

Application for a premises licence to be granted under the Licensing Act 2003

PLEASE READ THE FOLLOWING INSTRUCTIONS FIRST

Before completing this form please read the guidance notes at the end of the form. If you are completing this form by hand please write legibly in block capitals. In all cases ensure that your answers are inside the boxes and written in black ink. Use additional sheets if necessary.

You may wish to keep a copy of the completed form for your records.

I/We Yummy Pubs Limited

(Insert name(s) of applicant)

apply for a premises licence under section 17 of the Licensing Act 2003 for the premises described in Part 1 below (the premises) and I/we are making this application to you as the relevant licensing authority in accordance with section 12 of the Licensing Act 2003

Part 1 – Premises details

Postal address of premises or, if none, ordnance survey map reference or description 206 – 208 Hammersmith Road			
Post town	London	Postcode	W6 7DH

Telephone number at premises (if any)	
Non-domestic rateable value of premises	£29,500.00 – Band B

Part 2 - Applicant details

Please state whether you are applying for a premises licence as appropriate

Please tick as

- | | | |
|--|-------------------------------------|-----------------------------|
| a) an individual or individuals * | <input type="checkbox"/> | please complete section (A) |
| b) a person other than an individual * | | |
| i as a limited company/limited liability partnership | <input checked="" type="checkbox"/> | please complete section (B) |
| ii as a partnership (other than limited liability) | <input type="checkbox"/> | please complete section (B) |
| iii as an unincorporated association or | <input type="checkbox"/> | please complete section (B) |
| iv other (for example a statutory corporation) | <input type="checkbox"/> | please complete section (B) |
| c) a recognised club | <input type="checkbox"/> | please complete section (B) |

- d) a charity please complete section (B)
- e) the proprietor of an educational establishment please complete section (B)
- f) a health service body please complete section (B)
- g) a person who is registered under Part 2 of the Care Standards Act 2000 (c14) in respect of an independent hospital in Wales please complete section (B)
- ga) a person who is registered under Chapter 2 of Part 1 of the Health and Social Care Act 2008 (within the meaning of that Part) in an independent hospital in England please complete section (B)
- h) the chief officer of police of a police force in England and Wales please complete section (B)

* If you are applying as a person described in (a) or (b) please confirm (by ticking yes to one box below):

- I am carrying on or proposing to carry on a business which involves the use of the premises for licensable activities; or
- I am making the application pursuant to a
 statutory function or
 a function discharged by virtue of Her Majesty's prerogative

(A) INDIVIDUAL APPLICANTS (fill in as applicable)

Mr <input type="checkbox"/>	Mrs <input type="checkbox"/>	Miss <input type="checkbox"/>	Ms <input type="checkbox"/>	Other Title (for example, Rev)	
Surname			First names		
Date of birth		I am 18 years old or over <input type="checkbox"/>		Please tick yes	
Nationality					
Current residential address if different from premises address					
Post town				Postcode	
Daytime contact telephone number					
E-mail address (optional)					
Where applicable (if demonstrating a right to work via the Home Office online right to work checking service), the 9-digit 'share code' provided to the applicant by that service (please see note 15 for information)					

SECOND INDIVIDUAL APPLICANT (if applicable)

Mr <input type="checkbox"/>	Mrs <input type="checkbox"/>	Miss <input type="checkbox"/>	Ms <input type="checkbox"/>	Other Title (for example, Rev)	
Surname			First names		
Date of birth over		I am 18 years old or		<input type="checkbox"/>	Please tick yes
Nationality					
Where applicable (if demonstrating a right to work via the Home Office online right to work checking service), the 9-digit 'share code' provided to the applicant by that service: (please see note 15 for information)					
Current residential address if different from premises address					
Post town				Postcode	
Daytime contact telephone number					
E-mail address (optional)					

(B) OTHER APPLICANTS

Please provide name and registered address of applicant in full. Where appropriate please give any registered number. In the case of a partnership or other joint venture (other than a body corporate), please give the name and address of each party concerned.

Name Yummy Pubs Limited
Address 147a High Street Waltham Cross Hertfordshire EN8 7AP
Registered number (where applicable) 07323160

Description of applicant (for example, partnership, company, unincorporated association etc.) Company
Telephone number (if any)
E-mail address (optional)

Part 3 Operating Schedule

When do you want the premises licence to start? ASAP

DD	MM	YYYY
<input type="text"/>	<input type="text"/>	<input type="text"/>

If you wish the licence to be valid only for a limited period, when do you want it to end?

DD	MM	YYYY
<input type="text"/>	<input type="text"/>	<input type="text"/>

Please give a general description of the premises (please read guidance note 1) Bar/restaurant

If 5,000 or more people are expected to attend the premises at any one time, please state the number expected to attend.

<input type="text"/>

What licensable activities do you intend to carry on from the premises?

(please see sections 1 and 14 and Schedules 1 and 2 to the Licensing Act 2003)

- | | |
|--|----------------------------|
| Provision of regulated entertainment (please read guidance note 2) | Please tick all that apply |
| a) plays (if ticking yes, fill in box A) | <input type="checkbox"/> |
| b) films (if ticking yes, fill in box B) | <input type="checkbox"/> |
| c) indoor sporting events (if ticking yes, fill in box C) | <input type="checkbox"/> |
| d) boxing or wrestling entertainment (if ticking yes, fill in box D) | <input type="checkbox"/> |
| e) live music (if ticking yes, fill in box E) | <input type="checkbox"/> |
| f) recorded music (if ticking yes, fill in box F) | <input type="checkbox"/> |

g) performances of dance (if ticking yes, fill in box G)

h) anything of a similar description to that falling within (e), (f) or (g)
(if ticking yes, fill in box H)

Provision of late night refreshment (if ticking yes, fill in box I)

Supply of alcohol (if ticking yes, fill in box J)

In all cases complete boxes K, L and M

A

Plays Standard days and timings (please read guidance note 7)			Will the performance of a play take place indoors or outdoors or both – please tick (please read guidance note 3)		Indoors	<input type="checkbox"/>				
					Outdoors	<input type="checkbox"/>				
					Both	<input type="checkbox"/>				
Day	Start	Finish	<u>Please give further details here</u> (please read guidance note 4)							
Mon										
Tue										
Wed							<u>State any seasonal variations for performing plays</u> (please read guidance note 5)			
Thur										
Fri							<u>Non standard timings. Where you intend to use the premises for the performance of plays at different times to those listed in the column on the left, please list</u> (please read guidance note 6)			
Sat										
Sun										

B

Films Standard days and timings (please read guidance note 7)			Will the exhibition of films take place indoors or outdoors or both – please tick (please read guidance note 3)		Indoors	<input type="checkbox"/>
					Outdoors	<input type="checkbox"/>
					Both	<input type="checkbox"/>
Day	Start	Finish	<u>Please give further details here</u> (please read guidance note 4)			
Mon						
Tue						
Wed						
Thur						
			<u>State any seasonal variations for the exhibition of films</u> (please read guidance note 5)			
			<u>Non standard timings. Where you intend to use the premises for the exhibition of films at different times to those listed in the column on the left, please list</u> (please read guidance note 6)			
Fri						
Sat						
Sun						

C

Indoor sporting events Standard days and timings (please read guidance note 7)			Please give further details (please read guidance note 4)	
Day	Start	Finish		
Mon			State any seasonal variations for indoor sporting events (please read guidance note 5)	
Tue				
Wed				
Thur				Non standard timings. Where you intend to use the premises for indoor sporting events at different times to those listed in the column on the left, please list (please read guidance note 6)
Fri				
Sat				
Sun				

D

Boxing or wrestling entertainments Standard days and timings (please read guidance note 7)			Will the boxing or wrestling entertainment take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input type="checkbox"/>
Day	Start	Finish		Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Mon				Please give further details here (please read guidance note 4)	
Tue					
Wed			State any seasonal variations for boxing or wrestling entertainment (please read guidance note 5)		
Thur					
Fri			Non standard timings. Where you intend to use the premises for boxing or wrestling entertainment at different times to those listed in the column on the left, please list (please read guidance note 6)		
Sat					
Sun					

E

Live music Standard days and timings (please read guidance note 7)			Will the performance of live music take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	Please give further details here (please read guidance note 4)		
Mon					
Tue					
Wed			State any seasonal variations for the performance of live music (please read guidance note 5)		
Thur					
Fri			Non standard timings. Where you intend to use the premises for the performance of live music at different times to those listed in the column on the left, please list (please read guidance note 6)		
Sat					
Sun					

F

Recorded music Standard days and timings (please read guidance note 7)			Will the playing of recorded music take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish			
Mon			Please give further details here (please read guidance note 4)		
Tue					
Wed			State any seasonal variations for the playing of recorded music (please read guidance note 5)		
Thur					
Fri			Non standard timings. Where you intend to use the premises for the playing of recorded music at different times to those listed in the column on the left, please list (please read guidance note 6)		
Sat					
Sun					

G

Performances of dance Standard days and timings (please read guidance note 7)			Will the performance of dance take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	Please give further details here (please read guidance note 4)		
Mon					
Tue					
Wed			State any seasonal variations for the performance of dance (please read guidance note 5)		
Thur					
Fri			Non standard timings. Where you intend to use the premises for the performance of dance at different times to those listed in the column on the left, please list (please read guidance note 6)		
Sat					
Sun					

H

<p>Anything of a similar description to that falling within (e), (f) or (g) Standard days and timings (please read guidance note 7)</p>			<p>Please give a description of the type of entertainment you will be providing</p>		
Day	Start	Finish	<p><u>Will this entertainment take place indoors or outdoors or both – please tick</u> (please read guidance note 3)</p>	Indoors	<input type="checkbox"/>
Mon				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Tue			<p><u>Please give further details here</u> (please read guidance note 4)</p>		
Wed			<p><u>State any seasonal variations for entertainment of a similar description to that falling within (e), (f) or (g)</u> (please read guidance note 5)</p>		
Thur			<p><u>Non standard timings. Where you intend to use the premises for the entertainment of a similar description to that falling within (e), (f) or (g) at different times to those listed in the column on the left, please list</u> (please read guidance note 6)</p>		
Fri					
Sat					
Sun					

I

Late night refreshment Standard days and timings (please read guidance note 7)			Will the provision of late night refreshment take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	<input checked="" type="checkbox"/>
				Outdoors	<input type="checkbox"/>
				Both	<input type="checkbox"/>
Day	Start	Finish	<p><u>Please give further details here</u> (please read guidance note 4) Hot food and drink served on the premises.</p> <p><u>State any seasonal variations for the provision of late night refreshment</u> (please read guidance note 5)</p> <p><u>Non standard timings. Where you intend to use the premises for the provision of late night refreshment at different times, to those listed in the column on the left, please list</u> (please read guidance note 6) On New Year's Eve until 02.00 hours the following morning.</p>		
Mon					
	23.00	00.00			
Tue					
	23.00	00.00			
Wed					
	23.00	00.00			
Thur					
	23.00	00.00			
Fri					
	23.00	00.00			
Sat					
	23.00	00.00			
Sun					
	23.00	00.00			

J

Supply of alcohol Standard days and timings (please read guidance note 7)			Will the supply of alcohol be for consumption – please tick (please read guidance note 8)	On the premises	<input type="checkbox"/>	
				Off the premises	<input type="checkbox"/>	
				Both	<input checked="" type="checkbox"/>	
Day	Start	Finish	State any seasonal variations for the supply of alcohol (please read guidance note 5)			
Mon						
	10.00	00.00				
Tue						
	10.00	00.00				
Wed						
	10.00	00.00				
Thur						Non standard timings. Where you intend to use the premises for the supply of alcohol at different times to those listed in the column on the left, please list (please read guidance note 6)
	10.00	00.00				
Fri						
	10.00	00.00				
Sat						
	10.00	00.00				
Sun						
	10.00	00.00				

State the name and details of the individual whom you wish to specify on the licence as designated premises supervisor (Please see declaration about the entitlement to work in the checklist at the end of the form):

Name Matt Ward	
Date of birth ██████████	
Address ██████████ ██████████ ██████████ ██████████	
Postcode	██████████
Personal licence number (if known) KE-PE 1226	
Issuing licensing authority (if known) Canterbury City Council	

K

Please highlight any adult entertainment or services, activities, other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children (please read guidance note 9).

None.

L

Hours premises are open to the public Standard days and timings (please read guidance note 7)			State any seasonal variations (please read guidance note 5)
Day	Start	Finish	
Mon		00.30	<p><u>Non standard timings. Where you intend the premises to be open to the public at different times from those listed in the column on the left, please list</u> (please read guidance note 6)</p> <p>On New Year's Eve until 02.30 hours the following morning.</p>
	08.00		
Tue		00.30	
	08.00		
Wed		00.30	
	08.00		
Thur		00.30	
	08.00		
Fri		00.30	
	08.00		
Sat		00.30	
	08.00		
Sun		00.30	
	08.00		

M

Describe the steps you intend to take to promote the four licensing objectives:

a) General – all four licensing objectives (b, c, d and e) (please read guidance note 10)

- All staff who have direct dealings with customers shall be trained in the following:
 - a) The premises licence and its conditions
 - b) Licensing Law; in particular, relating to the sale of alcohol.
- A record shall be kept of this training which will be refreshed no less than every 6 months and this record shall be available for inspection by the Licensing Authority or Police upon request.
- a minimum of 70% of the available customer floor space of the premises shall be laid out to tables and chairs at any one time.
 - Food in the form of substantial table meals will be available until at least 22:00 hours or 90 minutes prior to closing.

b) The prevention of crime and disorder

- A digital hard drive CCTV system shall be in operation to cover the premises.
- All CCTV recorded images shall have sufficient clarity/definition to enable facial recognition.
- CCTV footage shall be kept in an unedited format for a period of 31 days.
- Managers responsible for the operation of the premises shall be trained in the use of any such CCTV equipment and able to produce/download/burn CCTV images upon request by an authorised officer from a Responsible Authority- subject to the relevant data protection laws.
- An incident and refusals log (the Log) will be kept and maintained at the premises and all incidents and refusals of sales of alcohol shall be recorded in it. As a minimum, the log will record the date and time of the incident/refusal, the name of the person making the entry, the nature of the incident/ refusal and any actions taken. The Log will be made available to officers from the responsible Authorities on request.
- The premises licence holder or designated manager will risk assess whether door supervisors will be employed at the premises. The risk assessment will be in writing. The risk assessment will be re-visited and updated in light of intelligence provided by the Metropolitan Police of following a serious incident of crime or disorder. The risk assessment will be made available to officers from the metropolitan Police on request.

c) Public safety

The DPS/Manager will undertake a weekly inspection of the public areas of the premises to identify anything might present an identifiable risk to public safety. Any risks identified that are deemed to be unreasonable must be rectified at the earliest opportunity.

d) The prevention of public nuisance

- A sign will be displayed at each exit from the premises asking customers to respect the rights of nearby residents not to be disturbed.
- Bottles bins shall not be emptied into external bins after 22.00 hours or before 08.00.
- Deliveries of alcohol to the premises will not take place between 22.00 hours and 08.00 hours.
- The premises licence holder will ensure that any waste management company contracted to remove waste from the premises is required to do so between the hours of 08.00 and 22.00
- No deliveries or collections relating to licensable activities at the premises will take place between the hours of 22.00 hours and 10.00 hours.
- The DPS/Manager must instruct delivery riders and drivers not to cause a noise nuisance when collecting orders for delivery or making deliveries.
- Delivery of alcohol will only be as part of a substantial food offer.
- Delivery drivers/riders will be given clear, written instructions to use their vehicles in a responsible manner so as to not cause nuisance to any residents or generally outside the licensed premises; not to leave engines running when the vehicle is parked; and not to obstruct the highway. The licence holder will positively encourage delivery drivers/riders to use quieter vehicles that are less likely to cause a nuisance such as bicycles.

e) The protection of children from harm

- A challenge 25 policy (the Policy) shall operate in the premises in relation to the sale of alcohol. Acceptable forms of ID will be those specified by the Home Office for the purposes of age verification for sales of alcohol.
- The DPS/Manager shall ensure that all employees of any third party engaged for the purposes of delivery of alcohol have also been trained by their employers regarding the Challenge 25 policy. This training should be documented.
- All staff shall be aware of the law regarding the refusal of service to any person who is drunk or is underage and shall be aware of how to seek ID from anyone who appears to be underage.
- Children are to be supervised by a responsible adult at all times.

Checklist:

Please tick to indicate agreement

- I have made or enclosed payment of the fee.
- I have enclosed the plan of the premises.
- I have sent copies of this application and the plan to responsible authorities and others where applicable.


- I have enclosed the consent form completed by the individual I wish to be designated premises supervisor, if applicable.
- I understand that I must now advertise my application.
- I understand that if I do not comply with the above requirements my application will be rejected.
- [Applicable to all individual applicants, including those in a partnership which is not a limited liability partnership, but not companies or limited liability partnerships] I have included documents demonstrating my entitlement to work in the United Kingdom or my share code issued by the Home Office online right to work checking service (please read note 15).

IT IS AN OFFENCE, UNDER SECTION 158 OF THE LICENSING ACT 2003, TO MAKE A FALSE STATEMENT IN OR IN CONNECTION WITH THIS APPLICATION. THOSE WHO MAKE A FALSE STATEMENT MAY BE LIABLE ON SUMMARY CONVICTION TO A FINE OF ANY AMOUNT.

IT IS AN OFFENCE UNDER SECTION 24B OF THE IMMIGRATION ACT 1971 FOR A PERSON TO WORK WHEN THEY KNOW, OR HAVE REASONABLE CAUSE TO BELIEVE, THAT THEY ARE DISQUALIFIED FROM DOING SO BY REASON OF THEIR IMMIGRATION STATUS. THOSE WHO EMPLOY AN ADULT WITHOUT LEAVE OR WHO IS SUBJECT TO CONDITIONS AS TO EMPLOYMENT WILL BE LIABLE TO A CIVIL PENALTY UNDER SECTION 15 OF THE IMMIGRATION, ASYLUM AND NATIONALITY ACT 2006 AND PURSUANT TO SECTION 21 OF THE SAME ACT, WILL BE COMMITTING AN OFFENCE WHERE THEY DO SO IN THE KNOWLEDGE, OR WITH REASONABLE CAUSE TO BELIEVE, THAT THE EMPLOYEE IS DISQUALIFIED.

Part 4 – Signatures (please read guidance note 11)

Signature of applicant or applicant’s solicitor or other duly authorised agent (see guidance note 12). **If signing on behalf of the applicant, please state in what capacity.**

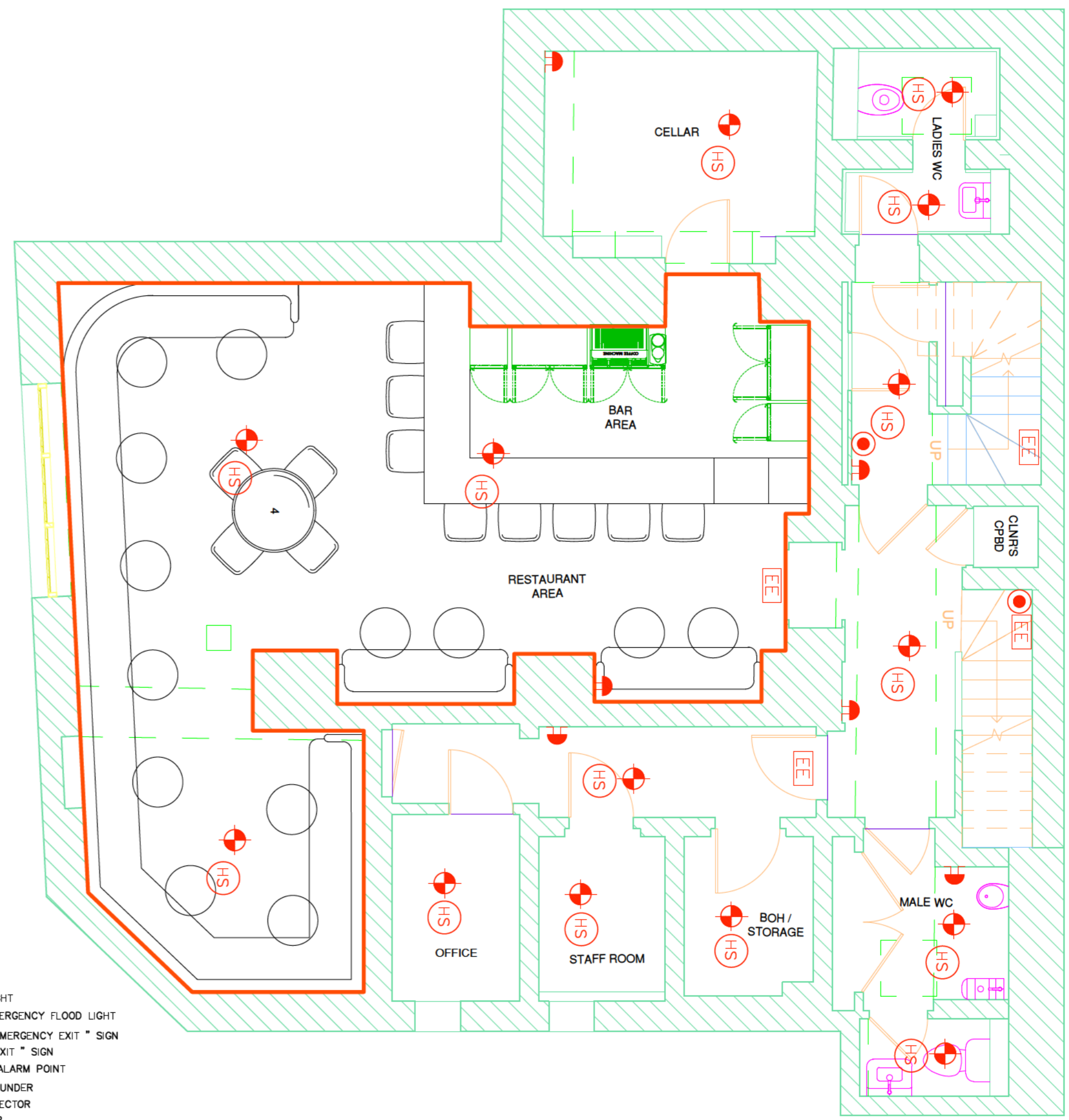
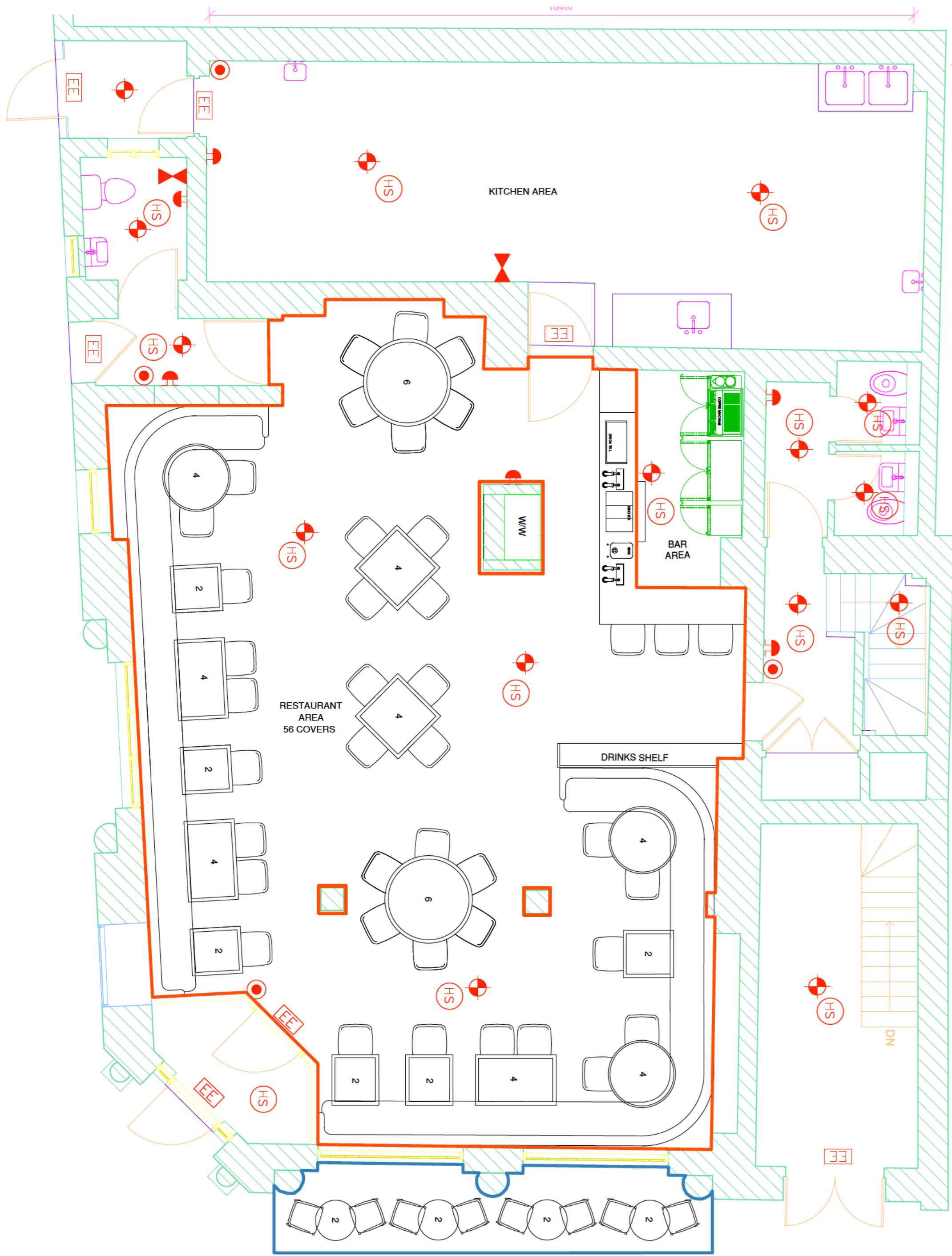
Declaration	<ul style="list-style-type: none"> • [Applicable to individual applicants only, including those in a partnership which is not a limited liability partnership] I understand I am not entitled to be issued with a licence if I do not have the entitlement to live and work in the UK (or if I am subject to a condition preventing me from doing work relating to the carrying on of a licensable activity) and that my licence will become invalid if I cease to be entitled to live and work in the UK (please read guidance note 15). • The DPS named in this application form is entitled to work in the UK (and is not subject to conditions preventing him or her from doing work relating to a licensable activity) and I have seen a copy of his or her proof of entitlement to work, or have conducted an online right to work check using the Home Office online right to work checking service which confirmed their right to work (please see note 15)
Signature	 Matthew Phipps for TLT Solicitors

Date	20 th February 2023
Capacity	Solicitor to applicant

For joint applications, signature of 2nd applicant or 2nd applicant's solicitor or other authorised agent (please read guidance note 13). If signing on behalf of the applicant, please state in what capacity.

Signature	
Date	
Capacity	

Contact name (where not previously given) and postal address for correspondence associated with this application (please read guidance note 14)			
Matthew Phipps TLT Solicitors One Redcliff Street			
Post town	Bristol	Postcode	BS1 6TP
Telephone number (if any)	+44(0)3330 060201		
If you would prefer us to correspond with you by e-mail, your e-mail address (optional) matthew.phipps@TLTsolicitors.com			



- KEY**
- ⬆️ EMERGENCY LIGHT
 - ⬆️ HIGH LEVEL EMERGENCY FLOOD LIGHT
 - ⬆️ ILLUMINATED "EMERGENCY EXIT" SIGN
 - ⬆️ ILLUMINATED "EXIT" SIGN
 - ⬆️ BREAK GLASS ALARM POINT
 - ⬆️ FIRE ALARM SOUNDER
 - ⬆️ HIGH HEAT DETECTOR
 - ⬆️ HEAT DETECTOR
 - ⬆️ HEAT/SMOKE DETECTOR
 - ⬆️ SMOKE DETECTOR
 - FDXXS FIRE DOORTO XX (SHOWN ON DOOR) MINS.
 - FRSC FIRE RESISTANT SELF CLOSING COMBINED INTUMESCENT STRIP AND SMOKE SEAL
 - M-HO MAGNETIC HOLD OPEN LINKED TO FIRE ALARM (DOOR RELEASE FAILSAFE)
 - F.P. MAIN FIRE PANEL
 - F.R.P. FIRE REPETER PANEL
 - ⚠️ VISUAL WARNING DEVICE
 - ⬆️ 9 LITRE WATER FIRE EXTINGUISHER
 - ⬆️ DRY POWDER FIRE EXTINGUISHER
 - ⬆️ Co2 FIRE EXTINGUISHER
 - ▲ FIRE BLANKET
 - ▬ 60 MINS FIRE PROTECTION TO WALLS
 - ▬ 30 MINS FIRE PROTECTION TO WALLS

- NOTICES TO DOORS:**
- N1 FIRE DOOR KEEP CLEAR.
 - N2 PUSH BAR TO OPEN.
 - N3 KEEP CLOSED LOCKED.
 - N4 GENERAL FIRE NOTICE.
 - N5 STAFF FIRE NOTICE.
- ▭ LICENCED AREA (INCL. BARS)
 - ▭ LICENCED AREA (EXTERIOR)

DRAWING REVISION / ISSUE STATUS			
Issue	Details	By	Date
A	ORIGINAL SURVEY	NW	13.01.23
B	AMENDMENTS TO BASEMENT LAYOUT	NW	15.02.23

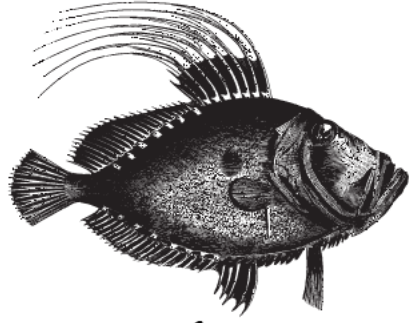
DO NOT SCALE FROM DRAWING. ALL DIMENSIONS TO BE TAKEN & VERIFIED ON SITE BY CONTRACTOR, SUPPLIER OR FABRICATOR. ANY DISCREPANCIES TO BE NOTIFIED TO THE CONTRACT ADMINISTRATOR IMMEDIATELY. THIS DRAWING IS THE PROPERTY OF NATALIE WALDRON DESIGN LTD

FOR FURTHER INFORMATION PLEASE CONTACT:
 NATALIE WALDRON
 NATALIE WALDRON DESIGN LTD
 APRIL BARR,
 ONEFLOW GARDEN PARK,
 WATHOUSE LANE
 BRISTOL,
 CV35 9RS
 TEL: 07939 890 136
 email: natalie@nataliewaldrondesign.com

**YUMMY PUBS LTD,
 HAMMERSMITH,
 LONDON**

SCALE: 1:50 @ A2
 INTENTION: monochrome colour
 DRAWING NO: HAM YP 2023 02
 DATE: 13.01.2023
 FILE: PROPOSED LICENSE
 JOB: 206-208 HAMMERSMITH ROAD,
 HAMMERSMITH,
 LONDON,
 W8 7DH


REVISION / SCALE
 E



Faber



Seafood, Wine & Cocktails
Sustainable British Shores Seafood
Local, British & Crafted Drinks



Management team with 45 years experience
Part of a small award-winning independent business
Small well trained professional team
Focused on a premium offer with exceptional
service





ROCK OYSTERS

Served with shallot vinegar, lemon, tabasco

Rock Selection

6 or 12 of today's selected oysters 18.0/35.0

Gallagher's Atlantics, Donegal, NW Ireland (3/6) 9.5/18.0

Poole Bay, Dorset, England (3/6) 9.5/18.0

Menai, Llanfairpwllgwyngyll, Wales (3/6). 9.5/18.0

TO START/ SHARE

Salt cod croquettes, aioli 8.5

Hand-picked Dorset dressed crab, lemon mayonnaise & sourdough 15.5

Tempura tiger prawns, sriracha mayonnaise 12.5

Dorset clams, white wine, garlic butter, shallots 12.5

Cauliflower pakora, chilli jam (v/vg/gf*) 8.5

St Marcellin camembert, red onion chutney, sourdough (gf*) 10.5

Padron peppers (gf) 5.0

Nocellara olives (gf) 4.5

MAINS

Market fish & seasonal specials, please have a look at today's special board £mp

Beer-battered haddock fillet, triple cooked chips, mushy peas & tartare 18.5

Peterhead cod fillet, spiced carrot puree, roasted squash & clams (gf) 18.0

Confit duck leg, butterbean & pancetta cassoulet 17.5

St Austell Bay mussels, bacon, leeks, saffron cream (gf) 15.0

Whole Brixham plaice, parmentier potatoes, gremolata & mussels (gf*) 17.5

Wild mushroom risotto, truffle oil (vg) 14.5

Beef burger, gherkins, caramelised onion, ketchup & mustard 9.0

Chickpea burger, tzatziki (vg) 9.0

SIDES

Skinny fries 5.0 **Truffled new potatoes** 5.0 **Buttered savoy cabbage** 5.0

DESSERTS

Chocolate fondant, vanilla ice cream 8.0

Sticky toffee pudding, salted caramel ice cream 8.5

Ice creams & sorbet, vanilla, chocolate, salted caramel & lemon sorbet 2.5 scoop

Devonshire blue cheese, red onion chutney, crackers 10.0

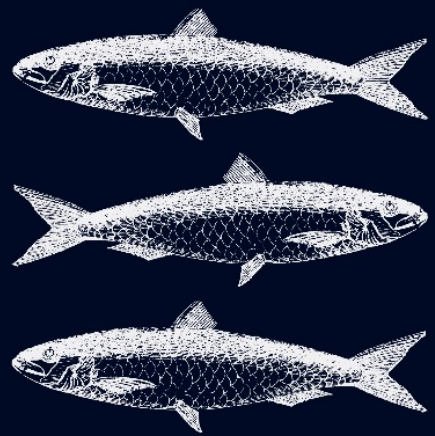
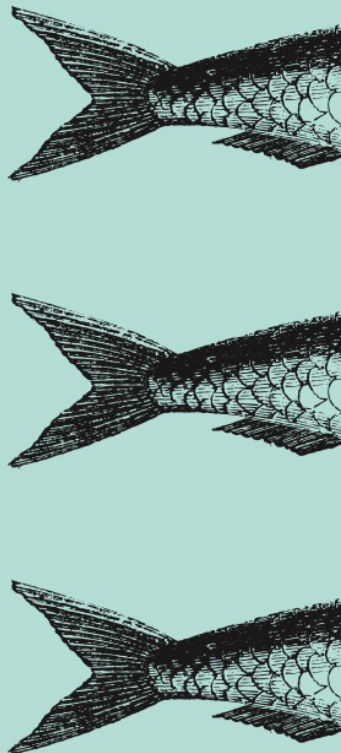
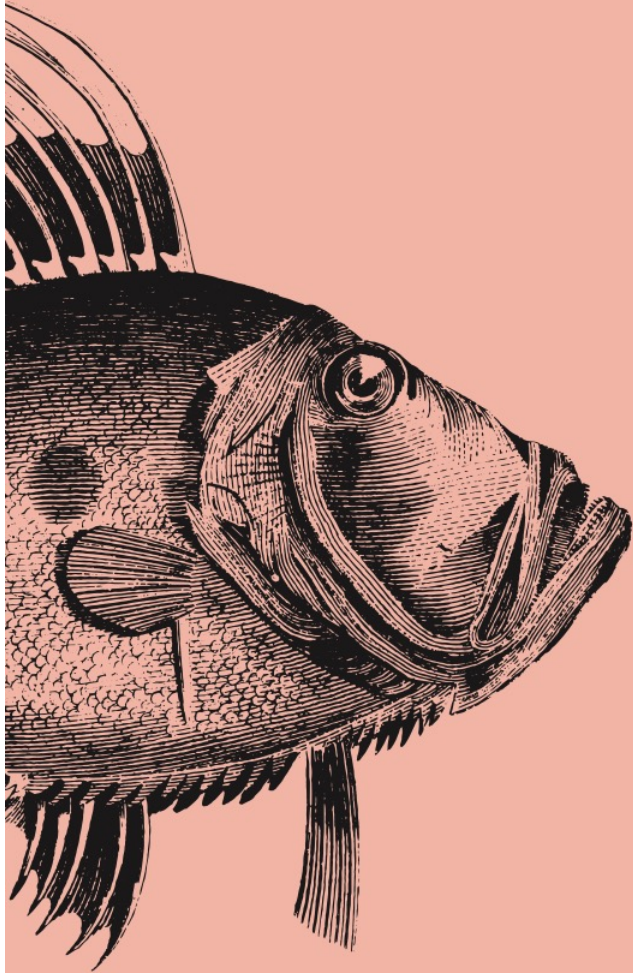
📷 @thevicmileend

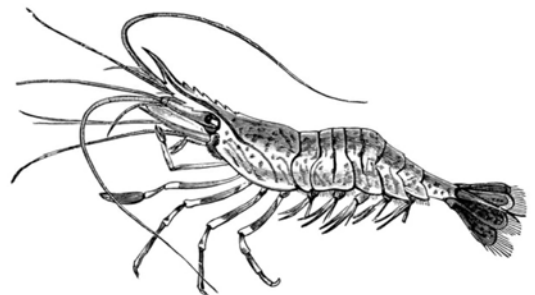
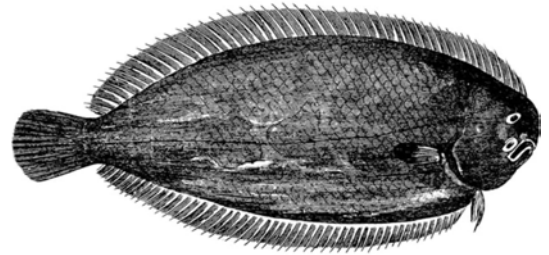
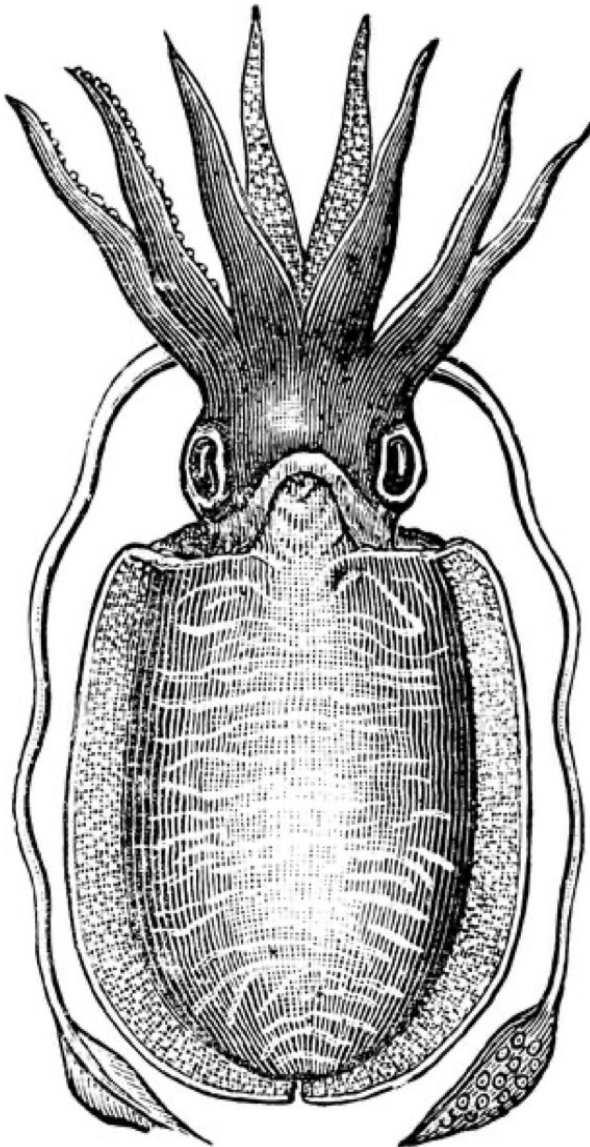
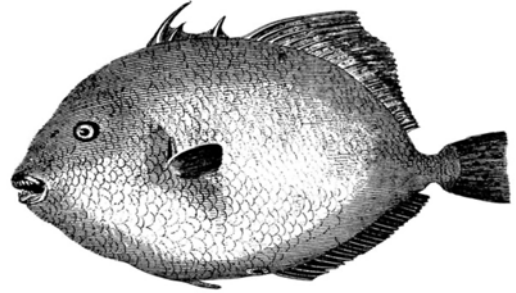
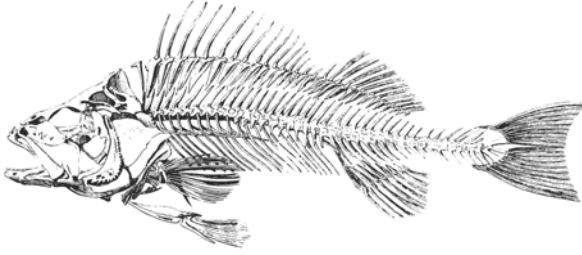
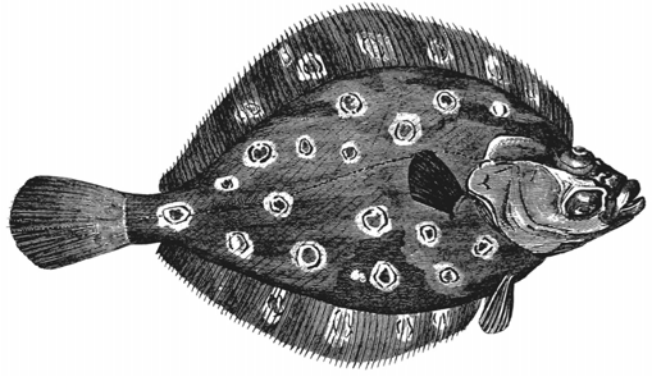
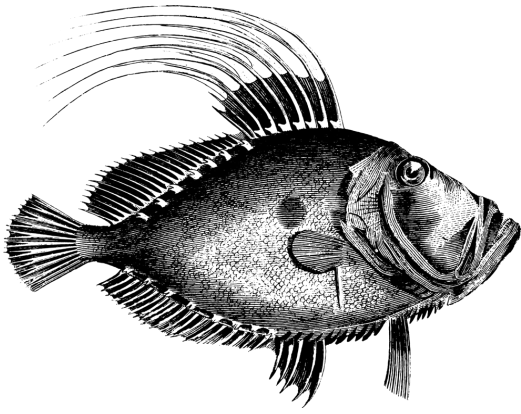
v = vegetarian | vg = vegan | gf = gluten free | * can be amended to dietary needs | n = contains nuts
A discretionary 10% service charge will be added and goes directly to our amazing front of house and back of house teams.





Owner operated
Currently running two food led concepts
5 star EHO
High level of compliance and good relationship with
LA and police in local areas. Partnership approach.
www.thesomerstowncoffeehouse.co.uk
www.thevic.london









Our Journey

- Over 30 years experience running restaurants & pubs
- Matt & Anthony met in 2009 when Anthony took on a Shepherd Neame pub and Matt was an existing team member. Matt worked for Anthony for 6 years before moving on to become Ops manager for top London fish restaurants. Lockdown then happened and it all changed!
- Matt saw that Anthony was working through Covid delivering meals and charity work and asked to be involved. Then the master plan started to evolve...
- Fishy humble beginnings delivering shellfish, seafood & cocktails on our bikes during lockdown in east London borrowing up pub kitchen.
- We then borrowed the pub, then did a partnership and kept the pub and now run an East End Boozer big on fish.
- Working with local fishmongers who run out to the east coast each evening to collect day boat fishes and local ingredients.



Sparkling Wine

Prosecco Vitelli NV Brut fragrant - peach - pears <i>Italy</i>	7.25 / 27.50
Silver Reign NV Brut light - fruity - citrus <i>Sussex, England</i>	39.50
Fitz English Sparkling NV Brut fruit - full bodied - dry <i>Sussex, England</i>	8.75 / 41
Fitz Pink English sparkling NV Brut raspberry - creamy - redberry <i>England, Sussex</i>	9.50 / 45
Palmer & Co Brut Reserve NV rich - aromatic - brioche <i>France</i>	59
Palmer & Co Rosé Solera NV delicate - elegant - clean <i>France</i>	73

White Wine

LIGHT & CRISP

Vinuva Organic Pinot Grigio, IGT Terre Siciliane light - refreshing - apples <i>Italy</i>	6.35 / 8.25 / 24
Soave Classico, Bolla Crisp dry and fresh. <i>Italy</i>	6.85 / 8.95 / 26
Picpoul de Pinet, Réserve Mirou citrus - soft - peach <i>France</i>	7.60 / 9.95 / 29
Paco & Lola Lolo Tree Albariño, Rías Baixas zingy - apple - plum <i>Spain</i>	8.60 / 11.25 / 33
Gavi di Gavi, Toledana, Villa Lanata mineral - gooseberry - floral <i>Italy</i>	9.60 / 12.60 / 37
Chablis, Sarments, Vignerons de Chablis citrus - stone fruit - delicate. <i>France</i>	41

HERBACIOUS & AROMATIC

Errázuriz 1870 Peñuelas, Sauvignon Blanc herbs - cut grass - tropical <i>Chile</i>	6.35 / 8.25 / 24
Esporão Monte Velho Branco, Alentejo lemon - aromatic - lychee <i>Portugal</i>	7.50 / 9.75 / 28
Sancerre, La Fuzelle, Adrien Maréchal elegant - crisp - gooseberry <i>France</i>	47

JUICY & RIPE

La Campagne Chardonnay, Pays d'Oc soft - apple scent - unoaked <i>France</i>	5.30 / 6.85 / 19.75
Osado White Malbec, Mendoza rose - orange blossom - ginger <i>Argentina</i>	7.60 / 9.95 / 29
Te Kairanga Riesling, Martinborough sharp - aromatic - off dry <i>New Zealand</i>	8.60 / 11.25 / 33
Pinot Grigio, Tenuta Sant Helena, Fantinel aromatic - floral - whitefruit <i>Italy</i>	9.10 / 11.95 / 35
Banshee Chardonnay, Sonoma Coast caramel - mineral - acidic <i>USA</i>	42

Red Wine

DELICATE & LIGHT

Crusan Grenache-Merlot, Pays d'Oc soft - blackberry - pepper <i>France</i>	5.60 / 7.25 / 21
Beaujolais-Villages Combe aux Jacques, Louis Jadot cheery - soft - smooth <i>France</i>	8.35 / 10.95 / 32
Fleurie Château de Bellevue, Loron lively - fresh - berry <i>France</i>	35

JUICY & MEDIUM BODIED

Vinuva Organic Nero d'Avola DOC juicy - smooth - intense <i>Italy</i>	5.85 / 7.60 / 22
Don Jacobo Rioja Vendimia Seleccionada, Viticultura Ecológica spice - soft - fruity <i>Italy</i>	7.35 / 9.60 / 28
Esporão Monte Velho Tinto, Alentejo forest fruits - intense - rich <i>Portugal</i>	8.10 / 10.60 / 31
Chianti Classico Riserva, Riserva Ducale, Ruffino rich - dark - herbacious <i>Italy</i>	42

Vidal Reserve Pinot Noir, Marlborough sweetness - youthful - complex <i>New Zealand</i>	9.10 / 11.95 / 35
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SPICY & PEPPERY

Son Excellence Syrah, Pays d'Oc silk - red berry - spice <i>France</i>	5.85 / 7.60 / 22
Banshee Cabernet Sauvignon, Napa Valley dark plum - silky - mocha <i>USA</i>	69
Feudi Salentini 125 Primitivo del Salento elegant - ripe plum - vanilla <i>Italy</i>	8.35 / 10.95 / 32
Puro Organic Malbec, Mendoza sweet - violet - chocolate <i>Argentina</i>	9.60 / 12.60 / 37

OAKED & CONCENTRATED

Los Intocables Black Malbec, San Juan soft tannins - cheery - caramel <i>Argentina</i>	7.60 / 9.95 / 29
Kleine Zalze Vineyard Selection Cabernet Sauvignon, Stellenbosch blackcurrant - barrique - vanilla <i>South Africa</i>	7.85 / 10.25 / 30
Châteauneuf-du-Pape, Les Clés de la Tour, Organic, Ogier bright - powerful fruit - savoury <i>France</i>	69

COMPLEX & SOPHISTICATED

Château des Bardes, Saint-Émilion Grand Cru sweet tannins - toast - oak <i>France</i>	47
Esporão Reserva Tinto, Alentejo red berries - vanilla - spicy finish <i>Portugal</i>	43

Low Alcohol

Bergamot Spritz Italicus - Lemon - Tonic	8.50
Pink Rose Paloma Lillet rose - Grapefruit - Soda	8
Winterberry Fizz Sloe gin - Ginger Ale	8.50
Kahlua Coffee Cooler Kahlua - Espresso - Sugar Syrup	8
Cucumber Spiced Spritz Falernum - Lemon - Cucumber - Soda	8.50
Adnams Ghostship Citrus PA	5.20

Rose Wine

Esporão Monte Velho Rosé, Alentejo pale - red berries - pomegranate <i>Portugal</i>	7.60 / 9.95 / 29
La Campagne Rosé de Cinsault, Pays d'Oc light - fresh - summer fruits <i>France</i>	5.85 / 7.60 / 22
Parini Pinot Grigio Rosato delle Venezie soft - delicate - fruity <i>Italy</i>	6.50 / 8.45 / 24.50
Terres de Berne Cotes de Provence fresh - mango - citrus <i>France</i>	36

No Alcohol

Espresso No-tini Caleno Dark & Spicy - Espresso	7
Kiwi No-tini Caleno Light & Zesty - Lime - Kiwi - Sugar Syrup	7.50
Pina Caleno Caleno Dark & Spicy - Pineapple - Lime	7.50
Spiced Apple Cooler Winter Syrup - Apple - Lemon	7
Light & Stormy Caleno Dark & Spicy - Lime - Ginger Ale	7.50
Heineken 0%	4.85
Nil Point Draught Lager	5.30

4 taps of British
Coastal Craft brews
Seasonal
ingredients
cocktails £9-14



PAUL PAVLI

Paul's career spans over 35 years in hospitality & leisure with FTSE businesses such as Whitbread, JD Wetherspoon & Punch Taverns.

He is an Exec / C-suite leader with expertise in growth, turnaround, & business sale, exit in Private Equity & Plc's. His most recent exec role was at Punch taverns where he served as Managing Director for 4 of his 14 years with the business.

He currently serves on the boards of Black Rock Restaurant Group, Our Yummy Collection, GigRealm, as well as being a trustee for the Only A pavement Away Charity.

Previous Non-Exec roles he has held were with The British Institute of Innkeeping, Transition and Bums on Seats. Paul is an advocate of diversity & inclusion & proactively supports & develops talent. His interests include the Plan B Mentoring Program, which is committed to the development of women to progress in their careers.

Paul is a trustee for Only A Pavement Away the charity helping vulnerable people gain stability through employment in the hospitality industry. Paul was appointed to the Advisory board of Pos8 a tech business operating in the order & pay app space (FETCH) and is a Volunteer Advisor at The All Together Company, an organisation offering Pro Bono mentoring, coaching and business advice for companies affected by COVID-19.

Paul is an investor and NED for Our Yummy Collection.



ANTHONY PENDER

This continued in 2004, when Anthony was recruited as a Sales Development Manager for Carlsberg UK. In 2008 Anthony left Carlsberg UK to develop the Yummy Collection business, In 2011 Anthony moved to London to start the Yummy Pubs business.

In addition to his role as Managing Director of the Yummy Pubs business, in 2015 Anthony was appointed Chairman of The British Institute of Innkeeping an educational awarding body and 10,000 strong membership organisation. The BII is responsible for the delivery of the APLH award and raising professional standards across hospitality.

Anthony's time in this role has allowed him to develop the skills required to manage a board of 26 people including Trustees and Non-Execs. In his tenure he has overseen joint venture transactions, asset sales & a total restructure of the organisation to secure the future of the charitable business.

Anthony is passionate about the sector and has overseen various programs to deliver training and growth including the Perceptions Group and NITA awards, he continues his work as a school governor of Hassocks SEN school, part of the LTC.

Anthony is the founder of Our Yummy Collection and is a full-time director for the venues.



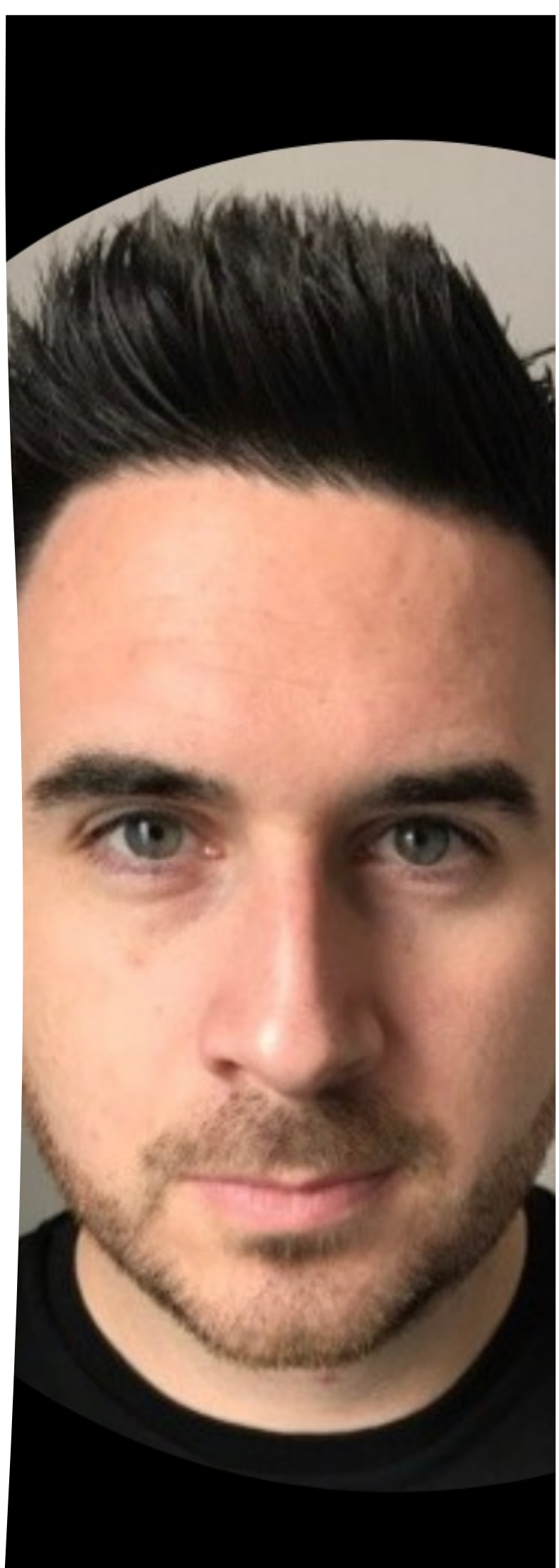
MATT WARD

Matt began his career in hospitality at The Grove Ferry Inn in 2009 and remained at the site when Our Yummy Collection acquired the site. He quickly progressed through the business and was the first Manager to operate their first London venue The Somers Town Coffee House.

Matt remained with the business until joining the operations management team at Wright Brothers fish restaurants in 2014.

In March 2020 Matt returned to Our Yummy Collection as a co-owning operations director of The Victoria.

Matt brings a wealth of experience in terms of operations and retail proposition and will be a co-director and the senior operations manager to the Faber business in Hammersmith.



Member &
Supporters of:



PROPOSITION COMPETITOR SET / BENCHMARK



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