

# ANNEX F

The EDITION Hotel

Review of premises licence

10:00 - 17 September 2015

Westminster City Hall 64 Victoria Street London SW1E 6QP

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**Before Licensing Sub-Committee 4 of Westminster City Council**

**For the Licensing Sub-Committee Hearing on 17 September 2015**

**The London EDITION, 10 Berners Street, London W1A 3BE**

**Application for Review of Premises Licence Number: 13/06844/LIPDPS**

Name: Mr Lance Perkins

DOB: 08/05/70

Address: 7A Clifton Road, Brighton, BN1 3HP

Occupation: Director of Bars/Designated Premises Supervisor

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## WITNESS STATEMENT OF LANCE PERKINS

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### Experience & Qualifications

1. My name is Lance Perkins. I reside at 7A Clifton Road, Brighton, BN1 3HP. I was born on 08/05/70.
2. I have 27 years' experience of working in licensed premises.
3. I am currently the Director of Nightlife & Bars for The London EDITION Hotel, 10 Berners Street, London W1A 3BE ("the Premises") and I have been in post since July 2013.
4. I am also the Designated Premises Supervisor for the Premises. I hold a Personal Licence (Number: 12947) issued by the London Borough of Tower Hamlets. I obtained my Personal Licence in September 2005.

5. During my 27 years working in licensed premises I have held a variety of roles including:

**2012 – 2013 Consultant for L & L incorporated**

- Licence consultant for businesses with licence and council issues
- Re-branding and start-up advice for licenced businesses
- Operational advice for existing licenced properties

**2010 – 2012 Director of Bars for Gaucho Restaurants Ltd**

- Managed licencing for all 14 properties throughout the UK
- Designed the beverage programme for all 17 global properties
- Created the 2 week training academy for beverage

**2007 – 2010 DPS/General Manager & Operations Director for Stanza & Teatro**

- DPS and licensee for the successful restaurant, bar and private members club
- Managed day to day operations and reported back to the board of directors
- Managed the re-development of the site to a new concept with estimated annual revenue of 3.5 million

**The London EDITION**

6. The London EDITION is a five star boutique hotel with 173 guest rooms and suites. The average price of a room at the London EDITION is £385 per night and prices range to £5000 per night for the Penthouse suite. Our guest rooms have oak floors and wood panelled walls in either dark walnut or light oak and are designed to create an intimate, cabin-like feel, akin to that of a private yacht. Our guest rooms feature photographs by Hendrik Kerstens and are a subtle nod to the notable art collection that can be found throughout the

Premises. I exhibit as **LP/01** a bundle of photographs showing the layout and décor of various rooms and suites around the London EDITION hotel.

7. The London EDITION has two bars, the Lobby Bar and the Punchroom, as well as our signature restaurant, Berners Tavern.
8. Berners Tavern was designed to embody the concept of a “new kind of gathering place.” It is one of the most sought-after restaurant reservations in London. Under the direction of Michelin-starred executive chef, Jason Atherton, Berners Tavern offers an all-day dining destination serving both seasonal and contemporary British cuisine in sumptuous surroundings. I exhibit as **LP/02** a bundle of photographs showing the layout and décor of Berners Tavern. I exhibit as **LP/03** examples of the menu and wine lists from Berners Tavern.
9. At the back of the hotel is the reservation only Punchroom. The Punchroom can be described as an oak panelled den inspired by the comfort of manor house libraries and nineteenth-century private member’s clubs. As the name suggests, the Punchroom serves craft cocktails mixed by our incredibly experienced team of mixologists. Guests can relax in the plush seating of the Punchroom whilst listening to carefully curated music ranging from vintage soul, Ragtime and doo-wop, to Ska and Blues. I exhibit as **LP/04** a bundle of photographs showing the layout and décor of the Punchroom. I exhibit as **LP/05** examples of the menu and drinks lists from the Punchroom.
10. Within the London EDITION’s lobby sits the Lobby Bar. A mixture of eclectic art, mixed with iconic British and European design elements, provide the surroundings for a space that can be visualised as for work and play. The Lobby Bar is the London EDITION’s twist on the traditional lobby space and offers complimentary Wi-Fi, black walnut communal tables and Apple desktop computers, as well as intimate seating areas with tufted sofas and a snooker table. I exhibit as **LP/06** a bundle of photographs showing the layout and décor of the Lobby Bar. I exhibit as **LP/07** examples of the menu and drinks lists from the Lobby Bar.
11. In addition to Berners Tavern, the Punchroom and the Lobby Bar, the London EDITION provides a number of other light filled, flexible meeting studios that

can accommodate boardroom conferences or more formal business gatherings including theatre, classroom, reception and events spaces. These include:

- **Studio 1 – Boardroom**

Located on the first floor, this private venue is perfect for an intimate meeting for up to 12 guests. The room features a plasma screen which guests can utilise for presentations.

- **Studio 2 – Banquet**

Studio 2 is located on the first floor and is an ideal space for private lunches or dinners for up to 40 guests. The London EDITION have a special events team who are available to assist with table settings, floral arrangements, décor and any other creative services required.

- **Studio 2 – Boardroom**

Our boardroom can accommodate a reception for up to 80 or a board meeting of 26 persons. The boardroom can also be set up as a theatre for 60.

- **Private Dining Room**

Situated above Berners Tavern the private dining room can host up to 14 people at a time. This exclusive space features custom menus from Michelin-starred executive chef, Jason Atherton.

- **Penthouse**

The London EDITION's custom furnished penthouse is home to an expansive wrap-around terrace giving 360 degree views of London. It is ideal for hosting private meetings, weddings and VIP events.

- **Function Room**

The London EDITION's function room is an eclectic venue with custom lighting by Patrick Woodroffe. It features a full bar and state of the art

audio-visual systems, making it ideal for film screenings, fashion shows and product launches.

12. I exhibit as **LP/08** a bundle of photographs showing all of the events spaces detailed above.

### The Premises Licence

13. The London EDITION operates under a Premises Licence granted by Westminster City Council. The original reference is 12/00691/LIPN. The current reference for the Premises Licence is 13/06844/LIPDPS. I exhibit as LP/09 a copy of the current premises licence. The Premises Licence Holder is Green Agate D 2010 Ltd of Equity Trust House, 28 – 30 The Parade, St Helier, Jersey JE1 1EQ (“the Premises Licence Holder”).

14. The Premises Licence contains a total of 57 conditions (including the mandatory conditions imposed by the Licensing Act 2003). I would like to draw the sub-committee’s attention to several of the conditions of the Premises Licence to show how the Premises deals with those particular conditions.

15. **Condition 22 “There shall be a liveried doorman on duty at the entrance to the hotel at all times. He or she will hold a SIA (or successor licensing authority) license. There will always be at least two SIA registered staff on duty at all times.”** – The Premises Licence Holder treats the security of the London EDITION hotel, its guests and visitors as high priority. With this in mind the Premises Licence Holder deploys security as follows:

16. **Condition 26 “The pavement from the building line to the kerb edge immediately outside the premises... shall be swept and or washed, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements.”** – The Premises Licence Holder operates a cleaning rota to ensure that the exterior of the Premises is kept clean and tidy. I exhibit as **LP/09** copies of that cleaning schedule. I have seen the photographs showing alleged litter supplied as part of the Applicant’s application for review. It is not clear when those photographs were taken or the area depicted in the photographs. Although what appear to be cigarette

ends can be seen in the photographs I consider it is unlikely that they come from patrons of the London EDITION hotel.

17. There is a certain amount of litter present on the street despite the best efforts of the London EDITION's staff and Westminster City Council contractors. The Premises is a five-star boutique hotel, it would be contrary to everything the Premises is trying to achieve if we were to let the exterior of the Premises become untidy. We strive to ensure the pavement outside the Premises is immaculate.
18. **Condition 53 "Staff shall not be allowed to smoke in Berners Street, Berners Mews, Berners Place, Eastcastle Street [sic] and shall be directed onto Newman Street."** - As per the condition of the Premises Licence, staff of the hotel are not permitted to smoke in the areas listed. I have read the Applicant's evidence and I note that it is alleged that staff of the London EDITION hotel regularly smoke in those prohibited areas. The London EDITION hotel has procedures in place and staff are warned regarding smoking in prohibited areas. It is not a common occurrence. If a staff member is found to have been in smoking in a prohibited area then she or he would be disciplined for breaking procedure.
19. **Condition 56 "The licence holder shall enter into an agreement with a hackney carriage and/or private carriage firm to provide transport for customers, with contact numbers made readily available to customers who will be encouraged to use such services."** – At the front of the Premises in Berners Street is a TfL taxi rank which is used by black taxis. When taxis are not available on the rank, the hotel uses the 'Hailo' taxi app to request a black taxi attend the Premises. In addition to the above, the Premises has three separate contracts with various car companies – Browns Chauffeur Hire, Goldline Chauffeurs and Millennium Chauffeurs.
20. **Condition 57 "Persons awaiting a cab or car shall be encouraged to wait in the Front Living Room area at all times."** – Staff of the London EDITION hotel take steps to ensure that guests comply with this condition of the Premises Licence.

21.I exhibit as **LP/10** the London EDITION'S nightlife summaries. These are details of significant events since January 2015 that have been compiled in response to the Application for review. The sub-committee will see that within the nightlife summaries there are a number of instances when guests (sometimes not even guests of the London EDITION hotel) have been encouraged to wait for taxis within the Lobby of the Premises. There is an issue here in that the Premises cannot "force" guests or persons waiting on the street to wait within the hotel until such time as their car or taxi arrives. I would say that the Premises is doing the best that it can do in respect of Condition 57.

**Mr Zafar Khalid and the Application for Review of the Premises Licence**

**In this section I address Mr. Khalid's Statement**

22.I have read the application for review of the London EDITION's premises licence dated 21 May 2015 and signed by the Applicant. The applicant makes a number of statements generally in relation to the London EDITION hotel and also in relation to specific incidents. The Premises Licence Holder is conscious that it needs to be seen to be taking a proactive approach when dealing with concerns of local residents. I have been through the specific allegations made in the application for review and would say as follows:

Allegation	Response of the London EDITION hotel
<ul style="list-style-type: none"> <li>• <b><i>Guests of the premises arriving and leaving late at night... This frequently wakes up residents.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• The London EDITION hotel is a twenty-four hour business. Guests staying at the hotel arrive and leave throughout the day and night. There is very little the hotel can do to legislate for when guests of the hotel arrive or leave. The London EDITION's staff take steps to remind guests leaving the hotel late at night or early in the morning that they are in a residential area with noise sensitive premises nearby. Should the Applicant be referring to persons attending an event in</li> </ul>



	<p>the Function Room. The London EDITION has in place procedures to deal with dispersal from events in the Function Room. SIA staff are employed from Pace Prestige Services in numbers greater than that required by the Premises Licence. Please see Dispersal Policy exhibited to Mr. Prosser's Statement [DP03]</p>
<ul style="list-style-type: none"> <li>• <b><i>Guests of the premises smoking outside and making noise in the immediate vicinity of the premises.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• It is not a common occurrence. If a staff member is found to have been in smoking in a prohibited area then she or he would be disciplined for breaking procedure. Most areas around the hotel are covered by CCTV; this distinction must be drawn between guests of the London EDITION hotel and persons attending an event in the Function Room. Guests of the hotel are politely requested not to smoke in the aforementioned areas, but realistically speaking, the hotel cannot stop a guest if he or she wishes to take a walk and explore the area whilst smoking a cigarette. Contrast this with persons attending an event in the Function Room. Persons attending an event are required to smoke within a roped off smoking area situated as far from the noise sensitive premises as possible. Persons using the smoking area are reminded to keep the noise to a minimum both by staff and signage. I exhibit as <b>LP/11</b> a bundle of photographs showing the signage at the exit from the Function Room and external to the</li> </ul>

	London EDITION hotel.
<ul style="list-style-type: none"> <li>• <b><i>Guests and staff smoking in the Mews behind York House.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• Staff – This is virtually opposite our security office. Staff do not smoke there.</li> </ul>
<ul style="list-style-type: none"> <li>• <b><i>Guests waiting for taxis outside late at night.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• The sub-committee will see that within the nightlife summaries and CCTV there are a number of instances when guests (sometimes not even guests of the London EDITION hotel) have been encouraged to wait for taxis within the Lobby of the Premises. There is an issue here in that the Premises cannot “force” guests or persons waiting on the street to wait within the hotel until such time as their car or taxi arrives. We are doing our very best and are complying with Condition 57.</li> </ul>
<ul style="list-style-type: none"> <li>• <b><i>Guests parking in spaces outside residents’ flats and waking up residents when they return to their cars...</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• The London EDITION via our lawyers, Jeffrey Green Russell Limited have made enquiries of Westminster City Council with a view to changing the parking regulations in Eastcastle Street. This was one of the steps that the London EDITION advised the Applicant it would take, during a meeting on 18 March 2015. Jeffrey Green Russell Limited also made enquiries of Councillor Jonathan Glanz. I exhibit copies of the correspondence between Jeffrey Green Russell Limited and Westminster City Council and Jeffrey Green Russell Limited and Councillor Jonathan Glanz as <b>LP/12</b></li> <li>• Since the meeting in March 18<sup>th</sup> The London EDITION has checked whether departing</li> </ul>

	<p>persons attending events in the Function Room have travelled to the event by car. Where a person has travelled to the event by car, we then ask them where they are parked; if it is in East Castle Street a member of staff is dispatched to walk the person to their vehicle to ensure that they do not loiter.</p>
<ul style="list-style-type: none"> <li>• <b><i>Anti-social behaviour by guests of the premises.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• A thorough review was undertaken following receipt of the allegations made by the applicant save for just one unsavoury incident on 26 March 2015 (details of which appear below and in the exhibited witness statements) checking through the CCTV we can see that the vast majority of the incidents listed by Mr. Zaton are not by people associated with the hotel as we demonstrate later. Where anti-social behaviour by a guest of the hotel or a person attending an event in the function room is witnessed, hotel staff complete our reports and that individual will be banned from the Premises.</li> </ul>
<ul style="list-style-type: none"> <li>• <b><i>Horns and slamming doors from cars/taxis picking people up...</i></b></li> </ul> <p><b><i>Cars and taxis parking up outside York House...</i></b></p>	<ul style="list-style-type: none"> <li>• I refer to the nightlife summaries and CCTV provided to the sub-committee. The London EDITION takes all reasonable steps to ensure that local residents are not disturbed by cars and taxis picking up guests of the hotel or persons attending an event in the Function Room. At the front of the Premises in Berners Street is a TFL taxi rank which is used by black taxis. When taxis are not available on the rank, the hotel uses the</li> </ul>

	<p>'Hailo' taxi app to request a black taxi attend the Premises. In addition to the above, the Premises has three separate contracts with three car companies – Browns Chauffeur Hire, Goldline Chauffeurs and Millennium Chauffeurs.</p>
<ul style="list-style-type: none"> <li>• <i>The licence holder is 'BHL Hotel Company Limited'.</i></li> <li>• <i>I cannot find any details for this entity at Companies House.</i></li> <li>• <i>Guests loiter outside waiting for a taxi for no obvious reason.</i></li> </ul>	<ul style="list-style-type: none"> <li>• The Premises Licence Holder is Green Agate D Ltd. Premises Licence Number 13/06844/LIPDPS refers. Green Agate D Ltd was formerly known as BHL Hotel Company Ltd. The name was changed in March 2014 and registered with The Jersey Financial Services Commission. I exhibit a print out from the Jersey Financial Services Commission website as <b>LP/13</b></li> </ul>
<ul style="list-style-type: none"> <li>• <i>This would allow for staff to assertively insist on guests leaving quickly and quietly.</i></li> </ul>	<ul style="list-style-type: none"> <li>• The London EDITION's staff do ask that persons attending events in the Function Room leave quickly and quietly. Various examples of this can be found within the nightlife summaries submitted as part of this response to the Application for Review as well as in the CCTV footage.</li> </ul>
<ul style="list-style-type: none"> <li>• <i>Staff can also ask guests to leave towards Oxford Street...</i></li> </ul>	<ul style="list-style-type: none"> <li>• We changed the exit from the event space to encourage this; staff also encourage patrons to go to Oxford Street. Oxford Street is the natural place to go to haul a cab.</li> </ul>
<ul style="list-style-type: none"> <li>• <i>Staff can also before during and after 2 hours of the closing be positioned on</i></li> </ul>	<ul style="list-style-type: none"> <li>• Following a meeting with the Applicant on 18 March 2015 the London EDITION agreed to take on extra staff and position them an SIA registered member of staff outside Mr.</li> </ul>

<p><b><i>Eastcastle Street and can proactively insist on guests keeping the noise down.</i></b></p>	<p>Zaffa's flat at the junction of Berners and Eastcastle Streets. To do so two hours after the terminal hour for licensable activities in the Function Room is impractical and unnecessary.</p>
<ul style="list-style-type: none"> <li><b><i>The security staff seem to change frequently.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>This is factually incorrect. Since opening the London EDITION we have changed the security team only once – from Nice and Secure to Pace Prestige Services. That change was effected in October 2014. They normally supply us with the same team unless we ask for a change.</li> </ul>
<ul style="list-style-type: none"> <li><b><i>Since the reopening of the hotel, the dispersal of members of the public... has been ineffective.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>The Premises Licence Holder disagrees. It is the nature of an Application for Review that it will focus on the perceived negative aspects of a Premises rather than the positive. I refer the sub-committee to the nightlife summaries and CCTV evidence which highlight a plethora of good practice examples and proactive behaviour from the staff of the London EDITION.</li> </ul>
<ul style="list-style-type: none"> <li><b><i>The hotel staff's efforts have had limited effect...</i></b></li> </ul>	<ul style="list-style-type: none"> <li>We disagree. I refer the sub-committee to the nightlife summaries and CCTV evidence which are littered with examples of proactive behaviour from the staff of the London EDITION.</li> </ul>
<ul style="list-style-type: none"> <li><b><i>It is instructive to make a comparison with the level of noise and disturbance when the hotel does not</i></b></li> </ul>	<ul style="list-style-type: none"> <li>It is the nature of an Application for Review that it will focus on the perceived negative aspects of a Premises rather than the positive. I refer the sub-committee to the nightlife summaries and CCTV evidence. Many of the instances complained of by the</li> </ul>

<p><i>have a busier or 'club night'.</i></p>	<p>Applicant are a direct result of the actions of persons not associated in any way with the hotel. The London EDITION hotel we still intervene where appropriate and take all reasonable steps to control the actions of these individuals, as well as its own guests, but the issue of how far the hotel's responsibility goes it a pertinent issue.</p>
<ul style="list-style-type: none"> <li>• <i>For example 1 January to 21 January there were no hotel events, and no associated disturbance.</i></li> </ul>	<ul style="list-style-type: none"> <li>• This is factually incorrect. The hotel hosted a number of events between 1 January and 21 January 2015.</li> </ul>
<ul style="list-style-type: none"> <li>• <i>The hotel staff do not appear to be acting as assertively as they could in keeping the noise down.</i></li> </ul>	<ul style="list-style-type: none"> <li>• We do not agree. As noted above, staff of the London EDITION go to extraordinary lengths to ask not just guests, or persons attending an event in the Function Room, to respect the needs of local resident, but persons coming and going from other premises in the locality too and further afield. The proactive actions demonstrated by staff are confirmed by the CCTV evidence provided to the sub-committee and the nightlife summaries exhibited to this witness statement. I also refer the sub-committee to the external guest management procedure drafted by my colleague Dominik Prosser and exhibited to his witness statement as <b>DP/03</b></li> </ul>
<ul style="list-style-type: none"> <li>• <i>Guests have at times crossed the road and</i></li> </ul>	<ul style="list-style-type: none"> <li>• Guests of the hotel are politely requested not to smoke in front of York House, but</li> </ul>

<p><b><i>decided to smoke or congregate outside York House.</i></b></p>	<p>realistically speaking, the hotel cannot stop a guest if he or she wishes to take a walk and explore the area whilst smoking a cigarette. Contrast this with persons attending an event in the Function Room. Persons attending an event are required to smoke within a roped off smoking area situated as far from the noise sensitive premises as possible. Persons using the smoking area are reminded to keep the noise to a minimum both by staff and signage. It is also worth noting that the London EDITION have, since March 2015, stationed an SIA registered member of staff at the junction of Eastcastle and Berners Streets during noise sensitive hours. Should a guest of the hotel attempt to stand and smoke in front of York House then she or he would politely be asked to move elsewhere. We have designed a new smoking shelter for people attending the function room within the curtilage of the Premises. I exhibit as <b>LP/14</b> two artists impressions of the smoking shelter and will explain the proposals more fully later in this witness statement.</p>
<p><b><i>• I have visited the hotel a few times and on no occasion have I seen or heard the staff asking guests outside to keep the noise down...</i></b></p>	<p><b><i>• If the applicant has not been causing a disturbance himself he wouldn't hear the request. It is true that the Applicant has visited the hotel on occasion, both socially and as a complainant. In all instances the Applicant has been treated with courtesy; courtesy that has not always been returned. I refer the sub-committee to the nightlife summaries which highlight numerous</i></b></p>

	<p>examples of staff of the London EDITION asking guests, persons attending events in the Function Room and passers-by to please keep the noise down.</p>
<ul style="list-style-type: none"> <li>• <b><i>The noise travels and it sounds like an outside sporting event [RICHARD VIVIAN REPORT].</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• Following the meeting with the Applicant in March 2015, the London EDITION hotel engaged an expert acoustician to assess the situation and to see whether there was/is anything further that the London EDITION could do to assist local residents, including the Applicant. I exhibit as LP/15 the report received from Big Sky Acoustics Ltd on 8 July 2015. I would refer the sub-committee to the following passages of the report: <ul style="list-style-type: none"> <li>• Page 3 paragraph 3 <i>“Patron activity on the night of the survey was well managed.”</i></li> <li>• Page 3 paragraph 3 <i>“I even observed an attempt to engage with members of the public not associated with the hotel...”</i></li> <li>• Page 3 paragraph 4 <i>“The recorded noise measurement data... indicate that there is no increase on average noise levels in Eastcastle Street when patrons of the hotel are entering and leaving the building or using the smoking area.”</i></li> <li>• Page 3 Paragraph 5 <i>“... the gradual dispersal of patrons from the event at the end of the night does not increase average noise levels in the areas around residential properties and does not give rise to public nuisance.”</i></li> </ul> </li> </ul>



<ul style="list-style-type: none"> <li>• <b><i>The hotel suggested that they would cut down on the number of smokers outside but this does not appear to have happened.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• Following the meeting on 18 March 2015, the London EDITION cap smokers within the smoking area at any one time at 20, but it was initially 25.</li> </ul>
<ul style="list-style-type: none"> <li>• <b><i>On most occasions the hotel staff do not get involved</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• Please see above. Staff of the London EDITION regularly approach guests, persons attending events in the Function Room and passers-by. I refer the sub-committee to the nightlife summaries exhibited to this witness statement.</li> </ul>
<ul style="list-style-type: none"> <li>• <b><i>At least one guest has been seen relieving himself on the York House side of Eastcastle Street</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• Unfortunately this is the first time that we have been made aware of this allegation and the date is so vague that we cannot investigate it. However we can assist the committee in relation to its next allegation concerning the 2<sup>nd</sup> May.</li> </ul>
<ul style="list-style-type: none"> <li>• <b><i>More recently on Saturday night 2<sup>nd</sup> May in the early hours of Sunday morning an individual approached from the premises and after urinating calmly walked back towards the hotel</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• As stated by Mr. Zaffa he reported this incident to the security team and we have retained CCTV footage. The individual does not approach from the hotel. He parks in East Castle Street, he and his passengers get out of the car. He goes towards York House and adopts a position as if he was relieving himself. He then catches up with the passengers and they walk straight past the hotel to Oxford Street. above. The CCTV footage shows the male re-joining his companions and walking past the front of the London EDITION hotel in the direction of</li> </ul>

	<p>Oxford Street. He was not a guest of the London EDITION hotel, nor was he attending an event in the Function Room that evening.</p>
<ul style="list-style-type: none"> <li>• <b><i>The staff were very uncooperative</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• As a general comment it is my experience that the London EDITION has been incredibly courteous to the Applicant in all its dealings with him. This is despite some of the behaviour that the Applicant has engaged in whilst gathering evidence for these proceedings. I have been provided with numerous reports from Pace Prestige Services of the Applicant approaching SIA staff and making various comments to them about how “they’re there because of him.” The Applicant has also been witnessed to thrust his phone in the face of SIA staff. The behaviour of the Applicant had reached such a level that our SIA staff were concerned for their own safety. Our lead SIA from Pace Prestige Services, Michael La Borde, remarked to me that “if he [the Applicant] were to approach another venue and behave in the manner he has done, he would not be permitted entry.” I exhibit as <b>LP/16</b> a witness statement completed by SIA staff member Ryan Donovan detailing an interaction with the Applicant in May 2015.</li> </ul>
<ul style="list-style-type: none"> <li>• <b><i>The previous day (May 1<sup>st</sup>), a licensing inspector from the Council has visited</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• Unfortunately this is the first time that we have been made aware of this allegation and so I do not have CCTV of that evening. What we do have is a security report and</li> </ul>

<p><b><i>following a noise complaint. We witnessed what we believe were 3 guests...standing in the York House doorway on Eastcastle Street, smoking what appeared to be marijuana.</i></b></p>	<p>refer the sub-committee to the London EDITION's nightlife summary for 1 May 2015. The London EDITION has a zero-tolerance policy towards drugs.</p>
<ul style="list-style-type: none"> <li>• <b><i>The hotel will undoubtedly insist the individuals were not their guests.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• We do not know.</li> </ul>
<ul style="list-style-type: none"> <li>• <b><i>The approach seems to have changed recently with Lance Perkins denying most incidents or implying the came from elsewhere.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• It is the nature of those within the hospitality industry to attempt to diffuse a situation with apologies. It is my experience that this normally serves to placate complainants. The applicant has continued to make allegations against the hotel and its staff and its staff and caused some difficult scenes. The London EDITION hotel have thoroughly reviewed its own evidence, logs and reports in relation to his allegations. We are now scrutinising all of the available evidence and determining whether the blame lies at our door or not. It appeared that the applicant would hold such placatory measures against us and so our attitude has changed. I refer the committee to the nightlife summaries and CCTV provided as part of the London EDITION's response to the Application for</li> </ul>

	<p>Review. In almost all instances the London EDITION hotel has determined that the alleged nuisance suffered by the Applicant was not caused by either guests of the hotel, or by persons attending an event in the Function Room. Where it has been shown that the alleged nuisance suffered by the Applicant has been caused by a guest of the hotel or a person attending an event in the Function Room, then as Designated Premises Supervisor I will hold my hands up and apologise, explaining the action the London EDITION will take to remedy the situation.</p>
<ul style="list-style-type: none"> <li>• <b><i>I have tried to remain organised and reasonable.</i></b></li> </ul>	<ul style="list-style-type: none"> <li>• The Applicant has, for the most part, been reasonable and forthcoming in his dealings with the London EDITION hotel. The London EDITION hotel has bent over backwards in attempts to deal with the concerns of the Applicant. I will set out the totality of the measures put in place by the London EDITION hotel in a separate section of this witness statement but no expense has been spared and no stone has been left unturned in our approach to dealing with the Applicant's allegations. The committee will see in the Night Life Summaries/correspondence where senior management internally interrogated staff to the effect that, surely this cannot be happening and so staff had to react and give detailed reports. These reports</li> </ul>

included hard evidence such as the CCTV. As a result we did change our stance with Mr. Khalid and provided him with answers and justification of those answers. We felt that Mr. Khalid had become obsessed with the hotel and we have had to try and reason with him rather than being purely placatory.

I now refer to the Environmental Health Officer's representation dated the 16<sup>th</sup> June. Mrs. Rebecca St Rose details in her representation a total of six complaints received by the City Council's noise service, in the last 2 years; she does not state how many of them came from Mr. Zaffa or other sources. I appreciate that a certain amount of anonymity is required but it would be helpful if she could just deal

I refer to the dates of complaints:

- **3 May 2015** – "Loud noise coming from outside the club [Function Room] on the road side." – I have reviewed the London EDITION's records and no complaint was made to the hotel. In Ms St. Rose's subsequent memo dated 8 July 2015. concerning the 3 May (item 3) she states "Club [Function Room] appeared to be closed this evening and the outside area was very quiet." I confirm that The Function Room was closed on 3 May 2015.
- **2 May 2015** – "Loud noise coming from the patrons of a night club [Function Room] in a premises called the London EDITION hotel." - The London EDITION's records show that the event in the Function Room that evening was an external music promotion event. I refer the sub-committee to the nightlife summary for 2 May 2015 [LP10]. The report acknowledges that the SIA doorman is positioned outside the applicants flat and a doorman quickly approaching a man shouting asking him to keep his voice down.
- **4 April 2015** – "People leaving the London EDITION hotel. On-going issue. Return call requested." - I have reviewed the London EDITION's records and no complaint was made to the hotel. There was an event on 4 April 2015 in The Function Room called Unwind Yourself and was a very quiet

evening. Please see the Night Life Summaries.

- **27 February 2015** - "Guests from the hotel are standing outside his flat smoking, drinking and shouting very loudly. This has been happening the last three weeks." – The officer reports "there was no shouting" I refer the sub-committee to the nightlife summary report for 26 September 2015.
- **29 January 2015** - "On-going issue. The London EDITION hotel has a club [Function Room] operating out of the basement area..." – I have reviewed the nightlife summary for 29 January 2015. The London EDITION hotel has taken steps to limit the use of the smoking area since January 2015 and proposes to install a new smoking area within the curtilage of the building in the near future.
- **11 January 2014** – "Loud noise coming from people outside the London EDITION hotel." – Unfortunately this complaint predates the creation of the nightlife summaries and it is not possible to examine the veracity of the complaint. The noise complaint is at 02.50 when the event space would have closed for 50 minutes.. The officer reports that all is quiet. I would also point to the fact that there were no further complaints throughout 2014.

**I refer to Mr. Khalid's noise log**

- **Mid December 2014**
- Unfortunately this complaint predates the creation of the nightlife summaries and so I cannot comment I would say however that the complaint is over 18 months old and the sub-committee will decide on its evidential value.
- **18 December 2014**
- Unfortunately this complaint predates the creation of the nightlife summaries and it is not possible to examine the veracity of it.

- **21 January 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 21 January 2015.

- **23 January 2015**

- I refer the sub-committee the London EDITION's nightlife summary for 23 January 2015. It is notable that the Applicant states that it is not applicable because he was out. The Applicant fails to mention approaching a member of the SIA team and telling him that "I'm the reason you're here."

- **24 January 2015**

- The London EDITION's nightlife summary concurs with the Applicant in relation to a car alarm.

- **29 January 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 29 January 2015. We do admit that on this evening we had an issue which was a disturbance, but I hope that the committee will give credit that it was dealt with quickly and professionally and that we used it to improve our system and that we added in another staff member outside.

- **30 January 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 30 January 2015. The London EDITION hotel does not have any record of the disturbance past 2am. The last noteworthy event of the evening was a taxi driver using his horn in the vicinity of the hotel. He was asked to refrain and complied.

- **31 January 2015**

- I refer the sub-committee the London EDITION's nightlife summary for 31 January 2015. It is notable that the Applicant states that it is not applicable because he was out but does not mention that he passed the hotel at

2:50am when he would have witnessed staff of the London EDITION encouraging groups to wait in the lobby area for taxis.

- **19 February 2015**

- I refer the sub-committee the London EDITION's nightlife summary for 19 February 2015 which does not tally with the Applicant's account of the evening.

- **20 February 2015**

- I refer the sub-committee the London EDITION's nightlife summary for 20 February 2015.

- **26 February 2015**

- I refer the sub-committee the London EDITION's nightlife summary for 26 February 2015.

- **27 February 2015**

- I refer the sub-committee the London EDITION's nightlife summary for 27 February 2015.



- **28 February 2015**

- I refer the sub-committee the London EDITION's nightlife summary for 28 February 2015.

- **6 March 2015**

- I refer the sub-committee the London EDITION's nightlife summary for 6 March 2015.

- **12 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 12 March 2015.

- **13 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 13 March 2015. The hotel's records support the fact no disturbance was caused by guests of the hotel or persons attending the Function Room.

- **14 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 14 March 2015. The hotel's records support the fact no disturbance was caused by guests of the hotel or persons attending the Function Room.

- **17 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 17 March 2015.

- **18 March 2015**

- The Applicant was invited to a meeting at the London EDITION hotel which I attended. Also present were Martin Kane (Head of Security), Dominik Prosser (Function Room Events Manager), and Julian Skeens/Luke Elford (the London EDITION's lawyers). The Applicant was invited to outline his

concerns to the group which he did. The hotel then reviewed some of the footage supplied by the Applicant at the meeting. On reviewing the footage it became apparent that the hotel would need to examine its own logs and footage to see whether the hotel's evidence tallied with that of the Applicant. The sub-committee is referred to the London EDITION's nightlife summaries and the CCTV supplied as part of the London EDITION's response to the Application for Review of its Premises Licence. Many of the incidents referred to transpired not to be guests of the London EDITION hotel, but persons frequenting other establishments in the area. Nevertheless, it was useful to meet the Applicant and we proposed to him a number of measures that the applicant would, and has, taken. These included the installation of additional cameras in Eastcastle Street, the deployment of an additional SIA member of staff at the junction of Eastcastle and Berners Streets, the commissioning of a noise report by a prominent acoustician and the provision of a direct line of communication to hotel management. The hotel followed up this meeting by writing to the citizen's advice bureau lawyer who had been intermittently representing the Applicant.

- **19 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 19 March 2015. The hotel's records support the fact no disturbance was caused.

- **20 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 20 March 2015. It is noteworthy that SIA observed a loud party taking place in York House that evening.

- **21 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 21 March 2015.

- **26 March 2015**

- I exhibit as LP/17 an incident report arising from 26 March 2015 together with the witness statements of:

- Andrew Shannon

- Mantas Zaleckis

- Lionel Morris

- Dominik Prosser

- Michael La Borde

- I have read the Applicant's noise journal. The hotel's records do not tally with the Applicant's. The Applicant states that the altercation lasted 20 minutes. I refer the committee to the CCTV of the incident supplied by the hotel from which it can be seen that the incident lasts no more than 5 minutes. The Premises Licence Holder does not seek to minimise what was an unpleasant incident however, it was dealt with quickly by the SIA team and the appropriate reports and witness statements were made. The London EDITION apologises in this instance that the Applicant was disturbed

- **27 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 27 March 2015.

- **28 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 28 March 2015.

- **31 March 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 31 March 2015. The hotel's records support the fact no disturbance was

caused.

- **1 April 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 1 April 2015. A Westminster Council Officer (Maria Johnson) visited the Premises on 1 April, but I understand it was to leave her contact details for me.

- **2 April 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 2 April 2015.

- **3 April 2015**

- I exhibit as LP/18 an incident report completed by Michael La Borde of Pace Prestige Services (the London EDITION's SIA provider) detailing a visit by Westminster's Francis Keegan.

- **16 April 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 16 April 2015. The Function Room was closed by 23:30.

- **22 April 2015 (Wed)**

- There was no function in the basement

- **23 April 2015 (Wed)**

- There was no function in the basement

- **24 April 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 24 April 2015. The hotel's records support the fact no disturbance was caused.

- **25 April 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 25 April 2015. I was duty manager that night. I could see that Mr. Khalid was berating the staff and I saw him thrust a phone/camera into a member of staff's face. I decided that I need to intervene in that it was necessary to speak to the Applicant about his conduct. My observation was that this was a particularly quiet night. I spoke with Mr Khalid. Mr Khalid directed my attention to one or two guests of the hotel who were outside the smoking area. I explained to Mr Khalid that these were guests of the hotel on their mobile phones and that they were not making any noise of nuisance. I then noticed a larger group coming down Berners Street towards the hotel making a fair amount of noise. I asked Mr Khalid whether they were a problem, Mr Khalid responded that they were not "because they are not from the hotel." I took this to mean that he was not interested at getting to the facts, he just wanted to amass evidence against the hotel. I expressed sorrow that he was taking such a confrontational stance now.

- **28 April 2015**

- The London EDITION does not have any record of this incident.

- **2 May 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 1 May 2015.

- **3 May 2015**

- I refer the sub-committee to the London EDITION's nightlife summary for 2 May 2015 and the CCTV footage submitted as part of the London EDITION's response to the review application.

### **Summary of steps taken by the London EDITION hotel**

23. Since being made aware of the Applicant's complaints, the London EDITION hotel have undertaken a host of measures, both internal and external, with a view to alleviating the alleged nuisance suffered by the Applicant. The London EDITION is committed to being a good neighbour and is a responsible licensed premises. For the benefit of the sub-committee, I set out below the steps taken by the London EDITION hotel:

- a. Conducted a thorough review of practices and procedures in relation to the Function Room and the Premises Licence as a whole with a view to tackling issues head on;
- b. Engaged leading licensing lawyers to obtain guidance and advice in relation to dealing with complaints and managing the Premises Licence;
- c. Corresponded with the Applicant via letter, email, text message, telephone and face to face with a view to alleviating his concerns;
- d. Reviewed all evidence supplied by the Applicant;
- e. Reviewed months and months of reports and CCTV footage to see whether the complaints made by the Applicant in correspondence and at the meeting of 18 March 2015 were justified;
- f. Despite determining that the majority of the complaints of the Applicant related to issues beyond the control of the London EDITION hotel, undertaking to place an additional SIA registered member of staff at the junction of Berners and Eastcastle Streets (even when no event taking place in the Function Room);
- g. Undertaking to place an additional SIA registered member of staff by the smoking area (even when no event taking place in the Function Room);
- h. Agreeing to investigate and raise with Westminster City Council the possibility of re-zoning the residents parking bays in Eastcastle Street;
- i. Petitioning Councillor Jonathan Glanz in relation to the above;

- j. Implementing a significant reduction in the number of events taking place in the Function Room on Thursday nights. Curbing Thursday night events at 1am;
- k. Setting up Fitzrovia Watch. I exhibit the minutes of the first meeting of Fitzrovia Watch as **LP/19**;
- l. Increasing signage in the Lobby, Function Room and external to the hotel;
- m. Asking SIA to take a more proactive approach and to engage with any individual making noise in the vicinity of the Premises regardless of whether they are a guest of the London EDITION or attending and event held in the Function Room;
- n. Spending upwards of £50,000 on increasing SIA provision. Holding monthly debrief meetings with Pace Prestige Services to listen to their suggestions and which included concerns regarding approaching individuals who are not guests of the London EDITION hotel or attending an event in the Function Room;
- o. Fostered links between internal and external security to ensure continuity of care;
- p. Commissioning a smoking area within the curtilage of the Premises at a cost of £25,000. I refer to the artists impressions already exhibited. It is envisaged that the smoking area will sit within the light well at Function Room level;
- q. Increasing valet parking provision and entering into further contracts with car companies;
- r. Switched from specific incident reports to nightly nightlife summaries which we reviewed the next day;
- s. Significantly reduced the number of persons permitting in the Berners Street smoking area at any one time;
- t. Soundproofing the Function Room to 190dB;

- u. Commissioning an acoustic consultant with a view to taking readings from within the Applicant's premises and providing a noise report. Access was refused by the Applicant;
- v. We discussed the provision of double glazing in view of the very poor fenestration that he had. He expressed pleasure and told us that he was going to raise it with us and that he had done research into it and he expressed his preference. We commissioned Big Sky to assess the quality required and to commission it. Mr Khalid then refused Big Sky access to his premises to allow it to happen.
- w. Committed to reconceptualising the Function Room space.

### **The future of the Function Room**

**We have reviewed the operation of the Function Room. We have carefully reviewed the evidence and we do not believe that we are causing a real nuisance to Mr. Khalid or his neighbours.**

When this licence was granted we told the committee that we wanted to be a good neighbour and to form a valuable part of the community. We welcomed comments from our neighbours so that we could be the best possible neighbour. Mr. Khalid refers to a meeting where our Solicitors were present. I wish to make it clear that this was not to counter any arguments that Mr. Khalid had but we knew that they acted for the Sanderson, Project and Chinawhite/Libertine. In particular, they had defended a Review of Project's Licence in Wells Street which had been brought by the Environmental Health Department as a result of the impact that it was felt that Project was making on the local neighbourhood. Our Solicitors have helped us with practical measures and we used their experience. We arranged the meeting at their suggestion because of the mis-match of evidence that we had to the complaints that Mr. Khalid had. The main purpose of the meeting therefore was to exchange evidence so that we could get to the facts and make sure that we dealt with problems.



Despite all our efforts, we were unable to assuage Mr. Khalid – hence his application to Review our Licence.

We do feel that no matter what we do, Mr. Khalid will continue to complain about the way that we operate the Function Room now.

We are also aware that other neighbours have been making complaints and have joined with Mr. Khalid in the Review of our Licence. We do not want to be the “bad guy” on the block. We want the neighbourhood to be proud of us. We are getting rave reviews in the press for the hotel and we wish to avoid negative publicity or ill-feeling from local residents. After careful research we have come up with a new project which we hope will attract the same reviews as we are enjoying for Berners Tavern, our restaurant. We will continue to provide all the measures that we have put into place insofar as they are necessary.

Our reputation is very dear to us and as mentioned we do not wish to be thought of as the bad guy on the block. We thought it necessary therefore to provide hard evidence for the committee so that the committee can judge whether we have tried to be a good neighbour or not and we thought that it was important to answer

the criticism and, as part of that to reassure the committee that we not only aspire to being the best neighbour but we are the best neighbour that we can be.

24. As it has become clear to us that it does not matter what steps the Premises Licence Holder takes in relation to the Function Room, its very existence in its current form will be subject to continued complaints from the Applicant, no matter how well it is run.

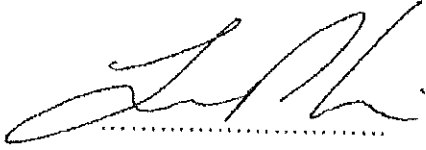
25. With that in mind, the Premises Licence Holder has decided to reconceptualise the Function Room space. I exhibit as **LP/20** a copy of a PowerPoint presentation setting out the proposal for the Function Room going forwards. A total of £1m has been committed to the new concept which will be a food-led cocktail lounge. Young, dynamic, unexpected, and enchanting in its own unique way,

26. The new Basement concept will feature between 75-80 seats. This venue will feature table service at a series of booths and a la carte tables, with limited seating at the bar. The menu will feature a carefully chosen selection of small plates, gourmet pizzas, seafood and grilled items from the hotel's award-winning culinary team. The beverage list will offer up an innovative selection of cocktails made with a boutique collection of spirits, wines by the glass, and craft beers hand-selected by our in-house team of experts.
27. A credible, fun and relevant roster of entertainment on select nights will also be a part of the weekly programming. However, the kind of talent that will be sourced would be 'cocktail appropriate'. The nature of the new concept should change the look and feel and attract an emerging demographic that complements the rest of the hotel's offerings.

### **Conclusion**

28. I hope that the sub-committee can see from my witness statement, my colleague Dominik Prosser's witness statement and the voluminous evidence that the London EDITION hotel has put together that it takes and has taken the Applicant's concerns.
29. I hope that the sub-committee will appreciate the breadth of measures that the London EDITION hotel have put in place to assuage the Applicant's concerns, and that it has decided to change the concept in the Function Room.
30. I hope that the sub-committee do not feel it is appropriate to impose further conditions on the Premises Licence or change the permitted hours in light of the hotel's proactive approach to Mr Khalid's concerns, and the change of concept.

I believe the facts in the above statement to be true.

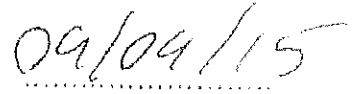


A handwritten signature in black ink, appearing to read 'Lance Perkins', written over a horizontal dotted line.

Mr Lance Perkins

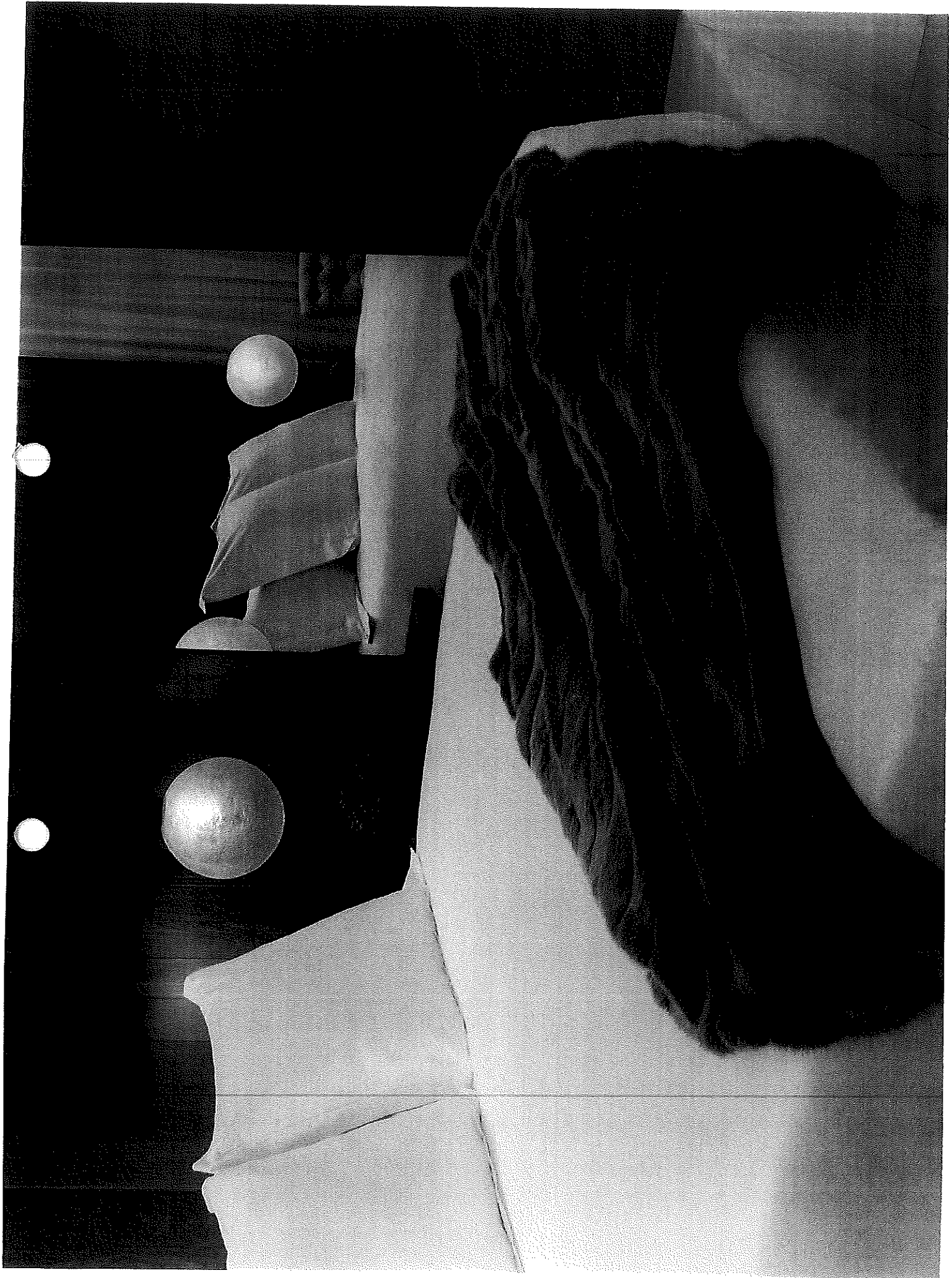
Director of Bars/Designated Premises Supervisor

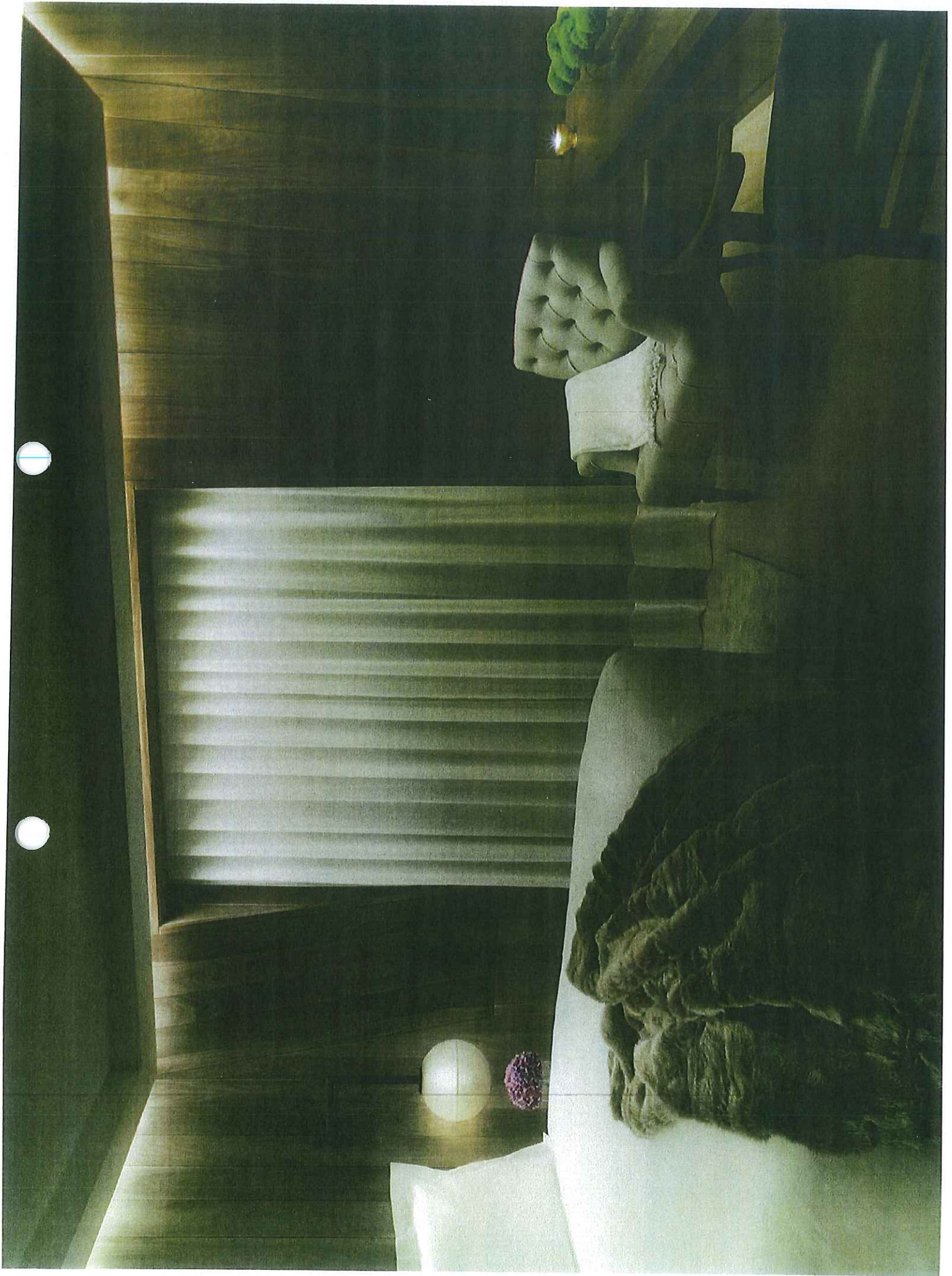
The London EDITION hotel

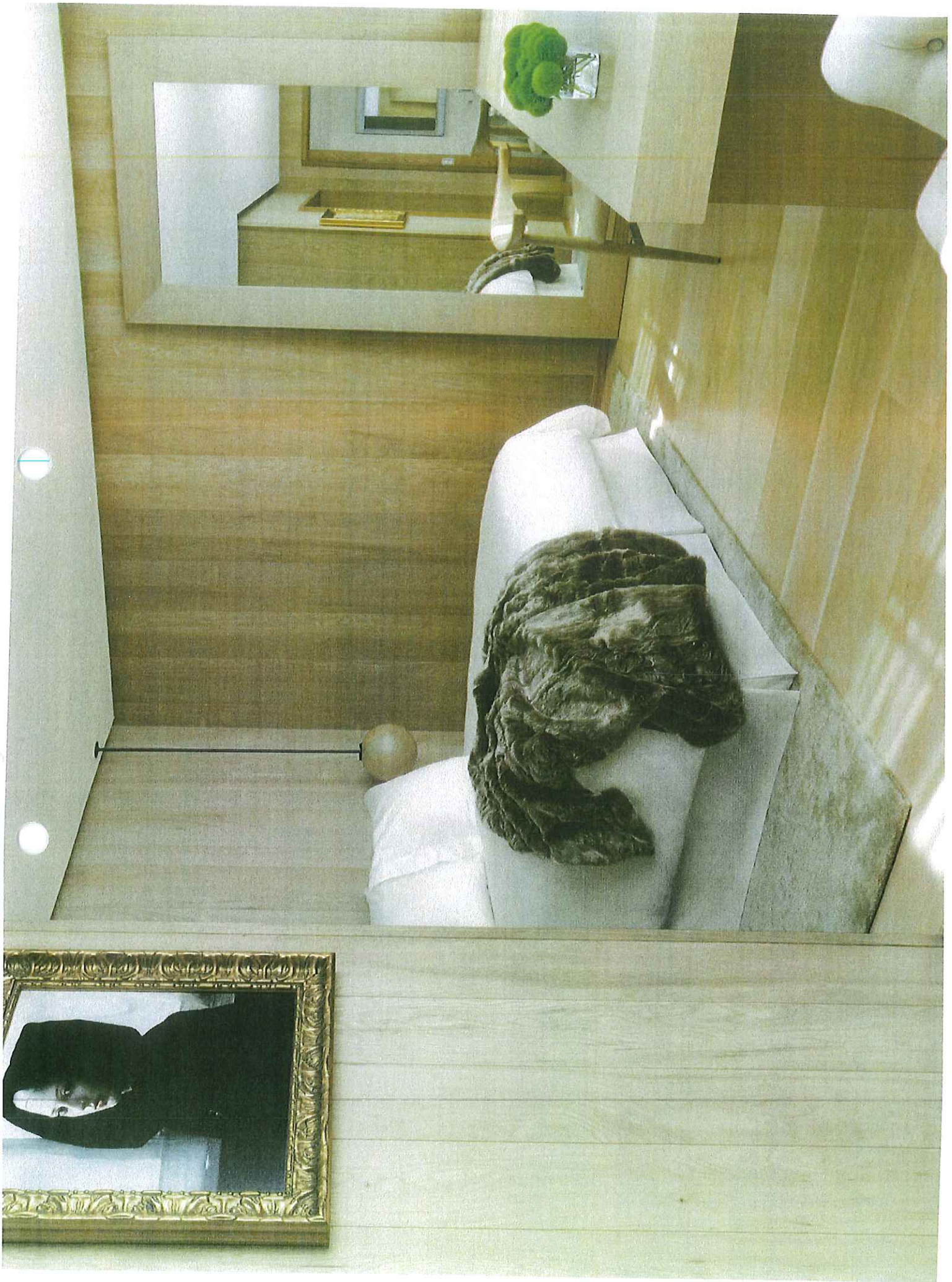


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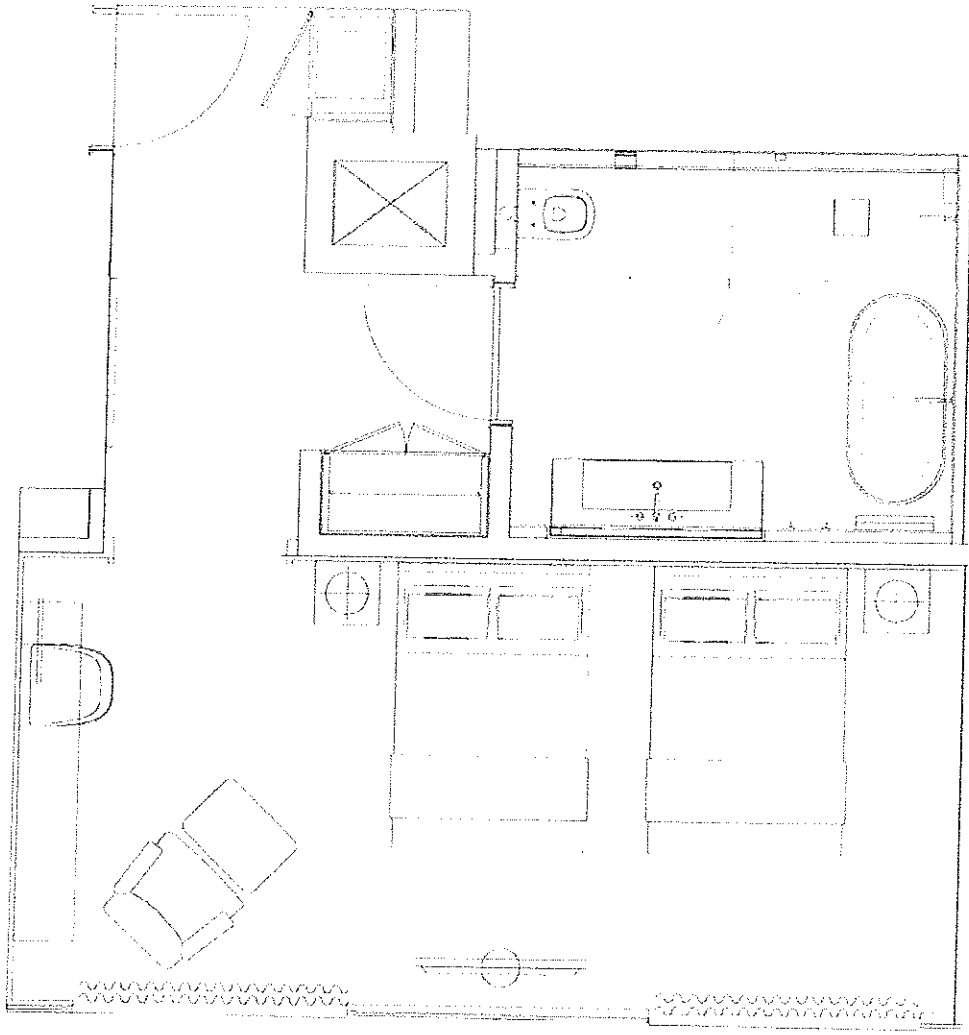
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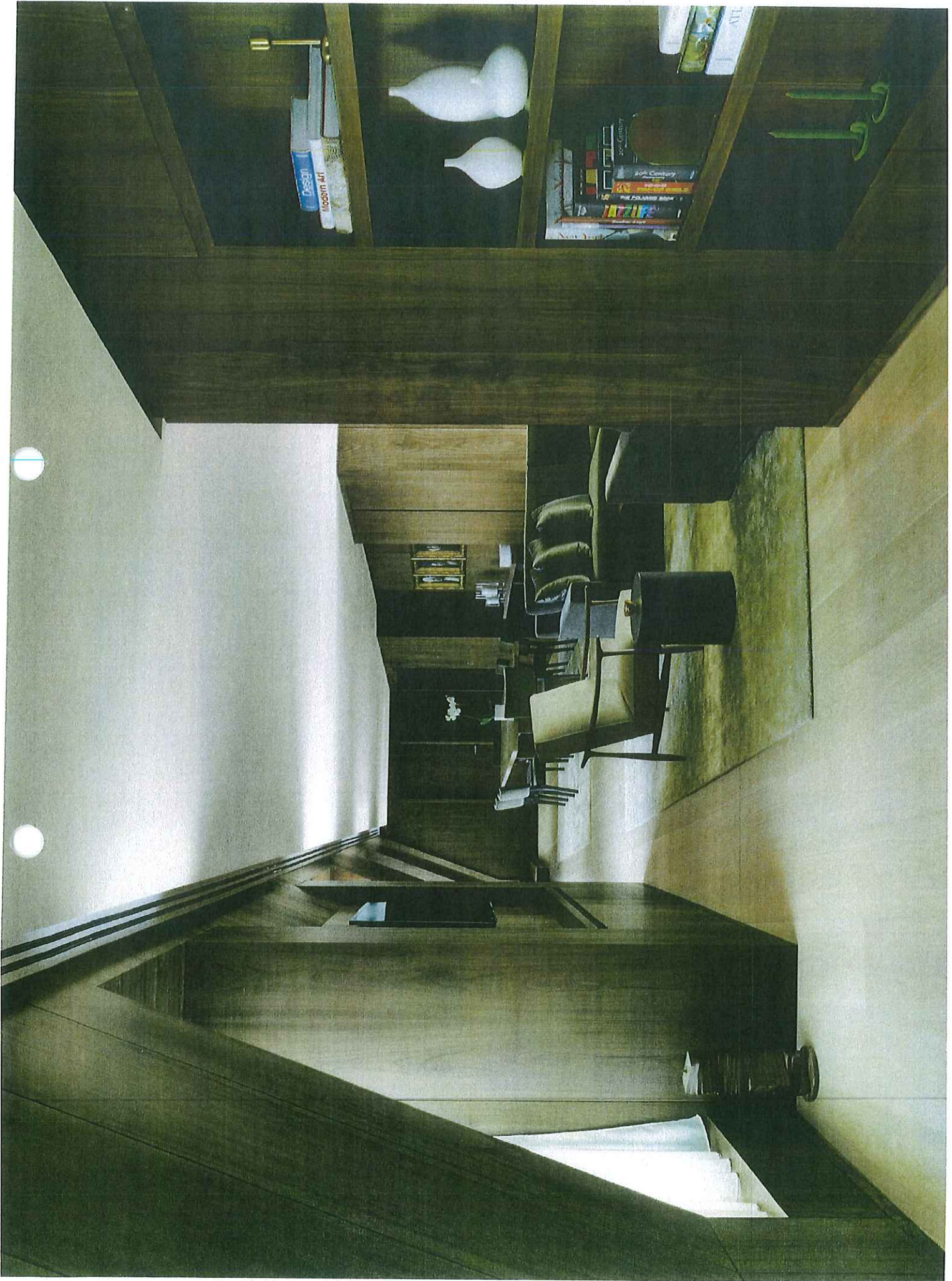




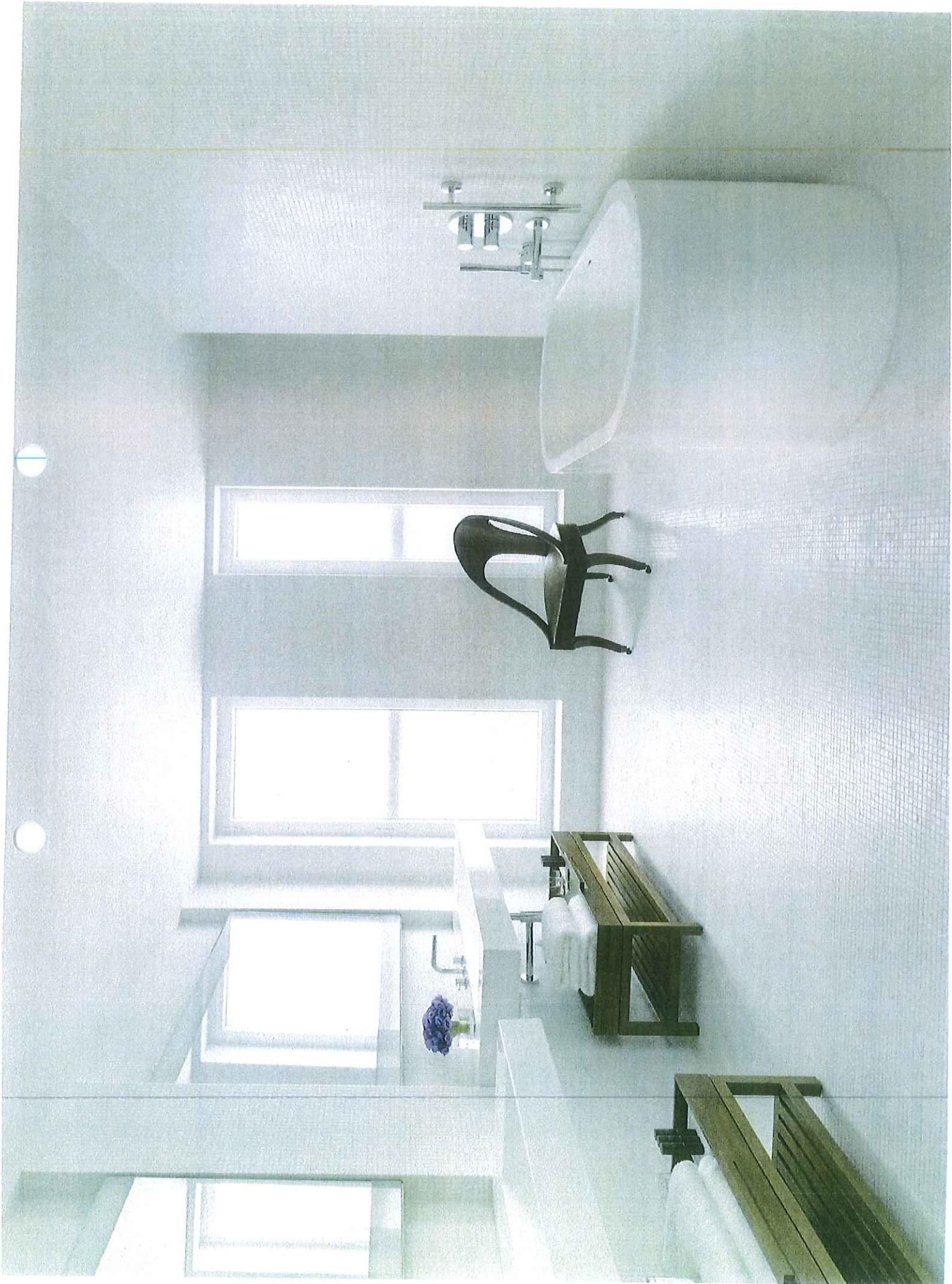




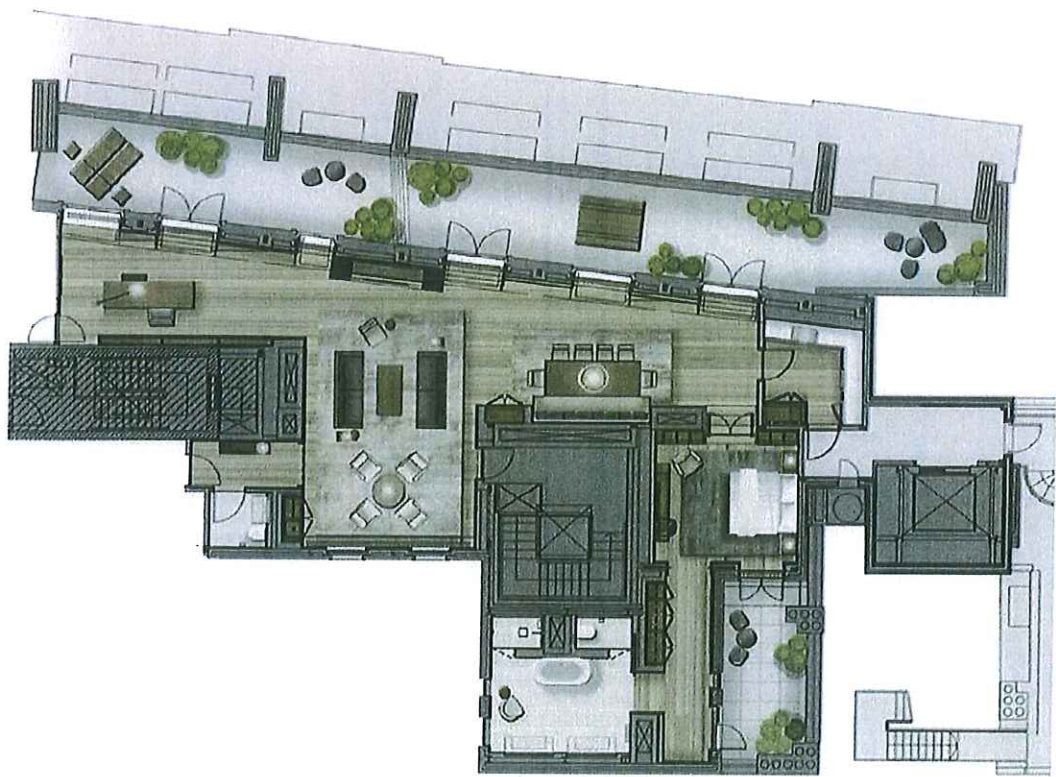














LP/2





## SEASONAL COCKTAILS

### ROOM WITH A VIEW

Belvedere vodka, quince, citrus syrup  
apple juice, lemon, Prosecco 13.5

### DILL OR NO DILL

Tanqueray gin, smashed cucumber,  
fresh dill, lemon juice, elderflower cordial,  
smoked salt 13.5

### VINTAGE VESPER

Adnams Northcove aged vodka,  
Jensen's Old Tom gin,  
lemon peel-infused Cocchi Americano,  
shaken not stirred 13.5

### SLOE LONG SWEET-TART

Sloe-infused gin and cider, sherry,  
rhubarb, golden falernum, citrus 13.5

### ARE YOU TRYING TEQUILA?

Chilli-infused Años blanco tequila,  
Aperol, Prosecco, mescal,  
lime, agave, grapefruit bitters 13.5

### AGING HIPSTER

Tincup bourbon, Diplomatico Exclusiva rum,  
Sacred spiced vermouth, maraschino, bitters  
Barrel-aged & rested 14.5

## WINE BY THE GLASS

### WHITE

Chenin Blanc, Berners Tavern Private Reserve,  
Anjou, France 2013 175ml 9.5

Godello, Mara Martin, Montereil,  
Spain 2013 175ml 10.5

Grüner Veltliner, Strasse Hasel, Weingut  
Eichinger, Kamptal, Austria 2014 175ml 12

### ROSE

Côtes de Provence, Coeur Clementine,  
France 2014 175ml 10

### RED

Cab. Franc, Berners Tavern Private Reserve,  
Anjou, France 2012 175ml 9.5

Malbec, Tinto Negro, Limestone Block,  
Mendoza Argentina 2012 175ml 14

Rioja Reserva, Vifa Alberdi, La Rioja ARA  
Spain 2008 175ml 15

## BRITISH SEAFOOD

Half/whole native lobster, mayonnaise,  
fennel and dill 25/50

3 Orkney Isles langoustines, mayonnaise,  
fennel and dill 15

Dressed Colchester crab, brown crab mayo,  
apple and coriander 20

## TO START

Egg, ham and peas,  
crispy Clarence Court duck egg,  
Cumbrian ham, crushed peas (v) 9

Braised rabbit, ham hock and  
foie gras terrine, poached leek,  
apple and cider puree,  
pickled mustard and hazelnut dressing 12.5

Prawn cocktail, lobster jelly,  
avocado, crispy shallot 15

Aged beef tartare, salsa verde,  
chopped duck egg, croustons 13.5  
with fries and salad 18

Carrot and buttermilk soup,  
roasted heritage carrot, dill oil (v) 9

Roasted quail, Earl Grey and date puree,  
pickled black radish, crispy bacon,  
quail vinaigrette 14

Beetroot cured salmon, lemon puree,  
macadamia nuts, horseradish 14

## SALADS

Isle of Wight summer tomatoes,  
burrata, basil (v) 12

Chargrilled chicken pailiard,  
garlic and chorizo butter, piquillo pepper,  
Manchego, rocket, red onion salad 16

Berners Tavern chopped vegetable salad (v) 10  
with chicken 14.5  
with lobster 32

## FISH AND CHIPS

Available at lunch

Battered Cornish cod, mushy peas,  
mint and chips 19.5

## TO FOLLOW

Roasted loin of rabbit, Alsace bacon, carrot,  
rabbit bolognese 25

Macaroni and cheese, braised ox cheek,  
brioche and bone marrow crumble (v) 20

Roasted Cornish cod, prawn and smoked  
mussel risotto,  
basil and coriander pesto 26

Roasted gyoites, orechiette, smoked garlic  
salsa verde, feta, chive 19 (v)

Roasted rump of Romney Marsh lamb,  
crispy breast, English peas, broad beans,  
basil pesto and ham hock 24.5

BBQ brill T-bone, summer vegetables,  
Escabeche broth, tarragon 32

Jerusalem artichoke risotto,  
warm violet artichoke and king oyster  
mushroom salad, beurre noisette (v) 20

Whole Dover sole, roasted Ratte potatoes,  
burnt butter and capers 35

Aged Scottish beef burger,  
bacon and cheese, caramelised onion,  
pickles and chips 14.5

## SIDE ORDERS

Green salad 4.5

Seasonal spring greens 5

Triple cooked chips 4.5

Duck fat roasted Ratte potatoes 5.5

Minted spring peas 4.5

## SUNDAY ROAST LUNCH

Roast Sirloin of Ruby Red beef,  
all the trimmings 22.5

Roast belly of Dingley Dell pork,  
all the trimmings 21

## GRASS FED BRITISH STEAKS

By carefully selecting Cumbria's most  
conscientious farmers, Lake District Farmers  
have direct access to the Region's finest  
beef.

Cooked on our Josper grill, served with  
triple cooked chips, salad and choice of  
béarnaise or peppercorn sauce

Sirloin 10oz 30

Rib eye 10oz 33 Fillet 8oz 35

## TO SHARE

Lake District chateaubriand,  
macaroni and cheese, braised ox cheek  
90 for two

Buccleuch Estate côte de bœuf, served with  
triple cooked chips, salad, béarnaise and  
peppercorn sauce 28oz  
80 for two

Slow roasted shoulder of Romney Marsh lamb,  
English peas, broad beans, basil pesto,  
ham hock and saffron potatoes  
70 for two

## TIMES

Breakfast 7am-10.30am

Lunch 12pm-3pm

Afternoon 3.15pm-4.30pm

Dinner 5pm-10.30pm

Supper 10.30pm-12am

Sunday brunch: 12pm-4pm

For dietary requirements and food allergies, please ask one of  
our team members for assistance

(v) Denotes that the dish is or can be altered to be suitable for  
vegetarians

All prices are inclusive of VAT

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

## BERNERS TAVERN WINE LIST

"A bottle of wine contains more philosophy than all the books in the world."  
Louis Pasteur



# WINES BY GLASS

## SPARKLING WINES/CHAMPAGNE

		125ML
Prosecco Brut, Terre di Sant Alberto, Italy	NV	9
Champagne, Ruinart R Brut	NV	14.50
Champagne, Ruinart, Blc de Blcs Brut	NV	18.50
Champagne, Ruinart, Rose Brut	NV	15.50
Champagne, Billecart-Salmon Brut Rose	NV	16

## WHITE WINES

		175ML
Vermentino, Les Vignes de L'Eglise, Languedoc, France	2013	8
Chenin Blanc, Berner's Tavern Private Reserve, Anjou, France	2013	9.5
Picpoul de Pinet Black Label, Domaine de la Grangeffe France	2014	10
Godello, Monterrei, Mara Martin, Galicia, Spain	2013	10.5
Riesling Kabinett, R, August Kessler, Rheingau, Germany	2013	11
Gruener Veltliner, Strasse Hasel, Weingut Eichinger, Kamptal, Austria	2014	12
Seresin Sauvignon Blanc, Marlborough, New Zealand	2013	14
Semillon, Margaret, Peter Lehmann Masters, South Australia, Australia	2009	15
St Aubin, 1er Cru Les Charmois, Paul Pillot, Burgundy, France	2013	20

## ROSE WINES

Cotes de Provence, Coeur Clementine, France	2014	10
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## RED WINES

Merlot, Domaine Montrose, Cotes de Thongue, France	2014	8
Cab-Franc, Berner's Tavern Private Reserve, Anjou, France	2012	9.5
Azamor, Azamor, Alentejo, Portugal	2010	10.5
Cabernet Sauvignon, Glen Carlou, Paarl, South Africa	2013	11.5
Pinot Noir, Tinpot Hut, Marlborough, New Zealand	2013	12.75
Malbec, Tinto Negro, Limestone	2012	14
Rioja Reserva, Vina Alberdi, La Rioja Alta, Spain	2008	15
Merlot, Freemark Abbey, Napa Valley, California	2011	18.5
Chateau Lacoste Boie, Pauillac, Bordeaux France	2007	20

## FINE WINE BY CORAVIN

		75ML	125ML	175ML
<b>WHITE</b>				
Riesling Spatlese Scharzhofberger, Egon Muller, Mosel	2012	23	35	50
Riesling, Vinothek, Nikolaihof, Wachau	1997	26	43	60
Chassagne Montrachet, 1er Cru Morgeot, Leroy	2010	35	59	82
Corton Charlemagne, Grand Cru, Bonneau du Matray	2002	53	85	118
<b>RED</b>				
Le Serre Nuove, Tenuta Dell'Ornellaia	2011	15	22	29
Vosne Romanee, 1er Cru Les Suchots, Domaine Jean Grivot	2007	30	50	70
Chateau Le Dome, Grand Cru Classe, St. Emillion	2000	32	54	75
Cabernet Sauvignon, Martha's Vineyard, Heitz Cellars, Napa Valley	2002	40	65	90

# SPARKLING WINES

## CHAMPAGNE

75CL

### NON VINTAGE

Ruinart, R, Brut	NV	80
Bollinger, Special Cuvee, Brut	NV	86
Pierre Gimonnet, Cuis 1er Cru, Brut	NV	78
Emmanuel Brochet, Le Mont Benoit, Non Dosé	NV	85
Charles Heidsiek, Reserve, Brut	NV	90
Pascal Doquet, Grand Cru Le Mesnil, Blanc de Blancs, Brut	NV	90
Pol Roger Brut Reserve	NV	90
Louis Roederer, Premier, Brut	NV	95
Gonet-Medeville 1er Cru, Blanc de Noirs	NV	95
Vouette et Sorbée, Bertrand Gautherot, Fidèle, Blanc de Noirs, Extra-Brut	NV	96
Ulysse Colin, Les Perrieres, Blanc de Blancs, Extra Brut	NV	99
Jacquesson, Cuvee 738, Brut	NV	99
Agrapart, Terroirs, Blanc de Blancs, Extra Brut	NV	105
Ruinart, Blanc de Blancs, Brut	NV	110
Jacquesson, Cuvée 733 Dégorgement Tardif	NV	150
Krug, Grande Cuvee Brut, Reims	NV	250

### VINTAGE

Perrier Jouet, Belle Epoque, Epemay	2006	175
Cristal, Louis Roederer, Reims	2006	310
Dom Pérignon, Epemay	2005	225
Philliponat, Cuvee 1522	2003	125
Bollinger, Vieilles Vignes Francaises	2002	990
Billecart-Salmon Brut, Cuvee Nicolas-Francois Billecart	1999	150
Pommery, Cuvee Louise	1999	250
Comtes de Champagne, Taiffinger	1998	250
Charles Heidsiek, Blanc des Millenaire	1995	290
Bollinger, R.D, Ay	1976	990

### ROSE

Ruinart, Brut rose	NV	90
Bollinger, Brut rose	NV	96
Billecart-Salmon, Brut Rose	NV	95

### OTHER SPARKLING

Vouvray Brut, Domaine Didier Champalou, Loire Valley, France	NV	42
Prosecco Brut, Terre di Sant Alberto, Italy	NV	36
Franciacorta, Cuvee Alma, Bellavista, Brut, Italy	NV	72
Chapel Down Brut Three Graces, England	2008	52
Nyetimber, Classic Cuvee, Brut, West Sussex, England	2009	86

# WHITE WINES

## FRANCE – ALSACE

75cl

Pinot Blanc	Kriif, Remy Gresser	2012	48
Pinot Gris	Le Coq, Domaine Léon Boesch	2013	48
Pinot Gris Kessler Grand Cru	Domaine Dirler-Cadé	2011	73
Riesling	Le Kottabe, Domaine Josmeyer	2012	59
Riesling	Cuvee Frederic Emile, Trimbach	2007	120
Riesling, Schlossberg Grand Cru	Cuvee St Catherine, Domaine Weinbach	2011	135
Gewurztraminer	d'E, Domaine Ostertag	2009	70
Sylvaner Lutzeltal	Agathe Bursin	2013	44
Sylvaner Reserve	Domaine Weinbach	2011	52

## FRANCE – LOIRE VALLEY

V.D.F. Les Cailloux du Paradis, Romorantin	Claude et Etienne Courtois	2009	63
Muscadet de Sevre et Maine sur Lie	Chateau du Coing de St Fiacre	2014	30
Anjou	Clos de l'Elu Berner's Tavern private reserve	2013	39
Anjou	Les Terrasses, La Roulerie	2011	48
Savennieres	Les Vieux Clos, Coulee de Serrant, N.Joly	2012	84
Savennieres	Coulee de Serrant, N.Joly	2009	175
Saumur	Arcane, Chateau de Fosse Seche	2013	72
Montlouis sur Loire	Remus, Domaine de la Taille aux Loups	2013	56
Sauvignon Blancs de Touraine	Domaine de Pierre	2014	38
Menefou-Salon	Morogues, Domaine Henry Pelle	2013	46
Sancerre	Domaine des Brosses	2014	45
Sancerre	Les Griottes, Alain Gueneau	2013	55
Sancerre	Les Culs de Beaujeu, Francois Cotat	2012	97
Pouilly Fume	Mademoiselle de St Baviile, Cht de Tracy	2013	47
Blanc Fume de Pouilly	Buisson Renard, Dom. Didier Dagueneau	2010	210

## FRANCE – JURA & SAVOIE

Arbois Chardonnay	Domaine du Pelican, Marquis d'Angerville	2013	78
Arbois Pupillin Savagnin	Les Terrasses, Domaine de la Renardiere	2012	61
Chignin	V. V. Domaine La Combe des Grand'Vignes	2013	39
Roussette de Savoie	El...Hem, Gilles Berlioz	2012	69

## FRANCE – BORDEAUX

Pessac-Leognan	Esprit de Chevalier Blanc	2012	74
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# WHITE WINES

## FRANCE – BURGUNDY

			75cl
<b>CHABLISIEN</b>			
Chablis	Prieure Saint-Come	2013	41
Chablis, 1er Cru	Montee de Tonnerre, Domaine Testut	2013	80
Chablis, Grand Cru	Le Clos, Moulin des Vaudons, J. Drouhin	2012	148
<b>COTE DE NUITS</b>			
Marsannay Blanc	Bruno Clair	2011	52
<b>COTE DE BEAUNE</b>			
Bourgogne	Initial, Bernard Bonin	2011	56
Ladoix	Bois de Mont, Domaine de Chevalier	2012	79
Meursault	Les Grands Charrons, Bouzereau	2012	125
Meursault, Clos de la Barre	Domaine des Comtes Lafon	2007	331
Puligny-Montrachet	Bachelet-Monnot	2012	103
Puligny-Montrachet	Etienne Sauzet	2011	146
Puligny-Montrachet, 1er Cru Les Referts	Bachelet-Monnot	2011	150
Chassagne-Montrachet, Les Chenevottes	J.N. Gagnard	2012	109
Chassagne-Montrachet, 1er Cru Morgeot	Marquis de Laguiche, Joseph Drouhin	2008	163
Chassagne Montrachet, 1er Cru Morgeot	Leroy	2010	350
St Aubin, 1er Cru Les Charmois	Paul Pillot	2013	85
<b>GRAND CRU</b>			
Corton Charlemagne	Bonneau du Matray	2002	500
Bâtard Montrachet	Joseph Drouhin	2008	600
<b>COTE CHALONNAISE</b>			
Bouzeron, Aligote	Domaine A et P de Vitaine	2011	53
<b>MACONNAIS</b>			
Mâcon-Villages	Caves de Lauree	2013	37
Mâcon-Milly-Lamartine	Les Heritiers du Comte Lafon	2012	52
Mâcon Pierreclos	Le Chavigne, Guffens-Heynen	1996	200
Pouilly Fuisse	En Vergisson, Maison deux Montille	2012	67

# WHITE WINES

## FRANCE – RHONE VALLEY

			75cl
Côtes-du-Rhone Villages	Pierre Henri Morel	2013	42
VDF Viognier	La Vignes d'a Cote, Yves Cuilleron	2013	68
Condrieu	La Petite Cote, Yves Cuilleron	2013	116
Saint-Peray	Les Champs Libres, Dard et Souhaut	2011	56
Chateauneuf-du-Pape	Clos la Roquette, Domaine de la Roquette	2013	88

## FRANCE – LANGUEDOC-ROUSSILLON

IGP Pays d'Oc, Vermentino	Les Vignes de L'Eglise, Languedoc	2013	30
Coteaux-du-Languedoc Picpoul de Pinet	Dom. De la Grangette	2014	36
V.D.P du Var, Viognier	Domaine de Triennes	2013	44
V.D.P des Cotes Catalanes	Cuvee Lais, Olivier Pifhon	2013	56
V.D.P D'Oc	Barbaste, Mas des Agrumelles	2010	39
Limoux, Chardonnay	Toques et Clochers, Hautes Valley	2011	37

## FRANCE – SOUTH-WEST

Côtes de Gascogne, G. Manseng/Sauvignon	Mas Janeil	2013	30
Jurançon Sec	La part Davan, Camin Larredya	2012	65

## FRANCE – BASQUE COUNTRY

Irouleguy	Hegoxuri, Domaine Arretxea	2012	74
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## FRANCE – CORSICA

Vin de Corse Calvi	Clos Columbu	2013	48
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# WHITE WINES

## SPAIN

Rias Baixas, Albarino,	Martin Codax	2013	37
Monterrei, Godello,	Mara Marin	2013	35
Valdeorras, Godello seleccion	Vina Somoza	2013	46
Rueda Verdejo	Calamar, Diez Siglos	2013	28
Rioja Blanco	Baigorri, Barrel fermented	2013	43
Txakoli, Hondarrabi zuri, Hondarrabi Beltza	Gaintza	2013	35

## PORTUGAL

Vinho Regional Duriense	Po de Poeira	2011	51
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## GERMANY

Nahe, Riesling Qba	Donnhoff	2012	43
Rheingau, Riesling Kabinett	R, August Kessler	2012	40
Mosel, Riesling Spatlese	Graacher Himmelreich, JJ Prum	2012	69
Mosel, Riesling Spatlese	Scharzhofberger, Egon Muller	2012	200

## AUSTRIA

Wachau, Riesling	Federspiel, Emmerich Knoll	2012	58
Wachau, Riesling	Vinothek, Nikolaihof	1997	255
Wachau, Gruner Veltliner	Federspiel, Loibner Klostersatz, F.X. Pichler	2012	69
Wachau, Gruner Veltliner	Smaragd Achleiten, Stockkultur, Prager	2011	122
Kremstal, Gruner Veltliner Reserve	Gottschelle, Weingut Petra Unger,	2012	54
Kamptal, Gruner Veltliner	Strasse Hasel, Weingut Eichinger,	2014	45
Wagram, Gruner Veltliner	Rosenberg, Anton Bauer	2013	50
Burgenland, Welschriesling	Weisser Schiefer	2012	43
Burgenland, Pinot Gris	Kracher	2013	61.5

## HUNGARY

Tokaji, Furmint	Patricius	2012	44
Tokaji, Furmint	Estate, Szepsy	2012	75
Tokaji, Harslevevelu,	Kiraly, Szepsy	2008	95

## SLOVAKIA

Riesling	Chateau Bela, Sturovo	2008	61.5
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# WHITE WINES

## ITALY

75cl

### PIEDMONT & LOMBARDIA

Piedmont, Chardonnay	Lidia, La Spinetta	2008	84
Colli Tortonesi Timorasso	`Fausto`, Marina Coppi	2012	97
Gavi di Gavi	Montessoro, La Giustiniana	2013	56
Roero Arneis	Matteo Corregia	2013	37
Lugana	I Frati, Ca Dei Frati	2014	43
Curtefranca Bianco	`Convento Vigna SS. Annunciata`	2010	108

### SUDTIROL - ALTO ADIGE

Alto Adige, Pinot Grigio	Franz Haas	2013	45
Alto Adige, Gewürztraminer	Franz Haas	2013	60
Vigneti Dolomiti	Fontanasanta, Nosiola	2011	86

### VENETO & FRIULI

Friuli Isonzo Rive Alte, Sauvignon Blanc	Piere, Vie di Romans	2013	77
Collio Friulano	Livio Felluga	2014	57
Soave Classico	`La Rocca` Pieropan	2013	67
Verona	"G" Garganega, Alpha Zeta	2014	23.5
San Vincenzo	Anselmi	2014	38
Venezia Giulia	Radikon, Slatnik	2012	72
Venezia Giulia	Jemann, Vintage Tunina	2012	115

### MARCHE & LAZIO

Verdicchio dei Castelli di Jesi Classico Riserva	Villa Bucci	2010	81
Est! Est!!! Est!!!! di Montefiascone	Falesco	2014	24.5

### ABRUZZO & CAMPANIA

Colline pescaresi, Pecorino	Tiberio	2014	37
Greco di Tufo	Benito Ferrara	2013	49
Fiano d'avellino	Exultet, Quintodecimo	2013	85

### SICILY

Etna Bianco	Pietradoice, Archineri	2013	66
Terre Siciliane	Serragghia Bianco, Zibibbo	2011	125

## ENGLAND

Bacchus/Reichensteiner	Wickham, Special Release Fume, Hampshire	2013	43
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# WHITE WINES

## USA - CALIFORNIA

Chardonnay	Heitz Cellar, Napa Valley	2013	69
Chardonnay	Ramey, Sonoma County	2010	99
Viognier	Freemark Abbey, Napa Valley	2012	52
Roussane	Qupe Winery, Bien Nacido Hillside	2009	92

## USA - WASHINGTON STATE & OREGON

Semillon	L'Ecole No 41, Marty Clubb, Columbia Valley	2011	54
Pinot Gris	Willakenzie, Willamette Valley, Oregon	2013	59.5
Sokol Blosser Winery	The Evolution 17th Edition, Dundee Hill, Oregon	NV	63

## ARGENTINA & CHILE

Chardonnay	Erazuriz Wild Ferment, Casablanca Valley	2012	37
Sauvignon Blanc	Casa Azul, Rappel Valley	2014	23
Torrontes	Finca La Florencia, Mendoza	2012	26

## AUSTRALIA

Chardonnay	Sexton Vineyards, Giant Steps, Yarra Valley	2012	57
Chardonnay	Tiers Vineyard, Tapanappa, Piccadilly Valley	2008	105
Chardonnay	LAS Vino, Margaret River	2013	112
Chardonnay	Dawson & James, Tasmania	2011	117
Sauvignon Blanc	Shaw and Smith, Adelaide Hills	2014	44
Sauvignon Blanc/Semillon	Mangan Vineyard Cullen, Margaret River	2013	53
Semillon	Margaret, Peter Lehmann Masters, South Australia	2009	56
Pinot Gris	Kilikanoon, Skilly Valley, Clare Valley	2013	40
Riesling	Skillogalee Wines, Clare Valley	2013	43
Riesling	Polish Hill, Grosset, Clare Valley	2014	84

## NEW ZEALAND

			75cl
Sauvignon Blanc	Saxton, Marlborough	2013	35
Sauvignon Blanc	Seresin Marlborough	2013	53
Chardonnay	Pencarrow, Marlborough,	2013	32
Chardonnay	Neudorf, Nelson	2011	61
Riesling	Riverbrook, Pyramid valley, Marlborough	2010	60

## WHITE WINES

### SOUTH AFRICA

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			75cl
Sauvignon Blanc	Elgin Ridge, B and M Smith	2013	38
Chenin Blanc	Cuvee Kama, Vins d'Orrance, Western Cape	2012	57
Chardonnay	Klein Constantia, Western Cape	2012	52
Chardonnay	Cuvee Anais, Vins d'Orrance, Western Cape	2012	60

### ROSE WINES

Alentejo	Pato Frio, Cashmere, Ribafreixo, Portugal	2014	32
Côtes de Provence	Coeur Clementine, France	2014	40
Sancerre	Les Baronnes, Domaine Henri Bourgeois, France	2013	49
Toscana	Capannelle, Italy	2012	67

# RED WINES

## FRANCE – BURGUNDY

			75cl
Bourgogne Pinot Noir	Les Ursulines, Jean Claude Boisset	2012	49
<b>COTE DE NUITS</b>			
Marsannay	Les Vaudenelles, Bruno Clair	2010	69
Gevrey-Chambertin	Bruno Clair	2010	122
Gevrey-Chambertin	1er Cru Champonnets, Domaine Heresztyn	2008	150
Morey St Denis, Morey St Denis	Clos des Rosiers monopole, Domaine Chantal Remy	2010	190
	1er Cru La Forge, Clos de Tart	2007	320
Chambolle-Musigny	David Duband	2011	144
Chambolle-Musigny	Vielles Vignes, Perrot Minot	2011	144
Chambolle-Musigny	1er Cru les Baudes, Joseph Drouhin	2008	218
Vosne Romanee	Domaine Arnoux Lachaux	2008	120
Vosne Romanee	1er Cru Les Suchots, Domaine Jean Grivot	2007	299
Nuits-Saint-Georges	Vielles Vignes, Robert Chevillon	2011	107
Nuits-Saint-Georges	1er Cru Clos de la Marechale Monopole J-F Mugnier	2011	185
<b>COTE DE BEAUNE</b>			
Savigny Les Beaune Beaune	Aux Grands Liards, Domaine Simon Bize	2011	81
	1er Cru Clos des Mouches, Joseph Drouhin	2005	240
Pommard	Vielles Vignes, Fanny Sabre	2012	103
Pommard	1er Cru Pezerolles, Domaine de Montille	2009	199
Pommard	1er Cru Les Rugiens, Henri Boillot	2011	169
Volnay	Vielles Vignes, Domaine Henri Delagrange	2013	82
Volnay	Clos de la Pousse d'Or Monopole	2011	181
Volnay	1er Cru Les Mitans, Domaine de Montille	2002	267
<b>GRAND CRU</b>			
Chamberlin	Domaine Louis Remy	2001	520
Richebourg	Domaine de la Romanee-Conti	1996	2450
La Tâche	Domaine de la Romanee-Conti	1993	3200
<b>COTE CHALONNAISE &amp; BEAUJOLAIS</b>			
Mercurey	Chateau de Santenay	2012	53
Rully	1er Cru Les Preaux, Eric de Suremain	2011	65
Morgon	les Charmes, Domaine du Calvaire de Roche-Gres	2013	41
Fleurie	La Rolette Vielles Vignes, Domaine Métrat et Fils	2013	44
Moulin-à-Vent	Vielles Vignes, Domaine de Prion	2011	58

# RED WINES

## FRANCE – BORDEAUX

			75cl
Chateau Meaume	Bordeaux Supérieur	2011	30
Chateau Cissac	Haut-Medoc	2010	50
Chateau des Annereaux	Lalande de Pomerol	2007	56
Roc de Cambes	Cotes de Bourg	2010	170
<b>ST-ESTEPHE</b>			
Chateau Les Ormes de Pez	Cru Bourgeois	2009	86
Chateau de Pez	Cru Bourgeois	2009	95
Chateau Montrose	2ème Cru Classé	1996	400
<b>PAUILLAC</b>			
Chateau Lacoste Borie	2nd wine of Grand Puy Lacoste	2007	85
Chateau Pontet Canet	5ème Cru Classé	2005	325
Château Lafour	1ere Cru Classé	1989	1200
Chateau Mouton Rothschild	1ere Cru Classé	2003	990
		2001	1200
<b>ST-JULIEN</b>			
Chateau Lagrange	3ème Cru Classé	2009	152
Chateau Beychevelle	4ème Cru Classé	2000	450
Chateau Gruaud Larose	2ème Cru Classé	1998	195
<b>MARGAUX</b>			
Chateau Kirwan	3ème Cru Classé	2010	166
Chateau Malescot St Exupery	3ème Cru Classé	1999	190
<b>PESSAC-LEOGNAN</b>			
Chateau Pape Clement	Grand Cru Classé	2009	385
Château Haut Brion	1ere Cru Classé	1996	1100
<b>ST-EMILION</b>			
Chateau Petit Val	Grand Cru	2011	55
Chateau Edmus	Grand Cru	2007	71
Chateau Bellisle-Mondotte	Grand Cru	2004	95
Chateau Magdelaine	1ere Cru Grand Cru Classe	1995	242



## RED WINES

### FRANCE – LOIRE VALLEY

			75cl
Anjou	Clos de l'Élu, Berner's Tavern Private Reserve	2012	39
Saumur-Champigny	la Marginale Domaine des Roches Neuves	2012	88
Chinon	Cuvee Terroir, Chales Joguet	2010	40
Chinon	Clos du Chene Vert, Chales Joguet	2007	79
Touraine	Gamay Vinifera, Domaine de la Chamoise	2013	43
Sancerre	Vincent Pinard	2011	60
Sancerre	Chene St-Etienne, Domaine H. Bourgeois	2002	166

### FRANCE – RHONE VALLEY

Cote-Rotie	La belle Helene, Domaine Michel Ogier	1998	550
Cote-Rotie	Barbarine, Domaine Yves Gangloff	2009	185
Saint Joseph	Les Pierres Seches, Yves Cuilleron	2013	72
Crozes Hermitage	Petit Ruche, Chapoutier	2012	46
Crozes-Hermitage	Georges Reynaud, David Reynaud	2013	49
Comas	La Geynale, Robert Michel	2006	118
Cotes-du-Rhone	Sommelongue, Domaine Andre Brunel	2013	35
Gigondas	Domaine des Bosquets	2012	66
Vacqueyras	Cuvee des Templiers, Clos des Cazaux	2012	44
Chateauneuf-du-Pape	Domaine de la Roquette, Piedlong	2011	115
Chateauneuf-du-Pape	Chateau de Beaucastel	2010	196

### FRANCE – LANGUEDOC ROUSSILLON & PROVENCE

Pays D'Herault	Mas de Daumas Gassac	2013	78
V.D.P du Gard	Domaine le Roc d'Anglade	2010	74
~	~	2008	80
Coteaux de Languedoc	En Damaisela, La Pèira	2008	143
Cote de Thongue	Merlot, Domaine Montrose	2014	30
Languedoc Montpeyroux	Domaine d'Aupilhac	2013	47
Minervois	Rendez-Vous sur la lune, Domaine de Gravillas	2012	47
Minervois la Liviniere	Continuite de nature, Chateau Maris	2010	58
Corbières	Les Heritage, Château du Vieux Parc	2013	30
Faugeres	Jadis, Domaine Leon Barral, Didier Barral	2011	77
Cotes-du-Roussillon	Les Sorcieres Rouge, Clos des Fees	2013	46
Collioure	Cote Mer, Domaine de la Rectorie	2013	54
Vin de France	Le Clos Milan, Domaine Henri Milan	2007	75
V.D.P des Bouches du Rhône	Domaine Trévallon	2004	159
Bandol	Château de Pibarnon	2011	90

### FRANCE – SOUTH WEST

Cotes du Marmandais	Clos Baquey, Domaine Elan Da Ros	2011	90
Cahors	Chateau Lagrezette, Chevaliers Lagrezette	2012	52
Madiran	La Tyre, Chateau Montus, Alain Brumont	2001	280

# RED WINES

## SPAIN

			75cl
Penedes	Torres, Mas la Plana, Cabernet Sauvignon	2010	92
Priorat	Les Terrasses, Velles Vinyes, Palacios	2012	84
Priorat	Clos Martinet, Mas Martinet	2010	135
Terra Alta	Samso, Crianza, Celler Mariol	2010	28
Rioja	Reserva, Dominio Alto	2005	41
Rioja	Reserva, Vina Alberdi, La Rioja Alta	2008	60
Rioja Reserva	Vina Tondonia, Lopez de Heredia	2002	82
Ribera del Duero	Bodegas Aalto	2012	95
Ribera del Duero	Bodegas Alion	2011	169
Ribera del Duero	Unico, Bodegas Vega Sicilia	1998	900
Toro	Bodegas Pintia, Alvarez	2008	115
Bierzo	Corullon, Descendientes Palacios	2001	99
Yecla	Monastrell, Familia Castano, Murcia	2013	23.5

## PORTUGAL

Douro	Caldas, Alves de Sousa	2012	45
Douro	Quinta do Passadouro	2012	52
Douro	Quinta da Galvoisa, Alves de Sousa	2009	103
Alentejo	Azamor, Single Estate	2010	42

## AUSTRIA

Wagram, Pinot Noir	Anton Bauer	2013	52
Burgenland, Blaufrankisch	Konigsberg, K Weisser Schiefer	2012	53
Burgenland, Sankt Laurent	St Margarethen, Rosi Schuster	2011	99

## GERMANY

Rheingau, Spatburgunder	Auguste Kessler	2011	87
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## LEBANON

Bekaa Valley	Chateau Musar	1999	93
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# RED WINES

ITALY

PIEDMONT			75CL
Barbera d'Alba	G.D Vajra	2012	52
Barbera d'Asti	Bruno Rocca	2012	59
Dolcetto d'Alba	Giacomo Fenocchio	2013	37
Barbaresco	Ceretto	2011	101
Barbaresco	Bruno Rocca	2010	112
Barbaresco	Asili, Bruno Giacosa	2008	300
Nebbiolo d'Alba	Valmaggiore, Marco Marengo	2011	73
Langhe Nebbiolo	Il Favot, Poderi Aldo Contemo	2010	136
Barolo	Massolino	2011	98
Barolo	Bricco delle Viole, G.D Vajra	2009	150
Barolo	Vigna Rionda, Massolino	2008	220
Barolo	Gran Bussia, Poderi Aldo Contemo	2005	590
LOMBARDIA			
Valtellina Superiore	Inferno, Mazer, Nino Negri	2010	53
VENETO/SUDTIROL			
Amarone Della Valpolicella	Villa Mattielli	2011	98
Corvina, Veronese	La Poja, Cantina Allegrini	2008	149
Sudtirol, Lagrein	Turnhoff, Tiefenbrunner	2012	50
FRUILI			
Fruili Graves	Merlot, San Simone	2013	27
TUSCANY			
Toscana	Brusco dei Barbi, Fattoria dei barbi	2013	34
Bolgheri	Le Serre Nuove, Tenuta Dell'Ornellaia	2012	110
Colli toscana centrale	Flaccianello della Pieve, Fontodi	2011	155
Bolgheri	Sassicaia, Tenuta San Guido	1998	750
Carmignano	Villa di Capezzana, Fattoria Capezzana	2010	62
Chianti Rufina Riserva	Vigneto Bucerchiale, Selvapiana	2011	67
Chianti Classico Riserva	Capannelle	2011	72
Vino Nobile di Montepulciano	Asinone, Poliziano	2010	115
Brunello Di Montalcino	Uccelliera, A. Cortonesi	2009	102
CAMPANIA/ABRUZZO			
Aglianico del Taburno	Fidelis, Cantina del Taburno	2009	37
Aglianico Irpinia	Terra d'Eclano, Quintodecimo	2009	95
Montepulciano d'Abruzzo	Marina Cvetic, Gianni Masciarelli	2010	60
SICILY/SARDINIA			
Nero d'Avola Sicilia	Sherazade, Donnafugata	2013	36
Cerasuolo di Vittoria	COS	2012	58
Etna Rosso	Pietradolce, Archineri	2011	78
Isola dei Nuraghi	Barrua, Agricola Punica	2011	80

## RED WINES

### USA - CALIFORNIA

			75cl
Cabernet Sauvignon	Decoy, Duckhorn, Sonoma County	2012	75
Cabernet Sauvignon	Napanook, Dominus Estate, Napa Valley	2010	162
Cabernet Sauvignon	Martha's Vineyard, Heitz Cellars, Napa Valley	2002	390
Zinfandel	Heitz Cellar, Ink Grade Vineyard, Napa Valley	2009	64
Zinfandel	Lytton Springs, Ridge Vineyards, Sonoma County	2012	100
Merlot	Freemark Abbey, Napa Valley	2011	78
Pinot Noir	Wild Ridge, Annapolis, Sonoma County	2011	90

### USA - OREGON/ WASHINGTON STATE

Pinot Noir	Domaine Drouhin, Dundee hill	2013	80
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### CANADA

Pinot Noir	Twenty Mile Bench, Clos Jordanne Niagara Peninsula 2009		86
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### CHILE

			75cl
Cabernet Sauvignon	Soleus, Colchagua Valley	2012	29
Cabernet Sauvignon	Errazuriz, Max reserve, Aconcagua valley	2012	38
Carmenere	Montes Alpha, Colchagua Valley	2012	39
Syrah	Mateic, San Antonio Valley	2009	102

### ARGENTINA

Cabernet Franc	Atamisque Serbal, Tupungato, Mendoza	2014	35
Malbec	Altos Las Hornigas, Mendoza	2013	36
Malbec	Tinto Negro, Limestone Block, Mendoza	2012	55
Malbec	Mai, Kaiken Mendoza	2011	115

## RED WINES

### SOUTH AFRICA

Cabernet-Malbec	Estate Red, Klein Constantia	2012	44
Cabernet-Malbec	Nymphomane, La Vierge Hemel-en-Aarde	2012	47
Cabernet Sauvignon	Glen Carlou, Paarl	2013	46
Syrah	Rudi Schultz, Stellenbosch	2012	47
Syrah-Cabernet Sauvignon	Anwilka Vineyards, Stellenbosch	2011	69

### AUSTRALIA

#### NEW SOUTH WALES

Shiraz	Clonakilla, Hilltop	2012	58
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#### VICTORIA

Shiraz	Three Centuries, David Traeger, Heathcote	2009	66
Pinot Noir	Innocent Bystander, Yarra Valley	2013	40
Pinot Noir	By Farr, Farside, Geelong	2011	128

#### SOUTH AUSTRALIA

Shiraz, Grenache, Mourvedre	Nine Popes, Charles Melton, Barossa Valley	2012	90
Shiraz	St Henri, Penfold	2009	186
Shiraz	Penfold Grange	2008	1300
Grenache	Turkey Flat, Barossa Valley	2012	45
Pinot Noir	Foggy Hill Vineyard, Tapanappa, Fleurie peninsula	2010	72

#### WESTERN AUSTRALIA

Shiraz	Wilyabrup Vineyard, Arlewood, Margaret River	2012	50
Cabernet Sauvignon	Plantagenet, Mount Barker, Great Southern	2012	60

#### TASMANIA

Pinot Noir	Apsley Gorge	2009	79
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### NEW ZEALAND

Pinot Noir	Tinpot Hut, Marlborough	2012	52
Pinot Noir	Valli Vineyards, Bendigo, Central Otago	2011	102
Pinot Noir	Dry River, Martinborough	2009	167

# HALF BOTTLES & MAGNUMS

## HALF BOTTLES

### WHITE WINES

37.5cl

Sancerre	Domaine Sautereau, Loire Valley	2013	28
Chablis	Priere Saint Come, Burgundy	2013	28
Chassagne Montrachet	1er Cru Les Chenevottes, J-N Gagnard, Burgundy	2012	60
Riesling	Cuvee Frederic Emile, Trimbach, Alsace	2005	59
Albarino	Abadia de San Campio, Terras Gauda, Spain	2013	24
Soave Classico	Pieropan, Veneto, Italy	2013	25
Sauvignon Blanc	Seresin, Marlborough, New Zealand	2012	25

### RED WINES

Cotes-du-Rhone	Terres de Mistral, Vignerons d'Estezargues	2013	16
Crozes Hermitage	Domaine Etienne Pochon, Rhone Valley	2012	25
Rioja reserva	Vina Arana, La Rioja Alta, Spain	2006	33
Chianti Classico	Isole e Olena, Tuscany, Italy	2011	35
Pinot Noir	Crimson, Ata Rangit, Martinborough, New Zealand	2013	30
Shiraz	Lionheart of the Barossa, South Australia	2013	24

## MAGNUMS

### CHAMPAGNE

150cl

Billecart-Salmon Extra-Brut, Mareuil-sur-Ay		NV	180
Ruinart Brut rose		NV	225
Dom Pérignon, Epemay		2003	500

### WHITE

Puligny-Montrachet	Bachelet-Monnot, France	2012	245
V.D. France	Originel, Julien Courtois, France	2010	130
Soave Classico	Calvarino, Pieropan, Veneto, Italy	2013	114
Chardonnay	M3, Shaw and Smith, Adelaide Hills, Australia	2013	114
Sauvignon Blancs	Seresin, Marlborough, New Zealand	2012	100

### ROSE

Cotes de Provence	Cuvee Alexandre, Château de Beaulieu, France	2013	74
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### RED

Chateau Malescot St Exupery	3rd Cru Classe, Margaux, France	2010	500
Gevrey-Chambertin	Drouhin Laroze, Burgundy, France	2009	220
Chateauneuf-du-Pape	Chateau de Beaucastel, Rhone Valley, France	2009	365
Cotes du Roussillon Villages	La Muntanda, Domaine Gauby, France	2001	450
Rioja Gran Reserva	904, La Rioja Alta, Spain	2004	172
Toscana	Cepparello, Isole e Olena, Tuscany, Italy	2009	325
Brunello di Montalcino	Fossacolle	2009	235
Shiraz	Greenstone Vineyard, Heathcote, Victoria, Australia	2012	120

## JEROBOAM

### CHAMPAGNE

R de Ruinart, Brut, Reims		NV	600
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# SWEET WINES

## FRANCE

			75cl	50cl	37.5cl
Vouvray Moelleux	le Clos du Bourg, Domaine Huef	2009	95		
Jurançon	Marie Kattalin, Domaine de Souch	2007	130		
Jurançon	Les Jardins de Babylon, Didier Dagueneau	2010	240		
Muscat de Riversaltes	Chateau Pezilla	2013	39		
Alsace, Riesling	V.T. Domaine Boeckel	2006		59	
Sauternes	Chateau Rabaud-Promis, 1er Grand Cru	2009	110		

## ITALY

Moscato d'Asti	G.D Vajra, Piedmont	2013	37		
Braquetto d'Aqui	Contero, Piedmont	2013	41		
Recioto della Valpolicella	Corte Giara, Veneto	2013		65	
Recioto della Valpolicella	Bertani, Veneto	2010		69	
Passito di Pantelleria	Ben Rye, Donnafugata, Sicily	2011	160		
Vin Santo Del Chianti Classico	Isole e Olena, Tuscany	2005			98

## OTHERS

Riesling, Auslese,	Graacher Himmelreich, JJ Prum, Germany	2011	85		
Beernauslese Cuvee	Kracher, Burgenland, Austria	2011			49
Trokenbeernauslese Sheurebe	N.4, Kracher, Burgenland, Austria	2004			129
Tokaji, Muscat	Exaltation, Holdvolgy, Hungary	2011		50	
Tokaji Szmarodni	Eloquence, Holdvolgy, Hungary	2007		92	
Tokaji, 5 puttonyos	Chateau Dereszla, Hungary	2008		67	
Tokaji, 6 puttonyos	Szepes, Hungary	2006		258	
Cabernet Franc, Icewine	Inniskillin, Canada	2006			152
Sauvignon, Noble Harvest	Mulderbosch, Stellenbosch, South Africa	2010		42	
Semillon, Botrytis	Peter Lehmann, Barossa, Australia	2011			35
Riesling	Cordon Cut, Mount Horrocks, Clare Valley, , Australia	2013			57

# FORTIFIED WINES

## PORTUGAL

		75cl	50cl	37.5cl
<b>PORT</b>				
L.B.V Taylors		2008	53	
Tawny 10yrs old, Niepoort		10yrs	85	
Vintage Port, Quinta de la Rosa		2005	110	
Vintage Port, Fonseca Guimaraens		1998	71	
Vintage Port, Fonseca		1985	230	
10yrs old Tawny, Fonseca		10yrs		45
Colheita ,Bumester		1998	71	

## FRANCE

Maury Blanc	Mas Amiel	2011	65	
Maury rouge	La Coume du Roy	2012	58	
Banyuls Rancio	Al Tragou, Domaine Vial-Magneres	1988	139	

## SPAIN

Manzanilla	Barbadillo	NV	29	
Amontillado del Puerto	Gutierrez Colosia	NV	56	
Oloroso	Don Jose, Sanchez Romate	NV	58	
Pedro Ximenez	Lustao	NV	55	



## SWEET WINES BY GLASS

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### SWEET WINES

		100ML
Sauvignon, Noble Harvest, Mulderbosch, Stellenbosch, South Africa	2010	8
Semillon, Botrytis, Peter Lehmann, Barossa, Australia	2011	9.5
Riesling, Vendange Tardive, Domaine Boeckel, Alsace, France	2006	10.5
Tokaji, Muscat, Exaltation, Holdvolgy, Hungary	2011	12.5
Recioto della Valpolicella, Corte Giara, Veneto, Italy	2013	16
Sauternes, 1er Grand Cru Classe, Chateau Rabaud-Promis	2009	23

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### SHERRY

		100ML
Manzanilla, Barbadillo	NV	5
Amonillado del Puerto, Gutierrez Colosia	NV	7.5
Pedro Ximenez, Lustau	NV	8

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### MADEIRA

		100ML
Crown Barbeito, Medium Sweet	NV	6
20 Year Old Terrantez Henriques & Henriques	NV	24
Sercial, Henriques & Henriques	1971	68

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### PORT

		100ML
L.B.V, Taylors	2008	7
Tawny Fonseca	10 yrs	9

# SUMMARY

## WINES BY GLASS

Sparkling Wines/Champagne	3
White Wines	3
Rose Wines	3
Red Wines	3
Fine Wine by Coravin	3

## SPARKLING WINES

Champagne	4
Other Sparkling	4

## WHITE WINES

France – Alsace	5
France – Loire Valley	5
France – Jura & savoie	5
France – Bordeaux	5
France – Burgundy	6
France – Rhone Valley	7
France – Languedoc-Roussillon	7
France – South-West	7
France – Basque Country	7
France – Corsica	7
Spain	8
Portugal	8
Germany	8
Austria	8
Hungary	8
Slovakia	8
Italy	9
England	9
USA - California	100
USA -Washington & Oregon	100
Argentina & Chile	100
Australia	100
New Zealand	100

## WHITE WINES

South Africa	111
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## ROSE WINES

Rose wines	11
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## RED WINES

France – Burgundy	122
France – Bordeaux	133
France – Loire Valley	144
France – Rhone Valley	144
France – Languedoc Roussillon & Provence	144
France – South West	144
Spain	155
Portugal	155
Austria	155
Germany	155
Lebanon	155
Italy	166
USA - California	177
USA – Oregon/ Washington state	177
Chile	177
Argentina	177
South Africa	188
Australia	188
New Zealand	188

## HALF BOTTLES & MAGNUMS

### SWEET WINES

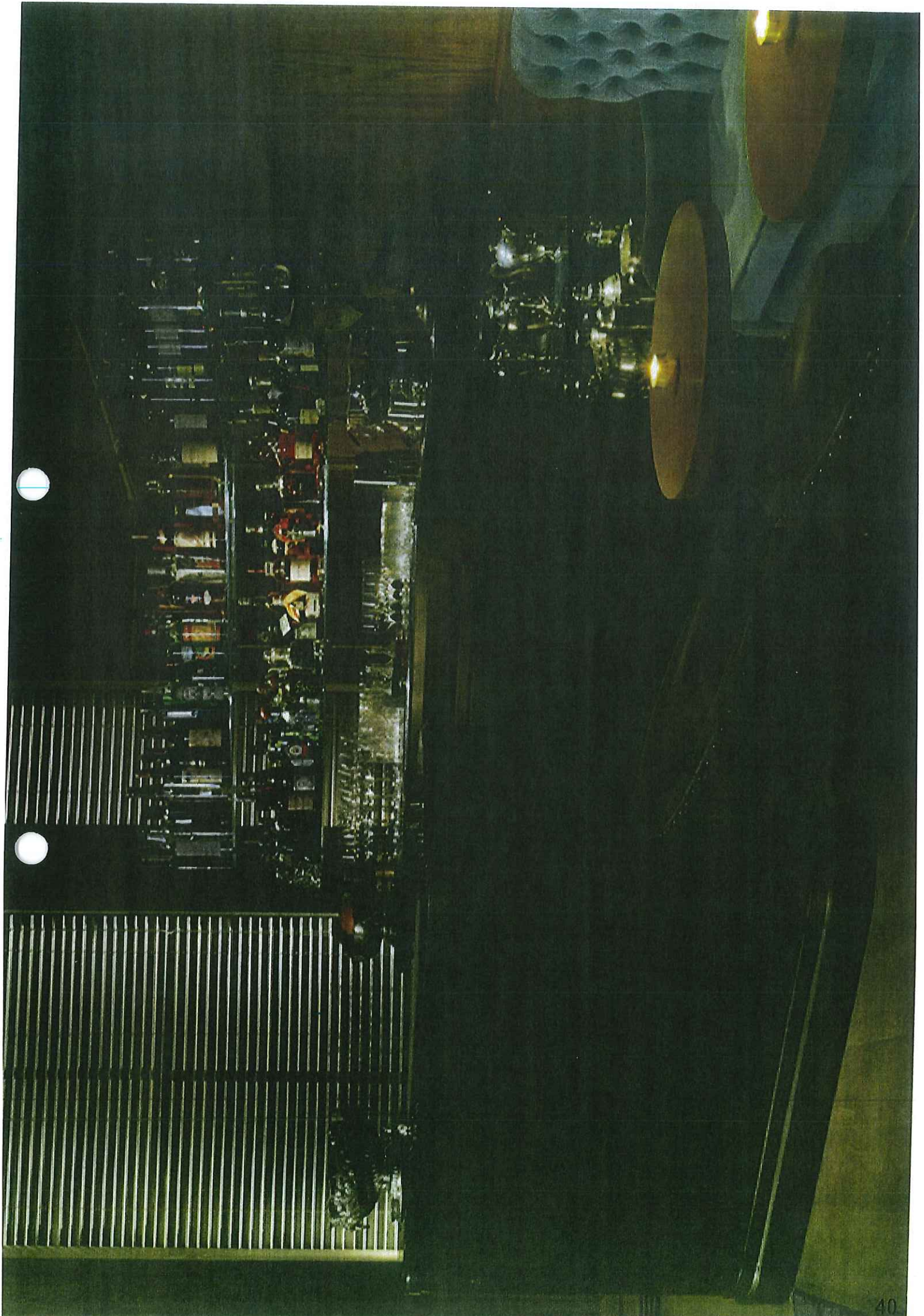
France	20
Italy	20
Others	20

### FORTIFIED WINES

Portugal	221
France	221
Spain	221

### SWEET WINES BY GLASS

Sweet wines	22
Sherry	22
Madeira	22
Port	22



## PUNCHES

The British have always been good at stealing stuff. Way back, the British Navy was basically a pirate outfit. As the empire expanded the Brits effectively sailed around stealing stuff: Bits of China, all of India, the Elgin Marbles, a couple of Egyptian mummies here, a Rosetta stone there. Into the Century, they pinched Rock and Roll and later Punk. They made Curry their national dish. It's a 20th Century nation of kleptomaniacs. Before the Brits stole the idea of Punch from the Indians, a number of other cultures had a culture of sharing drinks. So we thought we'd steal those too.

Punch is a social affair, and in keeping with that our Punches are available for 1, 2, 4, 6 or 8 people. Punches would also have been drunk by privateers when alone on desert islands and we don't disagree with this behaviour at all. In fact we kind of like it.



## DAILY PUNCH

£14 per person

## BAR BITES

### EDITION PUNCH

Our house punch, available all year round. Easy going and aromatic, with jasmine tea and a subtle hint of wood from the oak moss. Great things start here.

Tanqueray Gin, lemon juice, oak moss syrup, orange blossom water, jasmine tea

Marinated green olives, pickled garlic and chilli

4

### 57 SHADES OF GREY

A similar title has been called a guilty pleasure and an easy read - we prefer to think of ours as an easy pleasure to which you may add as much guilt as you please. This is the Punch Room, not the Red Room, so here is a drink that is just the right amount of complex and you don't have to sign any contracts.

Talisker 57 Whisky, Grey Goose, Campari, rhubarb syrup, grapefruit juice and prosecco

Triple cooked chips, sarsons mayonnaise

5

Crispy chicken skin, espelette, guacamole

6

### ENOTRIA PUNCH

Wine was a big thing to the Romans and Greeks. They pretty much drank it all day and were constantly poisoning one another with it, bathing in it or like the Stoic philosopher Chrysippus, feeding it to their donkeys for laughs. They would mix it up with herbs and spices to make it more interesting. Our take on it is spiked with a Lavender and Thyme cordial and we added some Hennessy because you don't have all day.

Hennessy Fin de Cognac, Sauvignon Blanc, lemon juice, lavender and thyme cordial

Chicken popcorn, coriander, gochujang sauce

8

Chorizo croquettes, aioli, lime

7

Berner's Tavern chopped salad (v) with Chicken with Lobster

10  
14.5  
32

### AN ODE TO MRS TOTTENHAM

Theodore Hook was a snot nosed little punk who used to live around here a while back. He was a fan of the practical joke. Ask your server for details. His punch contains Tanqueray Gin, sage and lemon verbena, lemon juice, peach and prosecco. It's much nicer than he was.

Tanqueray Gin, sage and lemon verbena syrup, lemon juice, peach and prosecco.

The BT beef slider, bacon, cheese and caramelised onion

5.5

### JAMAICA FLOWER PUNCH

Oddly enough, this little beauty relates not to Jamaica at all but to the Mexican name for hibiscus (Jamaica - mad right?!) which is the tea ingredient in this punch. But let's get back to Jamaica for a second. Just think of mid-fifties Sharon from Staines who's enjoying a week without the hubby at Sandals Montego Bay getting sozzled on something similar (but not nearly as nice) and trying to woo the friendly jet ski instructor.

Altos Blanco Tequila, lime juice, hibiscus tea and blackberry foam.

Prawn and Mary Rose slider, parsley salsa verde

5.5

Selection of cheese, pear and saffron chutney, seed crackers

12

## WINE

### WHITE

	175ml Bottle	125ml Bottle
Vermentino IGP Pays d'Occ, Les Vignes de L'Eglise, Languedoc, France 2013	8	14.5
Picpoul de Pinet Black Label, Domaine de la Grangette France 2014	10	15.5
"R" Riesling Kabinett, August Kessler, Rheingau, Germany, 2013	11	18.5
Seresin Sauvignon Blanc, Marlborough, New Zealand	14	95

### ROSE

Cotes de Provence, Coeur Clementine Rose, France 2014	10	225
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### RED

Merlot, Domaine Montrose Languedoc-Roussillon France 2014	8	30
Azamor, Azamor, Alentejo, Portugal, 2010	10.5	42
Pinot Noir, Tinpot Hut, Marlborough New Zealand 2013	12.75	50
Malbec, Tinto Negro, Limestone Block Vintage Argentina 2012	14	55

## MAYFLOWER PUNCH

Our take on the classic Gin punch from the Oxford night cap recipe book. Plymouth Gin, fresh lemon juice, green tea, maraschino, grapefruit sherbet and dashes of Fernet-Branca. Sum bleddy punch.

Plymouth Gin, green tea, lemon juice, grapefruit sherbet, maraschino and Fernet-Branca.

## REVISED TE PUNCH

A twist on the classic Rumfustian punch by Jerry Thomas. We've mixed a little Portobello Road VPA (Very Pale Ale) infused with vanilla. Originally you would have ale, gin (no rum go figure?) and eggs. We've decided a Rumfustian twist needs rum, with punchy 57% Smith and Cross from Jamaica being the best option.

Smith and Cross Rum, Very Pale Ale and vanilla syrup, lime juice and pineapple juice

## MILK PUNCH

On paper this is confusing, intriguing and a little bizarre we agree but nothing short of brilliant. The texture of this drink is silky smooth, the flavours crisp, well rounded and identifiable. Very more-ish.

Hennessy Fin de Cognac, Havana Club 3yo Rum, Somerset Cider Brandy, green tea, lemon juice, pineapple, spices syrup, milk

## WEDDING PUNCH

This is an adaptation of a famous Jerry Thomas recipe. We've updated it by using sherbet and fresh ingredients and replacing claret with Champagne, because we are fancy like that. It includes essence of ambergis but we assure you NO whales were hurt in the making of this drink.

Hennessy Fine de Cognac, lemon & vanilla sherbet, pineapple, ambergis infusion, Champagne juice

## DUFFTOWN PUNCH

A reflection of Whisky's journey from the glens of Scotland to the world. From Dufftown and its famous seven stills, the inclusion of Lapsang Souchong tea, watermelon and chilli tip a hat to the East. Smoky, exotic and with a bit of a kick, it's like Jackie Chan high-fiving Sean Connery whilst riding a dragon over the Great Wall of China. Actually, exactly like that.

Singleton Whisky, lapsang souchong tea, lemon juice, chilli and watermelon.

VODKA		MEZCAL		WHISKY		WELSH	
Belvedere Unfiltered	12	Alipus San Juan	14	Johnnie Walker Gold Label	14	Penderyn Madeira Finish	13
Ketel One	12	Del Maguey Minero	16	Johnnie Walker Blue Label	30		
Tito's	12	Del Maguey Chichicapa	16	Johnnie Walker King George V	80	JAPANESE	
Koniks Tail	12	Del Maguey Iberico	30	Compass Box Oak Cross	14	Suntory Hibiki 17yo	18
Chase	13	Pierde Almas Tobaiche	22	Compass Box Peat Monster	14	Suntory Hakushu 18yo	32
Ciroc	13			Compass Box Hedonism	16	Nikka Yoichi Coffey Malt 1998	40
Grey Goose	14			Chivas 25yo	30	KENTUCKY	
Absolut Elyx	15					Woodford Reserve	12
Absolut Craft by NS Herbacious	14	Havana Seleccion De Maestro	15	SINGLE MALT		Maker mark	12
Absolut Craft by NS Bitter cherry	14	Blackwell	12	LOWLAND		Johnny Drum Private	13
Absolut Craft by NS Smokey Tea	14	Bacardi 8yo	12	Rosebank 1990	100	Eagle rare	15
Crystal Head	15	Bacardi Heritage	12	SPEYSIDE		Four Roses Limited Edition	17
elit by Stolichnaya	16	Wray and Nephew	12	Balvenie Portwood	28	Blantons Straight from the Barrel	18
		Zacapa 23	16	HIGHLAND		Stagg JR	22
GIN & GENEVER		Diplomatico Reserva exclusiva	14	Abertour A'bumadh	15	TENNESSEE	
Tanqueray 10	13	Diplomatico Ambassador	40	Glenmorangie Signet	25	Jack Daniels Single Barrel	12
Tanqueray Old Tom	15	COGNAC & BRANDY		Glenmorangie 25yo	45	Jack Daniels Sinatra Select	40
Portobello Road	12	Hennessy XO	26	Macallan 18yo	26	COLORADO	
Plymouth	12	Hennessy Paradis Imperial	225	Macallan 30yo	190	Tin Cup	12
Beefeater 24	12	Remy Martin XO	24	Brora 30yo	130	CANADIAN	
Beefeater Summer Edition	14	Remy Martin Louis XIII	250	ISLAND		Crown Royal	13
Bombay Dry	12			Talisker 57 North	16	RYE	
Star of Bombay	12	ARMAGNAC		Highland Park 18yo	20	Bulleit Rye	12
Fords	13	Domaine Au Martin,	20			Rittenhouse 100	14
Bols Genever	14	Chateau Darrozze,		Laphroaig Quarter Cask	14	Smooth Ambler Old Scout Rye	16
Adnams Copper	14	Bas-Armagnac 1981		Ardbeg Uigeadail	16	BEER	
Dodd's	14	CALVADOS		Lagavulin 16yo	16	EDITION Crafty Lager	6
Hammer & Son Old English	15	Reserve D'Adrien, Adrien Camut,	35	Caol Ila 18yo	18	Peroni	6
Junipero	16	Pays D'Auge		Bowmore 17yo	24	Wild Boar IPA	6
Monkey 47	16	GRAPPA		Bruichladdich Octomore	30		
London No 3	16	Tosolini Grappa Tocai	22	IRISH			
		en Susino Barrique 1996		Jameson 18yo	18		
TEQUILA		ABSINTHE		Bushmills 16yo	16		
Altos Blanco	11	Pernod	12	Redbreast 15yo	18		
Altos Reposado	12	Jade Nouvelle Orleans Absinthe	16	Middleton Barry Crockett Legacy	32		
Arette Blanco	11	PISCO					
Arette Reposado	12	Pisco Payet Acholado	13				
Tapatio Reposado	11						
Tapatio Anejo	12						
Ocho Blanco	12						
Cabeza	12						
Don Fulano Reposado	13						
Don Fulano Silver	14						
Don Julio Reposado	14						
Siete Leguas Blanco	13						
Siete Leguas D'Antano	35						
Patron Platinum	40						

THE  
LONDON  
EDITION®

BASEMENT AND PUNCH ROOM MENUS

A 12.5% service charge will be applied to all food and beverage pricing. Prices and menu items are subject to change.



## GUIDELINES

### SERVICE CHARGE AND SALES TAX

All food and beverage prices are subject to a 12.5% service charge.

### GUARANTEES

A final guest count is required 72 business hours prior to the function. This number is the minimum you will be charged for, or your actual attendance, whichever is greater.

We will be prepared to accommodate up to 5% over your guaranteed guest count.

### SPECIAL REQUESTS

We are happy to accommodate special food and beverage requests. We ask that you make us aware of any dietary restrictions 72 hours prior to the event date.

### FOOD AND BEVERAGE

All food and beverage must be purchased exclusively by The London EDITION and consumed in the designated function areas.

The London EDITION is the only licensed authority to serve alcoholic beverage on the grounds, therefore outside alcoholic beverages are not permitted on the property.

### SIGNAGE

Signs and registration tables in public areas, the lobby or on guest room floors are prohibited.

The posting of any items on the function room walls or doors is strictly prohibited; arrangements can be made for easels. Damage charges will apply should the above not be adhered to.

### SECURITY

The London EDITION will not be responsible for the damage or loss of any equipment or articles left in the hotel prior to, during or following an event.

A 12.5% service charge will be applied to all food and beverage pricing. Prices and menu items are subject to change.

## CANAPES

32.00 - minimum of 8 pieces per person

## COLD

Cucumber, pea, mint and goats curd

Broccoli crudo, miso, sesame

Mackerel escabeche

Smoked salmon mousse, salmon caviar, horseradish

Tomato tartare, black olive

Beef tataki, shallot, shiso

Smoked ham, parsley and caper

## HOT

Mini chorizo sausages

Crispy lamb belly, smoked garlic salsa verde

Smoked haddock tarts

Boneless BBQ chicken wings, yoghurt and mint

Wild mushroom choux buns

Seared Scottish salmon, white miso

Asparagus spears, paprika hollandaise

## DESSERTS

Fruit marshmallow

Mini cheesecakes

Doughnuts with strawberry jam

Chocolate truffles

Salty caramel chocolate tarts

Mini lamingtons

Shortbread and strawberries

Blueberry and lemon crepes

Caramelized lemon tarts

Raspberry pavlovas

Clotted cream walnut fudge

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SLIDERS

BBQ Old Spot Pork Shoulder Pickled Cucumber	5
Aged Scottish Beef Burger Bacon and Cheese, Caramelised Onion, Pickles	5.50
Crispy Rock Shrimp Roll Baby Gem, Spicy Marie Rose	5.50
Portobello Mushroom Mozzarella, Smoked Tomato Jam	4.50

A 12.5% service charge will be applied to all food and beverage pricing. Prices and menu items are subject to change.

## PUNCHES

The British have always been good at stealing stuff. Way back, the British Navy was basically a pirate outfit. As the empire expanded the Brits effectively sailed around stealing stuff: Bits of China, all of India, the Elgin Marbles, a couple of Egyptian mummies here, a Rosetta stone there. Into the Century, they pinched Rock and Roll and later Punk. They made Curry their national dish. It's a 20th Century nation of kleptomaniacs. Before the Brits stole the idea of Punch from the Indians, a number of other cultures had a culture of sharing drinks. So we thought we'd steal those too.

Punch is a social affair, and in keeping with that our Punches are available for 1, 2, 4, 6 or 8 people. Punches would also have been drunk by privateers when alone on desert islands and we don't disagree with this behaviour at all. In fact we kind of like it.



## DAILY PUNCH

Ask for details

£14 per person

## EDITION PUNCH

Our house punch, available all year round. Easy going and aromatic, with jasmine tea and a subtle hint of wood from the oak moss. Great things start here.

Tanqueray Gin, lemon juice, oak moss syrup, orange blossom water, jasmine tea

## 57 SHADES OF GREY

A similar title has been called a guilty pleasure and an easy read - we prefer to think of ours as an easy pleasure to which you may add as much guilt as you please. This is the Punch Room, not the Red Room, so here is a drink that is just the right amount of complex and you don't have to sign any contracts.

Talisker 57 Whisky, Grey Goose, Campari, rhubarb syrup, grapefruit juice and prosecco

## ENOTRIA PUNCH

Wine was a big thing to the Romans and Greeks. They pretty much drank it all day and were constantly poisoning one another with it, bathing in it or like the Stoic philosopher Chrysippus, feeding it to their donkeys for laughs. They would mix it up with herbs and spices to make it more interesting. Our take on it is spiked with a Lavender and Thyme cordial and we added some Hennessy because you don't have all day.

Hennessy Fin de Cognac, Sauvignon Blanc, lemon juice, lavender and thyme cordial

## AN ODE TO MRS TOTTENHAM

Theodore Hook was a snot nosed little punk who used to live around here a while back. He was a fan of the practical joke. Ask your server for details. His punch contains Tanqueray Gin, sage and lemon verbena, lemon juice peach and prosecco. It's much nicer than he was.

Tanqueray Gin, sage and lemon verbena syrup, lemon juice, peach and prosecco.

## JAMAICA FLOWER PUNCH

Oddly enough, this little beauty relates not to Jamaica at all but to the Mexican name for hibiscus (Jamaica - mad right?!) which is the tea ingredient in this punch. But let's get back to Jamaica for a second. Just think of mid-fifties Sharon from Staines who's enjoying a week without the hubby at Sandals Montego Bay getting sozzled on something similar (but not nearly as nice) and trying to woo the friendly jet ski instructor.

Altos Blanco Tequila, lime juice, hibiscus tea and blackberry foam.

## BAR BITES

Marinated green olives, pickled garlic and chilli

4

Crunchy sugar snap peas, citrus salt, mint (v)

3.5

Triple cooked chips, sarsons mayonnaise

5

Crispy chicken skin, espelette, guacamole

6

Chicken popcorn, coriander, gochujang sauce

8

Chorizo croquettes, aioli, lime

7

Berner's Tavern chopped salad (v)  
with Chicken  
with Lobster

10  
14.5  
32

The BT beef slider, bacon, cheese  
and caramelised onion

5.5

Prawn and Mary Rose slider,  
parsley salsa verde

5.5

Selection of cheese,  
pear and saffron chutney, seed crackers

12



WINE  
WHITE

	175ml Bottle	125ml Bottle
Vermentino IGP Pays d'Occ, Les Vignes de L'Eglise, Languedoc, France 2013	8 30	14.5 80
Picpoul de Pinet Black Label, Domaine de la Grangette France 2014	10 36	15.5 90
"R" Riesling Kabinett, August Kessler, Rheingau, Germany, 2013	11 40	18.5 110
Seresin Sauvignon Blanc, Marlborough, New Zealand	14 53	95

ROSE

Cotes de Provence, Coeur Clementine Rose, France 2014	10 40
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RED

Mertot, Domaine Montrose Languedoc-Roussillon France 2014	8 30
Azamor, Azamor, Alentejo, Portugal, 2010	10.5 42
Pinot Noir, Tinpot Hut, Marlborough New Zealand 2013	12.75 50
Malbec, Tinto Negro, Limestone Block Vintage Argentina 2012	14 55

CHAMPAGNE

Our take on the classic Gin punch from the Oxford night cap recipe book. Plymouth Gin, fresh lemon juice, green tea, maraschino, grapefruit sherbet and dashes of Fernet-Branca. Sum bloody punch.

REVISED TE PUNCH

A twist on the classic Rumfustian punch by Jerry Thomas. We've mixed a little Portobello Road VPA (Very Pale Ale) infused with vanilla. Originally you would have ale, gin (no rum go figure?) and eggs. We've decided a Rumfustian twist needs rum, with punchy 57% Smith and Cross from Jamaica being the best option.

MILK PUNCH

On paper this is confusing, intriguing and a little bizarre we agree but nothing short of brilliant. The texture of this drink is silky smooth, the flavours crisp, well rounded and identifiable. Very more-ish.

WEDDING PUNCH

This is an adaptation of a famous Jerry Thomas recipe. We've updated it by using sherbet and fresh ingredients and replacing claret with Champagne, because we are fancy like that. It includes essence of amberggris but we assure you NO whales were hurt in the making of this drink.

DUFFTOWN PUNCH

A reflection of Whisky's journey from the glens of Scotland to the world. From Dufftown and its famous seven stills, the inclusion of Lapsang Souchong tea, watermelon and chilli tip a hat to the East. Smoky, exotic and with a bit of a kick, it's like Jackie Chan high-fiving Sean Connery whilst riding a dragon over the Great Wall of China. Actually, exactly like that.

MAYFLOWER PUNCH

Plymouth Gin, green tea, lemon juice, grapefruit sherbet, maraschino and Fernet-Branca.

Smith and Cross Rum. Very Pale Ale and vanilla syrup, lime juice and pineapple juice

Hennessy Fin de Cognac, Havana Club 3yo Rum, Somerset Cider Brandy, green tea, lemon juice, pineapple, spices syrup, milk

Hennessy Fine de Cognac, lemon & vanilla sherbet, pineapple, amberggris infusion, Champagne

Singleton Whisky, lapsang souchong tea, lemon juice, chilli and watermelon.



**VODKA**

Belvedere Unfiltered 12  
 Ketel One 12  
 Tito's 12  
 Koniks Tail 12  
 Chase 13  
 Citoc 13  
 Grey Goose 14  
 Absolut Elyx 15  
 Absolut Craft by NS Herbacious 14  
 Absolut Craft by NS Bitter cherry 14  
 Absolut Craft by NS Smokey Tea 14  
 Crystal Head 15  
 elit by Stolichnaya 16

**GIN & GENEVER**

Tanqueray 10 13  
 Tanqueray Old Tom 15  
 Portobello Road 12  
 Plymouth 12  
 Beefeater 24 12  
 Beefeater Summer Edition 14  
 Bombay Dry 12  
 Star of Bombay 13  
 Ford's 14  
 Bols Genever 14  
 Adhams Copper 14  
 Dodd's 14  
 Hammer & Son Old English 15  
 Junipero 16  
 Monkey 47 16  
 London No 3 16

**TEQUILA**

Altos Blanco 11  
 Altos Reposado 12  
 Arette Blanco 11  
 Arette Reposado 12  
 Tapatio Reposado 11  
 Tapatio Anejo 12  
 Ocho Blanco 12  
 Cabeza 12  
 Don Fulano Reposado 13  
 Don Fulano Silver 14  
 Don Julio Reposado 14  
 Siete Leguas Blanco 13  
 Siete Leguas D'Antano 35  
 Patron Platinum 40

**MEZCAL**

Alipus San Juan 14  
 Del Maguey Minero 16  
 Del Maguey Chichicapa 16  
 Del Maguey Iberico 30  
 Pierre Almas Tobaiche 22

**RUM & CACHACA**

Havana Seleccion De Maestro 15  
 Blackwell 12  
 Bacardi 8yo 12  
 Bacardi Heritage 12  
 Wray and Nephew 12  
 Zacapa 23 16  
 Diplomatico Reserva exclusiva 14  
 Diplomatico Ambassador 40

**COGNAC & BRANDY**

Hennessy XO 26  
 Hennessy Paradis Imperial 225  
 Remy Martin XO 24  
 Remy Martin Louis XIII 250

**ARMAGNAC**

Domaine Au Martin, 20  
 Chateau Darrozze,  
 Bas-Armagnac 1981

**CALVADOS**

Reserve D'Adrien, Adrien Camut, 35  
 Pays D'Auge

**GRAPPA**

Tosolini Grappa Tocai 22  
 en Susino Barrique 1996

**ABSINTHE**

Pernod 12  
 Jade Nouvelle Orleans Absinthe 16

**PISCO**

Pisco Payet Acholado 13

**WHISKY**

**BLENDS**

Johnnie Walker Gold Label 14  
 Johnnie Walker Blue Label 30  
 Johnnie Walker King George V 80  
 Compass Box Oak Cross 14  
 Compass Box Peat Monster 14  
 Compass Box Hedonism 16  
 Chivas 25yo 30

**SINGLE MALT**

Rosebank 1990 100

**LOWLAND**

Rosebank 1990 100

**SPEYSIDE**

Balvenie Portwood 28

**HIGHLAND**

Aberlour A'bunadh 15  
 Glenmorangie Signet 25  
 Glenmorangie 25yo 45  
 Macallan 18yo 26  
 Macallan 30yo 190  
 Brora 30yo 130

**ISLAND**

Talisker 57 North 16  
 Highland Park 18yo 20

**ISLAY**

Laphroaig Quarter Cask 14  
 Ardbeg Uigeadail 16  
 Lagavulin 16yo 16  
 Caol Ila 18yo 18  
 Bowmore 17yo 24  
 Bruichladdich Octomore 30

**IRISH**

Jameson 18yo 18  
 Bushmills 16yo 16  
 Redbreast 15yo 18  
 Middleton Barry Crockett Legacy 32

**WELSH**

Penderyn Madeira Finish 13

**JAPANESE**

Suntory Hibiki 17yo 18  
 Suntory Hakushu 18yo 32  
 Nikka Yoichi Coffey Malt 1998 40

**KENTUCKY**

Woodford Reserve 12  
 Maker mark 12  
 Johnny Drum Private 13  
 Eagle rare 15  
 Four Roses Limited Edition 17  
 Blantons Straight from the Barrel 18  
 Staggy JR 22

**TENNESSEE**

Jack Daniels Single Barrel 12  
 Jack Daniels Sinatra Select 40

**COLORADO**

Tin Cup 12

**CANADIAN**

Crown Royal 13

**RYE**

Bulleit Rye 12  
 Rittenhouse 100 14  
 Smooth Ambler Old Scout Rye 16

**BEER**

EDITION Crafty Lager 6  
 Peroni 6  
 Wild Boar IPA 6

9/27











LP/

**BAR FOOD** Available until midnight

Marinated green olives, pickled garlic and chilli	4
Crunchy sugar snaps, citrus salt, mint (v)	3.5
Crispy chicken skin, espelette, guacamole	6
Chicken popcorn, coriander, gochujang sauce	8
Chorizo croquettes, aioli, lime	7
Berners Tavern chopped salad (v)	10
with Chicken	14.5
with Lobster	32
The BT beef slider, bacon, cheese and caramelised onion	5.5
Prawn and Mary Rose slider, parsley salsa verde	5.5
Triple cooked chips, Sarsons mayonnaise	5
Selection of cheese, pear and saffron chutney, seed crackers	12

**BEER & CIDER**

EDITION Crafty Organic Lager	6
Meantime Pilsner	6
Anchor Steam Ale	6
Wild Boar IPA	6
Peroni	6
Curious apple Cider	6

**LOBBY BAR**

**SOFTS**

Icon Coca-Cola	4.5
Icon Diet Coke	4.5
Fever Tree Tonic	4.5
Fever Tree Soda	4.5
Fever Tree Lemonade	4.5
Fever Tree Naturally Light Tonic	4.5
Fever Tree Bitter Lemon	4.5
Fever Tree Ginger Ale	4.5
Fever Tree Ginger Beer	4.5
Red Bull	5
Red Bull Sugar Free	5

**WATER**

Lianlyr Source 330ml	3
Lianlyr Source 750ml	5

## COCKTAIL LIST

### INSPIRATION SECTION

A selection of drinks from our bar team  
drawing inspiration from holiday islands.  
Ask them if you'd like to know more.

<b>FORMENTERA LADY</b>	<b>13.50</b>
By Gianluca	
Thyme infused Tanqueray gin, lemon juice, rosemary syrup, egg white, absinthe	
<b>EASTER ISLAND</b>	<b>13.50</b>
By Andrea	
Chocolate fat washed Johnny Walker Black Label, lime juice, coconut water, vanilla bitters, saffron & cardamom syrup	
<b>ISLA MUJERES</b>	<b>14.50</b>
By Palmira	
Altos Blanco Tequila, peach liqueur, agave syrup, lime juice, Peychaud bitter & rose Champagne	
<b>KYUSHU ICE TEA</b>	<b>13.50</b>
By Angelo	
Shochu, plum wine, lemongrass tea & Creole bitters	
<b>FIG ISLAND</b>	<b>13.50</b>
By Derren	
Arette Reposado Tequila, Cynar, fig jam & lime juice, Pedro Ximenez & vanilla infused agave syrup	

### THE LOBBY COCKTAILS

Original London EDITION cocktails.

<b>RUMS 'N' ROSES</b>	<b>13.50</b>
Havana Club 3yo rum, St Germain elderflower liqueur, absinthe & Belaire sparkling rose wine	
<b>VERMILLIONAIRE</b>	<b>14.50</b>
Belvedere vodka, lemon juice, lemon and sage sherbet, orange flower water, strawberry puree & Prosecco	
<b>HENRY AND THE BEAST</b>	<b>13.50</b>
Altos Reposado Tequila, lime juice, Anchor Steam & tamarind syrup & Del Maguey Chichicapa Mezcal	
<b>HOAX MARTINI</b>	<b>13.50</b>
Tanqueray gin, Pierre Ferrand Curacao & absinthe	
<b>VIGILANTE</b>	<b>13.50</b>
Havana Club Seleccion De Maestros rum, Aperol, orange & grapefruit cordial & Prosecco	

<b>WELSH</b>	
Penderyn Madeira Finish	13

<b>KENTUCKY</b>	
Woodford Reserve	12
Johnny Drum Private	13
Four Roses Limited Edition	17
Blantons Straight from the Barrel	18
Stagg JR	22

<b>TENNESSEE</b>	
Jack Daniels Single Barrel	12
Jack Daniels Sinatra Select	40

<b>COLORADO</b>	
Tin Cup	12

<b>WEST VIRGINIA</b>	
Smooth Ambler Old Scout	16

<b>RYE</b>	
Bulleit Rye	12
Rittenhouse 100	14

<b>CHAMPAGNE</b>	<b>125ml Bottle</b>
Ruinart NV	14.5 80
Ruinart Rose	15.5 90
Ruinart Blanc de Blancs	18.5 110
Bollinger Rose	90
Dom Ruinart 2002	225
Dom Perignon 2004	225
Krug Grand Cuvee	40 250
Perrier Jouet Belle Poque 2004	175

<b>WINE</b>	
<b>WHITE</b>	<b>175ml Bottle</b>
Vermentino IGP Pays d'Oc,	8 30
Les Vignes de L'Eglise, Languedoc, France 2013	
Picpoul de Pinet Black Label, Domaine de la Grangette France 2014	10 36
"R" Riesling Kabinett, August Kessler, Rheingau, Germany, 2013	11 40
Seresin Sauvignon Blanc, Marlborough, New Zealand 2013	14 53
<b>ROSE</b>	<b>175ml Bottle</b>
Cotes de Provence,	10 40
Coeur Clementine Rose, France 2014	
<b>RED</b>	<b>175ml Bottle</b>
Merlot, Domaine Montrose Languedoc-Roussillon France 2014	8 30
Azamor, Azamor, Alentejo, Portugal, 2012	10.5 42
Pinot Noir, Tinpot Hut, Marlborough New Zealand 2013	12.75 50
Malbec, Tinto Negro, Limestone Block Vintage Argentina 2013	14 55

**ABSINTHE**

Pernod Absinthe	12
La Maison Fontaine Blanche	14
Jade Nouvelle Orleans Absinthe	16

**WHISKY****BLENDS**

Johnnie Walker Black Label	11
Johnnie Walker Gold Label Reserve	14
Johnnie Walker Blue Label	30
Johnnie Walker King George V	80
Chivas Regal 12yo	11
Chivas Regal 25yo	30
Haig Club	12
Compass Box Oak Cross	14
Compass Box Hedonism	16
Compass Box Peat Monster	14

**SINGLE MALT****LOWLAND**

Auchentoshan 3 Wood Classic	14
Rosebank 1990	100

**SPEYSIDE**

Singleton 12yo	12
Glenfiddich 15yo Solera	14
Aberlour A`bunadh	15
Balvenie Portwood	28
Macallan 18yo	26
Macallan 30yo	190

**HIGHLAND**

Glen Garloch 12yo	14
Oban 14yo	14
Royal Lochnagar 1998 DE	15
Dalmore 18yo	20
Glenmorangie Signet	25
Glenmorangie 25yo	45
Brora 30yo	130

**ISLAND**

Scapa 16yo	16
Talisker 57 North	16
Highland Park 18yo	20

**ISLAY**

Laphroaig Quarter Cask	14
Lagavulin 16yo	16
Ardbeg Uigeadail	16
Caol Ila 18yo	18
Bowmore 17yo	24
Bruichladdich Octomore	30

**IRISH**

Jameson Original	11
Jameson 18yo	18
Bushmills 16yo	16
Redbreast 15yo	18
Middleton Barry Crockett Legacy	32

**JAPANESE**

Suntory Hibiki 17yo	18
Suntory Hakushu 18yo	26
Nikka Yoichi Coffey Malt 1998	40

**CLASSIC COCKTAILS**

Our interpretations of a few classic cocktails,  
with an EDITION twist.

**ELYX JULEP 13.50**

Absolut Elyx, pineapple cordial & mint

**SEÑOR MARTINEZ 13.50**

Plymouth gin, Martini Rosso vermouth,  
maraschino, chilli bitters with a musk spritz

**BANANALICIOUS SOUR 13.50**

Fords gin, banana liqueur, green Chartreuse &  
lemon juice

**BIG SMOKE MULE 13.50**

Absolut Smokey Tea vodka, ginger beer,  
lime juice & Angostura bitters

**EDITION SUMMER CUP 13.50**

Homemade summer cup, ginger syrup, lemon juice  
& cucumber soda

**MODERN COCKTAILS**

A selection of cocktails demonstrating modern  
techniques to create simply tasty cocktails.

**CLEARER COLADA 13.50**

Coconut fat-washed Havana Club 3yo rum,  
pineapple cordial

**MY OLD MANHATTAN 13.50**

Barrel aged Woodford Reserve, Barolo Chinato,  
absinthe, Fernet-Branca & maraschino

**FULL NETTLE JACKET 13.50**

Wild nettle-infused Belvedere vodka,  
pine syrup & orange bitters

**DONDE ESTA TOMMYS? 13.50**

Toronjil-infused Altos Blanco Tequila, lime juice,  
agave syrup topped up with apricot foam

**CARBONATED APRICOT RICKEY 13.50**

Tanqueray gin, apricot liqueur, lime juice &  
Manzanilla sherry

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO ALL BILLS  
FOR DIETARY REQUIREMENTS AND FOOD ALLERGIES, PLEASE ASK ONE OF  
OUR TEAM MEMBERS FOR ASSISTANCE.

<b>VODKA</b>			Mezcal Pierde Almas Tobaziche	22
Belvedere	11		ALipus San Juan	14
Belvedere Unfiltered	12			
Ketel One	12		<b>RUM &amp; CACHACA</b>	
Tito's	12		Havana 3yo	11
Aylesbury Duck	12		Havana Seleccion De Maestros	15
Sipsmith	13		Blackwell	12
Chase	13		Foursquare Spiced	12
Adnams Copper House North Cove	13		Wray & Nephew	12
Ciroc	13		Smith & Cross	13
Grey Goose	14		Mount Gay Black Barrel	13
Absolut Craft Herbaceous Lemon	14		Bacardi 8yo	14
Absolut Craft Bitter Cherry	14		Diplomatico Reserva Exclusiva	14
Absolut Craft Smokey Tea	14		Diplomatico Ambassador	40
Absolut Elyx	15		Gosling Family Reserve	16
elit by Stolichnaya	16		Zacapa 23	16
Beluga Gold Line	25		Germana 2yo	13
<b>GIN &amp; GENEVER</b>			<b>COGNAC &amp; BRANDY</b>	
Tanqueray London Dry	11		Hennessy Fin de Cognac	11
Tanqueray 10	13		Hine VSOP	14
Tanqueray Old Tom	15		Hennessy XO	26
Beefeater Summer Edition	12		Hennessy Paradis Imperial	225
Bombay Dry	12		Remy Martin VSOP	14
Portobello Road	12		Remy Martin XO	24
Plymouth	12		Remy Martin Louis XIII	250
Caorunn	12		Delamain Vesper	25
Hendricks	13		Somerset Shipwreck	13
Adnams Southwold	13		Somerset Cider Brandy 10yo	11
Martin Miller	13			
Blackwood	13		<b>ARMAGNAC</b>	
Jensen Old Tom	13		Clos Martin 15yo	14
Martin Miller	13		Darroze Les Grand Assemblages 8yo	16
Sipsmith Dry	13		Boingeres Bas Armagnac	24
Beefeater 24	14			
Fords	14		<b>CALVADOS</b>	
The Botanist	14		Camut 6yo	12
Dodd's	14		Dupont Hors D'Age	18
William's Chase	15			
Hammer & Son Old English	15		<b>GRAPPA</b>	
Gin Mare	15		Antinori Tignanello	14
Perry's Tot Navy Strength	15		Tosolini Barrique	26
Death's Door	15		Nonino Picolit	28
No 3 London Dry	15			
Junipero	16		<b>PISCO</b>	
Monkey 47	16		1615 Quebranta	12
Bols Genever	14		Pisco Payet Acholado	13
			Pisco Qollqe Italia	15
<b>TEQUILA &amp; MEZCAL</b>			<b>LIQUORS</b>	
Altos Blanco	11		Kamms & Son	8
Altos Reposado	12		Baileys	9
Arette Blanco	11		Frangelico	9
Tapatio Reposado	11		Amaretto Di Saronno	10
Tapatio Anejo	12		Grand Marnier	10
Cabeza	12		Grand Marnier 150	27
1800 Blanco	12		Plymouth Sloe Gin	10
Patron Blanco	12		Patron XO	10
Patron Platinum	40			
Siete Leguas Blanco	13		<b>APERITIFS</b>	
Siete Leguas Reposado	14		Evangelista Ratafia	6
Siete Leguas D'Antano	35		Cynar	7
Don Fulano Reposado	13		Aperol	7
Don Fulano Silver	14		Campari	8
Del Maguey Chichicapa	16		Martini Gran Lusso	8
Del Maguey Minero	16			
Del Maguey Iberico	30			

**BAR FOOD** Available until midnight

Marinated green olives, pickled garlic and chilli	4
Crunchy sugar snaps, citrus salt, mint (v)	3.5
Crispy chicken skin, espelette, guacamole	6
Chicken popcorn, coriander, gochujang sauce	8
Chorizo croquettes, aioli, lime	7
Berners Tavern chopped salad (v)	10
with Chicken	14.5
with Lobster	32
The BT beef slider, bacon, cheese and caramelised onion	5.5
Prawn and Mary Rose slider, parsley salsa verde	5.5
Triple cooked chips, Sarsons mayonnaise	5
Selection of cheese, pear and saffron chutney, seed crackers	12

**BEER & CIDER**

EDITION Crafty Organic Lager	6
Meantime Pilsner	6
Anchor Steam Ale	6
Wild Boar IPA	6
Peroni	6
Curious apple Cider	6

**LOBBY BAR****SOFTS**

Icon Coca-Cola	4.5
Icon Diet Coke	4.5
Fever Tree Tonic	4.5
Fever Tree Soda	4.5
Fever Tree Lemonade	4.5
Fever Tree Naturally Light Tonic	4.5
Fever Tree Bitter Lemon	4.5
Fever Tree Ginger Ale	4.5
Fever Tree Ginger Beer	4.5
Red Bull	5
Red Bull Sugar Free	5

**WATER**

Llanilyr Source 330ml	3
Llanilyr Source 750ml	5



## COCKTAIL LIST

### INSPIRATION SECTION

A selection of drinks from our bar team  
drawing inspiration from holiday islands.  
Ask them if you'd like to know more.

#### FORMENTERA LADY 13.50

By Gianluca

Thyme infused Tanqueray gin, lemon juice,  
rosemary syrup, egg white, absinthe

#### EASTER ISLAND 13.50

By Andrea

Chocolate fat washed Johnny Walker Black Label,  
lime juice, coconut water, vanilla bitters,  
saffron & cardamom syrup

#### ISLA MUJERES 14.50

By Palmira

Altos Blanco Tequila, peach liqueur, agave syrup,  
lime juice, Peychaud bitter & rose Champagne

#### KYUSHU ICE TEA 13.50

By Angelo

Shochu, plum wine, lemongrass tea & Creole  
bitters

#### FIG ISLAND 13.50

By Derren

Arette Reposado Tequila, Cynar, fig jam & lime  
juice, Pedro Ximenez & vanilla infused agave syrup

### THE LOBBY COCKTAILS

Original London EDITION cocktails.

#### RUMS 'N' ROSES 13.50

Havana Club 3yo rum, St Germain elderflower  
liqueur, absinthe & Belaire sparkling rose wine

#### VERMILLIONAIRE 14.50

Belvedere vodka, lemon juice, lemon and sage  
sherbet, orange flower water, strawberry puree &  
Prosecco

#### HENRY AND THE BEAST 13.50

Altos Reposado Tequila, lime juice, Anchor Steam  
& tamarind syrup & Del Maguey Chichicapa Mezcal

#### HOAX MARTINI 13.50

Tanqueray gin, Pierre Ferrand Curacao & absinthe

#### VIGILANTE 13.50

Havana Club Seleccion De Maestros rum, Aperol,  
orange & grapefruit cordial & Prosecco

### WELSH

Penderyn Madeira Finish 13

### KENTUCKY

Woodford Reserve 12

Johnny Drum Private 13

Four Roses Limited Edition 17

Blantons Straight from the Barrel 18

Stagg JR 22

### TENNESSEE

Jack Daniels Single Barrel 12

Jack Daniels Sinatra Select 40

### COLORADO

Tin Cup 12

### WEST VIRGINIA

Smooth Ambler Old Scout 16

### RYE

Bulleit Rye 12

Rittenhouse 100 14

### CHAMPAGNE

125ml Bottle

Ruinart NV 14.5 80

Ruinart Rose 15.5 90

Ruinart Blanc de Blancs 18.5 110

Bollinger Rose 90

Dom Ruinart 2002 225

Dom Perignon 2004 225

Krug Grand Cuvee 40 250

Perrier Jouet Belle Poque 2004 175

### WINE

#### WHITE

175ml Bottle

Vermentino IGP Pays d'Oc, 8 30

Les Vignes de L'Eglise, Languedoc,

France 2013

Picpoul de Pinet Black Label, 10 36

Domaine de la Grangette

France 2014

"R" Riesling Kabinett, 11 40

August Kessler, Rheingau,

Germany, 2013

Seresin Sauvignon Blanc, 14 53

Marlborough,

New Zealand 2013

#### ROSE

175ml Bottle

Cotes de Provence, 10 40

Coeur Clementine Rose,

France 2014

#### RED

175ml Bottle

Merlot, Domaine Montrose 8 30

Languedoc-Roussillon

France 2014

Azamor, Azamor, Alentejo, 10.5 42

Portugal, 2012

Pinot Noir, Tinpot Hut, 12.75 50

Marlborough

New Zealand 2013

Malbec, Tinto Negro, 14 55

Limestone Block Vintage

Argentina 2013

**ABSINTHE**

Pernod Absinthe	12
La Maison Fontaine Blanche	14
Jade Nouvelle Orleans Absinthe	16

**WHISKY****BLENDS**

Johnnie Walker Black Label	11
Johnnie Walker Gold Label Reserve	14
Johnnie Walker Blue Label	30
Johnnie Walker King George V	80
Chivas Regal 12yo	11
Chivas Regal 25yo	30
Haig Club	12
Compass Box Oak Cross	14
Compass Box Hedonism	16
Compass Box Peat Monster	14

**SINGLE MALT****LOWLAND**

Auchentoshan 3 Wood Classic	14
Rosebank 1990	100

**SPEYSIDE**

Singleton 12yo	12
Glenfiddich 15yo Solera	14
Aberlour A`bunadh	15
Balvenie Portwood	28
Macallan 18yo	26
Macallan 30yo	190

**HIGHLAND**

Glen Garioch 12yo	14
Oban 14yo	14
Royal Lochnagar 1998 DE	15
Dalmore 18yo	20
Glenmorangie Signet	25
Glenmorangie 25yo	45
Brora 30yo	130

**ISLAND**

Scapa 16yo	16
Talisker 57 North	16
Highland Park 18yo	20

**ISLAY**

Laphroaig Quarter Cask	14
Lagavulin 16yo	16
Ardbeg Uigeadail	16
Caol Ila 18yo	18
Bowmore 17yo	24
Bruichladdich Octomore	30

**IRISH**

Jameson Original	11
Jameson 18yo	18
Bushmills 16yo	16
Redbreast 15yo	18
Middleton Barry Crockett Legacy	32

**JAPANESE**

Suntory Hibiki 17yo	18
Suntory Hakushu 18yo	26
Nikka Yoichi Coffey Malt 1998	40

**CLASSIC COCKTAILS**

Our interpretations of a few classic cocktails,  
with an EDITION twist.

**ELYX JULEP 13.50**

Absolut Elyx, pineapple cordial & mint

**SEÑOR MARTINEZ 13.50**

Plymouth gin, Martini Rosso vermouth,  
maraschino, chilli bitters with a musk spritz

**BANANALICIOUS SOUR 13.50**

Fords gin, banana liqueur, green Chartreuse &  
lemon juice

**BIG SMOKE MULE 13.50**

Absolut Smokey Tea vodka, ginger beer,  
lime juice & Angostura bitters

**EDITION SUMMER CUP 13.50**

Homemade summer cup, ginger syrup, lemon juice  
& cucumber soda

**MODERN COCKTAILS**

A selection of cocktails demonstrating modern  
techniques to create simply tasty cocktails.

**CLEARER COLADA 13.50**

Coconut fat-washed Havana Club 3yo rum,  
pineapple cordial

**MY OLD MANHATTAN 13.50**

Barrel aged Woodford Reserve, Barolo Chinato,  
absinthe, Fernet-Branca & maraschino

**FULL NETTLE JACKET 13.50**

Wild nettle-infused Belvedere vodka,  
pine syrup & orange bitters

**DONDE ESTA TOMMYS? 13.50**

Toronjil-infused Altos Blanco Tequila, lime juice,  
agave syrup topped up with apricot foam

**CARBONATED APRICOT RICKEY 13.50**

Tanqueray gin, apricot liqueur, lime juice &  
Manzanilla sherry

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO ALL BILLS  
FOR DIETARY REQUIREMENTS AND FOOD ALLERGIES, PLEASE ASK ONE OF  
OUR TEAM MEMBERS FOR ASSISTANCE.

<b>VODKA</b>			
Belvedere	11		
Belvedere Unfiltered	12		
Ketel One	12		
Tito's	12		
Aylesbury Duck	12		
Sipsmith	13		
Chase	13		
Adnams Copper House North Cove	13		
Ciroc	13		
Grey Goose	14		
Absolut Craft Herbaceous Lemon	14		
Absolut Craft Bitter Cherry	14		
Absolut Craft Smokey Tea	14		
Absolut Elyx	15		
elit by Stolichnaya	16		
Beluga Gold Line	25		
<b>GIN &amp; GENEVER</b>			
Tanqueray London Dry	11		
Tanqueray 10	13		
Tanqueray Old Tom	15		
Beefeater Summer Edition	12		
Bombay Dry	12		
Portobello Road	12		
Plymouth	12		
Caorunn	12		
Hendricks	13		
Adnams Southwold	13		
Martin Miller	13		
Blackwood	13		
Jensen Old Tom	13		
Martin Miller	13		
Sipsmith Dry	13		
Beefeater 24	14		
Fords	14		
The Botanist	14		
Dodd's	14		
William's Chase	15		
Hammer & Son Old English	15		
Gin Mare	15		
Perry's Tot Navy Strength	15		
Death's Door	15		
No 3 London Dry	15		
Junipero	16		
Monkey 47	16		
Bols Genever	14		
<b>TEQUILA &amp; MEZCAL</b>			
Altos Blanco	11		
Altos Reposado	12		
Arette Blanco	11		
Tapatio Reposado	11		
Tapatio Anejo	12		
Cabeza	12		
1800 Blanco	12		
Patron Blanco	12		
Patron Platinum	40		
Siete Leguas Blanco	13		
Siete Leguas Reposado	14		
Siete Leguas D'Antano	35		
Don Fulano Reposado	13		
Don Fulano Silver	14		
Del Maguey Chichicapa	16		
Del Maguey Minero	16		
Del Maguey Iberico	30		
		Mezcal Pierde Almas Tobaziche	22
		ALipus San Juan	14
		<b>RUM &amp; CACHACA</b>	
		Havana 3yo	11
		Havana Seleccion De Maestros	15
		Blackwell	12
		Foursquare Spiced	12
		Wray & Nephew	12
		Smith & Cross	13
		Mount Gay Black Barrel	13
		Bacardi 8yo	14
		Diplomatico Reserva Exclusiva	14
		Diplomatico Ambassador	40
		Gosling Family Reserve	16
		Zacapa 23	16
		Germana 2yo	13
		<b>COGNAC &amp; BRANDY</b>	
		Hennessy Fin de Cognac	11
		Hine VSOP	14
		Hennessy XO	26
		Hennessy Paradis Imperial	225
		Remy Martin VSOP	14
		Remy Martin XO	24
		Remy Martin Louis XIII	250
		Delamain Vesper	25
		Somerset Shipwreck	13
		Somerset Cider Brandy 10yo	11
		<b>ARMAGNAC</b>	
		Clos Martin 15yo	14
		Darroze Les Grand Assemblages 8yo	16
		Boingeres Bas Armagnac	24
		<b>CALVADOS</b>	
		Camut 6yo	12
		Dupont Hors D'Age	18
		<b>GRAPPA</b>	
		Antinori Tignanello	14
		Tosolini Barrique	26
		Nonino Picolit	28
		<b>PISCO</b>	
		1615 Quebranta	12
		Pisco Payet Acholado	13
		Pisco Qofiqe Italia	15
		<b>LIQUORS</b>	
		Kamms & Son	8
		Baileys	9
		Frangelico	9
		Amaretto Di Saronno	10
		Grand Marnier	10
		Grand Marnier 150	27
		Plymouth Sloe Gin	10
		Patron XO	10
		<b>APERITIFS</b>	
		Evangelista Ratafia	6
		Cynar	7
		Aperol	7
		Campari	8
		Martini Gran Lusso	8

80/57  
LP/08





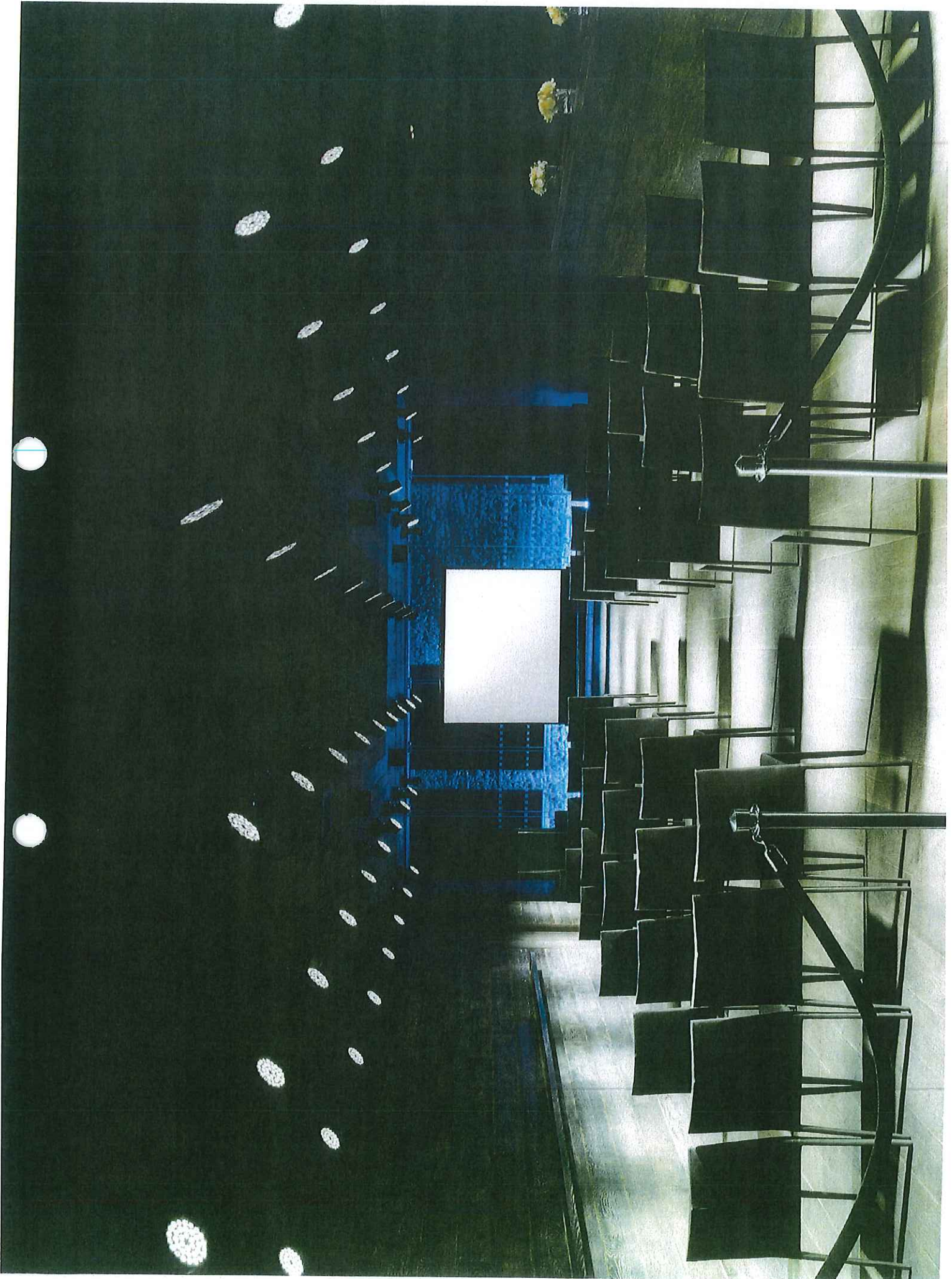


















LP

THE  
LONDON  
EDITION®

BASEMENT COCKTAIL LIST

All cocktails must be preordered in advance of event, we cannot guarantee additional cocktails will be available on the night without a pre order.

A 12.5% service charge will be applied to all food and beverage pricing.

Prices and menu items are subject to change.

## GUIDELINES

### SERVICE CHARGE AND SALES TAX

All food and beverage prices are subject to a 12.5% service charge.

### GUARANTEES

A final guest count is required 72 business hours prior to the function. This number is the minimum you will be charged for, or your actual attendance, whichever is greater.

We will be prepared to accommodate up to 5% over your guaranteed guest count.

### SPECIAL REQUESTS

We are happy to accommodate special food and beverage requests. We ask that you make us aware of any dietary restrictions 72 hours prior to the event date.

### FOOD AND BEVERAGE

All food and beverage must be purchased exclusively by The London EDITION and consumed in the designated function areas.

The London EDITION is the only licensed authority to serve alcoholic beverage on the grounds, therefore outside alcoholic beverages are not permitted on the property.

### SIGNAGE

Signs and registration tables in public areas, the lobby or on guest room floors are prohibited.

The posting of any items on the function room walls or doors is strictly prohibited; arrangements can be made for easels. Damage charges will apply should the above not be adhered to.

### SECURITY

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**BOTTLED COCKTAILS - £9.00 PER BOTTLE**

**LYCHEE ROYALE (Rose Pink)**

Finlandia Vodka, Lychee Juice, Lemon, Soda, Prosecco and Raspberry Syrup

**VERMILLIONAIRE (Rose Red)**

Finlandia Vodka, Orange Flower Water, Strawberry Puree, Lemon Juice, Prosecco, Lemon and Sage Sherbet

**SANYA ICE TEA (Rose Pink)**

Absolut Citron Vodka or Belvedere Citron, Briottet Framboise, Lychee Juice, Lemon Juice and Chamomile Syrup

**AFTERNOON RITUAL (Apple Green)**

Tanqueray 43.1% Gin, Cloudy Apple, Lemon Juice, Peppermint Syrup

**SLUSHY COCKTAILS - £9.00 PER SLUSHY**

**TIXINDA (Pink)**

Bacardi Superior Rum, Guava Juice, Pineapple Juice, Strawberry Puree, Lime Juice, Ginger Syrup

**COSMIC SLUSH (Cardinal Red)**

Finlandia Vodka or Tanqueray Gin, Triple Sec Liqueur, Cranberry Juice and Berry Puree, Lime Juice

**BLUE HAWAII (Sky Blue)**

Bacardi Superior Rum, Blue Curacao, Pineapple Juice, Coconut Water, Pineapple Juice, Pineapple Puree, Lime Juice and Coconut Syrup

**PINA COLADA (Yellow)**

Bacardi Superior Rum, Wray and Nephew Overproof Rum, Pineapple Juice, Pineapple Puree, Lime Juice and Coconut Syrup

**TOREADOR (Autumn)**

Jose Cuervo Tradicional or Olmeca Altos Blanco, Apricot Liqueur, Cloudy Apple Juice, Apricot Puree, Lime Juice and Agave Syrup

**MANDARIN MARIACHI (Orange)**

Jose Cuervo Tradicional or Olmeca Altos Blanco, Grand Marnier, Orange Juice, Mandarin Puree, Lime Juice and Agave

**APPLE BRAMBLE (Rose/Violet)**

Tanqueray Gin, Crème de Cassis, Cloudy Apple Juice, Lemon Juice, Blackberry, Raspberry and Lemon Sherbet

**CHERRY BOMB (Red/Scarlet)**

Bacardi Superior Rum, Luxardo Maraschino Liqueur, Cranberry Juice, Cherry Puree, Lime and Gomme Syrup

**APPLE PIE PUNCH (Dark Amber)**

Makers Mark Bourbon, Manzana Verde Pear Liqueur, Cloudy Apple Juice, Lemon Juice, Honey, Bloody Orange and Cinnamon Syrup

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**BLOOD AND SAND (Blood Orange)**

Makers Mark Bourbon, Cherry Herring, Lillet Rouge, Cherry Puree, Blood Orange Puree, Pineapple Juice and Orange Juice

**ZOMBIE 54 (Pink)**

Bacardi Superior Rum, Wray and Nephews Overproof Rum, Apricot Liquor, Pineapple Juice, Guava Juice, Lime Juice and Orgeat

**CREOLA (Yellow)**

Bacardi Superior Rum, Pineapple Puree, Pineapple Juice, Lemon Juice, Spiced Creole Bitters, Lemon, Ginger and Sage Sherbet

**KIWI CRUSH (Yellow)**

Finlandia Vodka, Apple Juice, Kiwi Puree, Lime Juice and Passion Fruit Syrup

**BERRY ENGLISH (Red)**

Tanqueray Gin, Elderflower Cordial, Fresh Cranberry Juice and Lemon Juice

**SOLERA TWIST (Light Yellow)**

Finlandia Vodka, Lillet Blanc, Lychee Juice, Passion Fruit Syrup, Lemon Juice and Passion Fruit Juice

**MANGOLYPTO (Aqua Marine)**

Jose Cuervo Tradicional or Olmeca Altos Blanco, Blue Curacao, Mango Juice, Lime and Agave

**BERRY THE KID (Cardinal Red)**

Jose Cuervo Tradicional or Olmeca Altos Blanco, Crème de Cassis, Cranberry Juice, Blackberry Puree, Lime and Raspberry Syrup

**LARIZZLE PUNCH (Yellow)**

Bacardi Superior, Disaronno, Apple Juice, Pear Puree, Lemon and Orgeat

**ELDERFLOWER SOUR (Yellow)**

Finlandia Vodka, St Germain, Apple Juice, Lemon Juice and Orgeat

**MANGO MARGARITA (Orange)**

Jose Cuervo Tradicional or Olmeca Altos Blanco, Mango Juice, Lime Juice and Agave

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THE  
LONDON  
EDITION™

BANQUET BEVERAGE MENU

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SOFT DRINKS

Coca Cola 330ml 4

Diet Coca Cola 330ml 4

Fever Tree Tonic 200ml 4

Fever Tree Soda 200ml 4

Fever Tree Lemonade 200ml 4

Fever Tree Bitter Lemon 200ml 4

Fever Tree Ginger Ale 200ml 4

Fever Tree Ginger Beer 200ml 4

Red Bull 275ml 5

Blenheim Still Water 750ml 5

Blenheim Sparkling Water 750ml 5

FRESH JUICES 200ml 4.50

Freshly Squeezed Juice Orange, Pink Grapefruit, Pineapple, Apple, Cranberry

HOT BEVERAGES

Americano 3.50

Cappuccino 3.75

Café Latte 3.75

Espresso Single 3, Double 4.00

Hot Chocolate 3.75

Small Pot of Coffee 4.00

Large Pot of Coffee 5.00

WHOLE LEAF TEAS & INFUSIONS 3.75

Darjeeling, English breakfast, Earl Grey, Green, Jasmine

Organic White, Oolong, Lemon Verbena, Mountain Berry,

Organic Chamomile, Organic Peppermint, Organic Vanilla Rooibos

a 12.5% service charge will be applied to all food and beverage pricing. prices and menu items are subject to change.

BEERS 330ml 6.00  
EDITION Crafty Lager, Meantime Pilsner, Anchor Steam

SPIRITS  
50ml served with a mixer of your choice

GINS  
Tanqueray 11.50

Beefeater 24yo 13.50

VODKAS  
Belvedere Pure 11.50

Grey Goose 13.50

RUMS  
Havana Club 3yo 11.50

Bacardi Reserva 8yo 14.50

WHISKY  
Johnnie Walker Black Label 11.50

Chivas 12yo 13.50

COGNAC  
Hennessy Fin De Cognac 11.50

Remy Martin XO 23.50

LIQUORS  
Baileys 9

Grand Marnier 9

a 12.5% service charge will be applied to all food and  
beverage pricing. prices and menu items are subject to change.

## SMOOTHIES

- Banana, granola, honey, milk 5.5
- Apple, orange, celery, carrot, fresh ginger 5.5
- Raspberry, blueberry, blackberry, yoghurt, honey 5.5

## JUICES

- Curly kale, apple, cucumber and lime 5.5
- Fresh orange / Pink grapefruit
- Apple / Cranberry / Pineapple 4.5

## WHOLE LEAF TEA, INFUSIONS AND COFFEE

- Organic vanilla rooibos
- English breakfast
- Earl Grey
- Darjeeling
- Oolong
- Green
- Jasmine green
- Organic white
- Camomile
- Peppermint
- Verbena
- 3.95
- Espresso 3.5 / Double espresso 4.5
- Americano 3.50
- Macchiato / Cafe latte / Cappuccino / Flat white 3.95

## SAVOURY

- Full English, 2 eggs any style, pork sausage, bacon, tomato, mushroom, black pudding 16.5
- Full English as above with juice/smoothie and tea/coffee 24
- Grilled kippers, herb butter, watercress and parsley salad 9.5
- Crispy Middle White back bacon sourdough sandwich 6.5 with fried egg 7.5

## CLARENCE COURT EGGS (free range & happy)

- 2 Eggs any style on toast 7
- Eggs Benedict 12.5 / Florentine (v) 10 / Royale 14.5
- Severn & Wye cured smoked salmon and scrambled eggs 14
- Avocado on toast, poached egg 9.5
- Lincolnshire Poacher cheese and smoked ham omelette 10.5
- Roasted mushroom and spinach omelette 10

## SIDES

- Stornoway black pudding / mushrooms / tomato /avocado 3.5 each
- bacon / sausage / ham 4 each
- smoked salmon 5.5

## SWEET

- Cereals with whole, skimmed or soya milk 4.5
- Berners Tavern Bircher muesli 5
- Berners Tavern granola, Scottish raspberries, yoghurt 5
- Steel cut organic oatmeal, London honey, cinnamon, with whole, skimmed or soya milk 5 with banana 5.5, with berries 6
- Hazelnut waffles, berries and cream 8
- Brioche French toast, smoked streaky bacon, maple syrup 7.5
- Buttermilk pancakes, summer berry compote, vanilla cream 8
- Chilled citrus salad, ginger and lime 8
- Seasonal fruit salad 6
- Bakeries 3.5
- Baker's basket of mini pastries 8.5
- Toasted English crumpets, 3.5
- Toasted brioche, 4
- White or wholemeal toast, 2.75
- Served with Cotswolds Kitchen Garden jam*

*For dietary requirements and food allergies, please ask one of our team members for assistance (V)*

*Denotes that the dish is or can be altered to be suitable for vegetarians*

*All prices are inclusive of VAT a discretionary service charge of 12.5 will be added to your bill*

LP/9

PANTRY CLEANING SCHEDULE

Week Starting: 9/3/2015

Task	Responsible	Mean	Recurrence	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bins	Barback	Empty the bins and clean with D10, dry with blue paper	Closing							
Ice crushed, Juicer	Barback	Clean the tools in the glasswasher. Wipe the machine with D10 and dry with blue paper	Closing							
Boller	Barback	Clean the tray in the glasswasher. Wipe the machine with D10 and dry with blue paper	Opening							
Coffee Machine	Barback	Clean all the elements in the glasswasher. Clean the machine with the Descaling powder. Clean the surface with D10 and blue paper	Closing							
Coffee Bean Grinder	Barback	Empty the grinder and clean with D10. Dry with Blue paper.	Twice a week at the opening	Edip						
Coffee Knock Drawer	Barback	Clean in the glasswasher and dry with blue paper	Closing							
Cupboard	Barback	Empty the cupboards and clean with D10. Dry with blue paper	Once a week at the opening							
Fridge	Barback	Turn off and empty the fridges. Clean with D10 and dry with blue paper	Once a week at the opening	Edip						
Glasswasher	Barback	Empty the machine and clean with D10. Dry with blue paper	Closing							
Containers	Barback	Clean the containers in the glasswasher.	Closing							
Racks	Barback	Clean with D10 and dry with blue paper	Opening							
Shelves (windows)	Barback	Empty the shelves and clean with D10 and dry with blue paper	Closing		AS					AS
Surfaces	Barback	Wipe all surfaces with D10 and dry with blue paper	Closing							
Trays	Barback	Wipe all trays with D10 and dry with blue paper	Closing							
Trolleys	Barback	Clean with D10 and dry with blue paper	Closing							
Outside Smoking area	Barback	Maintain the smoking area neat and clean by sweeping/picking up rubbish	Closing		AS	AS	AS	AS		AS

Supervisor In charge must sign after the completion of each task

## PANTRY CLEANING SCHEDULE

Week Starting: 16/3/2015

Task	Responsible	Mean	Recurrence	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bins	Barback	Empty the bins and clean with D10, dry with blue paper	Closing							
Ice crushed, Juicer	Barback	Clean the tools in the glasswasher. Wipe the machine with D10 and dry with blue paper	Closing							
Boiler	Barback	Clean the tray in the glasswasher. Wipe the machine with D10 and dry with blue paper	Opening							
Coffee Machine	Barback	Clean all the elements in the glasswasher. Clean the machine with the Descaling powder. Clean the surface with D10 and blue paper	Closing							
Coffee Bean Grinder	Barback	Empty the grinder and clean with D10. Dry with Blue paper.	Twice a week at the opening	<i>EDLP</i>				<i>EDLP</i>		
Coffee Knock Drawer	Barback	Clean in the glasswasher and dry with blue paper	Closing							
Cupboard	Barback	Empty the cupboards and clean with D10. Dry with blue paper	Once a week at the opening							
Fridge	Barback	Turn off and empty the fridges. Clean with D10 and dry with blue paper	Once a week at the opening	<i>EDLP</i>						
Glasswasher	Barback	Empty the machine and clean with D10. Dry with blue paper	Closing							
Containers	Barback	Clean the containers in the glasswasher.	Closing							
Racks	Barback	Clean with D10 and dry with blue paper	Opening							
Shelves (windows)	Barback	Empty the shelves and clean with D10 and dry with blue paper	Closing							
Surfaces	Barback	Wipe all surfaces with D10 and dry with blue paper	Closing							
Trays	Barback	Wipe all trays with D10 and dry with blue paper	Closing							
Trolleys	Barback	Clean with D10 and dry with blue paper	Closing							
Outside Smoking area	Barback	Maintain the smoking area neat and clean by sweeping/picking up rubbish	Closing							

Supervisor In charge must sign after the completion of each task



# PANTRY CLEANING SCHEDULE

Week Starting: 25/5/2015

Task	Responsible	Mean	Recurrence	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bins	Barback	Empty the bins and clean with D10, dry with blue paper	Closing							
Ice crushed, Juicer	Barback	Clean the tools in the glasswasher. Wipe the machine with D10 and dry with blue paper	Closing							
Boiler	Barback	Clean the tray in the glasswasher. Wipe the machine with D10 and dry with blue paper	Opening							
Coffee Machine	Barback	Clean all the elements in the glasswasher. Clean the machine with the Descaling powder. Clean the surface with D10 and blue paper	Closing							
Coffee Bean Grinder	Barback	Empty the grinder and clean with D10. Dry with Blue paper.	Twice a week at the opening					EDF		
Coffee Knock Drawer	Barback	Clean in the glasswasher and dry with blue paper	Closing							
Cupboard	Barback	Empty the cupboards and clean with D10. Dry with blue paper	Once a week at the opening							
Fridge	Barback	Turn off and empty the fridges. Clean with D10 and dry with blue paper	Once a week at the opening							
Glasswasher	Barback	Empty the machine and clean with D10. Dry with blue paper	Closing							
Containers	Barback	Clean the containers in the glasswasher.	Closing							
Racks	Barback	Clean with D10 and dry with blue paper	Opening							
Shelves (windows)	Barback	Empty the shelves and clean with D10 and dry with blue paper	Closing							PS
Surfaces	Barback	Wipe all surfaces with D10 and dry with blue paper	Closing							
Trays	Barback	Wipe all trays with D10 and dry with blue paper	Closing							
Trolleys	Barback	Clean with D10 and dry with blue paper	Closing							
Outside Smoking area	Barback	Maintain the smoking area neat and clean by sweeping/picking up rubbish	Closing			PS	<del>PS</del>	<del>PS</del>	<del>PS</del>	PS

Supervisor in charge must sign after the completion of each task

## PANTRY CLEANING SCHEDULE

Week Starting: **13/4/2015**

Task	Responsible	Mean	Recurrence	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bins	Barback	Empty the bins and clean with D10, dry with blue paper	Closing							
Ice crushed, Juicer	Barback	Clean the tools in the glasswasher. Wipe the machine with D10 and dry with blue paper	Closing							
Boiler	Barback	Clean the tray in the glasswasher. Wipe the machine with D10 and dry with blue paper	Opening							
Coffee Machine	Barback	Clean all the elements in the glasswasher. Clean the machine with the Descaling powder. Clean the surface with D10 and blue paper	Closing							
Coffee Bean Grinder	Barback	Empty the grinder and clean with D10. Dry with Blue paper.	Twice a week at the opening	<i>EDLF</i>						
Coffee Knock Drawer	Barback	Clean in the glasswasher and dry with blue paper	Closing							
Cupboard	Barback	Empty the cupboards and clean with D10. Dry with blue paper	Once a week at the opening							
Fridge	Barback	Turn off and empty the fridges. Clean with D10 and dry with blue paper	Once a week at the opening	<i>EDLF</i>						<i>PS</i>
Glasswasher	Barback	Empty the machine and clean with D10. Dry with blue paper	Closing							
Containers	Barback	Clean the containers in the glasswasher.	Closing							
Racks	Barback	Clean with D10 and dry with blue paper	Opening							
Shelves (windows)	Barback	Empty the shelves and clean with D10 and dry with blue paper	Closing							<i>[Signature]</i>
Surfaces	Barback	Wipe all surfaces with D10 and dry with blue paper	Closing							
Trays	Barback	Wipe all trays with D10 and dry with blue paper	Closing							
Trolleys	Barback	Clean with D10 and dry with blue paper	Closing							
Outside Smoking area	Barback	Maintain the smoking area neat and clean by sweeping/picking up rubbish	Closing		<i>[Signature]</i>		<i>PS</i>	<i>[Signature]</i>	<i>AS</i>	

Supervisor in charge must sign after the completion of each task

## PANTRY CLEANING SCHEDULE

Week Starting: 19/01/2015

Task	Responsible	Mean	Recurrence	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Bins	Barback	Empty the bins and clean with D10, dry with blue paper	Closing							
Ice crushed, Juicer	Barback	Clean the tools in the glasswasher. Wipe the machine with D10 and dry with blue paper	Closing							
Boiler	Barback	Clean the tray in the glasswasher. Wipe the machine with D10 and dry with blue paper	Opening							
Coffee Machine	Barback	Clean all the elements in the glasswasher. Clean the machine with the Descaling powder. Clean the surface with D10 and blue paper	Closing							
Coffee Bean Grinder	Barback	Empty the grinder and clean with D10, Dry with Blue paper.	Twice a week at the opening	EDP						
Coffee Knock Drawer	Barback	Clean in the glasswasher and dry with blue paper	Closing							
Cupboard	Barback	Empty the cupboards and clean with D10. Dry with blue paper	Once a week at the opening							
Fridge	Barback	Turn off and empty the fridges. Clean with D10 and dry with blue paper	Once a week at the opening	EDP						
Glasswasher	Barback	Empty the machine and clean with D10. Dry with blue paper	Closing							
Containers	Barback	Clean the containers in the glasswasher.	Closing							
Racks	Barback	Clean with D10 and dry with blue paper	Opening							
Shelves (windows)	Barback	Empty the shelves and clean with D10 and dry with blue paper	Closing		AS					
Surfaces	Barback	Wipe all surfaces with D10 and dry with blue paper	Closing							
Trays	Barback	Wipe all trays with D10 and dry with blue paper	Closing							
Trolleys	Barback	Clean with D10 and dry with blue paper	Closing							
Outside Smoking area	Barback	Maintain the smoking area neat and clean by sweeping/picking up rubbish	Closing		AS	EDP	EDP	AS	EDP	

Supervisor in charge must sign after the completion of each task

# NIGHTLIFE SUMMARIES



## JANUARY 2015 TO JUNE 2015

## NIGHTLIFE SECURITY SUMMARIES

### JANUARY

#### 21/01/2015

Soul in Motion function in the Basement last night passed without any incident.

We noted a couple of noise issues, non-hotel related.

20:20 - Loud drilling commenced on the junction of Eastcastle St. /Well St. Workman working on road repairs in that area. This went on for a couple of hours.

23:28 - Workman opened Eastcastle St. removed road closure signs and cones but were very noisy as they went about their work and throwing road cones around and making loud bashing noises with them. Ashley asked them to go about their work quietly.

#### 22/01/2015

Nightlife 22/01/15 no incidents related to the Basement to report. No incidents to report regarding the outside of the hotel either.

#### 23/01/2015

21:05 - Zafar Khalid local resident who lives on corner of Eastcastle St. walks past John Goodwin who is positioned on corner of Berners St./Eastcastle St. and comments to him " I'm the reason why you're situated on the corner here ".

#### 24/01/2015

21:15 - Reported to security control an alarm sound was coming from silver Vauxhall parked on Eastcastle St. This was eventually dealt with by Westminster Council.

#### 29/01/2015

23:15 - 1 x IC1 female & 2 x IC1 males congregated on corner of Eastcastle St. outside Zafar Khalid's apartment. Ashley Harewood moved them on.

00:12 - Jerome Medley moved on a group of 7 - 10 black males from outside the Plaza building directly opposite the EDITION main entrance.

00:17 - A text message was received from Dominik Prosser in the form of a message he'd received from Zafar Khalid. **Hi Dom, lots of noise people standing outside and walking to and away from the hotel. Person on corner is not actively controlling noise. Please can u see to this thanks Zafar York house**

## NIGHTLIFE SECURITY SUMMARIES

**00:42** – A mixed race male (19-21yrs) had to be remove from the Basement. He was taken out through the fire exit in the Basement onto Berners St. Report has been documented for this removal.

**01:30** - 2 staff (1 x IC1 male & 1 x IC3 female) from Westminster Council came to the front entrance of the hotel. The male showed his staff I.D and he mentioned that he felt the smoking area was noisy and that it was a residential area. It was acknowledged that it was a residential area but no agreement was made that it was noisy. All relevant information has been documented.

**02:00-02:25** – The Security team spent this period clearing the front of the hotel and Berners St. and Eastcastle St. of patrons leaving the area as quietly as possible. This was a challenge.

**From:** Carter, Nigel [<mailto:ncarter2@westminster.gov.uk>]

**Sent:** 30 January 2015 09:27

**To:** Holmgren, Zandra (EDITION Hotels)

**Subject:** Berners Street 10, The London EDITION, - Noise complaints 15/02372/ENC45 & 15/02379/ENC45

**Importance:** High

Dear Ms Holmgren

I am investigating two complaints of noise nuisance received by the council last night at about 23.00 hours when it is alleged that there was a lot of noise from customers standing outside smoking and/or leaving the venue. Despite the fact that staff are employed to ensure that a noise nuisance isn't caused, the complainant was unable to sleep.

I would draw your attention to Condition 18 on your premises licence, which states that *No noise shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.*

Please could you investigate this matter further, and find out why a nuisance was caused and what steps you will be taking to avoid any repetition?

Regards

Nigel Carter

Licensing Inspector

Premises Management

Westminster City Council

4th Floor

City Hall

64 Victoria Street

London SW1E 6QP

Tel: 020 7641 7052