



City of Westminster

Licensing Sub-Committee Report

Item No:	
Date:	24 th September 2015
Licensing Ref No:	15/06161/LIPN
Title of Report:	Unit 2.10 and 2.11 Kingly Court, London, W1B 5PW
Report of:	Director of Public Protection and Licensing
Wards involved:	West End
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Steve Rowe
Contact details	Tel: 020 7641 7825 E-mail: srowe@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	27 th July 2015		
Applicant:	Shaftesbury Carnaby Ltd		
Premises:	Unit 2.10 And 2.11		
Premises address:	Kingly Court London W1B 5PW	Ward:	West End
		Stress Area:	West End
Premises description:	Kingly Court is a purpose built shopping and catering court arranged across three floors located between Carnaby and Kingly Street, operated by Shaftesbury PLC. The application is for restaurant use. There is a communal toilet opposite the premises.		
Premises licence history:	N/A		
Applicant submissions:	The applicant has agreed a works condition with the EH Service and have amended the plan to address their concerns. A copy of the plan is attached at Appendix 1.		

1-B Proposed licensable activities and hours							
Late Night Refreshment:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	
End:	23:30	23:30	23:30	23:30	00:00	00:00	
Seasonal variations:	N/A						
Non-standard timings:	From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day						

Sale by retail of alcohol				On or off sales or both:			On
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	10:00	10:00	10:00	10:00	10:00	10:00	12:00
End:	23:30	23:30	23:30	23:30	00:00	00:00	22:30
Seasonal variations:	N/A						
Non-standard timings:	From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day						

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	10:00	10:00	10:00	10:00	10:00	10:00	12:00
End:	00:00	00:00	00:00	00:00	00:30	00:30	23:00

Seasonal variations:	N/A
Non-standard timings:	From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day
Adult Entertainment:	N/A

2. Representations

2-B Other Persons			
Name:	Mr Anthony Jacobs		
Address and/or Residents Association:	Flat 1, 6 Upper John Street, London W1F 9HB		
Status:	Valid	In support or opposed:	Opposed
Received:	12 th August 2015		
<p>I object to this license on the grounds of cumulative impact, leading to increased crime and public nuisance. This is yet another bar in an area already overwhelmed with choice. The premises are inadequate for the purpose as there are no basic amenities and patrons will be expected to use the existing overused public lavatories.</p>			
Name:	Mrs Liz Callingham		
Address and/or Residents Association:	Flat 2, 6 Upper John Street, London W1F 9HB		
Status:	Valid	In support or opposed:	Opposed
Received:	12th August 2015		
<p>Kingly Court is full. There are 21 restaurants already there. Crowds attract crime. We have seen the results of cumulative impact about 8 years ago when there were 2 murders, one in Upper John Street, one in Golden Square. We do not wish to return to those days again. This is designated a 'restaurant'. It has a tiny kitchen and clients are asked to use the Public Toilets. This may well concern Environmental Health as so many of the Kingly Court restaurants are using the Public Toilets. Please can Westminster define what is NOT a substantial meal? Residents can envisage every premises with a microwave and toaster qualifying as a genuine 'restaurant' when actually it is a bar. Please refuse this licence.</p>			
Name:	Mr Steve Parish		
Address and/or Residents Association:	Penthouse, 6 Upper John Street, London W1F 9HB		
Status:	Valid	In support or opposed:	Opposed
Received:	13th August 2015		

Kingly Court is full. There are 21 restaurants already there. Crowds attract crime. We have seen the results of cumulative impact about 8 years ago when there were 2 murders, one in Upper John Street, one in Golden Square. We do not wish to return to those days again. This is designated a 'restaurant'. It has a tiny kitchen and clients are asked to use the Public Toilets. This may well concern Environmental Health as so many of the Kingly Court restaurants are using the Public Toilets. Please can Westminster define what is NOT a substantial meal? Residents can envisage every premises with a microwave and toaster qualifying as a genuine 'restaurant' when actually it is a bar. Please refuse this licence.

3. Policy & Guidance

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

Policy HRS1	(i) Applications for hours within the core hours set out below in this policy will generally be granted, subject to not being contrary to other policies in the Statement of Licensing Policy. (ii) Applications for hours outside the core hours set out below in this policy will be considered on their merits, subject to other relevant policies.
Policy STR1	(i) It is the Licensing Authority's policy to refuse applications in the Stress Areas for: pubs and bars; fast food premises, and premises offering facilities for music and dancing; other than applications to vary hours within the Core Hours under Policy HRS1. (ii) Applications for other licensable activities in the Stress Areas will be subject to other policies and must demonstrate that they will not add to cumulative impact in the Stress Areas.
Policy RNT2	Applications will be granted subject to other policies and subject to the relevant criteria in Policies CD1, PS1, PN1 and CH1, provided it can be demonstrated that they will not add to cumulative impact in the Stress Areas.

4. Appendices

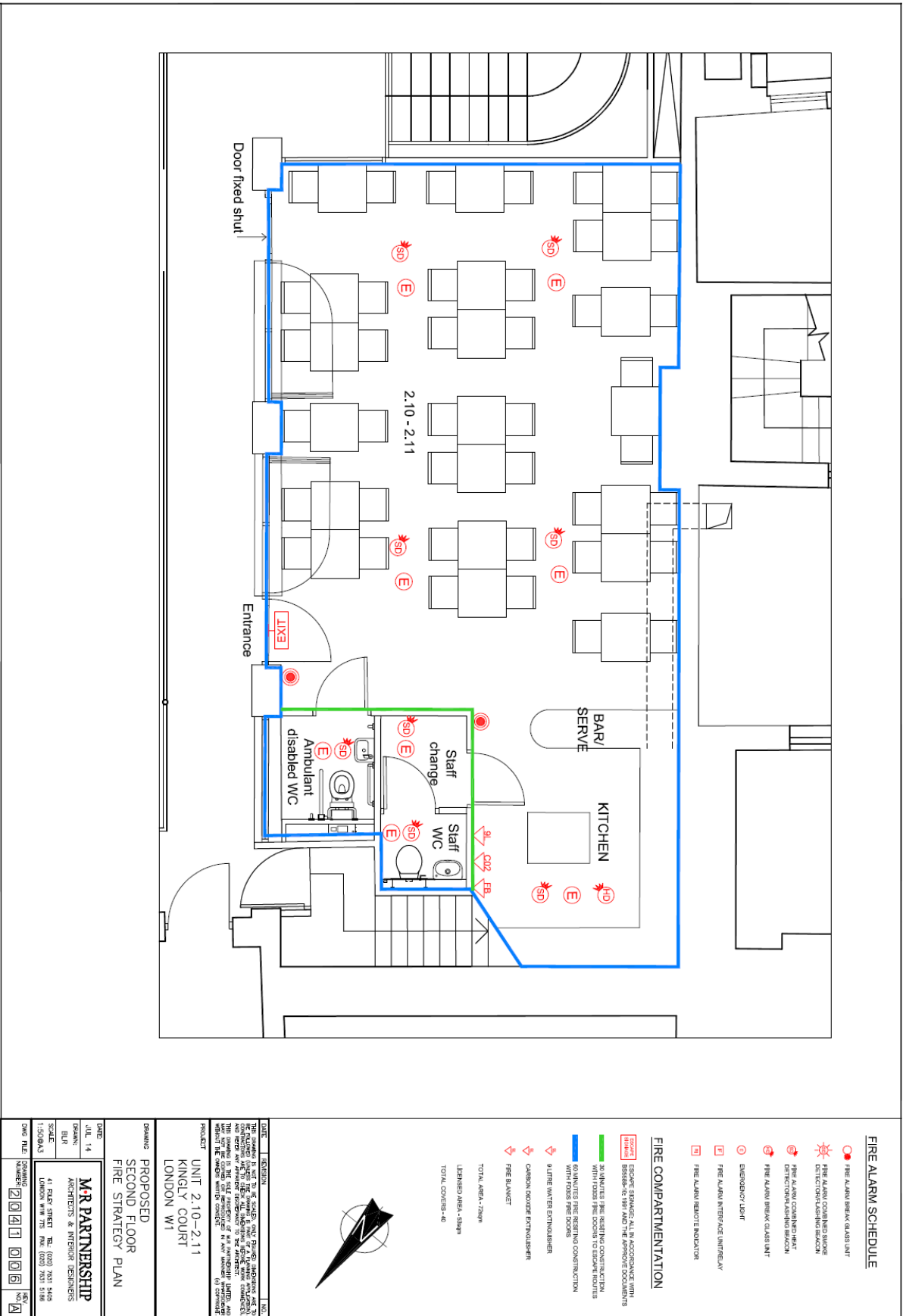
Appendix 1	Premises plans
Appendix 2	Applicant supporting documents
Appendix 3	Premises history
Appendix 4	Proposed conditions
Appendix 5	Residential map and list of premises in the vicinity

Report author:	Steve Rowe
Contact:	Telephone: 020 7641 7825 Email: srowe@westminster.gov.uk

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

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

1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	7 th January 2011
3	Amended Guidance issued under section 182 of the Licensing Act 2003	March 2015



FIRE ALARM SCHEDULE

- FIRE ALARM BREAK GLASS UNIT
- ☐ FIRE ALARM CONTROL PANEL
- ☐ FIRE ALARM CONTROL PANEL DETECTION LAMPING SIGNAL
- ☐ FIRE ALARM CONTROL PANEL DETECTION FLASHING SIGNAL
- ☐ FIRE ALARM BREAK GLASS UNIT
- EMERGENCY LIGHT
- ☐ FIRE ALARM INTERFACE UNIT/RELAY
- ☐ FIRE ALARM REMOTE INDICATOR

FIRE COMPARTMENTATION

- 🔴 **Fire Compartment** (ESCAPE ROUTES AS IN ACCORDANCE WITH BS5832-1:1997 AND THE APPROVED DOCUMENTS)
- 🟢 30 MINUTES FIRE RESISTING CONSTRUCTION WITH 100% FIRE SOUND TO ROOMS ADJACENT
- 🟡 60 MINUTES FIRE RESISTING CONSTRUCTION WITH 100% FIRE SOUND
- 🔵 1 LITRE WATER EXTINGUISHER
- 🔴 CARBON DIOXIDE EXTINGUISHER
- 🔴 FIRE BANNER

TOTAL AREA: 729m²
 LICENSED AREA: 600m²
 TOTAL COVERED: 46



DATE	REVISION	NO.
<p>THE DRAWING IS VALID TO THE SCALE AND PROVIDED THE DRAWING HAS NOT BEEN ALTERED IN ANY MANNER. THE DRAWING IS VALID TO THE SCALE AND PROVIDED THE DRAWING HAS NOT BEEN ALTERED IN ANY MANNER. THE DRAWING IS VALID TO THE SCALE AND PROVIDED THE DRAWING HAS NOT BEEN ALTERED IN ANY MANNER.</p>		
<p>PROJECT: UNIT 2.10-2.11 KINGLY COURT LONDON W1</p>		
<p>DEVELOPER: PROPOSED SECOND FLOOR FIRE STRATEGY PLAN</p>		
<p>DESIGNER: M.R. PARTNERSHIP ARCHITECTS & INTERIOR DESIGNERS</p>		
<p>SCALE: 1:500</p>		
<p>DATE: 14/03/2024</p>		
<p>DRAWN BY: [Signature]</p>		
<p>CHECKED BY: [Signature]</p>		



The Kebab Renaissance Project

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Contents

- Introduction
- The concept
- Interior
- Market overview



Overview & team

INTRODUCTION





THE SUNDAY TIMES

"The new burger/hot dog/pulled pork"

London
**Evening
Standard**

"The unsung hero of dirty food is about to be redeemed"

theguardian

"They work across the spectrum, from the down-and-dirty, to the increasingly high end"

2015: Year of the Kebab

"If I was to predict what the next big thing should be...it would be a kebab...a proper kebab...that would be a brilliant thing. I wonder who'll do it first?"

Heston Blumenthal



Our Consumer Proposition

A unique, gastronomic kebab

Our haute kebab is elevated by amazing seasonal ingredients and advanced culinary techniques

An informal destination

Le 'Bab will be a relaxed environment for cosmopolitan diners to enjoy great food, drinks and atmosphere in a contemporary setting

An affordable experience

None of this comes with a big price tag: we anticipate an average spend of c. £22 per head including drinks and VAT



The Team



Stephen Tozer: Co-Founder

Stephen is a food and drink enthusiast. He was inspired to enter the hospitality sector through his experience running a 1500-person Oxford University ball for two years. After graduating from Oxford with a first class degree in PPE, Stephen worked on in-portfolio strategy for Hanover Investors for 2 years. In May 2014 he left to set up Le 'Bab.



Ed Brunet: Co-Founder

Since graduating from Oxford University with a masters degree in Engineering, Ed made the unusual move of pursuing his dream of becoming a chef. Ed has worked in some of the UK's leading restaurants, amassing 11 Michelin stars of experience. Ed worked most recently at the renowned, 2 Michelin starred Le Gavroche in Mayfair.

Alex Hunter: Advisor & Equity Partner

Alex is the Managing Director & Co-Founder of restaurant group Bonnie Gull. Alex began working with Le 'Bab in December and is providing strategic and operational counsel.



Iqbal Wahhab: Advisor

As the founding CEO of Roast and the Cinnamon restaurant group, Iqbal is one of London's foremost restaurateurs. He is an official advisor to Le 'Bab, giving ongoing support.



Anna Spooner: PR & Marketing

Anna is an account manager with Cirkle. She has been working in consumer branding & PR for over 3 years. She specialises in F&B, having worked with brands such as ASK and Freixenet.



Food, restaurant & commercial

THE CONCEPT



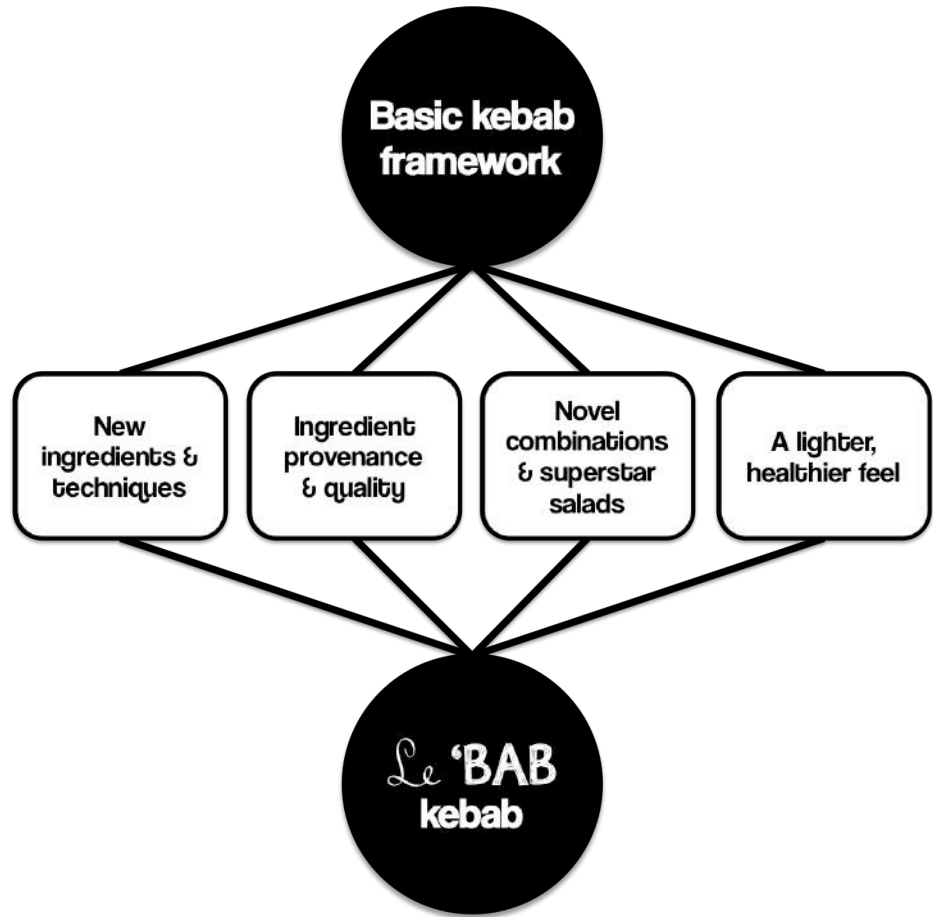
Advanced, Reimagined, not Just Improved

**London's best kebabs are
authentic but imperfect**

Constrained by tradition, they
lack gastronomic import and
quality ingredients

**Our project is to reimagine
and advance kebab tradition**

We're combining ethnic and
national kebab influences with
Michelin-star style gastronomic
thinking



Le 'BAB Food Profile

Genre

Concept restaurant: kebab renaissance. Various national & ethnic influences + advanced, inventive gastronomy.

Food Experience

Surprising, exotic and luxurious. Achieved by combining the best traditional influences with modern techniques, skilled chefs, and great produce.

Kebab Price

£10-15

Ingredients

Outstanding provenance: high quality, local, ethical, fully seasonal. Entirely fresh.

Nutrition

Built from scratch, unprocessed; macro-nutritional balance; always a lighter option.





**Manuel Canales Garcés:
Head Chef**

As a biology graduate, Manu utilises scientific knowledge in his technical approach to cookery. Manu rose from first commis chef to sous chef at Le Gavroche, after a short spell in Ireland.



**Angus Bell:
Sous Chef**

Angus is senior chef de partie at Le Gavroche, where he has worked since 2013. Angus joined Le Gavroche from Michelin starred "The Star" at Harome.



**Ed Brunet:
Development Chef**

Ed has worked in some of the UK's leading restaurants, amassing 11 Michelin stars of experience. Ed worked most recently at Le Gavroche before leaving to found Le 'Bab with Stephen.

The Chefs

A team from 2 Michelin starred Le Gavroche



Sample Winter Menu

BITES

EGYPTIAN WINGS.....£6

Crunchy dukkah-coated wings, tahini dressing

SCOTCH KÖFTES.....£6

Raki-soaked dried apricot, encased in spiced lamb

HALLOUMI SALAD.....£5

Chicory, pomegranate and char-grilled halloumi, carob-syrup dressing

SIDES

BEETROOT & CELERIAC SLAW.....£4

Organic Lancashire Golden Beetroot and Lincolnshire Celeriac, yoghurt dressing

"CHEESY CHIPS".....£5

Triple cooked chips, molten beer cheese: an homage to the humble kebab van

Les Grandes BABS

BOAR SHIN £50

Bowland wild boar shin, salt baked cauliflower, heritage carrot pickle

WHOLE ROAST CHICKEN £35

Goosnargh chicken with its heart & livers, harissa roasted potatoes, pomegranate molasses

LES 'BABS

FREE RANGE PORK SHAWARMA.....£12

Winter salad, quince puree, crackling, lemon & fennel aioli, zhoug

CORN FED CHICKEN SHISH.....£12

Squash hummus, season's pickles, chicken crackling, Le 'Bab toum, biber

DEXTER BRISKET 'BAB.....£12

Braised and charred beef brisket, stewed prunes, sour turnip, fried leeks, anise béarnaise, horseradish

"FALAFEL".....£10

Jerusalem artichoke and cauliflower falafel, piquant apple and celery chutney, celeriac, tahini yoghurt and parsnip crisps

DESSERT

CRÈME BRÛLÉE.....£5

Spiced with cardamom, cinnamon, cloves

GLACE WALNUT SUNDAE.....£5

House-preserved green walnuts with milk ice-cream



Sample Spring Menu

BITES

TUNISIAN-FRIED-CHICKEN.....£6

Corn-fed wings with a harissa coating and chermoula

DEVILLED EGGS.....£6

Roasted aubergine, tomato, walnut, pig's head croquette

BARREL AGED FETA SALAD.....£5

Asparagus, blood-orange, citrus dressing

SIDES

CHAR-GRILLED PURPLE BROCCOLI.....£4

Organic Lincolnshire purple sprouting broccoli, onion yoghurt

"CHEESY CHIPS".....£5

Triple cooked chips, molten beer cheese: an homage to the humble kebab van

Les Grandes BABS

PIG'S HEAD

£40

Pig's head & crackling,
fennel & carrot slaw,
molasses

SPATCHCOCK DUCK

£45

Goosnargh duck, bbq
apricots, pak choi, pickled
radish

LES BABS

FREE RANGE PORK SHAWARMA.....£12

Roasted purple broccoli puree, pickled celery, crackling,
Le 'Bab toum

CORN FED CHICKEN SHISH.....£12

Preserved-lemon hummus, watercress and rocket salad,
chicken crackling, saffronaise

HERDWICK LAMB ADANA KEBAB.....£12

Pea puree, courgette, pickled radish, date chutney, yoghurt

PANEER.....£11

BBQ paneer, beetroot puree, crispy onion, Romano pepper,
curry mayo

DESSERT

BAKLAVA MILKSHAKE.....£5

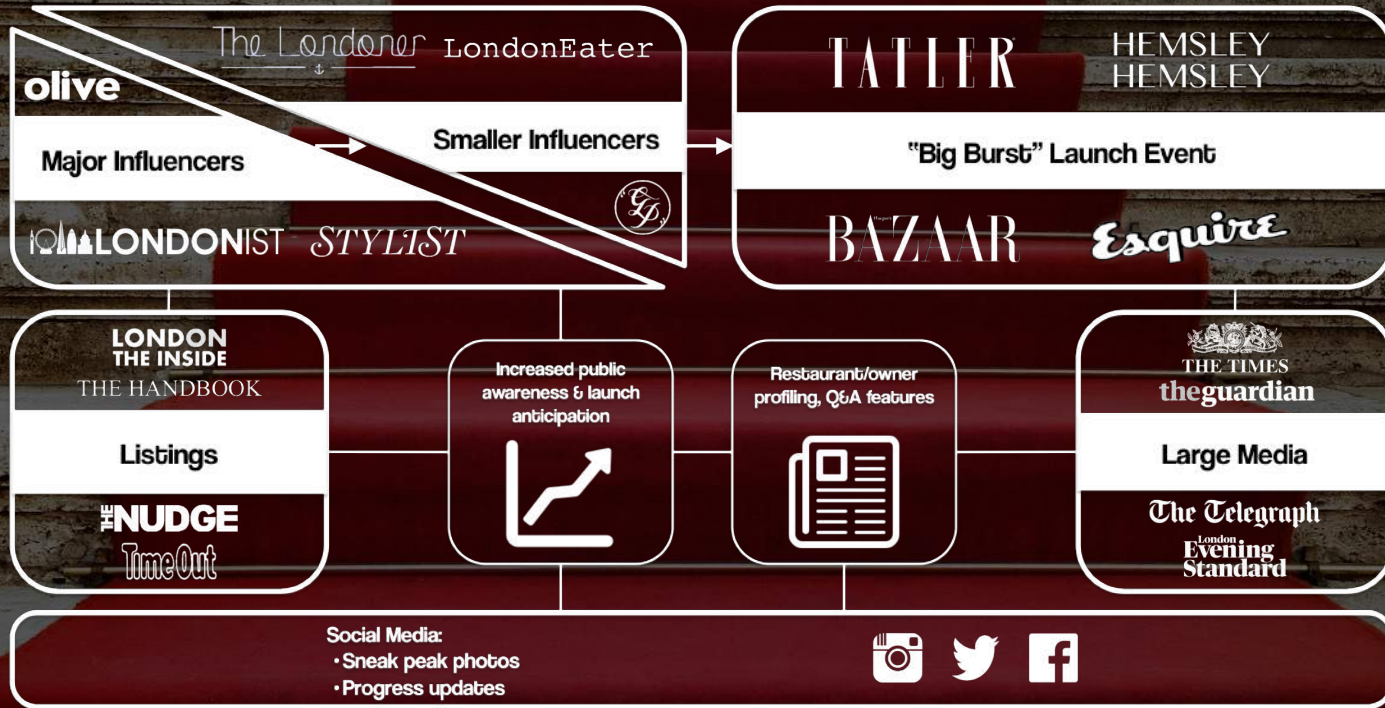
Pistachio & hazelnut milkshake, cinnamon, rose

RHUBARB SUNDAE.....£5

Poached rhubarb, nuts and amaretto ice cream




How We'll Launch to a Large Audience



Our vision for design

INTERIOR





Upon entering the space, structures containing live planting will create drama and evoke a sense of the natural integrity of our food.




Interior

The main floor will hold diners amongst understated details, exuding comforting simplicity.

Finishes

A juxtaposition of finishes; stained concrete floors, simple brickwork



A subtle nod to Middle Eastern and Eastern Mediterranean Heritage

Understanding trends & diners

MARKET OVERVIEW



London is Primed for Le 'Bab

Experimental consumers

Open minded diners mean London leads our national "gourmet junk food" trend

More meals, lower price

Eating out is increasingly part of the London lifestyle: more casual meals at a lower cost

Demanding & discerning

Food quality and value are diners' primary concerns. Service and speed are also highly important

59%
of Brits have tried
or want to try
"gourmet junk food"

68%
More meals
out per
week

>15
Cuisines named in
"top 3" by surveyed
Londoners

14%
Lower spend
per
meal

"Food Quality"
& "Price"
are diners' top
2 priorities

"Food Quality" &
"Customer
Service"
are young diners'
top 2 priorities



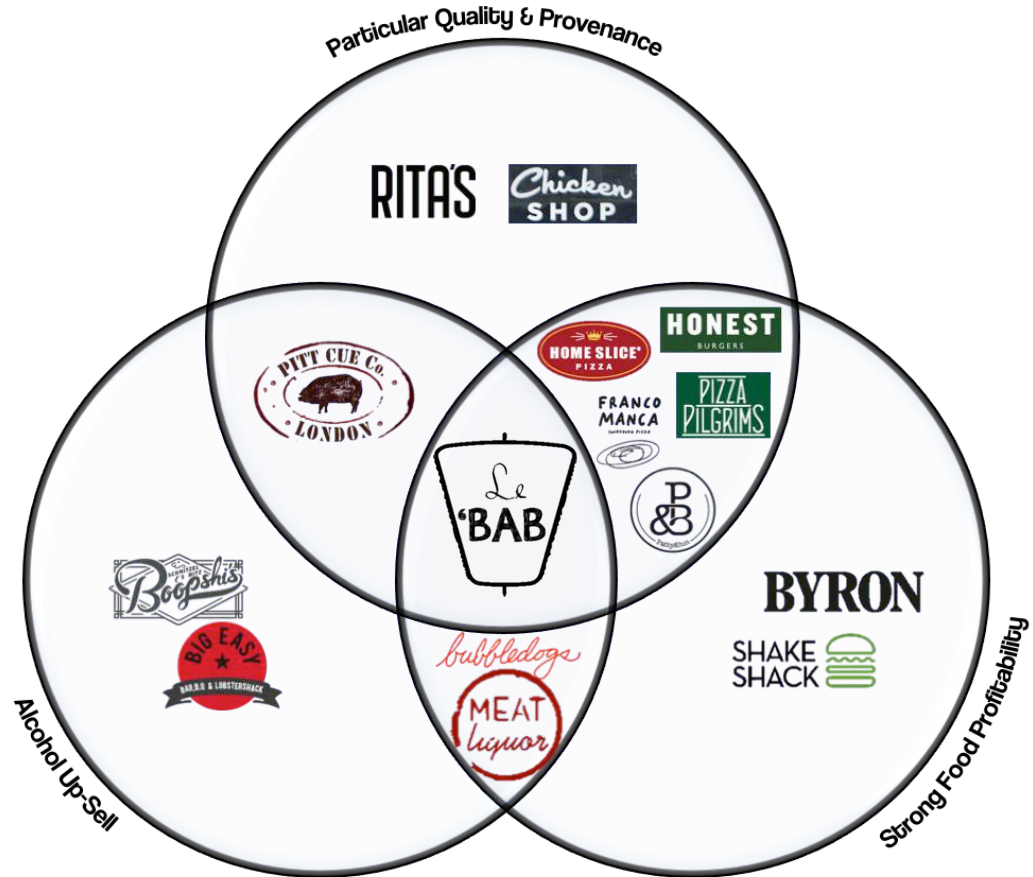
How We Compare to Competition

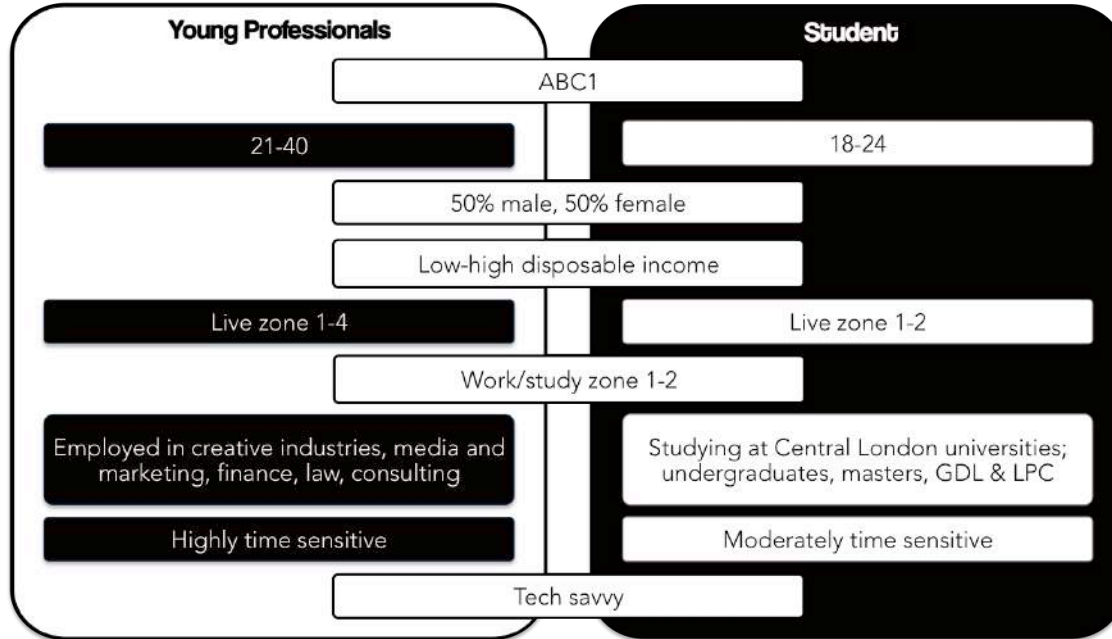
The only kebab concept restaurant

We would be the first kebab concept restaurant in a burger-centric London market

Excelling on all fronts

Our concept has the potential to combine 3 key success factors: quality, highly profitable food and alcohol up-sell





Primary Target Customer Profile

We are targeting young professionals and students, working, living or socialising in prime central London



Our Competitors aren't Kebab Houses

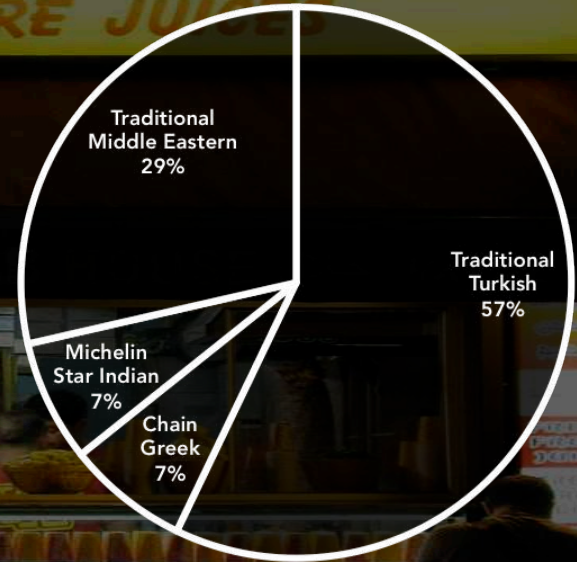
In geography and genre, our restaurant will occupy a very different space to London's kebab houses



Top 14 Kebab Restaurants London



Primary target area



Time Out & Evening Standard's Top 14 Kebabs



NO LICENSING HISTORY

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

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

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

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

Mandatory Conditions

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

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

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

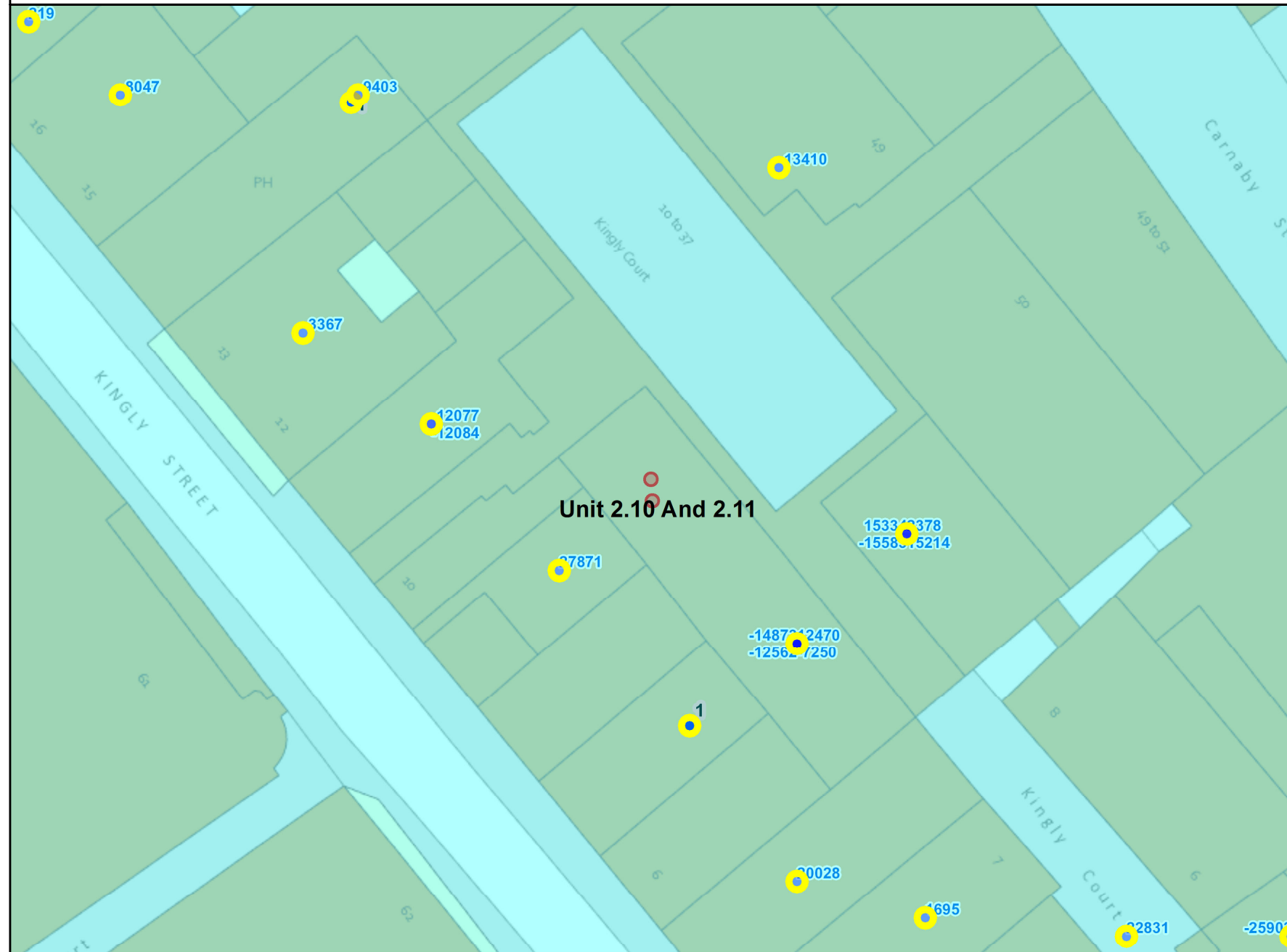
- 8(i) A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.
- 8(ii) For the purposes of the condition set out in paragraph 8(i) above -
- (a) "duty" is to be construed in accordance with the Alcoholic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

Consistent with the operating schedule and proposed by EH

9. The Licence will have no effect until the premises have been assessed as satisfactory by the Environmental Health Consultation Team and this condition has been removed from the Licence.



Unit 2.10 And 2.11, Kingly Court, W1B 5PW



Unit 2.10 And 2.11

Residential / Proposed Residential	11
Under Construction	Not Known
Other Uses	Not Known
Proportion Residential of all Uses	Not Known

3
 Meters

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 Date: 14/09/2015


Premises within 75 metres of: Unit 2.10 and 2.11 Kingly Court, W1B 5PW

p / n	Name of Premises	Premises Address	Licensed Hours
14259	Myung Ga Restaurant	15 Beak Street London W1F 9SX	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
22831	Open Space	Kingly Court London	Monday to Sunday 00:00 - 00:00
-25903	Bittersweet	Basement And Ground Floor 4 Kingly Court London W1B 5PW	Sunday 09:00 - 01:00 Sundays before Bank Holidays 09:00 - 01:30 Monday to Saturday 09:00 - 03:30
-25800	The Rum Kitchen Carnaby	First Floor Units 12 And 13 Kingly Court Kingly Court London W1B 5PW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
-24375	Units 1.14 - 1.16	Kingly Court Kingly Court London W1B 5PW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
-22677	Sacred Cafe	13 Ganton Street London W1F 9BL	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sunday 12:00 - 22:30
-22421	Cirque Le Soir	Basement 15-21 Ganton Street London W1F 9BN	Thursday to Saturday 00:00 - 00:00 Monday 00:00 - 00:00 Wednesday 00:00 - 00:00
-21453	Cirque Le Soir	Basement 15-21 Ganton Street London W1F 9BN	Wednesday to Saturday 00:00 - 00:00 Monday 00:00 - 00:00
-14873	Oka Restaurant Units 1.14 - 1.16	Kingly Court Kingly Court London W1B 5PW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
-13410	Cahoots	Unit G 13 Kingly Court London W1B 5PW	Sunday 09:00 - 00:00 Monday to Wednesday 09:00 - 03:00 Thursday to Saturday 09:00 - 03:30
-12562	Units 2.12 And 2.13	Kingly Court Kingly Court London W1B 5PW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
-9403	Red Lion Public House	14 Kingly Street London W1B 5PR	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
-8047	Jinjuu	Basement And Ground Floor 15 - 16 Kingly Street London W1B 5PS	Monday to Saturday 10:00 - 01:30 Sunday 12:00 - 00:00
-7250	Senor Ceviche	Kingly Court Kingly Court London W1B 5PW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
-1150	Two Floors	Ground Floor 3 Kingly Street London W1B 5PD	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sundays before Bank Holidays 12:00 - 00:00 Sunday 12:00 - 23:00
1695	Shampers Wine Bar	Ground Floor 4 Kingly Street London W1B 5PE	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
5190	Ain't Nothin' But	20 Kingly Street London W1B 5PZ	Sunday 09:00 - 00:00 Monday to Thursday 09:00 - 01:30 Sundays before Bank Holidays 09:00 - 01:30 Friday to Saturday 09:00 - 03:30
6738	Flat Iron	17 Beak Street London W1F 9RW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
20028	Cinnamon	5 Kingly Street London W1B 5PF	Sunday 09:00 - 01:00 Monday to Saturday 09:00 - 01:10
26924	Cha Cha Moon	15-21 Ganton Street London W1F 9BN	Monday to Sunday 08:00 - 00:30
27871	Bag O' Nails	9 Kingly Street London W1B 5PH	Monday to Friday 09:00 - 03:30 Saturday 09:00 - 23:30 Sunday 12:00 - 23:00
28740	Blue Posts Public House	18 Kingly Street London W1B 5PX	Friday to Saturday 08:00 - 00:00 Sunday 08:00 - 23:00 Monday to Thursday 08:00 - 23:30 Sundays before Bank Holidays 12:00 - 00:00
31662	Mother Mash	26 Ganton Street London W1F 7QY	Monday to Friday 08:00 - 23:00 Saturday to Sunday 10:00 - 23:00
-20814	The Diner	18-20 Ganton Street London W1F 7QY	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00

-15583	Units G2, 1.4, 1.5 & 1.6	Ground Floor Unit G2 Kingly Court London W1B 5PW	Friday to Saturday 07:00 - 00:00 Sunday 07:00 - 22:30 Monday to Thursday 07:00 - 23:30
-13314	Soho Grind	Basement And Ground Floor 19 Beak Street London W1F 9RP	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sunday 12:00 - 22:30
-13083	Urban Tearooms	19 Kingly Street London W1B 5QD	Friday to Saturday 08:00 - 00:00 Monday to Thursday 08:00 - 23:30 Sunday 10:00 - 22:30
-12084	Pizza Pilgrims Kiosk	11 Kingly Street London W1B 5PL	Monday to Saturday 08:00 - 23:00 Sunday 10:00 - 22:30 Saturday 10:00 - 23:00
-12077	Pizza Pilgrims	11 Kingly Street London W1B 5PL	Monday to Sunday 08:00 - 00:30
-3367	Wright Brothers Soho	12 - 13 Kingly Street London W1B 5PB	Monday to Saturday 08:00 - 00:00 Sunday 08:00 - 23:00
219	Dehesa	17 Kingly Street London W1B 5PU	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
387	Benefit Cosmetics	10 Carnaby Street London W1F 9PF	Monday to Saturday 08:00 - 20:00 Sunday 12:00 - 18:00
2378	Life Goddess	Unit 1.9 Kingly Court London W1B 5PW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
12470	Units 1.7 And 1.8, First Floor	Kingly Court Kingly Court London W1B 5PW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
15214	Units G2, 1.4, 1.5 & 1.6	Ground Floor Unit G2 Kingly Court London W1B 5PW	Friday to Saturday 07:00 - 00:00 Sunday 07:00 - 22:30 Monday to Thursday 07:00 - 23:30
15334	Shoryu	Unit G3 Kingly Court London W1B 5PW	Monday to Thursday 10:00 - 00:00 Friday to Saturday 10:00 - 00:30 Sunday 12:00 - 23:00
16399	Rosa's	23A Ganton Street London W1F 9BW	Friday to Saturday 10:00 - 00:00 Christmas Eve 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sundays before Bank Holidays 12:00 - 00:00 Christmas Eve 12:00 - 00:00 Sunday 12:00 - 23:00
18466	Zebrano	14-22 Ganton Street London W1F 7QU	Monday to Wednesday 09:00 - 00:00 Thursday to Saturday 09:00 - 01:00 Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sunday 12:00 - 00:00 Sundays before Bank Holidays 12:00 - 00:00

Description



 the life goddess
experimental.divine

Entrance

ROBATA GRILL & SUSHI

01/08/2015 13:44:39

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Description



Thomas & Thomas
LICENSING ACT 2003
NOTICE OF APPLICATION FOR PREMISES LICENCE

NOTICE IS GIVEN THAT Gloucestershire County Council has received an application for a premises licence for the premises at 100 & 102 High Street, Gloucester, GL1 2JH, for the purpose of the sale or supply of alcohol for consumption on the premises and the use of those premises as a public house, under the Licensing Act 2003. The application is subject to the provisions of the Licensing Act 2003 and the Licensing (Hours) Regulations 2005. The application is subject to the provisions of the Licensing Act 2003 and the Licensing (Hours) Regulations 2005. The application is subject to the provisions of the Licensing Act 2003 and the Licensing (Hours) Regulations 2005.

All persons who wish to make a representation in relation to this application should give notice in writing to the Licensing Authority (City Council, 4th Floor, City Hall, Victoria Street, GL1 2EQ) in the form of a notice of objection, not later than 14 days after the date of publication of this notice. The application is subject to the provisions of the Licensing Act 2003 and the Licensing (Hours) Regulations 2005.

A report of the application will be prepared on the Council's website and will be available for inspection at the Council's Licensing Office, 4th Floor, City Hall, Victoria Street, Gloucester, Gloucestershire, GL1 2EQ, between 10.00 am and 4.00 pm on the following dates: 15th, 16th, 17th, 18th, 19th, 20th, 21st, 22nd, 23rd, 24th, 25th, 26th, 27th, 28th, 29th, 30th, 31st January 2015.

Thomas & Thomas
100 & 102 High Street
Gloucester, Gloucestershire

01/08/2015 13:44:21

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