - BAR FLAP
 - PROPOSED LICENSED AREA

X - live music area

PETER NORTH & PARTNERS
 Chartered Surveyors
 Building Surveying - Quantity Surveying
 Building Engineers

42, LUTHERN HALL STREET
 THAME
 OX20 0WJ 2JW
 Tel: 01844 201222
 Fax: 01844 201100
 Email: barry@peternorth-partners.co.uk
 website: www.peternorth.co.uk

CLIENT	Quinnnet
DRAWING TITLE	Plan for License Application
PAIR NAME	Richard St Johns Wood
Licenseable Activity Area (sqm)	1 Licensable External Dance Area (EPA) 245.5 0.0
DATE	June 05
SCALE	1:100
DWG NO	04004 (1)
DRAWN	AWW
REL	REL
NOTES	No Additional Notes



Ground Floor Plan
1:100

First Floor Plan
1:100

NB See also plan Cou004 (2)



Schedule 12
Part B

WARD: Regent's Park
UPRN: 100023120426

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

**Premises licence
summary**

Regulation 33, 34

Premises licence number:

10/06267/LIPVM

Part 1 – Premises details

Postal address of premises:

Richoux Restaurant
3 Circus Road
London
NW8 6NX

Telephone Number: 0207 483 4001

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Provision of facilities for making Music
Performance of Live Music
Playing of Recorded Music
Late Night Refreshment
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit
Sale by Retail of Alcohol

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

Provision of facilities for making Music

Thursday: 19:00 to 22:30 (In the area marked X on the licence plan)

Saturday: 19:00 to 22:30 (In the area marked X on the licence plan)

Performance of Live Music

Thursday: 19:00 to 22:30 (One jazz singer and one pianist)

Saturday: 19:00 to 22:30 (One jazz singer and one pianist)

Playing of Recorded Music

Unrestricted

Late Night Refreshment

Monday to Saturday: 23:00 to 23:30

Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit Unrestricted

Sale by Retail of Alcohol

Monday to Saturday: 10:00 to 23:00
Sunday: 12:00 to 22:30

For times authorised for Christmas, New Year and Good Friday see conditions at Annex 1

The opening hours of the premises:

Monday to Saturday: 10:00 to 23:30
Sunday: 12:00 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:

Richoux Limited
5-8 Cochrane Mews
St. John's Wood
London
NW8 6NY

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

1454511

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

Name: Antonio Rodriguez

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

Restricted

Date: _____ 14th September 2010 _____

Signed: pp
Operational Director - Premises Management

Pre application report



City of Westminster

Office Name: Ian Watson Designation: Senior Practitioner EH Licensing Date: 20 th September 2019 Contact number: 020 7641 3183 Email: iwatson@westminster.gov.uk Signed: Ian Watson Uniform Ref Number: 19/08491/PREAPM

Trading Address: 3 Circus Road, NW8 6NX		
Reference Number if Applicable: 19/08491/PREAPM		
Licence: No	Applicant/solicitor: Kerry McGowan Poppleston Allen	Cumulative Impact Area: No
Type of Business: Premises providing Food and Drink		
Proposed Licensed Areas: Ground floor.		
Proposed Licensed Activities: Supply of Alcohol 'On' and 'Off' and Late-Night Refreshment.		
<p>Pre application advice purpose: To assess the premises and location for a new business to operate under a premises licence.</p> <p>Background to application: The premises have previously been licensed as a bar/restaurant 10/06267/LIPVM to both the ground and first floor. The first floor will not form part of this application.</p> <p>Inspection carried out by Ian Watson Senior Practitioner Environmental Health (Licensing) and Alan Lynagh District Surveyor.</p> <p>District Surveyor's Comments</p> <p>The premises are asking for advice in relation to the proposed layout (ground and basement floors) for a new Cote premises, which is located on Circus Road in St John's Wood. This is in anticipation of a future licensing application by the new operator.</p> <p>An initial site meeting was carried out with the Licensing Solicitor for the new operator.</p> <p>Means of Escape Provision</p> <p>The proposed layout means of escape is as detailed below:</p> <p>Ground Floor</p> <ul style="list-style-type: none"> • There are two exits at ground floor level and the exit widths are as detailed below: <ul style="list-style-type: none"> • 1720mm 		

- 845mm (inward opening)
- The normal max capacity would be 60 based on discounting the largest and basing the capacity on the remaining exit. However, the Technical Standards for places of Entertainment allow up to 100 people where there is an outward opening door at ground floor level of at least 1100mm and the travel distances is under 18m. This is all in place at the premises and it appears the number of covers is 104. As the approach above does not then also consider the door in question is 1720mm (620mm over the 1100mm requirement) and there is still an additional 845mm inward opening door the figure of 104 is deemed more than adequate at ground floor level.

Basement

- The basement has a single protected route and is generally staff only with some public toilet provision. The exit widths in place and single protected route would allow 60 at this level, which is more than the current operation would require so deemed adequate.

Floor Space Factors

The premises will operate as a bar/restaurant and Approved Document B (Table 1) and the Technical Standards for Place of Entertainment (Table 3) detail the relevant floor space factors applicable for this type of use. It appears the operator has applied the 1msq per person standard so this is therefore deemed adequate from our technical perspective.

General Fire/Public Safety Considerations

We would recommend the fire strategy for the building considers as a minimum the points detailed below also as part of any refurbishment:

- Means of escape from the premises will be based on a simultaneous evacuation upon activation of the fire detection and alarm system
- It is recommended that the L2 fire detection and alarm system is maintained to give maximum flexibility with regard to capacity assessment.
- All fire doors protecting exit routes should be provided with intumescent strips and smoke seals and comply with the relevant provisions of Table B1 of ADB.
- Every escape route (other than those in ordinary use) will be marked by emergency exit signs complying with BS 5499: Part 1 and these will be located in accordance with the recommendations of BS 5499: Part 4

Conclusions

If the above items are incorporated into the design it is likely the scheme will generally comply with the public safety requirements under licensing and suitable for a capacity of 104 persons (excluding staff).

Facilities:

An operational internal capacity of 104 persons excluding staff is proposed and to support this capacity a total of 2 x WC's female and 1 WC plus 2 urinals male plus 1 disabled toilet is proposed.

A separate staff toilet and locker area will also be provided.

If the disabled toilet is counted towards the female provision then there are sufficient toilets provided for the capacity proposed.

Licensing Policy:

The premises are located outside any recognised cumulative impact areas and therefore are not restricted by any policy presumption to refuse applications provided the application and conditions address the licensing objectives.

The proposed hours for licensable activities are outside the council's core hours regarding late trading and therefore conditions will be proposed to minimise any nuisance.

The premises previously traded tables and chairs on the highway and conditions will be proposed to allow this in case of future applications.

A check on the premises history showed no complaints relating to nuisance being received against the previous operator.

Model conditions will be proposed to address the licensing objectives including crime and disorder.

Licensing Position:

It was stated that the following hours would be sought for the Supply of Alcohol and Late-Night Refreshment.

Supply of Alcohol 'On' and 'Off' the premises.

Monday to Saturday 10.00 – 00.00 hours (Midnight)

Sunday 10.00 – 23.00 hours

Sunday before a Bank Holiday 10.00 – 00.00 hours (Midnight)

New Year's Eve to New Year's Day.

Late Night Refreshment 'Indoors'

Monday and Saturday 23.00 – 00.30 hours

Sunday 23.00 – 23.30 hours

Sunday before a Bank Holiday 23.00 – 00.30 hours

New Year's Eve to New Year's Day.

The opening hours should reflect the provision of non-licensable activities during the earlier hours and the winding down of activities.

Opening Hours

Monday to Saturday 08.00 – 00.30 hours

Sunday 08.00 – 23.30 hours

Sunday before a Bank Holiday 10.00 – 00.30 hours

To address the licensing objectives, responsible authorities and to minimise public concerns the following conditions are proposed.

- 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.
- Save for private pre-booked events alcohol may only be consumed by persons who are seated at tables.
- A waiter/waitress service shall be provided.
- Alcohol consumed outside the premises building shall only be consumed by patrons seated at tables.
- The number of persons accommodated in the premises at any one time (excluding staff) shall not exceed xxx persons.
- All external tables and chairs shall be rendered unusable by 23.00 hours daily.
- Except for persons seated at the external 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.
- 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.
- A Challenge 21 or Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
- No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
- The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.
- 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 licensable activities are provided. 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.
- No fumes, steam, 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.

- An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
 - (a) all crimes reported to the venue
 - (b) all ejections of patrons
 - (c) any complaints received concerning crime and disorder
 - (d) any incidents of disorder
 - (e) all seizures of drugs or offensive weapons
 - (f) any faults in the CCTV system
 - (g) any refusal of the sale of alcohol
 - (h) any visit by a relevant authority or emergency service.
- The external doors shall be kept closed from 23.00 hours except for the immediate access and egress of patrons.
- Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
- Loudspeakers shall not be located in the entrance lobby or outside the premises building.
- 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.
- Curtains and hangings shall be arranged so as not to obstruct emergency safety signs or emergency equipment.
- During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
- No waste or recyclable materials shall be moved, removed from or placed outside the premises between 23.00 and 08.00 hours on the following day.
- No collections of waste or recycling materials (including bottles) from the premises shall take place between 23.00 and 08.00 hours on the following day.
- No deliveries to the premises shall take place between 23.00 and 08.00 hours on the following day.
- The Licence will have no effect until the premises have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.
- No licensable activities shall take at the premises until the capacity of the premises has been determined by the Environmental Health Consultation Team and the licensing authority has replaced this condition on the licence with a condition detailing the capacity so determined.

- Before the premises open to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.

Conclusion

The proposed application should be applied for in line with the hours stated above. It is advised that the provision of recorded music is not applied for due to the residential properties nearby which may cause concern. It is advised that food is provided throughout the hours. The conditions proposed are in line with model conditions and suitably address the licensing objectives. Conditions have also been proposed to address Prevention of Crime and Disorder in line with police concerns. The new operation should not impact on the area if the conditions proposed are observed. The works condition will allow the responsible authorities comfort in assessing the premises on completion.

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



CÔTE

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COVENANT

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THE MANAGEMENT

Côte is operated by the same highly experienced Management Team behind the early success of Strada and Bills Restaurants. The Directors with over 20 years' experience in the restaurant sector, supported by a strong senior management team, have a highly complementary skillset and are committed to the long term growth of the UK's leading fine-casual French Brassiere.

In January 2016, the Management Team acquired Jackson + Rye and Limeyard Restaurants from Richard Caring to create a new restaurant group with three distinct brands.

The Côte Group is owned by BC Partners following the company's purchase from CBPE Capital in July 2015.



THE RESTAURANT

Côte is a contemporary French brasserie offering a modern approach to classic French dishes. Using fresh quality ingredients whilst delivering outstanding value for money, the restaurant is positioned in the premium casual dining sector, appealing across all dining occasions and delivering consistent aspirational food.

Côte has an all-day service from breakfast through to dinner. Typically dishes include steak frites, salad nicoise with chargrilled tuna, corn fed 'Breton' chicken and moules marinière; as well as other more modern dishes such as pan roasted haddock wrapped in smoked French bacon or roast duck breast.

The menu evolves seasonally to introduce dishes such as cassoulet and duck confit in the autumn or grilled scallops and fresh asparagus in the summer. In addition to which a range of specials, together with the lunch and evening set menus, change monthly providing outstanding value for money whilst ensuring that there is always something new for regular guests to enjoy

A range of coffee and teas are available throughout the day whilst an all French wine list with many interesting good value regional wines is also available.



THE DESIGN

The design brief was to research the bistros and brasseries of Paris in order to gain inspiration to create an original modern interpretation that echoed the heritage of these great restaurants without being an imitation.

The interiors have been design to be classic and timeless with minimal branding and applicable to all types of buildings across all geographic locations.

The design continues to evolve with each new opening across the UK, ensuring that the brand maintains its market leading reputation moving forward.





FOOD MENU

OLIVES					
MIXED OLIVES MARINATED IN OLIVE OIL, GARLIC & HERBS	2.50				
PIQUANT MIXED OLIVES	3.75				
SPICY MARINATED OLIVES WITH ROSE HARISSA, CAPER BERRIES AND CORNICHONS					
SAUCISSON SEC	3.50				
THINLY SLICED, CURED BURGUNDIAN SAUSAGE					
PISALADIÈRE					
TRADITIONAL WARM FLATBREAD FROM NICE WITH CARAMELISED ONIONS, WITH A CHOICE OF EITHER:					
ANCHOVIES, OLIVES AND PARSLEY	4.25				
OR REBLONCHON CHEESE AND THYME	4.75				
STARTERS					
FRENCH ONION SOUP	5.50				
RUSTIC FRENCH ONION SOUP WITH A SOURDOUGH CROûTE AND MELTED COMTE CHEESE					
TOMATES BRETON	5.95				
MIXED BRETON HERITAGE TOMATOES WITH SOFT CHEESE, GARLIC, OLIVES AND CAPERS SERVED ON GRILLED SOURDOUGH BREAD					
CHICKEN LIVER PARFAIT	5.95				
CHICKEN LIVER PATE WITH TOASTED BRIOCHE AND SPICED APPLE CHUTNEY					
CALLAMARI	6.50				
BREADCRUMBED SQUID SAUTÉED IN GARLIC, LEMON AND PARSLEY WITH TARTARE SAUCE					
TUNA CARPACCIO	6.50				
SLICED, LIGHTLY SEARED RAW YELLOWFIN TUNA WITH SAUCE VIERGE AND BLACK OLIVES					
CRAB MAYONNAISE	7.25				
CRAB MAYONNAISE WITH AVOCADO, CUCUMBER, CAPERS AND TARRAGON WITH TOASTED SOURDOUGH BREAD					
CHARCUTERIE BOARD	6.75				
JAMBON DE SAVOIE, SMOKED DUCK BREAST, SAUCISSON SEC AND DUCK RILLETTES WITH BABY GEM SALAD AND CHARGRILLED PAIN DE CAMPAGNE					
PRAWN GRATINÉE	7.50				
KING PRAWNS IN A WHITE WINE, GARLIC, CHILLI AND TOMATO SAUCE WITH TOASTED GARLIC AND PARSLEY CROUTONS					
CHARENTAIS MELON WITH SAVOIE HAM	6.50				
SEASONAL CHARENTAIS MELON WITH AIR-DRIED MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL					
STEAK TARTARE	6.95				
FINELY CHOPPED RAW BEEF MIXED WITH SHALLOTS, CAPERS, CORNICHONS, EGG YOLK AND COGNAC					
LIGHT MAINS					
SPINACH AND MUSHROOM CRÊPES	8.95				
BAKED CRÊPES WITH WILD MUSHROOMS, SPINACH AND GRUYÈRE CHEESE					
GOATS CHEESE SALAD	9.50				
WARM GOATS CHEESE AND ROASTED VEGETABLE SALAD WITH BLACK OLIVE TAPENADE CROSTINI					
CHICKEN AND WALNUT SALAD	10.95				
CHARGRILLED CHICKEN WITH AVOCADO, BABY GEM LETTUCE, BABY SPINACH, SHALLOTS, FRENCH BEANS, WALNUTS, CROUTONS AND A MUSTARD DRESSING					
BUTTERNUT SQUASH RISOTTO	10.50				
WITH SAGE AND PARMESAN					
TUNA NIÇOISE	12.95				
CHARGRILLED FRESH TUNA STEAK (SERVED MEDIUM RARE) ON CLASSIC NIÇOISE SALAD WITH FRENCH BEANS, CHERRY TOMATOES, BLACK OLIVES, PEPPERS, NEW POTATOES, EGG, BABY GEM LETTUCE AND RED ONION					
SALMON	11.95				
CHARGRILLED SALMON WITH RATATOUILLE AND A LEMON JUICE AND OLIVE OIL DRESSING					
MEAT & FISH					
ESCALOPE DE VEAU	13.95				
SAUTÉED BREADED VEAL ESCALOPE WITH WATERCRESS, LEMON AND VEAL JUS					
ROAST DUCK BREAST	14.50				
ROASTED DUCK BREAST (SERVED PINK) WITH GRATIN POTATO AND A GRIOTTINE CHERRY SAUCE					
ROASTED PORK BELLY	13.50				
PAN ROASTED PORK BELLY WITH GRATIN POTATO, AND CALVADOS JUS					
BRETON FISH STEW	13.95				
MUSSELS, CLAMS, PRAWNS AND SQUID WITH TOMATO, WHITE WINE AND CHILLI					
HADDOCK	12.95				
PAN ROASTED HADDOCK FILLET WRAPPED IN SMOKED FRENCH BACON WITH PEA PURÉE AND TOMATO AND CHIVE VINAIGRETTE					
FISH PARMENTIER	12.50				
COD, HADDOCK, PRAWN AND SALMON IN A CREAMY WHITE WINE AND LEEK SAUCE, TOPPED WITH MASH POTATO AND GRUYÈRE CHEESE					
COD GOUJONS	11.95				
BREADCRUMBED SLICES OF COD FILLET WITH FRITES, BRAISED MINTED PEAS AND TARTARE SAUCE					
GRILLS					
CORN FED CHICKEN REARED IN THE HEART OF RURAL BRITTANY IN THE WEST OF FRANCE WHICH IS RENOWNED FOR ITS POULTRY					
HALF CHARGRILLED 'BRETON' CHICKEN	10.95				
SERVED WITH FRITES					
CHOICE OF SAUCES					
GARLIC BUTTER	1.20				
NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY					
PROVENÇALE SAUCE	1.50				
CHERRY TOMATO, BASIL, GARLIC, CARAMELISED ONIONS AND BLACK OLIVES					
WILD MUSHROOM SAUCE	2.25				
WILD MUSHROOM, CRÈME FRAÎCHE AND THYME					
STEAKS					
ALL OF OUR STEAKS ARE FROM 30 DAY AGED GRAIN FED CATTLE AND SERVED CHARGRILLED WITH FRITES					
100Z RIB-EYE	15.95				
100Z SIRLOIN	17.50				
70Z FILLET	18.95				
CHOICE OF SAUCES					
GARLIC BUTTER	1.20				
NORMANDY BUTTER WITH GARLIC, LEMON AND PARSLEY					
BEARNAISE SAUCE	1.95				
TARRAGON, EGG, SHALLOT AND BUTTER SAUCE					
ROQUEFORT BUTTER	1.50				
NORMANDY BUTTER WITH ROQUEFORT CHEESE					
PEPPERCORN SAUCE	1.95				
GREEN PEPPERCORN, COGNAC AND CREAM					

WINE LIST

WHITE				
LAGARDE BLANC 2015	4,50/15,95			
FRESH GREEN APPLE AND CITRUS FRUIT				
LA LANDE BLANC 2015	16,95			
VIN DE PAYS DES CÔTES DE GASCOGNE				
VIBRANT GREEN FRUIT AND FRESH BLOSSOM				
CHÂTEAU DU POYET 2014	4,90/17,95			
REFRESHING, VIBRANT GREEN AND CITRUS FRUIT				
MASCADET DE SEVRE ET MAINE SUR LIE	18,50			
CAVE DE SAUMUR, RIPE RED APPLE				
AND FRESH PEACH				
LEDUC VIGNIER 2015	19,50			
VIN DE PAYS D'OC				
JUICY PEACH AND APRICOT				
MAISON L'AIGLON CHARDONNAY 2015	5,40/21,50			
VIN DE PAYS D'OC				
MELON AND PINEAPPLE WITH				
SUBTLE TOASTY OAK				
SAUVIGNON BLANC LA PLACE 2015	5,45/21,95			
VIN DE PAYS DES CÔTES DE GASCOGNE				
GOOSEBERRY, GRASS AND FRESH LIME				
PICPOUL DE PINET 2015	22,95			
DOMAINE DE ROQUEMOLIÈRE				
MELON AND LIME FRESHNESS				
CHÂTEAU LAULIERIE BERGERAC 2015	5,75/23,95			
SAUVIGNON BLANC				
REFRESHING AND AROMATIC WITH				
CRISP GREEN FRUIT				
MACON-VILLAGES 2014	25,95			
CAVE DE L'AUREOLE				
REFRESHING TROPICAL FRUIT				
WITH A CREAMY FINISH				
CHARLIS 2014	7,25/29,95			
CHARDONNAY				
CRISP WITH CITRUS NOTES				
AND A MINERAL FINISH				
SANCERRE LE PETIT BROUX 2015	30,95			
LES CELLIERES DE CERES				
WONDERFULLY FRESH AND ZINGY,				
TROPICAL FRUIT PALATE				
POUILLY FUISSIE 2014	34,95			
DOMAINE SAUMAIZE-MICHELIN				
SUCCULENT CITRUS AROMAS WITH				
A ROUNDED PALATE				
MEURSULT 2012	49,95			
DOMAINE JEAN MICHEL GANOUX				
REFRESHING AND ROUNDED TROPICAL FRUIT,				
BALANCED AND ROUNDED				
ROSÉ				
CUVÉE LABORIE 2015	4,80/17,50			
CRUSHED SUMMER BERRIES				
CHÂTEAU TREVIAC 2015	21,50			
VIBRANT WITH A HINT OF REDCURRANT				
CHÂTEAU CASBIER 2015	25,50			
CÔTES DE PROVENCE				
CRISP AND REFRESHING				
NV SANCERRE 2012	26,95			
CAVE DES VINS DE SANCERRE				
LIGHT AND AROMATIC WITH				
A LONG CRISP FINISH				
RED				
LAGARDE ROUGE 2015	4,50/15,95			
SOFT JUICY BLEND OF RED				
AND BLACK BERRIES				
LA LANDE ROUGE 2015	4,70/16,95			
VIN DE PAYS DE L'HERAULT				
RIPE FRUIT CHARACTER WITH A				
HINT OF PEPPERY SPICE				
ST CHINIAN 2014	17,95			
DOMAINE DU BARRES				
MULBERRY, BLACKBERRY				
AND BLACK CHERRY				
CHEMIN DE MARQUIERE MERLOT 2015	5,10/18,95			
VIN DE PAYS D'OC				
SMOOTH, LUSH BLACKBERRY				
AND HERBAL SPICE				
LA GARENNE SYRAH 2015	19,95			
REFRESHING AND ROUNDED				
BLACK PEPPER SPICE AND PLENTY				
OF RIPE BERRY FRUIT				
CHÂTEAU LA CROIX DE QUEYNAC 2015	5,45/21,95			
CORDIER BORDEAUX				
FRESH AND FRUITY BORDEAUX WITH				
CANDIED RED BERRY AROMAS				
CHÂTEAU TREVIAC 2014	22,50			
CORBIERES				
JUICY BERRY FRUIT AND LIQUORICE SPICE				
CÔTES DU RHÔNE ROUGE 2014	5,75/23,95			
CUVÉE LAUDUN				
MEDIUM BODIED AND SUPPLE WITH				
SUCCULENT RIPE FOREST FRUIT				
CHINON 2014	24,50			
PIERRE SOURDAIS				
REFRESHING, ROUNDED				
AND HERBAL SPICE				
ESCALE PINOT NOIR 2014	26,95			
REFRESHING AND ROUNDED				
ELEGANT AND FRUITY WITH HINTS				
OF RASPBERRIES				
FLAURIÉ 2014	28,95			
LA BONNE DAME				
SEVERAL PUNNETS WORTH OF				
SOFT RED BERRY FRUIT				
CHÂTEAU DES GRAVIÈRES 2012	31,95			
GRAVES				
FLESHY, ROBUST AND WELL-BALANCED				
CHÂTEAU HAUT PEZAT 2013	37,50			
ST. EMILION GRAND CRU				
BIG, RICH BLACKBERRY, DAMSON AND				
SWEET CHERRY FRUIT				
CHOREY LES BEAUNE 2014	39,95			
DOMAINE MAILLARD				
SMOOTH RASPBERRIES, STRAWBERRIES				
AND SMOOTH, SMOXY SPICE				
CHÂTEAUNEUF-DU-PAPE 2012	41,95			
RESERVE DES OLIVIERES				
LAYERS OF RIPE RED FRUIT AND SPICE				
GEVREY CHAMBERTIN 2013	49,95			
DOMAINE LUCIEN BOLLIGET				
SMOOTH, RICH FRUIT WITH				
COMPLEX, SMOOTH SPICE				
CHÂTEAU DISSAN 2011	75,00			
FROM THE HEART OF THE MARGAUX				
APPELLATION, CHATEAU DISSAN HAS				
A DARK RUBY COLOUR, WITH AROMAS OF				

WINES BY THE GLASS ARE AVAILABLE IN 125ML

INDUSTRY AWARDS



WINNER, 2016
MULTIPLE CASUAL DINING RESTAURANT OF THE YEAR



WINNER, 2015
BEST RESTAURANT OPERATOR



WINNER, 2015
CONSUMER CHOICE



WINNER, 2015
BEST CONCEPT AWARD



PRESS TESTIMONIALS

“Côte offers good, simple, French food; well-trained waiting staff and good value”

THE INDEPENDENT

“Robust French flavours, cheery continental vibes and brilliant value for money”

GOOD FOOD GUIDE

“Côte is what eating out should be about. Superb, affordable food that makes you want to come back”

EVENING STANDARD

“Dedication to service, quality of ingredients and sound cooking”

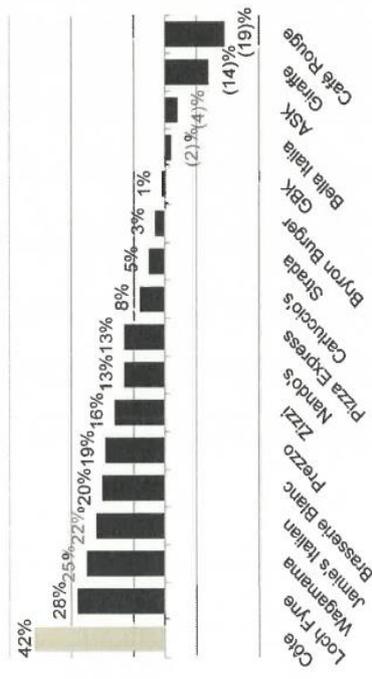
LONDON METRO



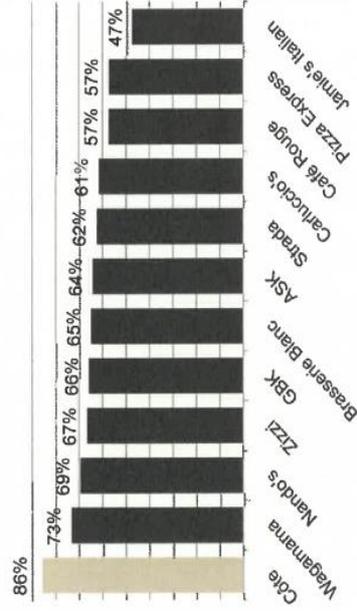
CUSTOMER FEEDBACK

Côte is the highest rated restaurant in the branded casual dining sector for both Trip Advisor and Net Promotor.

NET PROMOTER SCORE BY RESTAURANT CHAIN¹



TRIPADVISOR RATINGS BY BRAND²



Source: Research undertaken by PWC in November 2012
 Note 1: Restaurant visitors in the last 12 months % promoter less % detractors
 Note 2: Percentage of reviews good or excellent across all London sites

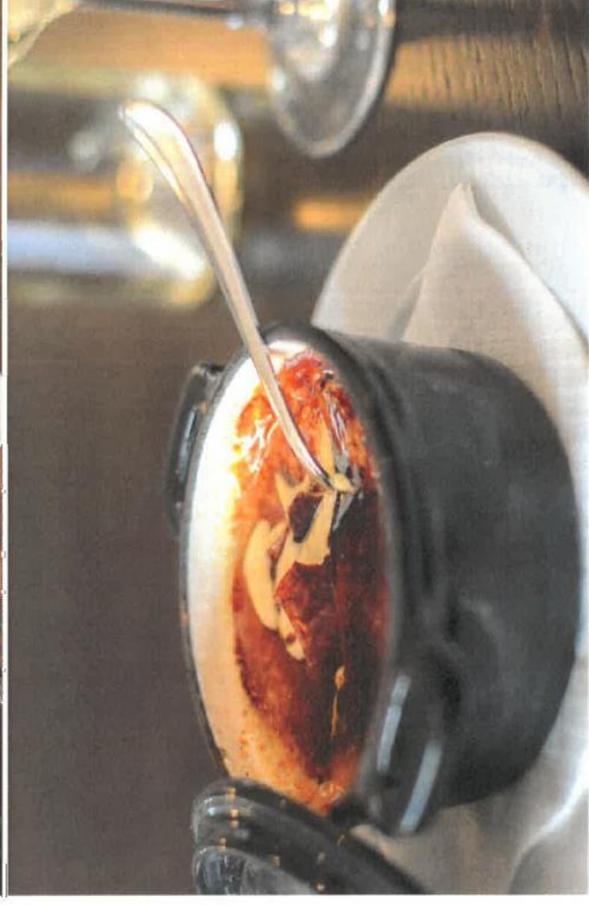
COVENANT

Côte Restaurants Limited have one of the strongest covenant's in the UK leisure market, rated at 4A1 by Dun and Bradstreet Covenant Ratings.

A number of freeholds where Côte are the leasehold occupier have been sold over the years. More recently yields of 3.75% (Parsons Green - March 2016) and 4.1% (Winchester - July 2016) have been achieved demonstrating that the covenant strength is as sought after outside of London as inside.

The Strength of the covenant and its perception in the restaurant market ensure that Côte continues to be considered a sought after and attractive tenant to landlords

Source: Dun and Bradstreet Covenant Rating for A3 market as at July 2015



BREAKFAST MENU

– Served Monday to Friday until 12noon | Saturday and Sunday until 1pm –

- LIGHT BREAKFAST -

- CROISSANT** 2,60
WITH BUTTER AND A SELECTION OF JAM
- PAIN AUX RAISINS/PAIN AU CHOCOLAT** 2,85 / 2,80
- NATURAL/FRUIT YOGHURT POT** 2,65/2,95
- FRUIT SALAD** 4,95
- GRANOLA AND NATURAL YOGHURT** 4,95
WITH A MIXED BERRY COMPOTE
- BACON OR SAUSAGE BAGUETTE** 5,25
- FRENCH TOAST** 7,50
FRENCH TOAST WITH FRUIT SALAD AND
MAPLE FLAVOURED SYRUP
- AVOCADO BREAKFAST** 8,50
TWO POACHED EGGS, BACON AND AVOCADO
- BREAKFAST COMPLET** 7,25
CROISSANT, FRUIT SALAD AND FRENCH YOGHURT POT
- CHARENTAIS MELON AND SAVOIE HAM** 6,85
SEASONAL CHARENTAIS MELON WITH AIR-DRIED
MOUNTAIN HAM AND EXTRA VIRGIN OLIVE OIL
- CROQUE MONSIEUR/MADAME** 7,75/8,25
CLASSIC HAM AND GRUYÈRE CHEESE
SANDWICH / WITH A FRIED EGG
- SMOKED SALMON AND SCRAMBLED EGGS** 9,50
SMOKED SALMON WITH SCRAMBLED
EGGS, CHIVES AND TOAST

- COOKED BREAKFAST -

FORMULE 10,95

ANY COOKED BREAKFAST WITH
FRESH ORANGE OR CLOUDY APPLE JUICE
AND A HOT DRINK OF YOUR CHOICE

- FULL ENGLISH BREAKFAST** 9,50
TWO FREE RANGE EGGS, BACON, PORK SAUSAGE,
TOMATO, MUSHROOMS AND TOAST
- FRENCH BREAKFAST** 9,50
TWO SCRAMBLED EGGS, BOUDIN NOIR, FRENCH STREAKY
BACON AND A FIELD MUSHROOM ON TOASTED BRIOCHE
- CRÊPE COMPLÈTE** 8,50
WARM CRÊPE WITH TWO FREE RANGE EGGS,
BACON AND SHAVED GRUYÈRE CHEESE
- VEGETARIAN BREAKFAST** 9,50
VEGETARIAN SAUSAGE, FIELD MUSHROOM, TOMATO,
AVOCADO, BABY SPINACH AND TWO POACHED EGGS ON
SOURDOUGH TOAST WITH A SIDE OF HOLLANDAISE SAUCE
- EGGS BENEDICT** 8,75
TWO POACHED EGGS ON
A TOASTED MUFFIN WITH
HOMEMADE HOLLANDAISE
SAUCE AND HAM
- EGGS AVOCADO** 8,50
TWO POACHED EGGS ON
A TOASTED MUFFIN WITH
HOMEMADE HOLLANDAISE
SAUCE AND AVOCADO
- EGGS FLORENTINE** 8,50
TWO POACHED EGGS ON
A TOASTED MUFFIN WITH
HOMEMADE HOLLANDAISE
SAUCE AND SPINACH
- EGGS ROYALE** 9,50
TWO POACHED EGGS ON
A TOASTED MUFFIN WITH
HOMEMADE HOLLANDAISE
SAUCE AND SMOKED SALMON

SIDES

SLICED AVOCADO 1,80	WILTED BABY SPINACH WITH GARLIC 1,95	ROASTED TOMATOES 1,60	GRILLED FIELD MUSHROOMS 1,95	GRILLED BACK BACON 1,95	CUMBERLAND SAUSAGE 1,60	BOUDIN NOIR 2,50
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GLUTEN FREE BREAKFAST MENU AND ALLERGEN INFORMATION AVAILABLE ON REQUEST.
AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO DIRECTLY TO THE STAFF IN THIS RESTAURANT.
FIND OUT MORE: WWW.COTE.CO.UK/SERVICECHARGE

APÉRITIF

GLASS OF KIR ROYALE (125ML) 4,95
Blanc de Blancs brut with cassia

HORS D'OEUVRES

OLIVES 2,95

Mixed olives marinated in olive oil, garlic & herbs

PIQUANT

MIXED OLIVES 4,10

Spicy marinated olives with rose harissa, caper berries and cornichons

SAUCISSON SEC 3,95

Thinly sliced, cured Burgundian sausage

BREAD 2,65

Freshly baked sourdough baguette with butter

FOUGASSE 5,50

Leaf shaped garlic bread with parsley and sea salt

PISSALADIÈRE

Traditional warm flatbread from Nice with caramelised onions

ANCHOVY 4,75

Anchovies, olives and parsley

REBLOCHON 4,95

Reblochon cheese and thyme

STARTERS

FRENCH ONION SOUP 6,25

Rustic French onion soup with a sourdough croûte and melted Comté cheese

CALAMARI 7,25

Breadcrumbed squid sautéed in garlic, lemon and parsley with tartare sauce

CHICKEN

LIVER PARFAIT 6,85

Chicken liver pâté with toasted brioche and spiced apple chutney

PRAWN GRATINÉE 8,25

King prawns in a white wine, garlic, chilli and tomato sauce with toasted garlic and parsley croutons

CHARCUTERIE BOARD 7,50

Jambon de Savoie, smoked duck breast, saucisson sec and duck rillettes with baby gem salad and chargrilled pain de campagne

WARM ROQUEFORT SALAD 5,95

Endive, walnut and crouton salad with a warm Roquefort cheese dressing

SMOKED SALMON 8,95

Sliced smoked salmon with dill, shallots, baby capers and crème fraîche dressing with toasted sourdough bread

CRAB MAYONNAISE 8,95

Crab mayonnaise with avocado, cucumber, capers and tarragon with toasted sourdough bread

STEAK TARTARE 7,50

Finely chopped raw beef mixed with shallots, capers, cornichons, egg yolk and Cognac

LIGHT MAINS

GOATS CHEESE SALAD 10,95

Warm goats cheese and roasted vegetable salad with black olive tapenade crostini

SPINACH AND MUSHROOM CRÊPES 11,50

Baked crêpes with wild mushrooms, spinach and Gruyère cheese

CHICKEN AND WALNUT SALAD 12,50

Chargrilled chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts, croutons and a mustard dressing

TUNA NIÇOISE 14,50

Chargrilled fresh tuna steak (served medium rare) on classic Niçoise salad with French beans, cherry tomatoes, black olives, peppers, new potatoes, egg, baby gem lettuce and red onion

MUSHROOM RISOTTO 11,50

seasonal wild mushroom risotto with cep cream and truffle oil

SALMON 13,95

Chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

MEAT & FISH

ROAST DUCK BREAST 15,50

Roasted duck breast (served pink) with gratin potato and a griottine cherry and veal sauce

ROAST SEABASS 16,25

Roast seabass fillet, braised fennel and a Champagne beurre blanc with chives and tomato concasse

BRETON FISH STEW 14,95

Traditional Breton fish stew of seabass, mussels, clams, prawns and squid with tomato, white wine and chilli

BEEF BOURGUIGNON 16,95

Traditional Beef Bourguignon with potato and chive purée, bacon lardons and chestnut mushrooms

FISH PARMENTIER 13,25

Haddock, prawn and salmon in a creamy white wine and leek sauce, topped with mash potato and Gruyère cheese

ROASTED

PORK BELLY 14,95

Pan roasted pork belly with gratin potato, braised Savoy cabbage, apples, thyme and Calvados jus

HADDOCK GOUJONS 12,25

Breadcrumbed slices of haddock fillet with frites, braised minted peas and tartare sauce

PLATS RAPIDES

STEAK FRITES 12,50

Chargrilled thinly beaten out minute steak with frites and garlic butter (served pink)

POULET GRILLÉ 12,95

Chargrilled butterflied chicken breast with wild mushroom, crème fraîche and thyme sauce, served with gratin potato

MOULES FRITES 13,50

Mussels cooked with white wine, garlic, shallots, parsley and fresh cream, served with frites

GRILLS

HALF CHARGRILLED POULET 'BRETON' 12,50

Corn fed chicken reared in the heart of rural Brittany in the west of France which is renowned for its poultry. Served with frites

— choice of sauces —

GARLIC BUTTER 1,50

Normandy butter with garlic, lemon and parsley

PROVENÇALE SAUCE 1,95

Cherry tomato, basil, garlic, caramelised onions and black olives

WILD MUSHROOM SAUCE 2,95

Wild mushroom, crème fraîche and thyme

STEAKS

All of our steaks are from 30 day aged grain fed cattle and served chargrilled with frites

10OZ RIBEYE 16,50

10OZ SIRLOIN 19,95

7OZ FILLET 22,50

— choice of sauces —

GARLIC BUTTER 1,50

Normandy butter with garlic, lemon and parsley

BÉARNAISE SAUCE 2,25

Tarragon, egg, shallot and butter sauce

ROQUEFORT BUTTER 2,25

Normandy butter with Roquefort cheese

PEPPERCORN SAUCE 2,50

Green peppercorn, Cognac and cream

TRUFFLE HOLLANDAISE 3,25

Hollandaise sauce infused with black truffles

SIDES

FINGER CARROTS 3,25

glisted with parsley

GREEN SALAD 3,25

BRAISED MINTED PEAS 3,45

FRITES 3,25

CREAMED SPINACH 4,15

FRENCH BEANS 3,50

TOMATO SALAD 3,50

with basil and shallots

GRATIN POTATO 3,45

NOVEMBER SPECIALS

APÉRITIF

SIDECAR 6,95

First created in the 1920's, this Parisian classic features an elegant combination of Cointreau, Courvoisier and fresh lemon juice

STARTER

GRAVADLAX 7,95

Dill cured salmon, capers, shallots, lamb's lettuce and a crème fraîche dressing

MAINS

CASSOULET DE TOULOUSE 14,95

Traditional Tarbais bean stew with smoked duck wings, Toulouse sausage and bacon lardons, topped with melted garlic butter and sourdough croutons

ROASTED SEA BREAM 14,95

Whole roasted sea bream with rosemary, thyme, fennel seeds and lemon

RUMP OF LAMB 15,95

Rump of lamb with roasted peppers, new potatoes, carrots, courgettes, butternut squash, red onion, thyme and a veal jus

SIDE

ROASTED WINTER VEGETABLES 4,25

Roasted beetroot, carrot and butternut squash with a honey and thyme glaze

DESSERT

TARTE AUX MIRABELLES 6,50

Traditional mirabelle and almond tart served warm with cinnamon ice cream and plum compôte

WINE PAIRING

As a suggested wine pairing with the Rump of Lamb, we recommend:

MALBEC 2018

GEORGES VIGOUROUX, CAHORS

6,95 / 9,75 / 28,95
(175ML / 250ML / BOTTLE)

With rich dark fruits and subtle hints of vanilla & liquorice, this medium bodied red is the perfect partner for lamb

VEGETARIAN & GLUTEN-FREE MENUS AVAILABLE

Ask your server for details and for additional allergen information

VEGETARIAN MENU

When ordering, please mention should you wish your dish to be vegan

OLIVES 2,95 PIQUANT MIXED OLIVES 4,10	BREAD 2,65 Freshly baked sourdough baguette with butter	FOUGASSE 5,50 Leaf shaped garlic bread with parsley and sea salt
PROVENÇALE PISSALADIÈRE 4,95 Traditional warm flatbread from Nice with caramelised onions, rocket, goats cheese and black olives	ROASTED VEGETABLE PISSALADIÈRE (VEGAN) 4,95 Traditional warm flatbread from Nice with caramelised onions, roasted vegetables, black olive tapenade, parsley and thyme	

STARTERS

SEASONAL SOUP 5,25 Please ask for today's vegetarian soup	EGG FLORENTINE 4,95 Spinach and a poached egg on a toasted muffin with homemade Hollandaise sauce	MUSHROOM BRIOCHE 5,25 Toasted brioche with wild mushroom sauce
FRENCH ONION SOUP 6,25 Rustic French onion soup with a sourdough croûte and melted mozzarella	RATATOUILLE TARTINE (VEGAN) 4,95 Ratatouille with vegan cheese, capers, rocket and fresh basil on toasted sourdough bread	

MAINS

OMELETTE 9,95 Omelette with cheese, tomato and spinach, served with frites and salade verte	SAUSAGES WITH SARLADAISE POTATOES 10,95 Grilled spinach and cheddar sausages with sautéed potatoes, garlic, and parsley, served with Dijonnaise	GOATS CHEESE SALAD 10,95 Warm goats cheese and roasted vegetable salad with black olive tapenade
SPINACH AND MUSHROOM CRÊPES 11,50 Baked crêpes with wild mushrooms, spinach and cheese	MUSHROOM RISOTTO 11,50 Seasonal wild mushroom risotto with cep cream and truffle oil	EGGS FLORENTINE 8,95 Spinach and poached eggs on a toasted muffin with homemade Hollandaise sauce and frites
MUSHROOM AND MOZZARELLA SALAD 10,95 Chargrilled field mushroom with avocado, mozzarella, baby gem lettuce, baby spinach, shallots, French beans, walnuts, croutons and a mustard dressing	RAVIOLI 10,95 Handmade goats cheese, ricotta and walnut ravioli, served with roasted red and yellow peppers, black olives, garlic and fresh chives	PUY LENTIL STEW (VEGAN) 11,25 Braised Puy lentils, Provençale sauce, garlic, roasted field mushroom, croutons with a parsley and lemon dressing

SIDES

FRITES (VEGAN) 3,25	CREAMED SPINACH 4,15	FRENCH BEANS 3,50	BRAISED MINTED PEAS 3,45
GREEN SALAD (VEGAN) 3,25	FINGER CARROTS 3,25 glazed with parsley	GRATIN POTATO 3,45	TOMATO SALAD (VEGAN) 3,50 with basil and shallots

DESSERTS

TARTE AU CITRON 6,10 Traditional lemon tart with Normandy crème fraîche and raspberries	TARTE FINE AUX POMMES 6,50 Crisp puff pastry tart with finely layered apples and vanilla ice-cream	CRÈME CARAMEL 5,95 Traditional set vanilla pod custard with dark caramel and cream
PRALINE CRÊPE 6,50 Chocolate and praline crêpe with caramelised bananas and crème Chantilly	FROZEN BERRIES WITH WHITE CHOCOLATE SAUCE 5,15 Frozen summer berries with warm white chocolate sauce	COUPE NOIRE 5,15 Vanilla ice-cream with warm dark chocolate sauce
CHOCOLATE FONDANT 6,25 Warm chocolate fondant with vanilla ice-cream	CHOCOLATE POT 3,95 Dark chocolate pot with crème fraîche	ICE CREAMS 4,95 Vanilla, chocolate and strawberry ice-cream
CHOCOLATE MOUSSE 5,15 Dark chocolate mousse	CRÈME BRÛLÉE 6,25 classic caramelised vanilla custard	SORBETS (VEGAN) 4,95 Lemon and raspberry sorbet

Allergen information available on request.

An optional gratuity of 12.5% will be added to your bill. All gratuities go directly to the staff in this restaurant. find out more: www.cote.co.uk/servicecharge

NOVEMBER LUNCH & PRE-THEATRE MENU

Daily 12 noon to 7 pm

Two courses 12,95 | Three courses 15,50

STARTERS

MUSHROOM SOUP

Mushroom soup with crème fraîche and chives

PISSALADIÈRE CAMEMBERT

Warm flatbread with caramelised onions, thyme and Camembert cheese

WHITEBAIT

Crispy whitebait with tartare sauce and lemon

CHICKEN LIVER PARFAIT

Chicken liver parfait with cornichons and sourdough toasts

BABY GEM, BACON AND EGG SALAD

Baby gem salad with bacon lardons, walnuts, egg, tomato and a mustard dressing

MAINS

PAN ROASTED LING-COD

Pan roasted ling-cod with braised endive and new potatoes, served with a mustard and leek sauce

POULET CHASSEUR

Traditional "Hunter" style braised chicken leg with tomatoes, chestnut mushrooms and tarragon, served with potato purée

BUTTERNUT SQUASH AND CHICKPEA CAKE

Sautéed butternut squash and chickpea cake with baby spinach salad, wholegrain mustard sauce and a warm poached egg

VENISON PARMENTIER

Braised venison 'cottage pie' topped with potato purée and served with braised cabbage

STEAK FRITES

Chargrilled thinly beaten out minute steak served pink with frites and garlic butter

DESSERT

DARK CHOCOLATE POT
with crème fraîche

ICED BERRIES
with warm white chocolate sauce

ICE CREAMS AND SORBETS

CRÈME CARAMEL
Traditional set vanilla pod custard with dark caramel and cream

SIDES

FRITES 3,25
GREEN SALAD 3,25

CREAMED SPINACH 4,15
TOMATO SALAD 3,50
with basil and shallots

FINGER CARROTS 3,25
glazed with parsley
FRENCH BEANS 3,50

GRATIN POTATO 3,45
BRAISED MINTED PEAS 3,45

Gluten-free, vegetarian and vegan menus and allergen information are available upon request.

An optional gratuity of 12.5% will be added to your bill, all gratuities go directly to the staff in this restaurant. find out more: www.cote.co.uk/servicecharge

CHRISTMAS MENU THREE COURSES 32,95

Available from 13th November, 12 noon to close

STARTERS

RABBIT AND PORK TERRINE

Rabbit, pork, pistachio and chicken liver terrine with grilled pain de campagne and spiced apple chutney

BAKED CROTTIN

Traditional goat cheese from the Loire valley served warm with walnuts, golden raisins, croutons and seasonal salad

BREADCRUMBED CALAMARI

Sautéed in garlic, lemon and parsley with tartare sauce

GRAVADLAX

Dill cured salmon, capers, shallots, lamb's lettuce and a crème fraîche dressing

DUCK LIVER PÂTÉ

Wild, toasted brioche and caramelised red onion compote



Gluten-Free menu and allergen information available upon request.

MAINS

DUCK CONFIT "À L'ORANGE"

Crispy duck leg confit with sautéed potatoes, baby spinach, garlic, parsley and an orange and veal jus

PAN ROASTED HADDOCK FILLET

Served with a wild mushroom fricassee, crushed new potatoes, sautéed spinach, tarragon and a Champagne beurre blanc

BACON WRAPPED CHICKEN SUPRÊME

Served with chestnut stuffing, potato, crème fraîche and chive purée with French beans and a sage and rosemary jus

100Z SIRLOIN STEAK

Char-grilled and served with frites, watercress and béarnaise sauce

MUSHROOM RAVIOLI

Handmade mushroom, walnut and Camembert cheese ravioli with a wild mushroom, crème fraîche and thyme sauce

DESSERTS

BÛCHE DE NOËL

Traditional praline and chocolate roulade with hazelnut liqueur, warm chocolate sauce and chantilly cream

TARTE AUX MIRABELLES

Mirabelle and almond tart served warm with cinnamon ice cream and plum compote

BAKED SAINT-MARCELLIN

Baked whole Saint-Marcellin cheese served with sourdough croûtes and grapes

WARM CHOCOLATE FONDANT WITH VANILLA ICE CREAM

CLASSIC CRÈME BRÛLÉE



GLUTEN FREE MENU

When ordering, please mention that you are choosing from the gluten-free menu and each course will be marked as gluten-free

HORS D'OEUVRES

- OLIVES 2,95
- PIQUANT MIXED OLIVES 4,10
- SAUCISSON SEC 3,95

STARTERS

- FRENCH ONION SOUP 6,25**
Rustic French onion soup with a gluten-free croûte and melted Comté cheese
- CHICKEN LIVER PARFAIT 6,85**
Chicken liver pâté with toasted gluten-free bread and spiced apple chutney
- PRAWN GRATINÉE 8,25**
King prawns in a white wine, garlic, chilli and tomato sauce
- CHARCUTERIE BOARD 7,50**
Jambon de Savoie, smoked duck breast, saucisson sec and duck rillettes with baby gem salad and toasted gluten-free bread
- WARM ROQUEFORT SALAD 5,95**
Endive and walnut salad with a warm Roquefort cheese dressing ham and extra virgin olive oil
- SMOKED SALMON 8,95**
Sliced smoked salmon with dill, shallots and baby capers with toasted gluten-free bread
- CRAB MAYONNAISE 8,95**
Crab mayonnaise with avocado, cucumber, capers and tarragon with toasted gluten-free bread

LIGHT MAINS

- GOATS CHEESE SALAD 10,95**
Warm goats cheese and roasted vegetable salad with black olive tapenade
- SPINACH AND MUSHROOM CRÊPES 11,50**
Baked crêpes with wild mushrooms, spinach and Gruyère cheese
- CHICKEN AND WALNUT SALAD 12,50**
Chargrilled chicken with avocado, baby gem lettuce, baby spinach, shallots, French beans, walnuts and a mustard dressing
- TUNA NIÇOISE 14,50**
Chargrilled fresh tuna steak (served medium rare) on classic Niçoise salad with French beans, cherry tomatoes, black olives, peppers, new potatoes, egg, baby gem lettuce and red onion
- MUSHROOM RISOTTO 11,25**
Seasonal wild mushroom risotto with cep cream and truffle oil
- SALMON 13,95**
Chargrilled salmon with ratatouille and a lemon juice and olive oil dressing

SIDES

- FINGER CARROTS 3,25
glazed with parsley
- GREEN SALAD 3,25
- FRENCH BEANS 3,50
- GRATIN POTATO 3,45
- BRAISED MINTED PEAS 3,45
- FRITES 3,25

MEAT & FISH

- ROAST DUCK BREAST 15,50**
Roasted duck breast (served pink) with gratin potato and a griottine cherry sauce
- ROAST SEABASS 16,25**
Roast seabass fillet, braised fennel and a Champagne beurre blanc with chives and tomato concasse
- BEEF BOURGUIGNON 16,50**
Traditional Beef Bourguignon with potato and chive purée, bacon lardons and chestnut mushrooms
- POULET GRILLÉ 12,95**
Chargrilled butterflied chicken breast with wild mushroom, crème fraîche and thyme sauce, served with gratin potato
- MOULES FRITES 13,50**
Mussels cooked with white wine, garlic, shallots, parsley and fresh cream, served with frites
- STEAK FRITES 12,50**
Chargrilled thinly beaten out minute steak with frites and garlic butter (served pink)
- FISH PARMENTIER 13,25**
Haddock, prawn and salmon in a creamy white wine and leek sauce, topped with mash potato and Gruyère cheese
- ROASTED PORK BELLY 14,95**
Pan roasted pork belly with gratin potato, braised Savoy cabbage, apples, thyme and Calvados jus

GRILL

- HALF CHARGRILLED POULET 'BRETON' 12,50**
Corn fed chicken reared in the heart of rural Brittany in the west of France which is renowned for its poultry. Served with frites
- choice of sauces —
- GARLIC BUTTER 1,50**
Normandy butter with garlic, lemon and parsley
- PROVENÇALE SAUCE 1,95**
Cherry tomato, basil, garlic, caramelised onions and black olives
- WILD MUSHROOM SAUCE 2,95**
Wild mushroom, crème fraîche and thyme

STEAKS

- All of our steaks are from 30 day aged grain fed cattle and served chargrilled with frites
- 100Z RIBEYE 18,50**
- 100Z SIRLOIN 19,95**
- 70Z FILLET 22,50**
- choice of sauces —
- GARLIC BUTTER 1,50**
Normandy butter with garlic, lemon and parsley
- ROQUEFORT BUTTER 2,25**
Normandy butter with Roquefort cheese
- BÉARNAISE SAUCE 2,25**
Tarragon, egg, shallot and butter sauce
- PEPPERCORN SAUCE 2,50**
Green peppercorn, Cognac and cream
- TRUFFLE HOLLANDAISE 3,25**
Hollandaise sauce infused with black truffles

- TOMATO SALAD 3,50**
with basil and shallots
- CREAMED SPINACH 4,15**

NOVEMBER SPECIALS

STARTER

- GRAVADLAX 7,95**
Dill cured salmon, capers, shallots and lamb's lettuce

MAINS

- ROASTED SEA BREAM 14,95**
Whole roasted sea bream with rosemary, thyme, fennel seeds and lemon
- RUMP OF LAMB 15,95**
Rump of lamb with roasted peppers, new potatoes, carrots, courgettes, butternut squash, red onion, thyme and a veal jus
- CASSOULET DE TOULOUSE 14,95**
Traditional Tarbais bean stew with smoked duck wings, Toulouse sausage and bacon lardons, topped with melted garlic butter

SIDE

- ROASTED WINTER VEGETABLES 4,25**
Roasted beetroot, carrot and butternut squash with a honey and thyme glaze

DESSERTS

- CHOCOLATE MOUSSE 5,15**
Dark chocolate mousse
- CRÈME CARAMEL 5,95**
Traditional set vanilla pod custard with dark caramel and cream
- FROZEN BERRIES WITH WHITE CHOCOLATE SAUCE 5,15**
Frozen summer berries with warm white chocolate sauce
- CRÈME BRÛLÉE 6,25**
Classic caramelised vanilla custard
- CHOCOLATE POT 3,95**
Dark chocolate pot with crème fraîche
- ICE CREAMS & SORBETS 4,95**
Vanilla, chocolate and strawberry ice-cream, lemon and raspberry sorbets
- CHEESE 6,95**
Roquefort, Reblochon and Comté served with bread and grapes

We use flour and other ingredients containing gluten in our kitchens, however processes and training are in place to ensure that all options on the GF menu are gluten-free.

Allergen information is available upon request.



An optional gratuity of 12.5% will be added to your bill. All gratuities go directly to the staff in this restaurant. Find out more: www.cote.co.uk/servicecharge

MENU ENFANTS

TWO COURSES 6,50 | THREE COURSES 7,95

Suitable for children up to the age of 7 years old

STARTERS

BREAD BASKET
Freshly baked sourdough
baguette with butter

SAUCISSON SEC
Thinly sliced, cured
Burgundian sausage with
sourdough baguette

CALAMARI
Breadcrumbs calamari
with tartare sauce

CHERRY TOMATO AND AVOCADO SALAD
Cherry tomato salad with avocado, rocket and shaved Gruyère cheese

MAINS

CROQUE MONSIEUR
Ham and Gruyère cheese sandwich
with lettuce, tomato and frites

SAUSAGE AND MASH
Pork sausages, mashed potatoes
and green beans

HADDOCK GOUJONS
Haddock goujons, frites and peas

LINGUINE PROVENÇALE
Linguine pasta with tomato sauce

POULET GRILLÉ
Chargrilled butterflied chicken breast with wild mushroom,
crème fraîche and thyme sauce, served with gratin potato

DESSERTS

ICE-CREAM
Vanilla, chocolate or
strawberry ice-cream

FRENCH YOGHURT
French fruit yoghurt pot

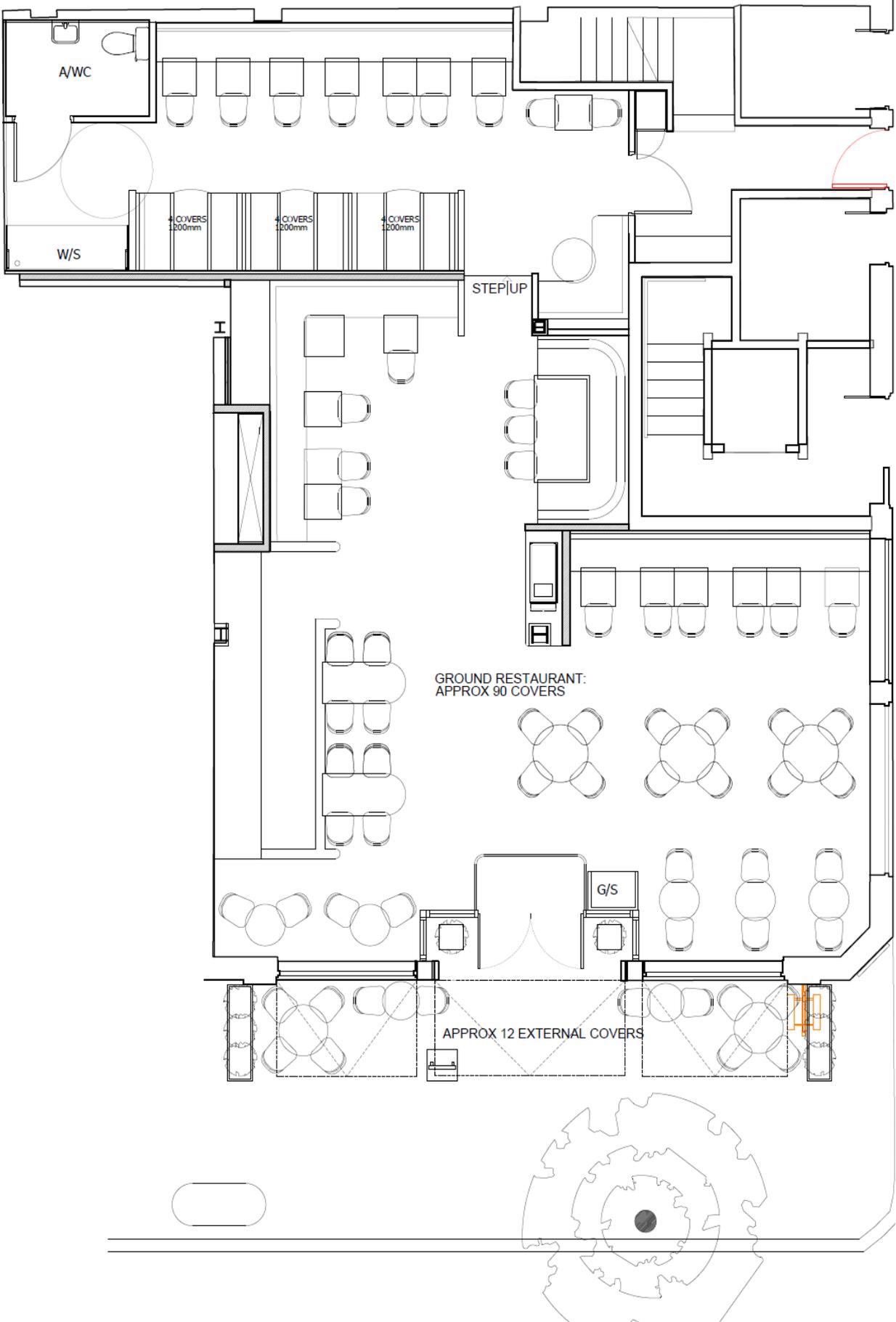
CHOCOLATE POT
Dark chocolate pot
with crème Chantilly

A discretionary optional gratuity of 12.5% will be added to your bill.
Allergen information are available upon request

APÉRITIFS		WHITE WINE		RED WINE	
			175ML / 250ML / BTL		175ML / 250ML / BTL
RICARD, PERNOD, NOILLY PRAT, 50ML	2,95	CRISP, CITRUS, LIGHT		LIGHT, ELEGANT, FRUITY	
KIR ROYALE, 125ML	4,95	01 LAGARDE BLANC 2018	5,05 / 6,70 / 17,50	20 LA LANDE ROUGE 2018	17,95
BLANC DE BLANCS BRUT WITH CASSIS		VIN DE FRANCE		VIN DE FRANCE	
KIR, 175ML	4,95	FRESH GREEN APPLE AND CITRUS FRUIT		RIPE FRUIT CHARACTER WITH A HINT OF PEPPERY SPICE	
SPARKLING WINE	125ML/BTL	02 MUSCADET SUR LIE 2017	5,45 / 7,55 / 19,50	21 SYRAH 2017	21,50
NV BLANC DE BLANCS BRUT	4,45 / 23,50	CUVÉE LA DIVATTE		IGP PAYS D'OC	
NV BRUT CRÉMANT DE BOURGOGNE	26,50	REFRESHING, VIBRANT GREEN AND CITRUS FRUIT		BLACK PEPPER SPICE AND PLENTY OF RIPE BERRY FRUIT	
NV BRUT ROSÉ, RIVAROSE	28,95	03 PICPOUL DE PINET 2018	24,50	22 PINOT NOIR 2017	6,95 / 9,35 / 28,50
CHAMPAGNE		DOMAINE DE ROQUEMOULIÈRE		LES MOUGEOTTES, VIN DE PAYS D'OC	
NV BRUT BARON DE MARCK	6,45 / 35,95	MELON AND LIME FRESHNESS		HINTS OF BLACK CHERRY AND RASPBERRY FRUIT	
NV BRUT TRADITION, GOBILLARD	39,95	DRY, MINERAL, AROMATIC		23 FLEURIE 2017	30,50
NV TAITTINGER, BRUT RESERVE	54,95	04 LA LANDE BLANC 2018	17,95	LA BONNE DAME	
NV BRUT ROSÉ, HENRIOT	60,00	VIN DE FRANCE		SEVERAL FUNNETS WORTH OF SOFT RED BERRY FRUIT	
NV BOLLINGER, SPECIAL CUVÉE	63,00	VIBRANT GREEN FRUIT AND FRESH BLOSSOM		JUICY, MEDIUM-BODIED, SMOOTH	
VINTAGE, HENRIOT, 2006	80,00	05 SAUMUR BLANC LA CABRIOLE 2018	19,95	24 LAGARDE ROUGE 2018	5,05 / 6,70 / 17,50
		CAVE DE SAUMUR		VIN DE FRANCE	
		RIPE RED APPLE AND FRESH PEACH		SOFT JUICY BLEND OF RED AND BLACK BERRIES	
		06 VIOGNIER 2018	20,50	25 MERLOT 2018	5,50 / 7,85 / 20,50
		IGP PAYS D'OC		CHEMIN DE MARQUIERE, VIN DE PAYS D'OC	
		JUICY PEACH AND APRICOT		SMOOTH PLUM, BLACKBERRY AND HERBAL SPICE	
		07 SAUVIGNON BLANC BERGERAC 2018	6,60 / 9,05 / 25,95	26 BORDEAUX ROUGE 2017	5,70 / 8,20 / 22,50
		CHÂTEAU LAULERIE		CHÂTEAU LA CROIX DE QUEYNAC	
		REFRESHING AND AROMATIC WITH CRISP GREEN FRUIT		FRESH AND FRUITY BORDEAUX WITH CANDIED	
		08 PINOT BLANC 2017	28,50	RED BERRY AROMAS	
		TRIMBACH, ALSACE		27 CHOREY LES BEAUNE 2016	43,00
		BRIGHT AND ELEGANT WITH LEMON NOTES		DOMAINE MAILLARD	
		09 SANCERRE 2017	7,75 / 10,95 / 34,00	SMOOTH RASPBERRIES, STRAWBERRIES	
		LE PETIT BROUX, LES CELLIERS DE CERES		AND SMOOTH, SMOKY SPICE	
		WONDERFULLY FRESH AND ZINGY, TROPICAL FRUIT PALATE		GENEROUS, RICH, WARMING	
		10 POUILLY FUMÉ 2017	35,50	28 CHÂTEAU TREVIAC 2016	22,95
		CHÂTEAU FAVRAY, LOIRE		CORBIERES	
		CRISP CITRUS STYLE SAUVIGNON FRUIT WITH LIMESTONE		JUICY BERRY FRUIT AND LIQUORICE SPICE	
		11 CHABLIS 2017	8,05 / 11,50 / 34,50	29 CÔTES DU RHÔNE ROUGE 2017	6,55 / 8,95 / 25,50
		OLMER TRICON		CUVÉE LAUDUN	
		CRISP WITH CITRUS NOTES AND A MINERAL FINISH		MEDIUM BODIED AND SUPPLE WITH	
		FULL-FLAVOURED, ROUND, COMPLEX		SUCCULENT RIPE FOREST FRUIT	
		12 CHARDONNAY 2018	5,70 / 8,20 / 22,50	30 MERCUREY ROUGE 2017	46,95
		VIN DE PAYS D'OC		DOMAINE MICHEL JUILLOT, BURGUNDY	
		MELON AND PINEAPPLE WITH SUBTLE TOASTY OAK		DELICATE TANNINS PACKED WITH SUMMER FRUIT TONES	
		13 POUILLY FUMÉ 2017	35,95	31 GEVREY CHAMBERTIN 2017	53,50
		DOMAINE SAUMAZE-MICHELIN		DOMAINE LUCIEN BOILLLOT	
		SUCCULENT CITRUS AROMAS WITH A ROUNDED PALATE		SILKY, VIBRANT RED FRUIT WITH COMPLEX, SMOOTH SPICE	
		14 MEURSAULT 2015	52,50	INTENSE, COMPLEX, STRUCTURED	
		DOMAINE JEAN MICHEL GANOUX		32 CHÂTEAU DES GRAVIÈRES 2016	7,15 / 9,95 / 32,95
		ZINGY CITRUS AND HONEYED TROPICAL FRUIT,		FLESHY, ROBUST AND WELL-BALANCED	
		BALANCED AND ROUNDED		33 CHÂTEAU HAUT PEZAT 2015	39,95
		15 CHÂTEAU DE LA MALTROYE 2016	73,00	ST. EMILION GRAND CRU	
		CHASSAGNE-MONTRACHET		BIG, RICH BLACKBERRY, DAMSON AND SWEET CHERRY FRUIT	
		REFRESHING LIME, PINEAPPLE, CREAMY VANILLA AND		34 CHÂTEAU NEUF-DU-PAPE 2016	44,50
		TOUCHES OF HAZELNUT		RÉSERVE DES OLIVIERS	
		ROSÉ		LAYERS OF RIPE RED FRUIT AND SPICE	
		REFRESHING, DRY, AROMATIC		35 CÔTE RÔTIE 2017	69,00
		16 CUVÉE LABORIE 2018	5,20 / 7,10 / 18,50	LA MADINIÈRE, DOMAINE YVES CUILLERON, RHÔNE	
		CRUSHED SUMMER BERRIES		DEEPLY CONCENTRATED WITH BLACKBERRY FRUIT	
		17 CHÂTEAU TREVIAC 2017	21,95	AND SPICES	
		VIBRANT WITH A HINT OF REDCURRANT		36 CHÂTEAU D'ISSAN 2014	89,00
		18 COMTE DE PROVENCE 2018	25,95	MARGAUX	
		LA VIDALBANAISE		FROM THE HEART OF THE MARGAUX APPELLATION,	
		HINTS OF WILD STRAWBERRIES, REFRESHING AND SMOOTH		CHATEAU D'ISSAN HAS A DARK RUBY COLOUR, WITH	
		19 NV SANCERRE	29,50	AROMAS OF CASSIS AND AN ELEGANT, LINGERING FINISH	
		CAVE DES VINS DE SANCERRE		37 CHÂTEAU TALBOT 2013	92,00
		LIGHT AND AROMATIC WITH A LONG CRISP FINISH		BORDEAUX	
		WINES BY THE GLASS ARE AVAILABLE IN 125ML		FROM THE HEART OF ST JULIEN WITH INTENSE BLACK	
				CHERRY FRUIT, SILKY SMOOTH STRUCTURE AND	
				A LUSH FINISH	
APÉRITIFS					
RICARD, PERNOD, NOILLY PRAT, 50ML	2,95				
KIR ROYALE, 125ML	4,95				
BLANC DE BLANCS BRUT WITH CASSIS					
KIR, 175ML	4,95				
SPARKLING WINE	125ML/BTL				
NV BLANC DE BLANCS BRUT	4,45 / 23,50				
NV BRUT CRÉMANT DE BOURGOGNE	26,50				
NV BRUT ROSÉ, RIVAROSE	28,95				
CHAMPAGNE					
NV BRUT BARON DE MARCK	6,45 / 35,95				
NV BRUT TRADITION, GOBILLARD	39,95				
NV TAITTINGER, BRUT RESERVE	54,95				
NV BRUT ROSÉ, HENRIOT	60,00				
NV BOLLINGER, SPECIAL CUVÉE	63,00				
VINTAGE, HENRIOT, 2006	80,00				
SPIRITS	25ML / 50ML				
ABSOLUT VODKA, GORDONS GIN	3,50 / 6,50				
J&B RARE WHISKY, JACK DANIEL'S	3,50 / 6,50				
BOMBAY SAPPHIRE GIN	4,50 / 8,50				
GREY GOOSE VODKA	4,70 / 8,50				
DISTILLED AND BOTTLED IN FRANCE					
TALISKER 10YR WHISKY	4,60 / 8,50				
BEER/CIDER					
KRONENBOURG 1664, 27,5CL, 5% ALC	4,15				
METEOR, 33CL, 4,6% ALC	4,25				
ONE OF THE LAST INDEPENDENT,					
FAMILY OWNED BREWERIES IN FRANCE					
METEOR SANS ALCOOL, 25CL, <1% ALC	3,50				
LOW ALCOHOL BEER WITH A LIGHT BITTERNESS					
AND DISCREET HONEY NOTES					
PELFORTH BLONDE, 25CL, 5,8% ALC	4,25				
BRETON CIDRE, 33CL, 5% ALC	4,25				
TRADITIONAL CIDER FROM BRITTANY					
WATER	33CL / 75CL				
FERRIER SPARKLING WATER	2,50 / 4,60				
EVIAN STILL WATER	2,50 / 4,60				
SOFT DRINKS / JUICES					
FRESH ORANGE JUICE / CLOUDY APPLE JUICE	2,85				
CRANBERRY / POMEGRANATE / TOMATO JUICE	2,60				
COCA COLA / DIET COKE, 33CL	2,95				
LA MORTUACIENNE CLOUDY LEMONADE, 33CL	2,95				
ORANGINA, 25CL	2,85				

AN OPTIONAL GRATUITY OF 12.5% WILL BE ADDED TO YOUR BILL. ALL GRATUITIES GO DIRECTLY TO THE STAFF IN THIS RESTAURANT. FIND OUT MORE: WWW.COTE.CO.UK/SERVICECHARGE
GLUTEN-FREE, VEGETARIAN AND VEGAN MENUS AND ALLERGEN INFORMATION ARE AVAILABLE UPON REQUEST

Proposed furniture arrangement



Premises Licence – Ivy, St John’s Wood



City of Westminster

64 Victoria Street, London, SW1E 6QP

Schedule 12
Part A

WARD: Regent’s Park
UPRN: 100023121125

Premises licence

Regulation 33, 34

Premises licence number:

18/00575/LIPDPS

Original Reference:

05/08580/LIPC

Part 1 – Premises details

Postal address of premises:

Ivy Cafe St Johns Wood
120 St John’s Wood High Street
London
NW8 7SG

Telephone Number: Not Supplied

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Playing of Recorded Music
Late Night Refreshment
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit
Sale by Retail of Alcohol

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

Playing of Recorded Music	Unrestricted
Late Night Refreshment	
Monday to Saturday:	23:00 to 00:30
Sunday:	23:00 to 00:00
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit	Unrestricted
Sale by Retail of Alcohol	
Monday to Saturday:	10:00 to 00:00
Sunday:	12:00 to 23:30

For times authorised for New Year see conditions at Annex 1

The opening hours of the premises:

Monday to Saturday: 10:00 to 00:30
Sunday: 12:00 to 00:00

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:

Troia (UK) Restaurants Limited
26-28 Conway Street
London
W1T 6BQ

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

08504201

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

Name: Andrejus Vyprickis

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: 058084
Licensing Authority: London Borough Of Hackney

Date: 7 March 2018

This licence has been authorised by Mary Pring 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.
9. The terminal hour for late night refreshment on New Year's Eve is extended to 05:00 on New Year's Day.

Annex 2 – Conditions consistent with the operating Schedule

10. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.
11. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises are open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
12. A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
13. 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) any faults in the CCTV or searching equipment or scanning equipment.
 - (f) any refusal of the sale of alcohol
 - (g) any visit by a relevant authority or emergency service.
14. Off sales of alcohol are to be in sealed containers only and for consumption off the premises.
15. After 23.00 hours the supply of alcohol shall only be to a person seated and ancillary to the consumption of substantial food.
16. The maximum number of persons permitted within the Ground Floor of the premises at any one time shall not exceed 100 persons (excluding staff).
17. The supply of alcohol is permitted from the end of authorised hours on New Year's Eve to the start of authorised hours on New Year's Day.

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

None

Annex 4 – Plans

Attached



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

**Schedule 12
Part B**

**WARD: Regent's Park
UPRN: 100023121125**

**Premises licence
summary**

Regulation 33, 34

Premises licence number:

18/00575/LIPDPS

Part 1 – Premises details

Postal address of premises:

Ivy Cafe St Johns Wood
120 St John's Wood High Street
London
NW8 7SG

Telephone Number: Not Supplied

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Playing of Recorded Music
Late Night Refreshment
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit
Sale by Retail of Alcohol

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

Playing of Recorded Music Unrestricted

Late Night Refreshment

Monday to Saturday: 23:00 to 00:30
Sunday: 23:00 to 00:00

Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit Unrestricted

Sale by Retail of Alcohol

Monday to Saturday: 10:00 to 00:00
Sunday: 12:00 to 23:30

For times authorised for New Year see conditions at Annex 1

The opening hours of the premises:

Monday to Saturday: 10:00 to 00:30
Sunday: 12:00 to 00:00

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:

Troia (UK) Restaurants Limited
26-28 Conway Street
London
W1T 6BQ

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

08504201

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

Name: Andrejus Vyprickis

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

Restricted

Date: 7 March 2018

This licence has been authorised by Mary Pring on behalf of the Director - Public Protection and Licensing.

Premises licence – Soutine, St John's Wood



City of Westminster

64 Victoria Street, London, SW1E 6QP

Schedule 12
Part A

WARD: Regent's Park
UPRN: 100023121128

Premises licence

Regulation 33, 34

Premises licence number:

19/00058/LIPCHT

Original Reference:

05/08494/LIPC

Part 1 – Premises details

Postal address of premises:

Soutine
60 St John's Wood High Street
London
NW8 7SH

Telephone Number: Not Supplied

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Playing of Recorded Music
Late Night Refreshment
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit
Sale by Retail of Alcohol

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

Playing of Recorded Music Unrestricted

Late Night Refreshment

Monday to Saturday: 23:00 to 00:30
Sunday: 23:00 to 00:00

Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit Unrestricted

Sale by Retail of Alcohol

Monday to Saturday: 10:00 to 00:00
Sunday: 10:00 to 23:30

For times authorised for Christmas, New Year and Good Friday see conditions at Annex 1

The opening hours of the premises:

Monday to Saturday: 07:00 to 00:30
Sunday: 08:00 to 00:00

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:

Corbin + King Restaurant Group LTD
157 - 160 Piccadilly
London
W1J 9EB
Electronic Mail: helen.smith@corbinking.com

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

07887202

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

Name: Mr Daniel Craig

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: 02882
Licensing Authority: London Borough Of Lambeth

Date: 3rd January 2019

This licence has been authorised by Karyn Abbott on behalf of the Director - Public Protection and Licensing.

Annex 1 – Mandatory conditions

1. No supply of alcohol may be made at a time when there is no designated premises supervisor in respect of this licence.
2. No supply of alcohol may be made at a time when the designated premises supervisor does not hold a personal licence or the personal licence is suspended.
3. Every supply of alcohol under this licence must be made or authorised by a person who holds a personal licence.
4.
 - (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
 - (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises—
 - (a) games or other activities which require or encourage, or are designed to require or encourage, individuals to;
 - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
 - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;
 - (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of a disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.
6.
 - (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.

- (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
- (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either—
 - (a) a holographic mark, or
 - (b) an ultraviolet feature.

7. The responsible person must ensure that—

- (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures—
 - (i) beer or cider: ½ pint;
 - (ii) gin, rum, vodka or whisky: 25 ml or 35 ml; and
 - (iii) still wine in a glass: 125 ml;
- (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
- (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

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

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

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

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

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

Where -

- (i) P is the permitted price,
- (ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
- (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;

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

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

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

Conditions reproducing the effect of conditions subject to which the relevant existing licences have effect

Conditions for Sale of Alcohol

- 9. 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.
- 10. The sale and supply of alcohol for consumption off the premises shall be restricted to alcohol consumed by persons who are seated in an area appropriately authorised for the use of tables and chairs on the highway and bona fide taking a substantial table meal there, and where the consumption of alcohol by such persons is ancillary to taking such a meal, and where the supply of alcohol is by waiter or waitress service only.
- 11. The Premises to be laid out to table and chairs in the consumption area, and the sale and supply of alcohol to persons seated only.

Conditions which reproduce the effect of any restriction imposed on the use of the premises by specified enactment

- 12. (i) Alcohol shall not be sold, supplied, consumed in or taken from the premises except during permitted hours.

In this condition, permitted hours means:

- (a) On weekdays, other than Christmas Day, Good Friday or New Year's Eve, 10:00 to 23:00
- (b) On Sundays, other than Christmas Day or New Year's Eve, 12:00 to 22:30
- (c) On Good Friday, 10:00 to 22:30
- (d) On Christmas Day, 12:00 to 15:00. and 19:00 to 22:30
- (e) On New Year's Eve, except on a Sunday, 10:00 to 23:00
- (f) On New Year's Eve on a Sunday, 12:00 to 22:30
- (g) On New Year's Eve from the end of permitted hours on New Year's Eve to the start of permitted hours on the following day (or, if there are no permitted hours on the following day, midnight on 31st December).

(ii) Alcohol may be sold or supplied for one hour following the hours set out above to persons taking table meals in the premises in a part of the premises usually set apart for the service of such persons and for consumption by such a person in that part of the premises as an ancillary to his meal. For other purposes or in other parts of the premises the hours set out above shall continue to apply.

NOTE - The above restrictions do not prohibit:

- (a) during the first twenty minutes after the above hours the consumption of the alcohol on the premises;
- (b) during the first twenty minutes after the above hours, the taking of the alcohol from the premises unless the alcohol is supplied or taken in an open vessel;
- (c) during the first thirty minutes after the above hours the consumption of the alcohol on the premises by persons taking table meals there if the alcohol was supplied for consumption as ancillary to the meals;
- (d) the sale or supply of alcohol to or the consumption of alcohol by any person residing in the licensed premises;
- (e) the ordering of alcohol to be consumed off the premises, or the despatch by the vendor of the alcohol so ordered;
- (f) the sale of alcohol to a trader or registered club for the purposes of the trade or club;
- (g) the sale or supply of alcohol to any canteen or mess, being a canteen in which the sale or supply of alcohol is carried out under the authority of the Secretary of State or an authorised mess of members of Her Majesty's naval, military or air forces;
- (h) the taking of alcohol from the premises by a person residing there;
- (i) the supply of alcohol for consumption on the premises to any private friends of a person residing there who are bona fide entertained by him at his own expense, or the consumption of alcohol by persons so supplied;
- (j) the supply of alcohol for consumption on the premises to persons employed there for the purposes of the business carried on by the holder of the licence, or the consumption of liquor so supplied, if the liquor is supplied at the expense of their employer or of the person carrying on or in charge of the business on the premises.

In this condition, any reference to a person residing in the premises shall be construed as including a person not residing there but carrying on or in charge of the business on the premises.

13. No person under fourteen shall be in the bar of the licensed premises during the permitted hours unless one of the following applies:

- (a) He is the child of the holder of the premises licence.
- (b) He resides in the premises, but is not employed there.
- (c) He is in the bar solely for the purpose of passing to or from some part of the premises which is not a bar and to or from which there is no other convenient means of access or egress.

- (d) The bar is in railway refreshment rooms or other premises constructed, fitted and intended to be used bona fide for any purpose to which the holding of the licence is ancillary.

In this condition "bar" includes any place exclusively or mainly used for the consumption of intoxicating liquor. But an area is not a bar when it is usual for it to be, and it is, set apart for the service of table meals and alcohol is only sold or supplied to persons as an ancillary to their table meals.

14. The terminal hour for late night refreshment on New Year's Eve is extended to 05:00 on New Year's Day.

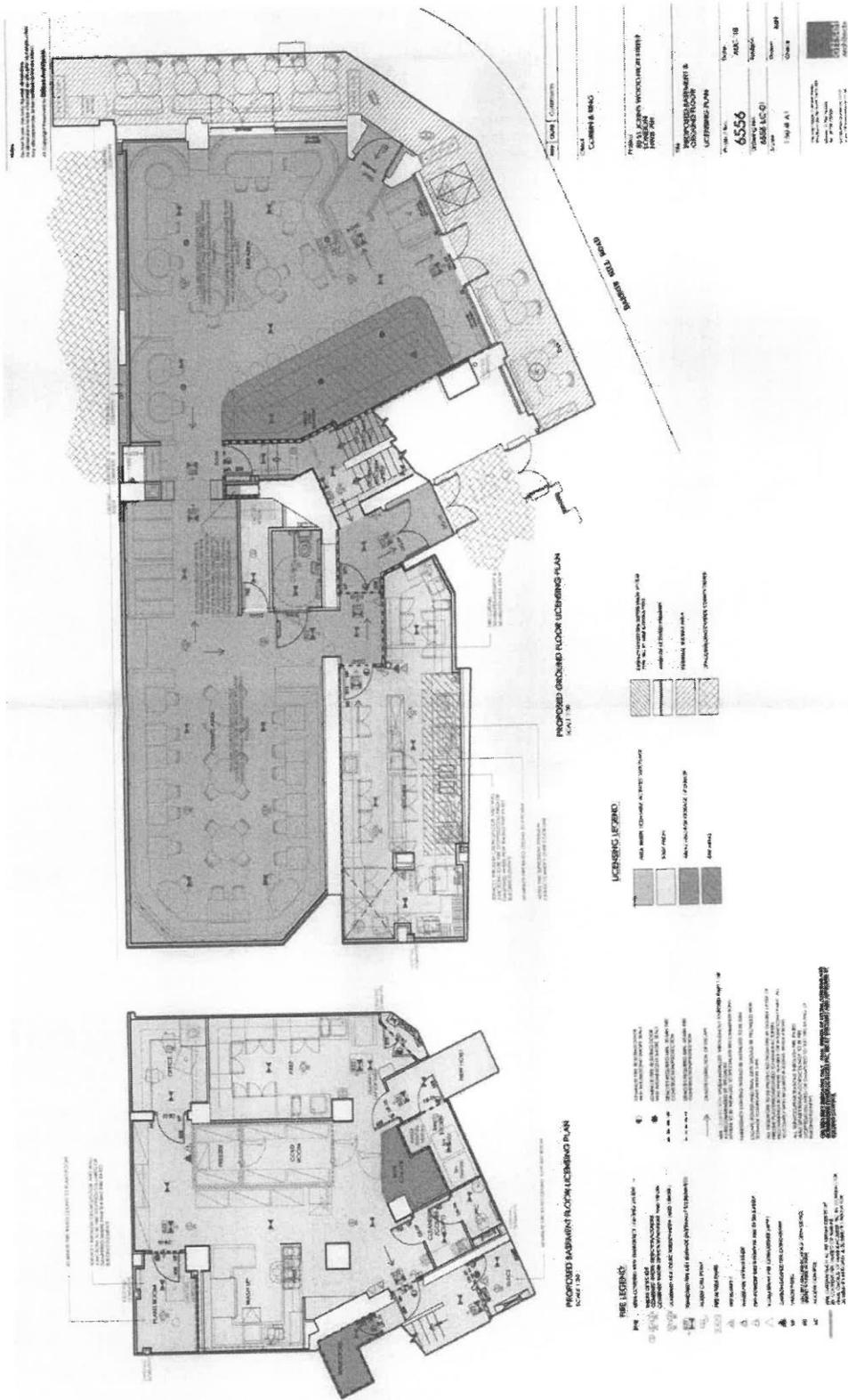
Annex 2 – Conditions consistent with the operating Schedule

15. The supply of alcohol on Sunday between 10.00 and noon shall be ancillary to a table meal.
16. There shall be no sales of alcohol for consumption off the premises after 23:00 hours.
17. After 23:00 hours, patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them
18. All outside tables and chairs shall be rendered unusable by 23:00 hours each day.
19. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
20. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
21. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
22. No licensable activities shall take at the premises until the capacity of the premises has been assessed by the Environmental Health Consultation Team and a condition detailing the capacity so determined has replaced this condition on the Licence.
23. The supply of alcohol shall be by waiter/waitress service and to seated customers only.
24. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
25. No deliveries to the premises shall take place between 23:00 hours and 07:00 hours on the following day.
26. 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.
27. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31 day period.
28. 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.
29. No licensable activities shall take place at the premises until the premises has been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the licensing authority.

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

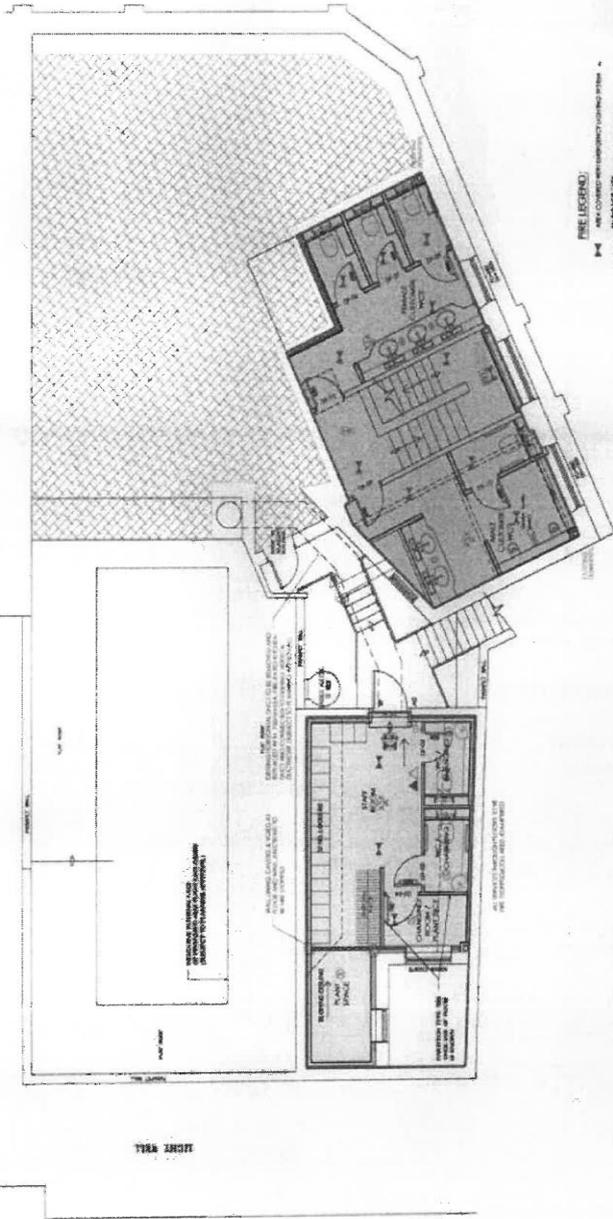
None

Annex 4 – Plans



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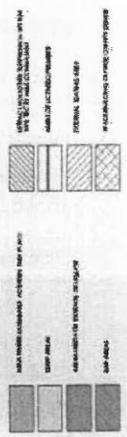
PROJECT: 6556
 CLIENT: WEST JONES WOOD HIGH SCHOOL
 DATE: 08/18/2010



PROPOSED FIRST FLOOR PLAN - FIRE STRATEGY

SCALE: 1/8" = 1'-0"

LOCKING LEGEND:



FIRE LEGEND:

- 1. ALL CORRIDORS ARE TO BE KEPT OPEN AT ALL TIMES.
- 2. ALL CORRIDORS ARE TO BE KEPT OPEN AT ALL TIMES.
- 3. ALL CORRIDORS ARE TO BE KEPT OPEN AT ALL TIMES.
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- 18. ALL CORRIDORS ARE TO BE KEPT OPEN AT ALL TIMES.
- 19. ALL CORRIDORS ARE TO BE KEPT OPEN AT ALL TIMES.
- 20. ALL CORRIDORS ARE TO BE KEPT OPEN AT ALL TIMES.

West Jones Wood High School
 6556
 8000 S. 100th St.
 Kent, WA 98032
 Project No. 6556
 Date: 08/18/2010
 Architect: C. J. Jones & Associates, Inc.
 1000 8th St.
 Kent, WA 98032
 Phone: 206.851.1234
 Fax: 206.851.1235
 Email: info@cjja.com



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

Schedule 12
Part B

WARD: Regent's Park
UPRN: 100023121128

Premises licence
summary

Regulation 33, 34

Premises licence number:

19/00058/LIPCHT

Part 1 – Premises details

Postal address of premises:

Soutine
60 St John's Wood High Street
London
NW8 7SH

Telephone Number:

Where the licence is time limited, the dates:

Not applicable

Licensable activities authorised by the licence:

Playing of Recorded Music
Late Night Refreshment
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit
Sale by Retail of Alcohol

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

Playing of Recorded Music	Unrestricted
Late Night Refreshment	
Monday to Saturday:	23:00 to 00:30
Sunday:	23:00 to 00:00
Private Entertainment consisting of dancing, music or other entertainment of a like kind for consideration and with a view to profit	Unrestricted
Sale by Retail of Alcohol	
Monday to Saturday:	10:00 to 00:00
Sunday:	10:00 to 23:30

For times authorised for Christmas, New Year and Good Friday see conditions at Annex 1

The opening hours of the premises:

Monday to Saturday: 07:00 to 00:30
Sunday: 08:00 to 00:00

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:

Corbin + King Restaurant Group LTD
157 - 160 Piccadilly
London
W1J 9EB

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

07887202

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

Name: Mr Daniel Craig

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

Restricted

Date: 3rd January 2019

This licence has been authorised by Karyn Abbott on behalf of the Director - Public Protection and Licensing.

Licence & Appeal History

Application	Details of Application	Date Determined	Decision
05/06510/LIPC	Conversion	04.09.2005	Granted under delegated authority
06/13086/WCCMAP	Master licence	17.05.2006	Granted under delegated authority
06/03680/LIPDPS	Variation of DPS	17.05.2006	Granted under delegated authority
07/11417/LIPDPS	Variation of DPS	12.12.2007	Granted under delegated authority
09/01398/LIPDPS	Variation of DPS	29.04.2009	Granted under delegated authority
10/06267/LIPVM	Minor Variation – To add and additional licensing activity (Live music)	13.09.2010	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 necessary for the promotion of the licensing objectives.

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

Mandatory Conditions

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

less in a manner which carries a significant risk of undermining a licensing objective;

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

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

- 8(i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.
- 8(ii) For the purposes of the condition set out in paragraph 8(i) above -
- (a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;
- (b) "permitted price" is the price found by applying the formula -
- $$P = D + (D \times V)$$
- Where -
- (i) P is the permitted price,
- (ii) D is the amount of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
- (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;
- (c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -
- (i) the holder of the premises licence,
- (ii) the designated premises supervisor (if any) in respect of such a licence, or
- (iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;
- (d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and
- (e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.
- 8(iii). Where the permitted price given by Paragraph 8(ii)(b) above would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.
- 8(iv). (1) Sub-paragraph 8(iv)(2) below applies where the permitted price given by Paragraph 8(ii)(b) above on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.
- (2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

Conditions consistent with the operating schedule

9. 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.

10. Alcohol consumed outside the premises building shall only be consumed by patrons seated at tables.
11. A waiter/waitress service shall be provided.
12. The number of persons accommodated in the premises at any one time (excluding staff) shall not exceed xxx persons.
13. All external tables and chairs shall be rendered unusable by 23.00 hours daily.
14. Except for persons seated at the external 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.
15. 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.
16. A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
17. No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
18. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.
19. 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 licensable activities are provided. 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.
20. No fumes, steam, 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.
21. 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.
22. The external doors shall be kept closed from 23.00 hours except for the immediate access and egress of patrons.

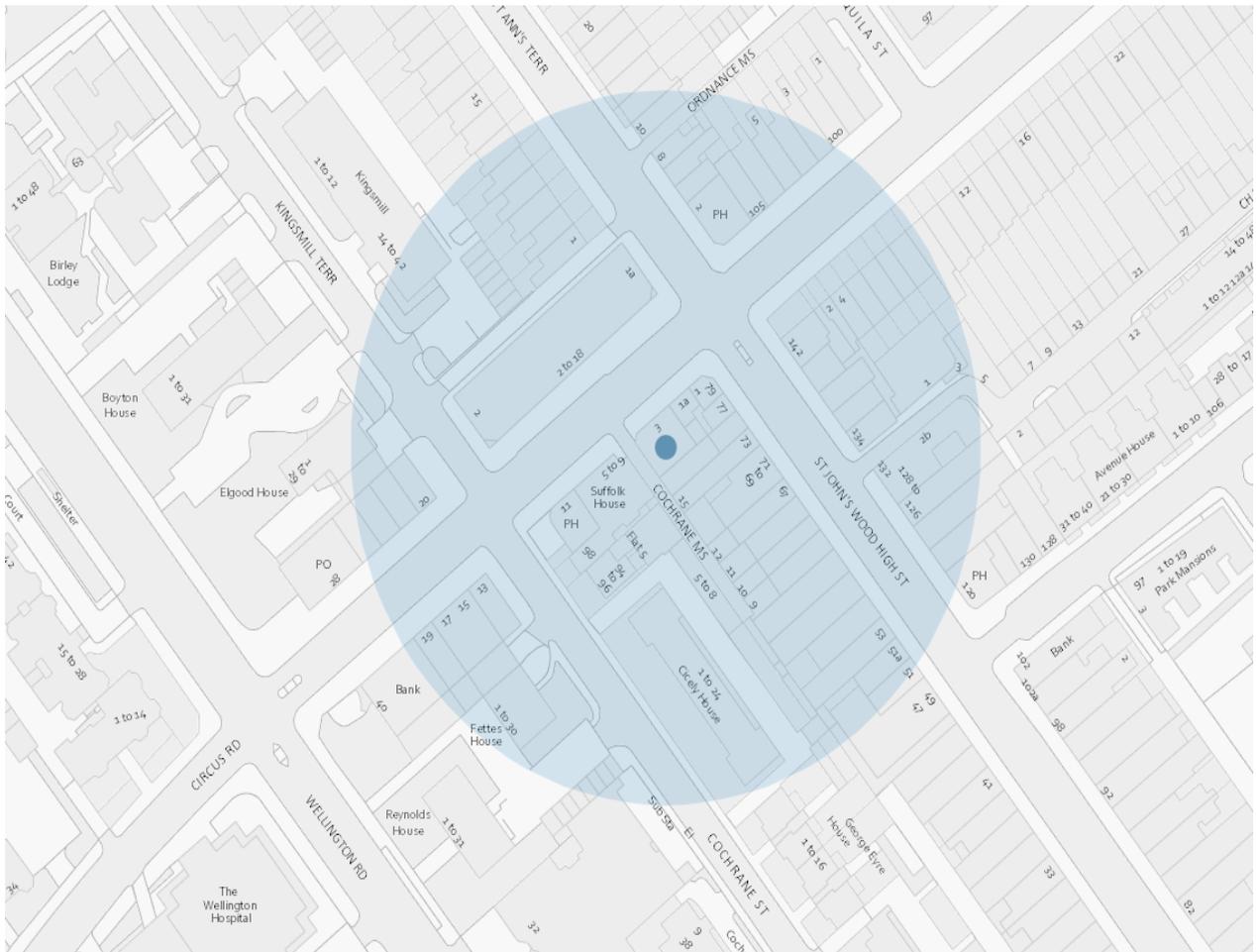
23. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
24. Loudspeakers shall not be located in the entrance lobby or outside the premises building.
25. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided.
26. Curtains and hangings shall be arranged so as not to obstruct emergency safety signs or emergency equipment.
27. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements by close of business.
28. No waste or recyclable materials shall be moved, removed from or placed outside the premises between 23.00 and 08.00 hours on the following day.
29. No collections of waste or recycling materials (including bottles) from the premises shall take place between 23.00 and 08.00 hours on the following day.
30. No deliveries to the premises shall take place between 23.00 and 08.00 hours on the following day.
31. The Licence will have no effect until the premises have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.
32. No licensable activities shall take at the premises until the capacity of the premises has been determined by the Environmental Health Consultation Team and the licensing authority has replaced this condition on the licence with a condition detailing the capacity so determined.
33. Before the premises open to the public, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.

Conditions proposed by the Environmental Health

None

Conditions proposed by the Police and agreed by the applicant so as to form part of the operating schedule

34. There shall be no sales of alcohol for consumption off the premises after 23:00 hours



Resident count: 230

Licensed premises within 75 metres of 3 Circus Road, NW8

Licence Number	Trading Name	Address	Premises Type	Time Period
10/06267/LIPVM	Richoux Restaurant	3 Circus Road London NW8 6NX	Restaurant	Monday to Saturday; 10:00 - 23:30 Sunday; 12:00 - 23:00
18/03257/LIPT	Spirited Wines	75 St John's Wood High Street London NW8 7NL	Shop	Monday to Saturday; 08:00 - 23:00 Sunday; 10:00 - 22:30
11/04671/LIPT	Fora Restaurant	11 Circus Road London NW8 6NX	Restaurant	Monday to Saturday; 10:00 - 23:30 Sunday; 12:00 - 23:00

18/14157/LIPDPS	Tesco Express (03479)	6-14 Circus Road London NW8 6PG	Shop	Monday to Saturday; 08:00 - 23:00 Sunday; 10:00 - 22:30
18/05786/LIPVM	Duke Of York Public House	Duke of York 2 St Ann's Terrace London NW8 6PJ	Public house or pub restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
19/05979/LIPDPS	Panzer Delicatessen	13 Circus Road London NW8 6PB	Cafe	Monday to Saturday; 08:00 - 23:00 Sunday; 10:00 - 22:30