



## Alcohol and Entertainment Licensing Sub-Committee

**Thursday 14 April 2022 at 2.00 pm**

This will be held as an online virtual Meeting

Details on how to access the link in order to view the meeting will be made available online via the following link: [HERE](#)

### Membership:

#### Members

Councillors:

Long (Chair)  
Ahmed  
Maurice

#### Substitute Members

Councillors:

Chohan, Denselow, Hector, Hylton, Grahl, McLeish,  
Shahzad

**For further information contact:** Devbai Bhanji, Governance Assistant  
Tel: 020 8937 6841; Email: [devbai.bhanji@brent.gov.uk](mailto:devbai.bhanji@brent.gov.uk)

For electronic copies of minutes, reports and agendas, and to be alerted when the minutes of this meeting have been published visit:

**[www.brent.gov.uk/committees](http://www.brent.gov.uk/committees)**

**The press and public are welcome to attend this meeting as an online virtual meeting. The link to view the meeting will be made available via the following link: [HERE](#)**

### **Notes for Members - Declarations of Interest:**

If a Member is aware they have a Disclosable Pecuniary Interest\* in an item of business, they must declare its existence and nature at the start of the meeting or when it becomes apparent and must leave the room without participating in discussion of the item.

If a Member is aware they have a Personal Interest\*\* in an item of business, they must declare its existence and nature at the start of the meeting or when it becomes apparent.

If the Personal Interest is also significant enough to affect your judgement of a public interest and either it affects a financial position or relates to a regulatory matter then after disclosing the interest to the meeting the Member must leave the room without participating in discussion of the item, except that they may first make representations, answer questions or give evidence relating to the matter, provided that the public are allowed to attend the meeting for those purposes.

### **\*Disclosable Pecuniary Interests:**

- (a) **Employment, etc.** - Any employment, office, trade, profession or vocation carried on for profit gain.
- (b) **Sponsorship** - Any payment or other financial benefit in respect of expenses in carrying out duties as a member, or of election; including from a trade union.
- (c) **Contracts** - Any current contract for goods, services or works, between the Councillors or their partner (or a body in which one has a beneficial interest) and the council.
- (d) **Land** - Any beneficial interest in land which is within the council's area.
- (e) **Licences** - Any licence to occupy land in the council's area for a month or longer.
- (f) **Corporate tenancies** - Any tenancy between the council and a body in which the Councillor or their partner have a beneficial interest.
- (g) **Securities** - Any beneficial interest in securities of a body which has a place of business or land in the council's area, if the total nominal value of the securities exceeds £25,000 or one hundredth of the total issued share capital of that body or of any one class of its issued share capital.

### **\*\*Personal Interests:**

The business relates to or affects:

- (a) Anybody of which you are a member or in a position of general control or management, and:
  - To which you are appointed by the council;
  - which exercises functions of a public nature;
  - which is directed is to charitable purposes;
  - whose principal purposes include the influence of public opinion or policy (including a political party or trade union).
- (b) The interests of a person from whom you have received gifts or hospitality of at least £50 as a member in the municipal year;

or

A decision in relation to that business might reasonably be regarded as affecting the well-being or financial position of:

- You yourself;
- a member of your family or your friend or any person with whom you have a close association or any person or body who is the subject of a registrable personal interest.

# Agenda

Introductions, if appropriate.

Item	Page
1	<b>Apologies for absence and clarification of alternate members</b>
2	<b>Declarations of Interests</b>
	Members are invited to declare at this stage of the meeting, the nature and existence of any relevant disclosable pecuniary or personal interests in the items on this agenda and to specify the item(s) to which they relate.
3	<b>Application for a New Premises Licence by Lino QP Ltd for the premises known as Lino, 6 Lonsdale Road, NW6 6RD, pursuant to the provisions of the Licensing Act 2003</b> 1 - 28

**Date of the next meeting:**



Please remember to ***SWITCH OFF*** your mobile phone during the meeting.

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## LICENSING ACT 2003

### Application for New Premises Licence

#### 1. The Application

Name of Applicant:	Lino QP Ltd
Name & Address of Premises:	Lino, 6 Lonsdale Road, NW6 6RD
Applicants Agent:	Craig Baylis

The application is for a new premises licence:

1. For Late Night Refreshment from 11pm to midnight Monday to Sunday, the sale of alcohol from 11am to 11.30pm Monday to Wednesday, 11am to Midnight Thursday to Saturday and until 11pm Sunday. To remain open until Midnight Monday to Wednesday, 12.30pm Thursday to Saturday and 11.30pm

#### 2. Background

None

#### 3. Promotion of the Licensing Objectives

See page 3 of the application

#### 4. Relevant Representations

Representations have been received and withdrawn from the Police and Licensing Officers. Representations remain outstanding from local residents.

#### 5. Interested Parties

None

#### 6. Policy Considerations

##### Policy 1 – Process for Applications

Conditions on the licence, additional to those voluntarily sought/agreed by the applicant, may be considered. Conditions will focus on matters which are within the control of individual licensee and which relate to the premises or areas being used for licensable activities, the potential impact of the resulting activities in the vicinity. If situations arise where the licensing objectives may be undermined but cannot be dealt with by the use

of appropriate conditions the Licensing Authority will consider whether it is appropriate for a licence to be granted or continue to operate.

## **7. Determination of the Application**

Members can take the following steps when determining a new premises licence application:

- grant the licence;
- exclude from the scope of the licence any of the licensable activities to which the application relates;
- refuse to specify a person in the licence as the premises supervisor;
- reject the application

## **8. Associated Papers**

- A. Copy of Application Form & Plan
- B. Resident Objections
- C. Police Representation and withdrawal
- D. Licensing Representation and withdrawal
- E. OS Map



Regulatory Services  
Brent Civic Centre  
Engineers Way  
Wembley  
HA9 0FJ

TEL: 020 8937 5359  
EMAIL: [business.licence@brent.gov.uk](mailto:business.licence@brent.gov.uk)  
WEB: [www.brent.gov.uk](http://www.brent.gov.uk)  
**Online Ref. No: 12139**  
**Application No: 23842**  
**Date: 21 February 2022**

**LICENSING ACT 2003**  
**Licence: Premises Licence New Application**  
**Application No: 23842**

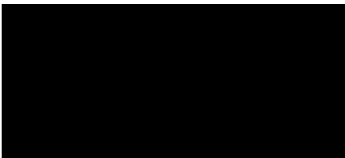
Dear Sir/Madam,

**Applicant: LINO QP LIMITED**

**Date Received: 21 February 2022**

In order that consideration of the application may not be delayed, it will be appreciated if a reply can be sent to us **by 21st March 2022.**

Yours faithfully



**Part 1 – Premises Details**

Postal address of premises, or if none, ordinance survey map reference or description

**Lino**  
**6 Lonsdale Road, London, Brent, NW6 6RD**

Telephone Number at premises (if any):

Non domestic rateable value:

**Part 2 – Applicant Details**

Proposed Licence Holder:  
**LINO QP LIMITED**

Hyde Park House 5 Manfred Road, London, SW15 2RS



### **Part 3 – Operating Schedule**

When do you want the premises licence to start? 31-03-2022

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

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

Please give a general description of the premises: Bar located over ground and first floors providing food and substantial refreshment at all times

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

Section I: Provision of late night refreshment: Indoors

Section J: Sale of alcohol: Both

The times the licence authorises the carrying out of licensable activities

<b>Section I: Provision of Late Night Refreshments: Indoors</b>		
<b><u>Day</u></b>	<b><u>Start Time</u></b>	<b><u>End Time</u></b>
Monday	23:00	00:00
Tuesday	23:00	00:00
Wednesday	23:00	00:00
Thursday	23:00	00:00
Friday	23:00	00:00
Saturday	23:00	00:00
Sunday		

<b>Section J: Sale or Supply of Alcohol: Both</b>		
<b><u>Day</u></b>	<b><u>Start Time</u></b>	<b><u>End Time</u></b>
Monday	11:00	23:30
Tuesday	11:00	23:30
Wednesday	11:00	23:30
Thursday	11:00	00:00
Friday	11:00	00:00
Saturday	11:00	00:00
Sunday	11:00	23:00

**State the name and details of the individual whom you wish to specify on the licence as designated premises supervisor:** Sarah Clarke

**Concerns in respect of Children:** None

The opening hours of the premises

<b><u>Day</u></b>	<b><u>Start Time</u></b>	<b><u>End Time</u></b>
Monday	08:00	00:00
Tuesday	08:00	00:00

Wednesday	08:30	00:00
Thursday	08:00	00:30
Friday	08:00	00:30
Saturday	08:00	00:30
Sunday	09:00	23:30

**a) General – all four licensing objectives (b, c, d, e):**Food and table service to be available throughout the premises at all times

**b) The prevention of crime and disorder:**CCTV to be provided in accordance with requirements of Police

**c) Public safety:** Health and safety risk assessments to be maintained on site

**d) The prevention of public nuisance:** Notices to be displayed reminding patrons to leave quietly and respect local residents

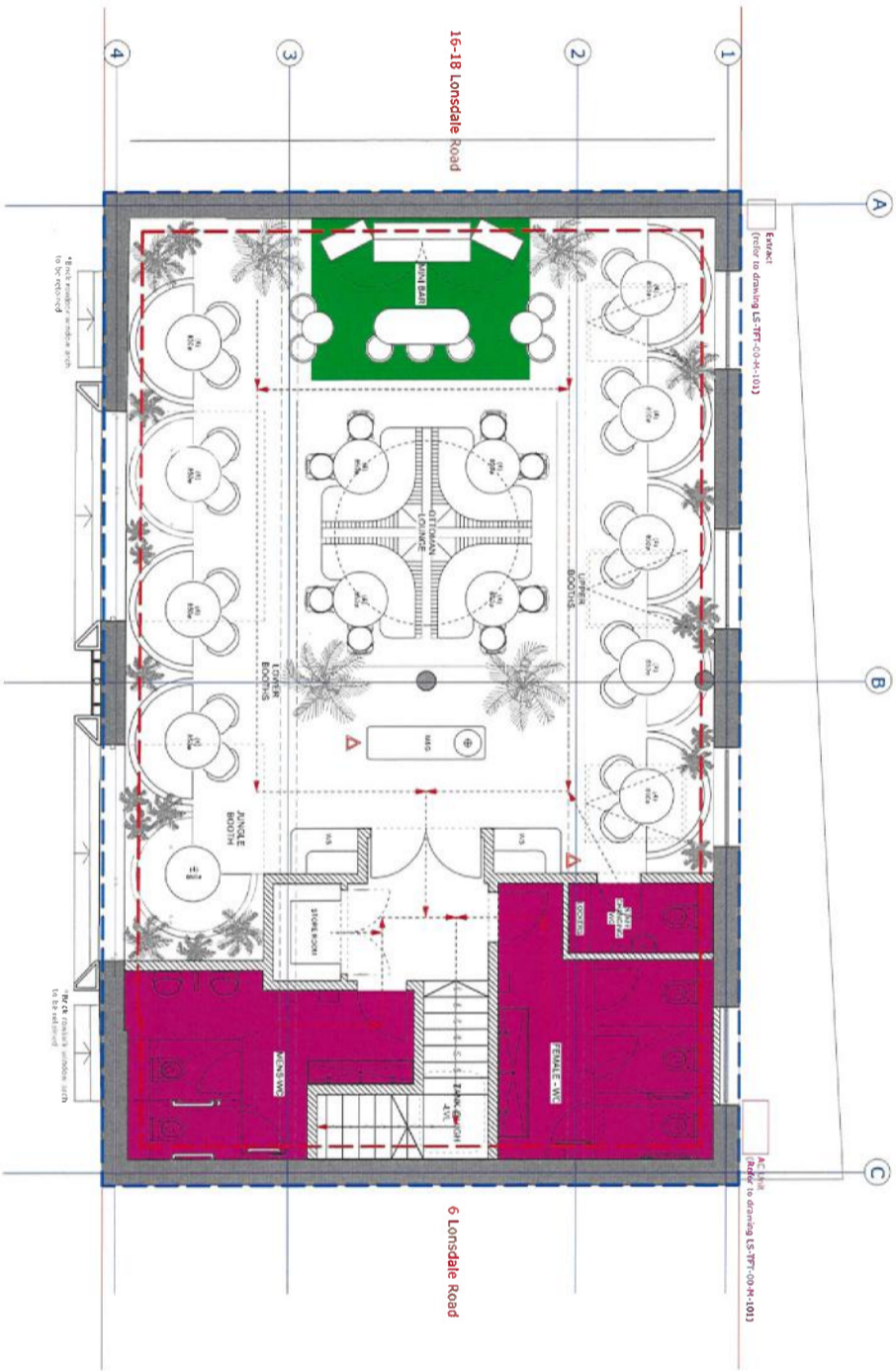
**e) The protection of children from harm:**Challenge 25 system to be followed and all staff to be trained therein

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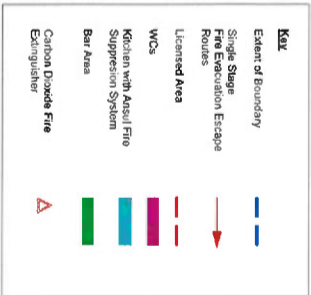


Covers			
No. of	No. of Covers	Total	
Booths	10	40	40
Central Booths	4	16	16
Highbar Covers	1	7	7
		63	63

FIRST FLOOR OCCUPANCY LIMITED TO 60.



1 First Floor Licensing Plan  
Scale: 1:50



#### Notes

NOT FOR CONSTRUCTION - THESE DRAWINGS ARE NOT FROM SURVEY DRAWINGS - INFO ONLY

THESE DRAWINGS ARE FOR TO DEMONSTRATE HOUSE OF DRE DESIGN INTENT, NOT FOR CONSTRUCTION.

#### LICENSING

THE POSITION OF FIRE AND SAFETY EQUIPMENT IS SHOWN ON THE PLAN OR SKETCH. IT IS THE RESPONSIBILITY OF THE FIRE AUTHORITY TO CONSULT WITH THE FIRE AUTHORITY TO DETERMINE THE POSITION OF THE EQUIPMENT. ANYTHING SHOWN ON THIS PLAN WHICH IS NOT REQUIRED BY THE PLAN REGULATIONS IS FOR ILLUSTRATIVE PURPOSES ONLY, AND DOES NOT FORM PART OF THE PREMISES LICENSE

NOTE: UNIT WILL MONITOR LANDLORDS ALARM AND SEND SIGNAL TO LANDLORDS SYSTEM IN EVENT OF FIRE. NOTE: ALL STAFF WILL BE TRAINED ON FIRE STRATEGY AND FIRE WANDERNS APPOINTED AND TRAINED.

## LICENSE INFO

#### Revisions

A	04/2022	LICENSING TOLL
B	17/02/22	LICENSING TOLL


#### Project

022\_Lonsdale\_Road

#### Client

WELLFOUND LTD.

#### First Floor Licensing Plan

Scale	Date Created
1:50 @A1	2021.08.09

Drawing Number	
801	

Revision	Revision Date
8	

Drawn By	Checked By
AC	AC

Do not scale from drawing. All dimensions to be checked on site. Report omissions and discrepancies to the architect immediately

#### house of dre.

+44 (0) 7715 459 500  
hello@house-of-dre.com  
house-of-dre.com



11-03-22

I object to the proposed licence applications. Tennyson Rd and surrounding roads are a quiet haven in London for long-established residents and young families. The location promises to add unwanted noise pollution. Backing onto the cemetery means there are no buildings to diffuse or absorb the music and noise from a 100+ cover restaurant/bar. Licensing past midnight for this venue on multiple nights of the week runs counter to the quiet enjoyment of the neighbourhood. Rather than being able to listen to the birds in the cemetery (enjoyed not just by residents, but visitors to the green space as well), there is likely to be the constant drone of music and talking in to the small hours when locals will want to rest. I don't object to better quality restaurants in Kilburn/Queen's Park, but this is the wrong location, being opposite two already busy venues.

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**Sent:** 21 March 2022 20:11

**To:** Business Licence <business.licence@brent.gov.uk>

**Subject:** Re: New Premises - Lino, 6 Lonsdale Road, NW6 6RD - 23842

Please find my final comments on the licence application

**Re. 6A & 8A Lonsdale Rd Licensing Application ref: 23842**

As resident [REDACTED] in extremely close proximity to the application site I would like to register an objection to the Licence Application for 6A & 8A Lonsdale Rd.

Lonsdale Rd has traditionally been a street of industrial units with other valuable service buildings such as the medical centre, dentist and the vets. It is a unique street surrounded by a residential area and Paddington Old Cemetery, naturally a quiet open zone that allows noise to travel far distances. Until recently it had only a single restaurant. The last few years has seen a proliferation of restaurants and bars – all with external seating - with seemingly no overview on the social impact this has on the noise in the surrounding area. There is a substantial difference between an industrial unit where one accepts noise during the normal working hours and a bar/ restaurant that emanates substantial noise up until 12.30 in the morning, 7 days a week.

The noise generation from Lonsdale Rd has exploded in the past few years and with this application will only get worse.

London Borough of Brent Statement on Licencing Policy states:

*3.10 'Cumulative impact' can be understood as the potential impact on the promotion of the licensing objectives of a significant number of licensed premises concentrated in one area.*

*3.11 Although 'cumulative impact' will not be considered by itself when determining an application under the Act, the Council does recognise that cumulative impact of a number of premises in a location may negatively impact on one or more of the licensing objectives. In particular, it is recognised that cumulative impact may lead to serious problems of nuisance and disorder in that area. In these circumstances the Council may consider cumulative impact when granting a new licence or club premises certificate, and may refuse an application where relevant representations show that there is strong evidence that the new premises will undermine one or more of the licensing objectives by exacerbating existing problems linked to crime and disorder or another of the licensing objectives.*

*5.18 The Council recognises that licensed premises, especially those operating late at night or in the early hours of the morning, can cause a range of nuisances that impact on people living, working or sleeping in the vicinity of the premises.*

*5.19 As public nuisance is not given a statutory meaning in the Act, the Council will consider nuisance in its common law meaning. Issues that may constitute common law nuisance could include noise nuisance, light pollution, water pollution, smoke, smells, waste, litter and other similar issues. The Council will expect operating schedules to satisfactorily address these issues. Applicants are advised to seek advice from the Council's Environmental Health team when preparing their operating schedules.*

*5.20 If a relevant representation is received and the Council considers that the prevention of nuisance has not been fully addressed in the operating schedule it will consider attaching conditions to licences and temporary event notices to prevent nuisance.*

*19.2 Where applicants intend to use private land for alfresco meals or refreshments they will be required to explain how possible nuisance or crime and disorder from late night use of table and chairs will be controlled. This may include such matters as restricting music or other forms of entertainment. Providing additional supervision or installing CCTV. Police recommend in general that outside areas (e.g beer gardens) should not be used after 23.00 hours*

I would note that we were not consulted on the original Planning Application (21/3950). No consideration in this application was given to the licensing and/or cumulative increase of external restaurants on the street. No consideration was given to noise beyond that of the air-conditioning and extract units in a report that only analysed their use within the stated operating hours up to 23.00 hours.

I do not ask to revisit the planning application but note that this is the first opportunity in which the hours of operation and cumulative noise may be considered.

It has been clarified by the Licensing Department that in line with the Brent guidance cumulative noise may be taken in consideration in the issuing of the licence – not necessarily in refusing it but in placing conditions on its application.

I do not see any justification /explanation from the applicant as to how they propose to limit the inevitable nuisance in the late hours up until 12.30am in the morning, whether they propose recorded music, whether use of the external areas will be limited beyond a certain time. This is not in accordance with clause 19.2

I would therefore request that the Licence is either refused for lack of information or the operating hours limited. I would also ask that effective conditions are placed upon the hours and use of the external seating area with no external amplification of music permitted.



**METROPOLITAN  
POLICE**

Working together for a safer London

## TERRITORIAL POLICING

### ***Brent Police Licensing Unit***

*Brent Civic Centre  
Engineers Way  
Wembley  
Middlesex  
HA9 0FJ*

### ***NW BCU Licensing Department - Brent***

*Harrow Police Station  
74, Northolt Road  
Harrow  
HA2 0DN*

***Tel:*** 020 8733 5008

***Email:***

*nwmailbox.licensingbrent@met.police.uk*

***Web:*** [www.met.police.uk](http://www.met.police.uk)

***Your Ref:*** 23842/074

***Our ref:*** 01QK/074/22/3122NW

***Date:*** Wednesday 16<sup>th</sup> of March 2022

**Police representations to the application for a new Premises Licence for 'Lino, QP LTD, 6 Lonsdale Road NW6 6RD'**

Police certify that we have considered the application shown above and wish to make representations that the likely effect of the grant of the application is detrimental to the Council's Licensing Objectives for the reasons indicated below.

Police are of the opinion that the risk to the Council's objectives can be mitigated by removing the requested variations or attaching conditions to the Licence as shown below. If these conditions were accepted in full, police would be in a position to withdraw their representations.

**Officer: PC Phil Graves  
Licensing Constable 3122NW**

An officer of the Metropolitan Police, in whose area the premises are situated, who is authorised for the purposes of exercising its statutory function as a 'Responsible Authority' under the Licensing Act 2003.

The application has been made for a new premises licence under section 17 of the Licensing act 2003. The Police representations are concerned with all four of the licensing objectives, namely:

- The prevention of crime and disorder;
- Public safety;
- The prevention of public nuisance; and
- The protection of children from harm.

### **The Application**

The application relates to a new premises license for a bar selling alcohol on and off the premises accompanied with late night refreshments.

The application requests the sale of alcohol to be from:-

Monday 11.00 to 23.30 hrs  
Tuesday 11.00 to 23.30 hrs  
Wednesday 11.00 to 23.30 hrs  
Thursday 11.00 to 00.00 hrs  
Friday 11.00 to 00.00 hrs  
Saturday 11.00 to 00.00 hrs  
Sunday 11.00 to 23.00 hrs

And late night refreshments from 23.00 to 00.00 hours Monday through to Saturday.

The venue sits in Lonsdale Road alongside other restaurants and businesses.

### **Personal License Holder**

The sale of alcohol to drunken people and children is a major concern to Police and highlighted in the governments Alcohol Harm Reduction Strategy. Those who sell or provide alcohol should be fully aware of the legislation and issues around alcohol and should be fully trained to a national standard.

### **Closed Circuit Television (CCTV)**

Good quality CCTV is a basic requirement to help deter and detect criminal activity for all reputable license holders. Therefore a decent quality CCTV system is an essential tool and should be installed and maintained in accordance with Home Office Guidance. The system should be fully operational during the hours of business, with a member of staff present who can operate and if required download footage upon request of the police or other recognised authority.

Notices should also be displayed advertising the presence of the CCTV to help promote a secure and safe working environment.

### **Police Representations**

Police require the following points should be added as conditions on the premises licence as below:

1. CCTV shall be installed to Home Office Guidance standards and maintained in a good working condition and recordings shall be kept for 31 days and shall be made available to police and authorised Officers from Brent Council upon request.
2. CCTV camera shall be installed to cover all the entrances and exits of the premises.
3. A member of staff trained in the use of the CCTV system shall be available at the premise at all times that the premises are open for trading.

4. The CCTV system shall display on any recordings the correct date and time of the recording.
5. The CCTV system shall be capable of obtaining clear facial recognition images and a clear head and shoulder image of every person entering or leaving the premises.
6. A suitable intruder alarm complete with panic button shall be fitted and maintained.
7. A 'Challenge 25' policy shall be adopted and adhered to at all times.
8. A sign stating "No proof of age -- No sale" shall be displayed at the point of sale
9. An incident log shall be kept at the premises and made available for inspection on request to an authorised officer of Brent Council or the police, which will record the following:
  - a) Any complaints received.
  - b) Any incidents of disorder.
  - c) Any faults in the CCTV system.
  - d) Any visit by a relevant authority or emergency service.
10. A refusal book detailing date and time of the refused sale (of alcohol), the name of the person refusing the sale and a description of the person attempting to purchase alcohol, shall be kept and maintained and made available for inspection by authorised officers from Brent Council or the police.
11. A copy of the premises licence summary including the hours which licensable activities are permitted shall be visible from outside of each entrance to the premises.
12. Any staff directly involved in selling alcohol for retail to consumers and staff who provide training including managers shall undergo regular training of the Licensing Act 2003 legislation (at least every 12 months). The training shall be documented and signed off by the DPS and the member of staff receiving the training. This training log shall be kept centrally and made available for inspection by police and relevant authorities upon request.
13. 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.
14. Off-sales of alcohol in sealed containers only.
15. Customers shall not be permitted to take glassware or any other open drink container save for recognisable soft drink containers, outside the premises as defined on the plan submitted to and approved by the Licensing Authority
16. Outside areas shall cease to be used at 2200 hours. After this time the outside area can be used for smoking only (no drinking vessels) and the number of smokers shall be limited to a maximum of 10 (ten). Smokers shall be suitably supervised.
17. When SIA Security are deployed, they shall wear clothing that can be clearly and easily identified on CCTV

18. A register/log containing the names, badge number, dates & times of duty security staff and any incidents that occur shall be kept and made available to the Police and Licensing Authority

19. A clear and unobstructed view into the premises shall be maintained at all times

20. No noise or vibration shall be detectable at any neighbouring noise sensitive premises

21. Notices asking customers to leave quietly shall be conspicuously displayed at all exits.

22. Any locks or flush latches on exit doors shall be unlocked and kept free from fastenings other than push bars whilst the public are on the premises.

23. Exits shall not be obstructed (including by curtains, hangings or temporary decorations), and accessible via non slippery and even surfaces, free of trip hazards and shall be clearly identified.

24. Any socket outlets (or other power supplies used for DJ equipment, band equipment and other portable equipment) that are accessible to performers, staff or the public shall be suitably protected by a residual current device (RCD having a rated residual operating current not exceeding 30 milliamps).

25. Where chairs and tables are provided, internal gangways are kept unobstructed.

26. A capacity specific risk assessment shall be conducted by a competent person and approved by the Licensing Authority. This assessment shall show all calculations used to reach the final capacity and reference the guidance used to achieve this figure. This risk assessment shall be appraised annually or at the time of any building or layout structural works.

#### **Additional Contact between Police & Solicitor**

I've been in e-mail contact with Craig Baylis who is the solicitor acting on behalf of this application.

We agreed in principle that the LNR hours should cease half an hour before the close of business on Monday, Tuesday and Wednesday's at 23.30hrs to allow enough time to order and serve food.

We also discussed the 'off sales' within the application. The licensed area of the map covers the front external area, so no pavement license would be required, assuming Brent council have no objections with this? I have no objections to the bar having off sales as detailed in point 14 as long as the alcohol is sealed. This is due to the borough of Brent having a PSPO (Public Space Protection Order) which prohibits the drinking of alcohol in public.

If the above conditions can be agreed in full, police would be in a position to withdraw representations.

Yours Sincerely,

**PC Phil Graves 3122NW**  
**NW BCU - Brent Licensing**  
**Philip.Graves@met.police.uk**

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**From:** Phil.S.Graves@met.police.uk <Phil.S.Graves@met.police.uk>  
**Sent:** 16 March 2022 17:40  
**To:** Business Licence <business.licence@brent.gov.uk>; Legister, Linda  
<Linda.Legister@brent.gov.uk>  
**Cc:** cbaylis  
**Subject:** RE: Lino 6 Lonsdale Road, NW6 6RD - Police Reps 23842/074

Brent,

The attached police reps are all now agreed, therefore police withdraw representations.

Regards,

Phil

CC Craig

---

**From:** Craig Baylis  
**Sent:** 16 March 2022 17:19  
**To:** Graves Phil S - NW-CU  
**Cc:** business.licence@brent.gov.uk; Linda.Legister@brent.gov.uk  
**Subject:** RE: Lino 6 Lonsdale Road, NW6 6RD - Police Reps 23842/074

Client confirms we are happy to accept all of these conditions

Craig Baylis  
Partner  
**Kingsley Napley LLP**

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TEL 020 8937 5303

EMAIL [esther.chan@brent.gov.uk](mailto:esther.chan@brent.gov.uk)

WEB [www.brent.gov.uk](http://www.brent.gov.uk)

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Craig Baylis  
Kingsley Napley LLP  
20 Bonhill Road  
London  
EC2A 4DN

18<sup>th</sup> March 2022

Our Ref: 23842

Dear Craig Baylis,

**Licensing Representation to the Initial Application for the Premises Licence at Lino, 6 Lonsdale Road, London, NW6 6RD**

I certify that I have considered the application shown above and I wish to make a representation that the likely effect of the grant of the application is detrimental to the Licensing Objectives for the reasons indicated below.

**An officer of the Licensing Authority, in whose area the premises are situated, who is authorised for the purposes of exercising its statutory function as a 'Responsible Authority' under the Licensing Act 2003.**

**The application has been made for a new premises licence under section 17 of the Act.**

The Licensing Authority representations are primarily concerned with the four licensing objectives;

- the prevention of crime and disorder;
- public safety;
- the prevention of public nuisance; and
- the protection of children from harm.

*The Licensing Authority require the following points to be included in the operating schedule or added as conditions on the premises licence:*

1. CCTV shall be installed to Home Office Guidance standards and maintained in a good working condition and recordings shall be kept for 31 days and shall be made available to police and authorised Officers from Brent Council upon request.
2. The CCTV system shall display on any recordings, the correct date and time of the recording.
3. CCTV camera shall be installed to cover all the entrances and exits of the premises.

4. A member of staff trained in the use of the CCTV system shall be available at the premise at all times that the premises are open to the public.
5. The CCTV system shall be capable of obtaining clear facial recognition images and a clear head and shoulders image of every person entering or leaving the premises.
6. The Licence holder /DPS/Manager shall inspect and test that the CCTV is operational and working correctly on a weekly basis. A signed and dated record of the CCTV examination and any findings shall be kept on the premises and made available to the police and authorised officers of the Local Authority on request.
7. A copy of the premises licence summary including the hours which licensable activities are permitted shall be visible from the entrance to the premises.
8. Notices shall be prominently displayed at the entrance requesting patrons to respect needs of the local residents and businesses and leave the area quietly.
9. Customers shall not be permitted to take open glass containers outside the premises as defined on the plan submitted to and approved by the Licensing Authority.
10. A 'Challenge 25' policy shall be adopted and adhered to at all times.
11. A sign stating "No proof of age -- No sale" shall be displayed at the point of sale
12. An incident log shall be kept at the premises and made available for inspection on request to an authorised officer of Brent Council or the police, which will record the following:
  - a) Any complaints received.
  - b) Any incidents of disorder.
  - c) Any faults in the CCTV system.
  - d) Any visit by a relevant authority or emergency service.
13. A refusal book detailing date and time of the refused sale (of alcohol), the name of the person refusing the sale and a description of the person attempting to purchase alcohol, shall be kept and maintained and made available for inspection by authorised officers from Brent Council or the police.
14. Any staff directly involved in selling alcohol for retail to consumers and staff who provide training including managers shall undergo regular training of the Licensing Act 2003 legislation (at least every 12 months). The training shall be documented and signed off by the DPS and the member of staff receiving the training. This training log shall be kept centrally and made available for inspection by police and relevant authorities upon request.
15. Off-sales of alcohol in sealed containers only.
16. Outside areas shall cease to be used at 22:00 hours. After this time the outside area can be used for smoking only (no drinking vessels) and the number of smokers shall be limited to a maximum of 10 (ten). Smokers shall be suitably supervised.

The Licensing Authority propose the reduction of the following hours for provision of late night refreshments to allow preparation time and 30 minutes for customers to consume their meal:

### **Late Night Refreshments (Changed)**

Monday to Wednesday – 23:00hrs to 23:30hrs

Thursday to Saturday – 23:00hrs to 00:00hrs

Sunday - N/A – Late Night Refreshments cease by 23:00hrs

In order for the Licensing Authority to withdraw this representation, it will be necessary for you to confirm in writing that your client is willing to accept the above conditions.

Yours faithfully

A handwritten signature in black ink, appearing to read 'E Chan', with a stylized, cursive script.

Esther Chan  
Licensing Inspector  
Regulatory Services

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**From:** Esther, Chan <Esther.Chan@brent.gov.uk>  
**Sent:** 18 March 2022 15:47  
**To:** Craig Baylis  
**Cc:** Business Licence <business.licence@brent.gov.uk>; Legister, Linda <Linda.Legister@brent.gov.uk>  
**Subject:** RE: CONSULT: New Premises - Lino, 6 Lonsdale Road, NW6 6RD - 23842

Dear Craig,

Thank you for your prompt reply.

The Licensing Authority have no further comments and wish to withdraw our representation.

Kind Regards  
Esther Chan  
Licensing Inspector  
Regulatory Services

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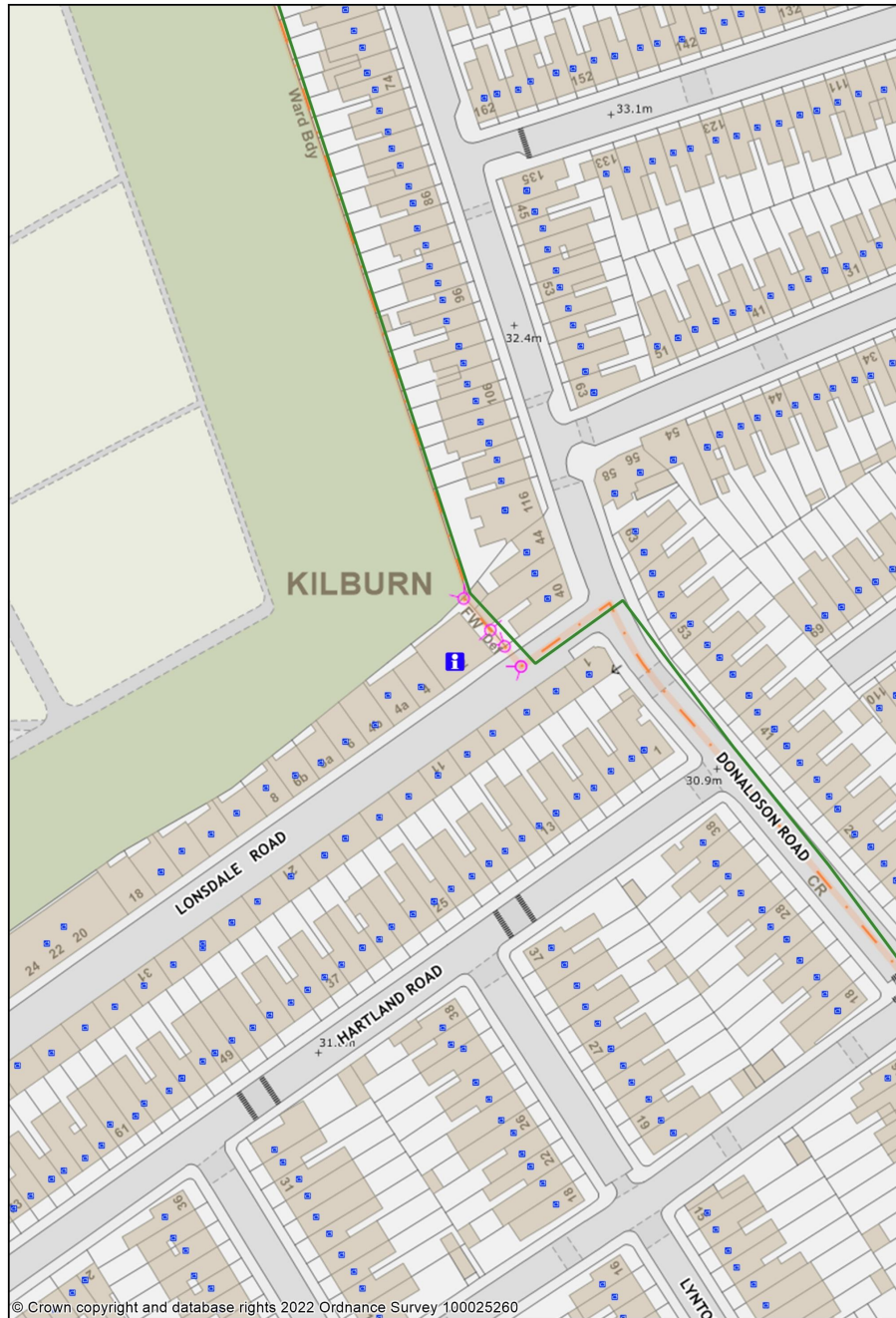
**From:** Craig Baylis  
**Sent:** 18 March 2022 15:44  
**To:** Esther, Chan  
**Cc:** Business Licence ; Legister, Linda  
**Subject:** RE: CONSULT: New Premises - Lino, 6 Lonsdale Road, NW6 6RD - 23842

[All of these conditions accepted](#)

Craig Baylis  
Partner  
**Kingsley Napley LLP**

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Basemap Map



1:1250

0 0.02 0.04 kilometres



Brent

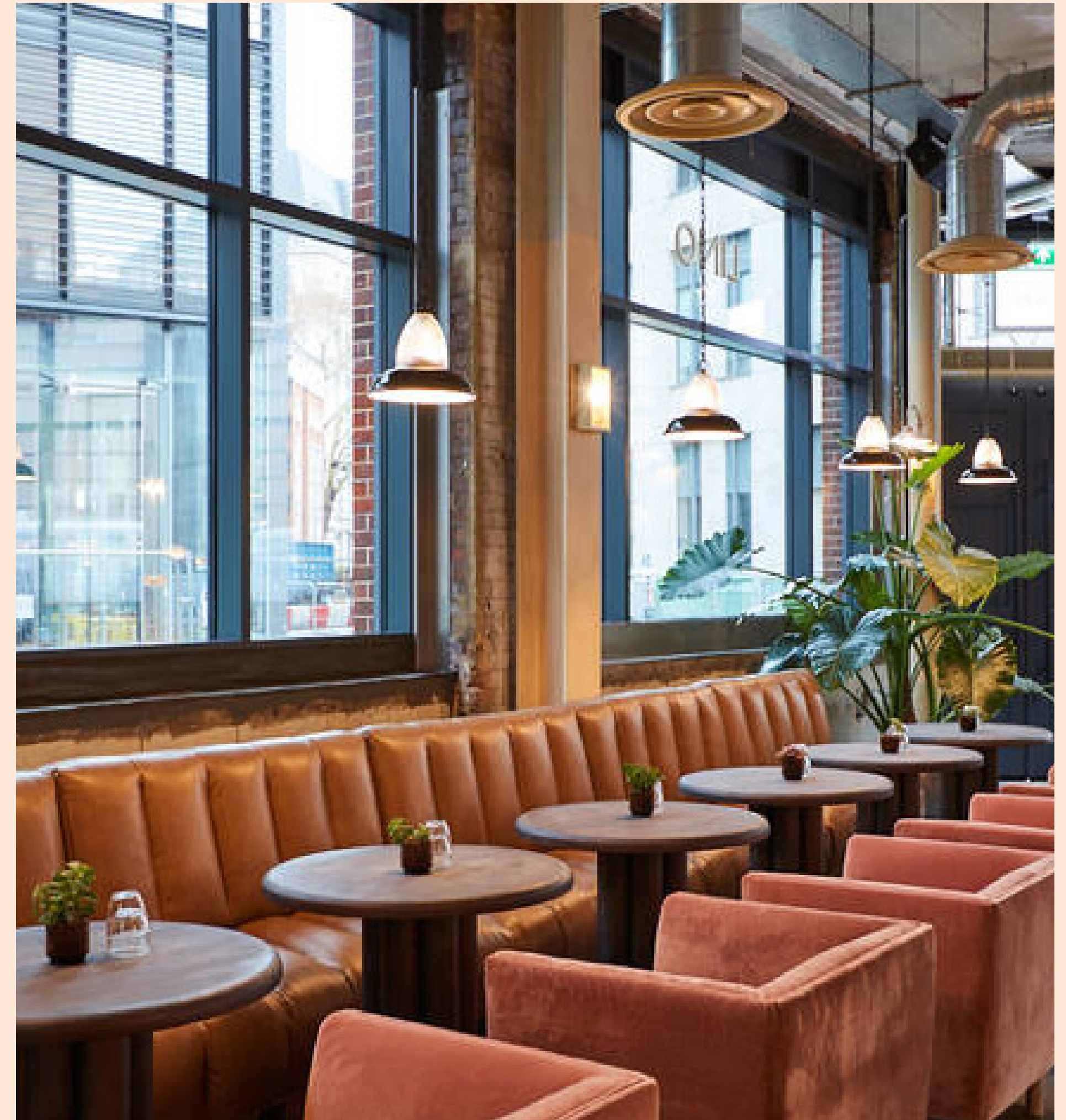
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wellfound

RE-USE, RE-LOVE, RE-IMAGINE

## OUR MISSION

**We create bars and  
restaurants for people  
who care.  
Because we care.**



**We re-use, re-love  
and re-imagine.**



## OUR VISION

**The ethical food and drink market is growing at an increasing rate, with 75% of people saying they are willing to pay extra for sustainable offerings.**

**There are no main stream operators that are owning this space.**

**We want to spearhead this concept and drive change in the sector.**

# The good stuff

We're here for people who care about the world and who want to spend their money with businesses that have a conscience. People who, like us, believe doing good is the only way to run a good business.

We work with social enterprises, ethical suppliers and collaborate with like minded operators so that you can spend your time with us knowing that every part of the journey has been considered.

Page 33

**The  
Sustainable  
Spirit Co.**



HONEST  
RESOURCEFUL  
PROGRESSIVE  
GROUNDED

Page 34

This is a shared mindset and set of values across all bars and restaurants.

Each having its own identity; their design and name will reflect the building and neighbourhood they are in.

We are a collection of bars and restaurants – not a chain.



HONEST  
RESOURCEFUL  
PROGRESSIVE  
GROUNDED

Page 35

**We believe honesty is the best policy.**

*Open, Sincere, Fair, Transparent*



HONEST  
RESOURCEFUL  
PROGRESSIVE  
GROUNDED

Page 36

**We use our time and resources wisely.**

*Switched-on, Savvy, Considered, Sustainable*



HONEST  
RESOURCEFUL  
PROGRESSIVE  
GROUNDED

Page 37

We look for new and better ways  
of doing things.

*Positive, Innovative, Curious, Passionate*



HONEST  
RESOURCEFUL  
PROGRESSIVE  
GROUNDED

Page 38

We have big ideas about the future, but our focus is always on the here and now.

*Humble, Respectful, Present, Caring*



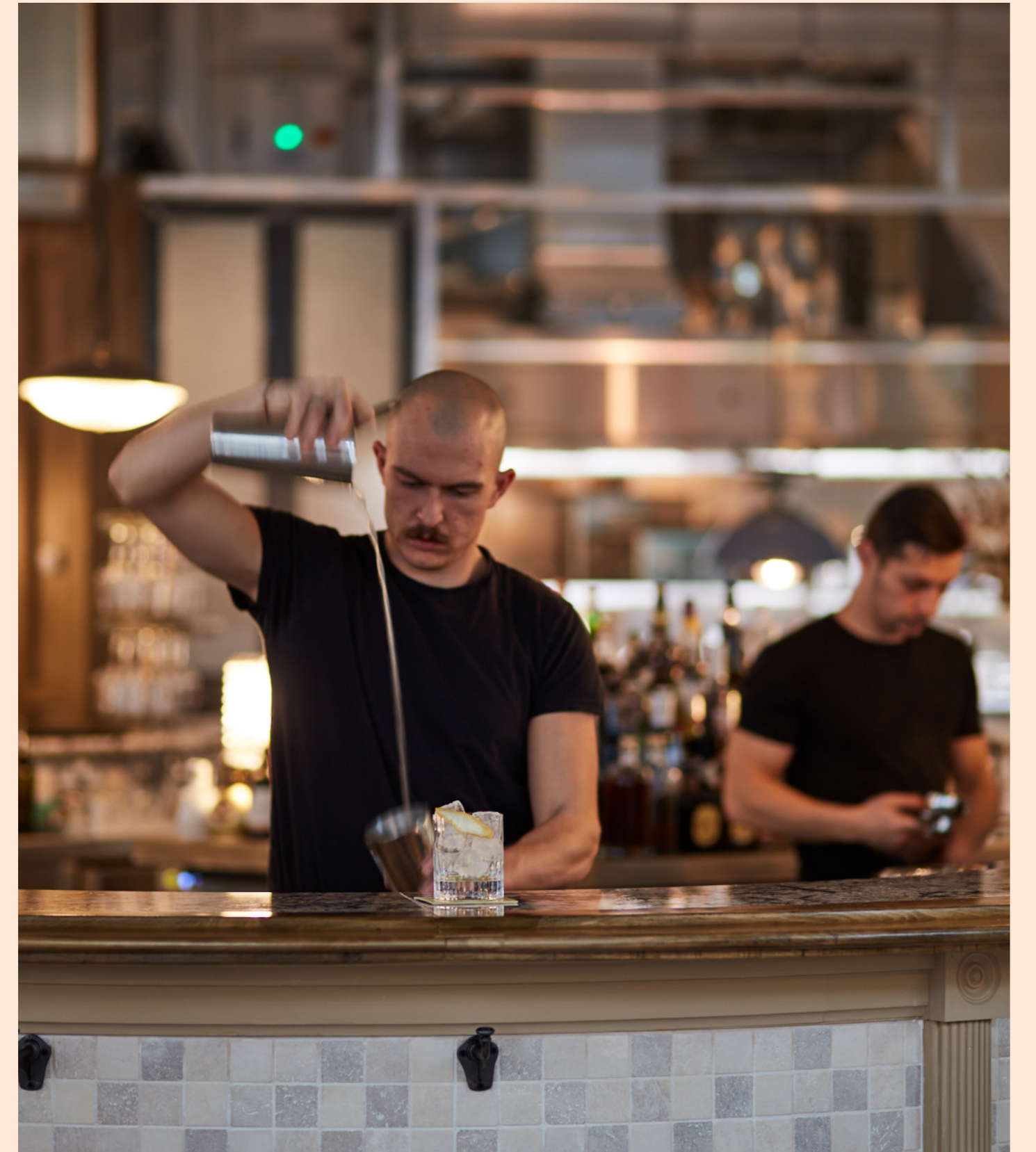
# Our people

Age, gender, salary, class – these things aren't important to us. We won't ask you to conform. We believe sustainability needs to go further than the produce we serve. We have a responsibility to act ethically for our people too.

So we give credit where it's due, earn London Living Wage and put an end to unreasonable hours.

We treat people right, from our guests and our teams, to our suppliers and the communities we operate in.

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# Our offer

Food and Drink is at the forefront of what we do.

We care about the ways in which we source it and we care about how we serve it making as much as we can in house – baking bread and pastries, curing meats and making sausages, smoking fish, culturing butter.

We're here for people who care; the people who want to spend their money in a business that has a conscience.

People who, like us, believe doing good things is the only way to run a good business.

We are here for all first dates, business meetings, freelance hustlers and overdue catch ups. Pick your time, or stay all day, a guilt free experience awaits.

# Our spaces

We re-use, re-love and re-imagine.

Our venues give overlooked pieces a chance to shine and are built around a sense of community.



# Meet the family

# marsha

For the love of chicken.  
Glorious chicken recipes,  
served on the South Bank  
and in Soho with a whole  
lot of love.





# LINO

**Creative British fare & cocktails prepped in an industrial-chic space with focus on sustainability.**

green room

Sharing plates and eclectic dishes in roomy, casual dining room with theatre lights and big windows.



# What people say...

## Food & drink Jay Rayner

Restaurant writer of the year

Own-baked bread and cultured butter are very 2018 – and put Lino among my top places of the year

**Lino**  
90 Bartholomew  
Close, London EC1A 7EB  
(linolondon.co.uk)  
Small plates £7 to £10;  
£14 - £19;  
desserts £6.50;  
wines from £24.

Doing something genuinely new in a restless city is tricky. It's not obvious how much sharper you can be when everyone around you is trying to be so cutting edge you could slice your finger open on them. Newly opened Lino, housed in a former linoleum factory south of London's Smithfield meat market, says it offers a "new approach" to eating out. "We re-use, re-love and re-imagine," bravo. I'm a big fan of re-loving. I've been re-loving myself for years, because what I get up to in my spare time is entirely my own affair. But what exactly does that mean in the context of a restaurant?

In Lino's case it means they are dancing on the knife edge of modernity, along with quite a few others. It's why I've chosen it for my final review of the year. So much of what they do belies 2018. They bake their own open-crusted sourdough bread and culture their own butter. They are big on fermentation. Behold, a killer snack of crisp-shelled croquettes filled with the lactic push of sauerkraut and the sharpest of aged cheddars. Meat and non-meat dishes sit side by side, with equal billing. The kitchen works with the humblest ingredients: so it's flank steak, mackerel and beetroot, rather than flashy marquee names like fillet steak, turbot and truffles.

There is a sparkingly fresh fillet of mackerel grilled until the skin blisters, with crunchy discs of their own pickled cucumber, or hunks of earthy roasted beetroot with an intense, savoury black garlic purée that demands to be licked off fingertips. An oxtail and potato hot-pot is an under-appreciated extremity braised down to its deepest, tangled best. A lasagne of pumpkin and Jerusalem artichoke, made with silky, butter-yellow folds of pasta, is the best of autumn raised up to the luxurious. It's all exceptionally accomplished and good value, as you would expect from a chef like Richard Falk who worked alongside Robin Gill at the Dairy in Clapham. It also feels very much like a companion piece to other places I reviewed this year. There's Jackson Boxer and Andrew Clarke's Mighty Wurlitzer of a restaurant St Leonards, both have polished concrete floors, industrial ducting and work with less-than-prime cuts. It tucks in alongside the Moorcock Inn, perched on a hill outside Halifax at Sowerby Bridge, where they cook over open fire, make dishes from dock leaves or smoked carrots, use aged fish and braise the humble leek in butter. You can draw a line between Lino and Totam Ottolenghi's new place, Rovi. Both do remarkable things with celeriac, this year's breakout root vegetable. (Every sentence is a valiant stab at an entry in Pseud's Corner.) At Lino,



Cutting edge: the dining room at Lino, a former linoleum factory, with concrete floor. Left: oxtail and potato hotpot



'An oxtail and potato hotpot is an under-appreciated extremity braised down to its deepest, tangled best'

roasted celeriac is bathed in a huge, sticky chicken jus. At Rovi it's the key ingredient in a meat-free shawarma. It pops up at the impressive fish restaurant Cornerstone, with whipped cod's roe and hazelnuts. Feel the celeriac love. That may be the title of my next jazz album.

This was also the year for being fed well in unexpected places. I did not expect to eat well in a massive Manchester beer hall like Albert's Schloss, but I really did. Ooh, that crispy pork knuckle with the sour slap of red cabbage, and oh the bratwurst. It is all so much better than it needs to be. I loved the bish and bash of seafood cookery at the Clam and Cork in Doncaster Market, and the staggering value at Trükkol on the Gateshead side of the Tyne, which did outrageous things with half a pig's head. There were the dark and sticky Cantonese spare ribs at the Wok Inn at Blackpool, and the weirdly restless menu at No 1 Cromer – their ramen deserves another mention – which shouldn't have worked but did.

There was still a place for classicism. I finally made it to Holborn Dining Room and felt an idiot for having left it so long. Chef Caban Franklin's pie love is so intense it's practically indecent. Both the pork pie, hot under ponds of gravy, and the curried mutton pie with its flaky overcoat

## Food & drink Jay Rayner

Humble fare: mackerel with pickled cucumber; roasted beetroot with black garlic purée; celeriac in chicken jus; croissant bread and butter pudding; Earl Grey custard tart

reassured me that in an uncertain world, certain truths hold. I was only a couple of years late to the pie party. I was decades late to L'Escargot, but it still did the thing: snails under frothing green lakes of garlic butter, tournedos rossini and a crème brûlée to finish. Sigh.

As usual, fewer than a fifth of my reviews were stinkers, yet they made the most noise, which is always the way. My gentle evisceration of the Farm Girl Café in Chelsea became my second most read review ever. This may have had something to do with me suggesting I was so underfed I could have made quick work of the Yorkshire terrier sitting at the next table. The Birmam Brasserie at Glencables offered clumsy classics at stupid prices. Helmut Beck at Brown's offered overworked Italian food at stupid prices and the Houses of Parliament offered mediocre speed dining at stupid prices.

Ah yes, price. I've never been afraid to call out poor value, but some people still object to paying the cost of eating in restaurants no matter what. They point to the existence of food banks or the fact that the bill was the same as they had for the week's family food budget. They rarely make the same complaints on car reviews or fashion pages. After years of explaining patiently that these were separate issues, I eventually came up with a post on my website in response, so I could simply paste in the link in the comments section online. It was read almost 50,000 times in the first week. Very few of those readers argued with me. Because obviously I'm right.

Albert's Schloss and L'Escargot aside, too many restaurants simply gave up when it came to dessert. Witness the creamy thing in a bowl with some breakfast cereal for texture. Happily, that's not the case with Lino. A glazed croissant bread and butter pudding with a caramelised orange marmalade sugared surface was that dreamy combination of squidgy and butteriness and sugar. A custard tart in the thinnest of cases was flavoured with Earl Grey tea and wittily partnered with a scoop of a bright lemon sorbet. I ate these things on your behalf. I know. I am selfish. I'm so selfish that I'm going to do it all again in 2019. ■



'Hunks of earthy roasted beetroot with an intense, savoury black garlic purée that demands to be licked off fingertips'



## Wines of the week

See in the new year with one of these superb sparkling wines.  
By David Williams

@Daveydzibach



## News bites

Having looked back on 2018, let's look forward to three newcomers for 2019. Chef Jason Atherton is turning a space next to his Pollen Street restaurant in London into a tiny 16-seater called H.O.M.E serving an ever-changing menu. Elsewhere in London, Mamma Mia, The Party is coming to Waterloo to offer an Abba-themed experience (book at mammamiatheparty.com) and in Manchester, Kala,

the latest from Gary Usher of Sticky Walnut fame, will open in February, boasting a head chef with experience at the Ruby Hunt.

A study of dishes served by chain restaurants has found they are much higher in calories than those served in fast-food restaurants. The study, by a team at Liverpool University and published in the BMJ, found average restaurant dishes had 1,033 calories, as against 751 calories in the average fast-food outlet.

Talking of chains, the self-styled 'Chinese gastropub' Duck and Rice, originally launched by Alan Yau, says it is looking to roll out the brand in the Nordic countries and the Middle East.

Circulation: 900,000  
9th January 2019

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Food | Life & Style

Fay Maschler

Good intentions meet inspired culinary creations down on the old factory floor



RESTAURANT OF THE WEEK

Lino  
★★★★☆  
90 Bartholomew Close, EC7 020 8086 5799, [linolondon.co.uk](http://linolondon.co.uk). Mon-Fri 7.30am-11pm (11.30pm Fri). Sat 10am-11.30pm. Sun 10am-4pm. Lunch or dinner for two with wine, about £112 including 12.5 per cent service

THIS may be your Veganuary — and if so, let me be the first to congratulate you — but it is not mine. Probably just as well as the only dish I see on the menu at recently opened Lino that qualifies is a small plate of roasted beetroot, black garlic, dates and cashews.

“Risotto” of grains roasted in brown butter with winter mushrooms almost scrapes in, but there is that pesky dairy fat in there. If the Parmesan could be extracted from it, lasagne of pumpkin and Jerusalem artichoke is allowable. Oh, look, here is a snack of BBQ baby gem, parsley and olive tapenade that you could daily with. None of the desserts would be permitted.

What I do appreciate and enjoy is healthy, evolved, carefully considered, woke food that looks for edge and emphasis in pickles, ferments, smoke and salt and virtue in the scrupulous husbandry of resources. Lino’s chef Richard Falk has the decided advantage of having worked at The Ledbury and with Robin Gill at The Dairy in Clapham.

He has alighted in a rather freaky spot — for eating anyway. Wright & Bell — “individual bars for city living”, whose first project was The Kitty Hawk and Backroom Bar in Moorgate — is the designer in this handsome building that was a linoleum factory (ibns) adjacent to St Bartholomew’s Hospital.

What seem like acres of wasted space around a large clover-shaped bar topped with polished tulipwood — no drinkers either time I visited — are fringed on one side by apparently marooned marble tables and sofas where the seat/height differential renders everyone infantilised. I know now what it must feel like to be a meerkat feeding, which is unsettling.

An open kitchen can hardly be described as a feature as it is barely visible across the concrete prairie. There is crafty detail, though: some of the narrower pipes overhead are painted a bold scarlet and much of the upholstery is in soft pastel velvet. The floor, as mentioned, is concrete: why no lino? But keep pushing at the two pairs



New space: Lino, in what used to be a linoleum factory next to St Barts Hospital, above. Beef tartare, bone marrow and smoked egg yolk, left

From the main menu, Small Plates deliver that aforementioned roasted beetroot assembly that will have vegans the world over rejoicing as they note the gradations of texture in the root, aged garlic, dates and cashew nuts and the background music of a modicum of innate sweetness. Beef is aged too for a lush coherent tartare gilded with bone marrow and smoked egg yolk.

At dinner, grilled mackerel with oyster mayo and slices of pickled cucumber makes an ideal first course and at lunch another day a buttery, cheesy, flaky, earthy, warming slice of tart makes a welcome appearance. Shiny shallots with blackened edges adorn the top and later in the meal charring is a feature of the side dish of sweetheart (aka hōpō) cabbage tossed with butter and shards of lemon zest.

Oxtail and potato hotpot — prepared Lancashire style — gets the best out of an often-neglected ingredient with plenty of swish flavours waiting to be lengthily drawn out. Tender slices of pork belly are accompanied by two kinds of brassica: cavolo nero cooked to a vivid green crisp plus white cabbage cooked in a choucroute with celeriac. The promising sounding side dish of salt-baked celeriac with chicken sauce arrives undercooked and mealy and thus disappoints. Maybe should have given in to triple-cooked chips.

Lino also offers notably well-crafted breakfast and brunch menus. Its stated aim to re-love, re-use and re-imagine is apparent in the excellent dessert of croissant bread and butter pudding flavoured with marmalade and coffee. There is nothing left on the plate of another choice, warm chocolate mousse with milk ice cream, chocolate biscuit and quince, for anyone to re-gift.

FAY'S FAVOURITES

Industrial chic

**Lyle's**  
What was Lipton's Tea factory has several disarming outlets, none more so than James Lowe's restaurant.  
56 Shoreditch High Street, E1.  
[lyleslondon.com](http://lyleslondon.com)

**Bistrotheque**  
Pablo Flack and David Waddington breathed new life into this former clothing factory.  
23-27 Wadeson Street, E2.  
[bistrotheque.com](http://bistrotheque.com)

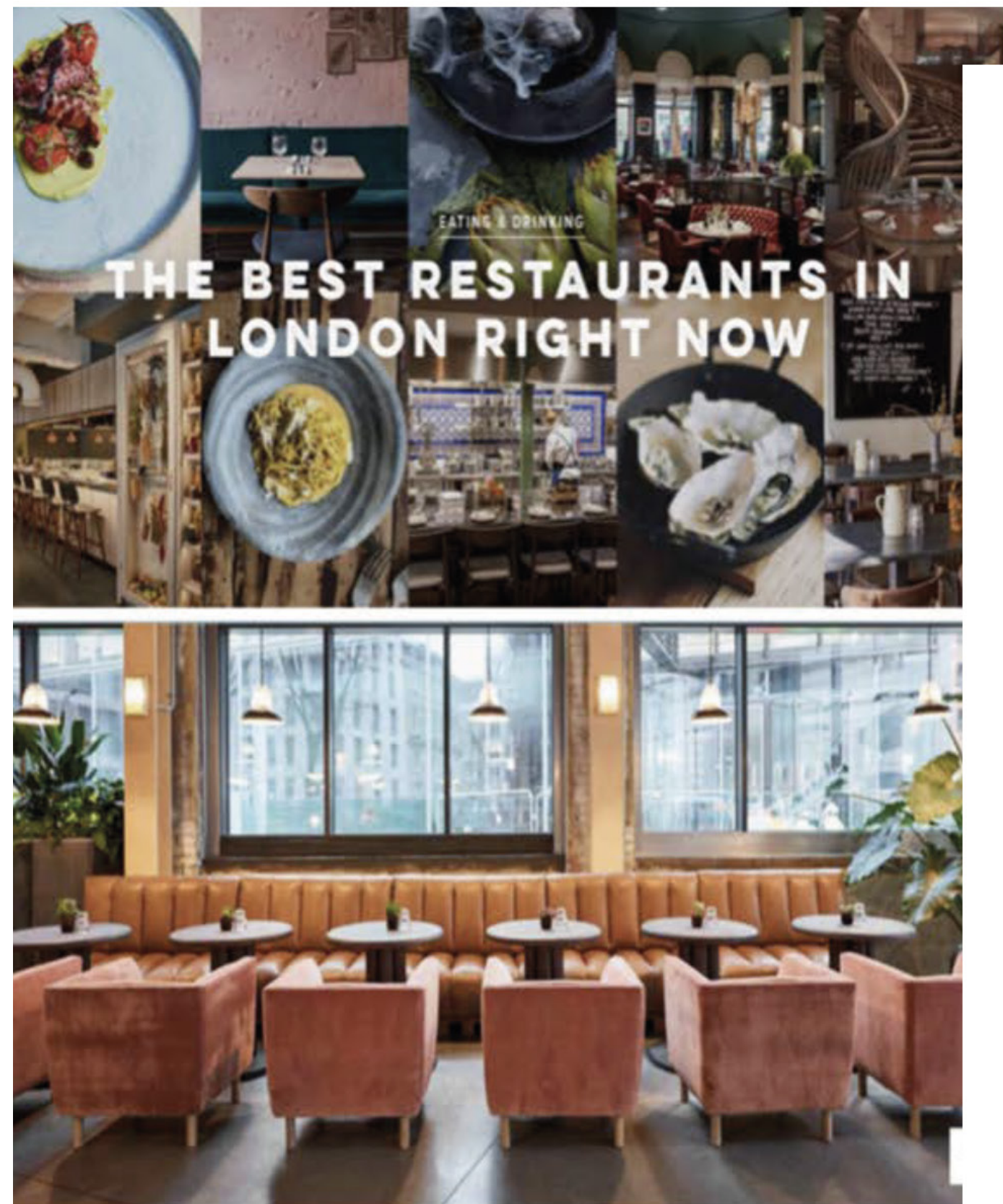
**Menier Chocolate Factory**  
Alongside The Bridge, this is the most rewarding acting - and eating venue in London.  
53 Southwark Street, SE1.  
[menierchocolatefactory.com](http://menierchocolatefactory.com)

FIVE THINGS FAY ATE THIS WEEK

# Condé Nast Traveler

Monthly Unique Users: 703,465

21st January 2019



## NO, CLERKENWELL

low-waste, low-key restaurant is the first outing for The Dairy's former head chef

ef Richard Falk's CV lists stints at some of London's best-loved restaurants, including Clapham's The Dairy, where he is head chef, and Michelin-starred The Ledbury in Notting Hill. Now he's opened his first solo joint, around the corner from St Paul's Cathedral. The location is a bit off the beaten track (we got lost trying to find it), on a quiet street away from the Square Mile suits and tourists. When it comes to the space, the clue is in the name: the restaurant has repurposed what was once a linoleum and carpet factory. Plenty of exposed brick and super-high ceilings give it a stripped-back, industrial feel. You're drawn to the bar (never a bad thing), a huge island sitting plumb in the middle of the restaurant. Low-slung velvet sofas are arranged around marble tables, and smaller tables for two and four set near the sweeping staircase. The kitchen is open, but not at the centre: if you wanted to watch your chef cook your meal, you could, but it's not prescribed.

## FOOD

The menu is split into snacks, small and large plates, but unlike many of London's recent openings, they follow the traditional structure: snacks first, then small plates, and so forth – no everything-arriving-at-once here. Everything is made in house and from scratch. Bread and butter is super-fresh, the chewy sourdough served with a slightly salty butter that softens at the edges. For starters, burrata comes with a crispy hazelnut dukkah that offsets the creaminess of the cheese and pears that give a tangy kick, and the flaky mackerel is grilled and accompanied by oyster mayonnaise and pickled cucumber. Order a few large plates between you when you get to the mains – silky lasagne is filled with pumpkin and crispy artichoke, while the winter mushroom risotto is brilliantly nutty. If you're carnivorous, go for tender lamb loin with heritage carrots or juicy pork belly with cavolo nero. For us, the highlight was dessert, a must-order croissant bread-and-butter pudding. Put any bad memories of school-dinner slop behind you: it's crisp and caramelised on the outside and flaky-soft on the inside, with a marmalade glaze that stops it from becoming sickly and a scoop of ice cream on top that quickly melts into the warm bread. Plus, it's made with the leftover pastries from the breakfast menu, making it low-waste.

## DRINK

The retro cocktail menu is self-described as kitsch – there's even a Snowball (a mix of Advocaat and lemonade), if you're feeling particularly Eighties. But they've given the drinks a grown-up twist: the Singapore Sling comes in a smart bottle to pour over ice yourself, with a hint of jalapeño for a welcome kick, and the Negroni is barrel-aged.

## VERDICT

A cool spot with lots of atmosphere, where you really want to eat everything on the menu. Definitely go for the pudding – one of the best in London right now.

# HOTDINNERS

Subscribers: 37,000

Monthly Unique Users: 160,000

*5th February 2019*

## Hot Right Now – London's hottest restaurants – February 2019

### Jolene

21 Newington Green, London N16 9PU

**In a nutshell:** The Westerns Laundry crowd on Newington Green (inc bakery)

Jeremie Cometto-Lingenheim and David Gingell, who brought us Primeur and Westerns Laundry, have stayed local with their third opening. This time they've joined forces with Groove Armada DJ-turned farmer Andy Cato to open this all day space. "So impressed with the on-site milling and the real dedication to producing the best tasting bread," said Instagrammer Felicity Spector. Jimi Famurewa in ES Magazine **said** "winter is coming. And I can think of far worse places to hibernate than Jolene."



[Find out more about Jolene](#)

[Our Jolene Test Drive](#)

### Lino

90 Bartholomew Cl, London EC1A 7EB

**In a nutshell:** Dairy alumni in the City

A huge new building hidden in the alleyways of St Barts has brought a big new restaurant and bar with it - in the shape of Lino. The all-day spot combines an industrial-chic look with a menu by Richard Falk, former head chef of the Dairy (and you'll see some more ex-Dairy folk there too). It's already **impressed Jay Rayner** who said "it's all exceptionally accomplished and good value, as you would expect from a chef like Richard Falk." Be sure to have the bread and butter pudding which makes good use of that day's unused croissants.



[Find out more about Lino](#)

# EATER

**Subscribers: 50,000**  
**Monthly Unique Users: 5,185,000**

*8th February 2019*

## The Hottest Restaurants in London Right Now, February 2019

A star of the Istanbul dining scene arrives in London, Basque fine dining in Hackney, and all-day-dining both in Bermondsey and the City

More often than not, readers, friends and family of Eater have one question: *Where should I eat right now?* Restaurant obsessives want to know what's new, what's hot, which favourite chef just launched their follow-up effort. And while the **Eater 38** is a crucial resource covering old standbys and neighbourhood restaurants across the city, it is not a chronicle of the 'it' places of the moment. So here, Eater London presents the best new — and newish — restaurants across the city, updated for February 2019.

### 8. Lino

90 Bartholomew Ct  
London EC1A 7EB, UK

020 8016 5199  
[Visit Website](#)

Set in a Spitalfields linoleum factory — hence the name — Lino is headed up by Richard Falk, a Young British Foodie award-winning chef most recently on staff at Robin Gill's The Dairy in Clapham. The "re-use, re-love, re-imagine" mission statement translates from the trite into dishes of real substance — a familiar beef tartare with less familiar smoked duck egg jam; a croissant bread and butter pudding made from the morning's offcuts and wittily flavoured with breakfast staples, marmalade and coffee. The vibe is mellow all-day, like a lot of new London openings — where Lino steps up is in the detail, with the collection of scratchmade shrubs, ferments, and bakes putting taste and flavour above cultural cachet.



# foodism

Subscribers: 50,000  
Monthly Unique Users: 5,185,000

8th February 2019

**CELEBRATING**  
*The* **foodism 100**  
In association with **KENWOOD TRAVEL**  
**POSITIVE CHANGE**

The second annual Foodism 100 celebrates venues, businesses and people creating positive change in London's food and drink industry. Here's a look at the list, the category winners and the awards night, too

**BEST CAFE**

- Bean & Wheat**  
321 Old Street, EC1V 9LE;  
beanandwheat.co.uk
- Cafe from Crisis**  
64 Commercial Street, E1 6LT;  
crisis.org.uk
- Cafe in the Crypt**  
St Martin-in-the-Fields,  
Trafalgar Square, WC2N  
4HH;  
stmartin-in-the-fields.org
- WINNER Social Pantry Cafe**  
170A Lavender Hill, SW11 5TG;  
socialpantry.co.uk
- Central Street Cafe**  
90 Central Street, EC1V 9AB;  
centralstreetcafe.london
- Change Please**  
Various locations; changeplease.org
- Clerkenwell Kitchen**  
27-31 Clerkenwell  
Close, EC1R 0AT;  
theclerkenwelkitchen.co.uk
- Redemption Roasters**  
84b Lamb's Conduit  
Street, WC1N 3LR;  
redemptionroasters.com
- Old Spike Roastery**  
54 Peckham Rye, SE15 4JR;  
oldspikeroastery.com
- Teatulia**  
36 Neal Street, WC2H 9PS;  
teatuliabar.com

**BEST CASUAL RESTAURANT**

- Bill's**  
Various locations; bills-webside.co.uk
- Lino**  
90 Bartholomew Close, EC1A 7EB;  
linolondon.co.uk
- M Restaurants**  
Various locations; mrestaurants.co.uk
- WINNER Smoking Goat**  
64 Shoreditch High Street, E1 6JJ;  
smokinggoatbar.com
- Mr Bao**  
293 Rye Lane, SE15 4UA; mrbao.co.uk
- Radio Alice**  
Various locations;  
radioalicepizzeria.co.uk
- Rotunda**  
90 York Way, N1 9AG;  
rotundabarandrestaurant.co.uk
- Sager + Wilde**  
Various locations; sagerandwilde.com
- Soane's Kitchen**  
Walpole Park, Mattock Lane, W5 3BE;  
soaneskitchen.co.uk
- Waterhouse Restaurant**  
10 Orsman Road, Shoreditch, N1 5QJ;  
waterhouserestaurant.co.uk

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**The  
Guardian**

"Dancing on the  
edge of modernity"



"Swish new city bar"

**CITY MATTERS**

"Serving an innovative cocktail  
list which focuses on keeping everything  
in house and sustainable"

**Restaurant & Bar  
Design Awards®**

'Best London bar'



"Waste not, want not"

# Our team

Sarah has been in hospitality for over 20 years working with Corney & Barrow Wine Bars, Pret A Manger and Mitchells and Butlers. She has extensive experience of the UK market.

Having worked from grassroots to Director in three well-respected companies, Sarah has learned that leading people with respect, and shaping businesses to be authentic, builds a truly sustainable business.

Sarah has extensive experience in the London market, particularly the Square Mile.



**SARAH CLARK**  
MANAGING DIRECTOR



**ALISON WONG**  
FINANCE DIRECTOR

Alison started her career at Deloitte LLP, joining the audit practice specialising in the hospitality industry, later combining that with consultancy and corporate finance projects working with brands ranging from IHG to Wahaca. Before joining Wellfound, she worked for Virgin Limited Edition, Richard Branson's luxury hotel arm, gaining an insight into family office operations.

Whilst Alison focusses on just making things work in the background, she firmly believes sustainability is the direction of travel in the wider industry and will be essential to remaining relevant and driving value on exit.

Kieran has vast experience in leisure hospitality starting with acquisition roles at Whitbread and Mitchell's and Butler, then moving on to be Property Director at YO! Sushi for over 12 years.

Kieran is currently Property Director at Imbiba and works across a number of their portfolio companies including Well Found, assisting with site acquisition and all things property.

A resident of Brighton and Hove for almost 20 years, Kieran was instrumental in launching the first foodhall in the City, Shelter Hall on Brighton seafront which was a collaboration with the council.



**KIERAN SHERLOCK**  
PROPERTY DIRECTOR

# IMBIBA

Wellfound is backed by Imbiba, an investment partnership which fully funds new companies within the pub, bar, leisure and restaurant industries. Imbiba's focused approach on the creation of excellence in these industries allows it to provide a framework in which entrepreneurial management can flourish.

They have been running for 20 years and have a wealth of experience in the bar & restaurant market. As such their covenant is strong, their track record is excellent and the investment into the businesses is high, with both investment in people and buildings being a major factor in their successes. The Imbiba team has a track record of launching and developing successful businesses and generating significant returns for investors.

The Imbiba team previously won the "BestExit" award from the EIS Association, for their investment in Drake & Morgan which generated a return of 5.7x to investors over a 5 year investment term. They currently back Camm & Hooper, Darwin & Wallace, Temper, Vagabond, The Dream Corporation, Albion & East, Farmer J, Purple Dragon, Wellfound and Shelter Hall in Brighton.

**For more information contact:**

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wellfound

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## Small Plates

Grilled mackerel, oyster mayonnaise and pickled cucumber 7

Roasted beetroot, grilled leaves, black garlic and dates 8

Burrata, hazelnut dukkah, pear and endive salad 10

Sprouted grain salad, cauliflower, cavolo nero and celery 7/12

Aged beef tartare, bone marrow and smoked duck egg 10/16

## Large Plates

Lasagne of pumpkin, Jerusalem artichoke and parmesan 14

Oxtail and potato hot pot with Brussel tops 14

(Baked to order, allow 15 minutes)

"Risotto" of grains roasted in brown butter and winter mushrooms 15

Grilled flank steak, watercress and horseradish salad 17

Steamed pollock, poached salsify and seaweed butter 17

Pork belly, cavolo nero, celeriac and white cabbage choucroute 18

Lamb loin, glazed heritage carrots, crispy shallots  
and rainbow chard 24

To share – Grilled lemon sole, salt baked potatoes, purple sprouting  
and mustard vinaigrette 60

(For two, allow 30 minutes / Pre order recommended)

## Sides

Triple cooked chips 4

Cornish leaf salad, horseradish, vinaigrette 4

Sweetheart cabbage, butter and lemon 4

Salt baked celeriac, chicken sauce 4

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# LINO

Bread and butter 2.5

BBQ baby gem, parsley and olive tapenade 3

Sauerkraut and cheddar croquette 5

Crispy Porthilly oysters and  
wasabi mayonnaise 5.5

Baked St Cera and preserved vegetables 12  
(Baked to order, allow 15 minutes)

LINO cured charcuterie 12

Please notify your server of any food allergies or intolerances when ordering.

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A £1 donation is added to your bill in return for unlimited filtered still and sparkling water by Belu.  
100% of each donation goes to the charity WaterAid to transform lives with clean water worldwide.  
A discretionary 12.5% service charge will be added to your bill – 100% of this goes directly to our team.

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## Drinks

Raw green juice / Fresh orange juice 3.5

## Breakfast

Rolled oat porridge and roasted pear 4

LINO yoghurt and winter fruit compote 5

Burford Brown eggs on toast 5  
(Duck egg supplement +2)

Ham and cheese toastie 5.5

Grilled bacon or sausage sandwich 6

Portobello mushrooms, poached egg, spinach and sourdough toast 7

Today's LINO sausage, egg and hash brown 7

Buckwheat pancakes, vanilla mascarpone and poached citrus 8

LINO cured salmon, soured cream, soft boiled egg and rye 8.5

Full English – LINO sausage, LINO bacon, bone marrow beans, hash brown,  
black pudding, tomato, eggs and sourdough toast 16

## Pastries

Croissant 2.5

Wholemeal buttermilk muffin 2.5

Croissant with cheese 3

Croissant with preserves 3

Apple caramel swirl 3.5

Today's savoury pastry 3.75

Croissant with cheese and salami 4.25

## Sides

Smoked tomato / Portobello mushroom 2

Hash brown 2

Bone marrow beans 3

Toast, butter and preserves 3.5

LINO bacon / sausage / cured salmon 4

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@linobarlondon



@linolondon

### Saturday Brunch

For 35pp all in, get a LINO large plate and unlimited prosecco, beer or LINO brunch cocktail for up to 1.5 hours.

*Every guest must purchase at least one LINO Plate during brunch hours to receive the bottomless offer. Add 5 for crispy fried chicken, steak sandwich or Full English. Additional charge for 2 dishes.*

### To start / share

Tempura broccoli stems, vegan mayo 5 (vg)

Sauerkraut and cheddar croquettes, truffle mayonnaise 5 (v)

Potato flatbread, cannellini bean hummus 6 (v)

Sharing plate (for 2): hummus, tempura broccoli stems, fried chicken, flat breads, sauerkraut croquettes 22

### LINO Plates

Shakshuka: coconut yoghurt, grilled pepper, eggs and toasted sourdough 10 (vgo/gfo)

Portobello mushrooms, poached egg, spinach and sourdough toast 10

Buttermilk waffles with candied peanuts, maple syrup 10  
*add: crispy fried chicken 5*

LINO smoked salmon, soft boiled egg, radishes and toasted sourdough 10

Bavette steak sandwich, mustard, horseradish, toasted sourdough 15

Full English – LINO sausage, bacon, beans, black pudding, tomato, mushroom eggs and sourdough toast 16

### To add

Burford brown egg 2

Mixed leaf salad 3 (vg)

Triple cooked chips 4

Tomato salad, anchovy vinaigrette 4

LINO Smoked salmon 4 (gf)

Tamworth bacon 4 (gf)

Whether it's dietary needs or a healthy cooking method, we have you covered. Prefer a dish with no added salt or your vegetables steamed? Just ask.

(v) vegetarian (vg) vegan (vgo) vegan option (gf) gluten free (gfo) gluten free option

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## Small Plates

Croissant	2.5
Wholemeal buttermilk muffin	2.5
Croissant with cheese	3
Croissant with preserves	3
Toast, butter and preserves	3
Apple caramel swirl	3.5
Today's savoury pastry	3.75
Rolled oat porridge and roasted pear	4
Croissant with cheese and salami	4.25
LINO yoghurt and winter fruit compote	5

## Large Plates

Portobello mushrooms, poached egg, spinach and sourdough toast	7
Buckwheat pancakes, vanilla mascarpone and poached citrus	8
LINO cured salmon, soured cream, soft boiled egg and rye	8.5
Grilled flank steak sandwich, horseradish and watercress	12
Full English – LINO sausage, LINO bacon, bone marrow beans, hash brown, black pudding, tomato, eggs and sourdough toast	16
Steamed pollock, poached salsify and seaweed butter	17
Lamb loin, glazed heritage carrots, crispy shallots and rainbow chard	24

## Sides

Smoked tomato / Portobello mushroom	2
Hash brown	2
Bone marrow beans	3
LINO bacon / sausage / cured salmon	4
Triple cooked chips	4

## Desserts

Earl grey custard tart and lemon sorbet	6.5
Warm chocolate mousse, milk ice cream and chocolate biscuit	6.5
Croissant ice cream, brown butter, blood orange and coffee	6.5

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## Small Plates

- Game pate en crouete 7
- Grilled mackerel, oyster mayonnaise and pickled cucumber 7
- Burrata, hazelnut dukkah, pear and endive salad 10

## Large Plates

- Lasagne of pumpkin, artichoke and parmesan 14
- Steamed pollock, confit salsify and seaweed butter 17
- Roasted sirloin, duck fat potatoes, Yorkshire pudding and seasonal veg 19
- Slow cooked lamb, duck fat potatoes, Yorkshire pudding and seasonal veg 19

## Sides

- Duck fat potatoes 4
- Cauliflower cheese 4
- Triple cooked chips 4
- Sweetheart cabbage, butter and lemon 4
- Cornish leaf salad, horseradish and vinaigrette 4

## Desserts

- Croissant ice cream, brown butter, blood orange and coffee 6.5
- Warm chocolate mousse, milk ice cream and chocolate biscuit 6.5
- Selection of Neals Yard cheeses, wholemeal cracker, pressed fig and almond, honey 12

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