



City of Westminster

Licensing Sub-Committee Report

Item No:

Date:

6 March 2024

Licensing Ref No:

23/08873/LIPN - New Premises Licence

Title of Report:

Redacted
26 - 29 Drury Lane
London
WC2B 5RL

Report of:

Director of Public Protection and Licensing

Wards involved:

St James's

Policy context:

City of Westminster Statement of Licensing Policy

Financial summary:

None

Report Author:

Karyn Abbott
Senior Licensing Officer

Contact details

Telephone: 020 7641 6500
Email: kabbott@westminster.gov.uk

1. Application

1-A Applicant and premises			
Application Type:	New Premises Licence, Licensing Act 2003		
Application received date:	5 December 2023		
Applicant:	Redacted Covent Garden Ltd		
Premises:	Redacted		
Premises address:	26 - 29 Drury Lane London WC2B 5RL	Ward:	St James's
		Cumulative Impact Area:	None
		Special Consideration Zone:	East Covent Garden
Premises description:	According to the application form the premises intends to operate as a British & Italian grill restaurant over the ground and basement floors with private dining rooms, function space, bar area and external seating.		
Premises licence history:	This is a new premises licence application and therefore no premises licence history exists.		
Applicant submissions:	The applicant has proposed thirty conditions		
Applicant amendments:	None		

1-B Proposed licensable activities and hours							
Live Music:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	09:00	09:00	09:00	09:00	09:00	09:00	09:00
End:	23:30	23:30	23:30	00:00	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.					

Recorded Music:				Indoors, outdoors or both			Indoors
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	09:00	09:00	09:00	09:00	09:00	09:00	09:00
End:	23:30	23:30	23:30	00:00	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.					

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	N/A
End:	23:30	23:30	23:30	00:00	00:00	00:00	N/A
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.					

Sale by retail of alcohol				On or off sales or both:			Both
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	09:00	09:00	09:00	09:00	09:00	09:00	09:00
End:	23:30	23:30	23:30	00:00	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.					

Hours premises are open to the public							
Day:	Mon	Tues	Wed	Thur	Fri	Sat	Sun
Start:	09:00	09:00	09:00	09:00	09:00	09:00	09:00
End:	00:00	00:00	00:00	00:30	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 00:00.					
Adult Entertainment:		None					

2. Representations

2-A Responsible Authorities	
Responsible Authority:	Environmental Health Service
Representative:	Sally Fabbricatore
Received:	01 January 2024
<u>The Randall Institute, 26 - 29 Drury Lane, London, WC2B 5RL</u>	
I refer to the application for a new Premises Licence for the above premises.	
The premises is situated in the East Covent Garden Special Consideration Zone.	
This representation is based on the Operating Schedule and the submitted plans for the ground floor and basement dated October 2023.	
The applicant is seeking the following on the ground floor and basement:	

1. To allow the Supply of Alcohol 'on and off' the premises Monday to Wednesday 09:00-23:30 hours, Thursday to Saturday 09:00–00:00 hours and Sunday 09:00-22:30 hours.
2. To allow the provision of Late Night Refreshment Monday to Wednesday 23:00-23:30 hours and Thursday Saturday 23:00–00:00 hours.
3. To allow the provision of Regulated Entertainment of Recorded Music and Live Music Monday to Wednesday 09:00-23:30 hours, Thursday to Saturday 09:00–00:00 hours and Sunday 09:00-22:30 hours.
4. To allow the above licensable activities on Sundays prior to bank holidays until 00:00 hours for the Supply of Alcohol and from the end of the end of permitted hours on New Year's Eve to the start of permitted hours on New Year's Day.

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

1. The provision of the Supply of Alcohol may cause an increase in Public Nuisance in the area, it may also impact on Public Safety.
2. The provision of Late Night Refreshment may cause an increase in Public Nuisance in the area, it may also impact on Public Safety.
3. The provision of Regulated Entertainment may cause an increase in Public Nuisance in the area, it may also impact on Public Safety.
4. The non-standard timings may cause an increase in Public Nuisance in the area.

Further information and proposed conditions have been provided, which are being considered. Further conditions may be proposed in order to uphold the Licensing Objectives.

The granting of the new Premises Licence as presented would have the likely effect of causing an increase in Public Nuisance in the area and may impact on Public Safety.

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

2-B Other Persons			
Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or objection:	OBJECTION
Received:	13 Dec 2023		

To whom this message may concern,

As a [REDACTED] I am in strong opposition to any further applications that would encourage footfall and people traffic, alcohol licenses for punters to consume etc., as this will only add to the extremely rough living conditions already experienced within the area of Drury Lane due to local businesses. Further increase in footfall and alcohol consumption will have a detrimental effect on the mental well being of all who live in the area. Businesses are already struggling to manage their punters and businesses operations as it is, adding more and granting further permissions will make life living here more harsh.

Please do not take my comments lightly, we have all suffered enough.

Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED] [REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or objection:	OBJECTION
Received:	14 Dec 2023		

Good morning,

I would please like to object to few very specific points on behalf of the Friends [REDACTED], an amenity local group with members (50+ [REDACTED]), and surroundings streets, with many residents affected by this future restaurant, and also the ever increasing night like activity in the area.

Our amenity group, as many other residents, agrees fully with points also made by the CGCA There are only 4 points we would like you to impose for the sake of moderation and to protect the amenity of residents. These 4 points would put this restaurant on part with the restaurant Caravan next door with whom a good relation has been developed thanks to their ability to exchange with residents and adapt

Here are the points

1. Most importantly. The hours for use of tables and chairs outside should be restricted to 22:00, as with Caravan.
2. That recorded music is excluded, or if required there will be a noise lobby with doors (there is a lobby without doors) to prevent noise escape.
3. The Thursday times should be 23:30 with 00:00 closing. We assume the request is because "Thursday is the new Friday" but residents still need to sleep and people dispersing 30 minutes later does make a difference.
4. The bar capacity should be specified (and limited) and the use for non-diners should end at 22:00 to prevent it being a drink led venue.

Thank you very much for your consideration

Further Submissions received 25th December 2023

Good morning

Apologies, I should have given more context

All the points listed below fall under the

3. Prevention of public nuisance
and possibly

2. Promotion of public safety

We have around the junction of Parker Street and Drury Lane (where this new restaurant is) already a large number of venues in a small radius such as

Clubs/bars: Bunga Bunga, The Piano Works,...

Pubs: Lowlander, The Sun, ...

Restaurants: Redacted, Caravan...

The Gillian Lynne Theater...

and this is really starting to have a negative cumulative impact on the residents in terms of noise and commotion in the evenings. We have more drunk people than ever in the street, with a lots of noise made at night when customers of these places disperse,.... it includes people vomiting and urinating of the door of our building and others

I live in [REDACTED] so I suffer as a resident but I know other residents

more affected, and they are members of the Friends ██████████ that I represent here. As a resident and as the Friends ██████████ representative, I am only asking you to impose a few tweaks to their licence so that long term, the cumulative impact of this venue together with others can remain within acceptable limits, especially this alcohol of drinking alcohol outside until 10 pm max at tables outside. Having a number of tables and chairs outside, on Drury Lane, past 10 pm will have a devastated impact on residents living nearby. Noise of customers drinking at the table should be curtailed at 10 pm to allow residents to sleep. A slightly earlier finish than planned on Thursday 00:00 instead of 00:30 for Redacted would allow earlier dispersion on Thursday, as many residents work on Fridays and need to sleep: 00.30 on a Thursday is far to late

This is in the context above that I would be grateful if you would consider, for residents, incl myself at 12 Parker Street, the 4 points made below in my email

The restaurant Caravan at 36 Drury Lane was kind enough to consult with residents and the "adapted" terms that I am requesting for Redacted will only bring them in line with the Caravan restaurant licence terms.

I would make sense if both licences are "aligned" with each other, with both venues behind next door to each other

I would really appreciate if you could take into consideration the points made above (and in my first email)

Thank you very much

Name:		██████████	
Address and/or Residents Association:		██████████ ██████████ ██████████	
Status:	Valid	In support or objection:	OBJECTION
Received:	2 Jan 2024		

The CGCA is making a Representation regarding this application because of the impact on the Public Nuisance and Crime and Disorder Licensing Objectives. Our detailed Representation has been sent to the Officer via email.

This is an application for "Redacted", a large "British Italian Grill Restaurant" situated next to the new premises, Caravan, on Drury Lane. It is on ground floor and basement level. The basement appears to be for Private Dining and the ground floor on the plan is about 65% restaurant and 35% bar area. The applicant has not offered MC66 and so whilst food does need to be available there is no requirement that alcohol is restricted to those taking a table meal, other than for any area outside authorised to have table and chairs (until 23:00). As well as LNR and Sale of Alcohol the application includes recorded music. This implies that this will be more than background music after 23:00 (before which no licence is needed). The hours requested for Licensable Activities are in line with WCC's Core Hours other than Thursday when they are extended by 30 minutes. The premises intends to remain open for an additional 30 minutes after this time.

The location is on the border between Camden and Westminster. There are a substantial number of residential properties in the vicinity, many of the closest ones being in Camden. A map showing the locations is attached to this Representation.

The premises are applying to operate without alcohol being ancillary to a table meal, beyond Core Hours with recorded music in excess of background and with outside tables and chairs until 23:00. We believe that this will harm the Licensing Objective of the Prevention of Public Nuisance. The fact that it can operate until these hours as a bar also risks harm to the Licensing Objective of the Prevention of Crime.

We believe that the licence in its current form should be refused.

We believe that the following amendments to the licence would reduce the risk of harm to the Licensing Objectives.

1. The premises should be required to operate as a restaurant (MC66 applies) after 22:00. All alcohol should be served to seated customers by waiter/waitress service. This will reduce

the risk of impact of the bar use of the premises.

2. The Thursday times should be 23:30 with 00:00 closing (in line with Mon-Wed). We assume the request is because "Thursday is the new Friday" but residents still need to sleep and people dispersing 30 minutes later will have an impact on residents in the vicinity. There is every route away from the premises that takes customer passed residential properties in the area.
3. Recorded music should be excluded, or if required there will be a noise lobby with doors (there is a lobby without doors) to prevent noise escape. There is already a condition requiring noise escaping not to cause a nuisance but if they are having recorded music (which is louder than just background music and will go after 23:00) then we believe this is appropriate.
4. The hours for use of tables and chairs outside should be restricted to 22:00. There are residents opposite and this reduces the risk for noise from people using these, and the process of putting them out of use and away, from causing a nuisance.

We are happy to discuss the details of licence amendments and conditions with the responsible Authorities and the applicant.

We hope that this representation is clear and ask that you advise us well in advance of any meeting at which this application will be discussed.

Name:	[REDACTED]		
Address and/or Residents Association:	[REDACTED] [REDACTED] [REDACTED] [REDACTED]		
Status:	Valid	In support or objection:	OBJECTION
Received:	2 Jan 2024		

Hi, the area the premises is in is a high stress area due to intermittent overcrowding, heavy traffic, and significant disruption due to the high level of late licensed and/or drink-led venues. We are therefore very concerned by the suggestion of another venue which will have 35% of its area dedicated to drinking (from a bar area). If Westminster are prone to grant yet another relatively late license, can we please suggest this is only with restricted and reasonable hours and conditions. The recent opening of caravan next door has no license to play music due to the possible disruption so we would request consistency and the same to be applied to redacted (confusing name for a venue?!). If music is allowed, then it would be important to ensure an outer and inner door is fitted so that music does not escape premises. We would ask all licensing to be conditional on being served with food, and if not, for non-food served alcohol to be terminated at 10pm. It would also be preferable for all licensing activities to terminate at 11pm at the latest, 10pm on holidays and Sundays. We ask this as we are based on [REDACTED] [REDACTED] which is now primarily residential, along with several buildings close to the venue on Drury Lane. We already suffer from noise, and anti-social behaviour from patrons of Piano works, Bunga bunga, comedy club, Sway, the sun and others in the immediate vicinity and more licensed premises can only make things worse. We might also add this could be particularly damaging/ disruptive to the [REDACTED] residents as current issues and transitory as people leave and arrive at venues but both caravan and potentially redacted could create constant noise if allowed outside seating. We therefore repeat the request to please consider residents, not just businesses, and to not grant this license, or please restrict hours and apply conditions consistent with others

Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED] [REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or objection:	OBJECTION
Received:	2 Jan 2024		

02/01/2024 3:05 PM Hi, the area the premises is in is a high stress area due to intermittent overcrowding, heavy traffic, and significant disruption due to the high level of late licensed and/or drink-led venues. We are therefore very concerned by the suggestion of another venue which will have 35% of its area dedicated to drinking (from a bar area). If Westminster are prone to grant yet another relatively late license, can we please suggest this is only with restricted and reasonable hours and conditions. The recent opening of caravan [REDACTED] has no license to play music due to the possible disruption so we would request consistency and the same to be applied to redacted (confusing name for a venue?!). If music is allowed, then it would be important to ensure an outer and inner door is fitted so that music does not escape premises. We would ask all licensing to be conditional on being served with food, and if not, for non-food served alcohol to be terminated at 10pm. It would also be preferable for all licensing activities to terminate at 11pm at the latest, 10pm on holidays and Sundays. We ask this as we are based [REDACTED], which is now primarily residential, along with several buildings close to the venue on Drury Lane. We already suffer from noise, and anti-social behavior from patrons of Piano works, Bunga bunga, comedy club, Sway, the sun and others in the immediate vicinity and more licensed premises can only make things worse. We might also add this could be particularly damaging/ disruptive to the [REDACTED] residents as current issues and transitory as people leave and arrive at venues but both caravan and potentially redacted could create constant noise if allowed outside seating. We therefore repeat the request to please consider residents, not just businesses, and to not grant this license, or please restrict hours and apply conditions consistent with others

Name:		[REDACTED]	
Address and/or Residents Association:		[REDACTED] [REDACTED] [REDACTED] [REDACTED] [REDACTED]	
Status:	Valid	In support or objection:	SUPPORT
Received:	2 Jan 2024		

Please can the City Council consider this representation in support of the above application on behalf of the Landlord: [REDACTED]

The thoughtful refurbishment and development of the Grainhouse building on Dryden Street/ Drury Lane has brought about significant improvements to the immediate surrounds and wider local area.

[REDACTED] supports the proposal for an attractive new and high calibre restaurant on the lower floors of the building. The team behind Redacted have multiple successful one-off restaurant concepts across the UK and Europe. Whilst this is the first Redacted restaurant, the chefs and founders are those who set up Luca in Farringdon and the Clove Club in Shoreditch. They are known for high quality food and drinks, supported by outstanding service. The restaurant is the concept of a collaboration of several of the most renown experts in the restaurant industry in terms of curation, marketing, food, and service. The proposed hours and extensive list of conditions demonstrate that the applicant has considered the local amenity and is committed to promoting the licensing objectives.

We also believe that activating the frontages of this building, which has been closed for a long time, will help reduce local ASB and make the local vicinity safer. A professional licensed operator will provide a supervisory presence and provide a positive contribution to the local area.

Finally, the proposed restaurant will provide an attractive offer for theatre goers, local workers, tourists and the local community.

We therefore hope that the application is granted by the City Council.

3. Policy & Guidance

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

<p>Policy SCZ1 applies</p>	<p>A. In addition to meeting the other policies within this statement, applications within a designated Special Consideration Zone should demonstrate that they have taken account of the issues particular to the Zone, in question as identified within the 2020 Cumulative Impact Assessment, and should set out any proposed mitigation measures in relation to those issues within their operating schedule.</p> <p>B. For the purpose of Clause A, the designated Special Consideration Zones are:</p> <ul style="list-style-type: none"> • West End Buffer. • Queensway/Bayswater. • Edgware Road. • East Covent Garden. • Mayfair. • Victoria.
<p>Policy HRS1 applies</p>	<p>A. Applications within the core hours set out below in this policy will generally be granted for the relevant premises uses, subject to not being contrary to other policies in the Statement of Licensing Policy.</p> <p>B. Applications for hours outside the core hours set out in Clause C will be considered on their merits, subject to other relevant policies, and with particular regard to the following:</p> <ol style="list-style-type: none"> 1. The demonstration of compliance in the requirements of policies CD1, PS1, PN1 and CH1 associated with the likelihood of the effect of the grant of a licence for later or earlier hours on crime and disorder, public safety, public nuisance and the protection of children from harm. 2. If the application is located within a Special Consideration Zone they have demonstrated that they have taken account of the issues identified in that area and provided adequate mitigation. 3. Whether there is residential accommodation in the proximity of the premises that would likely be adversely affected by premises being open or carrying out operations at the hours proposed. 4. The proposed hours of the licensable activities and when customers will be permitted to remain on the premises. 5. The proposed hours when any music, including incidental music, will be played. 6. The hours when customers will be allowed to take food or drink outside the premises or be within open areas which form part of the premises. 7. The existing hours of licensable activities and the past operation of the premises (if any) and hours of licensable premises in the vicinity. 8. Whether customers and staff have adequate access to public transport when arriving at and leaving the premises, especially at

	<p>night.</p> <p>9. The capacity of the premises.</p> <p>10. The type of use, recognising that some venues are more likely to impact the licensing objectives than others; for example, pubs and bars are higher risk than theatres, cinemas and other cultural and sporting venues due to the nature of the operation.</p> <p>11. The Licensing Authority will take into account the active measures proposed for a 'winding down' period including arrangements for people to be collected from the premises to travel home safely.</p> <p>12. Conditions on hours may be attached that require that the supply of alcohol for consumption on the premises ceases a suitable period of time before customers are required to leave the premises.</p> <p>13. The council, acting as the Licensing Authority, may reduce hours if, after review, it is necessary to impose conditions specifying shorter hours in order to promote the licensing objectives.</p> <p>14. Specific days for non-standard hours should be identified and justified as part of the application to allow responsible authorities and interested parties to evaluate the impact that these licensable activities may have, and to plan accordingly. The consideration of applications for later hours for Bank Holiday Mondays will take into account that later hours are generally granted for preceding Sundays and that the next day is a working day. Non-specific days are expected to be covered by Temporary Event Notices or variation applications.</p> <p>C. For the purpose of Clauses A and B above, the Core Hours for applications for each premises use type as defined within this policy are:</p> <p>8. Restaurants Monday to Thursday: 9am to 11.30pm. Friday and Saturday: 9am to 12am. Sunday: 9am to 10.30pm. Sundays immediately prior to a bank holiday: 9am to 12am.</p> <p>D. Core hours are when customers are permitted to be on the premises and therefore the maximum opening hours permitted will be to the same start and terminal hours for each of the days where licensable activity is permitted.</p> <p>E. For the purposes of this policy, 'premises uses' are defined within the relevant premises use policies within this statement.</p>
<p>Policy RNT1 applies</p>	<p>A. Applications outside the West End Cumulative Impact Zone will generally be granted subject to:</p> <ol style="list-style-type: none"> 1. The application meeting the requirements of policies CD1, PS1, PN1 and CH1. 2. The hours for licensable activities being within the council's Core Hours Policy HRS1. 3. The operation of any delivery services for alcohol and/or latenight refreshment meeting the council's Ancillary Delivery of Alcohol and/or Late-Night Refreshment Policy DEL1. 4. The applicant has taken account of the Special Consideration Zones Policy SCZ1 if the premises are located within a designated zone. 5. The application and operation of the venue meeting the definition of a restaurant as per Clause C. <p>B. Applications inside the West End Cumulative Impact Zone will generally be granted subject to:</p>

	<ol style="list-style-type: none"> 1. The application meeting the requirements of policies CD1, PS1, PN1 and CH1. 2. The hours for licensable activities are within the council's Core Hours Policy HRS1. 3. The operation of any delivery services for alcohol and/or latenight refreshment meeting the council's Ancillary Delivery of Alcohol and/or Late-Night Refreshment Policy DEL1. 4. The applicant has demonstrated that they will not add to cumulative impact within the Cumulative Impact Zone. 5. The application and operation of the venue meeting the definition of a restaurant as per Clause C. <p>C. For the purposes of this policy a restaurant is defined as:</p> <ol style="list-style-type: none"> 1. A premises in which customers are shown to their table or the customer will select a table themselves to which food is either served to them or they have collected themselves. 2. Which provide food in the form of substantial table meals that are prepared on the premises and are served and consumed at a table. 3. Which do not provide any takeaway service of food and/or drink for immediate consumption, except if provided via an ancillary delivery service to customers at their residential or workplace address. 4. Where alcohol shall not be sold, supplied, or consumed on the premises otherwise than to persons who are bona fide taking substantial table meals and provided always that the consumption of alcohol by such persons is ancillary to taking such meals. 5. The sale and consumption of alcohol prior to such meals may be in a bar area but must also be ancillary to the taking of such meal.
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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, marriage and civil partnership, 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:	Karyn Abbott Senior Licensing Officer
Contact:	Telephone: 020 7641 6500 Email: kabbott@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	01 October 2021
3	Amended Guidance issued under section 182 of the Licensing Act 2003	December 2023
4	Cumulative Impact Assessment	04 December 2023
5	Environmental Health Service	01 January 2024
6	Representation 1	13 December 2023
7	Representation 2	14 December 2023
8	Representation 3	02 January 2024
9	Representation 4	02 January 2024
10	Representation 5	02 January 2024
11	Representation 6	02 January 2024

LEGEND NOTES:

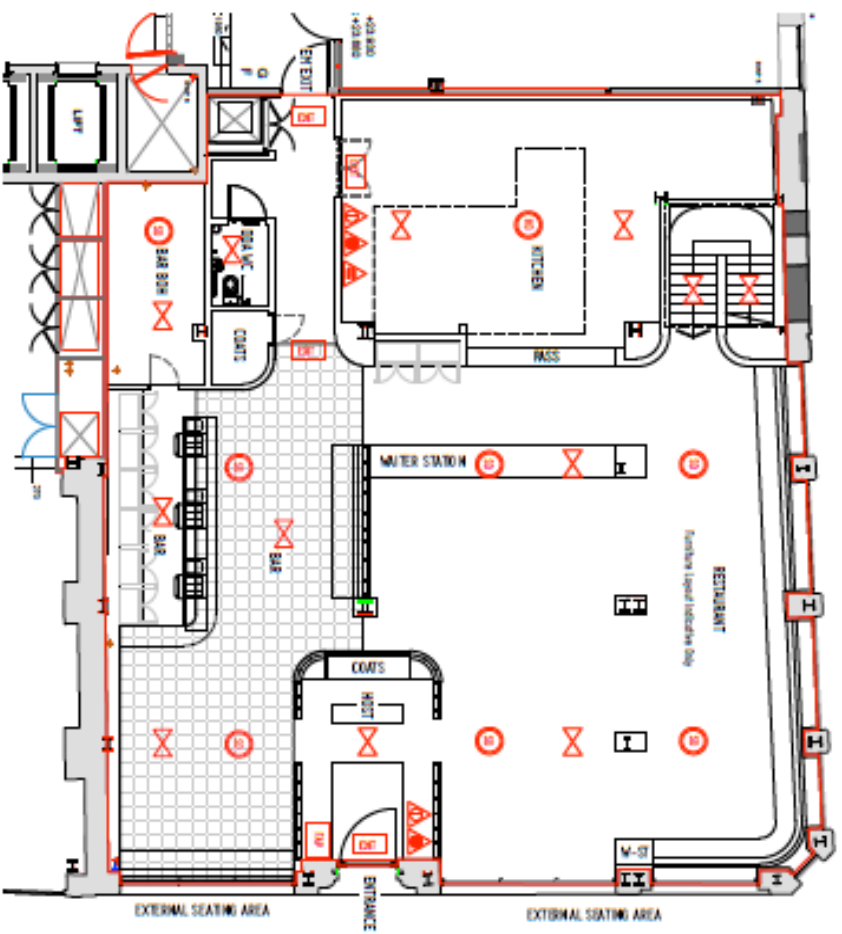
1. ALL WALLS AND PARTITIONS TO BE MINIMUM RATED FIRE RESISTANT.
2. PARTITIONS ADJACENT TO CORRIDORS WITH NO STORE FRONT, TO BE RATED FLOOR CEILING CORRIDOR WITH NO STORE.
3. FIRE SAFETY RELATED SIGNS AND NOTICES TO CORRESPOND WITH BS 5306.
4. FIRE ALARMS TO CORRESPOND WITH BS 5306.
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20. FLOORING TO CORRESPOND WITH BS 5306.



FIG 1. LIFE SAFETY/LICENSING SYMBOLS

	FLAMELESS COOKERS		SMOK DETECTOR		WATER FIRE EXTINGUISHER
	EMERGENCY EXITS		SMOK DETECTOR		COAST FIRE EXTINGUISHER
	NON FLAMELESS COOKERS		FIRE ALARM PANEL		FIRE BLANKET
	FIRE ALARM PANEL		FIRE ALARM PANEL		FIRE BLANKET



Version 3	REVISED DATE - 18/01/2018
DATE - 18/01/2018	DATE - 18/01/2018
SCALE: 1:100 @ A1	SCALE: 1:100 @ A1
PROJECT: (Customer) The above shown primary bar area	PROJECT: (Customer) The above shown primary bar area
BARBERS: (Customer) Licensed / Licensed	BARBERS: (Customer) Licensed / Licensed
DATE: 18/01/2018	DATE: 18/01/2018
SCALE: 1:100 @ A1	SCALE: 1:100 @ A1
DATE: 18/01/2018	DATE: 18/01/2018

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DEPENDENT AREAS

1. ALL WALLS AND PARTITIONS TO BE FINISHED THAT WOULD BE DELETED.
2. EQUIPMENT RELATING TO COMPLY WITH BS 5303 PART 1 CAN BE INSTALLED ON FLOOR.
3. FIRE SAFETY AND ACCO SIGNING NOTICES TO COMPLY WITH BS 5303.
4. FIRE FIGHTING EQUIPMENT TO COMPLY WITH BS 5303.
5. WALL AND CEILING LININGS ARE TO BE CLASS 1 SOUNDING OF TYPICAL DETENTION BY DESIGN PART 11 IN WALLS AND CEILING IN COMMON AREAS.
6. SPECIFIED SOUNDING PERFORMANCE TO COMPLY WITH THE FOLLOWING:
 - * SOUNDING SUBJECT TO QUALITY TESTS AS SPECIFIED IN BS 5303 PART 2 THE TEST FOR SOUNDING METHODS OF TEST FOR THE SOUNDING BY IMPACTS.
 - * BS 5303 PART 2 THE TEST FOR SOUNDING METHODS OF TEST FOR THE SOUNDING BY TALKING SOURCE, FREQUENCY TEST TO BE ON SOUNDER SOURCE 5.
7. PARTS THAT HAVE NOT YET BEEN REFINISHED TO BE TO THE WATER SOUND TEST AS SPECIFIED IN BS 5303 PART 2 TO BE APPROVED TO THE AGREEMENT.
8. CEILING AND PARTS TO SPECIFY THE A PERFORMANCE REQUIREMENTS TO BE BS 5303 PART 2.
9. APPROVAL TO THE FIRE AND SOUNDING TESTS TO BE THE APPROVAL TO THE SPECIFICATION OF THE FIRE RESISTANCE.
10. FIREWORKS AND NOTICES ONLY

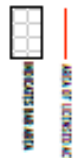
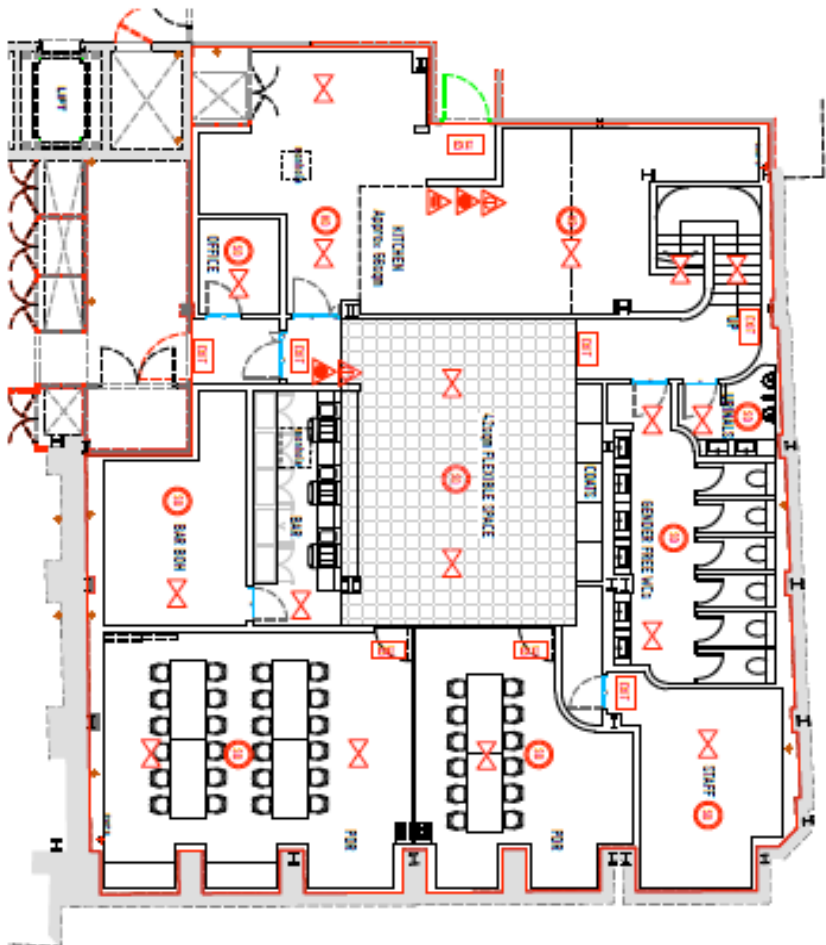


FIG 6. LIFE SAFETY/LIFECOMING SYMBOLS

	ALTERNATE TO THE SIGN		SMALL EXIT SIGN		WATER FIRE EXTINGUISHER
	EMERGENCY ACCESS POINT (SEE NON FINISHED)		EXIT TO THE COMMON AREA		FLAME FIRE EXTINGUISHER
	NON FINISHED DEPENDENCY		FIRE ALARM SIGN		FIRE ALARM
	FINISHED DEPENDENCY				



FOR THE RECORD: THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROVISION OF ALL NECESSARY PERMITS AND APPROVALS FOR THE WORK. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROVISION OF ALL NECESSARY PERMITS AND APPROVALS FOR THE WORK. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE PROVISION OF ALL NECESSARY PERMITS AND APPROVALS FOR THE WORK.

VERSIONS

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Checked by: [Name]

Approved by: [Name]

Scale: 1:50

Date: 15/11/2023

Version 3

THE OFFICE OF THE ARCHITECT

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A NEW RESTAURANT FOR LONDON
FROM STEVIE PARLE AND RICHARD TURNER



A NEW RESTAURANT FOR LONDON

Five of the most successful and experienced hospitality operators in London have combined funds and forces to open an iconic new restaurant on Drury Lane.

The Restaurant

A collaboration between some of London's best: Michelin-starred front of house superstars Johnny Smith and Daniel Willis, of The Clove Club and Luca, are backing chef/restaurateur Stevie Parle and chef/butcher Richard Turner to open a brilliant new restaurant!

Serving the simple and delicious food Stevie and Richard are so well known for, and with a whole carcass approach to meat cookery, [█████] is a new British grill restaurant taking inspiration from Italy. There will be pasta and a strongly ingredient-led, live fire grill menu of meat and seafood from the British Isles, including Britain's Best Beef™!

We own a 150 strong herd of 100% grass fed cattle in the Cotswolds. The herd enjoys a pasture life year round on a farm run entirely on the principles of regenerative agriculture. For sustainability and flavour, nothing will beat our Wildfarmed beef.

In terms of market position, pricing and audience, we plan to create a grand and convivial dining room in a spectacular space. A gem of a restaurant. A price point similar to Hawksmoor but design and vibe much more like The Delaunay and Decimo. Expect something original, colourful, lighter, brighter and more (mid-century) modern.

We're also big fans of smaller, chef-led venues such as Manteca and Brat in Shoreditch. As well as the world class seafood at The Seahorse in Devon, and we want to bring some of their ethics and success to Drury Lane.



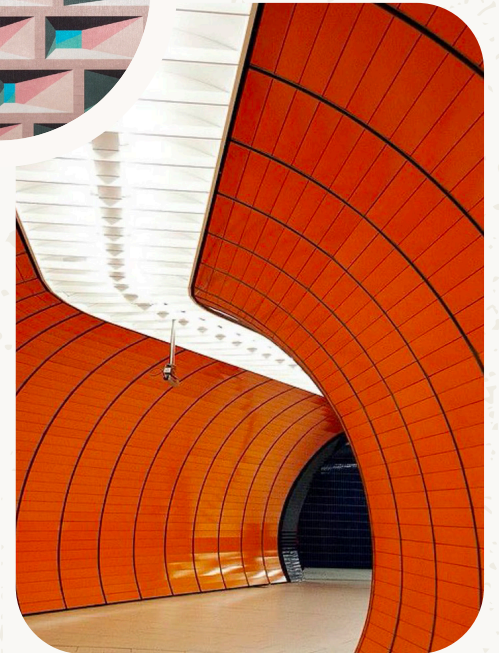
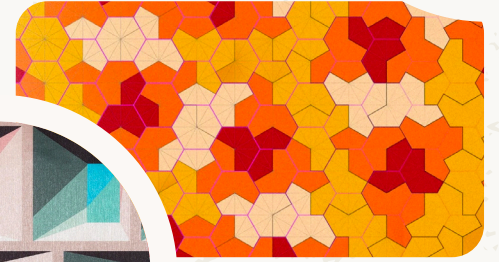
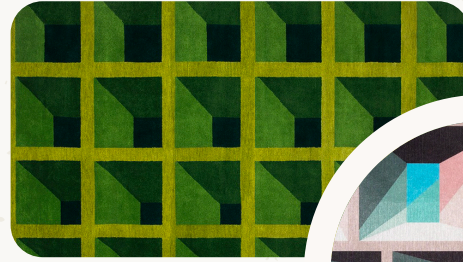
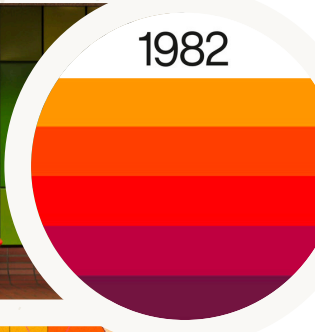
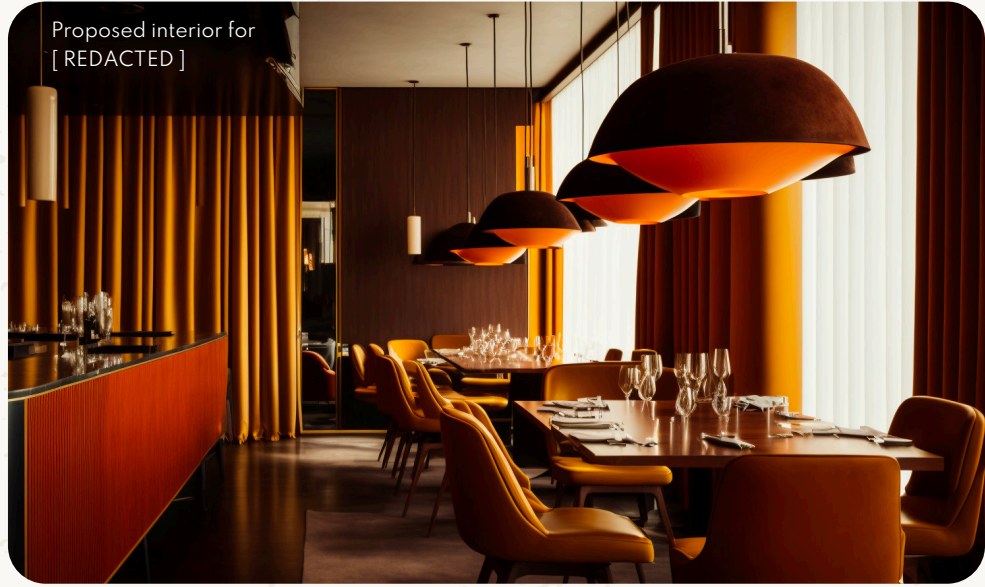
Example menu



[REDACTED]

SNACKS	Fried Sage leaves, hot honey 4
	London sourdough & Tuscan oil butter 5
STARTERS	Back-fat & rosemary flatbread 9
	Cured meats & gnoccho fritto 14/21
	Longhorn x dairy beef carpaccio, cherry wood balsamic 12
	Six varietal tomato salad 12
	Fried pigs head, mustard fruit, fermented beetroot 11
	Crudo bream, jalapeño, tomato & fig leaf oil 14
	Watermelon, tomato, chilli and sheep's cheese 10
PASTA & RISOTTO	Nettle & squash ravioli 16/24
	Spaghetti with Dorset clams, n'duja, parsley & sherry 22/33
	Saffron risotto, bone marrow, red cow Parmesan 17/25.5
	Hand rolled pappardelle, slow cooked duck ragu 22/23
SECONDS	Gorgonzola burger 17
	Beef, pork & veal meatballs, cooked in Nebbiolo & tomato 20
	Wood roast wild sea bass, lemon & rosemary 32
	Chalk stream trout 26
	English Lop pork collar steak 22
	Wood grilled salt marsh lamb leg 26
TO SHARE FOR 2-4	Whole veal shank braised in Pinot Grigio and anchovy, risotto Milanese 75
	Fish stew, bass, bream, clams, langoustine, tomato chilli & chickpeas 95
	Longhorn x dairy cow Bistecca Fiorentina (900g) 95
	English Lop pork chop (800g) 45
	Hundred layer lasagna 48

SAUCES 4 (4 each)	green sauce	SIDES (6 each)	beef fat & garlic pink firs
	red almond sauce		potato, fennel & porcini
	chianti anchovy butter		zucchini fritti
	olive oil mayonnaise		spinach, olive oil
	gravy		slow cooked borlotti beans & roasted tomatoes



Market position



FRONT OF HOUSE

Johnny Smith and Daniel Willis

Johnny Smith and Daniel Willis hail from Manchester and are the co-founders (with chef Isaac McHale) of two of London's most successful independent restaurants. They first established themselves in 2010 with The Clove Club supper clubs, followed by the Young Turks residency at The Ten Bells.

In 2013 they opened The Clove Club in Shoreditch, which has gone on to achieve two Michelin stars and is the highest ranked British restaurant in the 'World's 50 Best'.

In 2016 they opened Luca in Clerkenwell, a restaurant inspired by their love of Italy, with a focus on British seasonal produce. Luca has become one of London's most loved restaurants and in 2023 was awarded a Michelin star.



THE CLOVE CLUB



LUCA





CHEF TEAM

Stevie Parle and Richard Turner

Chef-restaurateur and writer **Stevie Parle** started his cooking career in some fantastic restaurants, including The River Café and Moro in London, and the Spotted Pig in New York. In 2010, he opened his first restaurant, The Dock Kitchen, aged 25 and was named 'Young Chef of the Year' by Observer Food Monthly. In 2021 Stevie was awarded 'Best Restaurateur' by GQ magazine. His current focus is the casual fresh pasta brand Pastaio. Stevie has written countless recipe features, several books and presented a food documentary series for Channel 4.

After a seven year stint in The Parachute Regiment, **Richard Turner** has been a chef for more than 30 years working at the highest level in some of the world's best restaurants. He started at 3 Michelin star icons, Le Gavroche and La Tante Claire, before rising through the ranks during five years with Marco Pierre White and then onto France to work under Joel Robuchon and Alain Ducasse, also at 3 Michelin star level.

Since 2000, Richard has held several Head Chef and Executive Chef positions at a variety of restaurants and opened over thirty restaurants, pubs and hotels before starting his own businesses. He is currently co-owner of Turner & George, the Meatopia food festival and Blacklock, and a shareholder in Hawksmoor.

Richard has authored two cookbooks, Prime and Hog, and has co-authored three restaurant books.

INVESTOR / DIRECTOR
Jonathan Downey

Since leaving his career as a corporate lawyer in 1999, Downey has become a highly influential voice in UK hospitality - opening over 45 bars, clubs, restaurants and a hotel in London, New York, Ibiza, Chamonix and Melbourne. In 2015 he was named by Debrett's/Sunday Times as one of the 20 most influential Brits in food and drink and is a perennial in The Evening Standard's Power List of the '1,000 Most Influential Londoner's'. He has received three Lifetime Achievement Awards, including one at the Spirited Awards in New Orleans.

"We will create a world class, modern restaurant in a beautiful space. A place to eat, meet, drink, think, create, celebrate and amaze. A restaurant with so much 'WOW'. A restaurant that will be a wonderful new amenity and eating-meeting place for locals, bringing people together through the awesome power of food."



INTERIOR DESIGN Jonathan Mangham

Projects include The Clove Club, Rotorino, Dominique Ansel Treehouse and Sager and Wilde in London, as well as Asia de Cuba and China Grill in Dubai.



Jonathan Mangham



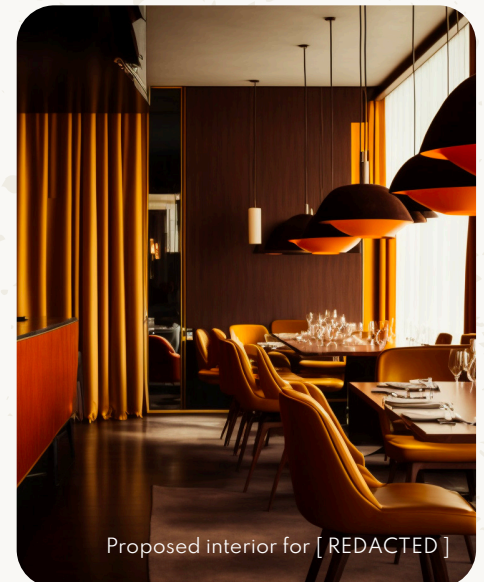
Proposed interior for [REDACTED]



Rotorino, London



China Grill, Dubai



Proposed interior for [REDACTED]



150 strong herd of 100% grass fed cattle in the Cotswolds.

(REDACTED)

GRAINHOUSE



[Redacted] Restaurant
26 - 29 Drury Lane, WC2B 5RH

APPLICATION FOR A NEW
PREMISES LICENCE REF:
23/08873/LIPN

SUMMARY OF PROPOSALS

THOMAS & THOMAS PARTNERS LLP
38A MONMOUTH STREET
LONDON
WC2H 9EP

Reference: JS/ROT.3.1

Solicitors for the Applicant

The Applicant

1. The applicant team comprises some of London's finest restaurateurs and hospitality operators:
 - a. **Stevie Parle** – award-winning chef-restaurateur and writer. He has worked in some of London's best restaurants and currently operates highly-acclaimed Pastaio restaurant on Ganton Street in Westminster. He was named "*Young Chef of the Year*" by the Observer and was awarded "*Best Restaurateur*" by GQ Magazine in 2021. He has written several cookery books and presented a food documentary series for Channel 4.
 - b. **Richard Turner** – a chef with more than 30 years' experience in some of the world's best restaurants, including 3 Michelin Star Le Gavroche and La Tante Claire, as well as further 3 Michelin Star level work under Joel Robuchon and Alain Ducasse in France. He has ownership interests in long standing Westminster restaurants Hawksmoor and Blacklock.
 - c. **Johnny Smith & Daniel Willis** – co-founders of two of London's most successful independent restaurants, including 2 Michelin Star The Clove Club in Shoreditch, which is the highest ranked British restaurant in the "*World's 50 Best*", and most recently awarded a Michelin Star for their restaurant Luca in Clerkenwell.
 - d. **Jonathan Downey** – ex-lawyer who has become a highly influential voice in UK hospitality, opening over 45 hospitality businesses in London and internationally. He has been named as one of the "*20 Most Influential Brits in Food and Drink*" and in the Evening Standard's power list of the "*1000 most influential Londoners*". He has received three lifetime achievement awards. Most recently, he was praised for his dedicated campaigning on behalf of the hospitality industry during the Covid-19 pandemic, regularly appearing on major TV news channels and in national mainstream media.
2. The applicant team has a proven track record in founding exceptional and groundbreaking restaurants in London. The team is exactly the type of operator recognised in Westminster's Statement of Licensing Policy as capable of contributing to Westminster's status as a world-class city.¹
3. Alongside the awards and accolades, the applicant team has a combined *circa* 100 year outstanding operational track record. They are committed to drawing upon their collective decades of experience in implementing the highest standards of robust management procedures to ensure their new restaurant promotes the Licensing Objectives and operates harmoniously alongside the local community in Covent Garden.

¹ Policy paragraph F125

The Restaurant Proposal

4. The restaurant will operate as a new British Grill restaurant taking inspiration from Italy, serving the simple and delicious food Stevie and Richard are so well known for. There will be pasta and a strong ingredient-led, fire grill menu of meat and seafood from the British Isles. The team own a 150 strong herd of 100% grass fed cattle in the Cotswolds. The herd enjoys a pasture life year-round on a farm run entirely on the principles of sustainable and regenerative agriculture.

Location

5. The premises is situated just inside Westminster, across the road (Drury Lane) from the London Borough of Camden. All interested party representations have been lodged by Camden residents.
6. The premises location is identified on the hexagon maps appended to these submissions, which have been extracted from the City Council's recent cumulative impact assessment. The hexagon maps demonstrate that the area is not experiencing cumulative impact, and there are extremely low levels of crime, noise and anti-social behaviour.
7. The premises is located outside of the West End Cumulative Impact Zone and inside the East Covent Garden Special Consideration Zone.

Application

8. The application proposes licensable activities in accordance with Core Hours, except for an additional 30 minutes on Thursdays and 30 minutes closure time to facilitate a controlled dispersal. The operating schedule includes 30 comprehensive and robust conditions to promote all four Licensing Objectives.
9. The applicant carefully considered the terms of the Premises Licence application before submission. The applicant's experienced team has determined that the specific hours and conditions proposed are precisely what are required to make the project a viable success.
10. The applicant has also been mindful of local residents and the Statement of Licensing Policy (the Policy) when undertaking their thoughtful business planning. Achieving a Premises Licence on the terms proposed are paramount to the restaurant project in a relentlessly difficult economic climate for the hospitality sector and fine margins. Any concessions will likely result in the project becoming unfeasible, the premises left vacant and the applicant looking elsewhere for a home for their restaurant.

Representations

11. There is a representation in support from the freeholder of the building. The freeholder has vetted the applicant before commencing lease negotiations, which is conditional on the grant of a Premises Licence.
12. There are no representations from the Metropolitan Police or Licensing Authority.
13. There is a representation from the Environmental Health Consultation Team in light of four local resident objections, including the Covent Garden Community Association. The applicant is grateful to the Covent Garden Community Association for engaging at the time the application was submitted and in the lead up to the Licensing Sub-Committee hearing.
14. The applicant is also grateful to those objectors² who have indicated that they may not object to the licence being granted in principle, subject to four proposed amendments. The four proposed amendments reflect concessions made by the next-door restaurant operator, Caravan, during their application process.
15. Caravan's Premises Licence 23/09140/LIPRW was granted under delegated powers in October 2023. Caravan's business is materially different from the applicant's proposed restaurant. Caravan are known for their breakfast and all-day offering. The Caravan Premises Licence was not determined by the Licensing Sub-Committee and each application must be determined on its own individual merits³.
16. The applicant addresses the four proposed amendments made by the objectors as follows:

1. Restaurant Use

17. The applicant proposes restaurant use controlled under recently granted planning permission and by the following condition:

Save for persons in the area hatched on the licence plan and persons attending pre-booked private functions, the consumption of alcohol on the premises shall only be to seated persons consuming a table meal at the premises served by waiter or waitress, including any outside area.

18. The objectors request that full model restaurant condition MC66 applies after 10.00 pm, with alcohol served to seated customers by waiter/waitress service at all times. The applicant is already effectively proposing this in respect of the significant majority of the premises i.e. the larger unhatched area on the licence plan. Even in the smaller hatched area on the licence plan, it is anticipated a significant number of customers will be eating, whether inside the hatched bar area, or before or after their meal in the unhatched area.

² Including the Covent Garden Community Association and Friends of [REDACTED]

³ Policy page 5

19. This aspect of the application proposals is crucial to the applicant's business model. It is absolutely not because the applicant is proposing a late-night bar business or similar. It is a small area where a limited number of customers can visit the premises for a drink with or without food. A key objective is to showcase the restaurant to local workers, residents or theatregoers before or after a show. The premises is in the heart of theatreland and many theatregoers may not want a full table meal before or after a performance.
20. The bar area will compliment the restaurant and contribute to its look and feel. Revenue generated from the bar area is not anticipated to be significant but it will be important in a business sector where margins are fine. There is no realistic possibility that a small bar area within a world-class restaurant is likely to contribute to crime, disorder or public nuisance, as recognised by the Police and Licensing Authority.
21. The Policy does not require full model condition 66 due to the premises' location outside the Cumulative Impact Zone.

2. Thursday Terminal Hours

22. The application proposes licensable activities 30 minutes after Core Hours on Thursdays. Licensable activities are proposed in accordance with Core Hours in respect of all other days of the week.
23. Transport for London have recently published data indicating Friday usage of London transport networks are at 73% compared to pre-pandemic levels. With many persons working from home on Fridays, Thursday has become an increasingly crucial night of trade for restaurant operators in central London. Thursday evening is vital to ensure the success of the restaurant proposals. The hours allow for a final sitting and those visiting for supper after the theatre, without an artificially early and rushed closure. Further submissions in respect of the proposed hours are set out below in the context of policy HRS1.

3. Recorded Music

24. The objectors request that recorded music is excluded from the application proposals. The applicant is not proposing Regulated Entertainment to facilitate a noisy bar offering. Regulated Entertainment has been properly proposed by the applicant to ensure consent is in place for occasions where music levels may be slightly beyond ambient background levels. This may include low-scale live music performances, or music played during corporate functions or private celebrations.
25. The applicant has proposed Model Condition 12 to provide an absolute safeguard from noise outbreak and has fully addressed the public nuisance Licensing Objective in the Appendix 11 submissions. The extremely high standard of fit-out in the recently developed building will also facilitate robust noise attenuation.

4. External Seating

26. The applicant has proposed a terminal hour of 11.00 pm for external seating on Drury Lane in accordance with model condition 19 and Policy PN1.
27. Granting the Premises Licence would not automatically permit external furniture⁴. Any future external seating proposal would have to be more specifically scrutinised under the Pavement Licence application process. Pavement Licences would only be granted on a temporary basis for a few months at a time. This provides a thorough ongoing monitoring process with regular opportunities for the Responsible Authorities, Highways Team and local stakeholders to provide feedback in respect of the ongoing use of external areas.

Policy

28. The introductory section of the Policy states:

“If the proposed operation of a premises does not meet all or part of the definition within the premises use policies the licensing authority will have regard to the policy that most closely relates to that operation. For example, if an application is for a food led establishment providing meals for customers for consumption on the premises that does not fit the definition of a restaurant within the restaurant policy RNT1, the licensing authority will generally look to apply the same considerations under the restaurant policy when determining that application. The licensing authority is aware that the operation, styles and experience that licensed premises offer are always evolving and in that some operations will not fit the premises use policy definitions”. [emphasis added]

29. The Policy anticipates proposals such as the current application. It follows that restaurant policy RNT1 should be applied.
30. The proposals are made by a team of restaurateurs with decades of experience working in some of the world's best restaurants. The applicant has no intention whatsoever to operate anything other than a restaurant. The proposed restaurant licence conditions and planning controls provide absolute protection that the premises will operate as a restaurant and not as a late-night bar or similar under Policy PB1.
31. Policy RNT1 states that applications for restaurants outside (and inside) the West End Cumulative Impact Zone **will generally be granted** subject to the other policies. In any event, there would be no presumption to refuse the proposed restaurant bar area even if the application was considered under Policy PB1 due to the premises' location.
32. The other policies include the Licensing Objective policies CD1, PS1, PN1 and CH1. The comprehensive

⁴ Policy paragraph F120

operating schedule of 30 licence conditions will promote the Licensing Objectives.

33. The proposed hours are broadly in accordance with Policy HRS1. Policy HRS1 states that:

*“Applications within the core hours set out below in this policy **will generally be granted** for the relevant premises uses” [emphasis added].*

34. In respect of the additional 30 minutes on Thursdays, there is no presumption to refuse. Policy HRS1 states that *“applications for hours outside the core hours ... will be considered on their merits”*.

35. Paragraph E3 of the policy states *“these are not policies to refuse applications for hours longer than the core hours, and consideration will in all cases be given to the individual merits of an application”*.

36. Considering the individual merits of the application alongside the Policy criteria in HRS1, the applicant can demonstrate that the additional 30 minutes on Thursdays only will have no adverse impact on the Licensing Objectives and can be granted under HRS1:

a. The comprehensive operating schedule of model conditions address the Licensing Objectives and associated policies CD1, PS1, PN1 and CH1. In particular, Model Condition 12 completely addresses the risk of noise outbreak from the premises at all times.

b. The applicant’s dispersal policy and Appendix 11 submission provide further measures to ensure there is no noise outbreak from the premises itself or during the dispersal process. There are no local residents living in the premises building block. The proposed hours, even the additional 30 minutes on Thursdays, are not inconsistent with the permitted hours of existing premises in the area. Other premises on Drury Lane are authorised to provide licensable activities into the early hours of the morning by the London Borough of Camden.

c. The type of use, being a world-class restaurant consistent with the Policy objectives, is extremely unlikely to impact upon the Licensing Objectives and does not fall within the higher risk category of premises identified in Policy HRS1, for example pubs and bars.

37. The premises is located in the East Covent Garden Special Consideration Zone. This area has been associated with *“elevated levels of noise nuisance at night surrounding locations of licensed premises”*. The hexagon maps published in the 2023 cumulative impact assessment demonstrate that the hyper-local vicinity of the premises is not currently experiencing cumulative impact, crime, high levels of noise or anti-social behaviour. The Licensing Authority has not submitted a representation based upon the Special Consideration Zone.

38. The specific type of use, proposed hours, dispersal policy, Appendix 11 submission and robust licence

conditions will ensure that there is no realistic possibility of the premises contributing to the type of problems identified in the wider East Covent Garden Special Consideration Zone.

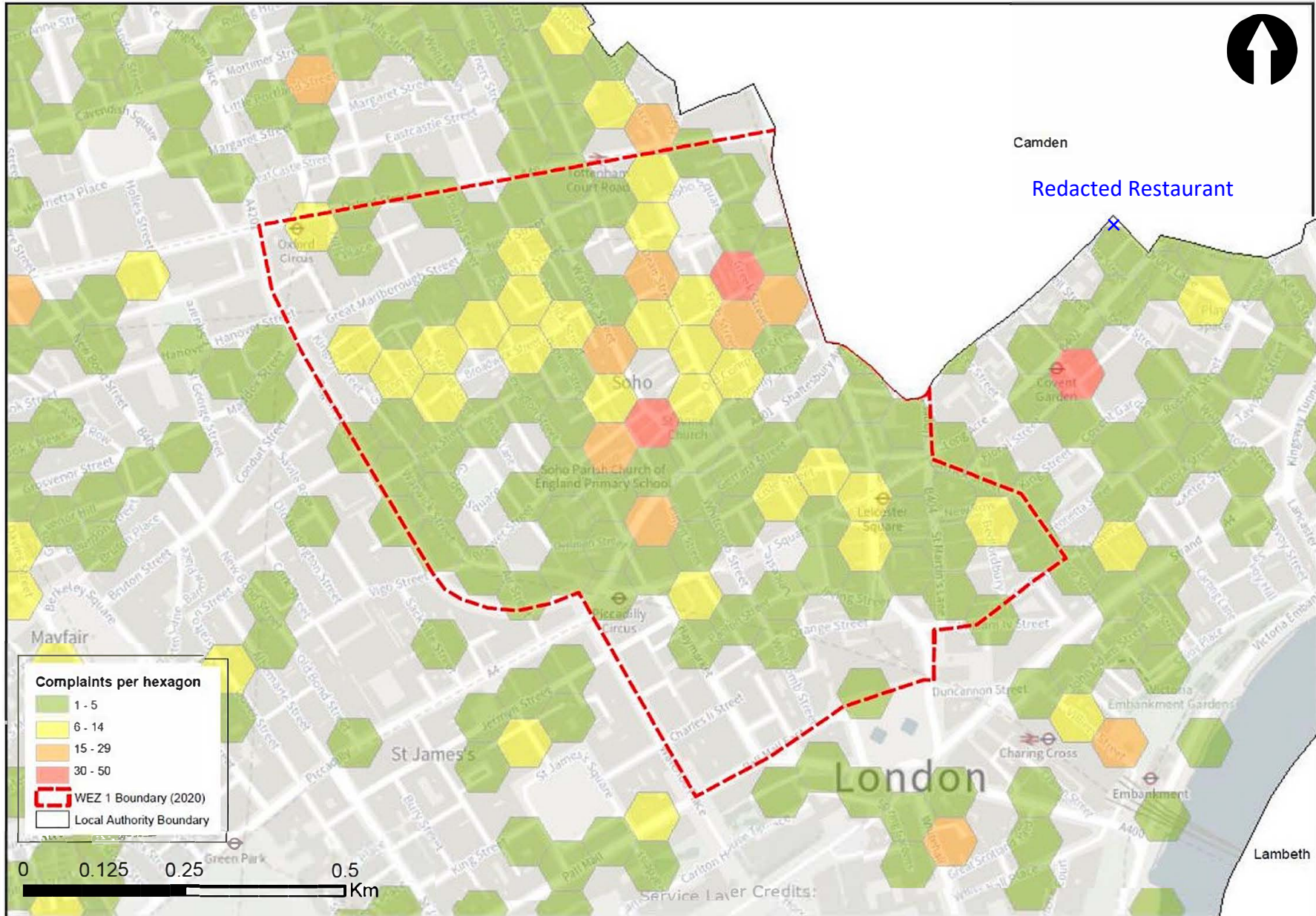
Summary

39. The applicant submits:
- a. The Policy allows the application to be considered under RNT1. Policy RNT1 states that restaurant applications *will generally be granted*.
 - b. The premises is located outside of the Cumulative Impact Zone. The 2023 cumulative impact assessment provides evidence that licensed premises are not having an adverse impact on the hyper-local area.
 - c. Policy HRS1 allows the additional 30 minutes on Thursdays to be granted when considering the individual merits of the application. The applicant has identified Thursday as a crucial night of trade and there is no evidence that an additional 30 minutes only will have any adverse impact on the Licensing Objectives.
 - d. The comprehensive operating schedule of robust conditions will promote all four Licensing Objectives and associated policies at all times, including between 23:00 – 00:00 on Thursdays.
 - e. The resident association objectors have indicated that they do not object to the grant of the licence in principle. The applicant has addressed the four proposed amendments set out in the resident association representations.
 - f. Any concessions made in respect of the four amendments proposed by the resident association objectors or otherwise will materially impact upon the viability of the applicant's proposals.
 - g. The Licensing Sub-Committee are rarely presented with an applicant of this level and calibre. The collaboration brings *circa* 100 years of world class restaurant expertise and proven operational experience.
40. The applicant invites the Licensing Sub-Committee to please grant the application on the terms applied for accordingly.

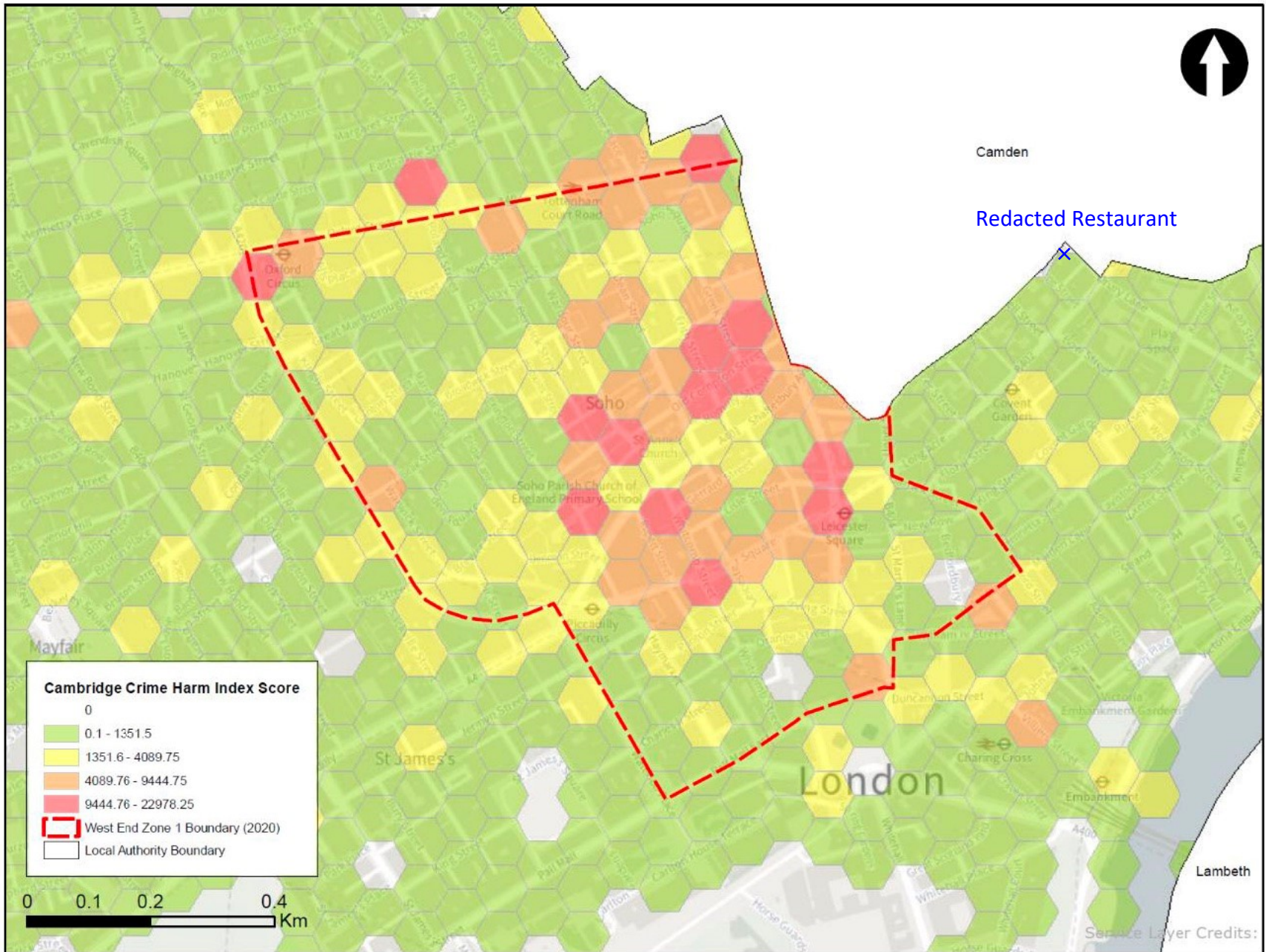
Thomas & Thomas Partners LLP

February 2024

Overnight noise complaints by hexagon - West End Zone 1 (30 cap)

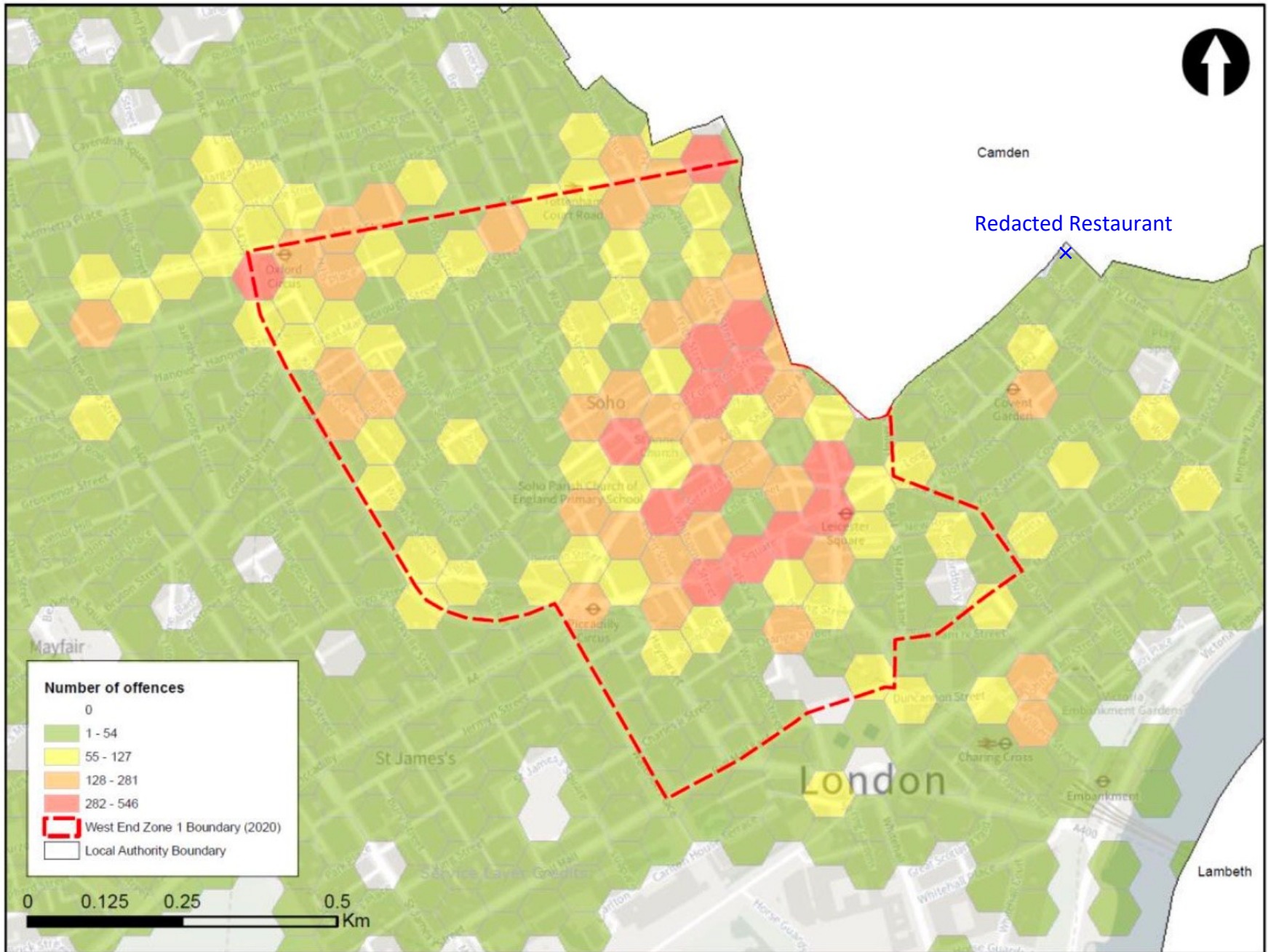


Cambridge Crime Harm Index by hexagon (West End Zone 1)

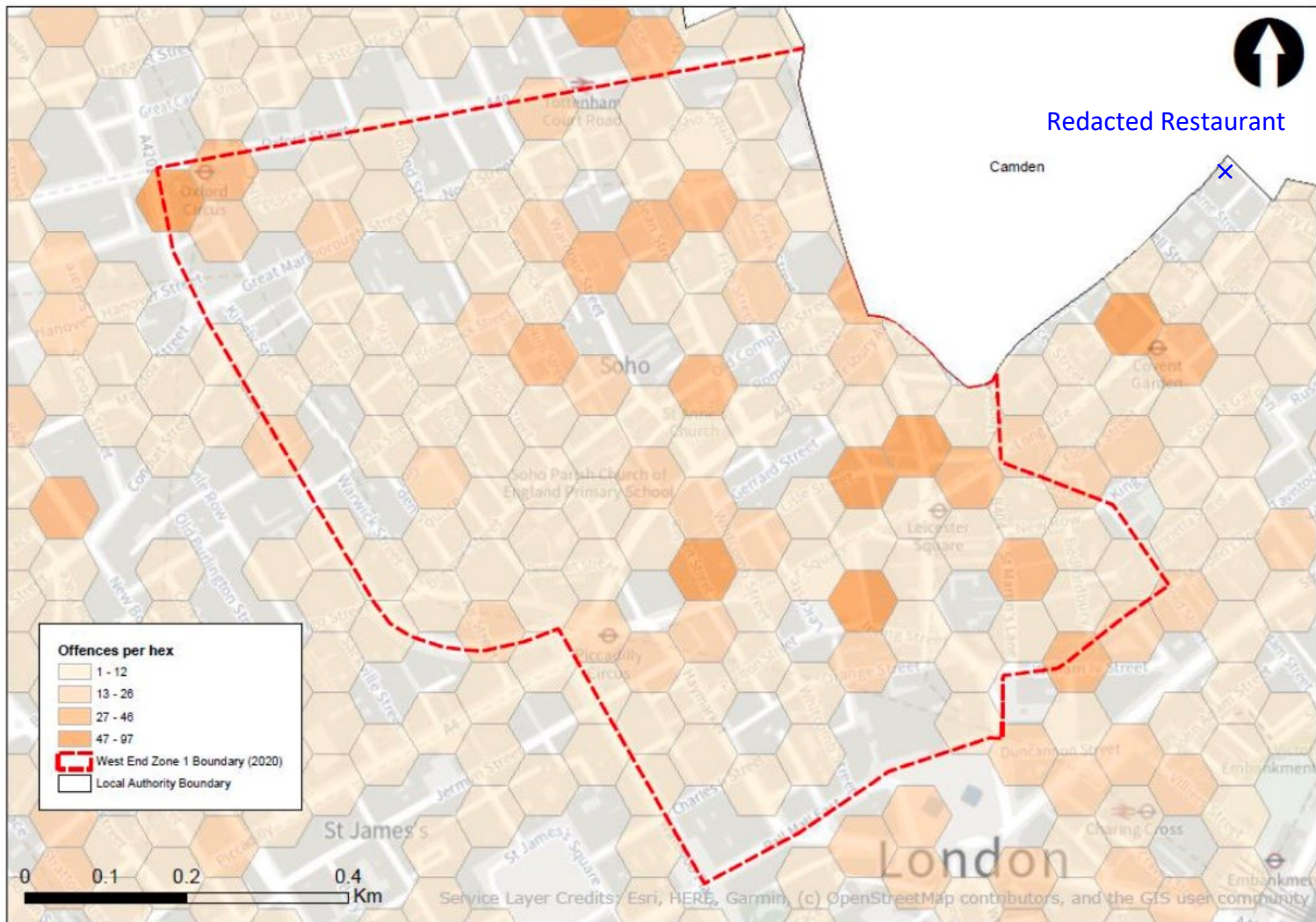


This map combines each of the cumulative impact variables that are present within the West End Zone 1, weighting each based on the seriousness of harm.

Overnight crime (theft, robbery, drugs, VAP, sexual offences) (West End Zone 1) by hexagon



ASB by hexagon (West End Zone 1)



[Redacted] Restaurant 26-29 Drury Lane WC2B 5RH



Appendix 11 Submission & Operational Management Plan

February 2024

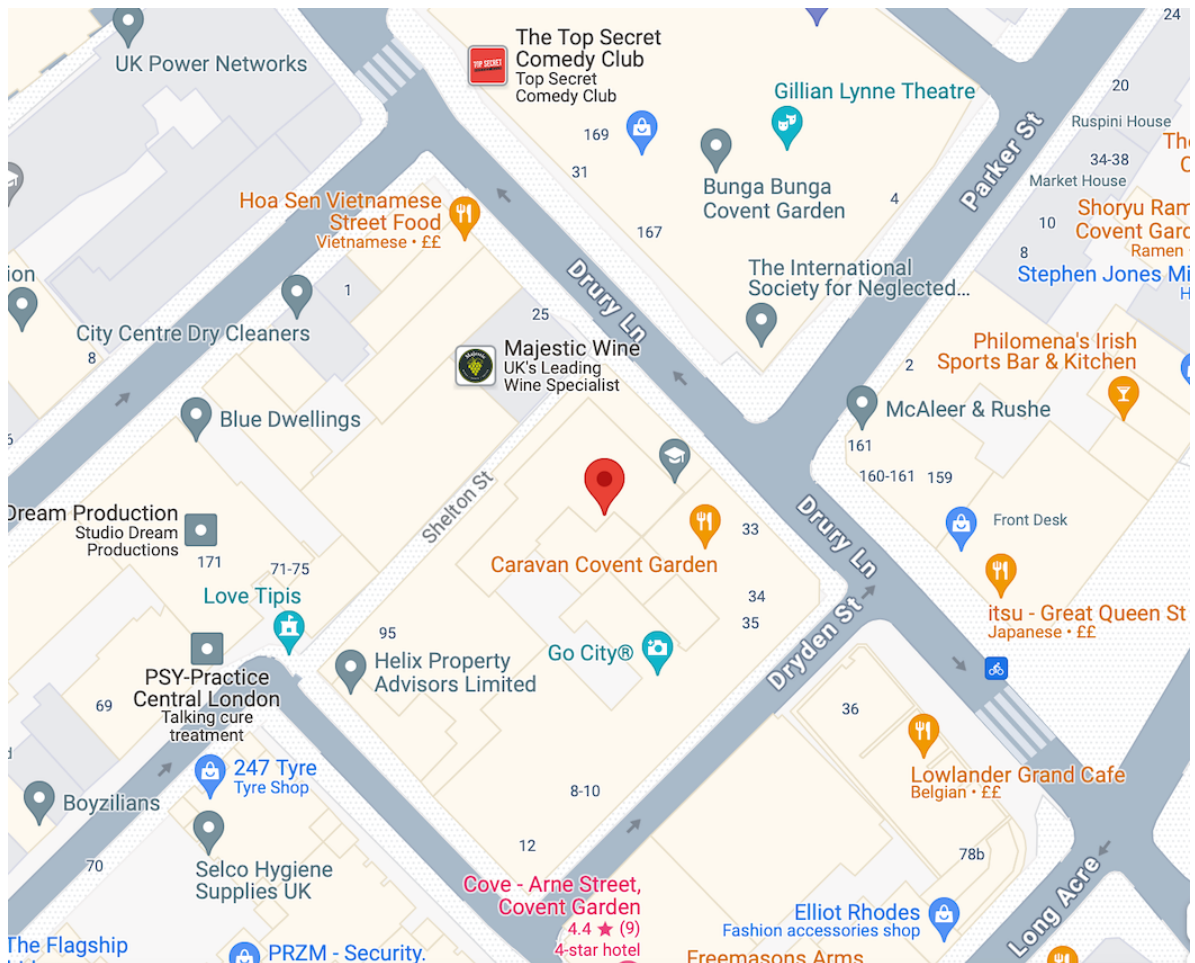
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1. Introduction
2. General Operation Controls
3. Noise Sources & Control
4. Planned Management Measures for Control of Noise
5. Noise Criteria
6. External Area Management Plan
7. Smoking Policy
8. Dispersal Policy
9. Closing Procedure

Appendix 11 Submission: Redacted Restaurant 26 – 29 Drury Lane

1 Introduction

- 1.1 This statement has been prepared to support an application for a new Premises Licence for 'Redacted' Restaurant situated at 26-29 Drury Lane London WC2B 5RH.
- 1.2 This document illustrates the applicant's comprehensive operational management strategy to ensure that robust controls are in place to promote the licensing objectives and to prevent any disturbance to local residents in accordance with Appendix 11 of the City of Westminster Statement of Licensing Policy.
- 1.3 The operational management procedures will ensure that the restaurant operates sympathetically alongside the Covent Garden community, with an emphasis on preventing crime, disorder and any sources of nuisance to the local community.



2 General Operation Controls

- 2.1 The experienced restaurant management team will take their responsibilities as a neighbour extremely seriously. Management controls shall include:
 - 2.1.1 Extensive employee induction and on-going refresher training, including:
 - 2.1.1.1 Responsibilities in the local area and towards local residents.
 - 2.1.1.2 Customer care and hospitality.
 - 2.1.1.3 Complaint handling.
 - 2.1.1.4 Food Safety.
 - 2.1.1.5 Health and Safety.
 - 2.1.1.6 Fire Safety.
 - 2.1.1.7 Security awareness.
 - 2.1.1.8 Counter terrorism training.
 - 2.1.1.9 Safeguarding and welfare engagement training, for example WAVE training in partnership with the Westminster Police Licensing Team, drink spiking and “Ask for Angela”.
 - 2.1.1.10 Obligations under the Licensing Act 2003.
- 2.2 Operational procedures to mitigate nuisance in the local area, including:
 - 2.2.1 Responsible management of patrons both within internal and external areas of the Development.
 - 2.2.2 Controlled management of the arrival and departure of patrons, including encouraging departing patrons to disperse quickly and quietly to their onwards direction of travel.
 - 2.2.3 Advice and recommendations from the Grainhouse development’s acoustic consultants.
 - 2.2.4 Sympathetic servicing of the restaurant.
 - 2.2.5 Internal CCTV coverage including full frontal imaging of anyone entering the licensed premises.

3 Noise Sources & Control

3.1 The applicant has considered the relevant potential sources of noise set out in Appendix 11 below, with an overview of how each potential source of noise is prevented or mitigated:

3.1.1 *music and human voices, both amplified and unamplified:*

- Music levels controlled and played at level typically associated with restaurant use.
- Reception lobby installed.
- High building specification and standard of fit out to prevent noise breakout.
- Model Condition 12 to prevent noise emanating from the premises causing a nuisance.

3.1.2 *other internal activities*

- Not applicable / see above.

3.1.3 *use of open areas*

- External Area Management Plan implemented to ensure professional and responsible management of external seating.
- Model Condition 19 proposed meaning any external furniture cannot be used after 23.00 in accordance with Policy PN1.
- External seating subject to ongoing review and monitoring under the pavement licensing process.

3.1.4 *patrons queuing*

- Staggered reservation times to prevent customers arriving en masse.
- Ample internal space in reception and bar area to immediately welcome and hold customers inside.

3.1.5 *patrons and staff entering and leaving the Restaurant and in its vicinity*

- Dispersal policy (see below)

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3.1.6 *vehicles arriving, waiting, parking and departing*

- Vehicles not permitted to loiter, leave engines running, drivers talk loudly or otherwise engage in any activity that may cause a nuisance or block the highway.
- As above, please refer to Dispersal Policy below.

3.1.7 *deliveries and collections including refuse and collection of recyclable materials*

- Servicing & Waste policies implemented to minimise impact of this activity on the local amenity.
- Servicing and Waste management plan scrutinised and approved under planning process

3.1.8 *plant, machinery and associated equipment*

- Considered and assessed as part of Noise Impact Assessment at planning stage in accordance with City Council's noise criteria.

4 Planned Management Measures for Control of Noise

- 4.1 The applicant will implement wide-ranging measures for the control of noise in order to promote the prevention of public nuisance licensing objective, comply with Policy PN1 and in accordance with noise conditions imposed on the development planning consent:
- 4.1.1 Robust licence conditions to control the use of the restaurant and promote the licensing objectives.
 - 4.1.2 An extremely high standard of build and fit out to prevent noise breakout within the mixed-use development building and outside the premises.
 - 4.1.3 Installation and use of high specification audio and sound generating systems.
 - 4.1.4 Comprehensive management systems covering all aspects of the restaurant's operation, including an operational management plan; thorough staff training programmes and a dispersal policy (see below).
- 4.2 The applicant addresses the criteria set out in Appendix 11 as follows:
- 4.2.1 *Hours of operation* – licensable activities provided in accordance with Core Hours Friday – Wednesday (an extra 30mins only on Thursday) and time for winding down.
 - 4.2.2 *Location of entry and departure points* – clear entry and exit on accessible thoroughfare (Drury Lane).
 - 4.2.3 *Door control* – supervised by reception staff in ground floor reception lobby.
 - 4.2.4 *Control and prevention of queuing* – controlled by staggered reservation times and supervised by reception staff in ground floor reception lobby.
 - 4.2.5 *Control of amplified and unamplified music and voices* – music provided consistent with restaurant use and robust noise attenuation works safeguarded by Model Condition 12.
 - 4.2.6 *Steps to be taken to achieve good behaviour outside and within the premises* – highest standards of professional management demanded by applicant leadership team and zero tolerance of unreasonable patron behaviour whether inside or outside the premises.
 - 4.2.7 *Communication with customers (signs, announcements and other means)* – Model Condition 21 proposed.

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- 4.2.8 *Management of use of outdoor areas* – please refer to External Area Management plan.
- 4.2.9 *Steps to be taken to ensure customers leave quietly* – please refer to Dispersal Policy.
- 4.2.10 *Advice to customers on departure routes* - please refer to Dispersal Policy.
- 4.2.11 *Stewarded access to taxis and licensed mini-cabs* - please refer to Dispersal Policy.
- 4.2.12 *Arrangements for dedicated taxi or licensed minicabs to collect patrons in a manner so as to minimise any disturbance* - please refer to Dispersal Policy.
- 4.2.13 *Arrangements for staff and patron parking* – NA – the premises is extremely well serviced by public transport links.
- 4.2.14 *Limits set on hours for servicing and delivery* – Model Conditions on servicing and delivery proposed and subject to servicing and management procedures under the planning controls. Conditions proposing servicing times between 20:00 – 08:00.
- 4.2.15 *Guidance to drivers to limit noise during deliveries* - subject to servicing and management procedures under the planning controls.
- 4.2.16 *Communications with suppliers and service providers* - Model Conditions on servicing and delivery proposed that will be subject to servicing and management procedures under the planning controls and regularly monitored by the applicant.
- 4.2.17 *Providing quiet means for storage and movement of waste and recycling materials* – Model Condition 34 proposed.

5 Noise Criteria

5.1 The criteria set out in Policy PN1 are addressed as follows:

Noise and Vibration

5.2 Noise mitigation measures set out above have been implemented.

5.3 Model conditions are included in the existing premises licence addressing noise and vibration, including Model Condition 12:

5.3.1 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.

5.4 The fabric of the building and high standard of fit out will provide a high level of sound insulation. This provides the applicant with an excellent starting position before implementing further noise mitigation controls.

5.5 The following additional controls are in place:

5.5.1 Limiting music noise levels

5.5.2 Installation of sound absorbent furnishings

5.5.3 Use of reception lobby at main ground floor entry/exit point

5.5.4 Strategic mounting of speakers

5.5.5 Consideration of noise impact assessment produced by developer acoustic consultant

5.6 Plant noise is compliant with and in accordance with emission criteria recommended by the City Council and development noise report. This ensures that noise and vibration from the plant machinery does not cause a nuisance.

5.7 Management controls are implemented to ensure residents are not disturbed by noise from the restaurant in accordance with Policy PN1.

Eating, Drinking and Smoking Outside Premises

- 5.8 Please refer to the External Area Management Plan.
- 5.9 Model Condition 19 prevents external tables and chairs being used after 23:00hrs in accordance with Policy PN1.
- 5.10 This area is used as a controlled and dedicated smoking area.
- 5.11 The applicant does not expect a significant number of smokers. In any event, smokers will be supervised at street level to ensure they do not obstruct the highway and do not cause a nuisance.
- 5.12 A Smoking Policy is included below.

6 External Area Management Plan

- 6.1 Any external area will be subject to Model Condition 19 and an ongoing requirement to obtain a temporary Pavement Licence.
- 6.2 The objective of these procedures is to ensure the restaurant's outdoor tables and chairs are used responsibly by customers and managed professionally by all members of staff.
- 6.3 All members of staff must be committed to being responsible neighbours to local residents in accordance with a duty to ensure the operation of the restaurant and the outside seating does not have any adverse impact on the local residents.
- 6.4 The procedures must be followed at all times without exception. As well as preventing the risk of noise nuisance caused by customers using the external seating, it is also important to ensure the furniture does not block the pavement.
- 6.5 The outdoor tables and chairs must only be used during the permitted hours. Under no circumstances whatsoever can the outside seating be used outside these hours.
- 6.6 Outside the permitted hours the tables and chairs must be rendered unusable by either:
 - 6.6.1 Quietly bringing the tables and chairs inside; and/or
 - 6.6.2 Quietly tilting/folding/securing the chairs so that they are rendered unusable.
- 6.7 The external furniture must be positioned in accordance with the plan appended to the Pavement Licence. Furniture will be fitted with rubber feet and will be lifted, not dragged.
- 6.8 The area must be regularly monitored to ensure the furniture does not encroach onto the pavement and cause an obstruction to members of the public passing by.
- 6.9 Under no circumstances may any additional tables and chairs be placed outside the premises.
- 6.10 Customers must not be permitted to move the outside tables and chairs from one designated position to another.
- 6.11 Staff must regularly monitor and patrol the outside area at all times the premises are open to ensure these rules are complied with. Staff must ensure customers do not use the outside seating outside

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the permitted hours.

- 6.12 Customer behaviour that may cause a disturbance or nuisance to local residents will not be tolerated. Examples of this type of behaviour include shouting; raised voices; intoxication; unruly; and/or any other form of antisocial behaviour.
- 6.13 In the event a customer demonstrates behaviour contrary to these rules the duty manager must immediately ask the customer to quieten down and respect local residents. If the customer fails to comply with a first warning that customer must be politely asked to leave the premises.
- 6.14 An incident log should be recorded and maintained in respect of all incidents occurring in the outside seating area. Relevant incidents include: customers acting otherwise than in accordance with these rules; attempted unauthorised use of the seating outside the permitted hours; complaints received by customers; complaints received by local residents; any unauthorised use of the outside seating including customer attempts to reposition the seating layout; accidents; and any other relevant incidents. The incident log must be regularly checked by a member of management.
- 6.15 Customers smoking in outside areas shall not be permitted to cause obstruction of the highway to passers-by.
- 6.16 Regular litter and glass collections shall be carried out in all outside areas

7 Smoking Policy

- 7.1 Customers will be permitted to use Drury Lane to smoke during operational times.
- 7.2 Customers smoking at street level will be monitored by reception staff to ensure they do not obstruct the highway nor cause a nuisance.
- 7.3 Smokers will not be permitted to take drinks outside.
- 7.4 The application proposes Model Condition 57 and:

Patrons permitted to temporarily leave and then re-enter the premises e.g. to smoke, shall be limited to 10 persons at any one time.

8 Dispersal Policy

8.1 The objective of the Dispersal Policy is to ensure a quiet, controlled and swift dispersal of customers.

8.2 The Dispersal Policy promotes a professional and responsible management of customers as they leave to ensure they make their journey home without any adverse impact on local residents.

Entrances and Exits

8.3 The main entrance and exit is situated on Drury Lane. This will be managed by reception staff inside at all times.

8.4 At peak periods, additional staff will be employed to assist with the quiet dispersal of customers and to monitor taxis.

Transport

8.5 Customers will arrive and depart by various modes of transport. Customers will be welcomed straight into the restaurant by reception staff to avoid queuing or loitering outside.

8.6 When arriving by private car, customers and drivers will be reminded not to leave engines running unnecessarily, to keep conversation to a minimum and avoid slamming car doors.

8.7 The restaurant is well serviced by public transport links, as set out below. Staff will be familiar with the transport links and will advise customers where required.

Tube

8.7.1 The following tube stations are located within walking distance of the restaurant and benefit from the extended night-tube times:

8.7.1.1 Covent Garden Underground Station.

8.7.1.2 Leicester Square Underground Station.

8.7.1.3 Tottenham Court Road Underground Station.

8.7.1.4 Holborn Underground Station.

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8.7.2 Where necessary customers will be given directions to the relevant station and reminded to reach the station as quietly and as quickly as possible when they leave.

8.8 Taxi

8.8.1 Black cabs are readily available right through the day and night in Covent Garden. Customers will be encouraged to go directly into a waiting cab when leaving the restaurant.

8.8.2 Any customer wishing to leave the restaurant by taxi / private hire vehicle will be required to book a taxi in advance and remain in the restaurant until their vehicle has arrived.

8.8.3 Staff will assist customers and guests calling a taxi if required.

8.8.4 Other forms of app based (e.g. uber) taxis will also be used by customers. Customers will be encouraged to wait inside the restaurant until their taxi has arrived to ensure a quick and quiet exit.

9 Closing Procedure

- 9.1 Management controls will be implemented to ensure that the closing procedure has no adverse impact on local residents. The procedure facilitates a quick and quiet closure of the restaurant.
- 9.2 Management controls include:
 - 9.2.1 Ensuring all customers are off the premises by the authorised closing times.
 - 9.2.2 A prompt clean and clear up of the restaurant as soon as possible after closure.
 - 9.2.3 Employees must leave the restaurant quickly and quietly, at all times following the Dispersal Policy set out above.
 - 9.2.4 Employees are not permitted to loiter outside the restaurant or smoke in the vicinity after closing.

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. Save for persons in the area hatched on the licence plan and persons attending pre booked private functions, the consumption of alcohol on the premises shall only be to seated persons consuming a table meal at the premises served by waiter or waitress, including any outside area.
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. With the exception of any external area licensed by Westminster City Council for the placing of tables and chairs where persons may only consume alcohol when taking a table meal and be seated, all sales of alcohol for consumption off the premises shall be in sealed containers only, and shall not be consumed on the premises.
12. No sales of alcohol for consumption off the premises after 23.00.
13. 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.
14. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
15. All waste shall be properly presented and placed out for collection no earlier than 30 minutes before the scheduled collection times.
16. No waste or recyclable materials, including bottles, shall be moved, removed from or placed in outside areas between 23:00 and 08:00 hours on the following day.
17. 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 sweeping collected and stored in accordance with the approved refuse storage arrangements by close of business.
18. There shall be no striptease or nudity, and all persons shall be decently attired at all times, except when the premises are operating under the authority of a Sexual Entertainment Venue licence.
19. CCTV:
 - a) The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of the Westminster Police Licensing Team.
 - b) All entry and exit points will be covered enabling frontal identification of every person entering in any light condition.
 - c) 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.
 - d) All recordings shall be stored for a minimum period of 31 days with date and time stamping.
 - e) Viewing of recordings shall be made available immediately upon the request of Police or authorised officer throughout the entire 31-day period.
 - f) 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.

20. 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
21. A Challenge 21 proof of age scheme shall be operated at the premises where the only acceptable forms of identification are recognised photographic identification cards, such as a driving licence, passport or proof of age card with the PASS Hologram.
22. All outside tables and chairs shall be rendered unusable in the outside area by 23:00 hours each day.
23. 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.
24. 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.
25. Patrons permitted to temporarily leave and then re-enter the premises e.g. to smoke, shall be limited to 10 persons at any one time.
26. There shall be no take away service of food or drink for immediate consumption.
27. No deliveries to the premises shall take place between 20:00 and 08:00 on the following day except for deliveries of fresh produce which are permitted from 07:00 provided that they are made by hand or with a pneumatic wheel trolley, without the use of roll cages and/or tail lifts. Deliveries of fresh produce shall include dairy, bread, fresh fruit and vegetables.
28. A copy of the premises' dispersal policy shall be made readily available at the premises for inspection by a police officer and/or an authorised officer of Westminster City Council.
29. All pre-booked private events at the premises shall be risk assessed. The risk assessment shall be checked, and the event authorised by the general manager, or in their absence, a nominated deputy. The written risk assessment shall be specific to the event and made available to the Police and licensing authority upon their request. Consideration will be given for the need of SIA door supervisors.
30. There shall be no sales of hot food or hot drink for consumption off the premises after 23:00 hours each day.
31. The name and address of any person hosting a pre-booked private event shall be kept at the premises at all times and shall be made available on demand for inspection by Responsible Authority officers.
32. There shall be no externally promoted DJ-led events at the premises at any time.

33. All outside tables and chairs on Drury Lane shall be rendered unusable by 23:00 hours each day.
34. The premises licence holder shall at all times comply with an Operational Management Plan (OMP) which may be amended from time to time. Such copies of this document shall be made request. The OMP shall be reviewed regularly and whenever the licence holder is made aware of issues associated with its operation. If the premises licence holder seeks to amend or vary the OMP in a way which may adversely effect the licensing objectives, the licensing authority and police shall be notified in writing of the proposals and their views (if any) taken into account.
35. The licence holder shall ensure that all queue to enter the premises which forms outside the premises is orderly and supervised by staff so as to ensure that there is no public nuisance or obstruction to the public highway.
36. 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.
37. 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 there are minor changes to the premises layout during the course of construction new plans shall be provided to the Environmental Health Consultation Team and the Licensing Authority.
38. 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.

Conditions proposed by the Environmental Health

None

26 - 29 Drury Lane, London



Resident Count: 16

Licensed premises within 75m of The Randall Institute, 26 - 29 Drury Lane, London				
Licence Number	Trading Name	Address	Premises Type	Time Period
17/14798/LIPN	Not Recorded	30 - 35 Drury Lane London WC2B 5RH	Shop	Monday; 06:00 - 00:00 Tuesday; 06:00 - 00:00 Wednesday; 06:00 - 00:00 Thursday; 06:00 - 00:00 Friday; 06:00 - 00:00 Saturday; 06:00 - 00:00 Sunday; 06:00 - 00:00
23/09140/LIPRW	Caravan Covent Garden	36 Drury Lane London WC2B 5RR	Not Recorded	Sunday; 08:00 - 22:30 Monday to Thursday; 07:00 - 00:00 Friday to Saturday; 07:00 - 00:30
23/03858/LIPDPS	Lowlander Grand Cafe	36 Drury Lane London WC2B 5RR	Public house or pub restaurant	Sunday; 12:00 - 00:00 Monday to Saturday; 10:00 - 00:30
22/10585/LIPN	Club Soda	39 Drury Lane London WC2B 5RR	Shop	Sunday; 10:00 - 22:00 Monday to Saturday; 10:00 - 23:00

24/00440/LIPDPS	Freemasons Arms Public House	81 - 82 Long Acre London WC2E 9NG	Public house or pub restaurant	Sunday; 12:00 - 22:50 Monday to Thursday; 10:00 - 23:30 Friday to Saturday; 10:00 - 00:00
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