

Licensing Sub-Committee Report

Item No:	
Date:	10 October 2019
Licensing Ref No:	19/09717/LIPN - New Premises Licence
Title of Report:	30 - 32 Foubert's Place London W1F 7PS
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:	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:	7 August 2019		
Applicant:	Zahter Limited		
Premises address:	30 - 32 Foubert's Place London W1F 7PS	Ward:	West End
		Cumulative Impact Area:	West End
Premises description:	According to the application form the premises will operate as a restaurant over basement, ground, first, second and third floors with an external seating area at street level.		
Premises licence history:	This is an application for a new premises licence and therefore has no licence history.		
Applicant submissions:	The application follows pre application advice reference 19/04746/PREAPM and planning consent reference 18/06478/FULL. The application is made in accordance with Policies RNT2 and HRS1.		

1-B Proposed licensable activities and hours							
Late Night Refreshment:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	23:00	23:00	23:00	23:00	23:00	23:00	
End:	23:30	23:30	23:30	23:30	00:00	00:00	
Seasonal variations/ Non-standard timings:		From 23:00 on New Year's Eve to 05:00 on New Year's Day On Sundays immediately prior to Bank Holidays to 00:00 (closing 00:30)					

Sale by retail of alcohol				On or off sales or both:			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	10:00	10:00	10:00	10:00	10:00	10:00	12:00
End:	23:30	23:30	23:30	23:30	00:00	00:00	22:30
Seasonal variations/ 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 On Sundays immediately prior to Bank Holidays to 00:00 (closing 00:30)					

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	09:00
End:	00:00	00:00	00:00	00:00	00:30	00:30	23:00
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 On Sundays immediately prior to Bank Holidays to 00:30					

Adult Entertainment:	None
-----------------------------	------

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Licensing Authority
Representative:	Karyn Abbott
Received:	27 August 2019

I write in relation to the application submitted for a new premises licence for 30-32 Foubert's Place, London.

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 four Licensing Objectives:

- Public Nuisance
- Prevention of Crime & Disorder
- Public Safety
- Protection of children from harm

The application seeks the following:

- **Late Night Refreshment**
Monday to Thursday 23:00 to 23:30
Friday to Saturday 23:00 to 00:00

Non Standard Timings:

From 23:00 on New Year's Eve to 05:00 on New Year's Day.

On Sundays immediately, prior Bank Holiday to 00:00 (closing 00:30)

- **Supply of Alcohol On and Off Premises**
Monday to Thursday 10:00 to 23:30
Friday to Saturday 10:00 to 00:00
Sunday 12:00 to 22:30

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.

On Sundays immediately, prior Bank Holiday to 00:00 (closing 00:30)

- **Opening Hours to Public**
Monday to Thursday 08:00 to 00:00
Friday to Saturday 08:00 to 00:30
Sunday 09:00 to 23:00

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.

On Sundays immediately, prior Bank Holiday to 00:00 (closing 00:30)

The premises is located within the West End Cumulative Impact Area and as such various policy points must be considered, namely CIP1, HRS1 and RNT2.

The application falls under Westminster's RNT2 Policy. The policy states 'Applications will be granted subject to other policies 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 Area. The Licensing Authority note that the applicant has proposed model condition MC66.

The application and operating schedule falls within core hours HSR1. The policy states 'Applications for hours within core hours set out in the policy will generally be granted, subject to not being contrary to other policies in the Statement of Licensing Policy.

The Licensing Authority notes that the applicant has applied for the sale by retail of alcohol both on and off the premises to be within Westminster's core hours. The Licensing Authority would encourage the applicant to provide further submissions and information as to the proposed operation of 'Off Sales' from the premises and how this is intended to be operated and controlled, to ensure that there is no adverse impact within the West End Cumulative impact area.

Paragraph 2.4.5 states, The Licensing Authority's policies, in relation to the Cumulative Impact Areas, are directed at the global and cumulative effects of licences on the area as a whole. The Licensing Authority encourages the applicant to provide further submissions as to how the premises will not add to cumulative impact in the West End cumulative impact area, in accordance with policy CIP1 and RNT2

The Licensing Authority looks forward to receiving further submissions from the applicant in due course.

Please accept this as a formal representation.

2-B Other Persons			
Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED] [REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or opposed:	Opposed
Received:	4 September 2019		
We write to make a relevant representation to the above application on behalf of The [REDACTED] [REDACTED]			
The [REDACTED] objects to this application as it is currently presented, on the grounds of prevention of crime and disorder, prevention of public nuisance and cumulative impact in the West End Cumulative Impact Area.			

About

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.

Application summary

New premises licence.

Restaurant Basement, Ground, 1st, 2nd, 3rd floors, with external seating at street level

Sale of Alcohol

Mon to Thurs : 10.00 to 23.30

Fri to Sat : 10.00 to 00.00

Sun : 12.00 to 22.30

Late Night Refreshment

Mon to Thurs : 23.00 to 23.30

Fri to Sat : 23.00 to 00.00

Opening Hours

Mon to Thurs : 08:00 to 00.00

Fri to Sat : 08.00 to 00.30

Sun: 09:00 to 23:00

The application

Formally an A1 retail shop, this application is for a new restaurant on the corner of Foubert's Place and Newburgh Street. The plans highlight the areas open to the public to be the ground floor with an open kitchen and restaurant, 1st floor restaurant and bar, 2nd floor workshop and restaurant with an overall capacity of 80.

We note the application is for sale of alcohol within core hours, however, the opening hours are longer adding an additional 30 minutes to the closing time. It is our position that the opening hours be reduced to core hours, this is to reduce the public nuisance to nearby residents, prevention of crime and disorder and cumulative impact (see licensing objectives below).

Furthermore, having reviewed the proposed conditions we request the following amendments and additional conditions be adopted,

1. In place of condition number 7; We propose the following, '*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.*'
2. In place of condition numbers 9,11,12; We propose the following, '*All servicing, including waste collections, bottle collections and deliveries and other collections must take place between 07.00 and 21.00 on Monday to Saturday and between 08.00 and 20.00 hours on Sundays and Bank Holidays.*'
3. To amend condition 5; to include, '*There shall be no sales of alcohol for consumption off the premises after 23.00.*'
4. A condition that '*All external seating be rendered unusable by 22.00.*'
5. A condition be added that '*No fumes, steam or odours shall be emitted from the licensed*

premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.'

6. A condition be added that '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.'

The Licensing Objectives

In relation to the licensing objectives our concerns are as follows,

Prevention of crime and disorder

Criminal activity associated with the night economy / venues and large numbers of people on the streets results in high levels of serious crime. In Soho the majority of robberies and theft from person take place at night. People are targeted as they leave venues or when sitting at tables and chairs, as is evidenced by the crime figures. Recent figures for Soho highlight a huge increase in robberies, 111 robberies took place within the four month period from Nov - Feb 2017/18, for the same period in 2018/19 the figure was 266, an increase of 140%. Figures for theft from person also show a similar increase of 401 for the same period in 2017/18 to 1,028 in 2018/19, an increase of 156%.

Criminal activity is not limited to robberies or theft from person. Drug dealers are also in the area targeting people. Dealers are seen in the area daily, with an increase in numbers from the early evening until the early hours, and they openly approach people on a night out.

Prevention of public nuisance

Residents live in close proximity to these premises (top end of Foubert's Place / Marshall Street) there is real concern that customers leaving the premises into the surrounding area, coupled with waiting pedicabs and taxi's, will cause a disturbance and noise nuisance as the streets are narrow in this area and noise is amplified at night.

Licensing Policy - Cumulative Impact

This area has been identified by the Westminster City Council (2.4.1 of the Statement of Licensing Policy, as amended) as under stress because the cumulative effect of the concentration of late night and drink led premises and night cafes has led to serious problems of disorder and/or public nuisance affecting residents, visitors and other businesses.

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

This is a new restaurant with an indicative capacity of 80 and closing times in the West End Cumulative Impact area. Residents live in close proximity to these premises and with the existing high levels of crime, disorder and public nuisance, we are in not doubt that this will add to the cumulative impact in the area. We request our proposals be adopted by the Licensing Committee.

Please do not hesitate to contact us if your require any further information.

3. Policy & Guidance

The following policies within the City of Westminster Statement of Licensing Policy apply:	
Policy CP1 applies	<p>(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.</p> <p>(ii) 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.</p>
Policy HRS1 applies	<p>(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.</p> <p>(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.</p> <p><u>For premises for the supply of alcohol for consumption on the premises:</u> Monday to Thursday: 10:00 to 23:30 Friday and Saturday: 10:00 to midnight Sundays immediately prior to Bank Holidays: Midday to midnight Other Sundays: Midday to 22:30</p> <p><u>For premises for the provision of other licensable activities:</u> Monday to Thursday: 09:00 to 23.30 Friday and Saturday: 09:00 to midnight Sundays immediately prior to Bank Holidays: 09:00 to midnight Other Sundays: 09:00 to 22:30</p>
Policy RNT2 applies	<p>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</p>

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

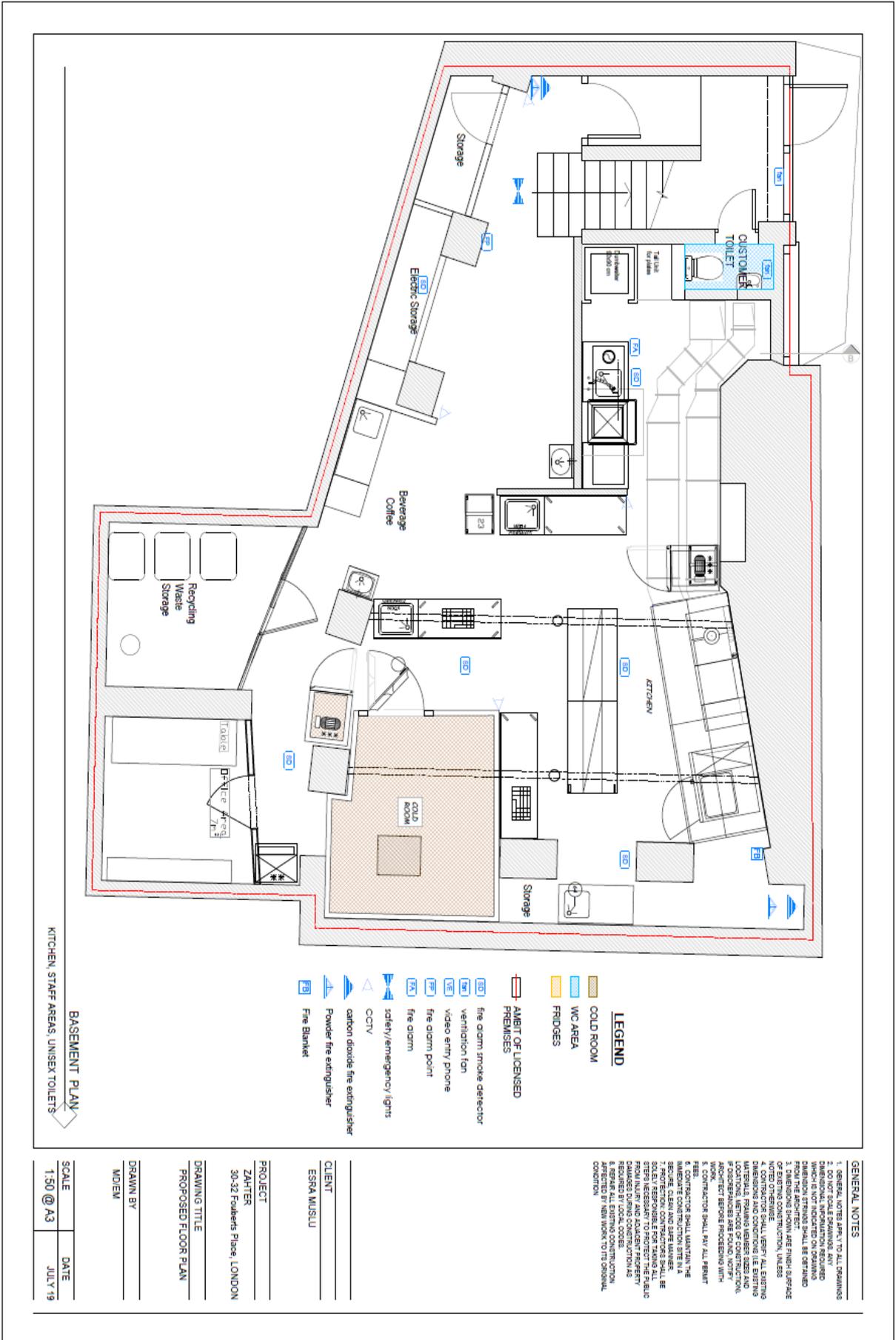
Appendix 1	Premises plans
Appendix 2	Applicant supporting documents
Appendix 3	Premises history
Appendix 4	Proposed conditions
Appendix 5	Residential map and list of premises in the vicinity

Report author:	Kevin Jackaman Senior Licensing Officer
Contact:	Telephone: 0207 641 8094 Email: kjackaman@westminster.gov.uk

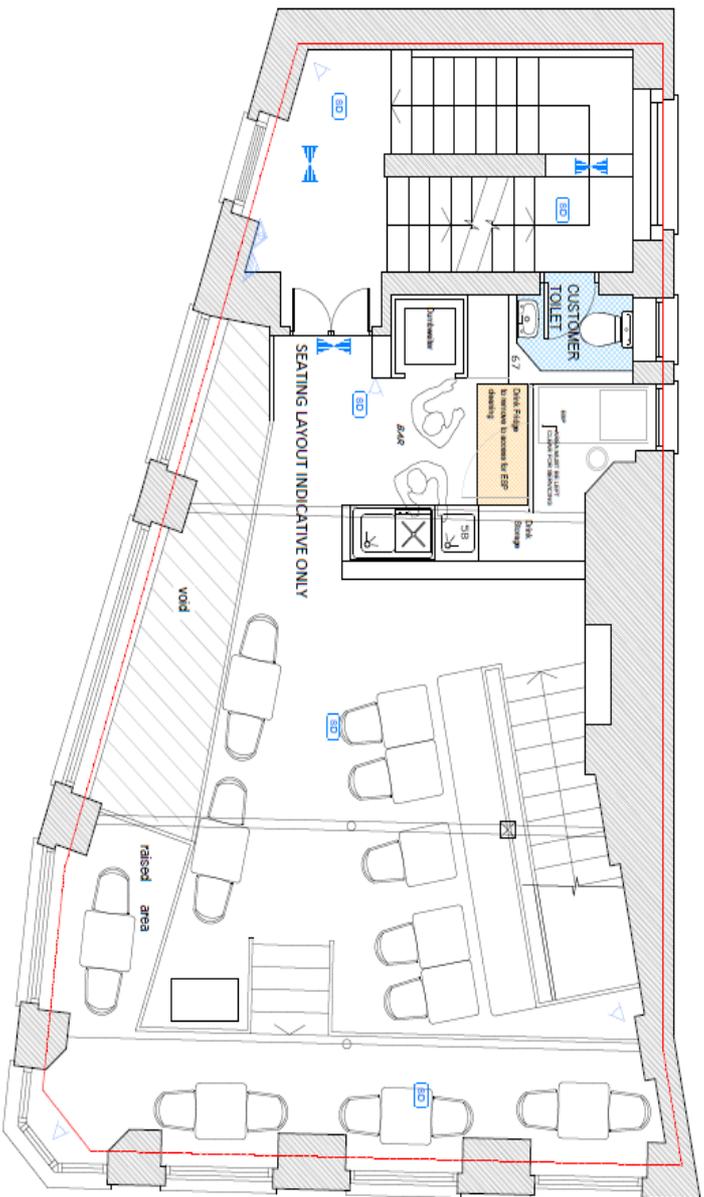
If you have any queries about this report or wish to inspect one of the background papers please contact the report author.

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

1	Licensing Act 2003	N/A
2	City of Westminster Statement of Licensing Policy	7 th January 2016
3	Amended Guidance issued under section 182 of the Licensing Act 2003	April 2018
4	Licensing Authority Representation	27 August 2019
5	Interested Party Representation	4 September 2019



DISHWASHER department through floor



- LEGEND**
- AMBIT OF LICENSED PREMISES
 - fire alarm smoke detector
 - ventilation fan
 - video entry phone
 - fire alarm point
 - fire alarm
 - safety/emergency lights
 - carbon dioxide fire extinguisher
 - Powder fire extinguisher
 - Fire Blanket
 - COLD ROOM
 - WC AREA
 - FRIDGES

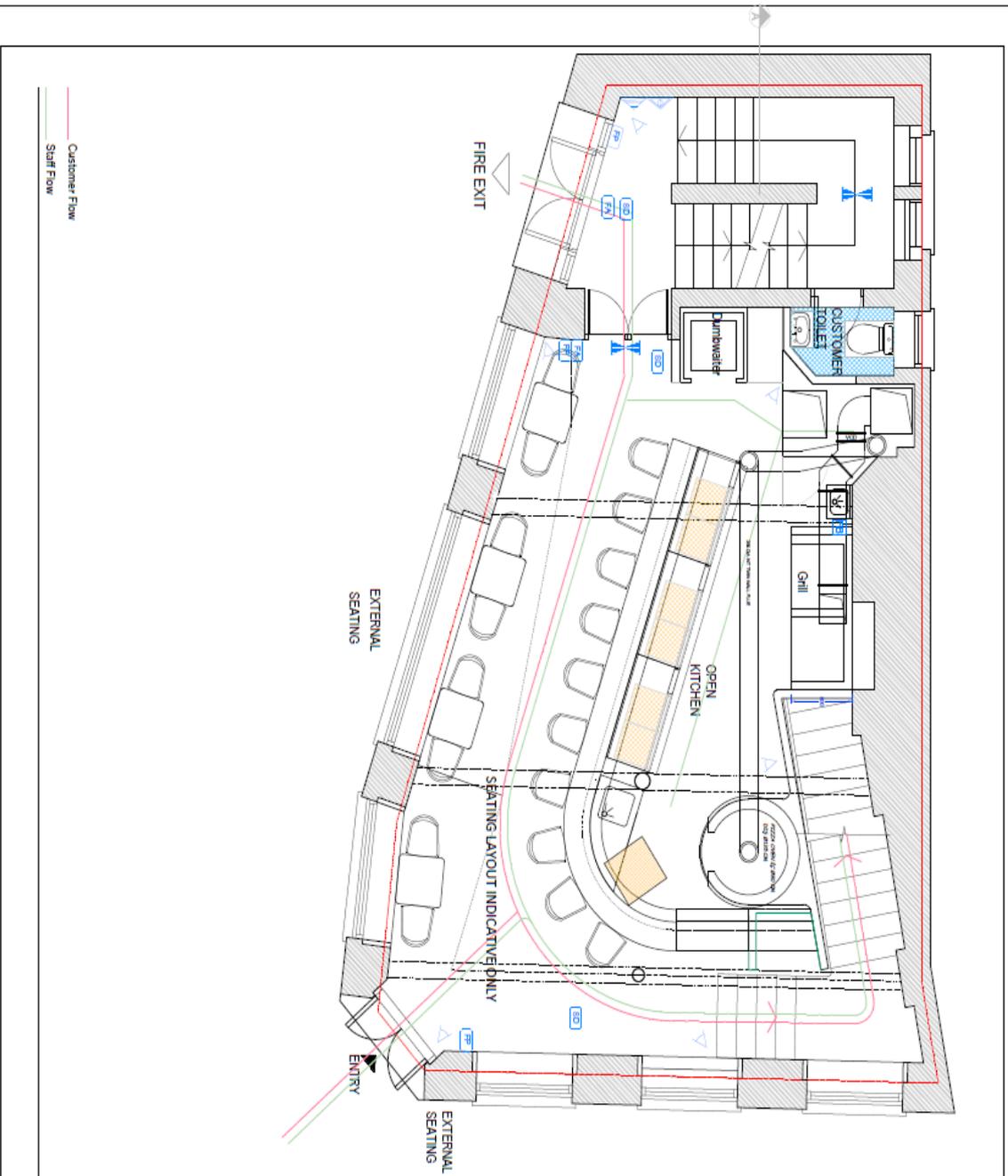
Occupation Flow Types:
 Customer Flow
 Staff Flow

FIRST FLOOR PLAN
 RESTAURANT, BAR

GENERAL NOTES

1. GENERAL NOTES APPLY TO ALL DRAWINGS
2. DIMENSIONAL ACCURACY SHALL BE AS PER BS 1191
3. DIMENSIONAL INFORMATION REQUIRED WHICH IS NOT INDICATED ON DRAWINGS SHALL BE OBTAINED FROM THE ARCHITECT
4. DIMENSIONS SHOWN ARE FINISH SURFACE UNLESS OTHERWISE STATED
5. CONTRACTOR SHALL VERIFY ALL EXISTING DIMENSIONS AND CONDITIONS (IE EXISTING LEVELS, HEIGHTS, SLOPES, ETC) AND REPORT ANY DISCREPANCIES AND/OR DEFECTS TO THE ARCHITECT BEFORE PROCEEDING WITH WORK
6. CONTRACTOR SHALL PAY ALL RESULT FEES
7. CONTRACTOR SHALL MAINTAIN THE EXISTING CONSTRUCTION SITE IN A SECURE, CLEAN AND SAFE MANNER
8. CONTRACTOR SHALL TAKE ALL NECESSARY PRECAUTIONS TO PROTECT THE PUBLIC FROM INJURY AND COLLATERAL PROPERTY DAMAGE
9. CONTRACTOR SHALL COMPLY WITH ALL LOCAL, COUNTY AND NATIONAL REGULATIONS AND REQUIREMENTS
10. CONTRACTOR SHALL REPAIR ALL EXISTING CONSTRUCTION DAMAGE TO ITS ORIGINAL CONDITION

CLIENT	ESRA MUSLU
PROJECT	ZAHTER 30-32 Fulkerts Place, LONDON
DRAWING TITLE	PROPOSED FLOOR PLAN
DRAWN BY	MD/EM
SCALE	1:50 @ A3
DATE	JULY 19



GROUND FLOOR PLAN
OPEN KITCHEN, RESTAURANT

Customer Flow
Staff Flow

- LEGEND**
- AMBIT OF LICENSED PREMISES
 - fire alarm smoke detector
 - ventilation fan
 - video entry phone
 - fire alarm point
 - fire alarm
 - safety/emergency lights
 - CCTV
 - carbon dioxide fire extinguisher
 - Powder fire extinguisher
 - Fire Branket
 - COLD ROOM
 - WC AREA
 - BRIDGES

GENERAL NOTES

1. GENERAL NOTES APPLY TO ALL DRAWINGS
2. DO NOT SCALE DRAWING. ANY DIMENSIONAL INFORMATION REQUIRED FOR CONSTRUCTION SHALL BE OBTAINED FROM THE ARCHITECT
3. DIMENSION STIPES SHALL BE OBTAINED FROM THE ARCHITECT
4. CONTRACTOR SHALL VERIFY ALL EXISTING MATERIALS, FINISHES, BEAMS, SIZES AND LOCATIONS, METHODS OF CONSTRUCTION, AND CONDITIONS BEFORE COMMENCING WORK. ANY DISCREPANCIES SHALL BE NOTED ON DRAWING
5. CONTRACTOR SHALL PAY ALL RESULT
6. CONTRACTOR SHALL MAINTAIN THE EXISTING CONSTRUCTION SITE IN A SAFE, CLEAN AND SAFE MANNER
7. CONTRACTOR SHALL BE SOLELY RESPONSIBLE FOR TAKING ALL STEPS NECESSARY TO PROTECT THE PUBLIC AND ADJACENT PROPERTIES FROM DAMAGE DURING CONSTRUCTION AS REQUIRED BY LOCAL CODES.
8. REPORT ALL EXISTING CONSTRUCTION DAMAGE TO THE ARCHITECT IMMEDIATELY UPON DISCOVERY OF SUCH DAMAGE.

CLIENT
ESRA MUSLU

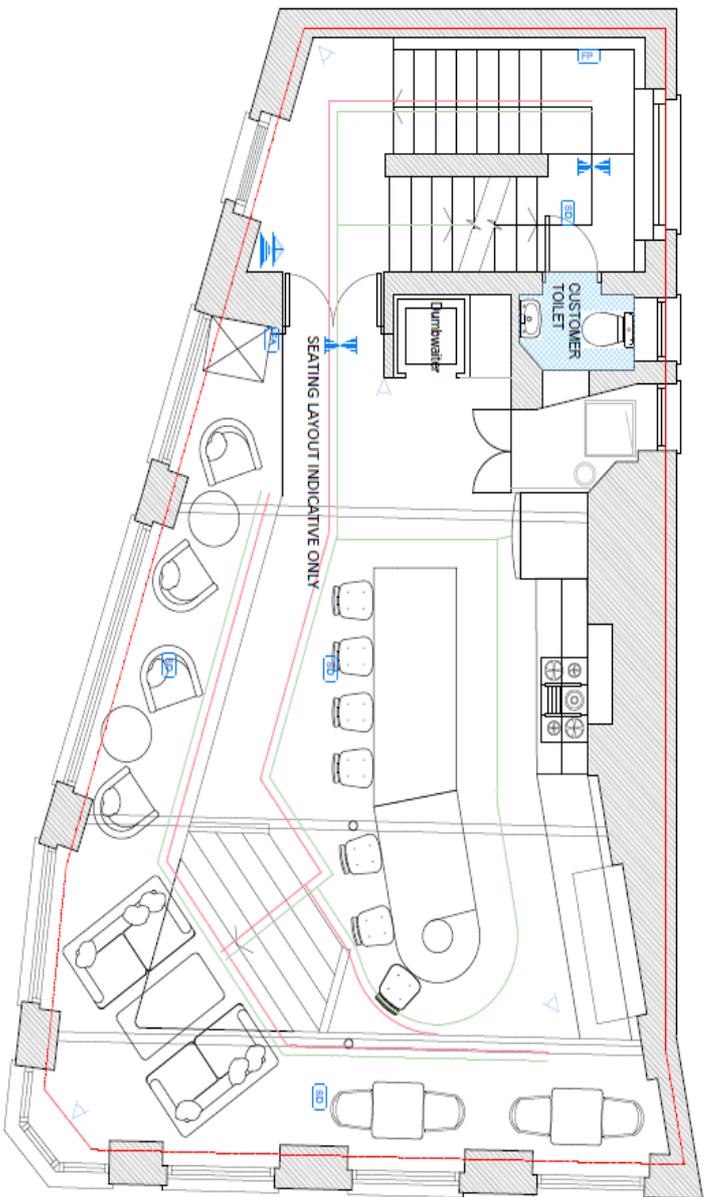
PROJECT
ZAHTER
30-32 Fulkerts Place, LONDON

DRAWING TITLE
PROPOSED FLOOR PLAN

DRAWN BY
MOJIB

SCALE
1:50 @ A3

DATE
JULY 19



Customer Flow
Staff Flow



SECOND FLOOR PLAN
WORKSHOP SPACE, RESTAURANT

- LEGEND**
- COLD ROOM
 - W.C AREA
 - FRIDGES
 - AMBIT OF LICENSED PREMISES
 - fire alarm smoke detector
 - ventilation fan
 - video entry phone
 - fire alarm point
 - fire alarm
 - safety/emergency lights
 - CCTV
 - carbon dioxide fire extinguisher
 - Powder fire extinguisher
 - Fire Blanket

GENERAL NOTES

1. REFERENCE TO ALL DRAWINGS
2. DO NOT ASSUME ANY DIMENSIONS WHICH IS NOT INDICATED ON DRAWING
3. DIMENSIONAL INSULATION REQUIRED FROM THE ARCHITECT
4. DIMENSIONING SHALL VERIFY ALL EXISTING DIMENSIONS AND CONDITIONS (I.E. EXISTING LOCATIONS, METHODS OF CONSTRUCTION, DISCREPANCIES ARE FOUND, NOTIFY ARCHITECT BEFORE PROCEEDING WITH WORK)
5. CONTRACTOR SHALL PAY ALL PERMIT FEES
6. CONTRACTOR SHALL MAINTAIN THE EXISTING CONSTRUCTION SITE IN A SECURE, CLEAN AND SAFE MANNER. THE CONTRACTOR SHALL BE RESPONSIBLE FOR TAKING ALL STEPS NECESSARY TO PROTECT THE PUBLIC FROM INJURY AND COLLATERAL PROPERTY DAMAGE TO ADJACENT AREAS AND AS REQUIRED BY LOCAL CODES.
7. CONTRACTOR SHALL MAINTAIN THE EXISTING CONSTRUCTION CONDITION
8. REPAIR ALL EXISTING CONSTRUCTION, DAMAGE TO ADJACENT AREAS AND AS REQUIRED BY LOCAL CODES.
9. CONTRACTOR SHALL MAINTAIN THE EXISTING CONSTRUCTION CONDITION

CLIENT
ESRA MUSLU

PROJECT
ZAHTER
30-32 Fouberts Place, LONDON

DRAWING TITLE
PROPOSED FLOOR PLAN

DRAWN BY
MDEM

SCALE
1:50 @ A3

DATE
JULY 19

Email in Response to Interested Party Representation

Dear All

I hope that this email finds you well.

Thank you for your comments in respect of our client's application.

The premises will operate as Chef Esra Muslu's first restaurant in London. Esra is a highly regarded chef, most recently running Ottolenghi's kitchen in London.

We can see that you have spent some time reviewing the application in detail, for which we are grateful. The application includes model restaurant condition MC66. Further model conditions were proposed to ensure no adverse impact in the West End cumulative impact area and to ensure no local residents are disturbed. We are pleased to confirm that the application did not receive any individual resident objections. The only other objection is from the Licensing Authority, attached for easy reference.

Our client has considered your proposal in respect of the hours. The proposed closing times are exactly in accordance with the recently permitted hours under planning consent 18/06478/FULL. The proposed hours for licensable activities are 30 minutes earlier and in line with the core hours. In order to ensure the liability of the business, our client needs to maintain the proposed hours accordingly.

Using the numbering in your representation, our client has the following comments on your other suggestions:

1. Agreed.
2. Our client proposed the model conditions in relation to servicing and deliveries with the 11.00 pm – 7.00 am restriction. These hours need to be maintained, again to ensure the business is viable. For example, it will not be possible to move waste outside by 9.00 pm during busy restaurant hours.
3. Agreed.
4. Our client could agree this condition provided the terminal hour was changed from 10.00 pm to 11.00 pm. By way of further assurance, this would be subject to further scrutiny under the external seating consents process.
5. Agreed.
6. Agreed.

We hope this assists. In the spirit of compromise, and bearing in mind there are no individual local resident objections, we would be grateful if you would be kind enough to consider whether your representation needs to be maintained. If you would like to discuss further, or perhaps arrange a meeting, please do not hesitate to contact me.

I have copied in Mr Brown for reference.

Thank you and kind regards

Pre application report



Office Name: Anil Drayan
Designation: EHO
Date: 21.05.2019
Contact number: 020 7641 1774
Email: adrayan@westminster.gov.uk
Signed: Anil Drayan
WCC Uniform Ref Number:
19/04746/PREAPM

Address: 30-32 Foubert's Place, London, W1F 7PS

Licenses: N/A

Applicant:
Jack Spiegler
Thomas & Thomas
Partners Lp

Cumulative Impact Area:
Yes – West End

Type of Business currently operating at the premises:

- vacant with Planning Permission for A3 Restaurant Use

ADVICE IS BASED ON FOLLOWING:

- (i) *Pre-application advice is sought following grant of planning consent. The ground and first floors will operate as a restaurant. The second floor will operate as a restaurant workshop and private events space. The third floor will operate as a bar to service the restaurant and second floor events. Advice is sought in respect of the proposals generally and technical aspects of the building, including capacity, sanitary provision and means of escape.*
- (ii) *Plans submitted with request from basement to third floor*
- (iii) *Site visit made on 7 May 2019*

1. 'On' sale of alcohol - the following Westminster Licensing Policy issues apply:

i. Cumulative Impact Area (CIA)

The premises are located within the West End Impact Area as defined in Westminster's *Statement of Licensing Policy*.

The policy can be found on the Council's website at the following link:

<https://www.westminster.gov.uk/licensing-policy>

This link also lists the wording of *Model Pool of Conditions* which should be used as the basis of any conditions proposed in an operating schedule. This link should be used to access the policies and conditions referred to when reading the advice below.

- ii. **As the premises is in a CIA any application for 'On' sale of alcohol policy CIP1 therefore applies.** This states that it is the Licensing Authority's policy to **refuse** applications in a CIA for *'pubs and bars, fast food premises and premises offering facilities for music and dancing.'*

However, applications within 'core hours' (policy HRS1) and complying with policy RNT2 *'will be granted subject to other policies in the 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 CIA.'*

The principle condition to demonstrate compliance with policy RNT2 is if the premises operates under model condition MC66 (*see under recommended list of conditions*) which defines a restaurant operation in a CIA.

In terms of policy premises operating under MC66 can have a bar area provided it is for customers waiting to dine. Although bar use by customers after dining is deemed to be against policy Environmental Health would not object to this aspect as it is considered to be less harmful if customers stay in one place.

2. Other Licensing activities

- i. Late Night Refreshment (LNR)

Note the government guidance on definition of LNR states:

'Schedule 2 to the 2003 Act provides a definition of what constitutes the provision of late night refreshment. It involves only the supply of 'hot food and hot drink' between the hours of 11pm and 5am.'

The supply of hot food and drink beyond 23:00 hours will require an application for LNR to be included in any application and should be upto the intended opening hours of the premises.

3. Overall capacity of 80

The district surveyor confirms that the premises from ground to 3rd floor can have an overall public capacity of upto 80 persons.

4. Use of the 'private external seating area'

If this external area can demonstrably be proved that it forms part of the demise of the premises, then any plans submitted with an application should include this as being part of the licensed area. Thus any sales of alcohol will then be deemed to be 'On' sales from this area.

However, the use of any external area for licensable activities are not normally permitted beyond 23:00 hours .

5. Sanitary accommodation

With regards to the provision of sanitary accommodation one of the reasons for a CIA designation, as stated in the policy (page 137), is;

'(e) The fouling of doorways, alleyways and streets, which in addition to being antisocial, has consequences for public safety and health (Public Safety and Public Nuisance).'

Environmental Health therefore requires that any new application for the provision of sanitary accommodations must be as advised in British Standard 6465 -1:2006 + A1:2009; Sanitary installations – Part 1: Code of practice for the design of sanitary facilities and scale of provision of sanitary and associated appliances

For a restaurant operation *Table 10; restaurants and other places where seating is provided for eating and drinking* of the Standard applies.

i. Provision for Customers:

Therefore, for a capacity of upto 80 customers the provision should be at least:

- Male 1 WC + 1 urinal

- Female 3 WC's

Also note Building Control requirements for new premises or premises undergoing substantial refurbishment usually require provision of a disabled or accessible facility. Environmental Health would normally accept, in existing buildings, that one of the female facility can be dual use and thus included as part of the overall provision for customers.

Alternatively 5 unisex WC's shall be satisfactory for a public capacity of upto 80 persons (with at least one to be a disabled facility if possible)

I would further advise that there should not be more than one floor travel distance.

- ii. Provision for the staff;

In addition, premises that are food led should also be providing sanitary accommodations that are separate from that provided for the public so as to be in compliance with guidance to food hygiene legislation.

Please note in premises where food and drink is provided all toilets, if possible including disabled/accessible units, should be separated by a lobby from food eating, storage and preparation areas.

Recommended list of conditions to be submitted with an application based on this request:

MC66:

The premises, including in any permitted external area, shall only operate as a restaurant;

- (i) in which customers are shown to their table,
- (ii) where the supply of alcohol is by waiter or waitress service only,
- (iii) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table using non disposable crockery,

- (iv) which do not provide any take away service of food or drink for immediate consumption,
- (v) which do not provide any take away service of food or drink after 23.00, and
- (vi) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.

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

MC17 (*modified*):

Except for in designated external areas all sales of alcohol for consumption off the premises shall be in sealed containers only and shall not be consumed on the premises.

MC47:

A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognized photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.

MC01:

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 authorized officer throughout the entire 31-day period.

MC02:

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 are open. This staff member must be able to provide a Police or authorized council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.

MC12:

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.

MC20:

All tables and chairs shall be removed from the outside area or rendered unusable by 23.00 each day.

MC57:

Save for in any permitted external area 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.

MC21:

Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.

MC65:

No deliveries to the premises shall take place between (23.00) and (08.00) on the following day.

MC34:

All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.

MC35:

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 unless collections are arranged during the times for the Council's own commercial waste collection service for the street.

MC43:

No collections of waste or recycling materials (including bottles) from the premises shall take place between (23.00) and (08.00) on the following day unless collections are arranged during the times for the Council's own commercial waste collection service for the street.

MC42:

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.

MC91:

The number of persons accommodated at the premises as a whole at any one time (excluding staff) shall not exceed 80 persons

MC81:

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. If there are minor changes during the course of construction new plans shall be submitted with the application to remove this condition.

Should you wish to discuss the matter further or seek further clarification or information please do not hesitate to contact me.

Anil Drayan

Environmental Health Officer,

EH Consultation Team

Please note that any advice given will not guarantee that your application will be granted by the Licensing Service and the Environmental Health Consultation Team may still choose to make a representation to the application submitted.

Premises Presentation Pack



The Team

Esra Muslu is the founder of Zahter. After her education on culinary arts in Melbourne, Australia, she decided to turn back to Istanbul for sharing her passion for food with her beloved home city. After running a couple of kitchens, she opened her first restaurant, Moreish, in 2007. In a blink of an eye she was holding 6 more brands in her bag like: Auf, Backyard, Kauf, Unter, Nupera and NuTeras. After being the head chef for Soho House Istanbul, Nick Jones asked her to come to London in 2017 to run Shoreditch House where she was running Mandolin, The Club and Sixth Floor as well as the caterings and room service. Then she joined Yotam Ottolenghi's team where she runs the Spitalfields kitchen as head chef. Now it is time for her to open her new restaurant in the heart of another beloved city.

A photograph of Esra Muslu, the founder of Zahter, sitting on a white stool in a kitchen. She is wearing a white long-sleeved shirt and a black and white striped apron. She is smiling and looking down at a notebook she is holding in her lap. In her right hand, she holds a white mug. The background shows a kitchen counter with a vase of white flowers and some kitchen equipment.

Zahter will be an Istanbulite restaurant serving all kinds of food of extremely rich culinary heritage of the amazing city. Recipes of all the ethnicities of Istanbul as well as the fascinating and surprising palace cuisine are our inspiration. Our menu will frequently change based on seasonality and our passion for creating new and exciting gastro experiences.



Lunch - Dinner

Tirnak pide, muhammara, smoked butter	4,5
Sarma, cabbage, smoked sea bream, sour cherries	5
Kasik salata	6,5
Köfte w/pistacio, sumac onions	6,7
Gözleme, confit duck, cucumber w/labneh	8
Charcoaled aubergine, string cheese, zahter	9,5
Mussels, Rak , garlic, herbs	10
Calamari, walnut tarator	12,5
Grilled octopus, tarhana, brioche crumbs	13
Lamb chops, ezme, freekeh, chickpeas	16
Pistacio baklava, rose petals, clotted cream	6,7
Roasted rice pudding, mastic	7,2



Breakfast

Granola, labneh	9.5
Grilled sucuk, tirnak pide	10
Pancake, fresh berries, maple, clotted cream	11
Menemen	12
Red onions, tomato, peppers, Aleppo chilli (add sucuk: 3 - feta 3 - both 5)	
Simit, çingene salata	12
Scrambled eggs, quacamole	12
Kirma börek, feta, herbs, pine nuts	12.5
Wild Mushrooms on toast, poached egg, lemon thyme	13
Turkish Breakfast	18-30

Zahter marinated feta, fried halloumi w/harissa, marinated olives, boiled egg w/dukkah, lor w/jam, pepper paste w/walnut, tahini & molasses



The Offer

Zahter will be an all-day venue, serving breakfast, lunch and dinner with an open kitchen. On third floor there will be a heavenly space with a stylish kitchen where we hold cookhouses and events such as private cookery lessons for local Londoners. [@ZahterLondon](#)













TOP 7 TURKISH CHEFS*

* IN NO PARTICULAR ORDER

Artists give life to the activities that previously only lived in the swirling clouds of their imagination. Similarly, our Top 7 Turkish chefs have been chosen for their capacity to create tastes that were previously mere ideas.

2 ÖYAN ER The former chef of Çengelir, the restaurant which proved its worth to many customers who flocked over the food. Now that he is opening his own restaurant, the city awaits its anticipation of what Çengelir will bring to Istanbul's restaurant scene.

4 DİDEN SENOL A graduate of the French Culinary Institute in New York, her focus on local and seasonal ingredients is making us her focus. You have to call or text her first to be allowed to get a table at her establishment L'Alchimie. But it's well worth the wait.

6 MUSA DAĞDEVİREN The person behind the very successful Çiğdem restaurant, Dağdeviren began his journey at the age of five when he started working at his uncle's bakery. It can be said that he hasn't left the kitchen since, except to answer the owners to

1 MEHMET GÜRS through the combination of a precise method, respect for culture and the natural elements, and an extraordinary sense of imagination. Gürs is nothing less than a visionary. We can't wait to see what the 2014 Istanbul Turkish event will be like if Gürs will be one.



3 İMRE ŞEN A graduate of the Metropolitan Culinary Institute, İmre Şen has worked with Massimo Bottura at Milan and Michelin-starred Massimo Osteria in Italy before joining his family at L'Alchimie restaurant in Istanbul. Now he is the chef behind newly opened Istanbul's top restaurant, Çengelir.

5 HANCI BOZDOĞAN An open-minded and creative chef, Hancı Bozdoğan is a great chef from the French Culinary Institute in New York. Bozdoğan has worked the globe.

continuously to experience diverse cultures and cuisines. Not only is he the founder of the Istanbul Culinary Institute, but also an instructor and author of her own cookbook which won the prestigious Culinary Award.

7 ESRA NUSLU AND ZEHRA BİROĞULLARI Even though the path toward the kitchen was rather unconventional for both of these chefs, the end result was a success. Their restaurant, the Ezyad, is a great place with a menu that flows from the natural and organic to the past where ingredients are sourced from Marouzi's family farm in Çankırı.



Premises History

Appendix 3

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. The premises shall only operate as a restaurant:-
- (i) in which customers are shown to their table,
 - (ii) where the supply of alcohol is by waiter or waitress service only,
 - (iii) which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at the table using non-disposable crockery,
 - (iv) which do not provide any take away service of food or drink for immediate consumption,
 - (v) which do not provide any take away service of food or drink after 23.00, and
 - (vi) where alcohol shall not be sold or supplied, otherwise than for consumption by persons who are seated in the premises and bona fide taking substantial table meals there, and provided always that the consumption of alcohol by such persons is ancillary to taking such meals.

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

10. 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.
11. 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.
12. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open. This staff member must be able to provide a Police or authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.
13. Except for designated external seating areas, all sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
14. 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.
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. The number of persons permitted in the premises at any one time (excluding staff) shall not exceed (80) persons.
17. No deliveries to the premises shall take place between 23.00 and 07.00 on the following day.

18. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
19. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23.00 hours and 07.00 hours on the following day.
20. No collections of waste or recycling materials (including bottles) from the premises shall take place between 23.00 and 07.00 on the following day.
21. 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
 - (g) any refusal of the sale of alcohol
 - (h) any visit by a relevant authority or emergency service.
22. A Challenge 25 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
23. 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.
24. Before the premises are open to the public, the plans deposited with the application (or subsequently substituted plans where there have been changes to layout) will be checked by the Environmental Health Consultation Team to ensure they are an accurate reflection of the premises constructed.

Conditions proposed by the Environmental Health

None

Conditions proposed by the Police

None

Conditions proposed by the Licensing Authority and agreed by the applicant so as to form part of the operating schedule

25. The sale and supply of alcohol for consumption off the premises shall be restricted to alcohol consumed by persons who are seated in an area appropriately authorised for the use of tables and chairs on the highway and bona fide taking a substantial table meal there, and where the consumption of alcohol by such persons is ancillary to taking such a meal, and where the supply of alcohol is by waiter or waitress service only or alcohol sold in sealed containers for consumption off the premises.

Conditions proposed by Interested Party and agreed by the applicant so as to form part of the operating schedule

26. 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.
27. There shall be no sales of alcohol for consumption off the premises after 23.00
28. No fumes, steam or odours shall be emitted from the licensed premises so as to cause a nuisance to any persons living or carrying on business in the area where the premises are situated.'
29. 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.'

Conditions proposed by Interested Party

30. All servicing, including waste collections, bottle collections and deliveries and other collections must take place between 07.00 and 21.00 on Monday to Saturday and between 08.00 and 20.00 hours on Sundays and Bank Holidays.'
31. All external seating be rendered unusable by 22.00



Resident Count: 102

Licensed premises within 75 metres of 30 - 32 Foubert's Place

06/11360/WCCMAP	Antidote	12A Newburgh Street London W1F 7RR	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
12/03140/LIPVM	Cowshed Shop Soho	31 Foubert's Place London W1F 7QF	Hairdresser or beauty salon	Monday to Saturday; 10:00 - 22:00 Sunday; 11:00 - 17:00
17/04926/LIPDPS	Molinare	34 - 42 Foubert's Place London W1F 7PU	Office	Monday to Sunday; 00:00 - 00:00

19/03305/LIPDPS	KuaAina	26 Foubert's Place London W1F 7PR	Restaurant	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 12:00 - 22:30
18/01209/LIPDPS	Pitta Bun (Carnaby) Ltd	4 Newburgh Street London W1F 7RF	Cafe	Monday to Saturday; 10:00 - 00:30 Sunday; 12:00 - 00:00
18/14975/LIPVM	ONeills	37-38 Great Marlborough Street London W1F 7JF	Public house or pub restaurant	Monday to Thursday; 07:00 - 23:30 Friday to Saturday; 07:00 - 00:00 Sunday; 07:00 - 22:50 Sundays before Bank Holidays; 07:00 - 00:00
18/08039/LIPDPS	Wagamama	42 Great Marlborough Street London	Restaurant	Monday to Saturday; 08:00 - 23:30 Sunday; 08:00 - 22:30
16/06296/LIPDPS	Leon	Ground Floor 35 - 36 Great Marlborough Street London W1F 7JB	Public house or pub restaurant	Monday to Sunday; 08:00 - 00:00
17/12451/LIPDPS	Ping Pong	45 Great Marlborough Street London W1F 7JN	Restaurant	Monday to Saturday; 10:00 - 00:30 Sunday; 10:00 - 00:00

17/06374/LIPDPS	Not Recorded	Ground Floor Right 1 Newburgh Street London W1F 7RB	Cafe	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 10:00 - 22:30
17/06373/LIPT	Not Recorded	Ground Floor Right 1 Newburgh Street London W1F 7RB	Cafe	Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00 Sunday; 10:00 - 22:30
17/14714/LIPVM	The White Horse	16 Newburgh Street London W1F 7RY	Public house or pub restaurant	Not Recorded; XXXX - XXXX
18/10231/LIPT	Flatplanet	Ground Floor 37 - 39 Great Marlborough Street London W1F 7JB	Cafe	Monday to Sunday; 08:00 - 23:00
11/12443/LIPVM	The Shaston Arms	Ground Floor 4 - 6 Ganton Street London W1F 7QL	Wine bar	Monday to Saturday; 10:00 - 23:30 Sunday; 12:00 - 23:00
18/12477/LIPVM	Shakespeares Head Public House	29 Great Marlborough Street London W1F 7HZ	Public house or pub restaurant	Monday to Saturday; 07:00 - 00:30 Sunday; 07:00 - 00:00
17/10271/LIPV	Liberty	25 Great Marlborough Street London W1F 7HH	Shop (very large)	Monday to Saturday; 10:00 - 23:00 Sunday; 12:00 - 22:30
16/02548/LIPN	Liberty	25 Great Marlborough Street London W1F 7HH	Shop (very large)	Monday to Saturday; 10:00 - 23:00 Sunday;

				12:00 - 22:30
--	--	--	--	------------------