



**PARADISE**  
BY WAY OF KENSAL GREEN

Monday 6<sup>th</sup> March

Morel mushrooms on toast with wild garlic, artichokes & parmesan 7.50

Prosciutto & pear with rocket, parmesan, pomegranate & fetta 7.50

Prawns & barley with roasted tomato & rosemary breadcrumbs 8.25

Quail & purple kale 'mousakhan' with sumac & whipped fetta 8.50

Seared sesame tuna, avocado Fattoush salad, tahini yoghurt 9.00/14.50

---

Roasted jerusalem artichokes & beetroots with barley, carrots & almonds 14.00

Pan fried sea bream with grilled cabbage, agretti, olives, tomatoes, crème fraiche & chilli oil 17.50

Grilled poussin & chorizo with tomato & radicchio salad, black garlic aioli 17.00

Slow roasted lamb shoulder with carrot puree, spiced swiss chard & Marsala jus 18.50

Char-grilled rib eye with roasted root vegetables, broccoli & blue cheese butter 24.50

---

Fries & rosemary salt 3.00

Mixed leaf salad, Amalfi lemon dressing 3.50

Polenta chips with parmesan 4.00

Broccoli, kale & chilli oil 4.00

---

*No corkage charge in the restaurant on Monday's*

*A discretionary service charge of 12.5% will be added to your bill*

*All dishes are made in an environment in which nuts are used*

*If you have a food allergy or intolerance, please inform your server.*

*follow us on Instagram @weloveparadise*

30

# PARADISE

BY WAY OF KENSAL GREEN

## RED

175ml/ 250ml/ Carafe/ Bottle

2014 CABERNET SAUVIGNON, MAN FAMILY, <i>On Kalent, South Africa</i> .....	5.00/7.50/14.00/21.00
2015 MERLOT, CHATEAU DU DONJON, <i>Languedoc Roussillon, France</i> .....	6.25/8.75/16.75/25.50
2014 PINOT NOIR, LAND MADE, <i>Marlborough, New Zealand</i> .....	6.50/9.00/17.00/26.00
2012 SALICE SALENTINO, CANDIDO, <i>Puglia, Italy</i> .....	7.25/9.50/18.00/27.50
2015 MALBEC, LAGARDE, <i>Mendoza, Argentina</i> .....	7.50/10.00/22.00/28.50
2014 CHATEAU DES GRAVIERES, <i>Bordeaux, Graves, France</i> .....	8.00/12.00/23.00/33.00
2015 FRAPPATO, PLANETA, <i>Sicily, Italy</i> .....	8.50/12.00/23.00/34.00
2014 QUINTA DO CRASTO SUPERIOR, <i>Douro, Portugal</i> .....	9.00/12.50/25.00/36.00
2012 SHIRAZ, SKILLOGALEE, <i>Clare Valley, Australia</i> .....	9.75/13.50/26.00/38.00
2013 PINOT NOIR, MACMURRAY, <i>Russian River Valley, California, USA</i> .....	14.50/18.00/35.00/48.00
2011 BAROLO, D'ALBA, <i>Serralunga, Piedmont, Italy</i> .....	15.00/21.00/40.00/50.00
2012 MERLOT, CONTE BRANDOLINI, <i>Friuli, Italy</i> .....	38.00
2012 CABERNET FRANC, CROSSROADS, <i>Hawkes Bay, New Zealand</i> .....	40.00
2014 BARBERA VIGNETO, CONTERNO FANTINO, <i>Piedmont, Italy</i> .....	45.00
2011 SPATBURGUNDER, KNIPSER, <i>Platz, Germany</i> .....	50.00
2011 CRASTO, TERRUGA NACIONAL, <i>Douro, Portugal</i> .....	70.00
2013 CABERNET SAUVIGNON, ARTEMIS, <i>Stag's Leap, California, USA</i> .....	89.00
2005 CABERNET SAUVIGNON, MEDOC CHATEAU POTENSAC, <i>France (Magnum)</i> .....	130.00
2005 CHATEAUNEUF DU PAPE, CUVÉE LAURENCE, <i>Domaine du Pegau, France</i> .....	150.00
2001 CABERNET SAVIGNON, TIGNANELLO, <i>Tuscany, Italy</i> .....	180.00
1996 CHATEAU HAUT-BRION, CRU CLASSE DES GRAVES, <i>Bordeaux, France</i> .....	450.00
1996 CHATEAU MOUTON ROTHSCHILD, <i>Pauliac, France (Magnum)</i> .....	850.00

*A discretionary service charge of 12.5% will be added to your bill  
All dishes are made in an environment in which nuts are used*

*follow us on twitter (@weloveparadise) like us on facebook.com/paradiselondon*

31

# PARADISE

BY WAY OF KENSAL GREEN

## WHITE

175ml/250ml/Carafe/Bottle

2014 PINOT GRIGIO, VERITIERE, Veneto, Italy .....	5.00/7.50/14.00/21.00
2015 CIRO, LIBRANDI, Calabria, Italy .....	6.00/8.50/16.75/24.00
2015 PICPOUL DE PINET, DOMAINE DE BELLE MARE, Languedoc, France ...	6.25/8.50/16.75/24.50
2016 SAUVIGNON BLANC, LAND MADE, Marlborough, New Zealand .....	6.50/9.00/17.50/26.00
2015 CHENIN BLANC, KEN FORRESTER, Stellenbosch, South Africa .....	7.00/9.75/18.50/28.00
2015 RIESLING, KNIPSER, Pfalz, Germany .....	7.50/10.50/20.50/30.00
2014 GEWURZTRAMINER, SKILLOGALEE, Clare Valley, Australia.....	8.75/12.00/23.50/34.50
2015 ETNA, PLANETA, Sicily, Italy .....	9.00/12.50/24.50/35.00
2014 CROSSROADS CHARDONNAY, Hawke's Bay, New Zealand .....	9.50/13.00/25.00/38.00
2013 TRIMBACH, PINOT GRIS RESERVE, Alsace, France .....	40.00
2015 CHARDONNAY, KOOYONG, Victoria, Australia.....	45.00
2014 MERCURY, DOMAINE MICHEL JUILLOT, Burgundy, France.....	47.00
2013 KALIMERA BIANCOLELLA, CENATIEMPO VINI D'ISCHIA, Ischia, Italy .....	50.00
2013 KARLA CHARDONNAY, Stag's Leap, California, USA .....	70.00
2006 CHABLIS PREMIER GRU, FORETS, Chablis, France .....	70.00
2014 CHATEAU DE LA MALTROYE, CHASSAGNE- MONTRACHET, Côte D'Or, France... ..	75.00

## ROSE

2015 MAISON SA TURNIN, GRENACHE NOIR, Southern Rhone, France.....	6.00/8.00/15.50/22.00
2015 PINOT GRIGIO BLUSH, Veneto, Italy.....	6.50/8.50/16.50/24.00

*A discretionary service charge of 12.5% will be added to your bill  
All dishes are made in an environment in which nuts are used*

*follow us on twitter @weloveparadise like us on facebook.com/paradiselondon*

32

TAB 5

CHARITABLE ACTIVITY



# GREAT ORMOND STREET HOSPITAL FOR CHILDREN



Great Ormond Street Hospital Children's Charity  
TUESDAY JUN 2017  
£27,500.00  
Twenty seven thousand pounds



34



THIS PLACE IS PROTECTED BY ANGELS

HSBC

40 37 06

TEMWA & GOSH

£35,806

CHALLENGE GOALS BY 14th

100% of the

£35,806

£35,806

£35,806

£35,806

35





■ Elderly residents from Camden enjoy lunch and music at the Jazz Café.

# Festive Christmas meal for elderly residents

The Jazz Café in Camden Town hosted a free Christmas lunch and live entertainment for elderly residents, as part of its ongoing partnership with charity North London Cares.

The historic venue's house band performed festive tunes to put everyone in the mood at the event last Saturday.

sation which seeks to connect young professional people with their older neighbours in Camden.

Indie Shergil from the charity, said: "Partnering with local businesses is a fantastic way for our older neighbours to connect with the community that they share and gives them an opportunity to discover new places and rediscover old ones."

special as the Jazz Café have invited our volunteers to share the experience with their neighbours, which for us is what keeps our community network so vibrant."

The Jazz Café re-opened this year in Parkway, Camden Town.

Founder Steve Ball said: "Now that we have a space like the Jazz Café there's an opportunity for us to



TAB 6

WASTE CONTRACT



**DUTY of CARE - CONTROLLED WASTE TRANSFER NOTE**

**Section A - Waste Producer:**

Type of Business: Office  Restaurant/Café/Bar Retail SIC Code: .....

Type of Waste:  Trade Waste 20-03-21 Paper/Cardboard 20-01-01  
Plastic 20-01-39 Glass 20-01-02

How is the waste contained:  Bags Bins Bundles Loose

What is the quantity of waste: 5 to 15 branded bags per collection

**Section B - Current Holder of the Waste (Producer/Transferor)**

Full Company Name: PARADISE PUB

Address of transfer: 19 Kilburn Lane, W10 4AE

Waste Collection is taking place on daily basis between 9 – 12pm.

**Waste Hierarchy Declaration:** As a waste producer we confirm that we have fulfilled our duty to apply the waste hierarchy as requested by Regulation 12 of the Waste (England and Wales) Regulations 2011

Tick to confirm

**Section C - Person receiving the Waste (Transferee)**

Name of Registered Carrier: Scott Knight Registration number: CB/DU65271

Issued by: E A Thames Region – North East Area

Business Name: Dirty Harry's Waste Management Ltd

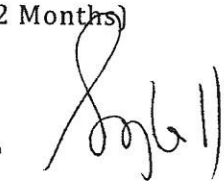
Head Office Address: 49 Tottenham Court Road, London, W1T 2EG

Date of Transfer (From): 01/04/2016 – 31/03/2017 (Maximum 12 Months)

Transferor Full Name:

Signature:

Transferee Full Name: Scott Knight

Signature: 

THIS IS A LEGAL DOCUMENT - Under UK Law you are obligated to keep it for at least 2 years. It must be available for inspection by the Department of Environment on request. Copies requested will be charged at £5 per Waste Transfer Note.

49 Tottenham Court Road London W1T 2EG UK

Telephone No.: 0207 436 9091

Fax No.: 0207 436 7360

Out Of Hours No.: 07831 521 856

Email: enquiries@dirtyharrys.co.uk

Web: www.dirtyharrys.co.uk

**DIRTY HARRY'S**  
CONTRACT CLEANING

VAT Reg No. 841 267 801

**DIRTY HARRY'S**  
PROPERTY SERVICES

VAT Reg No. 9 544 43

**DIRTY HARRY'S**  
WASTE MANAGEMENT

VAT Reg No. 9 544 43

**DIRTY HARRY'S**  
SECURITY & SUPPORT STAFF

VAT Reg No. 941 749 304

**DIRTY HARRY'S**  
WASTE MANAGEMENT

VAT Reg No. 9 544 43

38

TAB 7

OTHER PUBS IN VICINITY





PARLOUR

HORSE

GREY

WP59 CSX

40





Controlled  
ZONE

WILLIAM W

S. BURGARD & RESTAURANT

41



**TAB 8**

**NIALL FORDE REPORT**

**Licensed Premises: Paradise by Way of Kensal Green**

-----  
**WITNESS STATEMENT OF  
NIALL FORDE**  
-----

My name is Niall Forde and I have over 16 years licensing experience. I hold the Certificate of Higher Education in Licensing Law from Warwick University School of Law, a Post Graduate Certificate and have a foundation degree in Crowd and Safety Management at Buckinghamshire University.

**Licensing History**

The Paradise, 19 Kilburn Lane, is licensed under the Licensing Act 2003 and the current owners Colombo Group Ltd purchased the premises 8 years ago. It should be noted that they purchased the premises with the current licence and hours.

The premise has had its current terminal hours since 2005 when the licence was converted and varied simultaneously when the local authority took over the alcohol licensing regime from the magistrates' court.

The only variations application the current licence holder has made has been to amend the layout plans to the site, including building the conservatory over the previous rear balcony area, following noise complaints from local residents.

I have been asked by the licence holder to look at the exiting measures in place at the premises in light of the recent review application and other representations, and then make professional recommendations of how they can balance the needs of residents and the licensed premises.

In order to undertake this investigation I have visited the premises during the day and also on a Saturday evening.

### **Premises description**

Paradise was described in the Best Pub Category in the Design my Night Awards 2014/15 as

*“... a dazzling gastropub, bar and live music venue close to Queen’s Park and Kensal Green stations. With great food and drink, a bustling ambience and fun events taking place most days of the week; you could call Paradise a pillar of West London partying. And you’d be absolutely right to do so.*

*The food is the venue’s pride and joy. The skilled culinary team use ethically sourced, sustainable and most importantly downright delicious produce to create something of a tasting sensation for those in attendance. Seasonal cooking is the name of the day, with fan-favourites like Morecambe Bay Shrimps, Lonk Lamb and Dorset Lobsters featuring on an extensive A La Carte menu. You could always drop in on Sunday, when their sumptuous Roast is served up alongside a Bloody Mary or two.*

*Paradise’s wine list is carefully curated and it comes alongside a strong choice of cocktails so you’re not short of options. Visit when the sun is down to experience a renowned Paradise party, known for its rousing vibes, eclectic soundtrack and sprightly guests. A true all-rounder, Paradise also has ample room to host private functions of pretty much any persuasion”*

Copies of the current menu and internal premises photographs are attached as **Appendix 1.**

The premise operates across two floors. On the ground floor, the front of the premises operates as a bar and the rear is the restaurant and a small outdoor garden space.

Upstairs there is function space that is used for comedy and live music gigs during the week and on weekends is usually used as a dance area. This space has no windows, which prevents noise breakout. In addition, upstairs there is a conservatory (which used to be the outdoor smoking area) and a private dining room.

On weekends the music is centrally controlled and the music played in the dance area is played across all areas at lower volumes. For example in the restaurant area the music is effectively at background levels.

The owners state that on a given weekend night the clientele are a mixture of diners who stay after their meal for drinks, local residents, customers who wish to dance in the function area and pre-booked groups. On the evening I attended there were a number of groups of people celebrating birthdays.

#### **Premises Location and Area**

The premise is located on Kilburn Lane, which is a mixed residential and commercial area and sits on the corner of Regent Street.

Kilburn Lane is a busy through-road. There are four bus routes on the road including the 28 bus which operates a 24 hour service.

There are a number of other licensed premises in the location including the Parlour (5 Regent Street)) which has a licence to sell alcohol and provide regulated entertainment on Sunday to Wednesday 10:00 to 00:30, and Thursday to Saturday from 10:00 to 02:00.

The applicant for review is an owner but not a resident in Regent Street near the corner with Kilburn lane. I understand her to let the property to tenants. The property is directly opposite Paradise and a few metres from the Parlour. There are a number of other take-away premises and an off licence situated on Kilburn Lane namely:

Chicago's Pizza 9 Kilburn Lane, London, W10 4AE



Victoria Grill Peri Peri, 3 Kilburn Lane, London, W10 4AE

Zing Zing 13 Kilburn Lane, London, W10 4AE

Regent Convenience Store, 15 Kilburn Lane, London, W10 4AE

William the Forth, 786 Harrow Road, London, NW10 5JX

Chicago Pizza is licensed to provide late night refreshment on Monday to Thursday until 01:00 and Friday and Saturday until 04:00.

Victoria Grill is unlicensed but appears to opening outside of in permitted hours as it is advertising as trading until midday on Sunday to Tuesday, 03:00 on Wednesday and Thursday, and 02:00 on Friday and Saturday.

Zing Zing has only recently been licensed for alcohol and has trading hours of up to 23:00.

Regent Convenience Store (15 Kilburn Lane, London, W10 4AE) has a licence for off sale of alcohol from 08:00 until 23:00 to Monday to Saturday ,and 10:00 until 22:30 on Sunday.

The William IV public house, 786 Harrow Road, London, NW10 5JX is a busy premises around the corner that operates for all activities until midnight Sunday to Thursday, and until 02:00 on Friday and Saturday.

A copy of this licence summary and conditions in respect of these premises are attached as **Appendix 2**.

What I did notice on these licences is that none has restrictions on unsocial refuse collection times.

When carrying out my inspection I took photographs of the bags of rubbish left on Kilburn Lane. These bags were clearly marked for collection by Brent Council. These photos are attached as **Appendix 3**.

There is reference to unsocial glass and litter collections. These cannot be attributed to the Paradise as their collections are made during the day and the licence holder is able to provide documentation to this effect.

### **Review application**

The review application submitted sets out a number of different issues and also states that the applicant wishes to resolve these issues before she can rent the property out.

### **Premises inspection, document checks and pre visit recommendations**

I visited the premises on a Thursday evening for an initial site visit. After this visit I suggested some additional management measures that could be implemented.

These suggested measures are contained in my inspection report and are now either replicated in the operating procedures at the premises or have been agreed as additional conditions in line with the suggestions of the licensing authority.

It should also be noted that the additional conditions agreed with the licensing authority are currently being fully implemented at the premises.

I inspected the premises on the 4 March 2017 from 23:45 to 02:15. A copy of this inspection report is attached as **Appendix 4**.

The licence holder carries out extensive staff training, and has a high standard of security and record keeping in respect of the overall operation at the premises.

I exhibit copies of the licensing training log, Paradise entrance and egress document, and security brief as **Appendix 5**.

I exhibit photographs of the signage asking customers to be quiet as it in a residential area as **Appendix 6**, and selective copies of incident logs over two weekend evenings as **Appendix 7**

The General Manager stated that the premises did not really have any issues with crime and disorder, and that the only incidents the premises recently had been of a domestic

nature. This is reflected in the fact that the Police have not made any representation to this application.

The premise has 28 CCTV cameras including two cameras covering the outside area of the premises, one of which covers the front door, the other giving extensive coverage of Regent Street including outside the applicant's property. A copy of the layout plan for the premise showing the external camera positions is exhibited as **Appendix 8**.

Paradise is a high employer in the area, for example there are 41 member of staff employed on a Saturday, some of the kitchen staff leave when the kitchen closes, but in total there are 23 left to close including a minimum of 3 managers on a weekend shift.

The General Manager at the premises acknowledged that prior to the review they had not been managing the egress in respect of the taxis and the customer usage of Regent Street to the best possible standard. It appears possible that had the measures now in place at the premises been in effect this review would not have been submitted.

The summary of the inspection is that the premise was fully complying with the conditions of its premises licence.

Regent Street is a narrow road containing two pubs, offices and residential uses. It has double yellow lines on each side. The road is also used a traffic cut through.

The premises have been using a steward on Friday and Saturday nights after 22:00 on Regent Street. Their role was to discourage anti-social behaviour and also ensure that any mini cabs did not stop on the double yellow lines and block the road.

The premise keeps a full record of any incidents that this steward has to action.

When I inspected the premises the steward had to intervene on three occasions to stop urinating on Regent Street. The first person was one of three people drinking alcohol on the street and using a large red waste disposal bins belonging to Regent Convenience



Store Red Waste as a temporary bar, the second person was a customer who had come from the Parlour, and the third person at 01:05 was someone who had been refused admission to Paradise. All three people we stopped and moved on.

In addition a duty manager was outside the premises with the sole responsibility to help with quiet egress. They were effectively managing taxi collection and ensuring taxi drivers parked responsibly and did not make any noise.

In addition a SIA door steward was in position on Regent Street at 01:30 to support the steward with the egress.

The garden area of the premises was limited to 25 customers after midnight and no drinks were permitted. I considered that the railing to the garden could benefit from additional screening to reduce noise breakout from this area.

At the front of the premises the number of smokers allowed at any time was being limited to 15 persons, I witnessed no public nuisance from persons outside the premises. There was also no built up of customers inside the premises waiting to smoke during my visit so this procedure was working effectively. I note that the numbers allowed outside has now been reduced to 8 persons, which will further reduce the possibility of public nuisance on Kilburn Lane.

There was no music noise audible on outside the premises and staff were effective in dealing with the mini cabs on Regent Street. In addition, no drinks were permitted off the premises at any time so complaints of glass in the vicinity of the premises would not be related to Paradise.

I note that the licence holder has accepted the licensing authority condition so that there shall be no new entry after 00:30. This means customers will not arrive into area after 00:30 and will result a gradual dispersal of customers up until the premise closing time.



On the night of my visit the customer demographic was a mix of male and female between the age of 25 – 40, and were well behaved.

In relation to internal management, the capacity between the floors was being managed by clickers by an SIA security on the foot of the stair case. In the conservatory bar area the fire exit, which had previously been a source of complaints, now had an alarm fitted. This mean that if the door was ever opened a red light went on at the bar and it could be immediately closed. The door is in any case immediately next to and under the direct surveillance of the bar.

At the end of the evening the premises operated a gradual closing down policy, lowering the music in each room in turn, to prevent hard exit.

The staff worked tirelessly to ensure that there was minimum disruption on Kilburn Lane and Regent Street. When customers dispersed slowly on Kilburn Lane, SIA staff from the premises actively walked up Kilburn Lane to ask them to leave the area.

The Uber cab drivers collecting customer who now self-order their own taxis via mobile phone applications are a new challenge for all licensed premises, as these drivers are not always as considerate as black cab drivers.

The Paradise staff were now taking a proactive approach with these drivers to ensure customers were dispersed from the area as quickly as possible. In addition staff gave people bus information and directed people to the licensed taxi company 200m away from the premises.

There was a notable change in some people in respect of recent publicity around Uber, so customer were more receptive to using other licence taxi services.

In addition a significant number of customers left the area on foot, the majority of these customers left walking north up Kilburn Lane.

In summary staff are now taking effective measures to mitigate disruption on dispersal. These measures have been place for the last five weeks and are regularly being reviewed and adapted.

I didn't witness any public nuisance or crime disorder during my inspection. The licence holder has since further agreed to additional condition regarding re-entry and numbers of smokers outside the premise after 23:00. I therefore believe that the representation including agreed conditions made by the Licensing Authority is a proportionate response the review application submitted, and that amending the licence in line with their recommendations would be promoting the licensing objectives in this case.

#### **Post Visit Recommendations**

- Continue to operate the premises under the new agreed conditions with the Licensing Authority.
- Update travel information on venue website to promote public transport links.
- When the premise is operating public entertainment until 02:00, I believe the new management practices should continue to be implemented.
- The management to look into addition screening of the garden. I would also suggest that a noise management policy is drafted and implemented with catering staff to ensure that no bottles or noisy rubbish is put into the garden at unsociable hours.
- The licence holder engages in regular residents meeting to ensure that future issues can be resolved without escalating to formal proceedings.

**STATEMENT OF TRUTH**

**THE CONTENTS OF THE STATEMENT ARE TRUE TO THE BEST OF MY  
KNOWLEDGE AND BELIEF.**

**Signed.....**

**NIALL FORDE**

**Dated: 16 day of March 2017**

**TAB 9**

**NIALL FORDE APPENDIX 1  
MENU AND PHOTOGRAPHS**





MEET OUR HEAD CHEF

## CAT ASHTON

Cat Ashton, previously of Petersham Nurseries, has recently joined West London's popular gastropub, Paradise by Way of Kensal Green, as head chef. Having been inspired by Jamie Oliver on television in her native Australia at the tender age of eleven, Cat has long pursued a culinary career. With humble beginnings working in bakeries and cafes in Byron Bay, Cat moved to Melbourne at seventeen for her debut into the fine dining scene. From Chef de Partie at Sarti to her career at Momo in Melbourne, having conquered Australia Cat forayed into the Turkish and Scottish food scenes before landing in London and finding a mentor in renowned chef Greg Malouf.

Drawing inspiration from quality, seasonal ingredients, as well as an array of flavours from around the world, Cat's menu at Paradise is all about simple yet hearty cooking. Her innovative take on rustic Italian classics is reflected in dishes such as *stinging nettle and ricotta ravioli*; *baby monkfish wrapped in prosciutto*; and *slow roast lamb shoulder*.

00014

**PARADISE**  
BY WAY OF KENSAL GREEN

A La Carte Menu

Burrata with beetroot & pumpkin salad, clementines & watercress pesto 7.00

Poole prawns risotto with roasted tomato, rosemary & chorizo breadcrumbs 8.00

Prosciutto & pears with pomegranate, balsamic reduction & ricotta 7.75

Lebanese beef tartare with winter pickles & horseradish crème fraiche 8.50

Seared sesame tuna, avocado Fattoush salad, tahini yoghurt 9.00/14.50

---

Grilled pumpkin with lentils & miso glazed baby carrots, almonds, pomegranate & crème fraiche 14.00

Pan fried sea bream with barley & brussels sprout risotto, roasted tomatoes & saffron turnips 17.50

Grilled poussin with carrot & cumin puree, chilli, fennel & raddichio salad 17.00

Slow roasted lamb shoulder with parsnip puree, spiced swiss chard & Marsala jus 18.50

Char-grilled rib eye with jerusalem artichokes, broccoli, bone marrow & mushroom ragu 24.50

---

Skin on chips with rosemary salt 3.00

Mixed leaf salad with Amalfi lemon dressing 3.50

Polenta chips with parmesan 4.00

Winter kale with chilli oil 4.00

*A discretionary service charge of 12.5% will be added to your bill  
All dishes are made in an environment in which nuts are used.  
If you have a food allergy or intolerance, please inform your server.*

*follow us on Instagram @weloveparadise*

55



00015

**PARADISE**  
BY WAY OF KENSAL GREEN

Reduced a La Carte Menu

Searced sesame tuna, avocado Fattoush salad, tahini yoghurt  
Prosciutto & pomegranate salad with ricotta & aged balsamic vinegar  
Burrata & Delica pumpkin, rocket, parmesan, olives & chilli oil

---

Stuffed & spiced onion squash filled with lentils, baby carrots, almonds & crème fraiche  
Pan fried sea bream with pearl barley & brussel sprout risotto, tomatoes & dill mayo  
Roast guinea fowl wrapped in prosciutto with lentils, black cabbage & sage cream  
Char-grilled rib eye with triple cooked chips, bitter leaf salad & red wine jus (+£6)

---

Rhubarb & apple pavlova with mascarpone cream & red currants  
Pickled pumpkin with sweet yoghurt, spiced seeds & orange salad  
Black forest organic chocolate torte with crème fraiche & pistachio  
Seasonal cheese selection with home-made quince paste (+£3)

*2 courses £26.50*

*3 courses £32.50*

*A discretionary service charge of 12.5% will be added to your bill  
All dishes are made in an environment in which nuts are used*

*follow us on Instagram @weloveparadise*

56

00016

**PARADISE**  
BY WAY OF KENSAL GREEN

## Sunday a La Carte Menu

Lobster & Poole prawn soup with baby carrots 8.00

Salami & winter fruits with rocket & balsamic reduction 7.75

Seared sesame tuna, cucumber salad, tahini yoghurt 9.00

Burrata & Medjool date salad with pumpkin & seeds 7.50

---

Pan fried sea bream with lentils, brussel sprouts, roasted tomatoes & crème fraiche 18.50

---

*The Paradise Sunday Roast is served with Yorkshire pudding, duck fat roast potatoes, greens, carrot puree, seasonal autumn vegetables & lashings of red wine gravy*

Delica pumpkin, swiss chard & fetta pastries 14.00

Crispy pork belly with cider & Bramley apple sauce 16.00

Garlic & lemon stuffed whole poussin 16.50

Rump of lamb, fresh mint sauce 18.00

Slow cooked beef cheek with horseradish sauce 19.50

---

Carrot puree 3.00

Autumn greens 3.50

*A discretionary service charge of 12.5% will be added to your bill  
All dishes are made in an environment in which nuts are used*

*follow us on Instagram @weloveparadise*

57





**PARADISE**  
BY WAY OF KENSAL GREEN

**WHITE***175ml/250ml/Carafe/Bottle*

2014 PINOT GRIGIO, VERITIERE, <i>Veneto, Italy</i> .....	5.00/7.50/14.00/21.00
2014 CIRO, LIBRANDI, <i>Calabria, Italy</i> .....	6.00/8.50/16.75/24.00
2014 PICPOUL DE PINET, DOMAINE DE BELLE MARE, <i>Languedoc, France</i> ..	6.25/8.50/16.75/24.50
2014 SAUVIGNON BLANC, LAND MADE, <i>Marlborough, New Zealand</i> .....	6.50/9.00/17.50/26.00
2014 CHENIN BLANC, KEN FORRESTER, <i>Stellenbosch, South Africa</i> .....	7.00/9.75/18.50/28.00
2014 RIESLING, KNIPSER, <i>Platz, Germany</i> .....	7.50/10.50/20.50/30.00
2013 GEWURZTRAMINER, SKILLOGALEE, <i>Clare Valley, Australia</i> .....	8.75/12.00/23.50/34.50
2014 ETNA, PLANETA, <i>Sicily, Italy</i> .....	9.00/12.50/24.50/35.00
2014 CROSSROADS CHARDONNAY, <i>Hawke's Bay, New Zealand</i> .....	9.50/13.00/25.00/38.00
2012 TRIMBACH, PINOT GRIS RESERVE, <i>Alsace, France</i> .....	40.00
2013 CHARDONNAY, KOOYONG, <i>Victoria, Australia</i> .....	45.00
2012 MERCURY, DOMAINE MICHEL JUILLOT, <i>Burgundy, France</i> .....	47.00
2013 KALIMERA BIANCOLELLA, CENATIEMPO VINI D'ISCHIA, <i>Ischia, Italy</i> .....	50.00
2013 KARIA CHARDONNAY, <i>Stag's Leap, California, USA</i> .....	70.00
2006 CHABLIS PREMIER GRU, FORETS, <i>Chablis, France</i> .....	70.00
2014 CHATEAU DE LA MALTROYE, CHASSAGNE- MONTRACHET, <i>Côte D' Or, France</i> .....	75.00

**ROSE**

2015 MAISON SATURNIN, GRENACHE NOIR, <i>Southern Rhone, France</i> .....	6.00/8.00/15.50/22.00
2014 PINOT GRIGIO BLUSH, <i>Veneto, Italy</i> .....	6.50/8.50/16.50/24.00
2015 WHISPERING ANGEL, <i>Cotes de Provence, France</i> .....	35.00

*A discretionary service charge of 12.5% will be added to your bill  
All dishes are made in an environment in which nuts are used*

*follow us on twitter @weloveparadise like us on facebook.com/paradiselondon*

00018

**PARADISE**  
BY WAY OF KENSAL GREEN

**RED**

	<i>175ml/250ml/Carafe/Bottle</i>
2014 CABERNET SAUVIGNON, MAN FAMILY, <i>Ou Kalent, South Africa</i> .....	5.00/7.50/14.00/21.00
2014 MERLOT, CHATEAU DU DONJON, <i>Languedoc Roussillon, France</i> .....	6.25/8.75/16.75/25.50
2014 PINOT NOIR, LAND MADE, <i>Marlborough, New Zealand</i> .....	6.50/9.00/17.00/26.00
2011 SALICE SALENTINO, CANDIDO, <i>Puglia, Italy</i> .....	7.25/9.50/18.00/27.50
2013 MALBEC, LA MASCOTA, <i>Mendoza, Argentina</i> .....	7.50/10.00/22.00/28.50
2012 CHATEAU DES GRAVIERES, <i>Bordeaux, Graves, France</i> .....	8.00/12.00/23.00/33.00
2014 FRAPPATO, PLANETA, <i>Sicily, Italy</i> .....	8.50/12.00/23.00/34.00
2013 QUNITA DO CRASTO SUPERIOR, <i>Douro, Portugal</i> .....	9.00/12.50/25.00/36.00
2012 SHIRAZ, SKILLOGALEE, <i>Clare Valley, Australia</i> .....	9.75/13.50/26.00/38.00
2013 PINOT NOIR, MACMURRAY, <i>Russian River Valley, California, USA</i> .....	14.50/18.00/35.00/48.00
2011 BAROLO, D'ALBA, <i>Serralunga, Piedmont, Italy</i> .....	15.00/21.00/40.00/50.00
2012 MERLOT, CONTE BRANDOLINI, <i>Friuli, Italy</i> .....	38.00
2012 CABERNET FRANC, CROSSROADS, <i>Hawkes Bay, New Zealand</i> .....	40.00
2014 BARBERA VIGNETO, CONTERNO FANTINO, <i>Piedmont, Italy</i> .....	45.00
2011 SPATBURGUNDER, KNIPSER, <i>Platz, Germany</i> .....	50.00
2001 MONTE REAL, BODEGAS RIOJANAS, <i>Rioja, Spain</i> .....	65.00
2000 CHATEAU MARBUZET, <i>Bordeaux, Saint-Estephe, France</i> .....	75.00
2005 LA RIOJA ALTA GRAN RESERVA, <i>Rioja, Spain</i> .....	78.00
2000 CHATEAU MONTVIEL, POMEROL, <i>Bordeaux, France</i> .....	80.00
2012 CABERNET SAUVIGNON, ARTEMIS, <i>Stag's Leap, California, USA</i> .....	89.00
2011 MOREY-SAINT-DENIS, CLOS DES ORMES, <i>Bourgogne, France</i> .....	100.00
1996 HERMITAGE, LA CHAPELLE, PAUL JABOULET AINE, <i>Rhone, France</i> .....	150.00
2000 BARBARESCO, LA SPINETA VIGNETO GALLINA, <i>Piedmont, Italy</i> .....	200.00
2008 CABERNET SAVIGNON, OPUS ONE, <i>California, USA</i> .....	350.00
1996 CHATEAU HAUT-BRION, CRU CLASSE DES GRAVES, <i>Bordeaux, France</i> .....	450.00

*A discretionary service charge of 12.5% will be added to your bill  
All dishes are made in an environment in which nuts are used*

*follow us on twitter @weloveparadise like us on facebook.com/paradiselondon*

59