



City of Westminster

Item No:	
Date:	17 January 2024
Licensing Ref No:	23/05789/LIPN - New Premises Licence
Title of Report:	The Barbary Basement Floor And Ground Floor 112 Westbourne Grove London W2 5RU
Report of:	Director of Public Protection and Licensing
Wards involved:	Bayswater
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Karyn Abbott Senior Licensing Officer
Contact details	Telephone: 0207 641 6500 Email: kabbott@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	4 September 2023		
Applicant:	Zlny Limited		
Premises:	The Barbary		
Premises address:	Basement Floor And Ground Floor 112 Westbourne Grove London W2 5RU	Ward:	Bayswater
		Cumulative Impact Area:	None
		Special Consideration Zone:	Queensway and Bayswater
Premises description:	According to the application form the premises intends to operate as a restaurant.		
Premises licence history:	<p>The premises previously benefitted from a premises licence (14/07833/LIPN), but the licence lapsed due to the Licence Holder going into liquidation in January 2017.</p> <p>The premises history can be found at Appendix 3 of the report.</p>		
Applicant submissions:	<p>The applicant has proposed twenty-two conditions and these can be found at Appendix 4 of the report.</p> <p>The applicant has also submitted a summary of proposals, presentation, pest control management plan, support representation, email correspondence with SEBRA and a number of letters that were sent to interested parties which haven't been answered. These can be found at Appendix 2 of the report.</p>		
Applicant amendments:	None		

1-B Proposed licensable activities and hours							
Sale by retail of alcohol				On or off sales or both:			On
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	11:00	11:00	11:00	11:00	11:00	11:00	12:00
End:	23:00	23:00	23:00	23:00	23:00	23:00	22:30
Seasonal variations/ Non-standard timings:		<p>From the end of permitted hours on New Years' Eve to the start of permitted hours on New Years' Day.</p> <p>23:00 on Sundays immediately before bank holiday Mondays</p>					

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	11:00	11:00	11:00	11:00	11:00	11:00	12:00
End:	23:30	23:30	23:30	23:30	23:30	23:30	23:00
Seasonal variations/ Non-standard timings:	From the end of permitted hours on New Years' Eve to the start of permitted hours on New Years' Day. 23:00 on Sundays immediately before bank holiday Mondays						
Adult Entertainment:	None						

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Environmental Health Service
Representative:	Maxwell Koduah
Received:	15 September 2023
<p>I refer to the application for a new premises Licence number for the above-mentioned premises. I have considered the information that you have provided within and accompanying this application. I have also considered the application in line with the relevant policies within the Councils Statement of Licensing Policy dated October 2021.</p> <p>The applicant is seeking the following licensable activities:</p> <ol style="list-style-type: none"> Supply of alcohol for consumption on & off the premises at the following times Monday – Saturday: 11:00 to 23:00 hours Sunday 12:00 – 22:00 hours Sundays immediately before bank holiday Monday: 12:00 – 23:00 hours From end of permitted hours on NYE to start of permitted hours on NYD <p>Following consideration of the application and how it may affect the Licensing Objectives and meeting the requirements of the Council's Statement of Licensing Policy I wish to make the following representations:</p> <ol style="list-style-type: none"> The supply of alcohol and the hours requested may have the likely effect of causing an increase in Public Nuisance and may affect Public Safety within the area. <p>As presented, the application would have the likely effect of causing an increase in Public Nuisance and may affect Public Safety within the area.</p> <p>The granting of the application as presented would have the likely effect of causing an increase in Public Nuisance and may impact on Public Safety within the area.</p> <p>Please contact me if you have any questions regarding the above.</p>	

2-B Other Persons			
Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED]	
Status:	Valid	In support or opposed:	Opposed
Received:	13 September 2023		
<p>I would like to object for the following reasons.</p> <p>[REDACTED] of the proposed restaurant and the same landlord owns both premises.</p> <p>We already have one restaurant [REDACTED] (Sunday in Brooklyn), which creates a number of problems for the owners and residents, such as food and oil spillage on common floors. The communal bin area on the restaurants side of the building is always filthy and there are vermin issues which also affect the sewage pump in the underground car park. I fear if another restaurant is added to our block the problem will become even worse.</p> <p>The bin area on Botts Mews (the side of the building the new restaurant will be in) will become disproportionately used by this restaurant. The amount of waste will increase vermin levels (we saw this when there were two restaurants previously in the building). The bin door on Botts Mews will frequently be left open and unmonitored, sometimes over night, which could cause a fire security and general safety concern.</p> <p>The queues to the entrance of the proposed restaurant could be an issue for residents and for pedestrians, as it is situated on the corner of Chepstow Rd, right by traffic lights on a narrow pedestrian path. The selling of more alcohol in our building complex (on top of the existing restaurant) could cause more noise and rowdy behaviour in and just outside the building entrance on Chepstow Road.</p> <p>[REDACTED] with one restaurant on the premises, another will intensify the problems.</p>			
Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED]	
Status:	Valid	In support or opposed:	Opposed
Received:	12 September 2023		
<p>This premises [REDACTED] and already we hear a great amount of noise from them. Currently on the block there is another restaurant that produces a huge amount of waste, litter, smell and vermin issues with another restaurant on the block I am sure this will increase. I strongly object to a restaurant being put in</p>			
Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED]	
Status:	Valid	In support or opposed:	Opposed
Received:	13 September 2023		
<p>[REDACTED] this project of a bar/restaurant opening on the corner of Wesbourne Grove and Chepstow Road, I strongly oppose it. The reasons behind this is apart from having abundance of bars and restaurants in Westbourne Grove, do we need another one? We already have a restaurant on the other Corner of the block - Westbourne Grove and Hereford Road which has caused residents so much strife. Invariably restaurant owners do not have the cleanliness standards that they ought to by all the refuse bins, they always leave the doors to our basement open which lessens the block's security. There is an issue of vermin, (rats and mice) that with the added amounts of rubbish coming from another restaurant it will exasperate and make our situation worse than it already is. Not mentioning the noise and crowds around the block.</p>			

I strongly ask for you to come and see the points I am talking about. Please consider the residents [REDACTED] who suffer tremendously from Brooklyn Restaurant, to add another restaurant would be extremely punishing.

Name:	[REDACTED]		
Address and/or Residents Association	[REDACTED] [REDACTED] [REDACTED]		
Status:	Valid	In support of opposed:	Opposed
Received:	19 September 2023		

My family and I [REDACTED], and we are not in favor of this proposal. We already have one restaurant in the building, which has brought many problems. The communal bin area has become painfully dirty, and often creates not only spillages on the floor of this area but also a lack of space in the bins for resident usage. We cannot imagine adding to the already high levels of waste and all the vermin and unwanted smells that will be added to our home environment. We have often found that staff leave the fire exit door open, which could allow people off the street to enter the building, making it unsafe [REDACTED] [REDACTED], I dread to think about how many people could have access to the building should a night club open.

Having a venue open that sells alcohol in this proposed environment would also add to noise levels and unwanted behaviour to all the residents that live adjoined to the building. There are already so many restaurants and bars in the local area that we do not need one more and I do not feel that it will benefit the community that lives around this area.

My family and I [REDACTED], we love our home and neighbours, and truly believe that this proposal should not be approved as it will not benefit those of us that [REDACTED] around the venue in any way, if anything it will put us all and a disadvantage.

Name:	[REDACTED]		
Address and/or Residents Association	SEBRA		
Status:	Valid	In support of opposed:	Opposed
Received:	20 September 2023		

I am writing on behalf of the South East Bayswater Residents' Association (SEBRA) to make a relevant representation objecting to this application on the basis of the likely impact on the licensing objective of 'prevention of public nuisance', on the basis of the information in the application.

Introduction

SEBRA was formed in 1970 and works to protect the special character of the W2 area.

A non-profit, non party-political, voluntary organisation, we represent more than 1,000 people. SEBRA is consulted by Westminster Council on both major developments and all Council activities which affect the daily lives of residents.

Background

The premises is located within the Council Licensing Policy Queensway/ Bayswater Special Consideration Zone, where there is increased requirements on the applicant to address, in a mixed busy shopping street, on the corner of Chepstow Road, with many residents above and opposite on both sides.

SEBRA's comments

Our representation is based on potential nuisance within the area and that the premises is in a surrounding residential area.

We note the hours applied for and the substantial number of conditions offered.

We are pleased to see that the applicant has only ticked the 'in the premises' box only, under Section M of the form for sale of alcohol and no Late Night Refreshment have been applied for.

There are a few additional conditions however that we wish to have to protect residential amenity:

1. Similar to noise condition proposed No 5, we wish to have one covering 'odours', especially as there are flats immediately above proposed restaurant.

We would like further information on how ventilation for the premises is proposed, particularly from the kitchen area.

2. Standard condition asking for all doors and windows to be kept in closed position after 21.00.

3. On proposed Condition 17, we would like WCC standard condition that prohibits drinks being taken outside.

As usual, we are content for our contact details to be given to the applicant/their solicitors a welcome contact with them to explain our reasons for the additional conditions and, hopefully, come to an agreement without the need for a Licencing hearing.

We reserve the right to request further conditions having seen all the representations and considered any amendments to the application.

We noticed that as at today, the Blue Notice advising public of the application is still affixed to the street furniture in Westbourne Grove outside the premises, not on the doors or windows of the premises.

Name:	[REDACTED]		
Address and/or Residents Association	[REDACTED]		
Status:	Valid	In support of opposed:	Opposed
Received:	12 September 2023		

I am a [REDACTED] and sadly the infrastructure of the building is not such to allow another restaurant. The existing one (Sunday in Brooklyn) is already creating a significant amount of issues, from hygiene (waste disposal is a huge issue and we fear a rat infestation is matter of time) to safety (all common areas are communicating and we constantly have to deal with strangers / non residents wondering around and leaving entry doors open and access to ill intended people). I absolutely object the opening of a new restaurant and I believe all residents will have the same

Name:	[REDACTED]		
Address and/or Residents Association	[REDACTED]		
Status:	Valid	In support of opposed:	Support
Received:	2 October 2023		

Dear Westminster council,
I've hear that Barbary is coming to our area!! I'm writing to support their application to open up in space currently occupied by Maddox Gallery
Maddox Gallery is always dead and a lively restaurant to accommodate neighbourhood and

visiting friends would be amazing. The hospitality of Barbary is also a huge bonus for the community.

My contact below. I fully support this endeavour.

Name:		[REDACTED]	
Address and/or Residents Association		[REDACTED]	
Status:	Valid	In support or opposed:	Support
Received:	2 October 2023		
<p>Dear Westminster council,</p> <p>My neighbour mentioned recently that Barbary is planning to open in our area. I'm writing to support their application to open up in the space currently occupied by Maddox Gallery. Maddox is a bit of a dead zone and doesn't add anything to the neighbourhood. A good new local restaurant is exactly what we need!</p> <p>The original Barbary restaurant in Covent Garden is fantastic, and I would fully endorse it opening on the corner of Westbourne Grove and Chepstow.</p> <p>Should you need anything further, my contact details are below.</p>			

3. Policy & Guidance

The following policies within the City Of Westminster Statement of Licensing Policy apply:	
Policy SCZ1 applies	<p>A. In addition to meeting the other policies within this statement, applications within a designated Special Consideration Zone should demonstrate that they have taken account of the issues particular to the Zone, in question as identified within the 2020 Cumulative Impact Assessment, and should set out any proposed mitigation measures in relation to those issues within their operating schedule.</p> <p>B. For the purpose of Clause A, the designated Special Consideration Zones are:</p> <ul style="list-style-type: none"> • West End Buffer. • Queensway/Bayswater. • Edgware Road. • East Covent Garden. • Mayfair. • Victoria.
Policy HRS1 applies	<p>A. Applications within the core hours set out below in this policy will generally be granted for the relevant premises uses, subject to not being contrary to other policies in the Statement of Licensing Policy.</p> <p>B. Applications for hours outside the core hours set out in Clause C will be considered on their merits, subject to other relevant policies, and with particular regard to the following:</p> <ol style="list-style-type: none"> 1. The demonstration of compliance in the requirements of policies CD1, PS1, PN1 and CH1 associated with the likelihood of the effect of the grant of a licence for later or earlier hours on crime and disorder, public safety, public nuisance and the protection of children from harm. 2. If the application is located within a Special Consideration Zone they have demonstrated that they have taken account of the issues identified in that area and provided adequate mitigation. 3. Whether there is residential accommodation in the proximity of the premises that would likely be adversely affected by premises being open or carrying out operations at the hours proposed. 4. The proposed hours of the licensable activities and when customers will be permitted to remain on the premises. 5. The proposed hours when any music, including incidental music,

	<p>will be played.</p> <p>6. The hours when customers will be allowed to take food or drink outside the premises or be within open areas which form part of the premises.</p> <p>7. The existing hours of licensable activities and the past operation of the premises (if any) and hours of licensable premises in the vicinity.</p> <p>8. Whether customers and staff have adequate access to public transport when arriving at and leaving the premises, especially at night.</p> <p>9. The capacity of the premises.</p> <p>10. The type of use, recognising that some venues are more likely to impact the licensing objectives than others; for example, pubs and bars are higher risk than theatres, cinemas and other cultural and sporting venues due to the nature of the operation.</p> <p>11. The Licensing Authority will take into account the active measures proposed for a 'winding down' period including arrangements for people to be collected from the premises to travel home safely.</p> <p>12. Conditions on hours may be attached that require that the supply of alcohol for consumption on the premises ceases a suitable period of time before customers are required to leave the premises.</p> <p>13. The council, acting as the Licensing Authority, may reduce hours if, after review, it is necessary to impose conditions specifying shorter hours in order to promote the licensing objectives.</p> <p>14. Specific days for non-standard hours should be identified and justified as part of the application to allow responsible authorities and interested parties to evaluate the impact that these licensable activities may have, and to plan accordingly. The consideration of applications for later hours for Bank Holiday Mondays will take into account that later hours are generally granted for preceding Sundays and that the next day is a working day. Non-specific days are expected to be covered by Temporary Event Notices or variation applications.</p> <p>C. For the purpose of Clauses A and B above, the Core Hours for applications for each premises use type as defined within this policy are:</p> <p>8. Restaurants Monday to Thursday: 9am to 11.30pm. Friday and Saturday: 9am to 12am. Sunday: 9am to 10.30pm. Sundays immediately prior to a bank holiday: 9am to 12am.</p> <p>D. Core hours are when customers are permitted to be on the premises and therefore the maximum opening hours permitted will be to the same start and terminal hours for each of the days where licensable activity is permitted.</p> <p>E. For the purposes of this policy, 'premises uses' are defined within the relevant premises use policies within this statement.</p>
<p>Policy RNT1 applies</p>	<p>A. Applications outside the West End Cumulative Impact Zone will generally be granted subject to:</p> <ol style="list-style-type: none"> 1. The application meeting the requirements of policies CD1, PS1, PN1 and CH1. 2. The hours for licensable activities being within the council's Core Hours Policy HRS1. 3. The operation of any delivery services for alcohol and/or latenight

	<p>refreshment meeting the council's Ancillary Delivery of Alcohol and/or Late-Night Refreshment Policy DEL1.</p> <p>4. The applicant has taken account of the Special Consideration Zones Policy SCZ1 if the premises are located within a designated zone.</p> <p>5. The application and operation of the venue meeting the definition of a restaurant as per Clause C.</p> <p>B. Applications inside the West End Cumulative Impact Zone will generally be granted subject to:</p> <p>1. The application meeting the requirements of policies CD1, PS1, PN1 and CH1.</p> <p>2. The hours for licensable activities are within the council's Core Hours Policy HRS1.</p> <p>3. The operation of any delivery services for alcohol and/or latenight refreshment meeting the council's Ancillary Delivery of Alcohol and/or Late-Night Refreshment Policy DEL1.</p> <p>4. The applicant has demonstrated that they will not add to cumulative impact within the Cumulative Impact Zone.</p> <p>5. The application and operation of the venue meeting the definition of a restaurant as per Clause C.</p> <p>C. For the purposes of this policy a restaurant is defined as:</p> <p>1. A premises in which customers are shown to their table or the customer will select a table themselves to which food is either served to them or they have collected themselves.</p> <p>2. Which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at a table.</p> <p>3. Which do not provide any takeaway service of food and/or drink for immediate consumption, except if provided via an ancillary delivery service to customers at their residential or workplace address.</p> <p>4. Where alcohol shall not be sold, supplied, or consumed on the premises otherwise than to persons who are bona fide taking substantial table meals and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.</p> <p>5. The sale and consumption of alcohol prior to such meals may be in a bar area but must also be ancillary to the taking of such meal.</p>
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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, marriage and civil partnership, pregnancy and maternity, race, religion or belief, sex, and sexual orientation.

5. Appendices

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

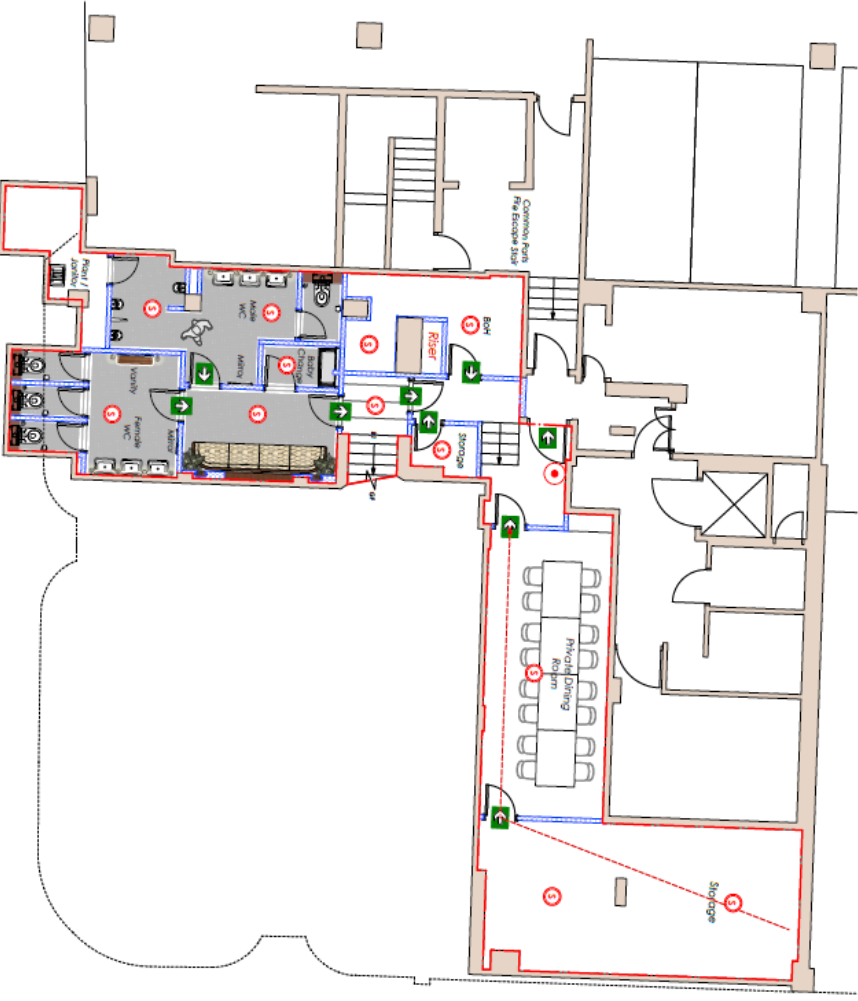
Report author:	Karyn Abbott Senior Licensing Officer
Contact:	Telephone: 0207 641 6500 Email: kabbott@westminster.gov.uk

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	01 October 2021
3	Amended Guidance issued under section 182 of the Licensing Act 2003	December 2022
4	Environmental Health Service	15 September 2023
5	Representation 1	13 September 2023
6	Representation 2	12 September 2023
7	Representation 3	13 September 2023
8	Representation 4	19 September 2023
9	Representation 5	20 September 2023
10	Representation 6	12 September 2023
11	Representation 7	2 October 2023
12	Representation 8	2 October 2023

1 Proposed B1 Licensing Plan
Scale: 1:50

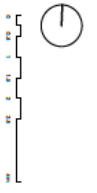


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Change to provide input to client
Client

Licensing legend

- Area of licensed premises
- Fire Escape Route
- Disabled Storage
- Fire Catches
- Fire Door
- Fire Penetration
- Escape Storage
- Disabled Fire Storage
- Fire Alarm Control Point
- Fire Alarm Point
- Emergency Light
- Fire Extinguisher
- CCTV Camera



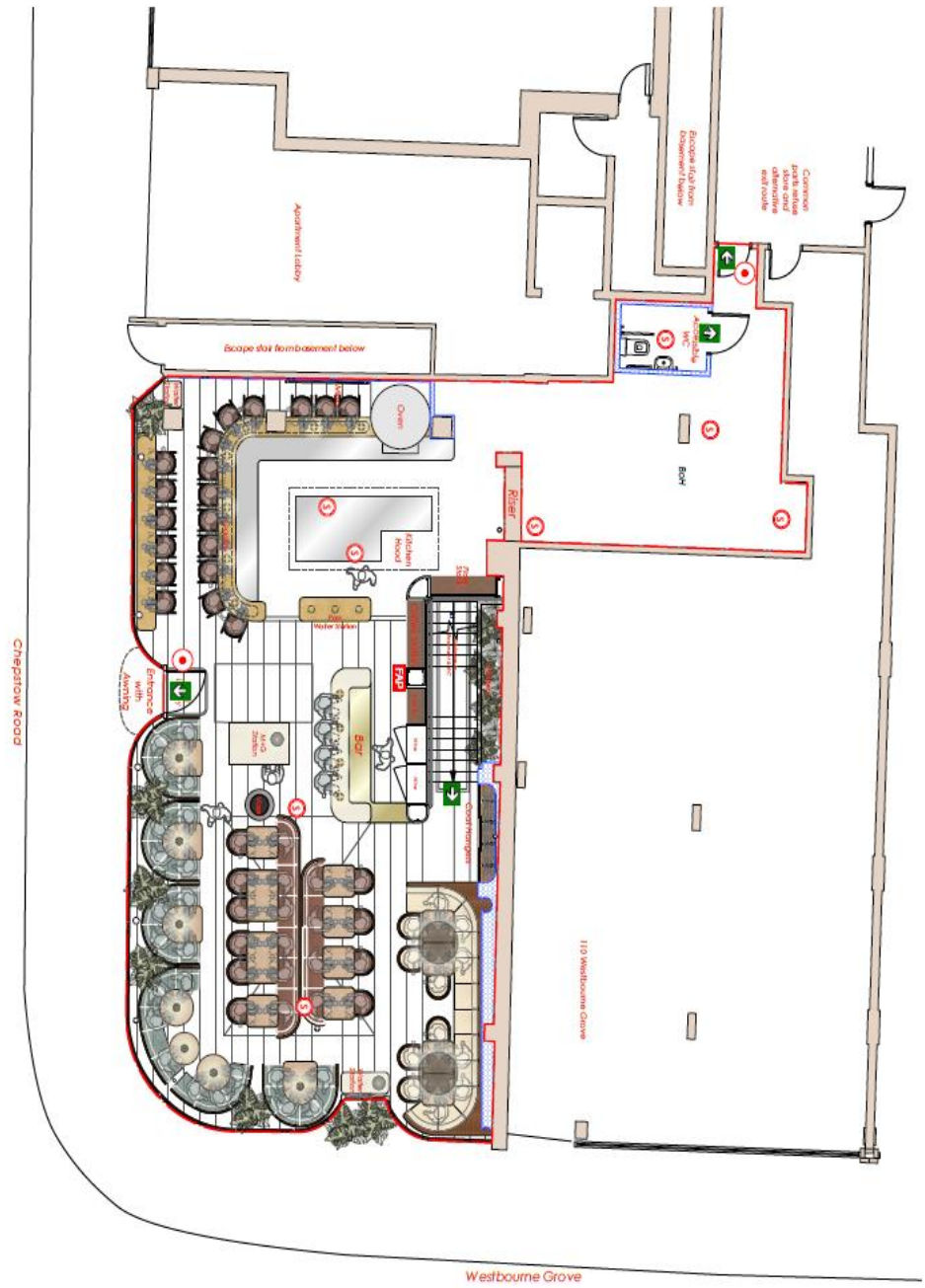
For information

ARCHER HUMPHREYS ARCHITECTS
 117 Westbourne Grove, London W2 2BU
 Tel: +44 (0)20 7499 9999
 Fax: +44 (0)20 7499 9998
 Email: info@archerhumphreys.com
 Website: www.archerhumphreys.com

Proposed B1 Licensing Plan
 Date: 01/10/2023
 Version: 01

AN/ID/01/ CA/1/500

1 Proposed GF Licensing Plan
Scale: 1:50



NOTES:
1. The proposed plan is for the ground floor only. The plan is subject to the approval of the local authority.
2. The plan is subject to the approval of the local authority.
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10. The plan is subject to the approval of the local authority.

Chart to provide input in bar

Licensing Legend	
[Red dashed line]	Area of Licensed Premises
[Blue dashed line]	Fire Boundary
[Green dashed line]	Disabled Access
[Yellow dashed line]	Fire Escape
[Blue circle]	Fire Alarm
[Red circle]	Fire Extinguisher
[Green circle]	Fire Alarm Control Panel
[Red circle]	Fire Alarm Call Point
[Red circle]	Fire Alarm Panel
[Red circle]	Emergency Light
[Red circle]	Fire Extinguisher
[Red circle]	CCTV Camera



For Information

ARCHER HUMPHREYS ARCHITECTS
 117 Westbourne Grove, London W2 5BU
 020 7461 2222
 www.archerhumphreys.com

Proposed GF Licensing Plan
 117 Westbourne Grove, London W2 5BU
 020 7461 2222
 www.archerhumphreys.com

Thomas & Thomas
Partners LLP

The Barbary, Notting Hill
112 Westbourne Grove, W2 5RU

APPLICATION FOR A NEW
PREMISES LICENCE REF:
23/05789/LIPN

SUMMARY OF PROPOSALS

THOMAS & THOMAS PARTNERS LLP
38A MONMOUTH STREET
LONDON
WC2H 9EP

Reference: JS/ZLN.1.2

Solicitors for the Applicant

Introduction

1. The applicant proposes to open the second of its award winning and highly acclaimed 'The Barbary' restaurant at 112 Westbourne Grove Notting Hill W2 5RU.
2. The application proposes the supply of alcohol for consumption on the premises only. The proposed hours are less than the Core Hours set out in City Council's Statement of Licensing Policy ("the Policy") in Policy HRS1:

	Alcohol (on sales)	Opening Times
Sunday	12:00 – 22:30	12:00 – 23:00
Monday – Saturday	11:00 – 23:00	11:00 – 23:30

3. The application does not propose external seating, off-sales of alcohol, late-night refreshment or any regulated entertainment.
4. The operating schedule includes 22 comprehensive and robust model licence conditions. In addition, the applicant has readily agreed 2 further conditions and an amendment to condition 17 with the South East Bayswater Residents' Association ("SEBRA").

The Applicant

5. The applicant is an independent family-owned business founded by siblings Zoë and Layo Paskin. The applicant refers to the Paskin presentation document for more information on the company's background, experience and awards.
6. The applicant's existing licensed premises have achieved a Michelin Star, Two Michelin Bib Gourmands and GQ Magazine's Innovator's of the Year. The original The Barbary restaurant in Covent Garden¹ won Time Out's Best London Restaurant 2 years in a row. In Westminster, the applicant operates the highly acclaimed The Palomar, The Blue Posts, Evelyn's Table and The Mulwray.
7. The applicant has a proven track record in opening exceptional restaurants in London and contributing to Westminster's status as a world class city². Each of the applicant's premises is operated responsibly and to the highest professional standards alongside local residents without any complaint whatsoever. The applicant is committed to implementing its tried and tested operational management procedures at 112 Westbourne

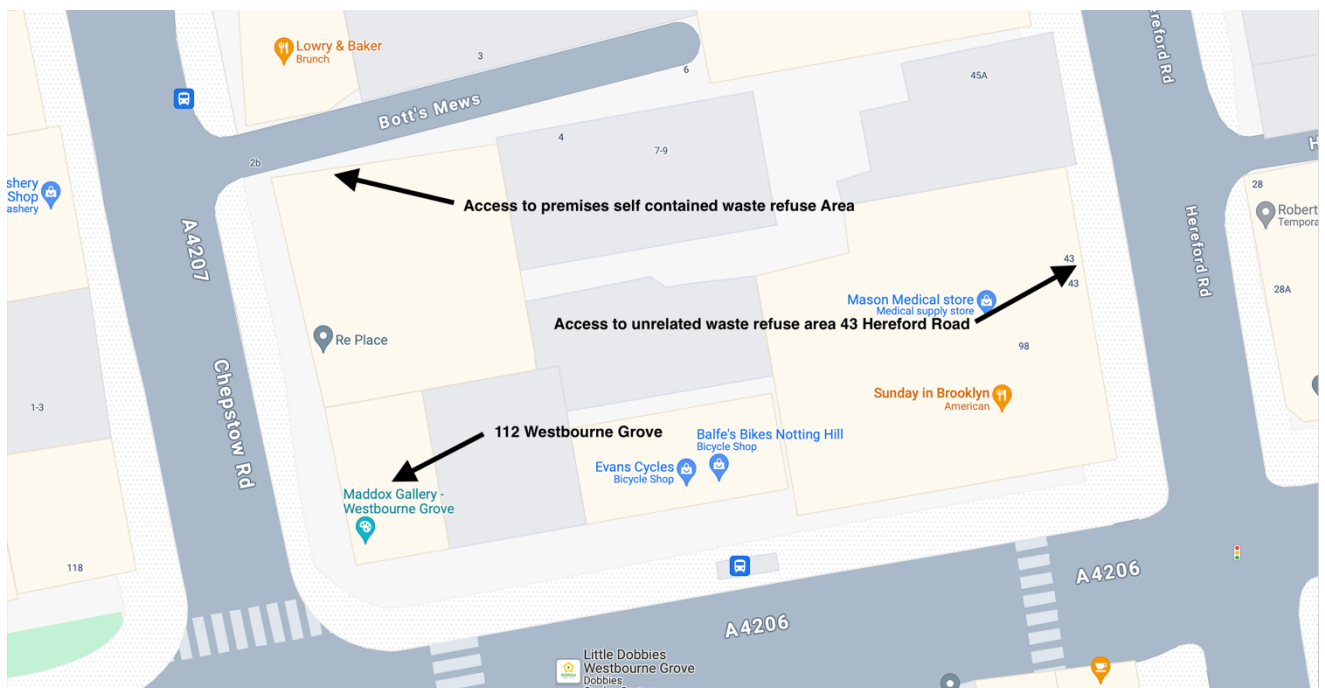
¹ Licensed by the London Borough of Camden

² Policy paragraph F125

Grove to ensure a harmonious and respectful relationship with the Notting Hill community.

Representations

8. The primary concern cited by the objectors relates to hygiene, waste disposal and vermin. The applicant has implemented robust food hygiene and vermin control systems across its existing restaurants, working in partnership with specialist food hygiene consultants. In addition, the premises benefits from a self-contained waste refuse store and servicing area.
9. The applicant's robust pest control procedures are appended to these submissions. The procedures outline comprehensive measures to integrate proactive pest control measures into the construction process of the premises fit out, ensuring a pest-resistant environment through strategic design considerations and meticulous post-construction pest-proofing activities. Thereafter pest control will be systematically integrated into the premises' operating procedures to ensure a clean, safe and hygienic environment for the applicant's restaurant and neighbours.
10. All five individual resident objectors refer to shared waste refuse areas. There are two shared waste refuse areas situated in the large building block:



11. Three of the five objectors appear to focus their concerns on an unrelated waste refuse store situated on the other side of the building block at 43 Hereford Road:



12. The applicant will not be using this waste refuse area. This waste refuse area is used by local residents living at 43 Hereford Road and other local businesses on the other side of the building block, including 'Sunday in

Brooklyn' restaurant. It is a smaller waste refuse area resulting in large refuse containers being left on the street outside the entrance of 43 Hereford Road. This means that the concerns expressed by three of the local resident objectors about this specific waste refuse store are not relevant to the Licensing Sub Committee's decision making.

13. The remaining two resident objectors refer to a larger and currently underutilized waste refuse area accessible via Botts Mews. The applicant will use this waste refuse area:





14. This waste refuse area is currently used by local residents and a garden supplies store. There is ample available space for the applicant's waste refuse containers. The applicant will implement stringent hygiene controls to this area, which will benefit all users and help address historical concerns.
15. Some of the objections also cite the number of existing licensed premises on Westbourne Grove as a concern. The area is not within a cumulative impact zone policy area and there is no evidence of cumulative impact on Westbourne Grove or the immediate surrounds. Finally, there is also reference to concerns about a "*night club*" opening in the premises. The applicant can provide complete assurances that there is no intention whatsoever to open a night club or similar, which would be restricted under the stringent terms of the proposed premises licence.
16. The applicant wrote to all objectors on 19 October 2023 to introduce themselves, explain more about the proposals and address the concerns raised. To date, the applicant has not received a response from any of the individual resident objectors. Notwithstanding, the applicant remains committed to engaging with local residents and maintaining friendly neighbourly relationships with the local community.
17. The applicant is grateful to [REDACTED] of SEBRA for engaging in early October 2023. The SEBRA representation comments positively on the proposed hours and "*substantial number of conditions offered*". The representation also proposes new conditions and an amendment to existing condition 17, which the applicant has agreed.

18. There is no objection from the Police or the Licensing Authority. The applicant has attempted to engage with the Environmental Health Officer but understands current Environmental Health Consultation Team workloads are high.
19. There are 2 representations in support from local residents. A third letter of support from a local resident was lodged just outside the consultation period³. The representations and letter of support endorse the application and the supporters welcome The Barbary to their local area. They state that The Barbary would be “a huge bonus for the community” and “[t]heir existing restaurants are really impeccably managed and I have the confidence this will be the same in our local community area”.

Policy

20. The premises is located within the Queenswater/Bayswater Special Consideration Zone. The applicant engaged with the Licensing Authority during the consultation period in September 2023 to address the Special Consideration Zone Policy.
21. Upon explaining the calibre of the applicant; the limited extent of licensable activities on site; the hours (less than Core Hours); and comprehensive operating schedule of model licence conditions, the Licensing Authority accepted that the applicant had adequately addressed the Special Consideration Zone Policy and that there was no realistic prospect of the applicant contributing to the types of local issues identified in paragraph D49 of the Policy.
22. As stated above, the application proposes hours less than set out in Policy HRS1. The applicant has proposed:
 - a. start times later than deemed acceptable in Policy HRS1; and
 - b. terminal hours earlier than deemed acceptable in Policy HRS1.
23. Core Hours policy HRS1 states:

“Applications within the core hours set out below in this policy will generally be granted for the relevant premises uses subject to not being contrary to other policies in the statement of licensing policy” [emphasis added].

24. The premises will operate as a restaurant in accordance with model condition 66 and Policy RNT1. A small ancillary bar area accommodating no more than 10 restaurant customers at any one time. Policy RNT1 states that:

“Applications outside the West End cumulative impact zone will generally be granted” [emphasis added]

³ The supporter referred to a family emergency resulting in the late representation

25. No objections or concerns have been made in respect of the small proposed bar area, which can only be used by restaurant customers before, during or after their meal. The premises is located outside the Cumulative Impact Zone and the primary restaurant use is controlled by model condition 66.
26. The comprehensive schedule of robust model licence conditions address the requirements of Policies CD1, PS1, PN1 and CH1.

Summary

27. The applicant submits:
 - a. The Policy states that applications for premises licences on these terms in this area will generally be granted.
 - b. The objector's concerns are acknowledged and provided for in these proposals.
 - c. The local resident supporters commend the proposals and welcome the applicant to their community.
 - d. The comprehensive operating schedule of model conditions, as amended in agreement with SEBRA, promote all four Licensing Objectives.
 - e. The applicant has a proven track record of operating exceptional quality restaurants in close proximity to local residents without complaint.

The applicant invites the Licensing Sub-Committee to please grant the application accordingly.

Thomas & Thomas Partners LLP

January 2024

PARKIN

Our Vision

Studio Paskin - founded by siblings, Zoe and Layo Paskin, has built a portfolio of venues and concepts that have spanned modern culture; achieving a Michelin star, two Michelin Bib Gourmands, and GQ's Innovators of the Year, to name a few. Since the opening of their first restaurant in 2014, The Palomar, the siblings have gone on to create one of the most eclectic and celebrated hospitality groups in London.

Rooted in principles that are reflective of the siblings' passions, culture and life experiences, Studio Paskin established a portfolio that is representative of genuine hospitality, and rich culinary traditions; both of which are celebrated, by the independently operated family business..

With their extensive operations experience, Studio Paskin successfully holds & operates various drinks licences in their award-winning venues throughout London including:

9.5 years at The Palomar (2014 - Present)

7 years at The Barbary (2016 - Present)

6 years at The Blue Posts (2018 - Present)

The Journey - 2014 - 2023

THE BLUE POSTS.

EST. 1739

The
MULWRAY

Evelyn's
TABLE

THE BARBARY

2016

2018

2014

THE
Palomar

2017

(16 ½)
J A C O B
the
A N G E L
* * *

2021

THE BARBARY NEXT DOOR
EVEN
ADVENTURERS
MUST EAT.

Our Venues - The Palomar



The Palomar is a Soho restaurant in the heart of Theatreland, serving the food of modern day Jerusalem - restaurant dishes influenced by the rich cultures of Southern Spain and Italy, North Africa and the Levant.

The passion in the cooking has been nurtured in this cultural mix with a contemporary approach in execution. The restaurant has a unique and famous electricity, a place of theatre and fun.

The Palomar became an instant classic on its launch in May 2014 and will be celebrating a monumental 10-year anniversary next year.



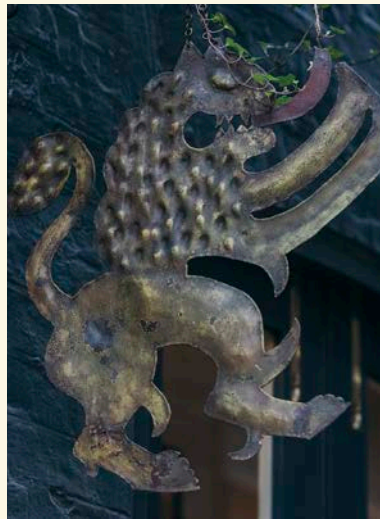
Our Venues - The Barbary



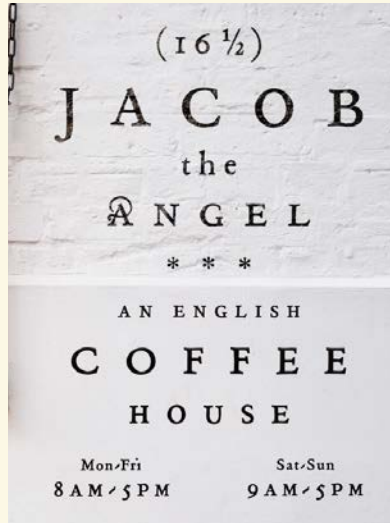
The Barbary is an intimate counter dining experience, built around the concept of cooking with fire, in London's iconic Neal's Yard. Inspired by the romance of the fabled Barbary Coast of 16th Century Europe, a meal at The Barbary evokes the story of trade, heritage and a sharing of flavours and recipes that took place along the coast from the Mediterranean to the Middle East – encapsulating the flavours of Moorish Spain, Iran, Iraq, Lebanon, Syria, Israel, Morocco, Algeria and Tunisia.

The culinary heritage is about seasonality and availability; food cooked in the purest way, with fire, whether it was grilling on coals or baking in ancient clay ovens in the middle of the village.

This is the basis of The Barbary: some history, a little bit of romance and a kitchen bar.



Our Venues - Jacob the Angel



Jacob the Angel - an English coffee house and bakery, located in the heart of Neal's Yard.

Named after Jacob, the man who opened the first coffee house in England at The Angel Inn, Oxford, England, in 1651.

Taking inspiration from the rich history of the evolution of coffee houses from Constantinople to Venice to England as well as independent coffee shops around the world.

A specialist coffee house, and in equal parts eatery, bakery and take out too.



Our Venues - The Blue Posts



Hidden away between Soho and Chinatown, The Blue Posts has stood since 1739.

The iconic Grade II Listed public freehouse was re-imagined with a dedicated concept on each floor. The ground floor was brought back to life with the installation of antique Georgian windows, wooden flooring, a beautiful pewter bar and an outdoor terrace, where you can sit and watch the hustle and bustle go by.

The floor of the beer cellar was lowered and transformed into Michelin-starred Evelyn's Table and the restored old store room on the first floor became a beautiful wine and spirits lounge bar, The Mulwray.



Our Venues - The Mulwray



Tucked away above The Blue Posts on the edge of Soho, The Mulwray is a wine bar specialising in fine and natural wines from the old world and the new.

The cabinet is focused on interesting niche varieties from new and exciting regions and lesser known growers. The list is split into different styles that change to reflect the seasons, including cool-climate whites, silky reds and a few wild card options, for the more adventurous as well as a weekly changing wine list by the glass and have a selection of bottles which can be sampled via the Coravin system.



Our Venues - Evelyn's Table



Located in the converted beer cellar of The Blue Posts, Evelyn's Table was opened by restaurateurs Zoe and Layo Paskin in February 2018.

An intimate 12-seater counter dining experience, led by Head Chef James Goodyear. Evelyn's Table serves an evolving menu built on James's formative experiences, a love of British produce, and Scandinavian and Japanese techniques all underpinned by his classic French training.

James' cuisine has been naturally influenced by his passion and kitchen experience, from working at Le Manoir aux Quat'Saisons, Mugaritz, Maaemo and Hide Above.

Evelyn's Table has proudly held a Michelin star since 2022.

Our Venues - The Barbary Next Door



The space formerly occupied by Jacob The Angel was re-concepted as The Barbary Next Door in 2021. Taking inspiration from airy Moroccan courtyards to backstreet Andalusian bars, The Barbary Next Door, the ‘Little Sister’ to The Barbary serves fresh pastries and borekas in the morning and transitions to a relaxed neighbourhood restaurant and wine bar in the evening, with a focus on slow-cooked and raw dishes.

The zinc counter is backed by a distressed antique mirror and lime-washed walls. Large windows at the front pull ajar in the warmer months, which look out onto our terrace where stools are placed for alfresco drinks and snacks.



Serving a menu that takes its cues from the fragrant spices and smoky flavours of Moorish Spain and North African cooking. The Barbary’s Head Chef Aika Levins is at the helm of the kitchen, while a considered wine list focusing on Spanish, French and Moroccan bottles.

Studio PASKIN



In 2021, Zoë & Layo launched their own creative hospitality studio, PASKIN - leveraging their experience and expertise to support other hospitality operators in creating new ventures across the hospitality sector.

Ennismore approached the studio to design the restaurant, rooftop bar and private members lounge for the iconic Gleneagles Townhouse in Edinburgh, Scotland.

Taking the 100-year old heritage brand and designing a modern-day brasserie with room service, in addition to the other food and beverage outlets afforded Studio Paskin the opportunity to delve into new elements of hospitality. This led to a successful opening in May 2022, with the former Sous Chef of The Palomar at the helm of the 130-seat restaurant, The Spence.

Gleneagles Townhouse was awarded GQ 2023 Hotel of the Year.

Following the success of Gleneagles, the clients, [Ennismore], have commissioned Studio Paskin on new ventures including:

SLS Barcelona [2024] - the development of the brand and interior design for a 340-cover restaurant

25H Hotel Sydney [2024] - facilitate the food and beverage offering, which will include The Palomar, Jacob the Angel and The Mulwray

Studio Paskin is in discussion with Starwood's, 1Hotel, to open The Palomar in Copenhagen in 2025.

2024 - The Barbary Notting Hill



2024 - The Barbary Notting Hill



2024 - The Barbary Notting Hill



2024 - The Barbary Notting Hill



2024 - The Barbary Notting Hill - Menu

Tzafatit Cheese with Wood-Fired Pita
Oysters
Chinchulines, Lemon Salt
Merguez, Tahini, Shifkeh
Panise, Zhug, Amba
Grilled Vine Leaf Cake
Prawn Kataifi
Chicken Liver

Wood-Fired Flatbreads With
 Burnt Onion, Olive Oil
 Whipped Feta, Mushroom, Za'atar
 Spiced Lamb, Chilli, Sumac Yoghurt

White Fish Sashimi, Brown Butter, Chives
Red Mullet Crudo
Grilled Scallop
Wood-Fired Mussels
Harissa Prawns
Seafood Zarzuela

Baked White Fish Steak, Saffron Pumpkin, Black Couscous
Pici, Calamari, Burnt Tomato, Aubergine, Feta
Lobster, Almond Herb Butter, Citrus Caramel
Whole Turbot (For Two)
Beef Shortrib Kalbi
Wagyu Sirloin Skewers, Chilli Chatta
Coffee Rub Chicken
Slow-Cooked Persian Oxtail
 7-Spice Rack of Lamb (For Two)

Essaourian Tomato Salad
Wood-Grilled Artichokes
Twice Cooked Crisp Potatoes
Slow Cooked Peas with Anchovies, Chilli and Garlic
Bitter Leaves
Baked Tahdig

Blood Orange Sorbet
Cheese Plate
Basbousa (For Two)

We create places people want to go to

Gleneagles Townhouse

- GQ: Best Hotel: 2023

Evelyn's Table

- *1 Michelin Star: 2022, 2023
- Number 2 Harden's Top 100 UK Best Restaurants 2023
- Best Young Chef(s) Michelin 2022
- Craft Guild of Chef Awards: Restaurant of the Year: 2022
- Best Breakthrough Restaurant GQ Food and Drink Awards: Runner up: 2019
- Restaurant Bar of the Year London Restaurant Festival: 2018

The Blue Posts & The Mulwray

- Best Bar OFM Awards: Runner up: 2018

The Barbary

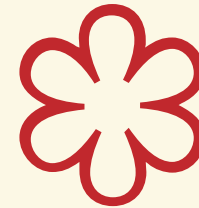
- Best Restaurant OFM Awards: Runner up: 2018, 2019
- Best Restaurant GQ Food and Drink Awards: Runner-up: 2018
- Best Breakthrough Restaurant GQ Food and Drink Awards: Runner up: 2017
- Time Out London Best Restaurant: 2017, 2018
- Michelin Bib Gourmand: Since 2016

The Palomar

- Best Restaurant OFM Awards: Runner up: 2016
- GQ: Restaurant of The Year: 2015
- Tatler: Restaurant of The Year: 2015
- OFM: Restaurant of The Year: 2015
- Michelin Bib Gourmand: Since 2015

Profile

- GQ: Best Restaurateurs: Runner-up: Layo & Zoe Paskin: 2019
- GQ: Innovators of The Year: Layo & Zoe Paskin: 2017



TATLER



Thank you

PARKIN

Pest Prevention Strategy for The Barbary, Notting Hill

Purpose:

For The Barbary, Notting Hill 112 Westbourne Grove:

The purpose of this Pest Prevention Strategy is to systematically integrate proactive pest control measures into the construction process and ongoing operations at The Barbary, Notting Hill. This ensures a pest-resistant environment through comprehensive inspections, strategic design considerations, and meticulous post-construction pest-proofing activities.

Scope: The scope of this strategy focuses on the lifecycle of pest control management for The Barbary, Notting Hill site. It spans the initial assessment and construction phases, extending to ongoing preventive measures and inspections, providing a tailored framework for maintaining a pest-resistant environment at the specific location.

Procedure for The Barbary, Notting Hill Site:

1. Pre-Construction Assessment:

- 1.1. Request and review pest control reports from the landlord or previous tenant to understand the history of pest issues at The Barbary, Notting Hill.
- 1.2. Conduct an initial site inspection on first access to identify any existing pest activity unique to The Barbary, Notting Hill location.

2. Design Phase:

- 2.1. Ensure all kickplates, cupboard bases, and built-in seating are designed to be removable and have a reversible installation procedure, considering the specific needs of The Barbary, Notting Hill.
- 2.2. Plan for adequate space for the removal and movement of equipment, including refrigeration and cooking appliances, in alignment with The Barbary, Notting Hill site layout.

3. Post Demolition Works:

- 3.1. After demolition of existing fit out, attend The Barbary, Notting Hill site for initial pest-proofing activities, focusing on the specific structures and layout.
- 3.2. Fill all holes with wire wool and fit with metal wall plates on the surrounding walls, adhering to the unique characteristics of The Barbary, Notting Hill.
- 3.3. Fill all conduit trunking with wire wool, ensuring comprehensive coverage for pest-proofing.
- 3.4. Install L-shaped cladding in all corner locations, from floor to wall and wall to wall up to 1m, tailored to The Barbary, Notting Hill site requirements.

4. Post Construction Phases:

- 4.1. Conduct follow-up site visits after the first and second fix, customizing pest-proofing activities based on The Barbary, Notting Hill site's structures and features.
- 4.2. Review all newly constructed structures and conduct pest-proofing with the site's specific characteristics in mind.
- 4.3. Ensure all doors are fitted with "Xcluder Door Sweep," customized to The Barbary, Notting Hill site's door dimensions.

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5. Ongoing Monitoring and Documentation:

- 5.1. Implement a monitoring system tailored to The Barbary, Notting Hill, regularly inspecting and documenting pest control measures.
- 5.2. Maintain detailed records of all pest-proofing activities and inspections, reflecting the specific needs of The Barbary, Notting Hill location.

Procedure for Existing Sites and Ongoing Prevention Activities:

1. Daily Inspections:

- 1.1. Follow daily opening checklists on Shield Safety Riskproof to identify signs of pest activity.
- 1.2. Inspect both internal and external areas of the facility.

2. Sanitation Practices:

- 2.1. Enforce strict sanitation practices, including proper waste disposal and cleaning schedules.
- 2.2. Address any spills or food residues promptly.
- 2.3. Report back to any suppliers if pests have been seen on any deliveries.
- 2.4. If pest activity has been identified then clean and sanitise the area immediately.

3. Exclusion Measures:

- 3.1. Continuously implement measures to exclude pests, such as sealing gaps and repairing any structural issues.
- 3.2. Use weather-stripping and door sweeps to prevent pest entry.
- 3.3. Be mindful of any changes to plant or equipment that may result in new vulnerabilities and points of entry.

4. Pest Control Partnerships:

- 4.1. Maintain communication and a strong relationship with Albany Pest Control.
- 4.2. Ensure team do not interfere with placement of monitoring devices.
- 4.3. Ensure access for regular monthly visits for preventive treatments and that all pest monitoring devices are accessible.
- 4.4. Review monthly reports and action any points raised with support from Albany Pest Control as required.
- 4.5. Maintain detailed records of pest control activities, inspections and actions taken.

5. Staff Training and Awareness:

- 5.1. Ensure that as part of new starter induction, food safety practices and HACCP training is completed.
- 5.2. Ensure that staff have obtained required food safety qualifications depending on their role and department
- 5.3. Conduct regular training sessions for staff on pest prevention.
- 5.4. Encourage staff to report any signs of pest activity immediately.

6. Review:

- 6.1. This SOP should be reviewed annually or after any significant incident to ensure its effectiveness and relevance.

Responsibilities:

Restaurant Staff: Follow checklists, identify and report issues.

PARKIN

Duty/General Manager: Assess severity, initiate required sanitation procedure, and ensure its completion.

Maintenance Team: Coordinate and complete preventative activities, liaise with Albany Pest Control, and provide updates to the team.

Albany Pest Control: Execute routine inspection and recommend actions to be taken as required. Assist in proofing where needed.

Relevant Documents:

- Local pest control regulations and guidelines for The Barbary, Notting Hill.
<https://www.westminster.gov.uk/media/document/pest-prevention-advice>

PASKIN

Initial Site Review - Friday 5th January 2024:

The Barbary, Notting Hill Site Conditions:

The current state of The Barbary, Notting Hill site as of Friday, 5th January 2024, indicates that the premises are in good condition and actively in use, as opposed to being vacant. It's noteworthy that there is an adjacent commercial unit, sharing access to the same refuse area.

Refuse Area Details:

The refuse area is shared among the site and neighbouring commercial properties, along with residents from Botts Mews. This enclosed area is bounded on three sides by the building's structure, with one side facing the exterior featuring a double door. Access to the internal properties is facilitated by three internal doors. The area also includes upper-level ducting for various services and lacks open-air access.

Pest Activity and Management:

As per discussions with building management, there are currently minimal signs of pest activity across the estate. The reported pest activity is anecdotal and historical involving occasional mice, which is considered commonplace in the London environment. An alternative bin area is available elsewhere on the estate for other tenants, both commercial and residential.

Given the absence of open-air access to the site, the primary risk factor for pests, particularly rodents and invertebrates, appears to be at ground level. These pests are within the routine management scope outlined in the existing 'Paskin SOP for Pest Control'.

Internal Building Structures:

The internal structures of the building are reported to be in good order, with evidence of skirting in many areas and well-maintained, high-quality flooring.

Pest Management Opportunities:

Pest management in this environment is expected to be highly favourable due to the limited access to the refuse area and the current high standard at which the space is maintained. The space designated for refuse management is both ample and presently underutilized, providing an advantageous situation for effective pest control measures.

----- Forwarded message -----

From: [REDACTED]
Date: Wed, 4 Oct 2023 at 18:24
Subject: 23/05789/LIPN Premises Licence Application 112 Westbourne Grove London W2 5RU
– Support Letter
To: <licensing@westminster.gov.uk>

To the attention of Westminster Council.

Dear Sir / Madam:

My name is [REDACTED] and [REDACTED]
[REDACTED] Westbourne Grove and in
particular above the restaurant Sundays in Brooklyn.

I enjoy living in a more lively and commercial street as I don't suffer noise disturbance from these restaurants and it makes me feel safer when walking back home alone in the evenings. I have been living in the same apartment since 2016 and really appreciate the new offerings coming to the area, making it more lively and bubbly.

Understand the Barbary restaurant owners were looking to open a sister restaurant in my building block. I really believe this would be amazing addition to the area in terms of providing additional food offering and bringing new employment and activity to the area.

I have been to the sister restaurants in Soho and the staff is really friendly and nice and the ambiance has always been great. So would really enjoy the opportunity to have access to the same experience locally in the area. Their existing restaurants are really impeccably managed and I have the confidence this will be the same in our local community area.

Apologies for having missed the deadline to show my support as had a family emergency that prevented me from sharing this letter.

[REDACTED]

[REDACTED]

From: [REDACTED]
To: [REDACTED]
Bcc: [REDACTED]
Subject: 23/05789/LIPN 112 Westbourne Grove, W2 5RU [ZLN.1.2]
Date: 05 October 2023 09:33:59
Attachments: [ZLN.1.2 - schedule of conditions.pdf](#)

Dear [REDACTED]

I hope that you are well.

Thank you for your helpful comments in your representation in respect of this application.

Extract System

There is an existing duct which runs through the centre of the building leading to an existing plant room on the roof. Our client intends to install an extract canopy with new fan speed controllers, acoustic padding, an odour control system and balance systems inside the premises. This will all connect to the existing ducting.

I hope that this helps to clarify your query. Please let us know if you need any further information.

Conditions

Please see attached application operating schedule for ease of reference.

In respect of your comments on the conditions, these can all be agreed, as follows:

1. New condition: *"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."*
2. New condition: *"All windows and external doors shall be kept closed after 21:00 hours, or at any time when regulated entertainment takes place, except for the immediate access and egress of persons."*
3. Amend our condition 17 as follows: *"Patrons permitted to temporarily leave and then re-enter the premises, e.g., to smoke or make a phone call, shall not be permitted to take ~~glass containers~~ drinks with them"*.

Please let me know if you would like to discuss further.

Thank you and kind regards

Jack

Jack Spiegler
Partner

Thomas & Thomas Partners LLP
38a Monmouth Street
London WC2H 9EP

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**Application for a Premises Licence
112 Westbourne Grove London W2 5RU**

Proposed Licensable Activities

	Alcohol (on sales)	Opening Times
Sunday	12:00 – 22:30	12:00 – 23:00
Monday – Saturday	11:00 – 23:00	11:00 – 23:30
Non-standard timings	<ul style="list-style-type: none">• From the end of permitted hours on New Years' Eve to the start of permitted hours on New Years' Day.• 23:00 on Sundays immediately before bank holiday Mondays	

NB. No Regulated Entertainment.

Proposed Conditions

1. The premises shall only operate as a restaurant
 - (a) in which customers are shown to their table or the customer will select a table themselves,
 - (b) where the supply of alcohol is by waiter or waitress service only,
 - (c) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table,
 - (d) which do not provide any takeaway service of food or drink for immediate consumption off the premises,
 - (e) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.

For the purposes of this condition 'Substantial Table Meal' means – a meal such as might be expected to be served as the main midday or main evening meal, or as a main course at either such meal and is eaten by a person seated at a table, or at a counter or other structure which serves the purposes of a table and is not used for the service of refreshments for consumption by persons not seated at a table or structure servicing the purposes of a table.

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

2. Notwithstanding condition [1] alcohol can be sold for consumption by up to 10 persons in the designated bar area before, during or after their meal.

3. CCTV:

- (a) The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team.
 - (b) All entry and exit points will be covered enabling frontal identification of every person entering in any light condition.
 - (c) The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises and will include the external area immediately outside the premises entrance.
 - (d) All recordings shall be stored for a minimum period of 31 days with date and time stamping.
 - (e) Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31-day period.
4. 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.
5. 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.
6. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
7. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
8. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23.00 hours and 07.00 hours on the following day save for where the Westminster City Council collection times are different.
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. 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.

11. No collections of waste or recycling materials (including bottles) from the premises shall take place between 23.00 and 07.00 hours on the following day save for where the Westminster City Council collection times are different.
12. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
13. A record shall be kept detailing all refused sales of alcohol. The record should include the date and time of the refused sale and the name of the member of staff who refused the sale. The record shall be available for inspection at the premises by the police or an authorised officer of the City Council at all times whilst the premises is open.
14. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following:
 - (f) all crimes reported to the venue
 - (g) all ejections of patrons
 - (h) any complaints received concerning crime and disorder
 - (i) any incidents of disorder
 - (j) all seizures of drugs or offensive weapons
 - (k) any faults in the CCTV system, searching equipment or scanning equipment
 - (l) any refusal of the sale of alcohol
 - (m) any visit by a relevant authority or emergency service.
15. Except for deliveries of fresh perishable items, no deliveries to the premises shall take place between 23.00 and 07.00 hours on the following day.
16. No deliveries from the premises, either by the licensee or a third party shall take place between 23:00 and 07:00 hours on the following day.
17. Patrons permitted to temporarily leave and then re-enter the premises, e.g., to smoke or make a phone call, shall not be permitted to take glass containers with them.
18. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order
19. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided
20. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.

September 2023

21. No licensable activities shall take place at the premises until the licensing authority are satisfied that the premises is constructed or altered in accordance with the appropriate provisions of the District Surveyor's Association Technical Standards for Places of Entertainment and the reasonable requirements of Westminster Environmental Health Consultation Team, at which time this condition shall be removed from the licence by the licensing authority. Where there have been minor changes to layout updated plans shall be provided to the Licensing Authority.
22. 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.

THE BARBARY

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

19 October 2023

[REDACTED]

Application for a Premises Licence – 112 Westbourne Grove

We hope that this letter finds you well.

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THE BARBARY

██████████
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 - (j) all seizures of drugs or offensive weapons
 - (k) any faults in the CCTV system, searching equipment or scanning equipment
 - (l) any refusal of the sale of alcohol
 - (m) any visit by a relevant authority or emergency service.

15. Except for deliveries of fresh perishable items, no deliveries to the premises shall take place between 23.00 and 07.00 hours on the following day.

16. No deliveries from the premises, either by the licensee or a third party shall take place between 23:00 and 07:00 hours on the following day.

17. Patrons permitted to temporarily leave and then re-enter the premises, e.g., to smoke or make a phone call, shall not be permitted to take ~~glass containers~~ drinks with them.
[Amendment agreed with SEBRA]

18. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order

19. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided

20. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.

21. No licensable activities shall take place at the premises until the licensing authority are satisfied that the premises is constructed or altered in accordance with the appropriate provisions of the District Surveyor's Association Technical Standards for Places of Entertainment and the reasonable requirements of Westminster Environmental Health Consultation Team, at which time this condition shall be removed from the licence by the

licensing authority. Where there have been minor changes to layout updated plans shall be provided to the Licensing Authority.

22. 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.

New conditions agreed with SEBRA

23. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.
24. All windows and external doors shall be kept closed after 21:00 hours, or at any time when regulated entertainment takes place, except for the immediate access and egress of persons.

THE BARBARY

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

19 October 2023

[REDACTED]

Application for a Premises Licence – 112 Westbourne Grove

We hope that this letter finds you well.

We have been provided with a copy of your representation in respect of our licence application. Thank you for taking the time to comment on our proposals. We would be grateful for your consideration of this letter, which we hope will help to address the concerns that you have raised.

We have existing award-winning restaurants in Westminster and Camden, including The Palomar (Michelin Bib Gourmand), Evelyn's Table (Michelin Star), The Barbary (Michelin Bib Gourmand and Time Out's best London restaurant two years in a row) and The Barbary Next Door.

Our ongoing ambition to provide some of London's best restaurants is matched by our commitment to operating professionally and sympathetically in our communities. We operate alongside local residents at our existing restaurants and intend to implement our tried and tested management procedures at 112 Westbourne Grove to ensure that our new restaurant exists harmoniously alongside you and your neighbours.

Our application proposed hours within (and less than) Westminster's policy hours and a comprehensive schedule of strict licence conditions to demonstrate our commitment to a professional and responsible operation of the new restaurant. In addition, we have engaged with the South East Bayswater Residents' Association and agreed further amendments to conditions, as well as a reduction in operating hours following their request. Please find enclosed full list of amended conditions for ease of reference.

The application does not include a proposal for any regulated entertainment. If we are fortunate enough to be granted a licence, it will be conditioned so that we can only operate as a restaurant within modest hours and play music at ambient background levels only.

We have also carefully considered the concerns set out in your representation and intend to take these into account when developing our operational management procedures. In particular, I confirm that we have an internal waste refuse store meaning we can help tackle some of the concerns raised about waste and vermin. We will maintain the waste refuse store immaculately and ensure that waste refuse is only taken outside immediately before scheduled collection times. We will engage with specialist hygiene and safety consultants to ensure that robust measures are in place to prevent vermin.

Thank you very much indeed for your consideration of this letter. Please do not hesitate to contact us if you have any queries arising or would like to meet to discuss our proposals further.

Yours sincerely

Zoe Paskin and Layo Paskin
[REDACTED]

Licence Conditions

1. The premises shall only operate as a restaurant
 - (a) in which customers are shown to their table or the customer will select a table themselves,
 - (b) where the supply of alcohol is by waiter or waitress service only,
 - (c) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table,
 - (d) which do not provide any takeaway service of food or drink for immediate consumption off the premises,
 - (e) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.

For the purposes of this condition 'Substantial Table Meal' means – a meal such as might be expected to be served as the main midday or main evening meal, or as a main course at either such meal and is eaten by a person seated at a table, or at a counter or other structure which serves the purposes of a table and is not used for the service of refreshments for consumption by persons not seated at a table or structure servicing the purposes of a table.

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

2. Notwithstanding condition [1] alcohol can be sold for consumption by up to 10 persons in the designated bar area before, during or after their meal.
3. CCTV:
 - (a) The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team.
 - (b) All entry and exit points will be covered enabling frontal identification of every person entering in any light condition.
 - (c) The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises and will include the external area immediately outside the premises entrance.
 - (d) All recordings shall be stored for a minimum period of 31 days with date and time stamping.
 - (e) Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31-day period.

4. 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.
5. 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.
6. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
7. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
8. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23.00 hours and 07.00 hours on the following day save for where the Westminster City Council collection times are different.
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. 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.
11. No collections of waste or recycling materials (including bottles) from the premises shall take place between 23.00 and 07.00 hours on the following day save for where the Westminster City Council collection times are different.
12. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
13. A record shall be kept detailing all refused sales of alcohol. The record should include the date and time of the refused sale and the name of the member of staff who refused the

sale. The record shall be available for inspection at the premises by the police or an authorised officer of the City Council at all times whilst the premises is open.

14. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following:
 - (f) all crimes reported to the venue
 - (g) all ejections of patrons
 - (h) any complaints received concerning crime and disorder
 - (i) any incidents of disorder
 - (j) all seizures of drugs or offensive weapons
 - (k) any faults in the CCTV system, searching equipment or scanning equipment
 - (l) any refusal of the sale of alcohol
 - (m) any visit by a relevant authority or emergency service.

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16. No deliveries from the premises, either by the licensee or a third party shall take place between 23:00 and 07:00 hours on the following day.

17. Patrons permitted to temporarily leave and then re-enter the premises, e.g., to smoke or make a phone call, shall not be permitted to take ~~glass containers~~ drinks with them.
[Amendment agreed with SEBRA]

18. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order

19. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided

20. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.

21. No licensable activities shall take place at the premises until the licensing authority are satisfied that the premises is constructed or altered in accordance with the appropriate provisions of the District Surveyor's Association Technical Standards for Places of Entertainment and the reasonable requirements of Westminster Environmental Health Consultation Team, at which time this condition shall be removed from the licence by the

licensing authority. Where there have been minor changes to layout updated plans shall be provided to the Licensing Authority.

22. 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.

New conditions agreed with SEBRA

23. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.
24. All windows and external doors shall be kept closed after 21:00 hours, or at any time when regulated entertainment takes place, except for the immediate access and egress of persons.

Premises History

Appendix 3

Application	Details of Application	Date Determined	Decision
14/07833/LIPN	Sale by Retail of Alcohol (Off Sales) Monday to Sunday: 10:00 to 22:00 (Ground Floor only) Sale by Retail of Alcohol (On Sales) Only to persons attending a bona fide or pre – booked cookery or wine course) Monday to Sunday: 10:00 to 22:00 (Ground Floor only)	11 December 2014	Granted in Part by Licensing Sub-Committee

*****Licence Holder dissolved in January 2017*****

There is no appeal history for the premises.

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

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

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

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

Mandatory Conditions

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

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

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

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

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

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

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

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

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

Where -

(i) P is the permitted price,

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

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

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

(i) the holder of the premises licence,

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

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

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

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

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

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

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

Conditions consistent with the operating schedule

9. The premises shall only operate as a restaurant
 - (a) in which customers are shown to their table or the customer will select a table themselves,
 - (b) where the supply of alcohol is by waiter or waitress service only,
 - (c) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table,
 - (d) which do not provide any takeaway service of food or drink for immediate consumption off the premises,
 - (e) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.

For the purposes of this condition 'Substantial Table Meal' means – a meal such as might be expected to be served as the main midday or main evening meal, or as a main course at either such meal and is eaten by a person seated at a table, or at a counter or other structure which serves the purposes of a table and is not used for the service of refreshments for consumption by persons not seated at a table or structure servicing the purposes of a table.

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

10. Notwithstanding condition [9] alcohol can be sold for consumption by up to 10 persons in the designated bar area before, during or after their meal.
11. CCTV:
 - (a) The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team.
 - (b) All entry and exit points will be covered enabling frontal identification of every person entering in any light condition.
 - (c) The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises and will include the external area immediately outside the premises entrance.
 - (d) All recordings shall be stored for a minimum period of 31 days with date and time stamping.
 - (e) Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31-day period.
12. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises 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.
13. 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.
14. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
15. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.

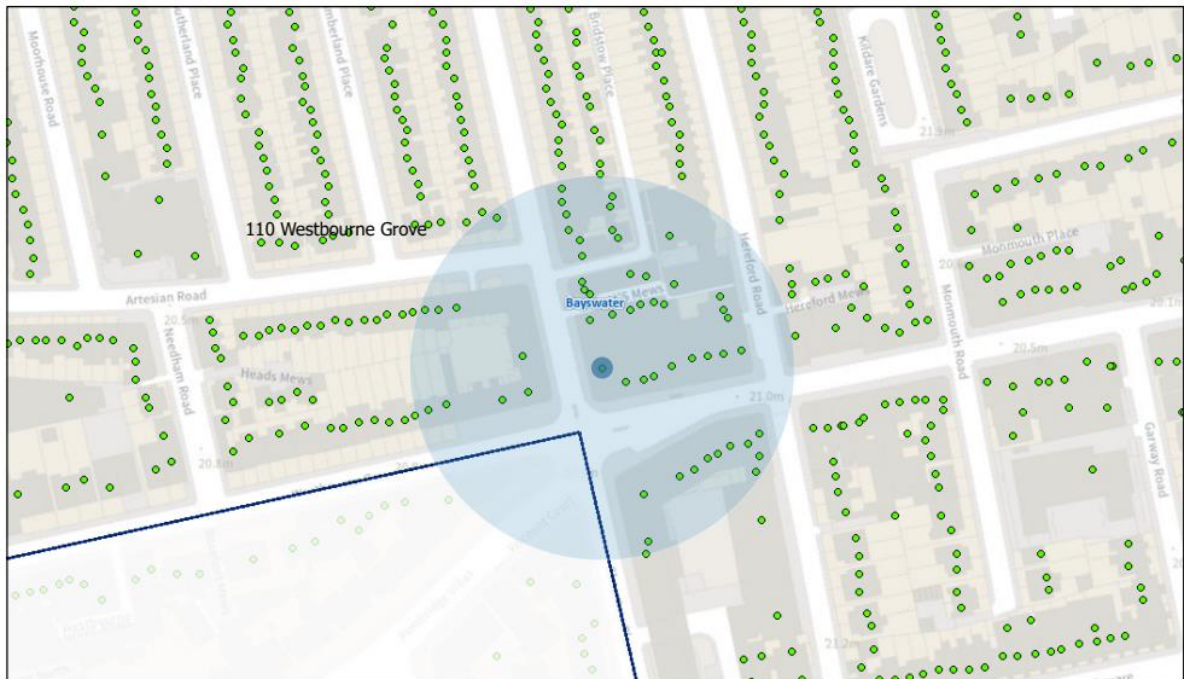
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18. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that 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.
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22. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following:
 - (a) all crimes reported to the venue
 - (b) all ejections of patrons
 - (c) any complaints received concerning crime and disorder
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30. 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.

Conditions proposed by the Environmental Health

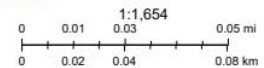
None

112 Westbourne Grove, London



14/12/2023, 16:02:31

- Property Mailing List
- Ward Labels
- Borough Boundary - Mask
- Borough Boundary - Detailed
- Ward Boundaries



Resident Count: 184

Licensed premises within 75 metres of 112 Westbourne Grove, London				
Licence Number	Trading Name	Address	Premises Type	Time Period
23/01657/LIPN	Not Recorded	110 Westbourne Grove London W2 5RU	Shop	Sunday; 11:00 - 17:00 Monday to Saturday; 09:00 - 18:00
22/05380/LIPDPS	Seasons	6 Chepstow Road London W2 5BH	Restaurant	Sunday; 07:00 - 22:30 Monday to Thursday; 07:00 - 23:30 Friday to Saturday; 07:00 - 00:00
23/02041/LIPDPS	The Princess Royal	47 Hereford Road London W2 5AH	Restaurant	Sunday; 10:00 - 22:30 Monday to Thursday; 08:00 - 23:30 Friday to Saturday; 08:00 - 00:00 Sundays before Bank Holidays; 08:00 - 00:00

21/07596/LIPV	Sunday In Brooklyn	Unit 7 98 Westbourne Grove London W2 5RU	Restaurant	Monday; 09:00 - 23:30 Tuesday; 09:00 - 23:30 Wednesday; 09:00 - 23:30 Thursday; 09:00 - 23:30 Friday; 09:00 - 00:00 Saturday; 09:00 - 00:00 Sunday; 09:00 - 23:00 Sundays before Bank Holidays; 12:00 - 23:30
21/00430/LIPN	Cote (Shadow Licence)	Unit 7 98 Westbourne Grove London W2 5RU	Premises Licence - Shadow Licence	Sunday; 12:00 - 23:00 Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00
14/07096/LIPDPS	Oriental Deli	16 Chepstow Road London W2 5BD	Shop	Sunday; 10:00 - 22:30 Monday to Saturday; 08:00 - 23:00
22/10125/LIPDPS	Ghost Kitchen	Basement And Ground Floor 115 Westbourne Grove London W2 4UP	Restaurant	Monday to Sunday; 10:00 - 23:30
22/04781/LIPN	Frame Restaurant	Basement And Ground Floor 39 Hereford Road London W2 4AB	Restaurant	Sunday; 12:00 - 22:30 Monday to Saturday; 10:00 - 23:00
23/01657/LIPN	Not Recorded	110 Westbourne Grove London W2 5RU	Shop	Sunday; 11:00 - 17:00 Monday to Saturday; 09:00 - 18:00