

Your ref: LSC 35/145
Our ref: AT/TB/OTT.1.1

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SimmiYesmin
Senior Committee Officer
Democratic Services
London Borough of Tower Hamlets
Mulberry Place
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25 September 2014

Dear Sirs

Application for Variation of Premises Licence
Ottolenghi, 11 Artillery Lane E1 7UF – Licence No. 18091
Licensing Sub-Committee hearing: 30th September 2014 at 18.30

Thank you for forwarding the Report for the above hearing and we set out below our client's comments and further clarification of the proposed variation.

We also attach the following additional documents:

- 1) sample menus as attached to the original application.
- 2) letters sent to the objectors
- 3) Previous plans

1. The premises

- 1.1. These premises are situate on the corner of Artillery Passage and Artillery Lane and comprise nos. 9 and 11 Artillery Passage and 50 Artillery Lane. The address for the purpose of the licence appears to always have been 11 Artillery Lane.
- 1.2. Ottolenghi will operate the premises as a restaurant and an attached specialist delicatessen (see attached sample menus).

2. Hours of licensable activities:

- 2.1. The premises are currently licensed as a restaurant with permitted hours for the sale of alcohol for consumption on the premises and late night refreshment between 11:00 and 00:00 Monday to Saturday, and 12:00 and 23:30 on Sunday.

- 2.2. The application does not seek to vary the hours for on-sales (Appendix 2, pp.95 and 97), but to add limited hours for off-sales as set out below.
- 2.3. There is no increase to regulated entertainment as currently authorised by the licence. A removal of entertainment has been proposed to local residents but there has been no response to that suggestion.

3. Off-Sales:

- 3.1. The variation granted in May 2014 removed a substantial part of the ground floor from the ambit of the restaurant area. It was previously licensed for the sale of alcohol on the premises under the previous licence.
- 3.2. The applicant intends to operate this area as a specialist delicatessen ("the Delicatessen") and the current application seeks to permit off sales in sealed containers in the area previously licensed as a restaurant and now edged green on the plan between the hours of 09:00 and 23:00 Monday to Sunday in the Delicatessen. These hours were agreed with the police
- 3.3. Off-sales are expected to be a small amount of high quality wines that people buy to accompany the food they buy to eat at home, or wine that they particularly enjoyed during their meal and want to take home.

4. Ancillary Bar area

- 4.1. In addition, the application seeks to permit the sale of alcohol without a table meal in a small area which is un-hatched on the plan. Bar seating and the full restaurant menu will still be available in this area and the number of person permitted to drink without a meal would be limited to 15 persons at any time..
- 4.2. The larger part of the premises as hatched green on the plan attached to the application will remain subject to restaurant conditions, with alcohol being only sold with and ancillary to a meal.
- 4.3. After 23:00 alcohol can only be sold with food.

5. Noise, Dispersal and Trading Hours (Appendices 10 – 13 of the Report, pp. 130-139)

- 5.1. The main entrance/exit of the restaurant in Artillery Passage will be managed by staff inside the premises during busy periods.
- 5.2. An additional CCTV condition has been agreed with the police.
- 5.3. Notices will be displayed at the exit requesting patrons to respect local residents and leave quietly.

- 5.4. Because the premises will operate as a restaurant, it is not anticipated significant numbers of persons will smoke outside or in the vicinity of the Premises.
- 5.5. It is not anticipated that regulated entertainment will form a substantial part of the premises operation. Music will usually be at back-ground levels only and would thus not give rise to noise nuisance.
- 5.6. Excellent public transport links are available to patrons throughout the premises' opening hours aiding the efficient dispersal of patrons:
- 5.6.1. Mainline trains are available from London Liverpool Street Station and Shoreditch.
 - 5.6.2. Nearby London Underground stations include Liverpool Street, Aldgate and Aldgate East.
 - 5.6.3. A number of bus routes (including night busses) run from *i.a.* Bishopsgate, Liverpool Street, Commercial Street and Shoreditch High Street.
- 5.7. The application does not seek to extend the hour for licensable activities. Only off-sales of alcohol are proposed to commence earlier than currently permitted hours; the commencement of on-sales and all other licensable activities is to remain unchanged.

6. Conclusion

- 6.1. The application re-instates the Delicatessen into the ambit of the licensed area, this is for off-sales ancillary to a specialist delicatessen only and thus maintains the reduction in the floor area capable of being operated as an on-licensed premises.
- 6.2. The sales of alcohol without a meal in the proposed 'bar' area will have a minimal impact, and it is anticipated that the majority of bar customers will have some food. The applicant operates a very similar concept with similar opening hours at its restaurants Ottolenghi in Islington, and NOPI in Soho, and neither has given rise to complaints.
- 6.3. The applicant is sympathetic to the worries of the residents and has attempted to engage in dialogue with the objectors – a copy of the letter sent to all objectors is attached.
- 6.4. Coupled with the proposed style of operation and the reduction of on-sales capacity at the premises, it is submitted that the variation, if granted, will have *a very minimal* impact upon the local amenity.

6.5. The applicant acknowledges and recognises that there is a presumption to refuse new or varied premises licence applications within the Brick Lane special policy area (Appendix 14, p 141), but submits that the limited scope of the application, with the additional conditions offered, does not undermine the licensing objectives and that it is not contrary to the intentions and underlying reasons of the council's special policy.

If you have any queries or require further information please do not hesitate to contact the writer, Alun Thomas on 020 7042 0412, or athomas@tandtp.com.

Yours faithfully

Thomas & Thomas Partners LLP
DD: 020 7042 0412
athomas@tandtp.com

Enc.

Cc Police

OTTOLENGHI



11 September 2014

Dear [Redacted]

Ottolenghi, 11 Artillery Passage, E1

I understand that you have submitted a representation in respect of our recent licensing application. By writing, I hope I might explain and reassure you as regards both our application and its impact.

To briefly recap, the application is only to:

1. Allow the sale of alcohol without a table meal in the area which is not hatched green on the enclosed plan. As you will see from the plan, this is a very small area offering normal seating and normal menu. Such an area exists in our other restaurants, and about 90% of the patrons are having normal meals, rather than just alcohol. Furthermore, the number of persons that could drink in that area without a meal would be limited to no more than 15. Finally, the sale of alcohol without a meal would also cease at 11.00 pm;
2. To allow off-sales in sealed containers. This is expected to be a small amount of high quality wines that people buy to accompany the food they buy to eat at home, or wine that they particularly enjoyed during their meal and want to take home. None of the wines are particularly cheap, and they are certainly not the stuff people would use to fuel drunkenness.

One misunderstanding that there seems to be is that our licence is to be extended beyond 11.00 pm. I enclose a copy of our current licence summary. Please note that the sale of alcohol is currently allowed until midnight Monday to Saturday and Sundays until 11.30 pm. The application does not seek to change or extend that.

Our two other restaurants, Ottolenghi in Islington and NOPI in Soho, already have licences that allow the sale of alcohol without food and we have had no problems or complaints arising from

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these premises. Both have very similar opening hours to the hours granted by the current licence.

In order to give you further reassurance about our intentions, I would, subject to your agreement and withdrawal of your representation, withdraw all regulated entertainment from the licence. The licence currently allows us to play music and having dancing until 1.00 am Monday to Friday, 11.00 pm Saturday and 10.30 pm on Sundays.

Should it be possible to come to agreement in relation to our application, we would **withdraw all entertainment from the licence** so that there would be nothing other than quiet background music at any time and that would be reflected on our licence.

Once again, I'd like to reassure you that this restaurant is no different to the other two restaurants we are operating, and we are confident that it will only add to the quality of life and to the image of the area. I hope we can come to an agreement which I hope will be in everyone's interest.

I look forward to hearing from you.

Yours sincerely

Noam Bar



Director

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		Bottle	125ml
Aperitif	Vergano Americano , Piemonte, ITA, NV	£6.85	
	Vergano Vermouth , Piemonte, ITA, NV	£6.85	
Sparkling	Prosecco Casa Coste Piane Loris Follador, Veneto, ITA NV (bio)	£32.00	£7.50
	Lambrusco Ferrando , Quarticello, Emilia Romagna, ITA 2013 (org)	£31.00	£7.00
	Neromaestri , Quarticello, Emilia Romagna, ITA, 2012 (org)	£31.00	£7.00
	Cava Brut Nature , Recaredo, Catalonia, SPA, 2008 (bio)	£42.00	£9.50
	Festejar! , Patrick Bouju, Auvergne, FRA, NV (bio)	£43.00	
	Carte Noir , Jean-Paul Deville, Champagne, FRA, NV	£45.00	£10.50
	Quintessence , Franck Pascal, Champagne, FRA, 2004 (bio)	£75.00	
Rose	Canaiuolo Rosato , Montenedoli, Tuscany, ITA 2013 (org)	£39.50	£7.50
	Delicate and subtle rosato from an inspiring winemaker. Vinudilice , Salvo Foti, Etna, ITA, 2010 (org)	£45.00	
	Volcanic rose from Etna. Fresh, vibrant and incredibly pure.		
White	Le Lesc Blanc , Plaimont, Saint Mont, FRA, 2012	£19.75	£4.25
	Easy to enjoy. A perfect balance of floral and savoury notes.		
	Verdicchio Classico "Gino" , Fattoria San Lorenzo, Marche, ITA 2013 (bio)	£25.00	£5.00
	Complex, fresh and mineral. A real gem from a true artisan.		
	Brezo Bianco , Mengoba, Bierzo, SPA, 2013 (org)	£27.00	
	Fresh, mineral and elegant wine from the beautiful land of Bierzo.		
	Hamdani Jandali , Cremisan, Bethlehem, PAL, 2012	£35.00	£6.75
	A light and refreshing wine made by Salesian monks in the hills of Beit Jala.		
	Bellotti Bianco , Cascina degli Ulivi, Piemonte, ITA, 2011 (bio)	£36.00	£7.00
	Nose of lilies, dry spices, quince with a hint of walnuts and a long finish.		
	Melonix , Jo Landron, Loire, FRA NV (bio)	£37.00	£7.15
	Expressive Melon de Bourgogne with no added sulphur from a real pioneer.		
	Vouvray La Dilettante Sec , Domaine Breton, Loire, FRA, 2011 (bio)	£37.50	£7.25
	A beautiful expression of Chenin Blanc. Citrus, quince and great minerality.		
Cassara , Monteforce, Veneto, ITA, 2012 (bio)	£40.00	£7.65	
Luscious and fresh. A delicious wine full of herbs and fresh fruit.			
El Carro , Bernabe Navarro, SPA, 2010 (org)	£41.00		
A dry, crisp and floral wine from one of our favourite wine makers.			
Lady Chasselas , Mylene Bru, Languedoc, FRA, 2013	£45.00	£8.50	
Soft, velvety and enticing. Ripe fruit with a touch of wild herb.			
Gala , Cantina Giardino, Campania, ITA, 2010 (org)	£48.00		
Volcanic Fiano. Cloudy and aromatic with hints of honey and quince.			
Orange	Bianco d'Or , Cascina Leuzzi, Salento, ITA, 2011	£30.00	£6.25
	Fermented with indigenous yeasts. Lively minerality and refreshing acidity.		
	Tinajas de La Mata Bianco , Bernabe Navarro, SPA, 2011 (org)	£39.00	£7.35
	Golden yellow in colour. Super dry with great minerality.		
	Rkatsiteli , Pheasant's Tears, Kakheti, GE, 2011 (org)	£40.00	£7.65
	Amber coloured wine with beautiful notes of spice, peach and pear.		
	Tsolikouri , Ramaz Nikoladze, Imereti, GE, 2012 (bio)	£41.00	£7.85
Aromatic with amazing energy and great structure.			
A Demua , Cascina degli Ulivi, Piemonte, ITA, 2010 (bio)	£44.00	£8.35	
A field blend of five local grape varieties. Dried apricot and almond. Stunning.			
Vitovska , Vodopivec, Carso, ITA, 2010 (bio)	£52.00	£9.65	
Made in amphora. Rich fruit and minerality. Dry, refreshing and intense.			
Red	Madregale "Terre di Chieti" , Cantina di Tollo, Abruzzo, ITA, 2012	£19.75	£4.25
	Blessed by the Mediterranean sun, well-structured with red berry notes.		
	Ottavio Rube Rosso , Valli Unite, Piemonte, ITA, 2012 (bio)	£25.00	£5.15
	Classic Dolcetto blend. Ripe fruit with bitter chocolate and cherry notes.		
	Kékfrankos , Weninger, Sopron, HUN, 2011 (org)	£31.00	£6.40
	Dark fruit on the nose with white pepper and light spiciness on the palate.		
	La Amistad , Bernabe Navarro, SPA, 2013 (org)	£35.00	£6.85
	Fruity with fresh acidity and a gentle touch of mineral. Served chilled		
	Shavkapito , Pheasant's Tears, Kakheti, GE, 2012 (org)	£35.00	£6.85
	Bold, earthy and dry with flavours of blackcurrant and toasted almond.		
	Pur Breton , Olivier Cousin, Anjou, FRA, 2012 (bio)	£39.00	£7.50
	Sour cherries, perfectly balanced acidity and tannins. A great structured wine.		
	Barbera d'Asti , Bruna Ferro, San Marzano Oliveto, ITA, 2012 (bio)	£40.00	£7.75
	Nose of violets, plums and ripe cherries. Intense and mouth-filling.		
	La Souteronne , Herve Souhaut, Ardeche, FRA, 2011 (bio)	£41.00	
	Incredible depth of colour. Fresh fruit on the nose. Superb Gamay		
	Rosso di Valtellina , Ar.Pe.Pe, Lombardia, ITA, 2011	£41.50	£7.95
Pale red Nebbiolo. Spice and cherry, mineral and earth undertones.			
Primitivo Amphora , Guttarolo, Puglia, ITA, 2012 (org)	£43.00	£8.25	
Stunning purity of fruit. Complex and elegant. Primitivo at its best.			
Touraine La Croix Foucher , Domaine Corbineau, Chinon, FRA, 2009 (bio)	£41.00	£7.85	
Beautifully composed Cabernet Franc with lots of soul and good energy.			
Le Regard , Jean-Pierre Robinot, Loire, FRA, 2010 (bio)	£46.00		
Concentrated fruit and white pepper. A beautiful haunting wine with great finesse.			
Carso Terrano , Zidarich, Carso, ITA, 2011 (bio)	£52.00		
Amazingly balanced Refosco. Piercing minerality and fruit.			

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Breakfast - Islington

Cooked breakfast dishes are served until 12pm; Sundays until 1pm

Bread board (you can toast at the table) **£4.95**

Ottolenghi sourdough and your choice of pastry -
croissant / pain au chocolat / scone - served with our spreads and Lescure butter

Bread board with almond croissant **£5.95**

Fruit salad, granola and yoghurt **£8.50**

Served with Greek yoghurt and Ottolenghi granola

Shakshuka, North African dish with eggs, peppers and tomatoes **£9.50**

Served with labneh and grilled focaccia

Welsh rarebit on sourdough **£7.70**

Served with a fried egg and mixed leaf salad

Potato, manouri and za'atar frittata **£9.50**

Served with labneh and cucumber, tomato and sumac salad

Scrambled eggs and Hansen-Lydersen smoked salmon **£9.50**

Served with toasted focaccia, mixed leaf salad and sour cream

Cannellini bean stew with bacon and chorizo **£9.50**

Served on toasted Italian white bread with a fried egg and black pudding

Cinnamon French toast made with our brioche **£7.95**

Served with crème fraiche and mixed berry and Muscat compote

Coconut, lime, apple and red quinoa muesli **£7.50**

with medjool dates, mango and mixed nuts

From the counter

Croissant / scone / 2 bread slices **£2.85**

Help yourself to jams and butter from the table

Pain au chocolat **£2.85**

Almond croissant **£3.80**

Drinks

Single espresso, macchiato **£1.95**

Double espresso, double macchiato, Americano **£2.70**

**English breakfast, Darjeeling Earl Grey, camomile, peppermint,
organic green tea, Rooibos caffeine free tea** **£2.10**

Fresh mint tea **£2.35**

Cappuccino, latte, flat white (add 30p for large – 20p for soy) **£2.70**

Ottolenghi hot chocolate, mocha (add 30p for large) **£3.00**

Water small / large **£1.95/£3.40**

Apple juice, orange juice **£3.00**

Cranberry juice **£2.55**

Service not included. Discretionary 12.5% service charge will be added for parties of 6 or over.

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Lunch - Islington

Salad selection	Small	selection of three salads	£11.50
	Normal	selection of four salads	£14.00
Main course and salads	Small	two salads with main	£14.20
	Normal	three salads with main	£16.70

Salads

Roasted aubergine with parsley yoghurt, parsley oil and mixed seeds

Char-grilled broccoli with chilli and garlic

Green and yellow beans with red peppers, capers, coriander seeds and tarragon

Roasted sweet potato and onion with ras el hanout yoghurt, coriander and pumpkin seeds

Mixed peppers with spinach and basil oil, peas, almonds, cherry tomatoes and orange zest

Chinese cabbage and daikon slaw with bean sprouts, mange tout, ginger, sesame seeds and Thai basil

Roasted baby potatoes with cherry tomatoes, parsley, red onions, grain mustard and radicchio

Red quinoa, basmati rice and broad beans with chilli, lemon, spring onion and mixed nuts

Roasted cauliflower with turmeric, tahini yoghurt, hazelnuts, pomegranate seeds and herbs

Main courses

Seared English fillet of beef with sour cream, mustard, horseradish and rocket sauce

Free range chicken with cardamom, date, onion, sumac and sweet paprika

Char-grilled salmon with red pepper, olive, caper, mint, and lemon salsa

Cauliflower, onion and turmeric fritters with saffron yoghurt

Smoked bacon quiche with sautéed leeks, Parmesan and thyme

Cherry tomato and goat's cheese quiche with caramelised onion and thyme

Selection of Ottolenghi breads

£4.50

Sourdough, cornbread, Italian white and focaccia with extra virgin oil

Service not included. A discretionary 12.5% service charge will be added for parties of 6 or more.

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Dinner - Islington

FROM THE COUNTER

Roasted aubergine with tahini yoghurt, pickled radish, sesame seeds and coriander
£9.00

Paprika roasted heritage carrots, pickled cauliflower, herb marinated feta and rocket
£9.50

Ginger and sesame beetroot, chilli, coriander, pickled and fried lotus root
£9.50

Green and yellow beans with red peppers, capers, coriander seeds and tarragon
£9.00

Caramelised peach, mixed bitter leaves, spicy pecan nuts and Urfa chilli with Roquefort and yoghurt dressing
£9.50

Yellow fin, line-caught seared tuna with mixed sesame seeds and soy, honey, spring onion and ginger sauce
£11.00

Seared fillet of English beef with sweet coriander-mustard sauce
£11.00

FROM THE KITCHEN

Pan fried pollock, apple and cauliflower puree, chana dal, carrot and black radish pickle
£12.50

Poached lobster, green tomato and lime salsa with pickled cucumber, coriander and fried capers
£13.50

Five spice quail, rhubarb and apple salsa and pickled yellow mustard seeds
£13.00

Roast pork belly, prawn and chilli sambal, pickled kohlrabi, nashi pear and char-grilled baby leek
£12.50

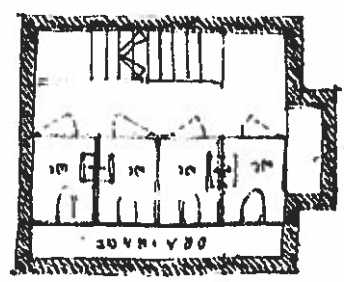
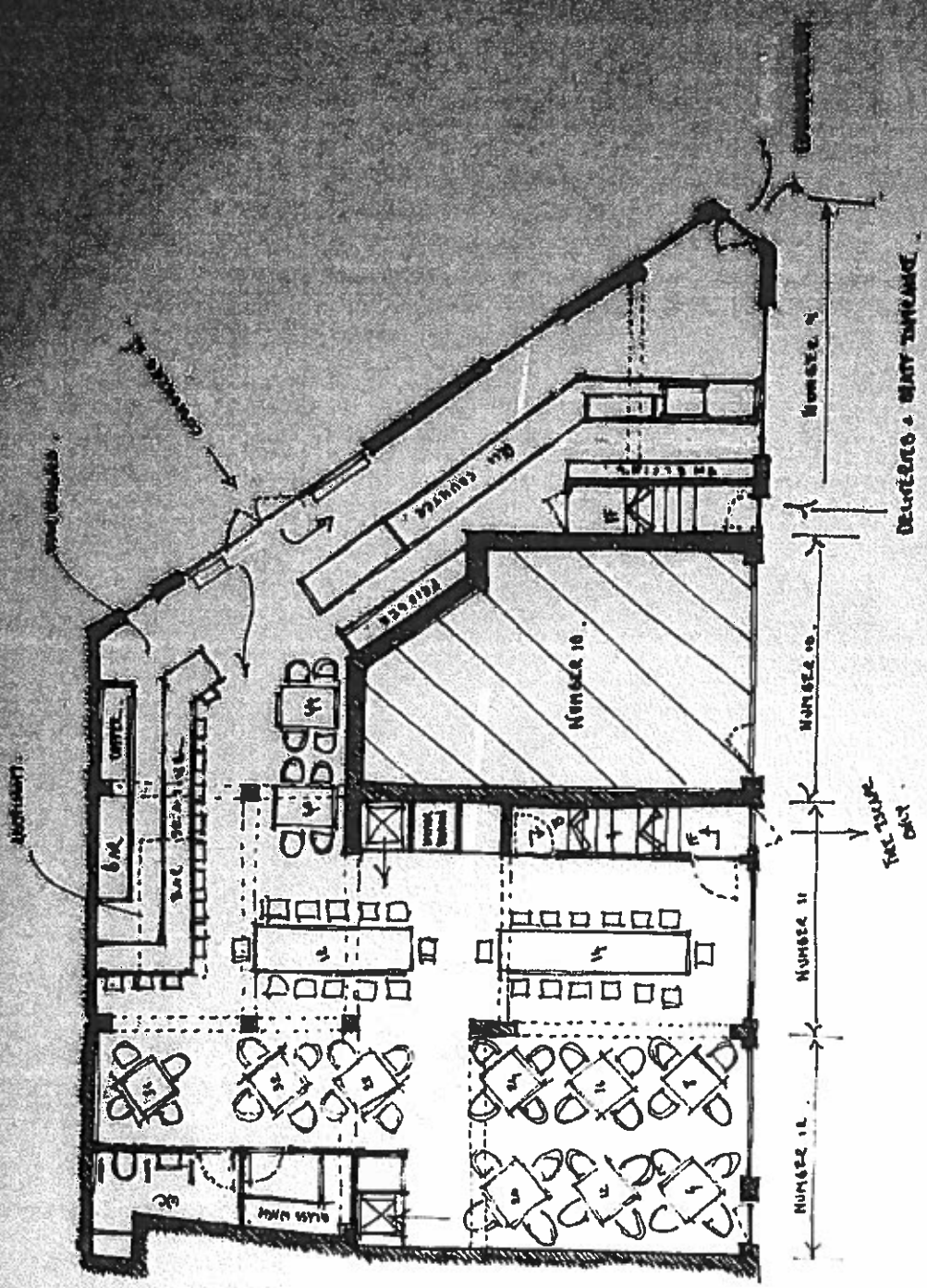
Seared lamb cannon with spiced peanut sauce, piquillo pepper, caperberries and anchovy
£13.00

Grilled watermelon, asparagus and gem lettuce with roasted tomato gazpacho
£11.00

Spiced cauliflower with onion, almonds and ras el hanout, celeriac tahini and quail eggs
£11.00

Service not included. Discretionary 12.5% service charge will be added for parties of 6 and over.

02.01.17.
 KENNEDY QUARTERS.
 GROUND FLOOR PLAN.
 1:500 A.S.



GARDEN AT BOTTOM R.
 FACILITIES UNDER
 INTERNAL SERVICES.

NO. 10 / RECEPTION AREA, STAIRS
 FROM ABOVE BY STAIRS.

RECEPTION - BIRTH TAKEAWAY

NUMBER 9

NUMBER 10

NUMBER 11

NUMBER 12

RECEPTION

NUMBER 10

RECEPTION

BAR

STAIRCASE

RECEPTION

RECEPTION

RECEPTION

RECEPTION

RECEPTION

RECEPTION

RECEPTION

RECEPTION