

Licensing Sub-Committee Report

Item No:	
Date:	14 February 2019
Licensing Ref No:	18/15489/LIPN - New Premises Licence
Title of Report:	6th Floor Restaurant and Terrace 7 - 8 St Martin's Place London WC2N 4HA
Report of:	Director of Public Protection and Licensing
Wards involved:	St James's
Policy context:	City of Westminster Statement of Licensing Policy
Financial summary:	None
Report Author:	Kevin Jackaman Senior Licensing Officer
Contact details	Telephone: 0207 641 8094 Email: kjackaman@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	6 December 2018		
Applicant:	Amaberry Ltd		
Premises:	6th Floor Restaurant /Terrace		
Premises address:	7 - 8 St Martin's Place London WC2N 4HA	Ward:	St James's
		Cumulative Impact Area:	None
Premises description:	According to the application the premises intend to trade as a licensed premises within a new hotel development.		
Premises licence history:	This is a new premises licence and therefore no history exists		
Applicant submissions:	The application refers to the 6th Floor Restaurant and Terrace, however in reality the premises are located on the 5th Floor of the Hotel. There is no 4 th floor at the hotel as the number 4 is considered unlucky within Chinese culture and the floors are numbered accordingly.		

1-B Proposed licensable activities and hours							
Late Night Refreshment:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	23:00
End:	01:30	01:30	01:30	01:30	01:00	01:30	01:30
Seasonal variations/ Non-standard timings:		From the end of permitted hours on New Year's Day the terminal hour shall be extended to 5am on New Year's Day					

Regulated Entertainment Live Music and Recorded Music				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	23:00
End:	01:30	01:30	01:30	01:30	01:30	01:30	01:30
Seasonal variations/ Non-standard timings:		From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.					

Sale by retail of alcohol				On or off sales or both:			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	08:00	08:00	08:00	08:00	08:00	08:00	08:00
End:	01:00	01:00	01:00	01:00	01:00	01:00	01:00
Seasonal variations/ Non-standard timings:			From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.				

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	08:00	08:00	08:00	08:00	08:00	08:00	08:00
End:	01:30	01:30	01:30	01:30	01:30	01:30	01:30
Seasonal variations/ Non-standard timings:			From the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.				

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Environmental Health Service
Representative:	Ian Watson
Received:	31 December 2018
<p>I refer to the application for a New Premises Licence for the above premises.</p> <p>The applicant has submitted floor plans of the premises.</p> <p>This representation is based on the plans and operating schedule submitted.</p> <p>The applicant is seeking the following</p> <ol style="list-style-type: none"> 1. To provide for the Supply of Alcohol 'On' and 'Off' the premises Monday to Sunday between 08.00 to 01.00 hours. New Year's Eve to New Year's Day. 2. To provide Late Night Refreshment 'Indoors' Monday to Sunday between 23.00 to 01.30 hours. New Year's Eve to New Year's Day. 3. To provide regulated entertainment 'indoors' comprising <ul style="list-style-type: none"> • Live Music • Recorded Music Monday to Sunday between 23.00 to 01.30 hours. <p>I wish to make the following representation</p> <ol style="list-style-type: none"> 1. The hours requested for the Supply of Alcohol will have the likely effect of causing an increase in Public Nuisance within the area. 2. The hours requested to permit the provision of late night refreshment will have the likely effect of causing an increase in Public Nuisance and impact on Public Safety within the area. 3. The hours requested to permit the provision of regulated entertainment will have the likely effect of causing an increase in Public Nuisance within the area. <p>The applicant has provided conditions following pre-application advice that are being checked</p>	

against the application.

Responsible Authority: Metropolitan Police Service (*withdrawn*)

Representative: PC Adam Deweltz

Received: 18 December

With reference to the above, I am writing to inform you that the Metropolitan Police, as a Responsible Authority, will be making a representation against this application.

It is our belief that if granted the application would undermine the Licensing Objectives in relation to The Prevention of Crime and Disorder.

Further information was provided by the applicant which addressed the concerns raised and the Metropolitan Police Service withdrew their representation on 15 January 2019.

2-B Other Persons

Name:

████████████████████

Address and/or Residents Association:

████████████████████

████████████████████

████████████████████

Received:

24 December 2018

I am writing on behalf of the three clergy families who are resident on the ██████████ at ██████████ next door to the above mentioned roof terrace restaurant and bar

When the planning application was lodged with Westminster City Council to turn the office block at 7-8 St Martins place into a hotel, St Martins broadly supported the redevelopment. While these who live on site accept that background noise of a city centre nature comes with the location, at the time of planning consultations we lodged concerns about impact of noise on the families who lived here, particularly from late noise from the proposed roof top bar and terrace.

When planning permission was granted by the Council in January 2018 there were clear conditions set out in sections 8 and 9 that specify allowed activities on the terrace and bar. Section 8 states;

No customer, hotel resident or guest shall be permitted onto the fifth floor hotel terrace before 0700 hours or after 2330 daily.

Reason: to protect the environment of people in neighbouring properties. Section 9 states:

The fifth floor restaurant and bar within the hotel hereby approved shall not be open to customers (other than hotel residents (those staying overnight at the hotel)) before 0800hrs or after 0100 hrs daily.

Reason: to make sure that the use will not cause nuisance for people in the area.

The proposed extended hours being requested does not honour the conditions of the planning consent and I am objecting under two area of the licensing act

The prevention of public nuisance - the noise from people on the terrace after 23:30 will impact on those living in 6 St Martins Place particularly so the top floor flat where bedrooms are almost at a level with the terrace. There is also the issue of costumers leaving the restaurant and terrace late at night causing disturbance as they leave. While we can assume that the performance of live or recorded music will take place inside the building, sound and in particular the base level of music across spaces in odd ways. We regularly experience a high level of noise interference in the residences and offices at 5 and 6 St Martins Place from buskers and events in the square because sound bounces off building and becomes amplified. How will noise levels from inside the building be controlled throughout the year in particular via open windows in hot weather? How will sound reverberation be monitored?

The Protection of Children- One of our families has children under the age of 18. It may be that future clergy will live here with young children as clergy come and go. Noise from a late night terrace bar will impact on their wellbeing.

St Martin's Remains fully supportive of the redevelopment to a hotel but we would ask that the council's Licensing authority enforce the terms of Westminster City Council's own planning department's conditions as noted above and refuse the extended trading hours.

3. Policy & Guidance

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

Policy PB1 applies	Applications will generally be granted and reviews determined subject to the relevant criteria in Policies CD1, PS1, PN1 CH1 and HRS1 and other policies in this Statement
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
Policy RTN1 does not apply	The applicant proposes to trade the premises as a restaurant however the conditions proposed do not fulfil the requirement of a restaurant as defined by Westminster's Statement of Licensing Policy. As such Policy RNT1 does not apply.

4. Equality Implications

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

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

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

5. Appendices

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

Report author:	Kevin Jackaman Senior Licensing Officer
Contact:	Telephone: 0207 841 8094 Email: kjackaman@westminster.gov.uk

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

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

1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	7 January 2016
3	Amended Guidance issued under section 182 of the Licensing Act 2003	April 2018
4	Environmental Health Service representation	31 December 2018
5	Metropolitan Police Service representation (withdrawn 15 January 2019)	18 December 2018
6	Resident Representation	24 December 2018



The Markets Group concept is simple:
to offer only the very best "market fresh" produce
for an all-day dining experience.

The Markets Group was founded in 2013
by Sergey Men when he opened his first restaurant,
The Crystal Palace Market, in May 2013

Following the success, they opened
The Worlds End Market the following year in December 2014.

www.themarketsgroup.com



The World's End Market

Located on the King's Road in the iconic building which formerly housed the World's End Pub, the restaurant was originally a tavern during the times of Charles II from which the area gained its name. The Grade 2 listed building took over 20 months for the owners to restore. It is flooded with natural light and the interiors feature reclaimed wooden crates which have been reworked into the walls and bar, while industrial lighting, white butcher tiles and chrome bar stools give the space a 1930s canteen aesthetic.

The restaurant has even incorporated reclaimed materials from the Harry Potter Hogwarts set, including an impressive intricate wooden door frame housing the restaurant's extensive wine selection.

Famed street artist, Ninth Seal, was commissioned to create exclusive artworks hanging above the fire place and throughout the venue. The 70-seat restaurant offers seasonal and locally sourced food with an ever changing menu to reflect this philosophy.

In June 2018, The World's End Market has been awarded with "Best Local Bar" award at London Club & Bar Awards.





Upstairs above The World's End Market restaurant, customers can enjoy a relaxed drink in the newly launched **The Old Fashioned Bar**. The seriously knowledgeable bar staff can whip up anything to your liking, but the real highlight of this The Old Fashioned Bar concept is the newly launched cocktail menu that puts a World's End spin on cocktails.

With an extensive selection of premium whiskeys and barrel aged cocktails, the menu offers reinvented cocktails incorporating interesting flavour combinations and handcrafted alcohol infusions.





The Old Fashioned Bar is also available for private hire. For more information, please contact us at events@theworldsendmarket.com or 020 7352 2150



José Gordón Menu debuts at The World's End Market

The World's End Market recently launched its partnership with world-class meat connoisseur, José Gordón.

The first in the UK to exclusively serve what has been described as the finest steak on earth, the new menu at The World's End Market will include: tender cuts of Carpaccio from the Entrecôte which is matured for 180 days in high-quality Spanish olive oil; Flank Steak from the Vacio de Buey; and Cured Premium Ox of the Cecina de Buey variety. A high quality and detailed process, the meat is dry-aged individually for at least 90 days to ensure the most succulent and flavoursome finish for a taste, texture and experience like no other.

José Gordón raises, ages and cooks his meat to the very highest of standards. An hour outside the Spanish town of Leon, José's the hugely successful restaurant, El Capricho Proprietor offers seasonal and locally sourced dishes which adapts to an ever-changing menu while a carefully selected wine list balances old and new world vintage labels.

An excellent addition to the culinary offerings of The World's End Market, José Gordón chose this collaboration after sharing mutual respect and philosophy with the owner and chef, Sergey Men.





How it all started...

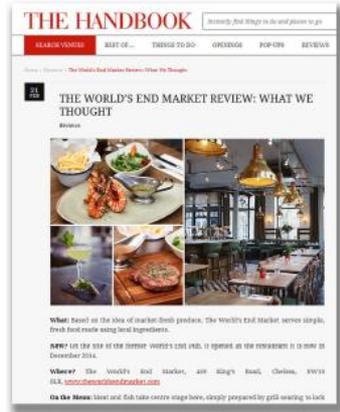
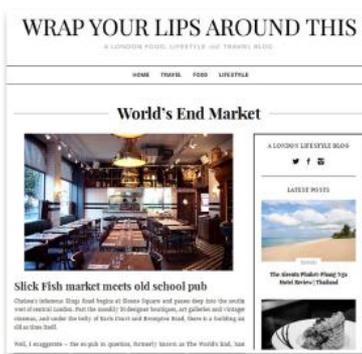
Sergey has been in the industry for the last 18 years. He is also a master sushi chef and has previously worked in six of the best Japanese restaurants.

Men opened his first restaurant, The Crystal Palace Market, in May 2013.

"When I was planning on opening a restaurant in Crystal Palace, because I lived there, I understood that there was a market for what I wanted to do," says Men.

"I did nearly 8 months of research before I opened, and found that the area needed this kind of restaurant. I put all our own money into the place. I didn't really have investors."

"The Crystal Palace Market was a great success so I looked to expand, and an opportunity came up with this The World's End Market and I didn't want to miss it. There was no strategic reason for this, it's just circumstances dictated it. It was the right place and the right time to come here".



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 @thecrystalpalacemarket
 @smoked.bone

www.themarketsgroup.com



WORLD'S END MARKET
-OUR FINE WINE SELECTION-

We have sourced wines from some of the best vineyards, to ensure you enjoy the best wine experience

RED WINES

2010 RIOJA CULMEN RESERVA, BODEGAS LAN, RIOJA, SPAIN	115.00		
2012 AMARONE DELLA VALPOLICELLA CLASSICO, ALLEGRINI	120.00	VENETO, ITALY	
2013 'FIACCIANELLO DELLA RIVE', FONTODI,	130.00		PIEMONTE, ITALY
2011 BAROLO 'BUSSIA', PODERI ALDO CONTERNO	140.00		TUSCANY, ITALY
2003 CHATEAU GISCOURS GRAND CRU CLASSE MARGAUX BORDEAUX, FRANCE	180.00		
2010 BRUNELLO DI MONTALCINO RESERVA, POGGIO ST PAOLO TUSCANY, ITALY	195.00		
2006 'PHENOMENA' BRUNELLO DI MONTALCINO RESERVA TUSCANY, ITALY	220.00		
2002 CORTON-POUGETS GRAND CRU, LOUIS JADOT BURGUNDY, FRANCE	250.00		
2014 CLOS DE VOUGEOT GRAND CRU DOMAINE MONGEARD-MUGNERET, BURGUNDY, FRANCE	280.00		
2004 VIELX CHATEAU CERTAN POMEROL BORDEAUX, FRANCE	290.00		
2009 CHATEAU CALON-SEGUR ST ESTEPHE BORDEAUX, FRANCE	295.00		
1996 CHATEAU MONTROSE ST ESTEPHE BORDEAUX, FRANCE	320.00		
2007 CHATEAU PALMER, CHATEAU PALMER BORDEAUX, FRANCE	350.00		
1994 SASSICAIA, TENUTA SAN GUIDO (MAGNUM) TUSCANY, ITALY	590.00		

WHITE WINES

2015 'TERRE ALTE', LIVIO FELLUGA FRIULI-VENEZIA GIULIA, ITALY	115.00		
2010 PULIGNY-MONTRACHET 1er CRU, 'LA GARENNE' DOMAINE ETIENNE SAUZET BURGUNDY, FRANCE	140.00		
2014 MERSAULT 1er CRU, 'LES GENEVRIES', DAVID MORET BURGUNDY, FRANCE	160.00		
2013 CORTON-CHARLEMAGNE GRAND CRU, DOMAINE CHEVALIER BURGUNDY, FRANCE	214.00		
2012 BATARD-MONTRACHET GRAND CRU, DOMAINE COFFINET-DUVERNAY BURGUNDY, FRANCE	270.00		
2005 CHATEAU PAPE CLEMENT GRAND BORDEAUX VIN DE GRAVES BORDEAUX, FRANCE		300.00	

DESSERT WINES

2007 TOKAJI ASZU 6 PUTTONYOS, DOBAGO TOKAJ, HUNGARY	100.00		
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Please note that whilst effort is made to ensure the wine list is current, some vintages may vary.





**WORLD'S END MARKET
-OUR WINE SELECTION-**

We have sourced wines from some of the best vineyards, to ensure you enjoy the best wine experience

SPARKLING WINE	125ml	Bottle
NY PROSECCO EXTRA DRY, CA DI ALTE VENETO, ITALY	7.00	32.00
CHAMPAGNE		
NY PERRIER-JOUET GRAND BRUT, FRANCE	15.00	65.00
NY TAITTINGER BRUT RESERVE, FRANCE		72.00
NY YELVE CLIQUOT YELLOW LABEL, FRANCE		78.00
NY LAURENT -PERRIER CUVÉE ROSE, FRANCE		95.00
2006 PERRIER-JOUET BELLE EPOQUE, FRANCE		180.00
2004 DOM PERIGNON, FRANCE		230.00
NY KRUG GRAND CUVÉE, FRANCE		230.00
2009 LOUIS ROEDERER CRISTAL, FRANCE		350.00

WHITE WINES	175ml	Bottle
2016 MACABEO, EL CIRCO ARAGON, SPAIN	6.00	22.00
2016 CHENIN BLANC, SANGOMA WESTERN CAPE, SOUTH AFRICA	6.50	26.00
2016 PICPOUL DE PINET, BARON DE SADASSIERE LANGUEDOC, FRANCE	7.00	28.00
2014 SAUVIGNON BLANC "WALLY", CAVES DE LA LOIRE LOIRE, FRANCE	7.50	30.00
2016 CHARDONNAY, 16 STOPS ADELAIDE, AUSTRALIA	8.00	33.00
2014 VIOGNIER, MAISON NICOLAS PERRIN NORTHERN RHONE, FRANCE		38.00
2016 SAUVIGNON BLANC, TINPOT HUT HARLBOROUGH, NEW ZEALAND		40.00
2016 "ALBA MARTIN" ALBARINO, ALMA ANTICA RIAS BADAS, SPAIN		42.00
2015 GEWURTZTRAMINER, RESERVE, CAVE DE HUNWIHR ALSACE, FRANCE		43.00
2016 TXAKOLI, GAINZA, BASQUE COUNTRY, SPAIN		45.00
2016 GAVI DI GAVI "LUGARARA", LA GIUSTINIANA PIEMONTE, ITALY		47.00
2016 SANCERRE, DOMAINE DES BROSSES LOIRE, FRANCE		51.00
2015 CHABLIS "ST MARTIN", DOMAINE LAROCHE BURGUNDY, FRANCE		54.00
2016 LEPUS, FRANZ HAAS TRENTINO ALTO ADIGE, ITALY		55.00
2016 "PLEXUS" MARSANNE/ROUSSANNE/VIOGNIER JOHN DUVAL SAROSSA VALLEY, AUSTRALIA		56.00
2015 LUGANA BROLETTINO, CA' DEI FRATI LOMBARDIA, ITALY		58.00

-OUR WINE SELECTION-

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WHITE WINES	Bottle	
2015 '93' CHARDONNAY, SHAW+SMITH ADELAIDE HILLS, AUSTRALIA		58.00
2014 BOURGOGNE 'LA TUFERA' DOMAINE ETIENNE SAUZET BURGUNDY, FRANCE		65.00
2014 'GROSSES GEWACHS' SCHLOSSBERG RIESLING, SCHLOSS YOLLRADS RHEINGAU, GERMANY		75.00
2015 CHABLIS 1er CRU 'LES VALONS' VIEILLES VIGNES, DOMAINE LAROCHE BURGUNDY, FRANCE		77.00
2015 'POLISH HILL' RIESLING, GROSSET CLARE VALLEY, AUSTRALIA		78.00
2013 COTEAUX D'AOX PROVENCE BLANC, CHATEAU BAULIEU PROVENCE, FRANCE		84.00
2013 CHARDONNAY, JOURNEYMAN CALIFORNIA, USA		95.00

ROSE WINES	175ml	Bottle
2016 ROSATO, ALPHA ZETA VENETO, ITALY	6.00	22.50
2016 PINOT GRIGIO ROSATO, CANTINA DI MONTEFORTE VENETO, ITALY		27.50
2016 'CLYVE ALEXANDRE ROSE', CHATEAU BEAULIEU PROVENCE, FRANCE		36.00

RED WINES	175ml	Bottle
2015 SYRAH, EL CIRCO ARAGON, SPAIN	6.00	22.50
2016 MONTEPULCIANO D'ABRUZZO, IL FAGGIO ABRUZZO, ITALY	6.50	24.50
2016 RIOJA, JOVEN, SENORO DE UNUELA RIOJA, SPAIN	7.00	27.50
2015 SHIRAZ, EDGECLESIOR BREEDE RIVER VALLEY, SOUTH AFRICA	7.50	8.50
2015 MALBEC, KAIKEN MENDOZA, ARGENTINA	8.50	31.00
2015 PRIMITIVO, A MANO PUGLIA, ITALY		33.50
2015 HECULA MONASTRELL, FAMILIA CASTANO MURCIA, SPAIN		35.00
2016 BEAUJOLAIS-VILLAGES, DOMINIQUE MOREL BEAUJOLAIS, FRANCE		37.00
2015 CHIANTI RUPINA, SELVAPIANA TUSCANY, ITALY		41.00
2015 PINOT NOIR, TINPOT HUT, MARLBOROUGH, NEW ZEALAND		43.50
2015 BORDEAUX SUPERIEUR, CHATEAU MAHON-LAVILLE BORDEAUX, FRANCE		45.00
2014 'YESTER' SHIRAZ, MITOLO MCLAREN VALE, AUSTRALIA		48.00
2015 'SANT ANDREA' BARBERA, VIGNE MARINA COPPI PIEMONTE, ITALY		48.00

-OUR WINE SELECTION-

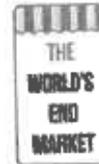
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RED WINES	Bottle
2015 CROZES-HERMITAGE ROUGE, MAISON NICOLAS PERRIN NORTHERN RHONE, FRANCE	52.00
2012 MUSEUM RESERVA, FINCA MUSEUM CASTILLA Y LEON, SPAIN	56.00
2014 CHATEAUBEIF-DU-PAPE CHATEAU DE VADIEU SOUTHERN RHONE, FRANCE	58.00
2014 CHIANTI CLASSICO, ISOLE E OLENA TUSCANY, ITALY	59.00
2010 COTO DE IMAZ RIOJA GRAN RESERVA, EL COTO RIOJA, SPAIN	64.00
2013 MECLUREY 1er CRU 'LES MUILLETS' CHATEAU DE SANTENAY BURGUNDY, SPAIN	68.00
2014 VALLE DE UCO MALBEC RESERVE, ALTOS LAS FORMIGAS MENDOZA, ARGENTINA	72.00
2014 FINCA VILLACRECES RIBERA DEL DUERO CASTILLA Y LEON, SPAIN	78.00
2012 CHATEAU DURFORT-VIVENS MARGAUX BORDEAUX, FRANCE	85.00
2013 BEAUNE 1er CRU 'CLOS DU ROI' CHATEAU DE SANTENAY BURGUNDY, FRANCE	88.00
2013 'OLD VINES' ZINFANDEL, SEGHESIO CALIFORNIA, USA	89.00
2014 COTE-ROTIER-FRANCOIS & FILS NORTHERN RHONE, FRANCE	90.00
2013 'POLLY' SYRAH APALTA VINEYARD, MONTES COLCHAGUA VALLEY, CHILE	94.00
2014 'NAPA VALLEY CABERNET SAUVIGNON, PINE RIDGE CALIFORNIA, USA	96.00
2013 CHATEAU PETIT-VILLAGE 'LE JARDIN' POMEROL BORDEAUX, FRANCE	99.00

DESSERT & FORTIFIED WINES	125ml	Bottle
NY MANZANILLA DELICIOSA VALDESPINO ANDALUCIA, SPAIN	6.50	19.50
2014 CHATEAU DELMOND SAUTERNES BORDEAUX, FRANCE	8.00	35.00
2012 UNFILTERED LBY PORT, QUINTA DO INFANTADO DOURO, PORTUGAL	8.50	49.00

.. "A meal without wine is like a day without sunshine" ..

LOUIS PASTEUR

-OUR COCKTAIL SELECTION-

Carefully selected and perfected for your consideration

WEM JULEP - 1780s

GREEN APPLES AND CLOVES INFUSED VODKA, LIQORAS, HONEY, APPLE JUICE, FRESH LEMON AND BASE.
"Three things: fresh, a little sweet and sour goodness served in chilled julep mug"
£11

COPPER SAND - 1800s

COPPER DOG SINGLE MALT BLEND SCOTCH WHISKY, HOMEMADE VERMOUTH BLEND, BARREL AGED CHERRY ELDOR, FRESH ORANGE JUICE, AMARETTO, DARK CHOCOLATE LIQUEUR,
CHERRY AND PINK PEPPERCORNS HOMEMADE JAM

Please note that whilst effort is made to ensure the wine list is current, some vintages may vary.





WORLD'S END MARKET

"Created in a different way to enjoy the old classic Blood and Sand. Absolutely out of this world experience"
£12

SAZERAC-1850s

BULLEIT RYE WHISKEY, COURVOISIER VSOP COGNAC, HONEY, FECHAUD, CHEESED HONEY GOLD GLITTERS.
"Spiced, intense, a Straight Up Endless Beauty"
£13

TOLEDO SOUR - 1870s

BULLEIT BOURBON, CITRUS, SUGAR, EGG, HOMEMADE FERMENTED SANGRIA FLOAT.

"A delicious pre-prohibition tippie. Winy, aromatic, full bodied."

£11

BRANDY ALEXANDER MARK 2 -1870s

SALTED SMOKY ALMONDS INFUSED COURVOISIER VSOP, WHITE CHOCOLATE AND VANILLA LIQUEUR, NUTMEG, BISCUIT.
"A truly unique combination of smokiness, sweetness and saltiness"
£12

(B)RAMBLE ON -1980s

ROSEMARY & THYME INFUSED TANQUERAY GIN, HOMEMADE BERRY ELDKYR, SUZEE, CITRUS, SUGAR.

"From the "Fred's Club" in Soho, our take on Mr. Brodwell futuristic classic Bramble, and an ode to Led Zeppelin's recording studio on King's Rd 484"
£12

BIJOU MARK 2.0 - 1900s

TANQUERAY GIN, HOUSE VERMOUTH BLEND, AMARO MONTENEGRO, GREEN CHARTREUSE, ABBOTS.

"To Mr. Harry Johnson and his Bijou cocktail, we combined The diamond, the ruby and the emerald with a touch of Amaro in A Unique cocktail of intense herbal flavor"
£12

AVIATION LESSON -1910s

TANQUERAY GIN INFUSED RHUBARB, MARASCHINO, VIOLETTE LIQUEUR, FERRIER JOUET CHAMPAGNE

"Floral, dry, crisp and refreshing twist on an absolute classic"
£13

LA PRIMERA MUJER - 1920s

HAWANA 3yo & CHERRY ELYXIR BARREL AGED, NOILY PRAT, COINTREAU, HOMEMADE POMEGRANATE & CITRUS SYR.

"A deep fruity and sweet aroma over oaky - citrus notes, a cocktail created to make you feel like a royalty."
£13

BANANA RAMON FIZZ - 1910s

BANANA INFUSED "OPB" WHISKY BLEND, FRESH LEMON, ORANGE BITTERS, EGG WHITE, HOMEMADE MANDARIN FOAM AND BLUE BITTERS

Original cocktail, the ghost of a 1915's Mardi Gras Festival in New Orleans, rejuvenated and tasty, with fruity notes and intensity of our whisky blend.
£13

MARY AT THE EVENT HORIZON - 1920s

VODKA, TOMATO JUICE, HONEY, FRESH LEMON, SPICY MIX

Our iconic twist on classic Bloody Mary. Prepared with attention and care, beautifully spiced and rich cocktail, that will make you feel the power of gravity. The secret lays in our secret formula of a spicy mix.

£12

ROCK IN SIDECAR-1922s

COURVOISIER VSOP COGNAC, APEROL, DISARONNO, LEMON, ROCK & RYE.

"Citrusy, smooth and delicately spiced and converted, in a way that brought this cocktail to a mouthwatering combination"
Please note that whilst effort is made to ensure the wine list is current, some vintages may vary.





WORLD'S END MARKET
£13

CORPSE REVIVER N 459 - 1930s

TANQUERAY N10 GN, MANDARIN HOMEMADE ELDER, CITRUS MIX, HOUSE VERMOUTH BLEND
"Refreshing, with a long citrus finish, a Real Reviver"
£12

THE WORLD'S END Z - 1930s

SIBERIAN ZOMBIE RUM BLEND, FRESH ORANGE JUICE, VELVET FALERNUM, FRESH LIME, DRY KAFFIR LIME LEAVES.
From famous and "old" classic to an undead twist of ours on Zombie Cocktail. Served carbonated and freshly made from siphon. Exotic, revving, sharp and punchy.
£12

DON TOMMASO - 1960s

DON(JULIO'S BARRREL AGED BLEND, LAPSANG TE INFUSED AGAVE, LIME, PINK SALT FLAKES
"Classic flavor of Margarita with a smoky and intense citrus hint"
£13

PENICILLIN - 2000s

JOHNNIE WALKER BLACK LABEL, LEMON, GINGER HONEY & PIMENTO HOMEMADE SYRUP, LAPHROIGH 10yo RAY SINGLE MALT.
"Spice, peat, citrus. Nothing cures pain better than penicillin."
£12

Please note that whilst effort is made to ensure the wine list is current, some vintages may vary.





**WORLD'S END MARKET
-OUR VIRGIN COCKTAILS-**

We believe that the non - alcoholic drinks are equally important as a traditional cocktails, especially for our younger audience and guests who are just thirsty.

FIN DEL MUNDO No.2

PINEAPPLE JUICE, PISTACHIO SYRUP, OREGAT SYRUP, FRESH LIME AND MINT LEAVES
"Refreshing long drink, sweet and zesty, with homemade pistachio dust on the side of the glass"
£7

CATHERINE'S GARDEN

FRESH ORANGE JUICE, HOME MADE POMEGRANATE SYRUP, FRESH LEMON AND EGG WHITE
"Rich and colorful, fruity and velvety smooth proposition for a dessert"
£8

VIRGIN MARY AT THE EVENT HORIZON

TOMATO JUICE, FRESH LEMON, HONEY, SPICY MIX
"No booze, pick me up kind of drink"
£8

-OUR JUICE BAR-

(AVAILABLE FOR BREAKFAST & LUNCH ONLY)

Fresh pressed for 100% of vitamins, minerals and live enzymes as nature intended.

All juices are served in a bottle

300ml/5.50€

ORANGE

CELERY

CARROT

BETROOT

Please note that whilst effort is made to ensure the wine list is current, some vintages may vary.





WORLD'S END MARKET
-OUR AGED COCKTAILS-

Outstanding ingredients, Knowledge and Time, put all of this in a French oak barrique in order to obtain just the most exquisite and mellow cocktail.

90 DAYS AGED BOULEVARDIER

#feelinglikearockstar

OUR WHISKY BLEND, HOME INFUSED VERMOUTH, CAMPARI,
CHOCOLATE & ORANGE BITTERS

£14

90 DAYS AGED OLD FASHIONED

#feelinglikeaboss

OUR WHISKY BLEND, HOME SPICED MAPLE SYRUP, HOMEMADE BITTERS

£14

60 DAYS AGED SMOKED VIEUX CARRE'

#feelinglikeaking

COURVASIER VSOP, LAGAVULIN 16, BULLETT RYE, HOME INFUSED VERMOUTH, SELECTION OF ITALIAN AMARO

£14



-OUR SPIRIT SELECTION-

We have sourced all over world just the best spirits, order it neat or ask the bartender to delight you with the most amazing cocktail based on your favourite spirit.

Looking for more? Twist your classic, let our team bespoke on you just the drink you need.

Please note that whilst effort is made to ensure the wine list is current, some vintages may vary.





Sergey Men: Why This Sushi Master Is Investing in World Class Meat...

First in the UK to exclusively serve what has been described as the finest steak on earth from meat connoisseur José Gordón, according to Netflix documentary [Steak Revolution, 2014](#).*

A master sushi chef with 18 years of restaurant expertise in an impressive three of the [best Japanese restaurants](#), Sergey opened [The World's End Market](#) in 2014 to fill the gap in the industry for a restaurant catering to dishes solely featuring market fresh produce:

A culinary narrative that is still evolving as we speak, it all started with the launch of The Crystal Palace Market in 2013 and following this success, the opening of award-winning The World's End Market, on Chelsea's Kings Road within the iconic Grade 2 listed building as well as [Smoked Bone](#) in Crystal Palace and [The Old Fashioned Bar](#) in Chelsea.

On opening The World's End Market in 2015 Sergey stated: *"we understood that there was a market for what we wanted to do and following the success of [The Crystal Palace Market](#), the King's Road in Chelsea seemed to be the right place for our second restaurant venture. As soon as we saw the iconic building, we knew it would encapsulate the vision we had for The World's End Market."*

Recently, Sergey took it upon himself to travel to the most northern region of Spain, just an hour from Leon to meet with meat connoisseur José Gordón and visit his renowned rural restaurant El Capricho Proprietor. Raising, aging and cooking his meat to the very highest of standards, Jose understood that Sergey also shared his mutual respect and philosophy, and in a recent partnership, The World's End Market are the first in the UK to exclusively serve what has been described as the finest steak on earth. This truly special menu includes a desirable selection of distinguished cuts of meat that Jose raises, ages and cooks to the very highest of standards. Options include tender cuts of Carpaccio from the Entrecote which is matured for 180 days in high-quality Spanish olive oil; and Cured Premium Ox of the Cecina de Buey variety that will leave a lasting impression.

With Sergey firmly at the helm, The Market's Group has firmly marked its place on London's dining scene with a spectacular array of dishes using seasonal and locally sourced produce with an ever changing menu to reflect this philosophy. The World's End Market is flooded with natural light with interiors that have been carefully constructed to give the space a 1930s canteen aesthetic whilst upstairs, The Old Fashioned Bar is perfect for a pre or post dinner cocktail and who's impressive bar staff put their own World's End spin on classic cocktails. Recently downstairs at The World's End Market they have collaborated with creative events group Lollypop - [The Bletchley](#). For more information on The World's End Market or to book, visit www.themarketsgroup.com

*[*The Daily Telegraph - Is this Spanish farm home to the world's best steak?](#)*

*[*The Guardian - Spain's best restaurants – in the middle of nowhere](#)*

*[*Time - Where's the Best Beef?](#)*

Sergey's LinkedIn profile: <https://www.linkedin.com/in/sergey-men-b6287522/>

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

9. Licensable activities authorised under this licence shall remain ancillary to the main use of the premises as a hotel.
10. The sale of alcohol in the 6th floor restaurant shall be by waiter or waitress service to persons seated within the hatched area.
11. A minimum of 50 covers shall be provided internally at all times the premises are providing licensable activities.
12. 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.
13. The supply of alcohol between 08.00 and 10.00 hours daily shall only be ancillary to the provision of substantial food.
14. The supply of alcohol from the external bar on the 6th floor west terrace shall cease at 23.00 hours daily.
15. Patrons who are not resident of the hotel are to be off the licensed premises by 01.30 hours each day.
16. There shall be no sales of alcohol for consumption 'Off' the premises after 23.00 hours except to residents of the hotel as part of room service.
17. 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.
18. 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 premise is open for licensable activities. 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.
19. 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. any faults in the CCTV system
 - f. any refusal of the sale of alcohol
 - g. any visit by a relevant authority or emergency service.

20. 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.
21. The number of persons permitted in the 6th floor restaurant at any one time (excluding staff) shall not exceed 220 persons. Final capacity to be agreed on completion of works in relation to means of escape and toilet provision.
22. Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall not be permitted to take drinks or glass containers with them.
23. 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.
24. A noise limiter must be fitted to the musical amplification system set at a level determined by and to the satisfaction of an authorised officer of the Environmental Health Service, so as to ensure that no noise nuisance is caused to local residents or businesses. The operational panel of the noise limiter shall then be secured by key or password to the satisfaction of officers from the Environmental Health Service and access shall only be by persons authorised by the Premises Licence holder. The limiter shall not be altered without prior agreement with the Environmental Health Service. No alteration or modification to any existing sound system(s) should be effected without prior knowledge of an authorised Officer of the Environmental Health Service. No additional sound generating equipment shall be used on the premises without being routed through the sound limiter device.
25. No regulated entertainment shall be provided on the 6th floor external terraces.
26. All doors and windows on the 6th floor west terrace shall be kept closed after 23:00 hours and at any time that the DJ is playing. Except for immediate access and egress
27. The 6th floor west terrace shall not be used by the public after midnight on all days.
28. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.
29. 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.
30. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
31. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
32. 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.
33. No licensable activities shall take place at the premises until the premises have 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.

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

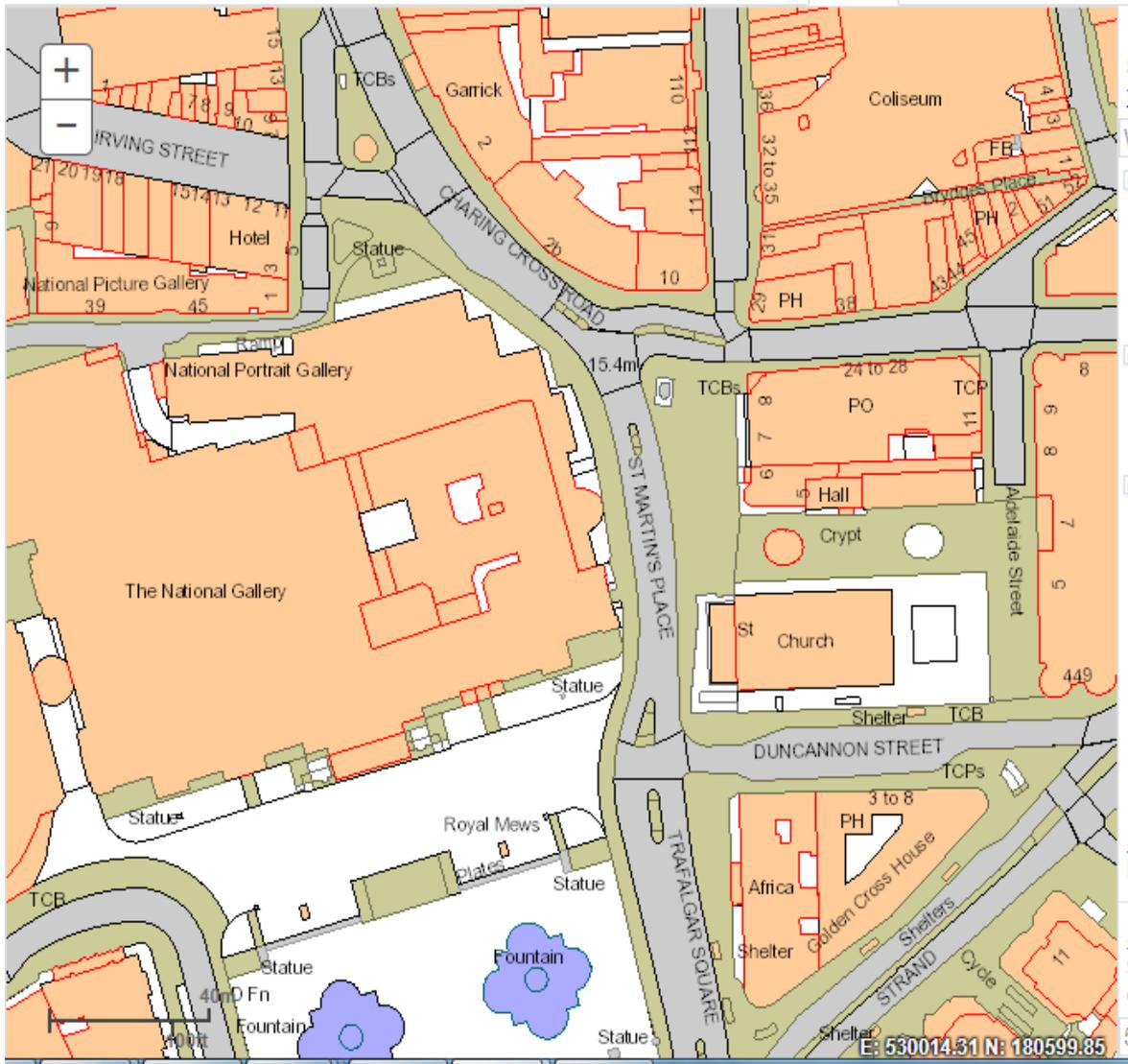
Conditions proposed by the Environmental Health

None

Conditions proposed by the Police

None

Due to technical issue with the Council's GIS Mapping System an alternative map of the premises and locality has been provided



Resident Count: 31

Licence Number	Trading Name	Address	Premises Type	Time Period
18/02595/LIPT	The Chandos Public House	29 St Martin's Lane London WC2N 4ER	Pub or pub restaurant with lodge	Monday to Saturday; 10:00 - 23:30 Sunday; 12:00 - 23:00
16/03895/LIPDPS	Rosetta	Basement And Ground Floor 38 William IV Street London WC2N 4DD	Cafe	Monday to Saturday; 07:00 - 23:30 Friday to Saturday; 07:00 - 00:00 Sunday; 07:00 - 22:30
18/05907/LIPDPS	Bancone	39 William IV Street London WC2N 4DD	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
16/12993/LIPN	Not Recorded	30 St Martin's Lane London WC2N 4ER	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
11/08058/LIPDPS	Notes Music And Coffee	31 St Martin's Lane London WC2N 4ER	Cafe	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:30

15/12087/LIPDPS	Les Deux Salons	Ground 40 - 42 William IV Street London WC2N 4DD	Restaurant	Monday to Sunday; 10:00 - 00:30
14/06395/LIPDPS	Courtyard Market	St Martin- In-The- Fields Church St Martin's Place London WC2N 4JJ	Markets (other than livestock)	Monday to Saturday; 09:00 - 03:00 Sunday; 12:00 - 23:00
17/08693/LIPT	Hazuki Japanese Restaurant	Basement And Ground Floor 43 Chandos Place London WC2N 4HS	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
16/12336/LIPDPS	Tandoor Chop House	8 Adelaide Street London WC2N 4HZ	Restaurant	Monday to Thursday; 10:00 - 00:00 Friday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 23:00
13/03410/LIPN	Barrafina	10 Adelaide Street London WC2N 4HZ	Restaurant	Monday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 23:00
18/11762/LIPDPS	Prezzo	Ground 10 St Martin's Place London WC2N 4JL	Wine bar	Monday to Saturday; 09:00 - 02:30 Sunday; 09:00 - 23:00

17/07701/LIPDPS	Harp Public House	47 Chandos Place London WC2N 4HS	Public house or pub restaurant	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:30 Sundays before Bank Holidays; 10:00 - 00:00
06/04687/WCCMAP	The 2 Brydges Club	2 Brydges Place London WC2N 4HP	Club or institution	Monday to Saturday; 10:00 - 01:00 Sunday; 12:00 - 23:00
16/08352/LIPV	English National Opera	London Coliseum 32 - 35 St Martin's Lane London WC2N 4ES	Theatre	Monday to Sunday; 09:00 - 00:00
17/04271/LIPN	Subway	3 Adelaide Street London WC2N 4HZ	Takeaway food outlet	Monday to Sunday; 00:00 - 00:00