

**GUINEA, 30 BRUTON PLACE, BERKELEY SQUARE, MAYFAIR, LONDON, W1J 6NL**

**NEW PREMISES LICENCE APPLICATION**

**LICENSING SUB-COMMITTEE HEARING**

**THURSDAY 15<sup>TH</sup> DECEMBER 2022 AT 11.30AM**

**REMOTE HEARING VIA ZOOM**

**HEARING BUNDLE INDEX**

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# TAB 1

## **GUINEA, 30 BRUTON PLACE, BERKELEY SQUARE, MAYFAIR, LONDON, W1J 6NL**

### **INTRODUCTION**

#### **Initial History**

There has been a pub on the current site on what is now Bruton Place since 1423. The oldest record indicates that the pub was called Ye Olde One Pound but was established as the Guinea in 1675.

The current building dates from the Georgian period of 1741 and was licensed in 1754.

#### **Young's Involvement**

Young's acquired the Lease in 1888 and so have been trading there for 134 years.

The majority of the current layout is synonymous with the late Victorian era with a lounge bar entrance on the left which leads through to the grill at the side and the rear, and the public bar to the right, a traditional old-style drinking bar.

The business changed direction in the early 1950's where as a result of post-War rationing it was difficult to obtain a good-quality steak in London. This coincided with the return of a lot of post-War American tourism and the construction of the US Embassy in nearby Grosvenor Square. At the time, Young's had a Tenant called Alistair Greig who spotted a gap in the market.

The story goes that he drove up to Yorkshire to meet the Scottish meat farmers half-way and collect the prime Aberdeen Angus grass-fed beef.

These delicious steaks were then grilled over a charcoal pit then in the backyard, and suddenly the Guinea Grill became a hot ticket with film stars, politicians, and wealthy celebrities flocking to the back room, including Frank Sinatra, Bing Crosby, Bob Hope, Liza Minelli, Greta Garbo and many others.

It is now considered that the Guinea was probably London's first authentic American-style steak house, serving the very best dry-aged Aberdeenshire beef steaks supplied since the late 1950's by Frank Godfrey & Co of Highbury.

#### **Young's Managed House**

In November 1988, the pub became part of the Young's managed estate and continues in the same style as the business developed by Alistair Grieg with the front bar and restaurant-style seating in the rear. It therefore combines an unusual combination of traditional pub with traditional and craft ales, together with award-winning restaurant food and an extensive and varied wine list.

#### **Awards**

The pub has received a number of prestigious awards in the last three years. It has been consistently recognised in London's Top 50 Gastropubs, reaching number 7 in January 2022. It also recently achieved 42<sup>nd</sup> position in the National Restaurant Awards Top 100, a phenomenal achievement for what is essentially a pub with a grill room.

### Background to the Application

Young's have been in negotiations with the owner of the neighbouring art gallery whose Landlord is the same as Young's at the Guinea.

The intention is to turn the gallery on the ground and first floor by way of knocking through into an extension of the current restaurant space.

There is no bar servery proposed in the new development and the pub will continue to trade as before with the traditional bar but an extended restaurant on two floors.

A pre-consultation meeting took place with Ian Watson (Westminster EHO) and the decision was taken to apply for a new licence to incorporate the art gallery and a number of conditions have been agreed to promote the licensing objectives.

The Guinea is an extremely popular part of Bruton Place and Young's see this as an opportunity to effectively increase dining space and be part of what are a number of developments taking place currently on Bruton Place.

# TAB 2











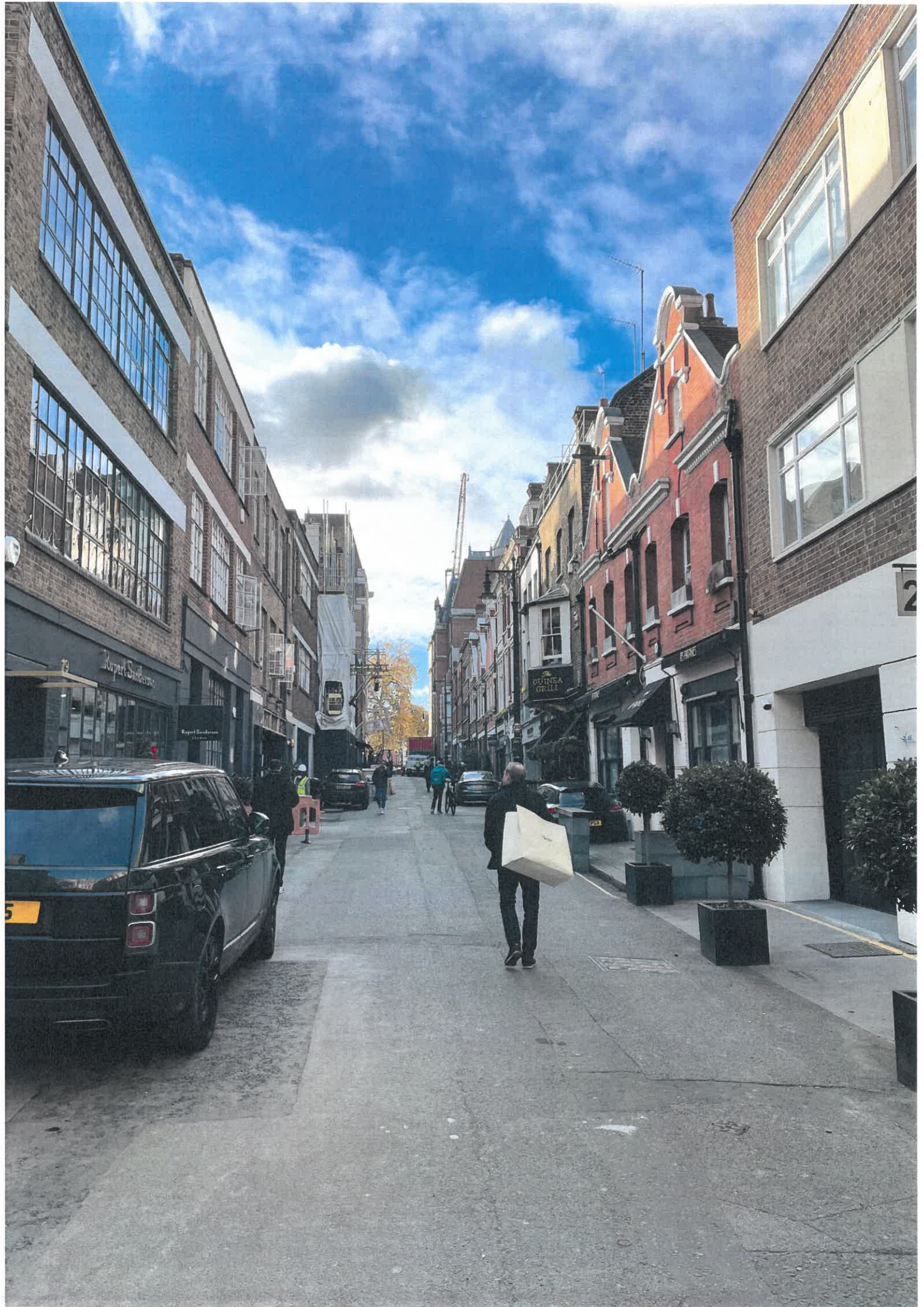




























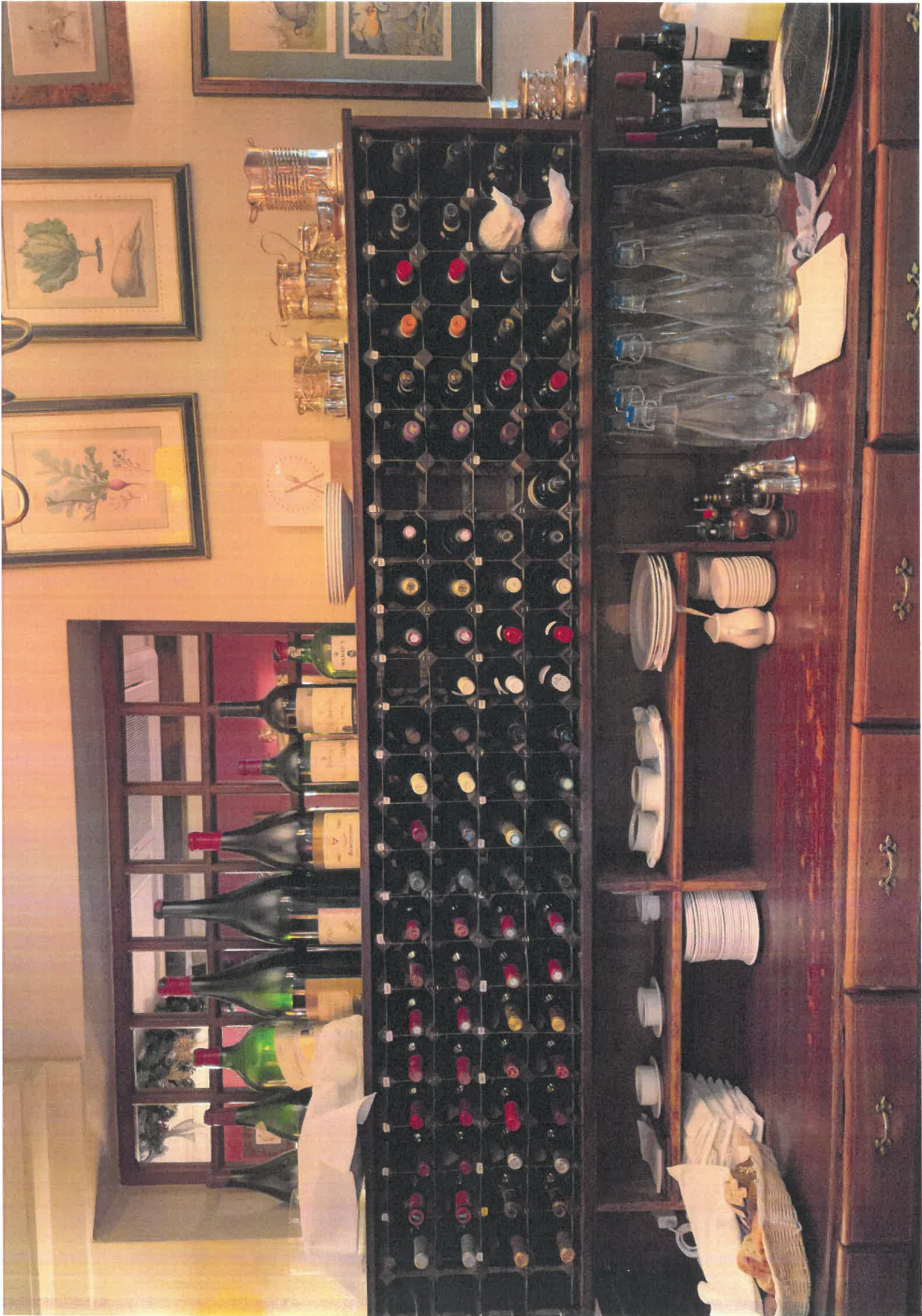


















# TAB 3



## **Guinea, 30-32 Bruton Place, Mayfair**

### **Outside Management Policy**

#### **Overview**

The Guinea is an historic and iconic British pub which has been trading at its existing site for over 300 years.

The operation of the Guinea is a pub with a strong food offering. The extension into 32 Bruton Place is to extend the restaurant part of the business.

Young's have owned it for nearly 150 years and are committed to offering high levels of customer service, but at the same time are mindful of the proximity of local residents and businesses and the importance of not impacting on them adversely.

This Outside Management Plan is designed to ensure that issues such as noise, litter and customer behaviour in general will all be effectively managed whenever the premises are open to the public including when customers leave the premises.

The day-to-day operation of the outside area will run to the same high standard operated by all premises owned and operated by Young's. We are committed to offering high levels of customer service and standards.

The operation of the premises will also be subject to the conditions imposed on the Premises Licence at the site.

#### **Day-to-Day Operation**

The premises is open to the public between the hours of 10:00 hours to 23:30 hours Monday to Thursday, from 10:00 hours to 00:00 hours Friday to Saturday and 12:00 to 22:30 on Sundays.

The outside area is available to customers until 23:00 hours on Monday to Sunday (limited by Condition 6 on the premises licence).

Members of staff are responsible for making sure the area immediately outside the premises is clean, tidy and free from litter. All members of staff are fully trained in their responsibilities under Licensing law, Health & Safety and Service Standards. They are also trained to monitor and report any incidents to the Duty Manager.

Staff will regularly remove all drinking vessels that customers have finished using, usually within 10 minutes of the customer finishing with these items. All waste, including napkins and any full ashtrays, would be similarly regularly removed from the external areas and taken into the premises for disposal/recycling as required. This is also a condition of the Premises licence at condition number [15].

At certain times when it is busy with customers outside staff members will use their best endeavour to ensure a clear path is kept for pedestrians and any cars to safely travel along Bruton Place at all times.

Staff will continually monitor the noise emanating from customers in the outside area of the premises and will report immediately to the Duty Manager any incidents or if customers are making excessive noise outside the premises.



Staff are trained to kindly ask our guests to keep noise down to the minimum to respect our neighbours.

If any customers behave inappropriately, who have been warned as to their conduct by staff but do not suitably adjust their conduct, will be asked to leave the external area and the premises.

If it is anticipated that the premises will be particularly busy, then the use of door supervisors will be considered, and the number and times will be subject to a risk assessment.

No amplified music will be played within the external area. There will be no external tills or bars at the site.

### **Management of Arrivals and Dispersals**

Guests will only enter and exit the premises from the two main door openings on Bruton Place. Customers intending to use the Pub side of the entrances are likely to enter through the Pub entrance, and customers intending to use the Restaurant are likely to enter through the Restaurant entrance.

Notices will be placed at the entrance/exit of our premises to ask our guests to leave as quietly as possible and to respect our neighbours, as conditioned on the Premises Licence as per condition [13].

It is anticipated that the majority of customers who leave the premises will do so on foot and probably head towards Berkeley Square.

The premises is located within a short walking distance of several London Underground stations which are serviced by the Night Tube, including Green Park, Piccadilly Circus, Bond Street and Oxford Circus.

The premises door hosts and staff members will monitor the quiet and safe dispersal of customers, providing directions and assistance with taxis as necessary.

The front door of the premises will be monitored by CCTV and access to video evidence will be available to the police in line with the Premises Licence conditions.

The manager on duty will ensure that members of staff do not gather outside the premises before or after working hours.

### **Neighbour Relations**

Young's and the Guinea are committed to operating a premises which is both well managed and complimentary to local neighbours, both residential and commercial.

Any comments or complaints received by neighbours with regards to the outside area will be dealt with promptly and effectively by the door hosts and members of staff, and raised to the Operations team at Young's if necessary.

Any comments received from neighbours or issues within the outside area will be logged in the premises daily incident reports.

All residents will be provided a dedicated telephone number in case there is any noise disturbance or issues relating to the outside area.

### **Deliveries and Refuse**



All deliveries will be supervised by a dedicated staff member to ensure that noise is kept to a minimum and that they run as efficiently as possible.

Refuse is deposited by staff in a private locked bin storage in the basement of the premises, and no bins are to be stored on Bruton Place.

### **Staff Training**

All staff members upon employment will be provided a copy of this policy which they must read, sign and return to the Premises Manager.

All staff members will be made aware of the hours and conditions of the premises licence, and reminded regularly of the importance of being mindful of the local residents of Bruton Place.



# TAB 4

## **GUINEA – 30-32 BRUTON PLACE, LONDON - ADDITIONAL SHEET TO ACCOMPANY NEW LICENCE APPLICATION**

### **Information regarding the application (not to be added as conditions)**

*This application is a new licence application to extend the Guinea into the neighbouring premises. The Guinea operation will not change and will be merely an extension of the floor space to offer additional area for dining.*

*A pre-application meeting has been undertaken with Ian Watson, Licensing Officer, and recommendations implemented from the following report.*

### **Conditions to be offered:-**

1. *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 and will include the external area immediately outside the premises entrance. 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 preceding 31 day period.*
2. *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 authorised council officer copies of recent CCTV images or data with the absolute minimum of delay when requested.*
3. *A Challenge 21 or Challenge 25 scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as driving licence, military ID card, passport or proof of age card with the PASS Hologram.*
4. *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, which will record the following:*
  - (a) *all crimes reported to the venue*
  - (b) *all ejections of patrons*
  - (c) *any complaints received regarding crime and disorder*
  - (d) *any incidents of disorder*



*(e) any faults in the CCTV system*

*(f) any refusal of the sale of alcohol*

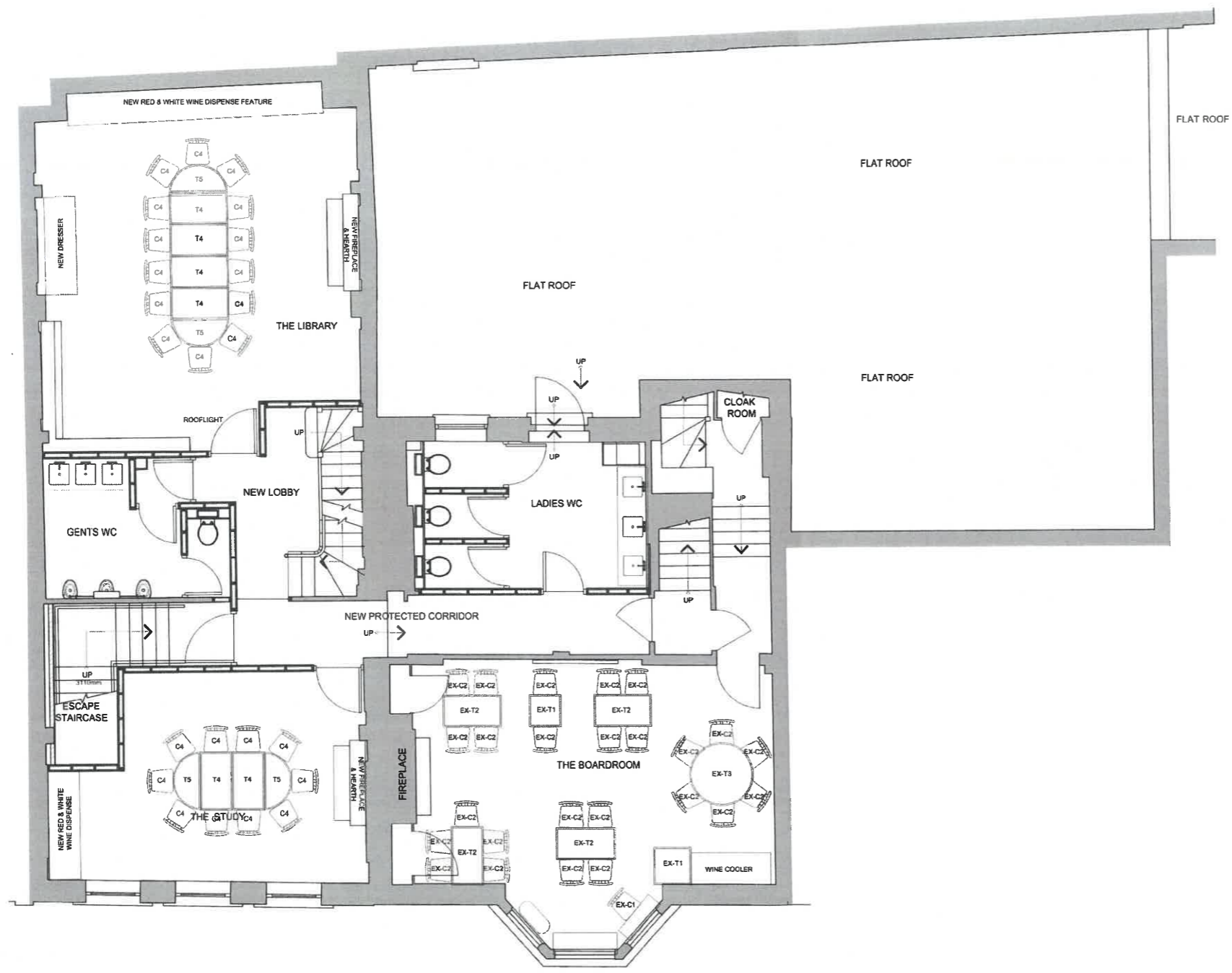
*(g) any visit by a relevant authority or emergency service*

- 5. 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.*
- 6. There shall be no drinking outside the premises after 23.00 hours daily.*
- 7. 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.*
- 8. 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.*
- 9. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.*
- 10. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.*
- 11. 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.*
- 12. 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.*
- 13. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.*

14. *All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.*
  
15. *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.*
  
16. *No licensable activities shall take place 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.*
  
17. *No licensable activities shall take at the premises until the capacity of the first floor premises has been determined by the Environmental Health Consultation Team and the licensing authority has replaced this condition on the licence with a condition detailing the capacity so determined.*
  
18. *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.*



# TAB 5



**INTERNAL FIXED SEATING SCHEDULE (BY OTHERS)**

**FIXED SEATING NOTES:**  
 - TO BE READ IN CONJUNCTION WITH FIXED SEATING SCHEDULE.  
 - FIXED SEATING SUPPLIER TO SURVEY SITE PRIOR TO CONSTRUCTION.

FS1	NEW STRAIGHT RUN OF BANQUETTE SEATING WITH CURVED END, DEEP BUTTON BACK STYLE WITH TURNED TIMBER LEGS.
EX-FS2	REUPHOLSTER EXISTING SEAT AND BACK PADS TO EXISTING SOFA. ALLOW TO BE FINISHED WITH PIPING.
EX-FS3	ALTER AND ADAPT EXISTING STRAIGHT RUN OF BANQUETTE SEATING WITH DEEP BUTTON BACK STYLE TO BACK PAD. ALLOW FOR TWO BOLSTER CUSHIONS.
FS4	NEW CURVED BANQUETTE SEATING BOOTH WITH DEEP BUTTON BACK STYLE AND TURNED TIMBER LEGS.

**INTERNAL FURNITURE SCHEDULE (BY OTHERS)**

**FURNITURE NOTES:**  
 - TO BE READ IN CONJUNCTION WITH FURNITURE SCHEDULE.

C1	NEW 1940'S STYLE TIMBER DINING CHAIR WITH UPHOLSTERED SEAT AND BACK PAD.
C2	NEW 1940'S STYLE TIMBER DINING CHAIR WITH UPHOLSTERED SEAT PAD.
C3	NEW ANTIQUE STYLE FULLY UPHOLSTERED TUB CHAIR WITH TIMBER SURROUND AND TURNED TIMBER LEGS.
C4	NEW FULLY UPHOLSTERED DINING CHAIR WITH DETAILED SHAPE AND LARGE BRASS STUDS.
EX-C1	EXISTING 1940'S STYLE DINING CHAIR TO BE REFURBISHED. ALLOW TO RE-STAIN TIMBER AND RE-UPHOLSTER SEAT PADS.
EX-C2	EXISTING FULLY UPHOLSTERED DINING CHAIR TO BE RETAINED, NO WORKS.
EX-S1	EXISTING LOW STOOLS TO BE REFURBISHED. ALLOW TO RE-STAIN BASE AND RE-UPHOLSTER SEAT PADS.
EX-S2	EXISTING HIGH STOOLS TO BE REFURBISHED. ALLOW TO RE-STAIN BASE AND RE-UPHOLSTER SEAT PADS.
EX-S3	EXISTING HIGH STOOLS TO BE REFURBISHED. ALLOW TO RE-STAIN BASE AND ADD NEW UPHOLSTERED SEAT PAD.
T1	NEW 700MM DIAMETER DINING HEIGHT TABLE WITH TIMBER SCRUBBED TABLE TOP AND DETAILED CAST IRON BASE.
T2	NEW 900MM DIAMETER DINING HEIGHT TABLE WITH TIMBER SCRUBBED TABLE TOP AND DETAILED CAST IRON BASE.
T3	NEW 600 X 600MM DINING HEIGHT TABLE WITH TIMBER TABLE TOP AND TIMBER PEDESTAL BASE.
T4	NEW 600 X 1100MM DINING HEIGHT TABLE WITH TIMBER TABLE TOP AND TIMBER PEDESTAL BASE.
T5	NEW D-END 1100MM DINING HEIGHT TABLE WITH TIMBER TOP AND TWIN PEDESTAL BASE.
EX-T1	EXISTING 600 X 600MM DINING HEIGHT TIMBER TABLE WITH TIMBER PEDESTAL BASE TO BE REFURBISHED.
EX-T2	EXISTING 600 X 1100MM DINING HEIGHT TIMBER TABLE WITH TIMBER PEDESTAL BASE TO BE REFURBISHED.
EX-T3	EXISTING 380 X 1050MM DINING HEIGHT TIMBER TABLE WITH TIMBER PEDESTAL BASE TO BE REFURBISHED.

**EXTERNAL FURNITURE SCHEDULE (BY OTHERS)**

**FURNITURE NOTES:**  
 - TO BE READ IN CONJUNCTION WITH FURNITURE SCHEDULE.

EXT-C1	NEW CAST IRON EXTERNAL DINING CHAIR WITH REMOVABLE SEAT PAD.
EXT-T1	NEW 700MM DINING HEIGHT TABLE WITH CAST IRON TOP AND BASE.

DATE	REV	COMMENTS



CLIENT  
**YOUNG & CO. BREWERY**

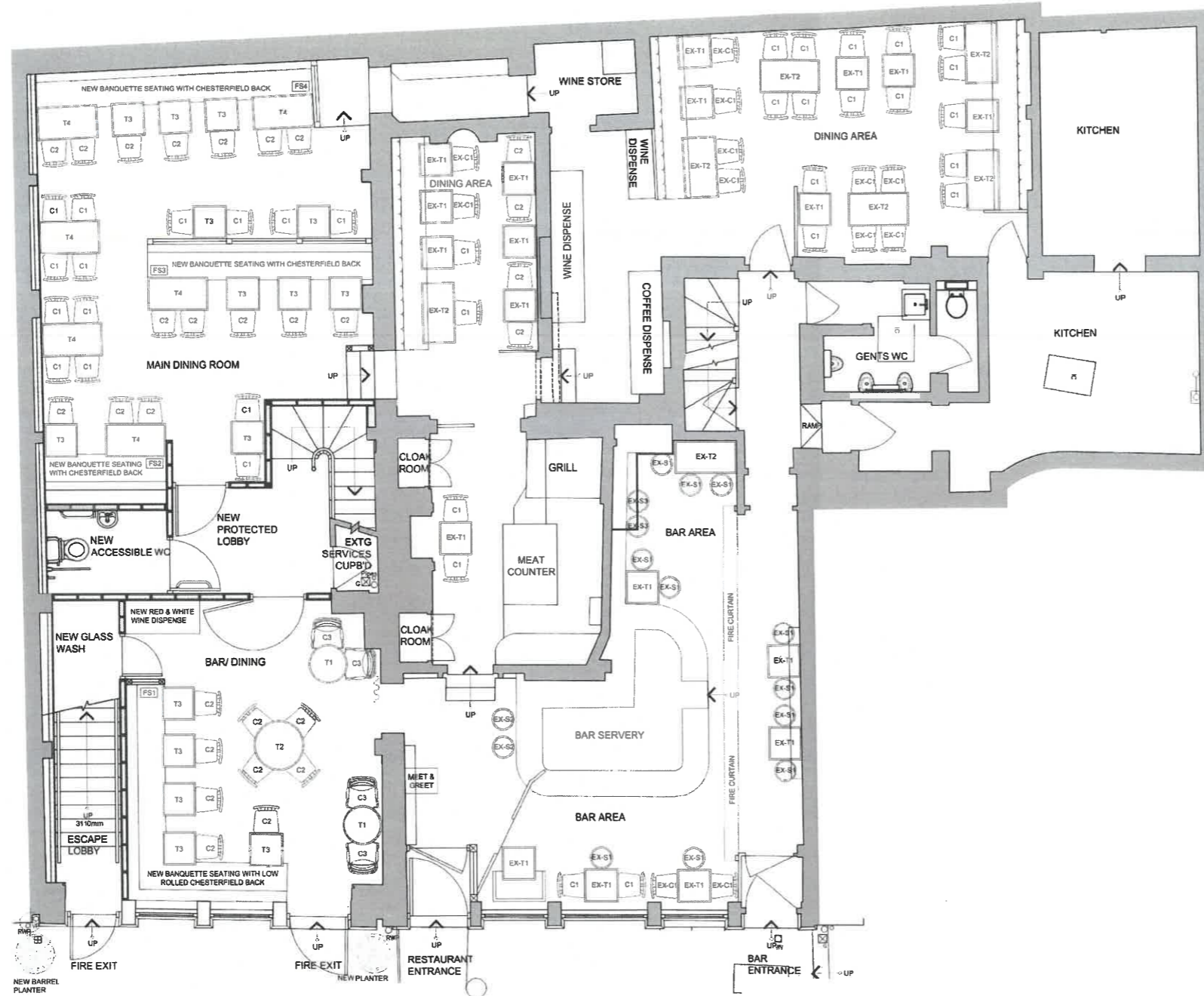
PROJECT  
**THE GUINEA GRILL**  
 30-32 BRUTON PLACE  
 MAYFAIR  
 W1J 9NL

DRAWING TITLE  
**PROPOSED FIRST FLOOR**  
**GENERAL ARRANGEMENT PLAN**

SCALE: 1:50 @ A1      DRAWN BY: ES  
 DATE: OCT 22      CHECKED BY: HAC

**Y&C 07.22.204** \*





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CLIENT  
**YOUNG & CO. BREWERY**

PROJECT  
**THE GUINEA GRILL**  
 30-32 BRUTON PLACE  
 MAYFAIR  
 W1J 8NL

DRAWING TITLE  
**PROPOSED GROUND FLOOR**  
**GENERAL ARRANGEMENT PLAN**

SCALE: 1:50 @ A1 DRAWN BY: ES  
 DATE: OCT '22 CHECKED BY: HAC

**Y&C 07.22.203** \*

# TAB 6





Jay Rayner on restaurants

## Guinea Grill, London: restaurant review

Serving up perfect steaks for more than 60 years, this Mayfair restaurant has authenticity a hipster would kill for



**Jay Rayner**

Sun 22 May 2016 06.00 BST

**The Guinea Grill, 30 Bruton Place, London W1 (020 7499 1210). Meal for two, including drinks and service: £160**

If the Guinea Grill in Mayfair was a new opening it would be hotter than the cooking range by the dining room door over which they flame their steaks. It would be full of bloggers holding their smart phones high and flat over plates of prime Scottish beef, and lifestyle journalists swooning at the commitment to old-fashioned virtues; to the application of frilly paper collars around steak and kidney pies. It would attract a mixed crowd, in for the night from Peckham and Hackney, giving it a lot of love. Some of that crowd might even possess ovaries.

Instead, it has been here since 1952 and the dining room tonight is filled almost exclusively by men. Throughout the evening I spy just two women, one of them sitting opposite me. These men are greying, thickening at the waist - hello friends - shovelling away slabs of grilled animal and emptying bottles of alcohol-heavy claret as if tomorrow isn't a school day. Old oil paintings and watercolours - glaucoma-ed

landscapes, shaggy-pelted cattle, plants with long Latin names - stare down from the half-panelled walls. Waiters in white jackets dip in and out of the breaks in anecdotes, which are not so much being told, as slapped down on the table for measurement and comparison.

I had been to the Guinea Grill once before, many years ago. I was brought here by a Radio 4 producer of the old school, who believed most things could be solved via the committed application of grilled animal and red wine. I hadn't thought of it since, until the recent news that the landlord of nearly 30 years - it's that sort of place - was leaving. He was to be replaced by a chap called Oisin Rogers. If London has a star pub landlord, it's Rogers. He ran [the Ship in Wandsworth](#) and, through innovation and smarts, turned it from familiar boozier barn to a player in the city's restaurant business. After a decade there the brewery, Young's, moved him to the [Canonbury in Islington](#). Now, a year later, he is here.





📷 'A prawn cocktail done right is a beautiful thing': Jay Rayner. Photograph: Katherine Anne Rose/The Observer

He has the kind of personality that transmits itself through social media. It is only when he introduces himself that I realise we have never actually met before in person. He is a compact man, in a light oak tweed suit, who clearly attends to the details. He has the softest of voices that transmits the words “everything in here will be fine” no matter what he happens to be saying. He is certainty in a three piece.

**▲▲ This is an altar to steak from a time when such a place was a rarity**

He tells me his job is to let the Guinea Grill continue being itself and I do not doubt him, for it really is a class act. Yes, it recalls a mythologised age of chaps in open-topped roadsters, who smoked rakishly, and thought they knew how to show a girl a good time. Except I imagine those men were all awful shits and the food in those places was lousy. Here, it isn't and the men seem jolly enough.

Allow the head waiter to give you the speech by the cold cabinet of raw beef; to talk up the virtues of sirloin over rump, of ribeye over fillet. Let him tell you that they recommend nothing more than medium rare, even though these days we know these things. This is an altar to steak from a time when such a place was a rarity and they were one of the few games in town. London has caught up with the Guinea Grill, but it deserves respect for carrying the flame throughout all these cold and steak-empty years.



📷 'The sort of thing tourist buses should stop in front of': mixed grill. Photograph: Katherine Anne Rose/The Observer

Not a word of the menu will surprise you, but then no one comes here for surprises, unless it's the discovery that a prawn cocktail done right is a beautiful thing: the nest of crisp iceberg lettuce, the prawns with the pertness of a baby's buttock, the slather of Marie Rose with just the hint of fire from Tabasco as though offering you a glimpse of ankle. The smoked salmon is London cure, by Forman's - well of course it is - and laid flat across the plate in a perfectly sliced single layer. The lemon is muslin wrapped. The shallots are finely chopped. The caper berries are plump. The bread is pumpernickel. The customers are happy.

A sirloin steak is thick cut, medium rare as promised, but properly seared until the outer layer on the ribbon of fat gives a light crack beneath your teeth. The Guinea mixed grill is the sort of thing open-top tourist buses should stop in front of. There is a slice of rump, cut thinly, but still slightly pink in the middle. There is a big old rectangle of calf's liver, black and charred without, but still the right colour within and dressed with garlic and parsley butter. There is ox heart and lamb's kidney, a perfect meaty pork sausage and a fried egg.

They also serve a grilled field mushroom with half a semi-roasted beef heart tomato. They do this silver-service, the attentive waiters chasing them round the oval platter with spoon and fork; one endless match, to be re-fought night after night. I do not eat the hot, undercooked tomato and I can't imagine anybody else does. The kitchen must be littered with tomatoes that have made the round trip, unmolested. They do a peppercorn sauce that lubricates the steak, and a fine side of peas with bacon. A

bowl of fried onions and shallots, like tangled shoelaces, is a must; the slightly undercooked chips, less so.







📷 'Desserts are terrible': cherry cheesecake. Photograph: Katherine Anne Rose/The Observer

But more important than all of this is the staff: chaps who have been here for years and who will doubtless be here for years to come; who dance with and around each other, as your dinner, mostly plated tableside, arrives in part-work. I search the wine list for a light red. Finding nothing, I am offered an off-list Fleurie, and it is almost perfect. Only almost because it's £38.

So, any downsides? Well obviously those prices - £13 for the prawn cocktail, £33 for the 12oz steak - which will make you feel like you've been spanked by matron. Then again that's an experience most of the chaps in here tonight would probably enjoy. And the desserts are terrible. The bought-in sticky toffee pudding is an overly light sponge. The cherry cheesecake, apparently made on site, is not something I'd own up to. But I forgive them all this, simply for still being there, and for being great at what they do. Stand still for long enough, as the Guinea Grill has, and eventually everything comes back blissfully into fashion.

## Jay's news bites

- Another great standard bearer for steak throughout the dark years was Popeseye, named after a cut of rump. From the original in Putney they have grown to three outlets, but the idea is the same: rump, sirloin, ribeye and fillet steaks, in cuts up to 30oz. There are chips, wine and mustard. And that's about it. The whole thing's a bit old school and gloriously so ([popeseye.com](http://popeseye.com)).
- Cult baker Richard Bertinet has developed a sliced sourdough tin-baked loaf for sale in Waitrose. It's preservative free, weighs in at 1kg and will apparently last for a week. It costs £3.55 and will initially be available at six branches of the supermarket, as well as in Bertinet's own shop in Bath ([thebertinetkitchen.com](http://thebertinetkitchen.com)).
- A new restaurant called Legs is to be launched in Hackney by Australian chef Magnus Reid. Apparently it's named after a piece of wine terminology. Will reviewers be able to avoid the obvious gag: "This week I went to the opening of Legs"? I hope that, now the joke is done, we can all move on ([legsrestaurant.com](http://legsrestaurant.com)).

*Email Jay at [jay.rayner@observer.co.uk](mailto:jay.rayner@observer.co.uk) or follow him on Twitter @jayrayner1*

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# TAB 7



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## TOM PARKER BOWLES: Mad about the grill: A 'carnivorous cavalcade' in Mayfair (but have I bitten off more than I can chew?)

By TOM PARKER BOWLES EVENT FOR THE MAIL ON SUNDAY  
PUBLISHED: 22:01, 25 February 2017 | UPDATED: 22:01, 25 February 2017

86 shares

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### The Guinea Grill

30, Bruton Place, Mayfair,

London

Rating: ★★★★★

The Guinea Grill peeks out from its immaculate Mayfair mews like a silk handkerchief tucked in the top pocket of an Anderson and Sheppard suit. It has little time for modish fads and churlish fashion, instead offering no-nonsense, straightforwardly stiff upper lip British tucker, seemingly unchanged since Nancy Sikes met her brutal end. At The Guinea Grill, the magnificently Edwardian meets the quietly modern. Because with its emphasis on well-brought-up beasts, it has its neat (but assuredly unmanicured) fingers placed soft upon the au courant pulse.

Masculine rather than metrosexual, and discreetly understated, this is a room where one succumbs to the manifold pleasures of the flesh – beef, mainly Scottish, hung in their own ageing room at the estimable Frank Godfrey butcher. Plus I venison, smoked salmon, Dover sole and pie.

Site  Web

### DON'T MISS

▶ Shocked England stars race to beef up security at home after armed burglars broke into Raheem Sterling's Surrey mansion while his partner and young children were home



▶ 'A day full of love and laughter': Richard Osman marries Doctor Who star Ingrid Oliver in a 'magical' ceremony at Goodwood House



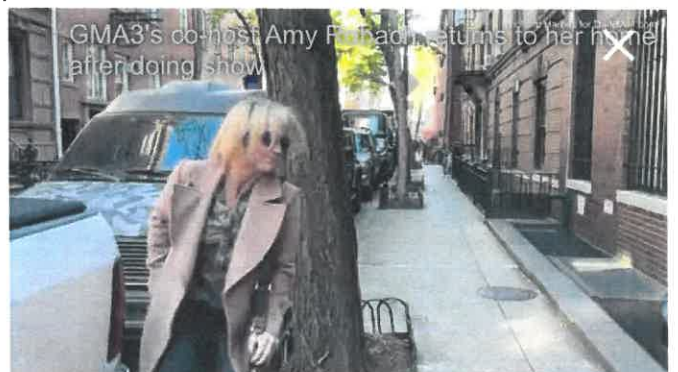
▶ 'Just two Desperate Housewives': Victoria Beckham wows in a backless gown as she enjoys a fun 'girls night out' with glamorous pal Eva Longoria



▶ Vick Hope showcases her jaw-dropping figure in a TINY bikini as she continues to support fiancé Calvin Harris on tour in Bali



▶ Kate Winslet reunites with Titanic director James Cameron at the Avatar: The Way Of Water photocall... who reveals she was 'traumatised' filming the



GMA3's co-host Amy Poehler returns to her home after doing show



At The Guinea Grill, the magnificently Edwardian meets the quietly modern

Like all restaurants entirely confident in their own skin, they feel no need to bang on about breed and provenance. If you eat here, they say, put your faith in our good taste. The service is smart, slick and old-school – authoritative but never condescending.

At the helm, Oisin Rogers, genial and velvet-clad, a modern master of the front of house. He brings a breath of fresh air to the Guinea, but is wise enough to know exactly why it works. It's a restaurant that offers consistency and charm, a place where pies always please, and steaks never let you down.

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There are two cosily crammed rooms, with tables, draped in immaculate white linen, stuffed politely together like bowler-hatted commuters on the Clapham omnibus. The walls are partly wood-panelled, the carpets tartan and the punters overwhelmingly male. Stuffed game sit in glass cases, while oil paintings are filled with shaggy Highland cattle, ducks and wildly Romantic vistas. But red is the colour that permeates all, 'red in tooth and claw' red, on the walls and in the beef, the burgundy and the claret.

I'm here with Andrew Duckworth, a man who generously bid in a charity auction to take lunch with me. Dear God, he must have been merry to want to dine with this scruffy hack (I'm the only person not wearing a suit), but his bank balance's loss is my gain. He's a fine lunch companion, a legend of the North West, and a serious eater, too. We discuss mutual friends, mainly the Ribble Valley mafia, and order prawn cocktail and smoked haddock with egg. The former coats cool, curvy, fecund North Sea prawns in a piquant slick of pink sauce, and plonks them atop a tangle of iceberg lettuce. No frills or flourishes, no irony or retro winks, just a great dish, unmucked-about. My haddock wears its smoke lightly and lovingly, falling apart into succulent chunks, coated with oozing egg and crisp slivers of fried o

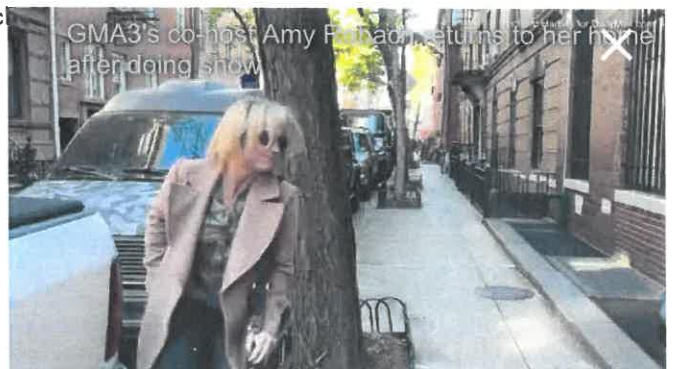
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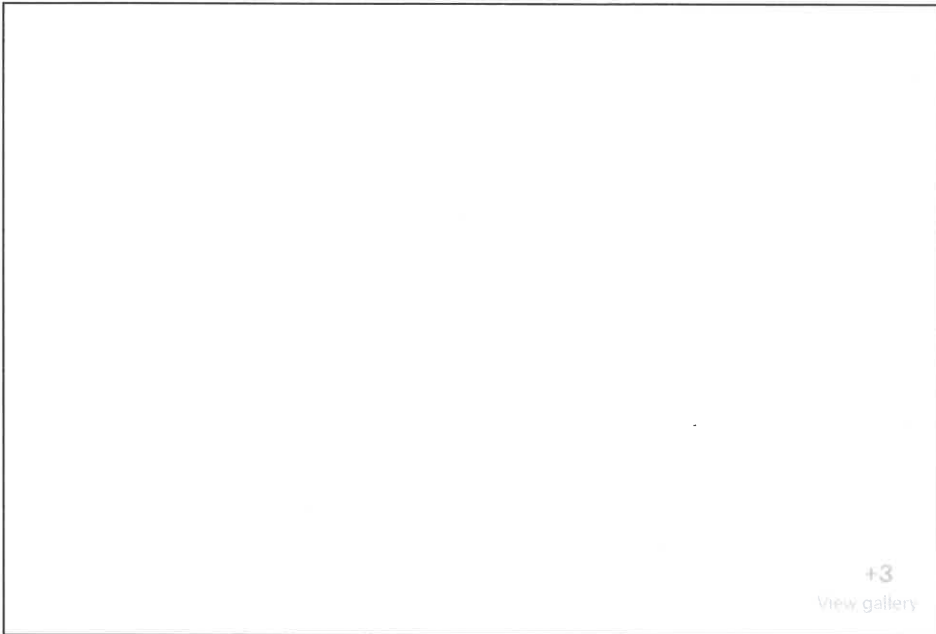
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AD FEATURE

▶ Shirtless John Krasinski shows off his ripped figure while his wife Emily Blunt covers up in a long sleeve shirt as they cruise around Sydney Harbour on a superyacht







**Like all restaurants entirely confident in their own skin, they feel no need to bang on about breed and provenance. If you eat here, they say, put your faith in our good taste**

Rib-eye steak is lustily run through with fat, its surface charred, its interior winsomely pink. Good steak, as you'd expect. Made better by two fried eggs, perched proudly on top. 'I just had to have them,' sighs Andrew. A man very much after my own heart. The sides frolic happily in more fat – spinach draped in melted gruyère; minted peas glossy with butter; browned and bubbling gratin potatoes. Oh, and the best (and most lavishly buttered) carrots I've ever eaten, a freebie from Oisin, made to his mother's recipe.

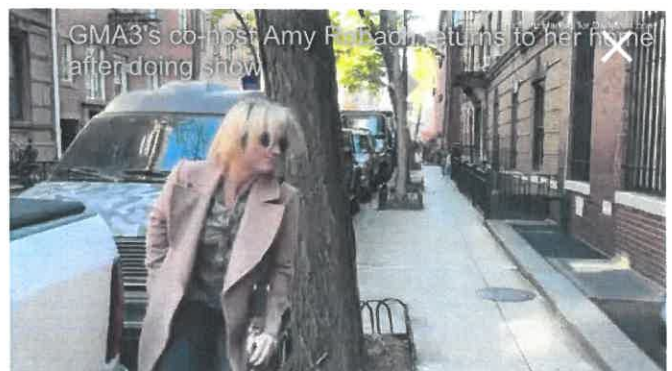
My Guinea Grill (note the epic capitalisation), though, is no mere meaty mélange, rather a belly-busting beauty, a carnivorous cavalcade of heady Barnum-esque brilliance. There's a lamb chop, the flesh torn from the bone in one joyous bite. And sausage, plump, herby and as steadfastly English as any Anthony Trollope Warden. A fat morsel of rare, minerally sirloin steak nestles next to a great peppery slab of ox heart, reassuringly chewy and surprisingly subtle. Beef liver is a little more, well, robust than the usual lamb but what it lacks in delicacy, it makes up for in flavour. Then a single lamb's kidney, expertly trimmed, exquisitely fresh and lusciously pert. A couple of slices of bacon rib steak add smoke and salt, while a fried egg, garlicky field mushroom and properly grilled tomato are almost lost in this marvellous morass. Phew and hallelujah. This is a dish of London legend, the Ozymandias of mixed grills. 'Look on my works, ye mighty, and despair.' I just about make it to the end, exalted.

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► **Who is Chelcee Grimes? Inside the life of the singer-songwriter and football player after she was seen kissing Christine McGuinness**

► **Victoria Beckham stuns in a plunging gown as she poses with glamorous Naomi Campbell, Zoe Saldana and Eva Longoria at Vogue dinner**

► **'Holiday fun!' Kate Hudson poses for a comical snowman photo with her daughter Rani, 4, and son Bingham, 11, while they pick out a Christmas tree**



**TAB 8**





## STARTERS

<b>Secret Smokehouse smoked salmon</b> <sup>172Kcal</sup> 16.00	<b>Prawn cocktail</b> <sup>508Kcal</sup> 15.00
<i>Albariño Casal Caiero "Sobre Lias" 125ml</i> 10.00	<i>Albariño Casal Caiero "Sobre Lias" 125ml</i> 10.10
<b>Potato and sheep's cheese dumplings with parsnip and truffle</b> <sup>515Kcal</sup> 14.00	<b>Devilled kidneys on toast</b> <sup>470Kcal</sup> 15.00
<i>Gavi di Gavi "La Meirana" Broglia 125ml</i> 9.80	<i>Syrah "Achelo" La Braccasca 2016 125ml</i> 11.60
<b>Mackerel cocktail</b> <sup>594Kcal</sup> 14.50	<b>½ dozen oysters</b> <sup>390Kcal</sup>
<i>Sancerre "Le Chene" Lucien Crochet 2017 125ml</i> 14.00	<i>Rock Oysters</i> 21.00
	<i>Manzanilla "Barbiana" Selecta N.V 100ml</i> 8.00
<b>Soup of the day</b> <sup>549Kcal</sup> 9.00	<b>Duck and beef pâté en croute</b> <sup>571Kcal</sup> 15.00
	<i>Quinta da Boa Esperança Touriga Nacional 100ml</i> 11.00

**Roast rump of Godfrey`s grass fed dry aged beef, horseradish sauce and Yorkshire pudding** <sup>426Kcal</sup> 36.00

**Slow-cooked pork belly with apple sauce, crackling and Yorkshire pudding** <sup>764Kcal</sup> 35.00

**Blue cheese, truffle and walnut gratin, vegetable gravy and Yorkshire pudding** <sup>596Kcal</sup> 30.00

**Grilled sirloin joint** <sup>483Kcal</sup> 12.50 per 100g (minimum 600g)

*All served with beef dripping roast potatoes, honey glazed carrots and parsnips, seasonal greens, baby onions with bacon, (optional) and gravy from the pan* <sup>862Kcal</sup>

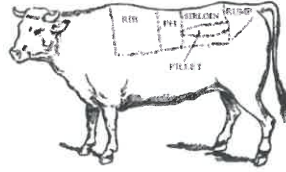
## SUNDAY ROAST

### OTHER MAINS

<b>Beef, oyster and horseradish pie</b> <sup>1335Kcal</sup> 35.00	<b>Steak and mushroom pie</b> <sup>797Kcal</sup> 24.00
<b>Daily fish</b> <sup>500Kcal</sup> Market prices	<b>Steak, kidney and mushroom pie</b> <sup>730Kcal</sup> 24.00
Please ask your waiter for today's choices.	
Our fish is caught wild, by sustainable day boats and fisheries around the British coast.	<b>Grilled lamb cutlets from the rack</b> <sup>940Kcal</sup> 32.00

*Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
A discretionary service charge of 12.5% will be added to your bill.*

## PRIME BEEF



### STEAKS

Chateaubriand	per 100g 220Kcal	19.00	Sirloin on the bone (16oz / 448g)	1016Kcal	45.00
Cote de Boeuf	per 100g 167Kcal	13.50	Rib steak on the bone (16oz / 448g)	751Kcal	45.00
Porterhouse	per 100g 199Kcal	13.90	Fillet (10oz / 280g)	251Kcal	46.50
Sirloin (12oz / 336g)	759Kcal	41.50			
Sirloin (16oz / 448g)	1011Kcal	49.00			

### TO COMPLEMENT

Lamb cutlet	305Kcal	8.50
Calves' liver	523Kcal	8.00
Two lamb kidneys	76Kcal	7.00
Ox heart	259Kcal	7.00
Lincolnshire sausages	318Kcal	5.50

### SAUCES

Red wine jus	187Kcal	5.00
Brandy peppercorn	153Kcal	5.00
Blue cheese sauce	430Kcal	5.00
Béarnaise	597Kcal	4.50
Garlic butter	447Kcal	4.00

### SIDES

Mashed potato	482Kcal	6.00	Creamed spinach	511Kcal	5.00
Chips (fried in beef dripping)	447Kcal	6.00	Sweetcorn with garlic and parmesan	369Kcal	6.00
Pancetta confit potatoes	431Kcal	7.00	Peas, bacon and baby onions	438Kcal	5.00
Buttered diced carrots	347Kcal	5.00	Fried onions	341Kcal	4.50
Baked Gruyere creamed spinach	366Kcal	6.00	Wild mushrooms, garlic butter	296Kcal	5.50
Broccoli with chilli and anchovy	216Kcal	5.50	Cauliflower cheese	254Kcal	5.00



## DESSERTS

### Sticky Toffee Pudding

9.50 1049Kcal

*Tokaji Anzu 5 Puttonyos 2017*

125ml 22.35

### Tiramisu

9.50 541Kcal

*Jurançon "Cuvée Jean" A.O.C 2015*

125ml 13.20

### Bread & Butter Pudding

9.50 694Kcal

*Jurançon "Cuvée Jean" A.O.C 2015*

125ml 13.20

### Paris-Brest with Hazelnut Praline

11.00 702Kcal

*Tokaji Anzu 5 Puttonyos 2017*

125ml 22.35

### Crème Brûlée

9.00 700Kcal

*Sauternes La Fleur d'Or*

*A.O.C Bordeaux, France 2013*

125ml 14.50

### Homemade Ice Creams & Sorbets

7.00

Ice Creams – *Vanilla, Chocolate, White Chocolate* 551Kcal

Sorbets – *Raspberry, Blackberry, Strawberry* 42Kcal

## TEA, COFFEE & PETIT FOURS

<b>Americano</b> 8Kcal	4.05
<b>Espresso</b> 4Kcal	4.05
<b>Double Espresso</b> 8Kcal	4.05
<b>Cappuccino</b> 116Kcal	4.05
<b>Selection of Teas</b>	4.05
<b>Liqueur Coffee</b> 380Kcal	10.50
<b>Affogato (espresso &amp; vanilla ice cream)</b> 556Kcal	8.00

## CHEESE BOARD

*Please ask your waiter for today's selection*

<b>Three Cheeses</b> 577Kcal	15.00
<b>Four Cheeses</b> 785Kcal	19.50
	<i>Per 100ml</i>
<b>Ferreira</b> 10 Years Old Tawny (chilled)	9.45
<b>Ferreira</b> Late Bottled Vintage	9.15
<b>Taylor's 1997</b>	29.50
<b>Welsh Rarebit</b> 517Kcal	6.00
<b>with Honey &amp; Fresh Black Truffle</b> 664Kcal	10.00
<i>Monteagudo Pedro Ximenez</i>	13.85

*Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.*



We've been serving wines from Burgundy and Bordeaux at The Guinea Grill since the 50's. The likes of Ava Gardner and Frank Sinatra would have been drinking these wines and we're proud to serve every bottle in this list.

Here are some recommendations from the team...

With oysters or smoked salmon to start, a light, crispy Albariño Casal Caiero "Sobre Lias" (page 3) is just the ticket, or the Rully from south of Burgundy (page 7) goes perfectly with our prawn cocktail.

With our award-winning pies an elegant and fruity Aglianico del Vulture (page 17) is perfection, while a Zinfandel from Napa County in the US (page 19) matches the grilled lamb cutlets beautifully.

With the bone-in rib eye a glass of Chateau Musar (page 3) is particularly exciting. We were one of the first London restaurants to serve this Lebanese wine, produced in one of the hottest places on earth, so expect something bold and punchy.

To not overpower the sirloins, you can choose with or without bone, a Corbec (page 20), which is a blend of Corvina and Malbec, won't let you down.

If you have any questions, please do ask...



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The wines marked with ♣ are natural, organic or biodynamic and therefore they are low in chemicals and sulphite.

A.O.C.	Appellation d'Origine Contrôlée
A.O.P.	Appellation d'Origine Protégé
D.O.	Denomination de Origine
D.O.C.a	Denominazione di Origine Calificada
D.O.C.	Denominazione di Origine Controllata
D.O.C.G.	Denominazione di Origine Controllata e Garantita
I.G.T.	Indicazione Geografica Tipica

# TAB 9





NO. 32 BRUTON PLACE

NO. 30 BRUTON PLACE (GUINEA GRILL)

## THE GUINEA GRILL, MAYFAIR

YCo7-21.P11 PROPOSED COLOURED SHOPFRONT ELEVATION

# TAB 10

## James Anderson

---

**From:** MDB <mdb@mbrierleyassociates.co.uk>  
**Sent:** 07 December 2022 16:38  
**To:** James Anderson  
**Cc:** Felix Faulkner; guinea@youngs.co.uk  
**Subject:** Re: Guinea, 30 Bruton Place, Berkeley Square, Mayfair, London

James,  
I am pleased that I met you and Felix yesterday.

I am not disturbed by the people drinking outside the Guinea neither do I notice too much noise Mostly people start leaving at about 9pm so it is only really busy 6 pm - 9pm during the week . Not really many people Saturday and Sunday.

I should have told you that I was held up on my door front at 5 pm on Easter Monday ten years ago. With a knife at my throat.Yes. Too bad that there were not a few people standing outside the pub then.

I will be at The Guinea 9.30am Thursday 15th December .

Do not hesitate to contact me should it be necessary-I am very pleased to be say that The Guinea causes me no problems at all and as far as I am concerned is a welcome part of Bruton Place.

Yours sincerely  
Margaret Brierley