



Sichuan Folk – New Premises Licence

Statement of Case

This statement is made in support of an application for a new Premises Licence for Sichuan Folk, 32 Hanbury Street, London E1 6QR (the “Premises”) with the intention of outlining the applicant’s case and seeking to address the concerns of the party maintaining a representation. If concerns remain, amplification of the points raised below, together with further submissions, will be made orally at the licensing sub-committee hearing.

Background & Style of Operation

The Premises is a small, but well-established, Chinese restaurant which specialises in the cuisine of the Sichuan province. The Premises is over two floors with approximately 60 covers on the ground floor and toilet and storage in the basement. Pictures are at **appendix 1**. It is located on a busy street of retail and restaurant units. The food has been very well received with glowing reviews in both The Telegraph and The Observer and continues to receive good reviews on Tripadvisor. Please see **appendix 2**. Indicative menus and a wine list are at **appendix 3**.

Since its opening in 2011, the venue has changed its management but never the style of operation. Even the internal décor has not changed.

The Application

The application has been made because the old premises licence lapsed when the Premises’ previous operator 1906 Limited went into liquidation on 13 February 2018. Due to a lack of understanding as to the ramifications of such a step pursuant to the Licensing Act 2003 no action was taken by either the operator or the liquidator to reinstate the premises licence within 28 days and hence the premises licence lapsed permanently.

An application was made on 14 December 2018 for a new premises licence shortly after the applicant took over the business. Believing this to be a mere procedural step, the applicant sold alcohol in the usual way until the visit the following day and a letter, sent to the previous operator was shown to the applicant. The applicant immediately stopped selling alcohol and contacted Joelson JD LLP for advice which resulted in the letter at page 101 of the Licensing Sub-Committee report being sent.

The application for a new premises licence was prepared and lodged by its regular solicitors Lisa’s Law Solicitors. After Joelson JD LLP considered the application, revised conditions were proffered, and clarification was given as to who the applicant was. The intention was to replicate the old premises licence as closely as possible albeit with additional, more relevant, conditions.

The Representations

As the application was purely to reinstate a premises licence and no complaints have ever been, to the best of the current management’s knowledge, received from local residents it was unsurprising that no representations were received from them.

Furthermore, the following conditions were agreed with the Metropolitan Police and Environment Health:

- CCTV is kept for a minimum of 30 days and made available to Police or other Licensing Authority on request.
- Loudspeakers shall not be located near doors and windows, or in the entrance lobby or outside the premise building.
- No music or amplified sound shall be generated on the premises to give rise to a nuisance to neighbouring residents.
- No collections of waste or recycling materials (including bottles) from the premises shall be take place between 22.00 and 08.00 hours on the following day.
- No deliveries to the premises shall take place between 22:00 hours and 08:00 hours the following day.
- Notices shall be prominently displayed at all exits requested patrons to respect the needs of local residents and businesses and leave the area quietly.
- Patrons permitted to temporarily leave and then re-enter the premises, e.g. to smoke, shall be limited to 5 persons at any one time.

As a result, they did not raise representations.

However, presumably as a result of the recent licensing inspections and because the Premises is located within the London Borough of Tower Hamlets Brick Lane Cumulative Impact Zone a representation was raised by the Licensing Authority itself.

Council Licensing Policy

Whilst the Premises is located within the Brick Lane Cumulative Impact Zone it is the applicant's firm view that this application is a clear exception to policy. It believes this for the following reasons:

- As this is an application for reinstatement of an old licence with the same hours the status quo will be maintained. There will be no addition to cumulative impact.
- More restrictive conditions have now been proffered which, if the application is granted as sought, should see cumulative impact reduced.
- The inadvertent lapsing of a premises licence is a 'genuinely exceptional circumstance'.
- The Premises is not alcohol led (alcohol accounting for only 10-15% of total sales) and, save for Sunday operates well within Framework Hours.
- Whilst capacity is, in theory, up to 60 people, it is not usually full. Normally fewer than 50 customers are present. Being a classic restaurant, even when full, access and egress is staggered.

Conclusion

This has not been an application that the operators had wished to make. No extension to hours or activities are being sought, nor a relaxation of conditions. Rather than being afforded an opportunity to benefit financially, even if the application is granted as sought, there will have been a long period during which no alcohol has been sold (with the Premises having to rely on intermittent Temporary Event Notices) and the costs of application and legal fees have also mounted during what is a very difficult time for restaurants.

Given the above, the applicant respectfully asks that the application is granted as sought so it can run a restaurant as one would expect.

JOELSON JD LLP

APPENDIX 1





APPENDIX 2

Jay Rayner on restaurants

Travel



Jay Rayner

Sun 17 Nov 2013 07:38 GMT



208 51

Sichuan Folk: restaurant review

Hooked on China's more robust food styles? Head for east London's Sichuan Folk - and be quick about it...



▲ Get it while it's hot: the 'cosy' dining room of Sichuan Folk, in London's Shoreditch. Photograph: Sophia Evans for the Observer

32 Hanbury Street, London E1 (020 7247 4735). Meal for two: £70 (cash only)

Then it isn't. I am constantly receiving emails from people telling me the place I praised is awful, that I am an idiot and have personally ruined their evening out. (The exception to this is the group around the Soho Sichuan restaurant **Barshu**, which maintains its standards.)

I hope today's restaurant stays as good as it was the night I ate there, but past experience means I advise you to visit sooner rather than later.

Sichuan Folk was recommended to me by the brilliant **Fuchsia Dunlop**, author of the key English language cookery books on Sichuan food, who also trained at the Sichuan Higher Institute of Cuisine in Chengdu, one of the very first Europeans so to do. She is

a consultant for the **Barshu** group, and regularly rolls her eyes at me when I big up the qualities of a rival, as if I'm a promising undergraduate who has overreached himself. So if she recommends somewhere it's generally worth paying attention.

And it is. **Sichuan Folk** is a small box of a restaurant on Brick Lane, down the road from the many truly awful curry houses which cluster here. There is a little wooden fretwork on the walls and some brushwork - Chinese characters, a few delicate bamboo shoots - for decoration. Tables are packed closely together, so that you end up pointing at dishes landing in front of strangers and barking: "Ooh, what's that?" As is standard in Sichuan places, the menu is picture led. It is a riot of overexposed saturated colours - or at least I assumed it was until the food arrived and it was just as vivid off the page.

We started with a bowl of sesame seed-sprinkled caramelised walnuts, as black as pebbles on a churned shingle beach and almost as shiny. These are the crystal meth of sugared-nut snacks, the thin outer layer giving way to deep toasted tones punched up by the sesame seeds. They are what Tsingtao beer was invented for.

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Their meaty, thin-skinned "signature" dumplings are half the size of standard Chinese-restaurant offerings and come in a deep soy-based sauce which is less salty than something intense with **umami** and more caramel. Our waiter insists on spooning the sauce over the dumpling's folds repeatedly before he will let us near them. We appreciate his ministrations.

Sichuan twice-cooked pork is slices of belly with fat the colour of marble that melts on the tongue, with a good handful of seared spring onions to make you feel it might almost be good for you, plus the welcome intrusion of pickled red chillies. It's served with steamed rice buns to be opened up and back-filled: you get soft sweet bun, the crunch of spring onion, the hit of fiery sauce and then the pork itself.

Fire-exploded kidney flowers is perhaps a little less pyrotechnic than it sounds - it's a stir-fry of sliced pig's kidney but is as gloriously unapologetic a piece of offal cookery as you will find in London.



▲ Jay Rayner: 'Fire-exploded kidney flowers is less pyrotechnic than it sounds - it's a stir-fry of sliced pig's kidney' (pictured). Photograph: Sophia Evans for the Observer

The final combo is Chinese fish and chips. The chips are slices of flash-fried potato with a shedload of dried red chillies, garlic and salt. What's not to like? The fish is a "fish-fragrant" sea bass that arrives at the table whole,

HOME > FOOD AND DRINK > RESTAURANTS

Sichuan Folk, London, restaurant review

It's time to appreciate the fiery splendours of Sichuanese cooking; it has the capacity to shock the most moribund palate back to life

★★★★★



Sichuan sensation: the offal-heavy menu might be offputting, but the cooking at Sichuan Folk will soon win you over Photo: Clara Molden



By **Matthew Norman**

7:00AM GMT 11 Feb 2014

For the lover of unflinchingly fierce, blindingly intense, rivulets-of-sweat-streaming-down-the-forehead food, nothing beats the cuisine native to the landlocked Chinese province of Sichuan. But the childish glee to be had from watching a Sichuan virgin embarking on a first encounter comes pretty close.

"Oh my, my," murmured my friend with what insouciance she could simulate as she flicked through a markedly offal-heavy and disturbingly suggestive menu ("stir-fried loofah with rice"; "husband and wife offal slices"; "ants climbing a tree") - at Sichuan Folk in the East End. "Doesn't

Restaurants

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In Restaurants



Incredible treehouse restaurants to inspire your inner child

APPENDIX 3



巴蜀人家
SICHUAN-FOLK

Address: 32 Hanbury Street London, E1 6QR
Tel: 020 7247 4735
Web: www.Sichuan-Folk.co.uk
Wechat: SichuanFolkLondon
Facebook: Sichuan Folk-London

<p>冷盤 Cold Appetizers</p> <p>椒鹽口鴨 Spiced duck with honey and spices £7.90</p> <p>巴蜀醉鴨 Sichuan duck with plum £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>香茅(素) Sichuan herbs (veg) £4.80</p> <p>椒鹽排骨 Spiced ribs £6.50</p> <p>香茅雞 Sichuan in ginger £6.50</p>	<p>冷盤 Cold Appetizers</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>香茅(素) Sichuan herbs (veg) £4.80</p> <p>椒鹽排骨 Spiced ribs £6.50</p> <p>香茅雞 Sichuan in ginger £6.50</p>	<p>冷盤 Cold Appetizers</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>香茅(素) Sichuan herbs (veg) £4.80</p> <p>椒鹽排骨 Spiced ribs £6.50</p> <p>香茅雞 Sichuan in ginger £6.50</p>
<p>海鮮 Seafood Dishes</p> <p>川式椒鹽鮮魷 Sichuan spiced squid £15.80</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p>	<p>海鮮 Seafood Dishes</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p>	<p>海鮮 Seafood Dishes</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p> <p>椒鹽鮮魷 Spiced squid with green £7.90</p>
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White Wine

1. Monte Verde Sauvignon Blanc, CHILE. (175ml) £4. 45. (Bottle) £17. 49
Dry Tantalising, Zesty with tropical Gooseberry flavours
2. Castelbello Bianco, ITALY. £18. 99
Very dry Mainly Trebbiano, with subtle flavours of green apple and citrus fruit.
- 3 Granfort Chardonnay, Pays d' Oc, FRANCE. £19. 99
Juicy, fruit driven. A soft, Pure green apple dripping with cool spring water
with a lively refreshing finish.
- 4 Kleine Zalze Chenin Blanc, SOUTH AFRICA. (175ml) £4. 95. £18. 99
Medium dry Juicy. Strong lychee, citrus and guava aromas on the nose,
with ripe pineapple and peach flavours
- 5 Chablis Paul Deloux FRANCE. £29. 99
The driest white Burgundy lively, mouth-watering. The wine is fermented
and matured without oak to preserve the characteristic flinty style.

Rose Wine

- 6 Tempranillo Rosé, SPAIN. (175ml) £4. 45. (Bottle) £17. 49
Medium dry . A soft and fruity rose made from Tempranillo with a little
Garnacha; shows subtle red fruit flavours such as strawberry alongside ripe lemon.
7. Marchesini Pinot Grigio Rosato del Veneto ITALY. £22. 99
Dry. Just off-dry with delicious peach and strawberry scented summer breeze.

Red Wine

- 8 Panuelo Tempranillo-Cabernet Sauvignon, SPAIN. (175ml) £4. 45. £17. 49
Medium bodied A light, soft and unoaked blend of Tempranillo, Shows ripe red and dark berry fruit flavours.
- 9 Merlot, Granfort, Pays d' Oc FRANCE. £18. 99
This rich, juicy Merlot from the west of Narbonne with lots of full
plummy fruit and soft, rounded tannins.
- 10 Short Mile Bay Shiraz, SE Australia. (175ml) £4. 95. £18. 99
Full-bodied. Deep-coloured with lots of rich berry fruit and a pinch of pepper spice
- 11 Arido Malbec, Mendoza. £22. 99
Medium ruby-red, the nose shows red fruits and notes of dried fig. Made from 100% Malbec
grapes that are harvested by hand from vineyards planted on well-drained, sandy-loam soils
- 12 Faustino VII Rioja SPAIN. £25. 99
100% Tempranillo, more roundness as well as a subtle touch of oak on the palate to balance
the lively fresh fruit flavours.

Sparkling & Champagne

- 13 Sant' Orsola Prosecco Extra Dry Sparkling Wine White, Italy. £28. 99
Made from 100% Prosecco grown in the Veneto region of north-east Italy with its particularly
mild climate. Fine, persistent, soft fizz surrounds the typical fruit spectrum of apple, pears with
a hint of peach.
- 14 Montaudon Brut NV Champagne White NV, France. £58. 99
A crisp and juicy cuvée made from 40% Pinot Noir, 35% Pinot Meunier and 25% Chardonnay;
reserve wines account for 25% of the blend, it is aged for 30 months and it has a dosage of about
9 g/l. The nose shows hints of peach and white flowers; the palate is fresh, fruity and well-balanced.

Soft Drinks and Juices

- Coco-Cola (可乐) £ 2. 05 Diet-Coke (健怡可乐) £ 2. 05
Coke-Zero (零度可乐) £ 2. 05 Sprite (雪碧) £ 2. 05
Fanta (芬达) £ 2. 05
Still Water 750ml (纯净水) £ 3. 85 Sparkling Water 750ml (气泡水) . . . £ 3. 85
Apple Juice (苹果汁) (glass) £ 2. 65 Orange Juice (橙汁) (glass) £ 2. 65
Appletiser 100% gently sparkling apple juice £ 3. 15

Chinese Tea and Other Drinks

- Jasmine Tea (茉莉花茶) Per Head . . . £ 2. 15 Po er Tea (普尔茶) Per Head £ 2. 25
Soybean Milk (热豆浆) £ 2. 65
Aloe Vera 500ML (芦荟汁) £ 3. 05 Aloe Vera 1. 5L (芦荟汁) £ 8. 05
Ice Green Tea (冰红茶) £ 3. 05 Ice Red Tea (冰红茶) £ 3. 05

WongLoKat Herbal Tea(加多宝)....£ 3.05 Plum Juice(酸梅汁).....£ 3.05
Coconut milk(椰奶).....£ 2.85

Beers

Tsingtao(青岛)....£ 3.85 Tiger(老虎牌)....£ 3.85 Corona(科罗娜牌)...£ 3.85
Snow (雪花).....£ 4.05 Cobra(蛇王牌)....£ 3.85

Spirits (25ml)..... 3.85(with mixer 65p extra)

Vodka /Gin/Jack Daniels/Chivas Regal/Johnnie Walker Black/Glenfiddich

Special Drink

Erguotou(二锅头).....£ 3.95(25ML).....£ 13.80(100ML)

Jinjiu(劲酒).....£ 3.95(25ML).....£ 13.80(100ML)

Jiangxiaobai(江小白).....£ 13.80(100ML)

Sake(清酒).....£ 8.80(100ML)___