

**TOWER HAMLETS LICENSING SUB COMMITTEE 23rd FEBRUARY 2021**

**FUNK 142 COLUMBIA ROAD.**

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### Summary

Funk at 142 Columbia Road has been created by Mathew Carver who also operates the Cheese Bar in Camden , the Cheese Barge in Paddington Basin and the Cheese Truck. Funk stocks a range of over 30 of the UK's best small producer cheeses, working directly with farms who produce in a thoughtful, traditional and considered way. The shop acts a vital sales channel for these producers during the Covid lockdowns and restrictions on hospitality, supporting our rural communities and ensuring that these makers are still be around when our restaurants can re-open. It has very much been embraced by the local community who have commented on the quality of produce. This shop very much services the local demographic 7 days a week , instead of retail shops that survive purely on the footfall that the Sunday market brings and do not become part of the fabric of the street during the week etc.

To pair with the cheeses the premises stock a range of small producer European wines, predominantly organic and natural wines, starting at £14 a bottle and going up to around £40 a bottle. Adding to that ciders from The Fine Cider Company who source direct from traditional cider and Perry makers around the UK - again supporting rural communities and traditional craft makers. Beers are supplied from The Kernel Brewery in Bermondsey, a craft brewery that they have a long standing relationship with, focusing on bottles from £3.50 to £6.

**Amanda Usher**

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**From:** Andrew Woods  
**Sent:** 18 November 2020 19:07  
**To:** . . . . .  
**Cc:** Licensing; Andrew Woods; Mathew Carver  
**Subject:** FW: Funk 142 Columbia Road London \_ Variation

Dear Paul

I hope you don't mind me e mailing you direct. I have copied Licensing at Tower Hamlets in to this e mail.

I represent the operator of the above premises and have been forwarded your representation dated 23 October 2020.

I wonder if I could clarify a couple of points. The operator, Matthew, would also be more than happy to meet you and show you the premises if you would like to meet Mathew. I have copied Mathew in and he would be keen to show you the venue.

These premises currently have a premises licence just for off sales. The hours permitted are 19:00 Tuesday to Friday, 5pm Saturday and Sunday (20:00 Wednesday and Sunday during December). As you will have seen, we have applied to extend the hours until 21:00 (2 hour extension) apart from Sundays where the extension is to 19:00.

The licence is for off sales only. Mathew took the premises over recently and is operating the premises as a cheese and wine shop - he specialises in British cheese. I note your comments with regard to other applications which have been made, but would ask you to consider that this is an application just for off sales with hours which do not go late into the evening for a cheese and wine shop. Mathew does not want to change the cheese and wine shop.

Please let me know if you would like to meet Matthew. He would be more than happy to show you the premises to see if you can reconsider your representation.

Regards

**Andrew Woods**

Woods Whur 2014 Ltd  
Tel: +44 (0)113 234 3055  
Mobile: 07738 170138

[andrew@woodswhur.co.uk](mailto:andrew@woodswhur.co.uk)

Woods Whur 2014 Ltd, St James House, 28 Park Place, Leeds LS1 2SP.

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## Andrew Woods

Woods Whur 2014 Ltd  
Tel: +44 (0)113 234 3055  
Mobile: 07738 170138

[andrew@woodswhur.co.uk](mailto:andrew@woodswhur.co.uk)

St James House, 28 Park Place, Leeds LS1 2SP

**From:** Licensing [<mailto:Licensing@towerhamlets.gov.uk>]  
**Sent:** Wednesday, November 18, 2020 11:28  
**To:** Carole Collingwood <[carole@woodswhur.co.uk](mailto:carole@woodswhur.co.uk)>  
**Cc:** Andrew Woods <[andrew@woodswhur.co.uk](mailto:andrew@woodswhur.co.uk)>  
**Subject:** RE: Funk 142 Columbia Road London - Variation

We have received one representation to the application. Please find this attached.

It has been put on the list for a hearing, these are currently being arranged over MS Teams.

Kind Regards,

**Kathy Driver**  
Principal Licensing Officer  
Licensing & Safety Team  
Place Directorate  
London Borough of Tower Hamlets  
John Onslow House  
1 Ewart Place  
London E3 5EQ

**020 7364 5171**

Licensing Hotline **020 7364 5008**

Licensing General Email: [licensing@towerhamlets.gov.uk](mailto:licensing@towerhamlets.gov.uk)

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**From:** Carole Collingwood <[carole@woodswhur.co.uk](mailto:carole@woodswhur.co.uk)>  
**Sent:** 17 November 2020 17:20  
**To:** Licensing <[Licensing@towerhamlets.gov.uk](mailto:Licensing@towerhamlets.gov.uk)>  
**Cc:** Andrew Woods <[andrew@woodswhur.co.uk](mailto:andrew@woodswhur.co.uk)>  
**Subject:** RE: Funk 142 Columbia Road London - Variation

Dear Sirs

We note the last date for representations in respect of the above named premises is today. We are not aware of any representations and we should be obliged if you would confirm whether any have been received.

Kind regards

Carole Collingwood

Woods Whur 2014 Limited  
Tel: +44 (0)113 234 3055

[carole@woodswhur.co.uk](mailto:carole@woodswhur.co.uk)

Woods Whur 2014 Limited, St James House, 28 Park Place, Leeds, LS1 2SP

**From:** Sarah Griffiths

**Sent:** Tuesday, November 10, 2020 16:35

**To:** 'licensing@towerhamlets.gov.uk' <[licensing@towerhamlets.gov.uk](mailto:licensing@towerhamlets.gov.uk)>

**Subject:** Funk 142 Columbia Road London - Variation

Dear Sirs

We write further to our correspondence dated 20 October 2020 and now enclose a copy of the Docklands and East London newspaper containing a copy of the statutory public notice at page 18 in respect of the variation to the premises licence in respect of the above named premises.

We would be obliged if you would acknowledge safe receipt of this letter and enclosure.

Kind regards

Sarah Griffiths

Woods Whur 2014 Limited  
Tel: +44 (0)113 234 3055

[sarah@woodswhur.co.uk](mailto:sarah@woodswhur.co.uk)

Woods Whur 2014 Limited, St James House, 28 Park Place, Leeds, LS1 2SP

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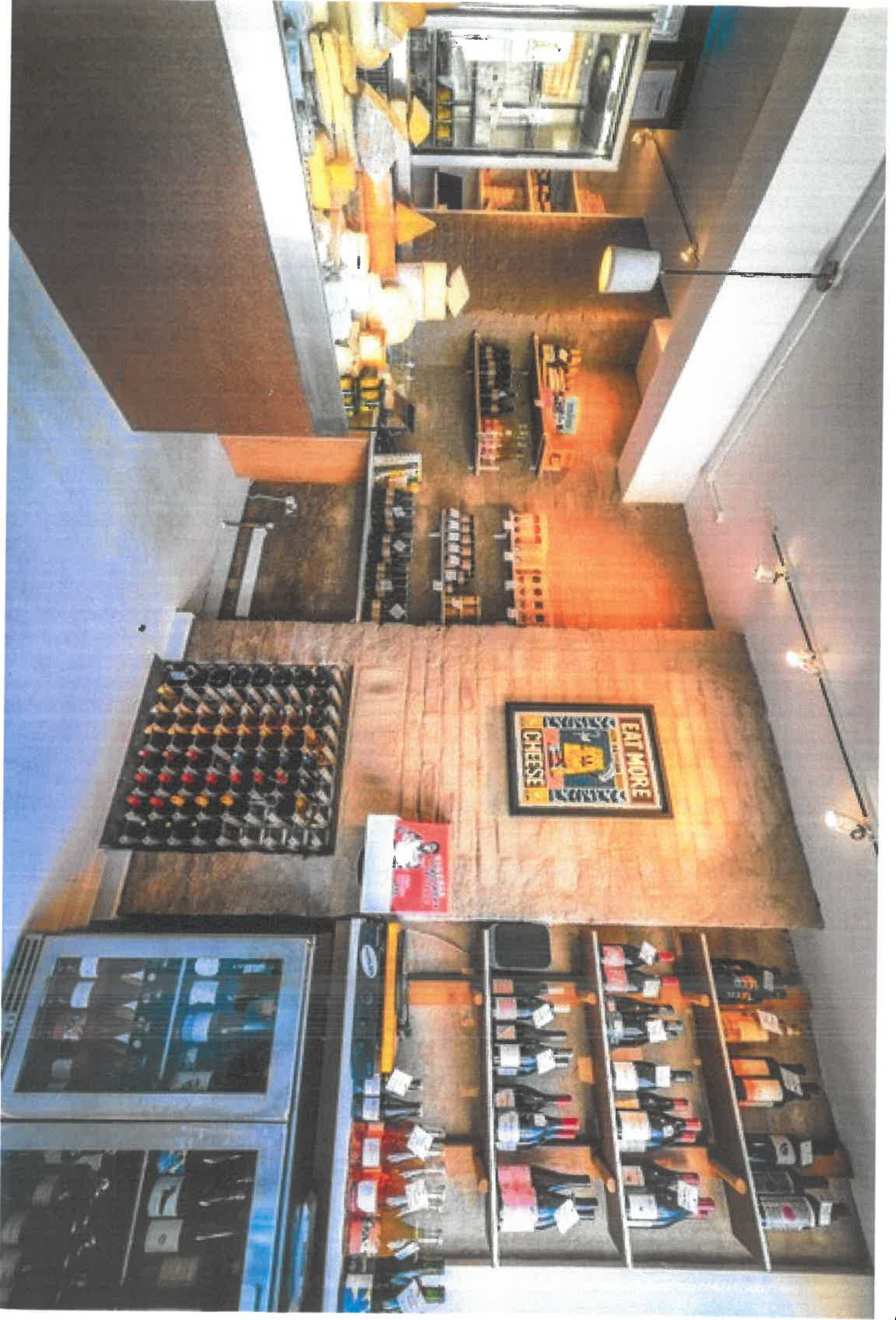
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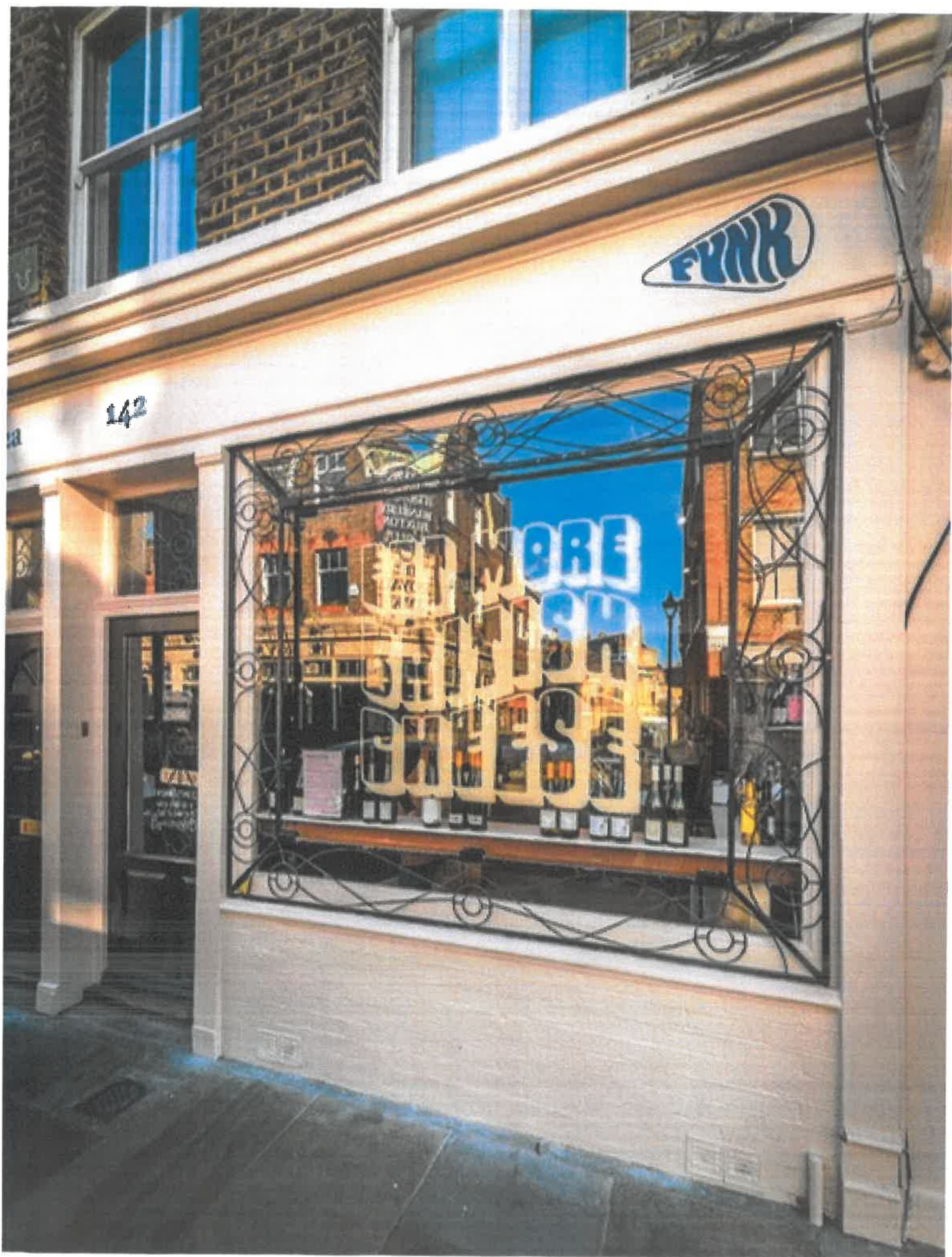
















# Products

## CHEESE

| SOFT                 | UNIT | RRP | Animal     | Milk | Rennet | Producer                       |
|----------------------|------|-----|------------|------|--------|--------------------------------|
| Sinodun Hill         | each |     | £9.50 Goat | R    | V      | Norton and Yarrow              |
| Brightwell Ash       | each |     | £8.50 Goat | R    | V      | Norton and Yarrow              |
| Baby Baby Baron 250g | each |     | £10.50 Cow | R    | A      | Fen Farm Dairy                 |
| <b>HARD</b>          |      |     |            |      |        |                                |
| Westcombe Cheddar    | 1kg  |     | £22.00 Cow | R    | A      | Westcombe Dairy                |
| Kern                 | 1kg  |     | £28.00 Cow | P    | A      | Lynher Dairy                   |
| Kirkhams Lancashire  | 1kg  |     | £28.00 Cow | R    | A      | Kirkhams Lancashire            |
| Crookwheel           | 1kg  |     | £40.00 Ewe | R    | A      | St James Cheese                |
| <b>WASHED</b>        |      |     |            |      |        |                                |
| Baronet              | 1kg  |     | £35.00 Cow | P    | A      | The Old Cheese Room            |
| Rollright            | 1kg  |     | £39.50 Cow | P    | A      | King Stone Dairy               |
| Evenlode             | 1kg  |     | £30.00 Cow | P    | A      | King Stone Dairy               |
| <b>BLUE</b>          |      |     |            |      |        |                                |
| Beauvale             | 1kg  |     | £30.00 Cow | P    | A      | Cropwell Bishop                |
| Sparkenhoe Blue      | 1kg  |     | £30.00 Cow | R    | A      | Leicestershire Handmade Cheese |
| Young Buck           | 1kg  |     | £35.00 Cow | R    | A      | Mike's Fancy Cheese            |
| Stilton              | 1kg  |     | £24.50 Cow | P    | V      | Cropwell Bishop                |

## CHARCUTERIE

|                                 |      |        |      |                    |
|---------------------------------|------|--------|------|--------------------|
| Achari Spiced Salami sliced 75g | each | £9.50  | Pork | Tempus Charcuterie |
| Smoked Coppa sliced 75g         | each | £10.50 | Pork | Tempus Charcuterie |
| Big Tails 60g                   | each | £4.50  | Pork | Crown & Queue      |

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# HOTDINNERS

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## The Cheese Bar opens Funk, a cheese shop on Columbia Road

Written by Gavin Hanly

Created: 23 October 2020

New opening Hackney Cheese

Ad removed. [Details](#)

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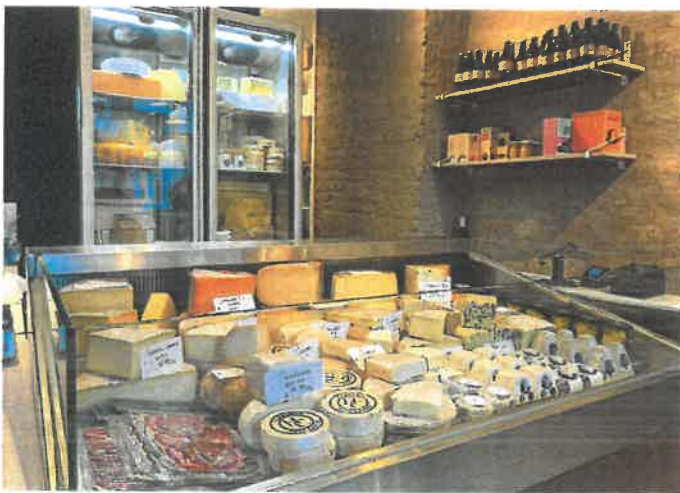


*23/10/20 - updated with the opening date and pics*

Not happy with a cheese truck, a **cheese bar**, a **cheese conveyor belt** and a **cheese barge** - the team behind all those wonderful things has opened a cheese shop.

Called Funk, expect the shop to have a strong focus on British cheese and, as it's specifically a cheese and bottle shop, there will be plenty of wine to pair with your cheese.

It's taken over the space that used to hold A Portuguese Love Affair (which is still running from Hackney Road). On a post on Instagram, they say "After the success of our cheese selling antics during lockdown, and with Christmas fast approaching, we thought it would be a good time to get into retailing cheese proper!". And judging from the pic below, there is quite the selection of cheese and charcuterie on offer.



**All-new London restaurants - the recently opened restaurants in London**



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**Wendy's are returning to the UK - London restaurants are incoming**

## More about Funk

Where is it? 42-44 Columbia Road, London E2

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When does it open? 22 October 2020

Find out more: Follow them on Instagram [@thecheesebarldn](#).

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# LONDON'S BEST CHEESE SHOPS

Making cheese dreams come true

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BY ELLIE SMITH (/AUTHOR/ELLIE-SMITH/)





*Despite the dairy-free revolution, our national love affair with cheese doesn't seem to be going anywhere. Wondering where to pick up supplies for the perfect cheeseboard (<https://www.countryandtownhouse.co.uk/food-and-drink/christmas-cheeseboard/>)? These are the finest cheese shops in town.*

## Funk



All London cheese fans will know the name Mathew Carver, founder of cult restaurant The Cheese Bar – and now he's added a new branch to his empire: a shop on Columbia Road, Funk. Shoppers are invited to browse over 30 of Mathew's cheese picks from small producers across the country such as Tunworth, Quickies Mature Cheddar and Baron Bigod. The shop sells ready-made cheeseboards too. [thecheesebar.com](https://www.thecheesebar.com/funk/) (<https://www.thecheesebar.com/funk/>)

## Paxton & Whitfield





One of the oldest cheesemongers in London, Paxton & Whitfield has risen to cheese royalty since opening back in the 18th century. In 1850 the company was appointed cheesemonger to HM Queen Victoria – the first of a number of Royal Warrants over the years. Winston Churchill was also a fan, once observing: “a gentleman only buys his cheese at Paxton & Whitfield.” An iconic brand. *paxtonandwhitfield.co.uk* (<https://www.paxtonandwhitfield.co.uk>)

**Hamish Johnston**



A long-standing favourite on Northcote Road, Hamish Johnston has been selling artisan and farmhouses cheese to Battersea households since opening in 1994. A family run, independent business, the friendly shop has everything from blue cheese to vegetarian rennet, with knowledgeable staff to on hand to advise. They also operate from a wholesale base in Suffolk, but their cosy Clapham home remains the lifeblood of the company. [hamishjohnston.co.uk](https://www.hamishjohnston.com) (<https://www.hamishjohnston.com>)

## La Fromagerie

At La Fromagerie, the utmost care goes into the cheese-making process. They practise affinage, a process where raw cheeses are sourced from artisan producers and matured to perfection in temperature-monitored rooms by in-house affineurs. Its Highbury Park location is the original branch, with two more in Marylebone and Bloomsbury. All feature signature cheese rooms and tasting cafes, where visitors can tuck into a menu of cheese-based dishes, including some seriously impressive cheeseboards. Real cheese lovers should book into one of their evening tastings, where you'll learn all about their selection. [lafromagerie.co.uk](https://www.lafromagerie.co.uk) (<https://www.lafromagerie.co.uk>)

## Neal's Yard Dairy



Many of the cheeses sold at Neal's Yard Dairy are aged in their own maturing rooms in Bermondsey, where they are turned, brushed and washed to perfection. Randolph Hodgson founded their first shop in Covent Garden in the early 1980s, followed by a second ten years later in Borough Market and a third in Spa Terminus. All three offer a wide selection of cheeses sourced from the UK and Ireland, with in-store tastings and feedback encouraged. They also hold regular cheese events, including cheese making workshops and cheese and wine nights. *nealsyarddairy.co.uk* (<https://www.nealsyarddairy.co.uk>)

## Brindisa Cheese & Charcuterie

Spanish-inspired Brindisa recently expanded its repertoire by opening a cheese and charcuterie deli in Balham's Hildreth Street, nearby their Weir Road warehouse. From classic Manchego to Canary Island speciality Majorero, offerings celebrate the best of Spanish cheese, with many obscure varieties available. *brindisa.com* (<https://brindisa.com>)

## Cheeses Of Muswell Hill

Cheeses of Muswell Hill proves the best things really do come in small packages. Despite being tiny, it stocks over 200 different types of cheese, as well as crackers, cheese wedding cakes, wine and cheese tools. A family run business, the shop opened nearly 40 years ago, with current owner Morgan McGlynn at the forefront for the past ten. Not only is it hugely popular with the locals – Morgan knows many customers on a first name basis – the shop has gained city-wide acclaim after being featured on TV shows such as Nigel Slater's *Kitchen Diaries* and Paul Hollywood's *BBC Bread*. [cheesesonline.co.uk](http://cheesesonline.co.uk) (<http://cheesesonline.co.uk>)

## Buchanan's

After spending years managing fine dining restaurants, founder Rhuaridh Buchanan passed up the opportunity to work with renowned chef Thomas Keller to learn the art of cheesemaking at Paxton & Whifield. With his newfound expertise, he went on to open Buchanan's in Connaught Village. The shop stocks a range of British and European cheeses, which change daily depending on what's ripe in the onsite maturing rooms. [buchananscheesemonger.com](http://www.buchananscheesemonger.com) (<http://www.buchananscheesemonger.com>)

## Cheese at Leadenhall



An independent cheesemonger, wine and small plates bar in the heart of Leadenhall Market, this gem boasts a collection of over 100 artisan British and European cheeses. They offer



informal yet informative cheese and wine tastings led by charming sommeliers – just don't blame us if you end up buying the whole shop after a few glasses of vino...

[cheeseatleadenhall.co.uk](https://cheeseatleadenhall.co.uk) (<https://cheeseatleadenhall.co.uk>)

### **READ MORE:**

*London's Best Bakeries* (<https://www.countryandtownhouse.co.uk/food-and-drink/best-bakeries-london/>) / *Cheese and Wine Tasting Spots*

(<https://www.countryandtownhouse.co.uk/food-and-drink/cheese-and-wine-london/>)

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- ([https://www.countryandtownhouse.co.uk/food-and-drink/guide-to-](https://www.countryandtownhouse.co.uk/food-and-drink/guide-to-fermenting/)

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- ([https://www.countryandtownhouse.co.uk/food-and-drink/bread-ahead-](https://www.countryandtownhouse.co.uk/food-and-drink/bread-ahead-doughnut-recipe/)

doughnut-recipe/)

### BREAD AHEAD'S FAMOUS DOUGHNUT RECIPE

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