

# Licensing Sub-Committee Report

Item No:	
Date:	26 January 2017
Licensing Ref No:	16/12033/LIPN - New Premises Licence
Title of Report:	The Lexington 34 Lexington Street London W1F 0LH
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:	Miss Heidi Lawrance Senior Licensing Officer
Contact details	Telephone: 020 7641 2751 Email: <a href="mailto:hlawrance@westminster.gov.uk">hlawrance@westminster.gov.uk</a>

# 1. Application

1-A Applicant and premises			
<b>Application Type:</b>	New Premises Licence, Licensing Act 2003		
<b>Application received date:</b>	4 November 2016		
<b>Applicant:</b>	Lexington Street Limited		
<b>Premises:</b>	The Lexington		
<b>Premises address:</b>	34 Lexington Street London	<b>Ward:</b>	West End
		<b>Cumulative Impact Area:</b>	West End
<b>Premises description:</b>	The premises will be operating as a Brassiere		
<b>Premises licence history:</b>	This is an application for a new premises licence and therefore no premises history exists.		
<b>Applicant submissions:</b>	None Submitted.		

1-B Proposed licensable activities and hours							
<b>Sale by retail of alcohol</b>				<b>On or off sales or both:</b>			Both
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>
<b>Start:</b>	08:00	08:00	08:00	08:00	08:00	08:00	10:00
<b>End:</b>	23:00	23:00	23:00	23:00	23:00	23:00	22:30
<b>Seasonal variations/ Non-standard timings:</b>		New Years Eve from the end of permitted hours to the start of the permitted hours on New Years Day.					

Hours premises are open to the public							
<b>Day:</b>	<b>Mon</b>	<b>Tues</b>	<b>Wed</b>	<b>Thur</b>	<b>Fri</b>	<b>Sat</b>	<b>Sun</b>
<b>Start:</b>	08:00	08:00	08:00	08:00	08:00	08:00	10:00
<b>End:</b>	23:00	23:00	23:00	23:00	23:00	23:00	22:30
<b>Seasonal variations/ Non-standard timings:</b>		New Years Eve from the end of permitted hours to the start of the permitted hours on New Years Day.					
<b>Adult Entertainment:</b>		Not applicable					

## 2. Representations

2-A Responsible Authorities	
<b>Responsible Authority:</b>	The Metropolitan Police Service
<b>Representative:</b>	PC Toby Janes
<b>Received:</b>	30 <sup>th</sup> November 2016
<p>With reference to the above application, I am writing to inform you that the Metropolitan Police, as a Responsible Authority, make a representation against the above application.</p> <p>It is our belief that if granted the application would undermine the licensing objectives in relation to the prevention of crime and disorder as there are insufficient conditions within the operating schedule.</p> <p>The venue is situated in the West End cumulative impact area, a locality where there is traditionally high crime and disorder. We have concerns that this application will cause further policing problems in an already demanding area.</p>	
<b>Responsible Authority:</b>	Licensing Authority
<b>Representative:</b>	Mr Steven Rowe
<b>Received:</b>	5 <sup>th</sup> December 2016
<p>As a responsible authority under section 13 (4) of the Licensing Act 2003 as amended under the Police and Social Responsibility Act 2011 the Licensing Authority have considered your application in full. The Licensing Authority has concerns in relation to this application and how the premises would promote the Licensing Objectives:</p> <ul style="list-style-type: none"><li>• Public Nuisance</li><li>• Prevention of Crime &amp; Disorder</li><li>• Public Safety</li><li>• Protection of Children from Harm</li></ul> <p>As it stands the application does contravene Westminster's Statement of Licensing Policies CIP1, HRS1, OS1, RNT2 and PB2.</p> <p>The application seeks to permit:</p> <p>The Supply of Alcohol both 'on' and 'off' the premises:</p>	

Monday to Saturday 0800 to 2300 hours

Sundays 1000 to 2230 hours

On New Year's Eve from the end of permitted hours to the start of permitted hours on New Year's Day

The applicants have stated that the premises operates as a Brassiere. The premises are located inside the Cumulative Impact Area.

Policy CIP1 states (i) It is the Licensing Authority's policy to refuse applications in the Cumulative Impact Areas for: pubs and bars, fast food premises, and premises offering facilities for music and dancing; other than applications to vary hours within the Core Hours under Policy HRS1. However part (ii) states: Applications for other licensable activities in the Cumulative Impact Areas will be subject to other policies, and must demonstrate that they will not add to cumulative impact in the Cumulative Impact Areas.

Policy OS1 states 'Applications will be granted subject to the relevant criteria in Policies CD1, PS1, PN1, CH1 and HRS1 and other policies in this statement, provided it is demonstrated that they will not add to cumulative impact in the Cumulative Impact Areas.

Policy HRS1 states at paragraph 2.3.2: "It is the intention to generally grant licences... where the hours when customers are permitted to be on the premises are within the 'core hours' as set out in Policy HRS1. This is not a policy to refuse applications for longer hours than the core hours and consideration will in all cases be given to the individual merits of an application. Where a proposal is made to operate outside these core hours each application will be considered on its merits against the criteria as set out in paragraph (ii) (of Policy HRS1)".

The application seeks to permit the hours beyond the commencement 'core hours' (for on sales):

Policy RNT2 which relates to restaurants within the CIA states 'Applications will be granted subject to other policies in this Statement 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 Cumulative Impact Areas.

Paragraph 2.5.3 of the Council's Policy relating to restaurants states in part that '.....The Council is particularly concerned that restaurant premises in the cumulative impact areas do not, even in part, come to operate as bars and particularly not as "vertical drinking" premises where customers consume alcohol standing throughout the evening.'

Policy PB2 which relates to pubs and bars states 'It is the Licensing Authority's policy to refuse applications in the CIA other than applications to vary the hours within the core hours under policy HRS1'. Please therefore accept this as a formal representation.

Please could you provide me with further details in relation to the following:

How do the applicants intend to operate the supply of alcohol (on and off sales)

Will alcohol only be supplied to those seated at a table? Will this be ancillary to food?

Is there a bar?

Will there be vertical drinking at the premises?

How does the applicant demonstrate that they will not add to cumulative impact in the Cumulative Impact Area.

<b>Responsible Authority:</b>	Environmental Health Consultation Team
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<b>Representative:</b>	Ms Nicola Curtis
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<b>Received:</b>	23 <sup>rd</sup> November 2016
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I refer to the application for a new Premises Licence for the above premises.

**The premises are located within the West End Cumulative Impact Area as defined within the City of Westminster Statement of Licensing Policy.**

The applicant has submitted the following plans for the premises:

- ◆ Licensing Plans Basement and Ground Floor: drawing number 1786-004, Rev A, Dated 25.10.16

This representation is based on the plans and Operating Schedule submitted.

The applicant is seeking the following licensable activities:

1. The Supply of Alcohol both 'on' and 'off' the premises:
  - a. Monday to Saturday 0800 to 2300 hours
  - b. Sundays 1000 to 2230 hours
  - c. On New Year's Eve from the end of permitted hours to the start of permitted hours on New Year's Day

I wish to make the following representations in relation to the above application:

1. The Supply of Alcohol 'on' and 'off' the premises will have the likely effect of causing an increase in Public Nuisance in the West End Cumulative Impact Area, and may impact upon Public Safety.

The applicant has provided additional information and conditions with the operating schedule which is being considered but does not fully address the concerns of Environmental Health.

The applicant is advised to contact the undersigned to arrange a suitable time for inspection of the premises.

**The granting of the new Premises Licence as presented would have the likely**

**effect of causing an increase in Public Nuisance in the West End Cumulative Impact area and may impact on Public Safety.**

Should you wish to discuss the matter further please do not hesitate to contact me.

## **2-B Other Persons**

**Name:** Mr Steve Chambers

**Address and/or Residents Association:** The Soho Society  
55 Dean Street  
London  
W1D 6AF

**Received:** 14<sup>th</sup> December 2016

**Reference: 16/12033/LIPN, Premises Licence - New, The Lexington, 34 Lexington Street**

I write to make a relevant representation to the above application on behalf of The Soho Society.

The Soho Society objects to this application as it is currently presented, on the grounds of prevention of public nuisance, prevention of crime and disorder, and cumulative impact in the West End Cumulative Impact Area.

### **About The Soho Society**

The Soho Society is a charitable company limited by guarantee established in 1972. The society is a recognised amenity group and was formed to make Soho a better place to live, work or visit by preserving and enhancing the area's existing diversity of character and uses, and by improving its facilities, amenities and environment. In particular, the society supports the Westminster City Council's policies, including the cumulative impact policy, as set out in the Statement of Licensing Policy 2016.

### **New licensed premises in the West End Cumulative Impact Area**

The proposal is for a new licensed premises in the West End Cumulative Impact Area. The new Sale by Retail of Alcohol licensable activity is of particular concern, with reference to Westminster City Council stress area and cumulative impact policy. Such new licenses should be prohibited.

### **Hours of operation**

The proposal includes licensable activities, including sale of alcohol, well outside of Westminster core hours. The premises are in the West End Cumulative Impact Area. There are private homes in nearby buildings, and residents in the immediate area are subject to noise and general nuisance every night of the week. We therefore feel it is necessary to keep the operating hours within defined core hours, namely Monday to Thursday 10am – 11.30pm, Friday and Saturday 10 am – 12 midnight and Sunday 12 noon – 10.30 pm.

### **Licensing policy and cumulative impact**

The Licensing Authority recognises in its Statement of Licensing Policy 2016 that Westminster has a substantial residential population and that the Council has a duty to protect it from nuisance (Policy 2.2.10).

This area has been identified by the City Council (Policy 2.4.1)) as a cumulative impact area because the cumulative effect of the concentration of late night and drink led premises and/or night cafes has led to serious problems of disorder and/or public nuisance affecting residents, visitors and other businesses. The Policy states that the extent of crime and disorder and public nuisance...arises from the number of people there late at night; a particular number of them being intoxicated, especially in the West End Cumulative Impact Area (Policy 2.4.1).

The policies in relation to the stress areas are directed at the global and cumulative effects of licences on the area as a whole (Policy 2.4.5). The policies are intended to be strict and will only be overridden in 'genuinely exceptional circumstances' (Policy 2.4.2).

The growth in the entertainment industry in Soho has led to a marked deterioration in the quality of life and well-being of local residents and it has jeopardised the sustainability of the community. Soho has a substantial residential community and many of these residents suffer from the problems identified in the 'Characteristics of Cumulative Impact Areas' (Policy Appendix 14). These include, but are not limited to, high levels of noise nuisance, problems with waste, urinating and defecating in the streets, threats to public safety, anti-social behaviour, crime and disorder and the change in character of historic areas.

### **Conclusion**

Para 9.37 of the s182 Guidance requires the licensing authority to determine the application with a view to promoting the licensing objectives in the overall interests of the local community.

For the reasons I have set out, we believe that the application, if granted in its present form, would fail to promote the licensing objectives of prevention of public nuisance and prevention of crime and disorder. I respectfully urge the Licensing Sub-Committee to reject this application.

Please let me know if any proposals are made to amend the application; particularly in respect of the hours sought or any further conditions proposed.

## **3. Policy & Guidance**

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

### **Policy HRS1 applies:**

(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.
<b>Policy RNT2 applies:</b>	Applications will be granted subject to other policies in this Statement 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 Cumulative Impact Areas.

#### 4. Appendices

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

<b>Report author:</b>	Miss Heidi Lawrance Senior Licensing Officer
<b>Contact:</b>	Telephone: 020 7641 2751 Email: hlawrance@westminster.gov.uk

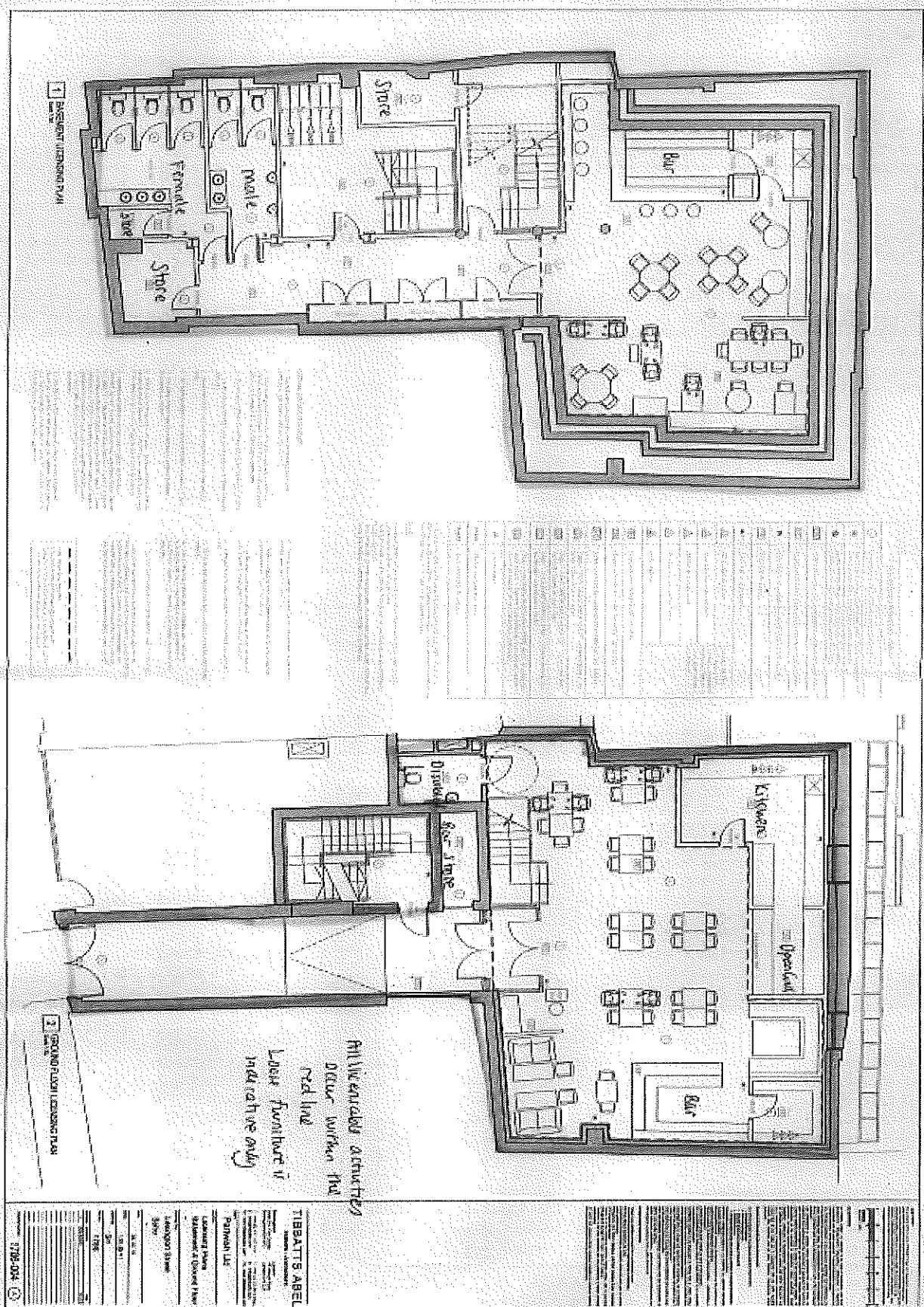
**If you have any queries about this report or wish to inspect one of the background papers please contact the report author.**

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

<b>1</b>	Licensing Act 2003	N/A
<b>2</b>	City of Westminster Statement of Licensing Policy	7 <sup>th</sup> January 2016
<b>3</b>	Amended Guidance issued under section 182 of the Licensing Act 2003	March 2015
<b>4</b>	Application form	4 <sup>th</sup> November 2016
<b>5</b>	Representation – PC Toby Janes	30 <sup>th</sup> November 2016
<b>6</b>	Representation – Mr Steven Rowe	5 <sup>th</sup> December 2016
<b>7</b>	Representation – Ms Nicola Curtis	23 <sup>rd</sup> November 2016
<b>8</b>	Representation – Soho Society	14 <sup>th</sup> December 2016



Premises Plans



## **Applicant Supporting Documents**

- *"...your staff were so warm and full of infectious energy, the room was welcoming to the point we could hardly bear to leave it, the food was lovely, the whisky delicious."*

### **Ajesh Patalay, Senior Editor, Porter Magazine**

- *"Please pass on our sincere thanks & gratitude to Lindsey & the Copper Dog crew - they all bar none played the perfect hosts and we all had a truly memorable evening. Hats off to the chefs also - the food was superb!"*

### **Michael Gaffney, World Duty Free**

- *"The Copper Dog is literally our family's home from home. Whether it's a wee coffee break as we're walking past on the Speyside way, a lunch or dinner with live local music or a company event in a private room the Copper Dog team run a versatile venue that's contemporary, comfy and welcoming. The decor is totally 'on point' and makes for beautiful ambience during winter and summer evenings. The menu champions fresh local produce and is constantly evolving making it difficult to name a favourite dish. The Copper Dog is a definitely a top foodie destination in Speyside."*

### **The Walker Family, Walkers Shortbread**

- *"To further support the Hotel and its experience the development of the Copper Dog delivers such an experience that is needed when talking about the "third space" in life. Whether it is a dining experience of just a social aspect that is required the Copper Dog will deliver in both aspects."*

*Both The Craigellachie and Copper Dog also fully understand the need to support the local community. With the hotel home furnishings and the Copper Dog culinary ingredients all supporting home grown, local/family businesses."*

## **George McNeil, Managing Director, Johnstons of Elgin**

- *"The hotel was perfect, the pub and the food served was amazing and the whole level of detail incredible. Can't thank you enough."*

## **Michael Thomas Ryan, The Curtain, London**

### Appendix

#### 1.

"...your staff were so warm and full of infectious energy, the room was welcoming to the point we could hardly bear to leave it, the food was lovely, the whisky delicious."

Ajesh Patalay, Senior Editor, Porter Magazine

#### 1.1

"Please pass on our sincere thanks & gratitude to Lindsey & the Copper Dog crew - they all bar none played the perfect hosts and we all had a truly memorable evening. Hats off to the chefs also - the food was superb!"

Michael Gaffney, World Duty Free

#### 1.2

"The Copper Dog is literally our family's home from home. Whether it's a wee coffee break as we're walking past on the Speyside way, a lunch or dinner with live local music or a company event in a private room the Copper Dog team run a versatile venue that's contemporary, comfy and welcoming. The decor is totally 'on point' and makes for beautiful ambience during winter and summer evenings. The menu champions fresh local produce and is constantly evolving making it difficult to name a favourite dish. The Copper Dog is a definitely a top foodie destination in Speyside."

The Walker Family, Walkers Shortbread

#### 1.3

"To further support the Hotel and its experience the development of the Copper Dog delivers such an experience that is needed when talking about the "third space" in life. Whether it is a

dining experience of just a social aspect that is required the Copper Dog will deliver in both aspects.

Both The Craigellachie and Copper Dog also fully understand the need to support the local community. With the hotel home furnishings and the Copper Dog culinary ingredients all supporting home grown, local/family businesses.”

George McNeil, Managing Director, Johnstons of Elgin

1.4

“The hotel was perfect, the pub and the food served was amazing and the whole level of detail incredible. Can’t thank you enough.”

Michael Thomas Ryan, The Curtain, London

2. Spey Alley Menu

2.1 Breakfast Menu

2.2 Quaich whisky book

3. Speyside film

3.1 Hotel film

3.2 What is a Copper Dog

3.3 The Liquid

4. Quaich brand book

# BREAKFAST

## PORRIDGE

Served with your choice of;

Cinnamon  
& red berries.

Honey  
& banana.

Pomegranate seeds  
& blueberries.

## FULL SCOTTISH BREAKFAST

Choose from Ayrshire bacon, Royan's of Elgin pork sausages, grilled tomato & button mushrooms, Grant's haggis & black pudding, potato scone, plus your choice of locally laid free-range eggs.

## SCOTTISH SMOKED SALMON

Sutherland's of Portsoy cold-smoked Scottish salmon, with freshly prepared scrambled eggs.

## ACHILTIBUIE KIPPERS

Served with whole grain toast and a half grilled tomato.

## SMOKED HADDOCK

Poached filet of smoked haddock topped with a poached egg and hollandaise sauce.

## PANCAKES

Stack of pancakes served with streaky bacon and maple syrup.

## EGGS

Two poached hen's eggs on a toasted muffin, served;

### BENEDICT

Honey-roast ham & Hollandaise.

### HEMMINGWAY

Portsoy cold-smoked salmon & Hollandaise.

## CONTINENTAL BUFFET

Please enjoy our continental selection of freshly baked pastries, home made yoghurt, fresh fruit and local cheeses.

## FRUIT JUICES

### TROPICAL CLEANSING JUICE

Spinach, cucumber, pineapple, cayenne pepper, coconut water.

### BERRY & OATS ENERGY BOOST

Mixed red berries, oats, mint, and almond milk.

### DETOX BLAST

Spinach, Kale, apple, mandarin, basil, ice, coconut water.

### TRADITIONAL

Freshly squeezed Seville orange Juice, pressed apple and pink grapefruit juice available.

**THE  
CRAIGELLACHIE  
SPEYSIDE . ESTD 1893**

# SPEY ALLEY

## Start

Scotch broth	4.95
Oysters, shallot vinegar, lemon 'see board for details'	MVP
Copper Dog Whisky cured smoked salmon, soda bread, garnish	8.95
Baked Connage Clava, spiced fig chutney, sour dough	7.95
Warm salt baked beetroot & squash salad, goats cheese, toasted chestnuts	6.95
Sautéed mushrooms on toast, bone marrow, garlic butter, crispy Allarburn Farm hens egg	7.95
Hand-dived Shetland Scallops in the Half Shell, Roast Cauliflower, Brioche Herb Crumb	9.95
Speyside Wood Pigeon Pie, Game Liver Pate, Creamed Celeriac, Raspberry Game Jus	8.50
Royan's of Elgin Venison Haggis, Roast Turnip, Whisky Sauce	7.50

## Classics

Steamed Shetland Mussels, Smoked Bacon, White Wine, Hand Cut Chips	14.95
'Spey Valley Brewery' Beer Battered Haddock, Mushy Peas, Hand Cut Chips	14.95
Roast Monkfish Tail, Samphire, Spiced Split Peas, New Potatoes	21.95
Steamed North Sea Hake, Beetroot, Carrots, Spinach	19.50
Fisherman's Pie, Seasonal Vegetables	11.95
Beef & Ale Suet Pudding, Butter Roast Carrots, Onion Gravy	16.50
Royan's of Elgin Copper Dog Sausages, Rumble thumps, Caramelised Onion Gravy	12.50
Copper Dog Burger, Smoked Cheddar, Roast Garlic Mayo, Pickled Onions, Spiced Ketchup	15.50

## Grill

Choice of hand cut chips or buttered new potatoes	
Whole Lemon Sole	26.95
Scottish Sea Trout	20.50
Rack of Morayshire Lamb	24.95
Heritage Breed Fillet Steak 8oz	27.50
Heritage Breed Rib Eye Steak 14oz	26.95
Steak Board to Share	29.95 per person
Gartmore Farm Spatchcock Chicken	15.50
Mossie Farm "Mossie" Pork Chop 12oz	17.50

## Sauces & Butters 2.00

Peppercorn - Whisky & Mushroom - Garlic Butter - Blue Cheese & Toasted Almond Butter - Béarnaise

## Sides 2.95

Hand Cut Chips - House Mash - Mustard Seed & Honey Roast Carrots - Neeps & Tatties  
Broccoli, Blue Cheese & Toasted Almonds - Green Leaf Salad - Mac & Cheese - Brussel Sprouts,  
Smoked Bacon & Chestnuts

Please let us know if you have allergies or require more information on ingredients used in our dishes

From friends of the Copper Dog, Phillippe & Lynne Raimbault; exceptional white & rose Sancerre 32.95

## Red

	Bottle	Lg Glass	Sm Glass
Argento Malbec, Argentina	19.95	6.90	4.00
Billi Billi Shiraz, Australia	21.95	7.50	4.30
Riva Leone Barbera, Italy	22.95	7.90	4.50
Hubert & Fils Cotes du Rhone, France	25.95	8.90	5.00
H De L'hospitalet Pinot Noir, France	27.00	9.20	5.20
Xanadu Exmoor Drive Cabernet Sauvignon, Australia			30.95
Chianti Classico Campomaggio, Italy			33.95
Charles Smith Boom Boom Syrah, USA			43.95
Angelo Veglio Barolo, Italy			44.95
Vivanco Reserva, Spain			49.95
Vieux Chevalier Châteauneuf-du-Pape, France			49.95
Chateau Tour Pibran Pauillac, France			69.95

## Sparkling & Champagne

	Bottle	Flute
Tosti Prosecco 75cl	23.95	6.50
Laurent-Perrier Brut NV	65.00	11.00
Laurent-Perrier Cuve Rose Brut NV	85.00	

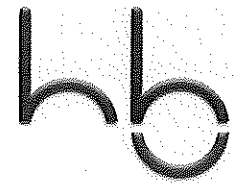
## White

	Bottle	Lg Glass	Sm Glass
Ceps du Sud Viognier, France	19.95	6.90	4.00
Argento Pinot Grigio, Argentina	21.95	7.50	4.30
Stone Barn Chardonnay, USA	22.95	7.90	4.50
Vivanco Rioja White, Spain	25.95	8.90	5.00
Picpoul De Pinet Els Pyreneus, France	22.95	7.90	4.50
Johnson Estate Sauvignon Blanc, New Zealand	28.95	9.90	5.50
Kung Fu Girl Riesling, USA	28.95	9.90	5.50
A20 Albarino, Spain			28.95
Pouilly Fume Les Affaubertis E Louis, France			34.95
Huia Pinot Gris, New Zealand			36.95
Domaine Roux Chassagne-Montrachet			69.95
Les Chaumes, France			
Mersault Cuvee Charles Maxime			69.95
Latour Giraud, France			

## Rosé

	Bottle	Lg Glass	Sm Glass
Domaine D'astros Rosé, France	19.95	6.90	3.50
Vivanco Rosé, Spain	23.95	8.20	4.50
Whispering Angel Rosé, France	39.95		





surveyors & valuers

To Whom It May Concern

12 January 2017

Dear Sirs

**RE      Lexington Street Limited  
         34 Lexington Street, London W1**

I write to you in reference to the licencing application for the above property which has been lodged by Lexington Street Limited as we act on behalf of the freeholder, Merrybond Properties Limited.

When bought to the market, this prestigious Soho site received a wealth interest and a number of offers to take a lease of the unit. The decision to go with Lexington Street Limited was not taken lightly but their track record of opening and running successful establishments speaks for itself and we have every confidence that this one will not be any different.

If you require any further information regarding the property, please do not hesitate to contact me.

Yours Faithfully

A handwritten signature in black ink, appearing to read 'Daniel Grahame', with a long horizontal flourish extending to the right.

**DANIEL GRAHAME  
ASSOCIATE DIRECTOR  
0207 907 4507  
daniel.grahame@hbsv.com**

Portland House  
4 Great Portland Street  
London W1W 8QJ



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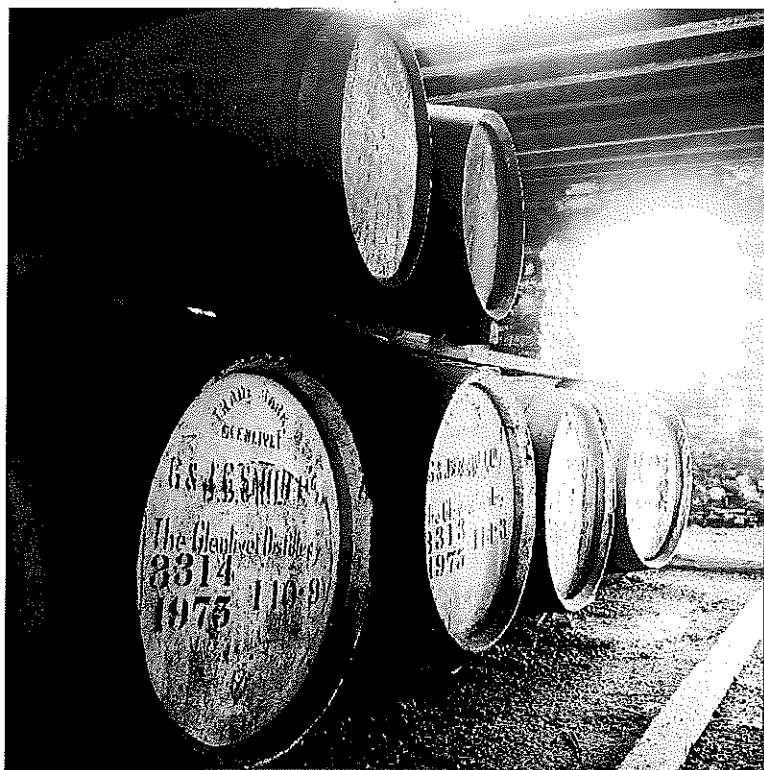


QUAICH

SPEYSIDE, SCOTLAND

1890

IN THE SPIRIT OF FRIENDSHIP  
FROM THE HIGHLANDS OF SCOTLAND



## INTRODUCTION

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When Letter 10 (single cask) and Letter 10 (part 1) in a bar that was opened nearly 200 years ago for that very reason. On the banks of the River Clyde, The Glasgow Bar in the Glasgow Hotel boasts Scotland's largest selection of single malt whiskies, and now it is being renovated across the world bringing this unique experience to a wider channel.

This document investigates that history, sets out our vision for the new bar and explains the aesthetic and cultural roots behind the brand and how these influence the present social whisky experience.



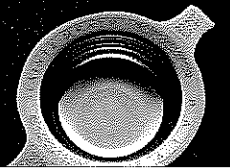
## QUAICH HISTORY

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A quaich (pronounced "quake") is a traditional shallow two-handled Scottish cup for the drinking of whisky. The word means "cup of friendship" and is derived from the Gaelic word "cuich" meaning cup. It is used to toast special occasions such as arrivals, departures and weddings.

The Quaich is surrounded by myth and mystique and dates back to pre-midieval times. As a sharing sip which was passed around the group, it could not be poisoned, so its purpose was practical as much as anything. Similarly, because it is presented and received with two hands, one could not drink from it and hold a weapon, which is why the Quaich has evolved to represent a symbol of trust and friendship.

There is also a romantic aspect to its past as King James VI of Scotland (son of Mary Queen of Scots) gave Anne of Denmark a quaich on their wedding day in 1589.



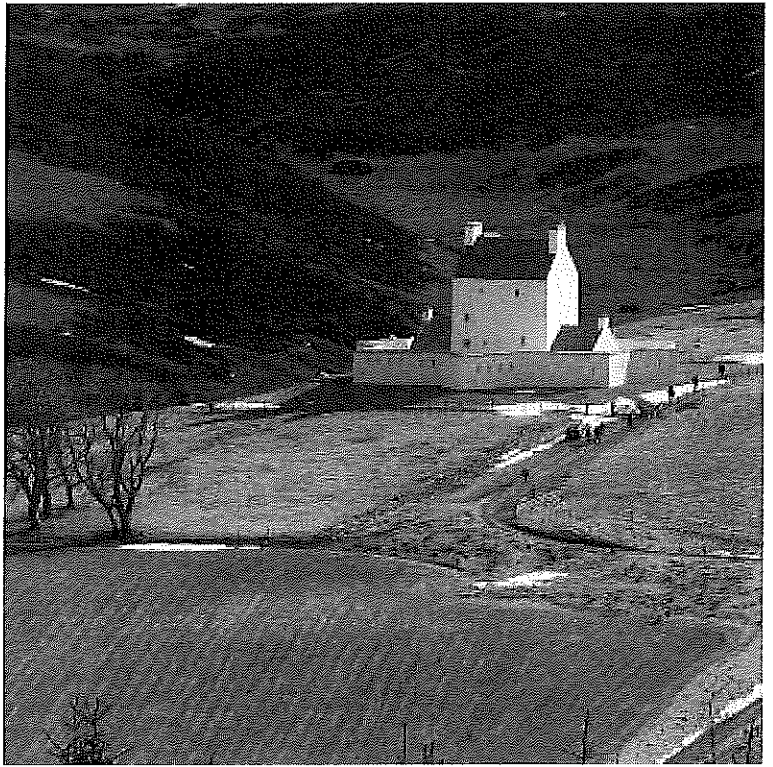


## THE HISTORY OF WHISKY

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The word whisky is based on the Gaelic *uisge beatha*, meaning "Water of Life" because of its original use for medicinal purposes. Scotland is a land of water, so many grapes – the birthplace of whisky, and distilling was already a well-established practice by the time the entry "Eight bells of malt to Fraer John for whorskit to make saug uir" appeared in the Exchequer Rolls of Scotland in 1494.

Until the 19th century, whiskies were essentially malt whiskies, but with the invention of the copper still, other grain whiskies were produced, providing the basis for the blended whisky we know today. Since then, whisky has spread worldwide, and the Quai celebrates all whiskies, wherever they are made.



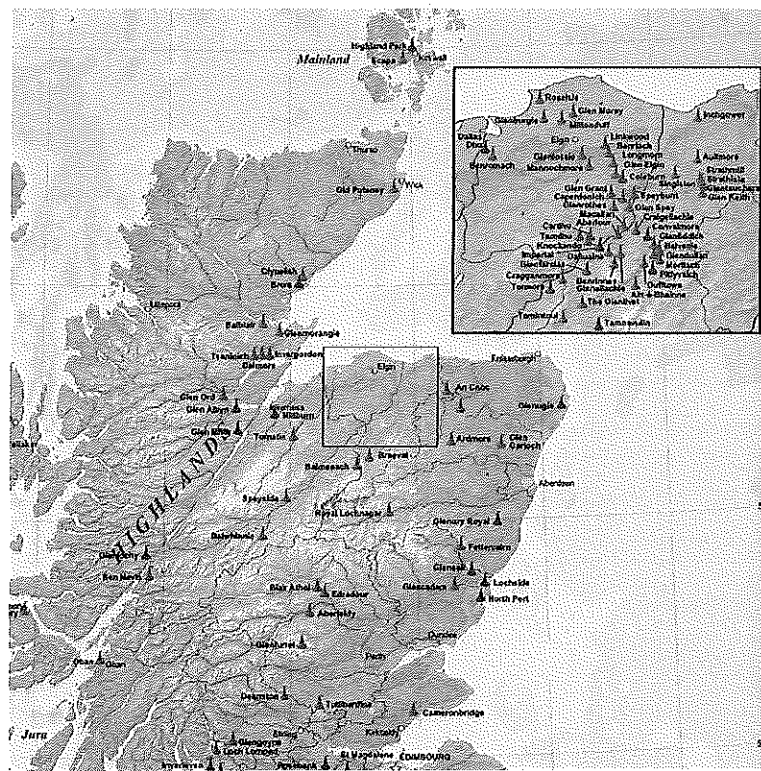


## THE QUAICH BRAND

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The QuaiCh symbol is the triquetra, representing three interconnected, separate entities. Our triquetra refers to the three elements required in making whisky: earth, water and fire.

The triquetra shape is based on a trefoil knot which has no end and no beginning. This continual form symbolises enduring friendships. Our guests will find their own meanings in the QuaiCh as they make and strengthen their own relationships.



## SPEYSIDE

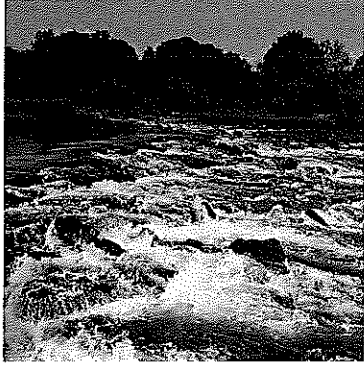
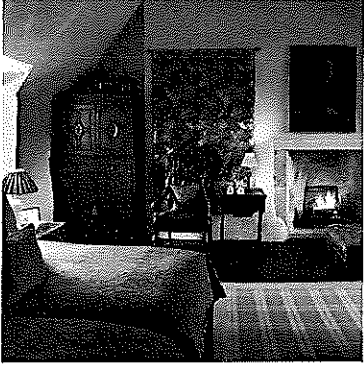
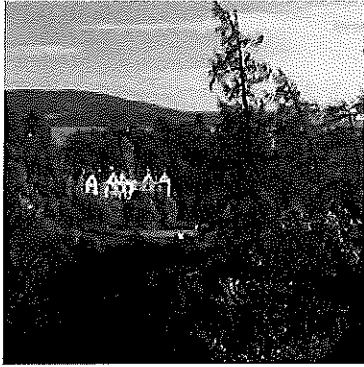
THE WORLD'S ONLY  
WHISKY VALLEY

Speyside is arguably the most famous of the Scottish whisky regions. Located in the north-eastern corner of the Scottish Highlands, the area is centred around the majestic and fast-flowing River Spey, and produces more whisky than any other region.

Speyside incorporates Morayshire, Banffshire and part of Aberdeenshire, and contains half of all Scottish distilleries. It produces the two best-selling single malt whiskies in the world. The Glenlivet and Glenfiddich, as well as other celebrated whiskies such as Macallan and Bunnahabhain.

The River Spey and its tributaries impart their own particular flavours to their whiskies. These vary from the classic Speyside style - creamy, honeyed and fruity - to more gaulty malts such as Glenlivet, Tamnavulin and Tainlouth. Others, such as Macallan, Glenfiddich and Glenfiddich are bolder and more sherried, while Kinlochbainne, Auchincloss and BenRiach comprise the peatier end of the spectrum. One thing is for certain: you'll never find a better place to sample the delights of the Spey than in the Quaich.





## THE CRAIGELLACHIE HOTEL

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The physical home of the Gaaich brand is the original Gaaich Bar, which is located in the Craigellachie Hotel on the banks of the River Spey.

The Craigellachie is a 45 room boutique hotel offering a superior Scottish Highlands experience. With a beautiful setting overlooking the river, the hotel provides access to all the region has to offer including distillery visits, fishing, shooting and the nearby Glenmore Forest Park. The hotel is an easy drive from Aberdeen or Inverness and Loch Ness.

The Gaaich Bar itself is one of the oldest bars in Scotland. Founded in 1850, it offers the world's largest selection of single malt whiskies by the glass, with well over 700 bottles. The selection includes popular locally made whiskies and some unique and rare whiskies which can only be found at Craigellachie.

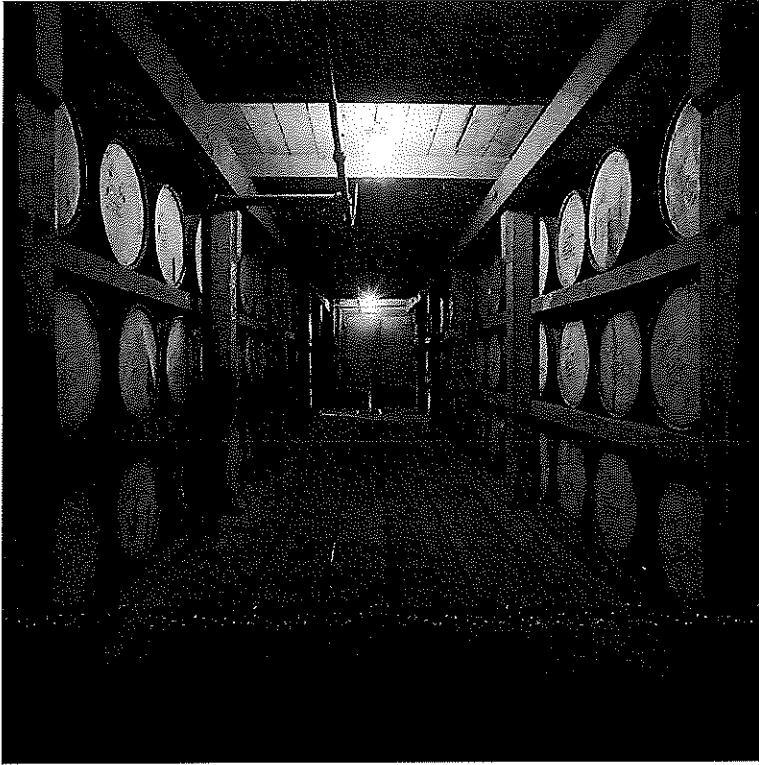


## THE BAR

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The Quench is best-suited to a comfortable living room populated by friends, acquaintances and like-minded souls. Whether seeking company or solitude, The Quench fits like a glove, a familiar and reassuring place to withdraw from the outer world for a little while.

Wood paneled walls, leather benches, and cast-iron, pewter, brass and copper fittings adorning the dark wood bar, Quench will give traditional materials a contemporary twist to create a timeless venue.



## THE BANQUET ROOM

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Separate to the Oustich bar, but inextricably linked, the Banquet Room is a private space for hire that serves magnificent Scottish food with an accompanying whisky tasting menu. It is in these splendid, evocative surroundings that the essence of the Oustich experience will be brought most vividly to life.



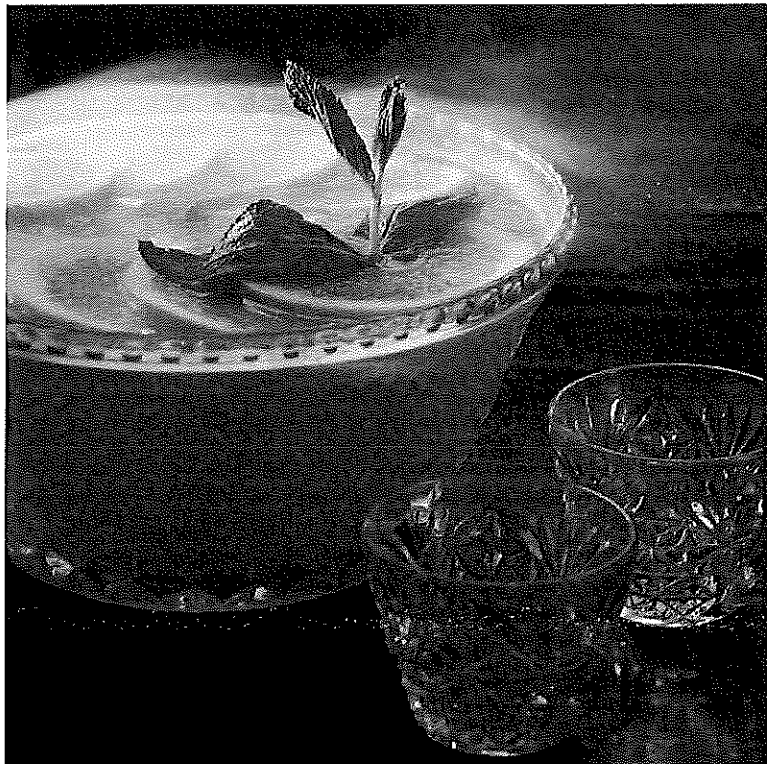
## OUR DRINKS

"THERE ARE TWO THINGS A HIGHLANDER LIKES NAKED,  
AND ONE OF THEM IS MALT WHISKY."

*Highland's proverb*

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While the Quach will likely become famous for its splendid  
selection of single malts, our fine old whisky cocktails will  
be equally important to our offer. Whisky cocktails have  
endured something of a renaissance in the last couple  
of years, but at Quach we will raise the bar even further.



## WHISKY COCKTAILS

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### THE SPEYSIDE SMOKIE

A fierce mix of Talisker and Lagavulin single malts, Zacapa Rum, Ancho Formula sweet Vermicelli and Pao Bros orange Bitters. This one is for those with a bent for strong and punchy drinks.

### WHISKY CON CARNE

Illegal reposado Mezcal and Lagavulin 18 provide the smoke while it's sweetened with las michas and a mix and maraschino liqueur. A dash of dashes of orange bitters to tie it together and finished with a pancetta and maple rim.

As well as this extensive and creative range of cocktails, leavy spirits and champagnes also feature on the menu along with local craft beers.



## QUAICH FOOD

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There must be something in the air in the Scottish Highlands. Then again, maybe it's the fact that there isn't that makes its natural produce so sought after. From Speyside salmon to venison or beef from the Highlands chain, restaurants from across the UK and beyond are keen to source food and drink with a Scottish provenance.

Naturally at Quaich we don't be ignoring the measures on our doorstep, indeed we'll source single malt or craft beer in the distilleries, it's possible anything guests imbibe will be sourced from within the immediate area.

We'll also ensure that all our produce is sustainably and responsibly sourced and select only the best local suppliers.



## THE EXPERIENCE

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The Guitch experience remains as true to its Spayside provenance as possible. Whether patrons are seeking shelter from a harsh Scottish winter or escaping the cauldron of a Singapore summer, the bar environment remains the same: a cosy but never stifling bolthole, where one can relax amongst bar staff who are as happy to talk about the affairs of the day as they are to hold fort on the merits of particular molts.



## THE QUACH BAR CIRCLE OF FRIENDS

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Our circle of friends comprises those who appreciate what the Quach brand stands for, who enjoy visiting the bar and partaking in traditional Shyadeh rituals, such as firing and shooting.

Current friends include Guy Ritchie, ADR 2014, Jensen Button, Liam Neeson, Lulu Guinness, Dame Victoria Beckham, Gilian Anderson, Eric's Harry, Tom Vili, Streubers, Eddy Redmayne and Tom Parker-Baker.



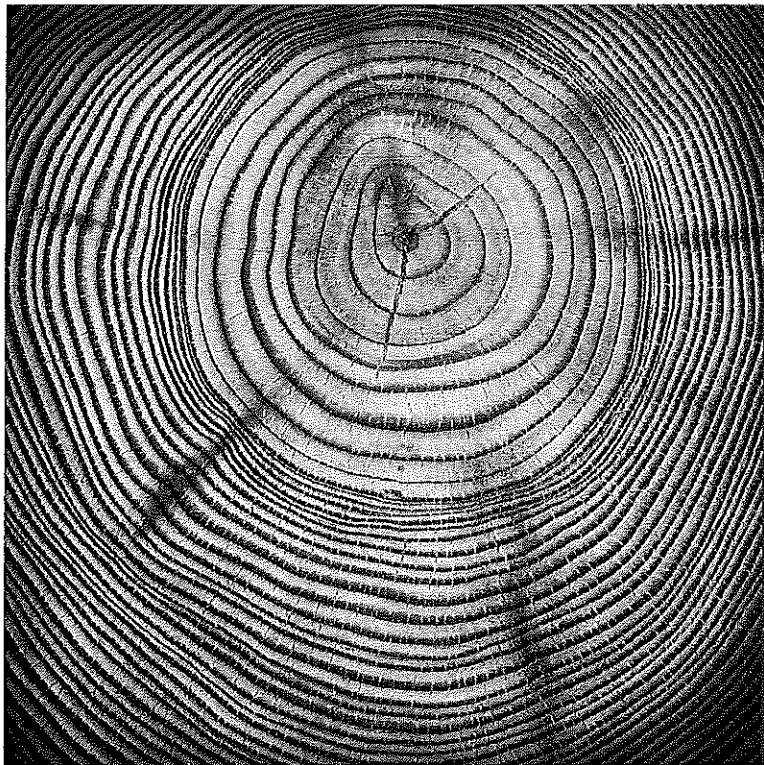
— (C) —

*I take this cup into my hand  
and drink to those who're here,  
For we may never know  
where we'll be in another year.  
Some may be wed, some may  
be dead, some may be layin' low,  
Some may be on a foreign shore  
and not know where to go.  
For friendship is a silken thread  
that binds us all together,  
As long as we don't break that  
thread we'll be friends forever.  
To friendship!*

— (C) —

## OUR TOAST

We have our own local, brewed here, really in this bar.  
We don't expect staff or patrons to learn this, but if  
they drink to something, we believe that they can  
drink to nothing better than friendship.



## THE SPIRIT OF SPEYSIDE WHEREVER YOU ARE

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All Quich Bars will bring little pieces of Speyside to patrons wherever they are.

Ice-cubes made with water from the Spey river provide a blend flavour of Speyside during the whisky tasting experience. The river's high quality water is used in bar whisky-making process and provides a perfect match to a glass of malt.

Peat burning stoves filled with smouldering peat from the region and peats of heathland from the banks of the River Spey provide the essence of Speyside.



## THE TEAM

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PIERS ADAM



CHARLES OAK



TOM PARKER-BOWLES



EWAN VENTERS

**PIERS ADAM**

CEO of The Parvish Group

Piers' unrivalled contact book has established him, according to *The Sunday Times* as 'One of the significant players in the way London is presently set out.'

The man behind such notable venues as Mink, Windy Hat, Pipalle and the W Hotel, Piers' ability to procure talent is unrivalled, and he is a passionate believer in the commercial value of British popular culture beyond music and fashion.

Quail is Piers' latest project and he is heading up the team.

**CHARLES OAK**

Managing Director, Luxury  
The Parvish Group

An award winning hotelier and operator with impeccable industry credentials, Charles has been recruited as Managing Director of the group's luxury portfolio.

After successful management roles at amongst others, Claridges, The Connaught and The Plaza Regency, Charles acquired first-hand experience of luxury Scottish resorts when launching The Carnegie Club at Skibo Castle and, prior to that, at Ackerhill Tower in Wick.

Subsequently he returned to London where he assumed the position of General Manager at the Hay Fair Hotel, and transformed its fortunes, restoring its original iconic status.

**TOM PARKER-BOWLES**

Fogel Curator, The Crickallates Hotel

A renowned gastronome and food writer, Tom is a respected authority on culinary matters. In 2010, his book *Full English: A Journey Through the British and Irish Eat* won the Guild of Food Writers award for best work on British food.

A proponent of organic farming methods, Parker-Bowles recently published *Let's Eat: Recipes From My Kitchen Notebook*, and continues to contribute to *Esquire* magazine as their Food Editor.

**EWAN VENTERS**

CEO of Fortnum & Mason

Ewan is Civil Executive Officer at Fortnum & Mason and one of the most influential experts in the British food scene. The man who introduced the £35 Wagyu beef and fore was sent back to the world, Ewan has previously been executive director for food at Sainsbury's.

A native of Fife, Ewan numbers most of Britain's leading chefs among his friends and is happy also to share his opinions with his large Twitter following.

DIAGEO RESERVE<sup>®</sup>



FOUNTAIN & MASON  
ESTABLISHED 1852

WILLIAM GRANT & SONS  
ESTABLISHED 1869

PRODUCT OF SCOTLAND  
**Walkers**  
ESTABLISHED 1850

**RANGE ROVER**

**Harris Tweed**  
THE HARRIS TWEED AUTHORITY  
CERTIFICATION TRADE MARK

JOHNSTONS OF ELGIN  
SINCE 1797

**LINLEY**

**Hamilton & Inches**  
ESTABLISHED 1840

**GARRARD**  
ESTABLISHED 1840

## BRAND PARTNERS

### FOOD & DRINK

Diageo luxury brands (Johannie Walker Blue Label, Johnnie Walker Gold Label Reserve, Johnnie Walker Platinum Label, Red Label, Zazapa, Don Julio Civer, and Tsanquary Number Ten), Pol Roger champagne, Fountain & Mason

### AUTOMOTIVE

Range Rover

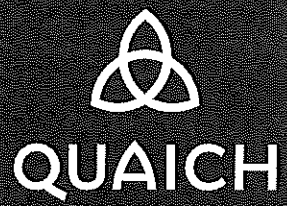
### TAILORING

Harris Tweed

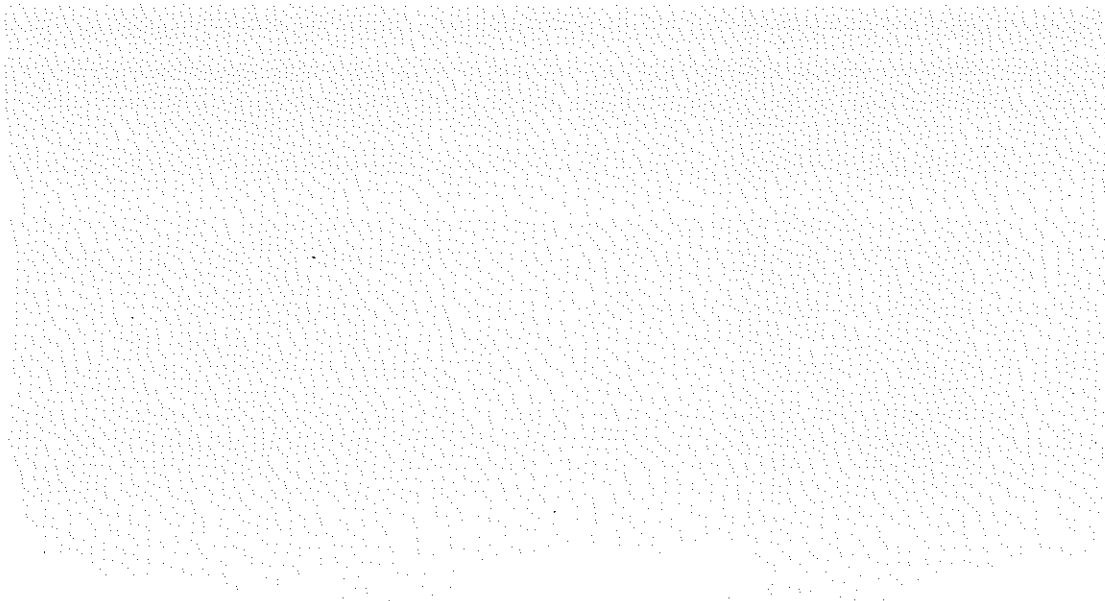
### GLASSWARE

David Linley



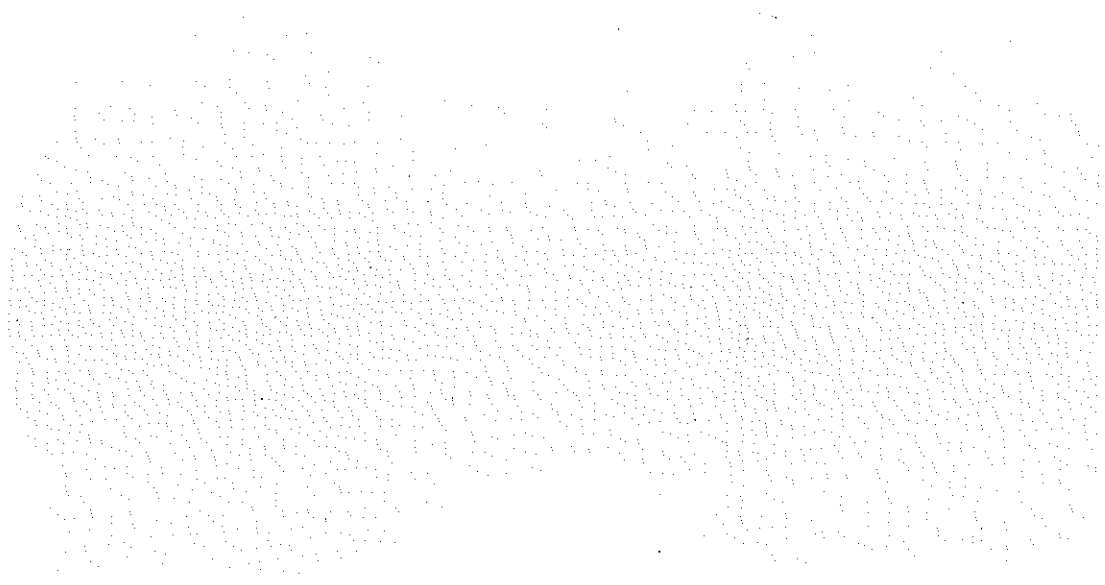


For further information please contact Charles Oak  
telephone: +44(0)7738 628539 • email: [charles@partwish.com](mailto:charles@partwish.com)



**QUAICH**

SPEYSIDE . 1893





## IT'S AS AULD AS YOU!

That's right...these whiskies are as old and as fantastic as you!  
Can you really walk away from tasting a whisky born the same year??

1967	GLENROTHES 1967	46.60% {£75.10}
1968	GORDON & MACPHAIL GLEN GRANT 1968	40% {£25.00}
	HIGHLAND PARK 1968	45.60% {106.50}
	REGIS MALTS SPRINGBANK 40	40.20% {£45.10}
1969	GLENFARCLAS FAMILY CASK 1969	56.20% {£36.60}
	DUNCAN TAYLOR KINCLAITH 36 RAREST OF THE RARE	50.10% {£60.00}
1970	GORDON & MACPHAIL STRATHISLA 1970	43% {£36.00}
	PORT ELLEN 13TH EDITION	55% {£99.50}
1972	GLENFARCLAS FAMILY CASK 1972	51.10% {£34.10}
1974	DALMORE 1974	42% {£90.00}
1975	GLENROTHES 1975	43% {£40.00}
1976	JURA 1976	46% {£90.00}
	GORDON & MACPHAIL MORTLACH 1976	43% {£35.00}

1977	CONVALMORE 36	
1978	GLENCADAM 1978	46% {£27.95}
1979	BERRY BROS & RUDD BALMENACH 1979	56.30% {£19.75}
	GLENROTHES 1979	55.30% {£57.00}
1980	GORDON & MACPHAIL DALLAS DHU 1980	43% {£22.50}
	GLENUGIE 30 DEOCH N DORAS	52.13% {£28.00}
	SCAPA 25	54% {£31.75}
1981	DALMORE 1981	42% {£60.00}
1983	BALBLAIR 1983	46% {£22.75}
1984	GORDON & MACPHAIL GLENURY 1984 RARE OLD	46% {£36.00}
1987	DALWHINNIE 25	52.10% {£23.50}
1988	JURA DELME EVANS	59.98% {£12.85}
1989	BENRIACH SAUTERNES 1989	49.10% {£10.00}
	JURA ELEMENTS WATER	49.60% {£17.10}
	NORTH BRITISH 1989 SHERRY HOGSHEAD	56.30% {£19.75}

1990	BALBLAIR 1990	46% {£10.50}
	OLD PULTENEY 1990	46% {£17.20}
1991	1991 GORDON & MACPHAIL BRUICHLADDICH 1991 CASK STRENGTH	52.40% {£14.50}
1992	TOMATIN 1992	53.90% {£16.00}
	GLENKINCHIE 1992 MANAGERS CHOICE	58.10% {£35.00}
1993	JURA BOUTIQUE 1993 SHERRY JI	54% {£9.05}
1994	BENRIACH VIRGIN AMERICAN OAK 1994	55.30% {£10.20}
	GLENDRONACH SINGLE CASK 1994 OLOROSO	56.20% {£12.50}
	ROYAL LOCHNAGAR 1994 MANAGERS CHOICE	59.30% {£20.00}
1995	1995 DUNCAN TAYLOR ABERLOUR 11 NC2 RANGE	46% {£3.60}
	GORDON & MACPHAIL ABERFELDY 1995 CASK STRENGTH	55.80% {£10.20}
1996	GLENGOYNE 1996 PORTWOOD	46% {£11.50}

## TO SHARE OR NOT TO SHARE...

Too much to choose from? Why not try a selection of four whiskies to help you decide which whiskies are for you? Each selection comes on a bespoke tasting flight - all whiskies are 25ml measures (and, aye, you'll save a few pennies but shsst it's our little secret... ker-ching!)

### DAVE BROOM

award winning writer from Glasgow who, as he would say, "gets paid to drink whisky and write about it" I know, it's a tough life.

### HIDDEN GEMS {£17.00}

AULTMORE 12/ LINKWOOD 12/ GLEN ELGIN 12/ BENRIACH 10 CURIOSITAS

Speyside is home to Scotland's greatest concentration of whisky distilleries, many of which are not front line single malts but who provide the complex flavours needed for great blends. Here's a selection of some of the greatest.

### NEIL RIDLEY & JOEL HARRISON

TWO EX MUSIC PRODUCERS

you'll probably find them in a warehouse hunting for their next EXILE cask to bottle

### THE WORM HASN'T TURNED {£21.00}

CRAIGELLACHIE 17/ DALWHINNIE 15/ CRAGGANMORE 12/ TALISKER skye

The way spirit which rises in vapour form from the second 'spirit still' and is condensed back into a liquid will have a huge impact on the taste of each distilleries New Make. The traditional way to condense spirit is using a worm tub, a copper coil plunged into cold water.

Only handful of distilleries still use this method. Here are our top picks.

## HANS OFFRINGA

is a dear friend of The Craigellachie who loves a bourbon and recently made a Keeper of the Quaich

## FOR THE LOVE OF WOOD {£21.00}

GLENMORANGIE 10/GLENMORANGIE LASANTA/GLENMORANGIE QUINTA RUBAN/GLENMORANGIE NECTAR D'OR

What a cask can do for you. A vertical tasting.

## LYNDSEY GRAY

artist turned whisky lover manager of The Quaich whisky bar

## AND NOW FOR SOMETHING COMPLETELY DIFFERENT {£18.50}

GLEN MORAY 10/ BALVENIE 14 caribbean cask / g&m BALBLAIR 1991 crozes hermitage private collection / TALISKER port rhuige

Gone are the days where your only options were bourbon or sherry casks... the whisky industry is day by day pushing the boundaries and experimenting with different finishes to find the perfect match for their spirit.

## OUR whisky TAILS

### FLY CUP {£9.95}

Inspired by a "fly cup" - a Scottish phrase for an afternoon cup of tea or coffee (...and a cheeky piece of cake) this cocktail uses ABERLOUR 10 with double cream, disaronno and kahlua. If you like a Brandy Alexander....you'll love this.

### SMOKIN' KINGS {£9.95}

Taking inspiration from King Edward VII who was notorious for smoking a copious amount of cigars a day - we've paired wisps of sweet smoke from SMOKEHEAD with a refreshing citrus burst of Kings Ginger (created to revive and stimulate the King), Grand Marnier, orange juice and egg white for a velvety texture. Turns out ginger and smoke are the perfect pair - no wonder he never stopped.

### STORMS AT DUSK {£9.95}

Looking for something different? GLENFIDDICH 15, Grand Marnier, chamomile syrup and grapefruit juice served over an ice shard of frozen berries that will create a fruity sweetness as it melts. Enjoy this stunning drink that develops and changes into something completely different with each sip.

*"The Cocktail" rose to prominence in pre-prohibition America, with the first documented definition referring to the creation as a "stimulating liquor, composed of spirits of any kind, sugar, water and bitters".*

*In 1893, The American Bar at the Savoy in London introduced cocktails to Europe, and a number of legendary hotels the world over quickly followed suit.*

*Hotel bars were truly responsible for the world's first romance with cocktails and, with this in mind, The Quaich Bar team has hand picked a list of classic libations from legendary bartenders and thrown in a few contemporary creations of our own.*

Sláinte

## THE whisky CLASSICS

### QUAICH CHAMPAGNE COCKTAIL {£18.00}

The classic brandy based champagne cocktail is the epitome of elegance. We take Apricot Brandy, bitters, brown sugar, ABERFELDY 12 for a highland twist and top up with champagne.

### OLD FASHIONED

As cocktails became more desirable, the tried and trusted recipes laid down by luminaries such as 'Professor' Jerry Thomas and legendary Scottish bartender Harry MacElhone made way for intricate creations; curaco, absinthe, and a range of other liqueurs were added by adventurous bartenders. The result? Swathes of people asking for drinks to be made 'in the old-fashioned way' - spirit, sugar, bitters and water.

Our hotel team personally recommend:

LYNDSEY - LAGAVULIN 16 {£10.95}

KIERAN - AUCHENTOSHAN THREE WOOD {£10.95}

MARK - WOODFORD RESERVE {£9.95}

COLIN - GLENFIDDICH 15 {£10.95}

### MANHATTAN {£9.95}

GLENDRONACH 12 and Italian vermouth, together with a dash of bitters, are carefully stirred over ice to give you this sweet classic.

### CHURCHILL {£9.95}

Joe Gilmore created this drink in honour of Sir Winston Churchill, by carefully mixing his favourite dram - JOHNNIE WALKER black label - with lime juice, triple sec and vermouth.

### SAZERAC {£9.95}

The Sazerac was created in 1838 by Antoine Peychaud in New Orleans.

Originally a cognac based drink, it

was made using Peychaud's very own family bitters recipe and served in an absinthe rinsed glass. At the end of the 19th century cognac was less readily available, so the base spirit changed to American Rye whisky.

### BLOOD AND SAND {£9.95}

MACALLAN gold and Cherry Heering are matched with Italian vermouth and orange juice. This drink was created for the premiere of Rudolph Valentino's bull fighter film, of the same name, in 1922. The red cherry liqueur representing blood and the orange, sand.

*"Sometimes life is sad. You can cry into your booze, if you want. I think that's called a Whiskey Sour." - Jarod Kintz*

## THE gin CLASSICS

### RAMOS GIN FIZZ {£9.95}

Henry Ramos created this classic in New Orleans in 1888 but kept the recipe under lock and key until the prohibition. We've used TANQUERAY with double cream, egg white, lemon & lime juice. The story goes that he made the formula widely available as an act of civil disobedience, encouraging the public to learn this concoction at home. Saying this, the cocktail is known to traditionally be shaken for 14-15 minutes with 6 bar "shakers" to each bartender.

### GIMLET {£9.95}

Having been the preferred antiscorbutic of the British Navy in the 19th century, this cocktail is simple in its creation - we use DAFFY's gin and lime juice. Simple.

### MARTINI

The quintessential gin drink, we stir our Martini's in the traditional manner.

CLASSIC NO.3, DRY VERMOUTH, GRAPEFRUIT TWIST {£9.95}

BLUE EDEN MILL OAK, DRY VERMOUTH, BLUE CHEESE {£9.95}

CRISP HENDRICKS, ELDERFLOWER LIQUEUR, DRY VERMOUTH, CUCUMBER {£9.95}

SMOKY BOTANIST, LAGAVULIN 16, DRY VERMOUTH, LEMON TWIST {£10.95}

### WHITE LADY {£9.95}

TANQUERAY, triple sec, lemon juice, gomme and egg white. This version of the classic White Lady was created by Harry MacElhone in 1923 at his own Harry's New York bar in Paris, France. According to Joe Gilmore, this was one of Laurel and Hardy's favourite drinks

### NEGRONI {£9.95}

Named after Camillo Luigi Manfredo Maria Negroni (don't expect us to repeat that!) this drink was created when he asked bartender Fosco Scarselli to fortify his Americano (Campari, Italian vermouth, soda) with gin. Obviously you would get rid of the soda. This is a favourite amongst bartenders - let's be honest, only good people like Campari - and for this classic we've used EDEN MILL hop.

### CORPSE REVIVER #2 {£9.95}

BOTANIST, dry vermouth, triple sec and lemon juice served in an absinthe rinsed glass. First recorded in 1930 by Harry Craddock this perfectly balanced concoction of dry, sweet, sour and bitter was regarded as the "hair of the dog" that would cure you of your hangover. Move over Irn Bru.

*"I must get out of these wet clothes and into a Dry Martini" - Mae West*



## CIGARS

cigar included in prices stated below

### **COHIBA robusto {£25.00}**

*medium/full flavour chocolate and hazelnut notes with a hint of cinnamon spice*

*KIERAN suggests;*

*GLENMORANGIE signet*

### **MONTECRISTO open master {£25.00}**

*light/medium flavour mild woody flavours, hints of oak and dried red fruits*

*KIERAN suggests;*

*GLENFARCLAS 15*

### **BOLIVAR no.2 {£25.00}**

*full bodied big, uncompromising smoke with an abundance of spice and pepper*

*KIERAN suggests;*

*TALISKER 25*

## CHEESE

cheese included in prices stated below

### **BRIE morangie**

This smooth and creamy brie will lift out the sweetness of the citrus and the creamy notes in the whisky.

LYNDSEY suggests;

GLENMORANGIE original {£5.10}

### **PARMESAN**

This whisky will bind the dryness of the cheese whilst bringing forward the sweet fruity flavours and clear barley notes. Slight jabs of saltiness.

LYNDSEY suggests;

GLEN GARIOCH 12 {£7.60}

### **APPLEWOOD smoked**

This pairing hooked me onto peated whiskies - the applewood compliments the nutty and oily texture of the whisky and the creaminess helps smooth the smoke.

LYNDSEY suggests;

LAGAVULIN 16

{£8.00}

### **BLUE dunsyre**

a contrast in flavours yet a perfect pair - the red berry sweetness of the whisky cuts through the salt of the cheese. They compliment each other with their mellow creamy textures.

LYNDSEY suggests;

BALVENIE 21 portwood {£16.40}

### **CHEDDAR tain truckle**

This smooth yet strong cheddar will bring out the creamy and nutty notes of the whisky

LYNDSEY suggests;

GLEN ELGIN 12 {£5.50}

## SPEYSIDE

These whiskies are said to be light, floral and fruity – yet being home to over half of Scotland’s distilleries there is quite an extensive profile of flavours and aromas with some of the biggest players in the industry being just a stone’s throw away from each other. There is a lot more to Speyside than people realise.

	ABERLOUR 10	40% {£3.50}
	ABERLOUR 12	43% {£4.85}
	ABERLOUR 15	48% {£6.25}
	ABERLOUR 16	40% {£8.00}
	ABERLOUR 17	55.3% {£10.80}
	ABERLOUR 18	43% {£11.40}
	ABERLOUR 25	51.1% {£40.00}
	ABERLOUR a’bunadh ABERLOUR	60.1% {£4.80}
duncan taylor	11 nc2 range ABERLOUR 10	46% {3.60}
hart brothers		46% {£3.50}
	ALLT A BHAINNE 1996 connoisseur choice	
gordon & macphail		46% {£7.50}
	AUCHROISK 10 flora & fauna	
	AUCHROISK 20	43% {£6.25}
	AUCHROISK 1999 manager’s choice	58.1% {£17.50}
		60.6% {£18.00}
	AUCHROISK 1993 connoisseur choice	
gordon & macphail		43% {£9.50}
	AULTMORE 12	
	AULTMORE 25	40% {£6.25}
	AULTMORE 2000 connoisseur choice	46% {£26.50}
gordon & macphail		46% {£5.00}

gordon & macphail	BALMENACH 1979	56.3% {£19.75}
gordon & macphail	BALMENACH 1999 connoisseur choice	43% {£4.50} 46%
berry bros & rudd	BALMENACH 2004 connoisseur choice	{£4.20}
	BALVENIE 10 founder's reserve	40% {£17.20}
	BALVENIE 12 doublewood	40% {£4.50} 40%
	BALVENIE 12 signature batch 3	{£14.50}
	BALVENIE 12 single barrel bourbon	47.8% {£6.20}
	BALVENIE 14 caribbean cask	43% {£6.90}
	BALVENIE 15 single barrel sherry	47.8% {£9.00}
	BALVENIE 17 doublewood	43% {£11.00}
	BALVENIE 17 madeira cask	43% {£22.50}
	BALVENIE 17 peated cask	43% {£22.50}
	BALVENIE 17 rum cask BALVENIE	43% {£25.00}
	21 portwood BALVENIE 30	40% {£14.90}
	BENRIACH heart of speyside	47.3% {£56.00}
	BENRIACH 10 curiositas	40% {£2.80}
	BENRIACH 16	40% {£4.50}
	BENRIACH 17 septendecim	40% {£4.80}
	BENRIACH 20	46% {£6.20} 43%
	BENRIACH 25 authenticus	{£6.70} 46%
	BENRIACH sauternes 1989	{£17.50}
	BENRIACH virgin american oak 1994	49.1% {£10.00}
		55.3% {£10.20}

	BENRINNES 15	43% {£7.00}
	BENRINNES 23	58.8% {£22.50}
	BENRINNES 1996 manager's choice	59.3% {£18.00}
douglas of drumlanrig	BENRINNES 10	46% {£4.50} 43%
a.d. rattray	STRONACHIE (benrinnes)	{£3.80}
	BENROMACH forres	45.7% {£5.20}
	BENROMACH organic	43% {£3.80} 46%
	BENROMACH peat smoke	{£4.25} 40%
	BENROMACH traditional	{£2.80} 43%
	BENROMACH 30	{£25.00} 43%
	BENROMACH 35	{£29.50}
	BIRNIE MOSS	48% {£3.70}
douglas of drumlanrig	BRAEVAL 12	46% {£5.10}
	CARDHU 12	40% {£3.50} 40%
	CARDHU 15	{£5.50} 40%
	CARDHU 18	{£9.90}
	CARDHU 21	54.2% {£19.50}
	CARDHU special cask reserve	40% {£6.50}
	CRAGGANMORE 12	40% {£3.75} 56%
	CRAGGANMORE 21	{£25.75} 40%
	CRAGGANMORE distillers edition	{£6.90}
glenkeir treasures	CRAGGANMORE 21	48.4% {£12.50}

	CRAIGELLACHIE 13	46% {£5.50} 46%
	CRAIGELLACHIE 17	{£8.50} 46%
	CRAIGELLACHIE 19 travel retail exclusive	{£12.00}
	CRAIGELLACHIE 21 hotel exclusive	57.2% {£28.50}
	CRAIGELLACHIE 23	46% {£23.50}
	DAILUAINÉ 16 flora & fauna	43% {£7.50}
	DAILUAINÉ 1997 manager's choice	58.6% {£26.00}
gordon & macphail	DAILUAINÉ 1998 connoisseur choice	46% {£5.80}
	DUFFTOWN PURE MALT 8	40% {£25.10}
	SINGLETON OF DUFFTOWN 12	40% {£4.10} 40%
	SINGLETON OF DUFFTOWN 15	{£5.20} 40%
	SINGLETON OF DUFFTOWN 18	{£6.50} 40%
	SINGLETON OF DUFFTOWN sunray	{£5.20} 40%
	SINGLETON OF DUFFTOWN tailfire	{£4.80} 46%
gordon & macphail	DUFFTOWN 2004 connoisseur choice	{£4.20}
	GLENDULLAN 12 flora & fauna	43% {£14.50}
	GLENDULLAN 1995 managers choice	58.7% {£18.00}

duncan taylor	GLENDULLAN 11 nc2 range	46% {£3.35} 43%
gordon & macphail	GLENDULLAN 1997 connoisseur choice	{£6.50}
	GLEN ELGIN 12	43% {£4.00}
	GLEN ELGIN 1998 manager's choice	61.1% {£32.00}
gordon & macphail	GLEN ELGIN 1996 connoisseur choice	46% {£7.50}
	GLENFARCLAS 10	40% {£3.75}
	GLENFARCLAS 15	46% {£4.95}
	GLENFARCLAS 17	43% {£6.25}
	GLENFARCLAS 21	43% {£9.75} 43%
	GLENFARCLAS 25	{£15.00}
	GLENFARCLAS 31	42.8% {£32.50}
	GLENFARCLAS 105	60% {£6.15} 60%
	GLENFARCLAS 105 20yr	{£21.00} 43%
	GLENFARCLAS 511.19s.od family reserve	{£9.95}
	GLENFARCLAS family cask 1972	51.1% {£34.10}
	GLENFARCLAS family cask 1993	58.9% {£12.85}
	GLENFARCLAS family cask 1994	59.6% {£12.60}
	GLENFIDDICH 12	40% {£3.50} 40%
	GLENFIDDICH 14 rich oak	{£4.95}

	GLENFIDDICH 14 bourbon barrel reserve - US exclusive	43% {£6.90}
	GLENFIDDICH 15	40% {£5.80}
	GLENFIDDICH 18	40% {£7.75} 40%
	GLENFIDDICH 21	{£14.65} 43%
	GLENFIDDICH 26 excellence	{£37.50}
	GLENFIDDICH 40	45.9% {£105.00}
	GLENFIDDICH original	40% {£7.90}
	GLENFIDDICH snow phoenix	47.6% {£28.50}
hart brothers	GLENFIDDICH 40	47.5% {£55.10}
	GLENGLOSSAUGH revival	46% {£3.80} 50%
	GLENGLOSSAUGH evolution	{£4.80} 50%
	GLENGLOSSAUGH torfa	{£4.20}
	GLENGLOSSAUGH 30	44.8% {£22.50}
	GLENGLOSSAUGH 35 the chosen few	49.6% {£50.00}
	GLENGLOSSAUGH 1978 massandra collection	44.8% {£42.00}
	GLENGLOSSAUGH the spirit drink	50% {£3.50}
	GLEN GRANT major's reserve	40% {£3.25} 40%
	GLEN GRANT 10	{£4.65} 40%
	GLEN GRANT 12	{£5.50} 40%
gordon & macphail	GLEN GRANT 1968	{£25.00}



	GLENLIVET founders reserve	40% {£5.20}
	GLENLIVET 15	40% {£5.95}
	GLENLIVET 18	43% {£7.95} 43%
	GLENLIVET 21	{£12.50} 43%
	GLENLIVET 25	{£22.50} 48%
	GLENLIVET cipher	{£15.00}
	GLENLIVET inverbye single cask	50.8% {£16.50}
	GLENLIVET nadurra oloroso	60.7% {£6.75}
	GLENLIVET nadurra peated	48.7% {£8.00}
gordon & macphail	GLENLIVET 1959 private collection	47.5% {£37.00}
	GLENLOSSIE 10 flora & fauna	43% {£7.50} 46%
douglas mcgibbon	GLENLOSSIE 12 provenance	{£4.50}
	GLEN MORAY classic	40% {£2.80}
	GLEN MORAY classic peated cask finish	40% {£3.20}
	GLEN MORAY classic port cask finish	40% {£3.80}
	GLEN MORAY 10	40% {£3.10} 40%
	GLEN MORAY 12	{£3.40} 40%
	GLEN MORAY 16	{£3.95} 46%
duncan taylor	GLEN MORAY 16 nc2 range	{£3.60}

	GLENROTHES vintage reserve	40% {£4.80} 43%
	GLENROTHES 2001	{£5.50} 43%
	GLENROTHES 1998	{£8.20} 43%
	GLENROTHES 1988	{£30.00}
	GLENROTHES 1979	55.3% {£57.00}
	GLENROTHES 1975	43% {£40.00}
	GLENROTHES 1967	46.6% {£75.10}
	GLENROTHES john ramsay	46.7% {£90.00}
gordon & macphail	GLENROTHES 8 macphails collection	40% {£3.50}
	GLEN SPEY 12 flora & fauna	43% {£6.50} 52%
	GLEN SPEY 1996 manager's choice	{£27.00} 43%
gordon & macphail	GLEN SPEY 1995 connoisseur choice	{£8.50}
gordon & macphail	GLENTAUCHERS 1996	43% {£6.80}
gordon & macphail	GLENTAUCHERS 1995 cask strength	58.3% {£8.00}
	INCHGOWER 14 flora & fauna	43% {£6.50} 46%
	INCHGOWER 12 provenance	{£4.80} 46%
gordon & macphail	INCHGOWER 1998 connoisseur choice	{£5.60}

	KNOCKANDO 12	43% {£4.80}
	KNOCKANDO 1996 manager's choice	58.5% {£40.00}
	LINKWOOD 12 flora & fauna	43% {£6.50}
	LINKWOOD 1996 manager's choice	58.2% {£20.00}
gordon & macphail	LINKWOOD 25	43% {£16.00}
gordon & macphail	LINKWOOD 1939	40% {£155.10}
	LONGMORN distiller's choice	40% {£4.60} 46%
douglas mcgibbon	LONGMORN 12 provenance	{£4.80}
	MACALLAN gold	40% {£3.50}
	MACALLAN amber MACALLAN	40% {£5.80}
	sienna MACALLAN 12	43% {£8.90}
	MACALLAN 18	43% {£6.50} 43%
	MACALLAN 21 fine oak	{£17.50} 43%
	MACALLAN 25 sherry cask	{£29.50} 43%
	MACALLAN m - 1824 series	{£62.00}
	MACALLAN reflexion MACALLAN	44.5% {£165.00}
	1940 speymalt MACALLAN 1950	43% {£75.00}
gordon & macphail	speymalt MACALLAN 1994	40% {£295.00}
gordon & macphail	speymalt MACALLAN 2005	43% {£180.00}
gordon & macphail	speymalt	43% {£10.50}
gordon & macphail		43% {£4.50}

ian macleod	MACLEOD'S 8 speyside	40% {£3.20}
	MANNOCHMORE 12 flora & fauna	43% {£4.80}
	MANNOCHMORE 18	54.9% {£14.00}
	MANNOCHMORE 1998 manager's choice	59.1% {£18.00}
gordon & macphail	MANNOCHMORE 1991 connoisseur choice	46% {£3.75}
	LOCH DHU 10 the black whisky (mannochmore)	40% {£18.50}
	MORTLACH rare old	43.4% {£9.20}
	MORTLACH 25	43.4% {£88.50}
gordon & macphail	MORTLACH 15	{£6.50}
gordon & macphail	MORTLACH 1936 connoisseur choice	40% {£155.00}
gordon & macphail	MORTLACH 1954	43% {£115.00}
gordon & macphail	MORTLACH 1976	43% {£35.00}
	SPEYBURN 25	46% {£21.90}
	THE SPEYSIDE 12	40% {£3.45}
	STRATHISLA 12	40% {£3.75} 43%
gordon & macphail	STRATHISLA 1970	{£36.00}

	STRATHMILL 12 flora & fauna	43% {£6.50}
	STRATHMILL 1996 manager's choice	60.1% {£27.00}
gordon & macphail	STRATHMILL 1999 connoisseur choice	46% {£6.50}
	TAMDHU 10	43% {£3.50}
	TAMDHU batch strength	58.8% {£7.50}
	TOMINTOUL 10	40% {£3.20}
	TOMINTOUL 12 oloroso finish	40% {£4.40} 46%
	TOMINTOUL 14	{£5.00} 40%
	TOMINTOUL 21	{£12.50} 54.9%
	TOMINTOUL 1977	40% {£3.80}
	TOMINTOUL peaty tang	40% {£2.85}
	TORMORE 12	46% {£7.50}
gordon & macphail	TORMORE 1997 connoisseur choice	

## HIGHLAND

The Highlands cover a vast majority of Scotland - from Stirling to the west coast islands to Orkney - therefore there is a large variety of whiskies, and some may say it's like a big box of chocolates.. you never know what you're gonna get. Saying that, many of these whiskies are influenced by their surroundings.

	ABERFELDY 12	40% {£4.45}
	ABERFELDY 21	40% {£12.50}
	ABERFELDY single cask	61.50% {£16.50}
duncan taylor	ABERFELDY 13 nc2 range	46% {£3.65}
gordon & macphail	ABERFELDY 1995 cask strength	55.80% {£10.20}
	ANCNOC 12	40% {£3.85} 46%
	ANCNOC 18	{£8.90} 46%
	ANCNOC 22	{£11.40} 46%
	ANCNOC rascan	{£5.80} 46%
	ANCNOC rutter	{£7.50}
	ANCNOC	46% {£6.90}
	peter arkle 3rd edition bricks	
	ARDMORE traditional ARDMORE	46% {£4.95} 40%
	legacy	{£4.50} 46%
douglas mcgibbon	ARDMORE 8 provenance	{£3.90}
gordon & macphail	ARDMORE 1996	43% {£7.50}
	ARRAN 10 anniversary edition	46% {£8.60}
	ARRAN 14	46% {£4.25}
	ARRAN 17 limited release ARRAN	46% {£8.90}
	port cask finish	50% {£4.60} 50%
	ARRAN sauternes cask finish	{£4.60} 43%
gordon & macphail	ARRAN 1998	{£4.00}
	connoisseur choice	

ian macleod	AS WE GET IT 8 highland	60.80% {£5.10}
	BALBLAIR 1983	46% {£22.75}
	BALBLAIR 1990	46% {£10.50}
	BALBLAIR 1997	46% {£7.50} 46%
	BALBLAIR 1999	{£6.75} 46%
duncan taylor	BALBLAIR 2003	{£4.50} 40%
	BALBLAIR elements	{£3.20} 45%
gordon & macphail	BALBLAIR 1991	{£10.50}
	croze hermitage private collection	
	BEN NEVIS 10	46% {£4.40}
	BLAIR ATHOL 12 flora & fauna	43% {£5.70}
	BLAIR ATHOL 1995	54.70% {£24.00}
	managers choice	
douglas laing	BLAIR ATHOL 15 old malt cask	50% {£6.90} 46%
gordon & macphail	BLAIR ATHOL 1997	{£6.80}
	connoisseur choice	
	CLYNELISH 14	46% {£5.90}
	CLYNELISH distillers edition	46% {£7.50} 46%
gordon & macphail	CLYNELISH 1997	{£6.80}
	connoisseur choice	

	DALMORE 12	40% {£4.50} 40%
	DALMORE 15	{£8.80} 43%
	DALMORE 18	{£15.00} 42%
	DALMORE 21	{£29.00} 42%
	DALMORE 25	{£42.00} 45%
	DALMORE 30	{£105.00}
	DALMORE 1974	42% {£90.00}
	DALMORE 1980	40% {£62.00}
	DALMORE 1981	42% {£60.00}
	DALMORE castle leod DALMORE	46% {£17.00}
	cigar malt DALMORE cromartie	44% {£8.50} 45%
	DALMORE king alexander	{£17.00} 40%
		{£17.00}
	DALWHINNIE 15 DALWHINNIE	
	distillers edition DALWHINNIE	43% {£4.45}
	winter's gold DALWHINNIE 25	43% {£7.40} 43%
		{£5.80}
	DEANSTON 12	52.1% {£23.50}
	DEANSTON 18	
douglas laing	DEANSTON virgin oak	46.3% {£5.25}
	DEANSTON 16 old malt cask	46.3% {£7.80}
		46.3% {£4.80}
		50% {£6.50}



	EDRADOUR 10	40% {£3.95}
	EDRADOUR 2000 cask strength	57.1% {£6.20}
signatory	EDRADOUR 12 caledonia	46% {£4.95} 46%
	EDRADOUR 11 non chill filtered	{£6.50}
	FETTERCAIRN fìor FETTERCAIRN	42% {£4.30}
	fasque FETTERCAIRN 24	42% {£3.75}
	FETTERCAIRN 30 FETTERCAIRN	44.4% {£16.00}
	40 FETTERCAIRN 12	43.3% {£28.00}
		40% {£80.00}
douglas of drumlanrig	GLENCADAM 10	46% {£4.80}
	GLENCADAM 12	
	GLENCADAM 14	46% {£3.40}
	GLENCADAM 21	46% {£4.50}
	GLENCADAM 1978	46% {£5.80}
	GLENCADAM 1987 connoisseur choice	46% {£9.80} 46% {£27.95} 43%
gordon & macphail	GLENCADAM 1991 connoisseur choice	{£12.00} 46%
gordon & macphail	GLEN DEVERON 10	{£8.50}
	GLEN DEVERON 12	
	GLEN DEVERON 15	40% {£3.45}
	MACDUFF 2000 connoisseur choice	
gordon & macphail		40% {£4.35} 46% {£4.80}

GLENDRONACH 12	43% {£5.75}
GLENDRONACH 12 sauternes cask finish	46% {£6.25}
GLENDRONACH 14 virgin oak finish	46% {£7.75} 46%
GLENDRONACH 18	{£9.75} 46%
GLENDRONACH 18 marsala cask finish	{£10.25} 48%
GLENDRONACH 21	{£11.85}
GLENDRONACH 25 grandeur batch 007	50.6% {£32.50}
GLENDRONACH peated	46% {£3.80}
GLENDRONACH single cask 1995 oloroso	56.9% {£12.90}
GLENDRONACH single cask 1995 pedro ximinez	52.8% {£13.50}
GLEN GARIOCH 8	40% {£2.70} 48%
GLEN GARIOCH founders reserve	{£5.10}
GLEN GARIOCH 12	48% {£6.10}
GLEN GARIOCH 1991	54.7% {£9.50}
GLEN GARIOCH 1995	55.3% {£7.50}
GLEN GARIOCH virgin oak	48% {£7.50}

GLENGOYNE 10 GLENGOYNE	40% {£3.70}
12 GLENGOYNE 15	43% {£5.20}
GLENGOYNE 18 GLENGOYNE	43% {£7.50} 43%
21 GLENGOYNE 35	{£8.45} 43%
GLENGOYNE 1996 portwood	{£11.50}
GLENGOYNE cask strength	46.8% {£120.00}
GLENGOYNE spring	46% {£11.50}
	58.7% {£6.50}
GLENMORANGIE 10 original	55% {£14.10}
GLENMORANGIE 18	
GLENMORANGIE 25	40% {£3.60}
GLENMORANGIE finealta	43% {£17.00}
GLENMORANGIE lasanta	43% {£27.80}
GLENMORANGIE milsean	46% {£8.50}
GLENMORANGIE nectar d'or	46% {£5.65}
GLENMORANGIE	46% {£8.75}
quinta ruban	46% {£8.50}
GLENMORANGIE signet	
GLENMORANGIE tusail	46% {£7.80} 46%
	{£16.00} 46%
GLENTURRET 8	{£9.20}
GLENTURRET 10	
GLENTURRET triple wood	
GLENTURRET 1999	40% {£3.45} 40%
macphails collection	{£5.20} 40%
	{£4.50} 43%
	{£6.50}

gordon & macphail

	HIGHLAND PARK 12	40% {£4.20}
	HIGHLAND PARK 18	43% {£11.60}
	HIGHLAND PARK 21	47.5% {£20.00}
	HIGHLAND PARK 25	45.7% {£28.50}
	HIGHLAND PARK 30	48.1% {£48.00}
	HIGHLAND PARK 40	48.3% {£98.00}
	HIGHLAND PARK 1968	45.6% {106.50}
	HIGHLAND PARK dark origins	46.8% {£7.50}
duncan taylor	HIGHLAND PARK 10 nc2 range	46% {£3.40}
	HIGHLAND PARK 8 macphails collection	43% {£4.20}
gordon & macphail	HIGHLAND PARK 2001 cask strength	57.1% {£6.80}
	INCHMURRIN 10	40% {£3.00}
	JURA 16	40% {£5.50} 44%
	JURA 21	{£11.00} 46%
	JURA 1976	{£90.00}
	JURA delme evans	59.98% {£12.85}
	JURA elixir	40% {£5.50}
	JURA prophecy	46% {£5.90}
	JURA superstition	43% {£4.90} 54%
	JURA boutique 1993 sherry ji	{£9.05} 56.5%
	JURA boutique 1995 bourbon jo	{£8.05} 55%
	JURA boufique 1999 bourbon xu	{£6.60}
	JURA elements water	49.6% {£17.10}
	JURA 15 mountain of sound	46% {£10.60}

	LEDAIG	42% {£3.20}
	LEDAIG 10	46.3% {£4.70}
	LEDAIG 18	46.3% {£9.10}
chieftains	LEDAIG 32	53% {£20.25}
gordon & macphail	LEDAIG 1998 connoisseur choice	46% {£5.60}
	LOCH LOMOND	40% {£2.20}
	OBAN 14	43% {£4.25}
	OBAN distillers edition	43% {£7.00} 43%
	OBAN little bay	{£5.90}
	OLD PULTENEY 12	40% {£3.80} 46%
	OLD PULTENEY 17	{£6.80} 46%
	OLD PULTENEY 21	{£11.60} 43%
	OLD PULTENEY 23	{£29.50}
	OLD PULTENEY 35	42.5% {£42.50}
	OLD PULTENEY 1990	46% {£17.20}
	OLD PULTENEY navigator	46% {£4.80} 43%
gordon & macphail	OLD PULTENEY 1980	{£10.60}
	OLD RHOSDHU	40% {£8.00}
	ROYAL BRACKLA 12	40% {£4.80} 40%
	ROYAL BRACKLA 16	{£8.10}

	ROYAL LOCHNAGAR 12	40% {£4.20} 40%
	ROYAL LOCHNAGAR distillers edition	{£6.00}
	ROYAL LOCHNAGAR selected reserve	43% {£25.00}
	ROYAL LOCHNAGAR 1994 managers choice	59.3% {£20.00}
	SCAPA skiren	40% {£4.50} 54%
	SCAPA 25	{£31.75} 43%
gordon & macphail	SCAPA 2001	{£6.50}
	TALISKER 10	45.8% {£3.50}
	TALISKER 18	45.8% {£8.00}
	TALISKER 25	54.8% {£32.50}
	TALISKER 30	57.3% {£45.00}
	TALISKER distillers edition	45.8% {£7.50}
	TALISKER 57 north	57% {£7.50}
	TALISKER port rhuighe TALISKER	45.8% {£6.40}
	skye	45.8% {£5.80}
	TALISKER storm	45.8% {£5.40}
	TEANINICH 10 flora & fauna	43% {£7.00}
	TEANINICH 17 managers dram	58.3% {£21.10}
duncan taylor	TEANINICH 11 nc2 range	46% {£3.45}
gordon & macphail	TEANINICH 1996 connoisseur choice	46% {£6.40} 46%
gordon & macphail	TEANINICH 2004 onnoisseur choice	{£4.20}

	TOBERMORY 10	40% {£8.50}
	TOBERMORY 15	46.3% {£16.80}
douglas of drumlanrig	TOBERMORY 6	46% {£4.20}
	TOMATIN 12	43% {£3.80} 43%
	TOMATIN 15	{£5.00} 46%
	TOMATIN 18	{£6.50} 52%
	TOMATIN 21	{£13.80} 46%
	TOMATIN 30	{£18.00}
	TOMATIN 1992	53.9% {£16.00}
	TOMATIN cu bocan	46% {£4.50}
	TOMATIN legacy	43% {£3.90} 46%
	TOMATIN cuatro fino	{£6.20} 46%
	TOMATIN cuatro oloroso	{£6.20} 46%
duncan taylor	TOMATIN 14 nc2 range	{£3.50}
	TULLIBARDINE 500 sherry cask	43% {£5.60} 43%
	TULLIBARDINE 228 burgundy cask	{£5.60} 43%
	TULLIBARDINE 225 sauternes cask	{£5.60} 43%
	TULLIBARDINE sovereign	{£4.90}
	WOLFBURN	46% {£4.20}

## ISLAY

Put this in your pipe and smoke it. Islay whiskies are best known as "a real man's drinks" so ladies - it's time to grow some chest hair (apparently!) Typically known for burning peat in their maltings you'll find an array of smoky aromas from tobacco to bonfires alongside medicinal and earthy notes, however, some are sweet and fruity (for the real men!)

	ARDBEG 10	46% {£4.45}
	ARDBEG 17	40% {£35.00}
	ARDBEG auriverdes	49.9% {£10.20}
	ARDBEG blasda	40% {£18.00}
	ARDBEG corryvreckan	57.1% {£8.15}
	ARDBEG perpetuum	47.4% {£11.00}
	ARDBEG rollercoaster - committee release	57.3% {£46.00}
	ARDBEG serendipity	40% {£18.00}
	ARDBEG supernova - committee release	58.9% {£30.00}
	ARDBEG uigedail	54.2% {£8.00}
	BOWMORE 12	40% {£4.60} 43%
	BOWMORE 15	{£6.25} 43%
	BOWMORE 18	{£9.25} 43%
	BOWMORE 25	{£29.50}
	BOWMORE the devil's casks III	56.7% {£18.50}
duncan taylor	BOWMORE 9 nc2 range	46% {£3.50}



	BRUICHLADDICH ancien regime 1998	46% {£6.80}
	BRUICHLADDICH black art 4 1990	49.2% {£18.50}
	BRUICHLADDICH classic laddie scottish barley	50% {£5.40}
	BRUICHLADDICH cuvee 407	46% {£11.50}
	BRUICHLADDICH islay barley 2007	50% {£5.70}
	BRUICHLADDICH legacy 34	41% {£20.10}
	BRUICHLADDICH links augusta	46% {£7.60} 57%
	BRUICHLADDICH octomore 06.1 scottish barley/ 167ppm	{£9.80}
	BRUICHLADDICH octomore 07.1 scottish barley/ 208ppm	59.5% {£10.90}
	BRUICHLADDICH octomore 07.3 islay barley/ 169ppm	63% {£16.80}
	BRUICHLADDICH octomore 07.4 virgin oak/167ppm	61.2% {£13.60}
	BRUICHLADDICH renaissance 2001	46% {£6.80}
gordon & macphail	BRUICHLADDICH 1991 cask strength	52.4% {£14.50}
	BUNNAHABHAIN 12	46.3% {£3.80}
	BUNNAHABHAIN 18	46.3% {£7.10}
	BUNNAHABHAIN 25	46.3% {£20.05}
	BUNNAHABHAIN ceòbanach	46.3% {£5.40}
	BUNNAHABHAIN toiteach	46% {£8.60}

gordon & macphail	BUNNAHABHAIN 8 macphails collection	43% {£3.80} 43%
gordon & macphail	BUNNAHABHAIN 1991 macphails collection	{£9.50} 43%
gordon & macphail	BUNNAHABHAIN 2004 macphails collection	{£4.20}
berry bros & rudd	BUNNAHABHAIN 2006 heavily peated	57.8% {£3.80}
	CAOL ILA 12	43% {£4.20}
	CAOL ILA 25	43% {£23.50}
	CAOL ILA distillers edition	43% {£8.40} 43%
	CAOL ILA moch	{£6.70}
	CAOL ILA stichell reserve	59.6% {£10.25}
gordon & macphail	CAOL ILA 2001 connoisseur choice	46% {£5.00}
	KILCHOMAN coull point - travel retail exclusive	46% {£7.80} 46%
	KILCHOMAN loch gorm	{£6.50} 46%
	KILCHOMAN machir bay	{£5.20} 46%
	KILCHOMAN sanaig	{£6.20} 50%
	KILCHOMAN 100% islay	{£7.50}
	LAGAVULIN 16	43% {£6.50}
	LAGAVULIN 12 cask strength	55.1% {£9.50}
	LAGAVULIN distillers edition	43% {£8.90}

	LAPHROAIG 10	40% {£3.80}
	LAPHROAIG 15 200th anniversary edition	43% {£12.50}
	LAPHROAIG 25	50.9% {£35.00}
	LAPHROAIG lore	48% {£8.40} 48%
	LAPHROAIG quarter cask	{£4.70} 40%
	LAPHROAIG select	{£4.70} 48%
	LAPHROAIG triple wood	{£7.50}
ian macleod	MACLEOD'S 8 islay	40% {£3.20}
ian macleod	SMOKEHEAD	43% {£3.70} 46%
ian macleod	SMOKEHEAD 18	{£10.50}

ian macleod

## LOWLAND

There are only four working distilleries left in this region south of Stirling though records show that there have been 215 distilleries recorded producing whisky in the lowlands since 1741 (there was rather a lot of these stills found under the churches of Edinburgh... tut, tut). They tend to be the perfect aperitifs - light and balanced with citrus, cereal and grassy notes.

	AILSA BAY	48.9% {£6.20}
	AUCHENTOSHAN classic	40% {£3.70}
	AUCHENTOSHAN 12	40% {£4.60}
	AUCHENTOSHAN 16	53.7% {£9.05}
	AUCHENTOSHAN 18	43% {£8.60}
	AUCHENTOSHAN 21	43% {£12.40}
	AUCHENTOSHAN three wood	43% {£5.10} 46%
	AUCHENTOSHAN virgin oak	{£7.20}
berry bros & rudd	BLADNOCH 1992 BLADNOCH	46% {£8.60} 46%
gordon & macphail	1993 connoisseur choice	{£9.50}
	GLENKINCHIE 12	43% {£3.60}
	GLENKINCHIE 20	58.4% {£24.50}
	GLENKINCHIE distillers edition	43% {£7.50}
	GLENKINCHIE 1992 managers choice	58.1% {£35.00}
ian macleod	MACLEOD'S 8 lowlands	40% {£3.20}

## CAMPBELTOWN

Once upon a time this region was the whisky capital of Scotland with over 20 distilleries at one point - now there are two. Situated on the west coast of Scotland these whiskies definitely gain from their surroundings with flavours of sea brine and salt.

GLEN SCOTIA victoriana	51.5% {£7.50}
GLEN SCOTIA 15	46% {£5.60}
GLEN SCOTIA 18	46% {£8.10} 46%
GLEN SCOTIA 21	{£9.90}
HAZELBURN 8	46% {£4.10}
HAZELBURN 10 rundlets & kilderkins	50.10% {£7.50}
HAZELBURN 12	46% {£6.20}
KILKERRAN	46% {£4.20}
KILKERRAN work in progress 5 bourbon	46% {£5.10} 46%
KILKERRAN work in progress 6 bourbon	{£5.10} 46%
KILKERRAN work in progress 6 sherry	{£5.10}
LONGROW 10	
LONGROW 14	57% {£5.70} 46%
LONGROW 18	{£8.50} 46%
	{£12.50}

	SPRINGBANK 10	46% {£3.20}
	SPRINGBANK 12 burgundy	53.5% {£6.40}
	SPRINGBANK 13 green	46.0% {£7.10}
	SPRINGBANK 15	46% {£6.50} 46%
	SPRINGBANK 18	{£9.50} 46%
	SPRINGBANK 21	{£21.00} 46%
	SPRINGBANK 25	{£28.50} 46%
	SPRINGBANK 30 limited edition	{£56.00} 46%
	SPRINGBANK 35 limited edition	{£48.00} 40%
	SPRINGBANK edinburgh festival 2007	{£2.95}
regis malts	SPRINGBANK 40	40.20% {£45.10}

## CLOSED DISTILLERIES

Another one bites the dust... unfortunately due to many different reasons, some fantastic distilleries have had to say goodnight. Luckily for us there are some casks hiding away in the corners of warehouses out there so hopefully we'll still be able to enjoy these whiskies for a few more years to come... this is how to enjoy a little bit of Scottish history.

gordon & macphail	AYRSHIRE 1970 rare old	40% {£35.00}
	BRORA 35	48.60% {£75.00}
gordon & macphail	COLEBURN 1972 rare old	46% {£40.00}
	CONVALMORE 36	58% {£52.00}
gordon & macphail	DALLAS DHU 1980	43% {£22.50}
gordon & macphail	GLEN MHOR 1966 private collection	45% {£39.00}
	GLENUGIE 30 deoch n doras	52.13% {£28.00}
gordon & macphail	GLENUGIE 1970 rare old	46% {£45.00}
gordon & macphail	GLENURY 1984 rare old	46% {£36.00}
gordon & macphail	IMPERIAL 1996	43% {£12.00}
duncan taylor	KINCLAITH 36 rarest of the rare	50.10% {£60.00}

gordon & macphail	LITTLEMILL 1985 rare old	46% {£25.00}
gordon & macphail	LOCHSIDE 1991 connoisseur choice	43% {£12.60}
	PITTYVIACH 25	49.90% {£26.50}
	PORT ELLEN 13th edition	55% {£99.50}
gordon & macphail	PORT ELLEN 1979 rare old	46% {£58.00}
gordon & macphail	ST MAGDALENE 1975 rare old	43% {£42.00}



## SINGLE GRAIN

Grain whisky is the back bone of blended scotch whiskies and are usually seen as a whisky that lacks character when compared to a single malt – these selections proves that theory wrong. Naturally, yes, they are lighter in flavour due to their production yet we always see strong characteristics coming through at an older age.

duncan taylor	CAMERON BRIDGE 27	59.50% {£6.10}
duncan taylor	CARSEBRIDGE 25	56.40% {£7.60}
douglas laing	INVERGORDON 44 clan denny	45.40% {£12.70}
carn mor	NORTH BRITISH 1989 sherry hogshead	56.30% {£19.75}
duncan taylor	NORTH BRITISH 29	54.50% {£7.60}
duncan taylor	PORT DUNDAS 32	59.30% {£8.10}
duncan taylor	PORT DUNDAS 34	54.50% {£9.10}
douglas laing	STRATHCLYDE 23 STRATHCLYDE	54.90% {£7.20}
duncan taylor	25 STRATHCLYDE 33	62.30% {£7.60}
douglas laing		57.30% {£9.20}

## BLENDED MALT

A blend of single malt whiskies...

compass box	ASYLA	40% {£4.50}
douglas laing	DOUBLE BARREL ardbeg/glenrothes	46% {£5.20} 46%
douglas laing	DOUBLE BARREL craigellachie/talisker	{£5.20} 46%
douglas laing	DOUBLE BARREL macallan/laphroaig	{£5.20} 46%
douglas laing	DOUBLE BARREL highland park/bowmore	{£4.50}
compass box	GREAT KING STREET	43% {£4.50}
	MONKEY SHOULDER	40% {£3.80}
wemyss malts	PEAT CHIMNEY	40% {£4.80}
compass box	PEAT MONSTER	46% {£5.00}
	POIT DUBH 8	43% {£2.50} 43%
	POIT DUBH 12	{£3.20}
wemyss malts	SPICE KING	40% {£4.50}
compass box	SPICE TREE	46% {£5.50}
wemyss malts	THE HIVE	40% {£4.50}

## BLENDING SCOTCH

These whiskies are the bread and butter of the industry (sorry to burst the single malt bubble!) but over 90% of the current worldwide market purchase a blended Scotch whisky – they must be doing something right. A blend of grain whisky and single malts, they were never created to be compared with single malts but instead to create a flavour that was smoother, balanced and more importantly, consistent. As a customer, you know what you're going to get every time.

ANTIQUARY 21	43% {£5.20}
BALLANTINES 17	43% {£6.10}
BLACK BOTTLE	40% {£3.50}
BLUE HANGER 8	45.60% {£5.20}
CHIVAS regal 12	40% {£3.60} 40%
CHIVAS regal 18	{£6.60} 40%
CHIVAS regal 25	{£21.50} 50%
CHIVAS revolve	{£9.10}
CUTTY SARK 15	40% {£6.10} 43%
CUTTY SARK 50 golden jubilee	{£25.00}
DEWARS 12 special reserve	40% {£3.90} 40%
DEWARS 18 founders reserve	{£7.90}
DIMPLE 15	40% {£4.80}
GROUSE famous	40% {£2.80} 40%
GROUSE naked	{£3.50}

JOHNNIE WALKER black	40% {£3.50} 40%
JOHNNIE WALKER blue	{£21.50} 40%
JOHNNIE WALKER double black	{£4.20} 40%
JOHNNIE WALKER gold	{£4.80} 40%
JOHNNIE WALKER platinum	{£7.80}
 MACKINLAY'S SHACKLETON the journey edition	 47.30% {£7.90}
 ROBERT BURNS BLEND	 40% {£2.50}
 ROYAL SALUTE 21	 40% {£14.50}
 WHYTE & MACKAY 30	 40% {£38.50}

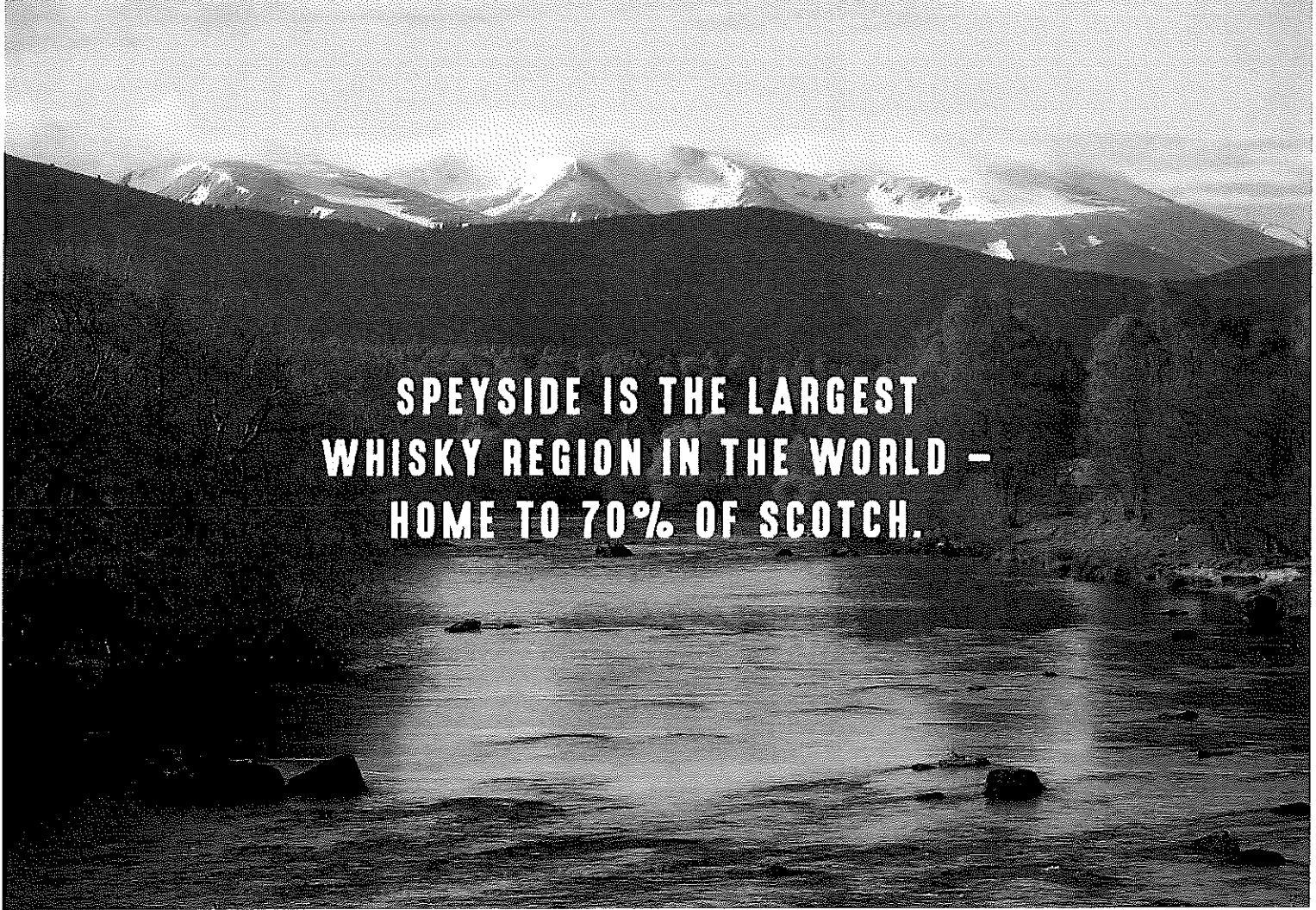


**SPEY ALLEY**  
**Lexington Street**  
**Soho**  
**LONDON**

**A UNIQUE TEAM FROM  
THE CRAIGELLACHIE  
HOTEL HAS BEEN FORMED  
TO DELIVER AN ICONIC  
RESTAURANT TO  
SHOWCASE THE  
MAGNIFICENCE OF  
SPEYSIDE, SCOTLAND IN  
THE VERY HEART OF SOHO**

**“Speyside is home to some of the world’s finest produce; from its wild salmon, Aberdeen Angus beef, venison, langoustines, oysters and wild berries. It is the secret food basket of the U.K.”**

**David Nicolls, Global Food and Beverage Director,  
Mandarin Oriental Group**

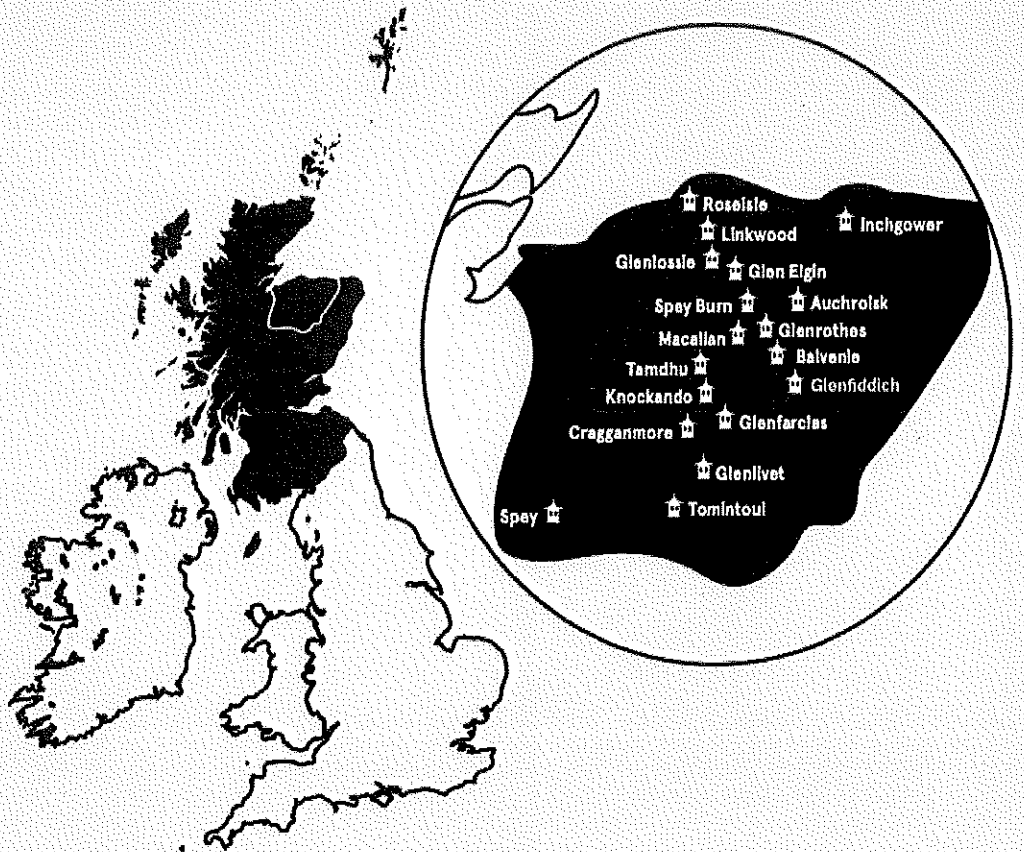
A black and white photograph of a river flowing through a valley. In the background, there are mountains with patches of snow. The foreground shows the riverbank with some rocks and trees. The text is overlaid on the middle of the image.

**SPEYSIDE IS THE LARGEST  
WHISKY REGION IN THE WORLD —  
HOME TO 70% OF SCOTCH.**



## ICONIC DISTILLERIES OF SPEYSIDE

Macallan, Glenfiddich,  
Balvenie, Glenfarclas  
And Knockando all  
call Speyside home.



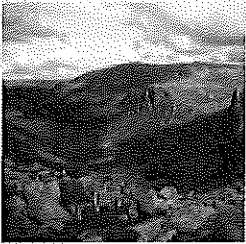


**THE SPEYSIDE EXPERIENCE**

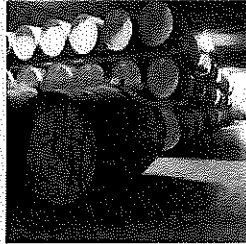
The image is a collage of black and white photographs. The top right shows a large stack of wooden barrels. The center features a close-up of a person's face wearing a cap. The bottom left shows a person in a dark coat standing next to a large wooden barrel. The background is a mix of other scenes, including what appears to be a distillery interior and a landscape. The text 'THE SPEYSIDE EXPERIENCE' is centered in a bold, white, sans-serif font.



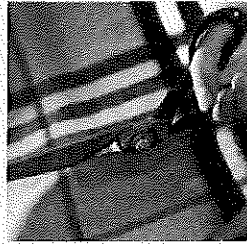
## THE PRODUCTS OF SPEYSIDE DESERVE A PLACE IN MODERN POPULAR CULTURE.



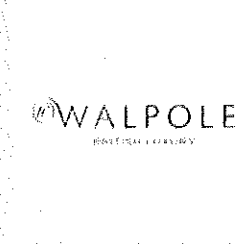
Speyside is one of the most remote areas of the Scottish Highlands and centres around the River Spey.



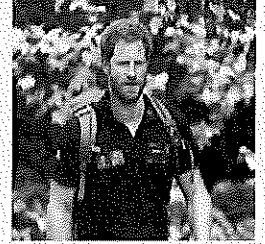
It is home to world famous whisky distilleries - Macallan, Balvenie, Aberlour, Roseisle, Knockando and Inchgower - described as the 'Rolls Royce of whisky'.



It is home to Johnston's of Elgin, suppliers of the finest cashmere to fashion houses around the world such as Burberry, Chanel and Hudson's Bay.



It is home to national treasures such as Walker's shortbread and Baxter's soup. These are only 3 of the 5 Walpole protected brands that occupy Speyside - the highest grouping outside of UK cities.



Speyside was a favourite destination of Queen Victoria's and the current Royal family still spend each summer at Balmoral.

## The Background

The Craigellachie has been an iconic landmark in the Moray village since 1893. The gleaming building dominates the Speyside landscape, overlooking the world famous River Spey and the Thomas Telford bridge. Piers Adam was first introduced to Speyside by his father, who as a child was evacuated to Scotland during WW2. Before his father passed away, father and son took one last trip to Scotland and Speyside, this is when they were to discover The Craigellachie.

During this visit to Speyside, Piers was saddened to find the hotel was no longer what it had been- a change of management and lack of funds showed a fading shell of a great community establishment. He heard it was on the market and so with determination and passion set about making The Craigellachie his own.

The Craigellachie Hotel has since become world renowned for its food and beverage concepts, the Quaich bar and Copper Dog. The iconic Quaich bar being one of the oldest whisky bars in the world, with the largest selection of single malt whiskies and Copper Dog, serving the best of Speyside's produce.

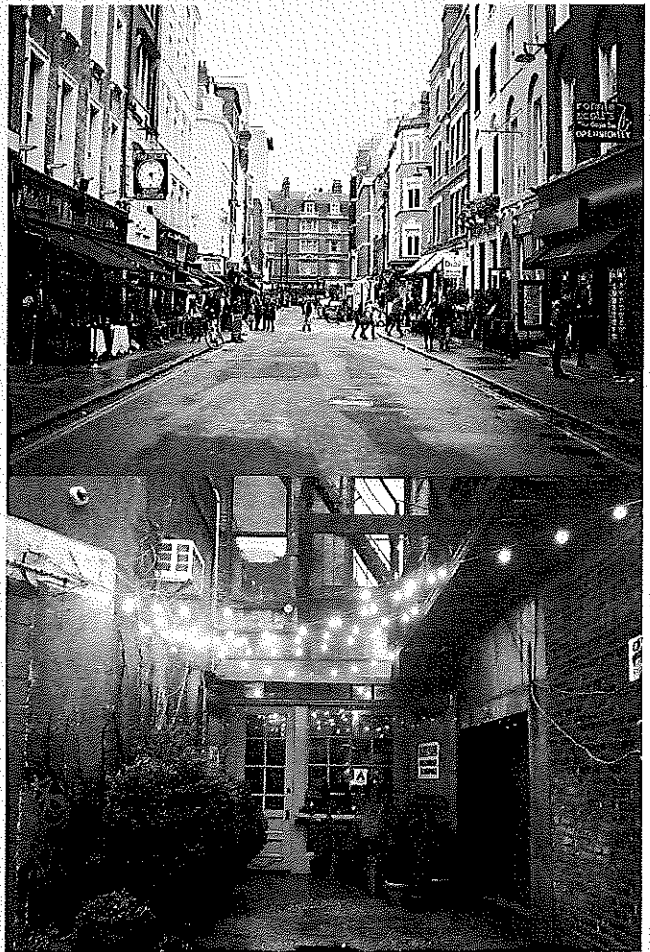
Both venues of which have been restored to their former glory where locals, international visitors along with still men can all meet to drink, eat and swap stories most days of the week.

## Spey Alley, Soho

Soho is London's capital of creative industries from arts to music, film and fashion to culinary experiences as well as being a fascinating historical village with an eclectic range of local residents.

The Spey Alley will be tailored for and cater for local residents and businesses alike. For us, it is vital that it compliments the feel and energy of Soho.

Soho being the perfect place as it recognises creativity and craft.

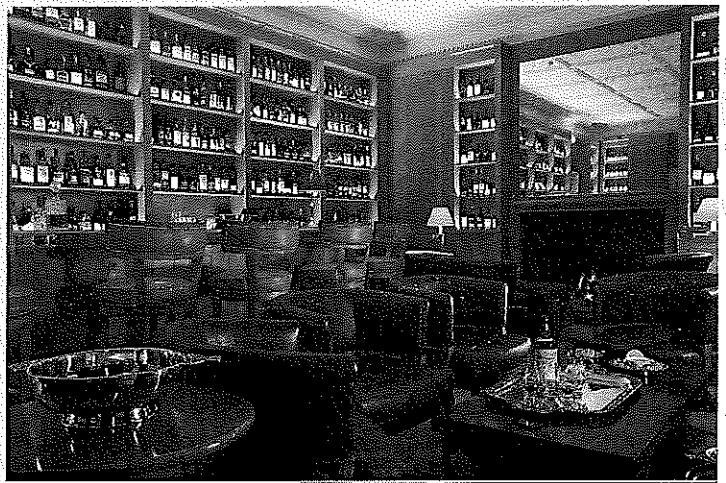


## The Concept

Spey Alley will replicate The Craigellachie Hotel's restaurant and Quaich bar on the former site of a Georgian stable block which has sadly fallen into complete disrepair and has been neglected for the last 10 years.

The venue will be a charming fusion of both the Copper Dog and Quaich bar utilising both the basement and ground floor of the stable block.

Both venues at the hotel have already proven to be hugely popular, so much so that they have been franchised in both Mandarin Oriental Hotel, Toyko and Double Tree Hilton, Dubai.



The Food

**SIMPLE | SEASONAL | SCOTTISH**

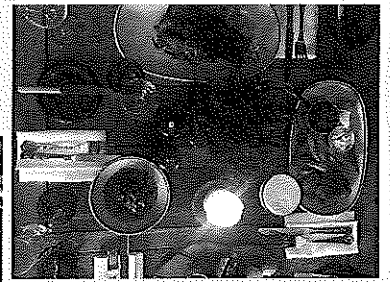
## Start As you mean to go on

As Soho is a commercial and residential village, Spey Alley will evolve through out the day.

Our menu focuses on the best of Scottish fayre, be it freshly caught Scottish salmon, spring lamb or Aberdeen Angus beef, our chefs work closely with our suppliers to ensure we capture the flavour of Scotland within our menu using simple seasonal ingredients.

Tomorrow's catch is still in the sea!

See appendix 2 and 2.1





**"Scotland has a wonderful larder - Isle of Mull scallops, Lossiemouth lobster, grass-fed Aberdeen Angus beef, to name but three - and there is no better place to enjoy its bounty than at the Copper Dog, a cracking Speyside pub with a first-rate kitchen."**

**Bill Knott, Financial Times**

# The Drinks

The basement of Spey Alley will replicate the famous Quaich bar, which will showcase a bespoke list of whiskies carefully selected by some of the world's leading whisky experts. The collection will be a charming representation of Speyside's unique product and will be the finest range that London has to offer.

See appendix 2.2



**"HERE'S TAE US; WHA'S LIKE US? GEY FEW, AND THEY'RE A' DEID."**

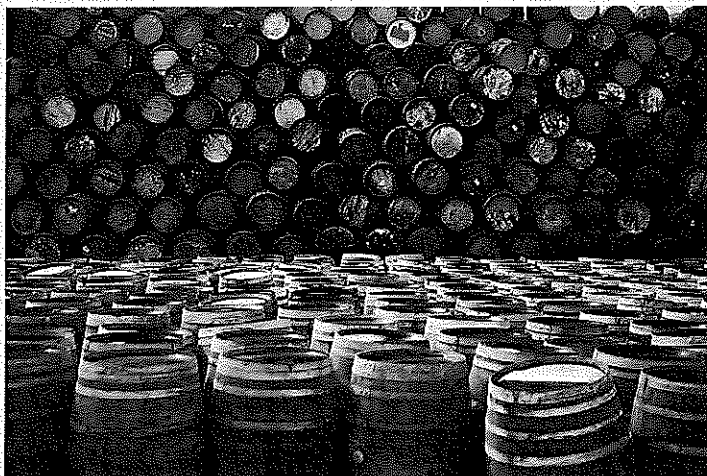
There's a traditional Scottish toast that begins "Here's tae us; wha's like us?", and at Spey Alley we will embrace our unique Scottish roots.

Spey Alley will showcase the finest Scottish whiskies alongside a variety of clever and creative cocktails using spirit collected from Scotland and around Britain.

**"WHA'S LIKE US"?** There are few places you can enjoy this unique Scottish atmosphere out of Scotland.

'I'm naturally biased, but do see Scotch as the greatest of all spirits. For me, what makes a good whisky is one that is simple enough to be approachable, but complex enough to deal with whatever it ends up alongside in a glass. What we have is a whisky that has this resilience and versatility. We can give consumers a glass that they are in control of, however they wish to enjoy it, whilst hearing the story and place behind the blend. In the spirit, the diversity of flavours created in Speyside is evident throughout - crisp apple, zesty citrus, dried fruit, vanilla and an aromatic spice amongst others. To me, it is a true representation of the region.'

**STUART MORRISON, MASTER  
BLENDER OF COPPER DOG**



## THE AMBIANCE

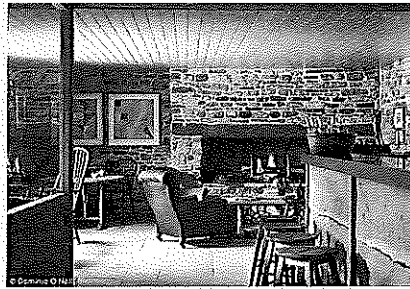
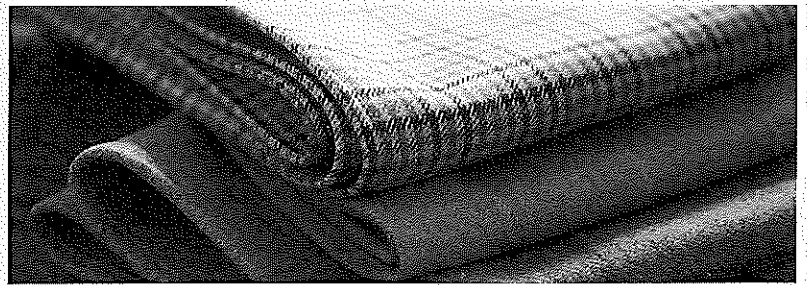
Lots of things impact a venue's atmosphere, from the décor to the location. At Spey Alley, the friendliness and approachability of the staff will have a large part to play. The company will employ great faces from Soho to deliver a wonderful London experience.



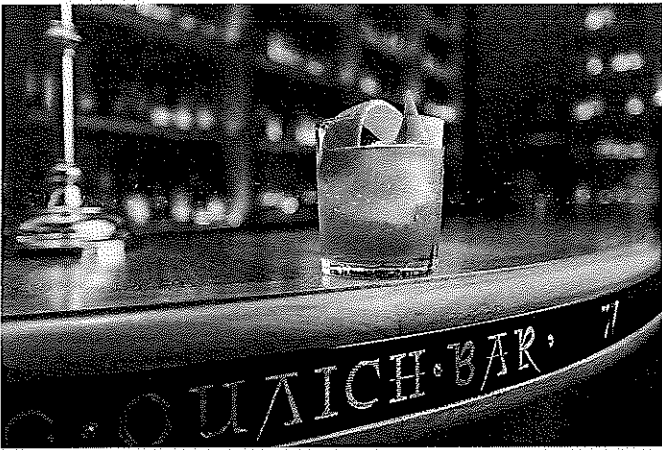
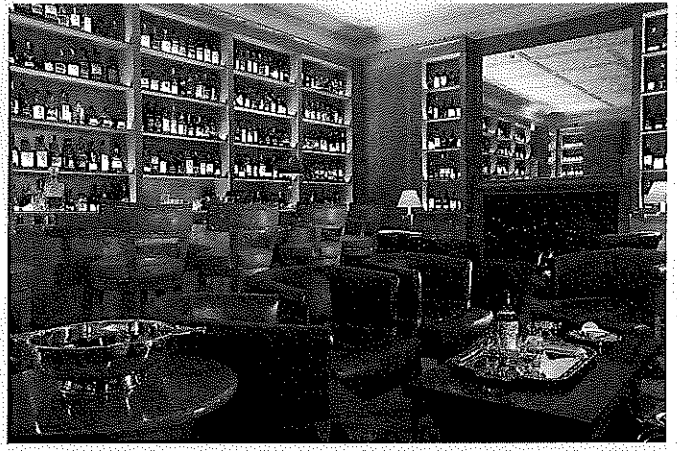
**The former Georgian stable block will be restored in a sympathetic manner using only the best of British materials to offer customers the finest fayre this island produces.**

## The Decor

Using materials sourced predominantly from Speyside but certainly from within the British Isles. We will use artisan craftsman to expertly create a cosy, comfortable atmosphere.



Quaich bar | lower ground | designed by Soane Britain

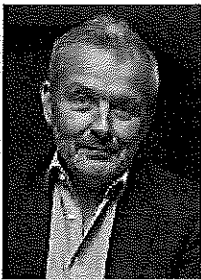




Spey Alley | Ground floor



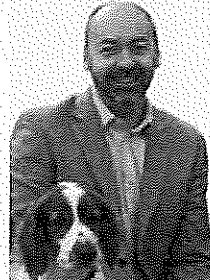
## The Team



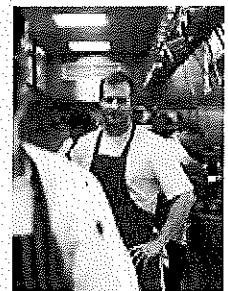
**Piers Adam**  
Owner & Creative  
Director



**Andrew Torrence**  
Managing Director  
& former  
Managing Director  
of The Whisky  
Shop



**Kevin Smith**  
Managing  
Director, The  
Craigellachie Ltd



**Andy Cook**  
Executive Chef,  
formally of  
Gordon Ramsay's  
Savoy Grill

Britain is a unique island and renowned for its creativity and huge range of luxury produce. We will marry two of the most creative areas of the UK, Speyside and Soho to showcase Speyside's finest to London.

**Premises History**

There is no licence or appeal history for the premises.

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

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

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

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

**Mandatory Conditions**

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

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

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

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

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

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

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

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

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

Where -

(i) P is the permitted price,

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

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

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

(i) the holder of the premises licence,

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

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

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

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

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

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

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

## Conditions consistent with the operating schedule

10. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31 day period.
11. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
12. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance
13. Loudspeakers shall not be located in the entrance lobby or outside the premises building.
14. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
15. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
16. A direct telephone number for the manager at the premises shall be publicly available at all times the premises is open. This telephone number is to be made available to residents and businesses in the vicinity
17. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between (23.00) hours and (08.00) hours on the following day
18. No deliveries to the premises shall take place between (23.00) and (08.00) on the following day
19. There shall be waiter or waitress service throughout the permitted hours for the retail sale of alcohol
20. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises
21. The number of persons permitted in the premises at any one time (excluding staff) shall not exceed 120 persons
22. During the hours of operation of the premises, the licence holder shall ensure sufficient measures are in place to remove and prevent litter or waste arising or accumulating from customers in the area immediately outside the premises, and that this area shall be swept and or washed, and litter and sweepings collected and

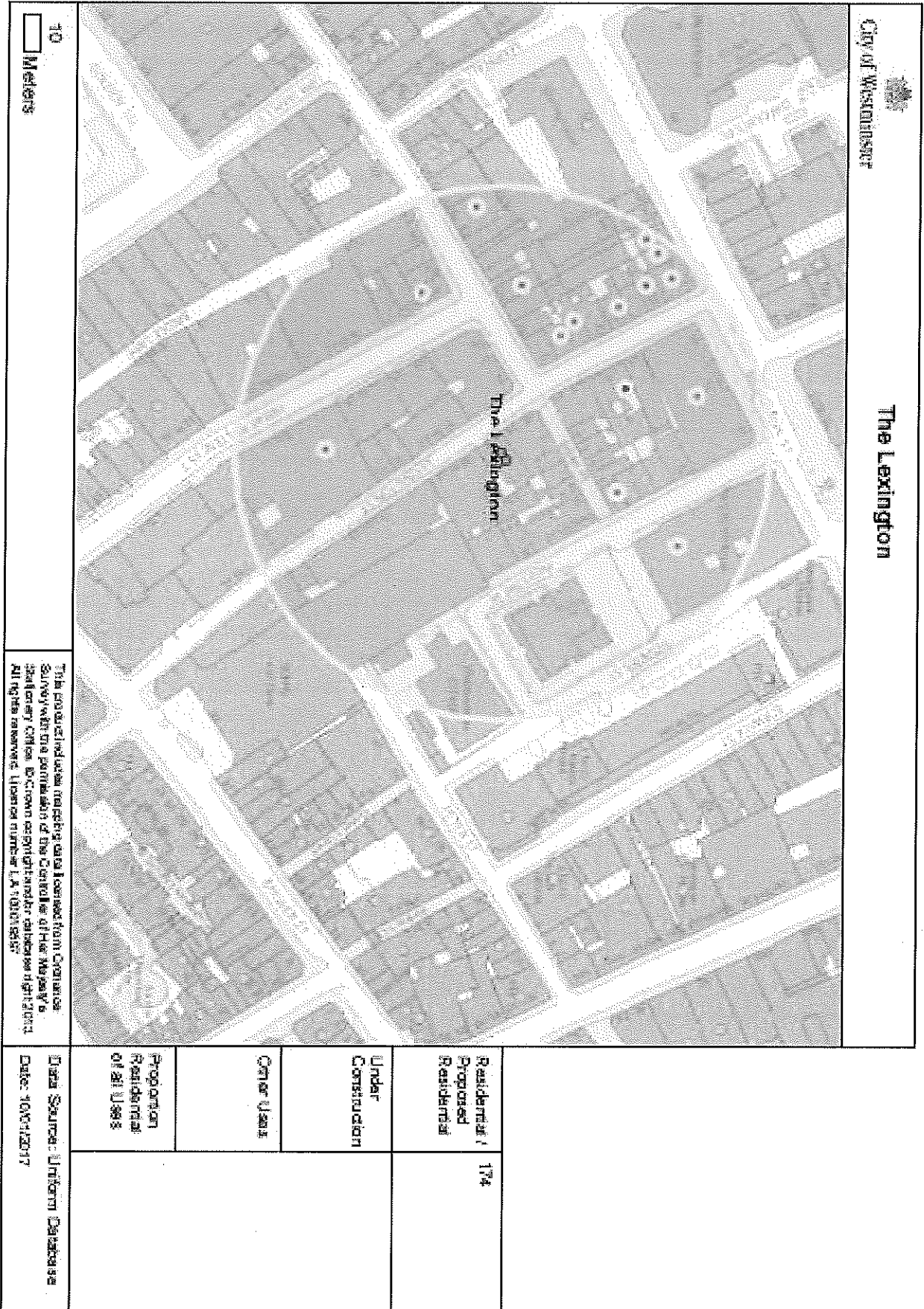


stored in accordance with the approved refuse storage arrangements by close of business.

23. A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
24. There shall be no striptease or nudity, and all persons shall be decently attired at all times, except when the premises are operating under the authority of a Sexual Entertainment Venue licence.
25. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police. It must be completed within 24 hours of the incident and will record the following: (a) all crimes reported to the venue (b) all ejections of patrons (c) any complaints received concerning crime and disorder (d) any incidents of disorder (e) all seizures of drugs or offensive weapons (f) any faults in the CCTV system, searching equipment or scanning equipment (g) any refusal of the sale of alcohol (h) any visit by a relevant authority or emergency service.
26. The premises licence holder shall ensure that any patrons drinking and/or smoking outside the premises do so in an orderly manner and are supervised by staff so as to ensure that there is no public nuisance or obstruction of the public highway.
27. 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
28. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided
29. All emergency doors shall be maintained effectively self closing and not held open other than by an approved device
30. Curtains and hangings shall be arranged so as not to obstruct emergency safety signs or emergency equipment
31. The premises may remain open for the sale of alcohol and the provision of late night refreshment from the terminal hour for those activities on New Year's Eve through to the commencement time for those activities on New Year's Day
32. No licensable activities shall take place at the premises until the premises has been assessed as satisfactory by the Environmental Health Consultation Team at which time this condition shall be removed from the Licence by the licensing authority.
33. Prior to the Licence taking effect, the plans as deposited will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed. Where the premises layout has changed during the course of construction new plans shall be provided to the LFEPA, Environmental Health Consultation Team, the Police and the Licensing Authority
34. All sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises

35. Between 8am and 11am the supply of alcohol at the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal
36. On the ground floor, between 8pm and 11pm Mon-Sat, and between 8pm and 10.30pm Sun the supply of alcohol at the premises shall only be to a person seated taking a table meal there and for consumption by such a person as ancillary to their meal
37. Alcohol consumed on the ground floor shall only be consumed by patrons seated at tables.
38. On the ground floor, notwithstanding conditions [27 and 28] alcohol may be supplied and consumed in the bar area by up to a maximum at any one time, of 15 persons at the premises who are waiting to be seated at the premises.
39. With the exception of bona fide private pre-booked events, the basement will contain seating for a minimum of 40 patrons at all times
40. There shall be a minimum of one SIA security person on duty Thursday Friday and Saturday from 6pm until 15 minutes after the premises closes.

**Residential Map and List of Premises in the Vicinity**



**Premises within 75m of: The Lexington, 34 Lexington Street**

<b>p / n</b>	<b>Name of Premises</b>	<b>Premises Address</b>	<b>Licensed Hours</b>
31607	Aurora Restaurant	Basement And Ground Floor 49 Lexington Street London W1F 9AP	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00
-29089	Not Recorded	Trenchard House 19 - 25 Broadwick Street London W1F 0DF	Friday to Saturday 08:00 - 00:00 Monday to Thursday 08:00 - 23:30 Sunday 10:00 - 22:30
-2894	Andrew Edmunds	Basement And Ground Floor 46 Lexington Street London W1F 0LP	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
11592	Central Convenience Store	43 Broadwick Street London W1F 9QN	Monday to Saturday 08:00 - 23:00 Sunday 10:00 - 22:30
16859	Bao	53 Lexington Street London W1F 9AS	Friday to Saturday 10:00 - 00:00 Monday to Thursday 10:00 - 23:30 Sunday 12:00 - 22:30
23801	Said London	41 Broadwick Street London W1F 9QL	Sunday 08:00 - 22:30 Monday to Saturday 08:00 - 23:00
24595	Kazu Restaurants 1 Limited	Basement And Ground Floor 61 - 63 Beak Street London W1F 9SL	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
30252	The Book Shop	12 Ingestre Place London W1F 0JF	Monday to Sunday 12:00 - 23:00
-23682	Creston PLC	Third Floor To Fifth Floor Creston House 10 Great Pulteney Street London W1F 9NB	Monday to Friday 00:00 - 00:00
-19355	Mildred's Restaurant	45 Lexington Street London W1F 9AN	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
-3792	Ma Plucker	Basement And Ground Floor 75 Beak Street London W1F 9SS	Monday to Saturday 10:00 - 00:30 Sunday 12:00 - 00:00

15055	Sun & Thirteen Cantons	21 Great Pulteney Street London W1F 9NG	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
18901	John Snow	39 Broadwick Street London W1F 9QJ	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00
27310	Fernandez And Wells	Basement And Ground Floor 43 Lexington Street London W1F 9AL	Sunday 08:00 - 22:00 Monday to Saturday 08:00 - 23:30
27501	Itsu	31 Broadwick Street London W1F 0DG	Monday to Sunday 09:00 - 21:30
29432	Academy Club	First Floor Front 46 Lexington Street London W1F 0LP	Monday to Saturday 10:00 - 23:30 Sunday 12:00 - 23:00