

HUNGRY DONKEY, 56 WENTWORTH STREET, LONDON E1 7AL **APPLICATION FOR NEW GRANT OF A PREMISES LICENCE**

This statement is made in support of an application for a new premises licence at 56 Wentworth Street, within the Holland Estate development, for a Hungry Donkey venue with the intention of outlining the applicant's case and seeking to address the concerns of the parties maintaining representations.

Development

The premises are located within part of the Holland Estate, Spitalfields, London E1. Planning permission has been granted for the redevelopment of the Estate, which allows for residential properties, a new community centre, a new Eastend Homes Local Housing Office/Head Office (East End Homes Limited) and new retail units (within use Classes A1, A2 and A3).

The premises is on the Ground Floor, of 56 Wentworth Street and the side elevation is on the Old Castle Street. The site is the Retail Unit B area of a 5 storey mix use building. The surrounding area comprises of a mix of residential and commercial properties.

The estate itself is located at the very eastern end of the Tower Hamlets boundary with the City of London. The site lies within a mixed commercial and residential area.

The estate is well served by public transport with Liverpool Street Station located approximately 400m to the west and Whitechapel and Aldgate Underground Stations within approximately 50m and 100m of the site respectively and 4 bus routes along Commercial Street and Whitechapel High Street that serve Mile End, Hackney, Ilford, Wood Green, Paddington and the West End.

This application is made in accordance with the planning permission granted by the Council for the development.

East End Homes Limited have entered into a lease with the applicant, who has been selected from a 'beauty parade' of prospective tenants. East End Homes Limited have therefore satisfied themselves that the applicants brand shall compliment the development scheme, along with the other retail/restaurant tenants.

By way of confirmation of the operation, Clause 4.10.1 of the lease states that the applicant will not use the Property otherwise than as a high quality Greek restaurant within Use Class A3 of the schedule to the Town and Country Planning (Use Classes) Order 1987. The applicant can also not use the Property as a hot food takeaway otherwise than if such use is ancillary to the Permitted Use. This is the reason why the applicant has not applied for off sales, other than to the terrace area for people seated eating meals.

Background and Style of Operation

Hungry Donkey has a focus on Hellenic street food and being environmentally conscious. Hungry Donkey is owned by Markos Tsimikalis (the proposed DPS, who will be attending the hearing). The aim of the premises is to provide modern dishes without losing the simplicity of classic Greek dishes. Mr Tsimikalis will be a hands on operator and present at the premises on most trading days. It is a family run business.

The premises operates as an all-day restaurant starting at breakfast with Greek yoghurt pots with honey, walnuts and seasonal fruits, filled pastry pies including Tyropita (with feta and cottage cheese) Spanakopita (with spinach, feta and dill) and Bougatsa (with semolina custard crême, cinnamon and icing sugar). Greek coffees and teas are also served. Lunch and dinner includes freshly prepared pitas filled with a choice of free range spit roasted meat, tomato, tzatziki, onion and parsley. There will be souvlaki from the Robata grill of slow grilled pork, chicken or lamb, served with lemon, wild

oregano and salt. Moussaka, stuffed courgettes with minced meat, pine nuts and parsley served with an avgolemono sauce will also be available as an indication.

In terms of alcoholic drinks, the premises will offer Greek wines from locations such as Santorini, Crete, Florina, and Amyndeon and a mix of local and Greek beers including Volkan and Septem. Typically Greek spirits such as Mastiha, a Greek digestif liquor, Metaxa, a renowned Greek brandy and similar will be on offer. No off sales take away from the premises are sought.

The alcohol offering will begin at 11am, but the premises will open earlier for breakfast. The kitchen will be operating from opening until closing, during all operating hours.

The hours sought with the application are:

Opening hours

Monday to Thursday, 07.30 to 23.30pm

Friday and Saturday, 07.30 to midnight

Sunday, 07.30 to 22.30pm

On sale of alcohol

Monday to Thursday, 11.00am to 23.00pm

Friday and Saturday, 11.00am to 23.30pm

Sunday, 11.00am to 22.00pm

Off sale of alcohol would be to 23.00 Mon-Sat and 22.00 Sunday (restricted by condition to the outside terrace area and to close at 23.00 Mon-Sat and 22.00 Sunday - proposed condition 9)

Recorded Music

Monday to Thursday, 11.00am to 23.00pm

Friday and Saturday, 11.00am to 23.30pm

Sunday, 11.00am to 22.00pm

And Provision of late night refreshment

Monday to Thursday, 23.00pm to 23.30pm

Friday and Saturday, 23.00pm to midnight

I confirm the non standard timings have been removed from the application

Proposed Layout

The Committee Report will show the plans of the premises. As shown on the plans, the customer seating is on the ground floor, along with the kitchen and patron toilet (along with disabled access toilet).

There is no (alcohol) bar in the traditional sense, just a drinks service bar for staff to use.

The Representations

Representations have been received from the local residents (mostly in 2 forms of letters).

The applicant has liaised with the Police and Environmental Health and with the reduced hours and the list of proposed conditions (attached) they are not objecting to the application.

Whilst the premises are located within a cumulative impact zone, the hours sought are within framework hours.

The venue, given its proposed hours and operation, along with conditions proposed which limit activities and the operation will not either add to cumulative impact or be detrimental to the licensing objectives.

The applicant has sought to liaise with the local residents, advising them of the revised conditions and hours sought following consultation with the responsible authorities (see email attached sent to all of the residents who lodged representations) but no responses have been received to date.

Crime and Disorder

A number of conditions have been offered which will ensure that the impact of the premises on the area will be minimised.

The applicant takes the prevention of crime and disorder licensing objectives extremely seriously, for the style of operation proposed. Indeed it is hoped that the premises will make a positive move for the area, serving local residents and businesses for breakfast lunch and dinner with a food led operation.

The following robust conditions relating to the prevention of crime and disorder objective, have been proffered with the application:

1. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of a Metropolitan Police Crime Prevention Officer. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.

2. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open to the public. This staff member shall be able to show Police recent data or footage with the absolute minimum of delay when requested.

3. A log shall be kept detailing all refused sales of alcohol. The log should include the date and time of the refused sale and the name of the member of staff who refused the sale. The log shall be available for inspection at the premises by the police or an authorised officer of the Council at all times whilst the premises is open

4. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:

- (a) all crimes reported to the venue
- (b) all ejections of patrons
- (c) any complaints received
- (d) any incidents of disorder
- (e) all seizures of drugs or offensive weapons
- (f) any faults in the CCTV system or searching equipment or scanning equipment
- (g) any refusal of the sale of alcohol
- (h) any visit by a relevant authority or emergency service.

5. 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.

6. Staff will monitor the patrons using any smoking area and ensure that they remain within the curtilage of the premises at all times

All flat surfaces within toilet cubicles, shall be designed out in order to prevent drugs misuse.

These conditions go significantly above and beyond those on the existing premises licences in the area. In particular, it is hoped that existing crime and disorder in the immediate area will decrease as undesirable characters are either deterred from frequenting the area or from committing offences, if they do. Additional lighting will also serve to deter undesirables from frequenting the immediate area.

Dispersal

As with the prevention of crime and disorder licensing objective, the applicant has proffered numerous conditions to ensure that public nuisance is not caused by patrons leaving the premises.

These conditions include:

1. Notices will be prominently displayed at exits requesting the public to respect the need of local residents and to leave the premises and the area quietly.
2. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
3. The area immediately outside the premises, shall be swept, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements.
4. There shall be no off sales of alcohol permitted with the exception of patrons seated outside the premises at tables having meals.
5. Any person permitted to temporarily leave and then re-enter the premises to smoke, shall not be permitted to take drinks or glass containers with them
6. Staff will monitor the patrons using any smoking area and ensure that they remain within the curtilage of the premises at all times.
7. At the request of patrons, the venue is to provide information on local taxi firms and transport links to all patrons leaving the venue.
8. A direct telephone for number for the manager at the premises shall be made available to residents and businesses in the vicinity upon request.
9. The outside area will close at 23.00 Mon-Sat and 22.00 Sunday
10. No noise shall emanate from the premises which gives rise to a nuisance

If the application is granted and the applicant does not operate the premises as promised, the local residents, statutory authorities and the licensing authority do have the power of review. The applicant has been selected from a long list of prospective tenants as an operator who will enhance the local area/ development scheme and the Licensing Sub Committee is urged to give the premises a chance to be a success and grant the application as sought (as amended).

The premises is food led, without a full alcoholic offering. Copies of the proposed menus and proposed conditions in full are attached for Members' assistance, along with a photo of the premises (taken mid works). The works are nearing completion and further photos will be provided prior to the hearing of the layout so the style of operation may be verified.

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2. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open to the public. This staff member shall be able to show Police recent data or footage with the absolute minimum of delay when requested.
3. A log shall be kept detailing all refused sales of alcohol. The log should include the date and time of the refused sale and the name of the member of staff who refused the sale. The log shall be available for inspection at the premises by the police or an authorised officer of the Council at all times whilst the premises is open.
4. 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.
5. Notices will be prominently displayed at exits requesting the public to respect the need of local residents and to leave the premises and the area quietly.
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7. The area immediately outside the premises, shall be swept, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements.
8. There shall be no striptease or nudity, and all persons shall be decently attired at all times.
9. There shall be no off sales of alcohol permitted with the exception of patrons seated outside the premises at tables having meals.
10. Any person permitted to temporarily leave and then re-enter the premises to smoke, shall not be permitted to take drinks or glass containers with them

11. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:

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12. 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.

13. Staff will monitor the patrons using any smoking area and ensure that they remain within the curtilage of the premises at all times.

14. At the request of patrons, the venue is to provide information on local taxi firms and transport links to all patrons leaving the venue.

15. A direct telephone number for the manager at the premises shall be made available to residents and businesses in the vicinity upon request.

16. The outside area will close at 23.00 Mon-Sat and 22.00 Sunday

17. No noise shall emanate from the premises which gives rise to a nuisance

MENU FRAMEWORK

BREAKFAST

TOASTIES (ARTISAN BREAD)

YOGHURT

HONEY, CINNAMON, WALNUTS
SEASONAL FRUITS

PIES:

SPANAKOPITA
CHEESEPIE
BOUGATSA

LUNCH/DINNER

STREET FOOD

SOUVLAKI

CHICKEN
PORK
LAMB
VEGETARIAN

SOUVLAKI PITAS

CHICKEN
PORK
LAMB
SAUSAGE
VEGETARIAN

PLATE ME UP

CHICKEN
PORK
LAMB
SAUSAGE
VEGETARIAN

STARTERS

DAKOS
FAVA ON SOURDOUGH
SAGANAKI CHEESE W/ SESAME & HONEY
TOMATO FRITTERS (OR ZUCCHINI FRITTERS)

MAINS

MOUSAKA
FASOLAKIA
BLATSARIA

SIDES

TZATZIKI
HTIPITI
AUBERGINE
FRIES
GRILLED BREAD

SALADS

GREEK
GREEN
BEETROOT
STEAMED GREENS

RICE AVGOLEMONO SOUP

DESSERTS

GALAKTOBOUREKO
MANOURI CHEESECAKE
CHOCOLATE CHESTNUT CAKE

HUNGRY DONKEY - INDICATIVE BREAKFAST MENU

Eggs from the oven

Spinach pie 'spe-na-ko-pita'
fresh filo pastry filled w/ spinach, feta cheese and dill

Cheese pie 'ti-ro-pita'
fresh filo pastry filled w/ a variety of greek cheeses

Custard pie 'bour-gariso'
fresh filo pastry filled w/ custard cream and sprinkles of cinnamon and king sugar

Sweet pie 'lat-tsournia'
honey glazed pie pouches filled w/ light soft cheese

Walnut & Raisin pie 'fa-nou-ro-pitta'
walnuts, raisins

Eggs

Egg pouch # 1
eggs w/ sausage, peppers, onion and aged gouda cheese baked in the oven

Eggs # 2
Scrambled eggs w/ tomato, mushrooms & goat cheese finished in the oven

Greek Yogurt

w/ honey, walnuts and seasonal fruits
Greek yogurt pot

Fruit Salad

Superfood fruit salad

Bread baskets

Sweet
served w/ a selection of homemade jams, honey and spreads

Savoury
served w/ a selection of greek cheeses and cured meats

HUNGRY DONKEY STREET FOOD - INDICATIVE LUNCH/DINNER MENU

Start it off

Mostra/Dakos rusks

wet dried rusks w/ spicy Greek cream cheese, tomato, olive oil

Fava

fava beans w/ dried spring onion, olive oil & lemon

Black-eyed beans dip

black-eyed beans, tahini & feta cheese

Tomato fritters (seasonal option)

w/ semi sun dried tomato & bulgur wheat

Special Pie

w/ mushrooms, fennel, feta cheese and fresh herbs

Saganaki

smoked cheese grilled in the Josper oven and served w/ lemon

Oven-baked feta w/ honey & sesame seeds

Spinach Pie // filled w/ spinach, feta cheese and dill

Cheese Pie // filled w/ a variety of greek cheeses

Salads (as a side or main) two prices

Greek salad // tomato, pepper, cucumber, onion, feta & capers

Seasonal salad // red & white cabbage, carrots, pumpkin seeds

Green salad // lettuce, dill, spring onion, olive oil & lemon

Steamed Vegetables // dressed w/ olive oil, lemon & olive paste

The Wraps

Our wraps are freshly prepared home-made wrapped pitas filled with your choice of tomato, tzatziki, onion, parsley and chips inside or on the side:

- Pork Gyros // homemade and slow cooked seasoned shredded pork

- Chicken

- Lamb

- Grilled seasonal vegetables // wrapped in pita bread w/ aubergine dip, parsley & vinegar yoghurt sauce

The Skewer Tray

two or more skewers on top of our homemade bread or homemade pita bread with chips on the side and your choice of tomato, onion and tzatziki

- Chicken

- Pork

- Grilled seasonal vegetables // choice of fava dip, aubergine dip or tzatziki

Magirion

Magirion - Kitchen in Greek - where we prepare our traditional tasty dishes.

Moussaka [v]

Stuffed Vegetables "Gemista" // ideal for sharing [v]

Sides

Roasted potatoes roasted in the Josper oven with olive oil and rosemary

Chips w/ Graviera cheese & oregano

Fiery Chips

topped w/ Greek sausage, melting Graviera cheese and an egg

Tzatziki dip

greek yoghurt, cucumber, garlic, dill

Aubergine dip

roasted aubergine, olive oil and lemon

Homemade pita bread

Desserts

Greek Yoghurt

sprinkled w/ walnuts and honey

Greek doughballs

sprinkled w/ honey and cinnamon

Ravani

fluffy & moist semolina cake in orange syrup

All our filo pastries, pitas, and bread are freshly home-made
Our olive oil is extra virgin Greek olive oil
We are only using vegetable oil for frying

HUNGRY DONKEY - INDICATIVE DRINKS MENU

Beers

Vulkan Blonde

Vulkan Black

Septem Pilsner

Septem Porter

White Wines

Wild Ferment Assyrtiko, Santorini

Malagousia Epanomi, Crete

Ovillos Barrel Semillon/Assyrtiko, Kavala

Red Wines

Notios Red Agiorgitiko, Peloponnese

Chateau Julia Refosco/Agiorgitiko, Drama

Alpha Estate Syrah-Xinomavro-Merlot, Florina

Rose Wines

Ean, Mandilaria/Mavrotragano, Santorini

Spirits - Mix It Up!

Mastiha - Greek digestif liquor

Tsipouro - pomace based brancy

Metaxa - world famous Greek brandy

Ouzo- world famous anise-based drink

Coffees & Teas

Espresso

Greek Coffee

Filter Coffee

Latte

Cappuccino

Selection of teas

Water & Juices

Still water

Sparkling water

Fresh juices

Orange, Lemonade, Apple

Softs

Coca Cola

Sprite

Drinks

White Wines

Thiasos, White, *Moschofilero/Rhoditis* , Peloponnese

Description

Manolesaks Estate, EXIS White, malagouzia/assyrtiko, Adriani

Description

Monemvasia Winery, kidonitsa, monemvasia

Description

RED Wines

Thiasos red, agioritiko, Peloponnese

Description

Gaia wines, notios red agioritiko/syrah, Peloponnese

Description

Ktima alpha, axia xynomavro/syrah, Macedonia

Rose wines

Description

Gaia Wines, 14-18h rose, agioritiko

Description

Wine 2

beers

Fourpure Pilsner 4.7% Can 330ml

Septem Monday's Pilsner 5% 330ml

Fourpure Pale Ale 5% Can 330ml

Spirits 25ml/50ml

Enosis Mastiha 30% ABV Mastic based liqueur

Metaxa 40% ABV *greek brandy*

Tsipouro 40% Abv *double distillation liqueur*

Ouzo 40% ABV Anis based liqueur

Rakomelo 24% ABV mixture of grape pomace distillate, honey, cinnamon and clove buds

Soft drinks

CAWSTon press sparkling drink CAn

DAston cola Ginger beer

Square Root Tonic

Homemade lemonade

Coffees/teas

Espresso

cappucino

flat white

latte

long black

îrape

fresh mint tea

Earl grey

Greek mountain tea

Lana Tricker

From: Lana Tricker
Sent: 14 April 2015 15:04
To: Lana Tricker
Subject: FW: Hungry Donkey , 56 Wentworth St, E1

Dear local residents

I act for the Hungry Donkey and have received copies of your representations against my clients application for a premises licence from the council, along with your contact email addresses.

I understand (from the email I have received from the council) that you have also received a copy of the email I sent amending my client s application in terms of hours and conditions following discussions we have had with the Police and Environmental Health.

In case you haven't received this confirmation of the amendments I set out the amendments below, which will hopefully assist you:

1. Amend the hours of the application to:

Opening hours

Monday to Thursday, 07.30 to 23.30pm
Friday and Saturday, 07.30 to midnight
Sunday, 07.30 to 22.30pm

On sale of alcohol

Monday to Thursday, 11.00am to 23.00pm
Friday and Saturday, 11.00am to 23.30pm
Sunday, 11.00am to 22.00pm

Off sale of alcohol would be to 23.00 Mon-Sat and 22.00 Sunday

Recorded Music

Monday to Thursday, 11.00am to 23.00pm
Friday and Saturday, 11.00am to 23.30pm
Sunday, 11.00am to 22.00pm

And Provision of late night refreshment

Monday to Thursday, 23.00pm to 23.30pm
Friday and Saturday, 23.00pm to midnight

2. Remove the non standard timings completely (NYE and Bank Holiday Sundays)
3. Add a condition to read: "The outside area will close at 23.00 Mon-Sat and 22.00 Sunday"
4. Add a condition to read: "No noise shall emanate from the premises which gives rise to a nuisance"

As a result of these amendments the Police and Environmental Health have indicated they are content with the application (The hours for the premises have now been amended so they are the same as the Copita del Mercado, close to my clients premises.)

Further, the conditions proposed by my client, in addition to the above mentioned are as follows:

1. The premises shall install and maintain a comprehensive CCTV system as per the minimum requirements of a Metropolitan Police Crime Prevention Officer. All entry and exit points will be covered enabling frontal identification of every person entering in any light condition. The CCTV system shall continually record whilst the premises is open for licensable activities and during all times when customers remain on the premises. All recordings shall be stored for a minimum period of 31 days with date and time stamping. Recordings shall be made available immediately upon the request of Police or authorised officer throughout the preceding 31 day period.
2. A staff member from the premises who is conversant with the operation of the CCTV system shall be on the premises at all times when the premises is open to the public. This staff member shall be able to show Police recent data or footage with the absolute minimum of delay when requested.
3. A log shall be kept detailing all refused sales of alcohol. The log should include the date and time of the refused sale and the name of the member of staff who refused the sale. The log shall be available for inspection at the premises by the police or an authorised officer of the Council at all times whilst the premises is open.
4. 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.
5. Notices will be prominently displayed at exits requesting the public to respect the need of local residents and to leave the premises and the area quietly.
6. Notices shall be prominently displayed at any area used for smoking requesting patrons to respect the needs of local residents and use the area quietly.
8. The area immediately outside the premises, shall be swept, and litter and sweepings collected and stored in accordance with the approved refuse storage arrangements.
9. There shall be no striptease or nudity, and all persons shall be decently attired at all times.
10. There shall be no off sales of alcohol permitted with the exception of patrons seated outside the premises at tables having meals.
11. Any person permitted to temporarily leave and then re-enter the premises to smoke, shall not be permitted to take drinks or glass containers with them
13. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
 - (a) all crimes reported to the venue
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14. 14. 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.
15. 15. Staff will monitor the patrons using any smoking area and ensure that they remain within the curtilage of the premises at all times.
16. 16. At the request of patrons, the venue is to provide information on local taxi firms and transport links to all patrons leaving the venue.
17. 17. A direct telephone for number for the manager at the premises shall be made available to residents and businesses in the vicinity upon request.

My client is happy to meet with you or talk to you about any further concerns you may have in respect of this application. If you would like to meet or discuss the application further then pls do let me know so we can arrange this.

If, upon considering the above amendments, you are now content with the application pls could you let me and licensing (Licensing@towerhamlets.gov.uk) know by email.

Many thanks

Kind regards
Lana

Lana Tricker
Principal, LT Law

This e-mail is confidential and may also be privileged. If you are not the intended recipient please notify LT Law by return e-mail or at the numbers above and delete it, and any copies of it; you must not read, print, copy or use the communication for any purpose, and you must not disclose its contents to any other person. LT Law has taken steps to ensure that this message (and any attachments or hyperlinks contained within it) is free from computer viruses and the like. However, we cannot guarantee that no viruses are present, and we accept no liability for any damage caused by you opening this communication, or any attachments or Hyperlinks contained in it. Lana Tricker is the sole proprietor of LT Law. SRA No: 488281 Authorised and regulated by the Solicitors Regulation Authority.

