

Try Market Halls

Stonebow House



PRESENTATION TO
CITY OF YORK COUNCIL

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19th November 2018

Licensing Impact Assessment

Try Market Halls, Stonebow House, York, YO1 7NP

Author: David Gair – Shield Associates

For: Mr David Laycock & Mr Scott Barnes (Try Market Halls York Ltd) & Mr Marcus Lavell (Keystone Law)

Reference: SA2018/0133

1. Introduction

1.1. I retired from the Metropolitan Police Service as a Chief Inspector in September 2013 after having completed 31 years' exemplary service. I was personally responsible for policing, liaison, partnership working and compliance in relation to licensed premises in the London Boroughs of Westminster, Sutton and Kingston-upon-Thames as well as involved in licensing issues and strategies across the Metropolitan police area.

1.2. In September 2013 I formed a security consultancy company with Mr Ian Smith, former Detective Superintendent in the Metropolitan police, a similarly experienced and qualified licensing practitioner and member of the Institute of Licensing. Together, we have carried out numerous licensing impact assessments and compliance visits and have been involved in developing and delivering nationally accredited training sessions at licensed venues across London and the South East of England at a number of licensed establishments including restaurants, pubs, cocktail bars, night clubs, private members clubs and large late-night entertainment venues in relation to crime reduction, anti-social behaviour, forensic awareness,

personal safety, drugs awareness and the importance of their responsibilities under the Licensing Act.

1.3. My last post was as Chief Inspector Operations at Kingston-upon-Thames responsible for all Licensing related issues and enforcement with a dedicated licensing team under my command. As part of my responsibilities I managed and delivered a series of crime and disorder reduction and public safety strategies in relation to 'Oceana' nightclub in Kingston – upon - Thames (now PRYZM) which had headed a list of London's top 50 night-time economy venues ranked according to the amount of crime generated from these venues.

1.4. In relation to my responsibilities I undertook problem solving, partnership working and compliance regimes to ensure the safety and security of patrons, staff and the local community in relation to NTE licensed premises, large night-clubs and venues that remained open beyond 0200hrs. This included late-night refreshment houses, liaison with public transport providers and licensed mini-cab activities as part of the larger problem-solving initiatives.

1.5. The strategies I put in place resulted in an immediate 25% reduction in crime at 'Oceana' and falling crime throughout a six-month period resulting in the venue being removed from the top 50 NTE venues ranked according to reported crime in London.

1.6. I am a member of the Institute of Licensing and as such am qualified to conduct compliance audits and security reviews on licensed premises.

1.7. I am aware of the potential impact of the operation of NTE venues on local communities and have provided reports to licensing committees and courts in relation to a variety of licensing issues on various occasions both as a senior police officer and Director of Shield Associates.

1.8. As a company, our aim is to provide independent regulatory support to the Licensing trade, offer problem solving and compliance guidance and support the key objectives of the Licensing act in reviewing working practices, policies and procedures to ensure:

- The security and safety of those visiting a venue
- The prevention of crime and disorder
- The prevention of public nuisance

- The protection of young & vulnerable people from harm

1.9. As such we have undertaken comprehensive reviews and audits of licensed premises to ensure compliance and responsible management in support of the licensing objectives. We have delivered training to staff at licensed venues, local Pub-Watch schemes, personal licence holders and SIA door security companies.

1.10. As a company, we undertake independent reviews of premises when instructed to do so and as such my duty is to the licensing committee, venue owners and local community when considering the impact of any new licence application or variation to permitted hours' application.

1.11. All issues and facts identified in this report are true to the best of my knowledge and belief. They were either witnessed or experienced by me or told to me in good faith. The expert opinions I have expressed in this report are honestly held, accurately expressed and based on my professional experience. The fee for this report is not conditional on the outcome of the case in anyway whatsoever or the contents of my report. I understand that my primary duty as an expert is to assist the Court and/or Council's licensing sub-committee with my honest opinion and observations. I have always endeavoured to honour those duties to the best of my ability.

2. Instructions to Shield Associates

2.1. Try Market Halls Limited has instructed Shield Associates to undertake a Licensing Impact Assessment in relation to their proposed development and use of Stonebow House, York (Appendix A – Picture 1). The building is currently being renovated and the plans, seen by Shield Associates, propose the use of the venue as a themed licensed food court type space offering up to nine independent cafes/restaurants over the two floors.

2.2. Shield Associates have been asked to consider whether the proposed hours for the sale of alcohol at the venue will have any significant or unexpected impact on the Licensing objectives, especially in relation to:

- Crime and disorder
- Anti-social behaviour and/or public nuisance
- The effective and careful management of the dispersal of customers

3. **Venue history & background**

3.1. The Stonebow, York is a fairly recent road opened in 1955 during a slum clearance programme that links Pavement with Peasholme Green. Stonebow House was built in 1964 and was immediately the subject of criticism with journalists from The Guardian and The Observer describing it as 'hideous' and 'sheer visual misery to the passer-by' respectively.

3.2. During the years the building would appear to have included a multi-storey car park as well as a number of businesses that have included a betting shop, supermarket, shops and two nightclubs.

3.3. Most recently the two nightclubs operating in the building were 'Fibbers' and 'Duchess' licensed until 0400hrs. 'Fibbers' closed in 2014 and 'Duchess' in the summer of 2016 when the owners of the building went into administration and the building was sold. Plans submitted by the new owners' (Oakgate) involved wholesale refurbishment and included developing luxury apartments (now completed) and restaurants.

3.4. During our visit on Friday 16th November 2018 I noticed the external building, now mostly clad in glass, and the flats above are a significant improvement on the pictures I have previously seen of the old Stonebow House. Access to the venue has been restricted to two main entrances/exits, one from Whip-Ma-Whop-Ma-Gate at the junction of St Saviourgate and the other from The Stonebow along the side of the venue where three bus stops are located (Appendix A – Pictures 3, 4 & 5).

3.5. Plans for the venue are detailed and comprehensive. A full operational management statement has been prepared in support of the development of the venue that sets out a vision that will look to *'ensure that the premises operates efficiently, effectively and meets the dual objectives of commercial viability and serving the interests of the local community who (it is envisaged) will be the primary*

customer base'. In my experience, the plans are extremely well considered and, if implemented, will help ensure that the Licensing objectives are fully supported.

3.6. The premises are still undergoing refurbishment; therefore, we were not able to see the venue in operation. The capacity for the venue is currently proposed at 440 for the upper level and 330 for the lower level. The venue is looking to apply for the following licensed hours for the supply of alcohol:

- Sunday - Wednesday 1030 to 2300hrs (close at 2330hrs)
- Thursday – Saturday 1030 to 0000hrs (Close at 0100hrs)

3.7. In support of the Licensing application a list of proposed conditions has also been developed by Try Market Halls York. These again, in my experience, are detailed, comprehensive and include the majority of conditions and controls that I would expect from a responsible licensee/manager of licensed premises. The only information that is currently absent from the conditions is any specific mention of the management of smoking areas outside the venue. This has been mentioned to the owners and will be addressed.

3.8. As the premises have been under development for the past two years there is no recent crime or disorder data associated with the venue to analyse or consider.

4. The premises locality

4.1. The proposed venue will be located within the newly developed/refurbished Stonebow House on The Stonebow as detailed above. It would appear that The Stonebow is just outside though “directly adjacent” to York City Centre’s Special Cumulative Impact Policy Zone (“CIZ”) according to the representation from the Environmental Protection Unit (although I note the police representation indicates that the Whip-Ma-Whop-Ma Gate entrance is possibly within the CIZ).

4.2. The Stonebow runs from Pavement to Peaseholme Green and is in close proximity to Whip-Ma-Whop-Ma-Gate, St Saviourgate and Shambles, all of which are busy and popular tourist and visitor locations within the city centre.

4.3. There is a cab-rank allocated for up to twelve licensed cabs in St Saviourgate (Appendix A – Picture 2). This is located in close-proximity to the front/main entrance to the venue at the junction of Whip-Ma-Whop-Ma-Gate. Along The Stonebow there are around six bus stops (three in each direction) outside the venue offering bus services within York and beyond.

4.3. There are a number of licensed premises within approximately 500m of the venue:

- The Terrace Sports Bar, 5 Fossgate (opposite the venue Appendix A – Picture 8) - Traditional pub offering food and Sports on large TV screens opposite the venue – licensed until 2300hrs
- The Hop, 11-12 Fossgate – Traditional pub – licensed until 0000hrs at weekends
- Cosy Club, 19-22 Fossgate – Bar & Restaurant – licensed until 0000hrs Thursday to Saturday
- Mumbai Lounge, 47 Fossgate - Indian Restaurant – open until 2330hrs.
- The Blue Bell, 53 Fossgate – Traditional Pub (no large groups) – licensed until 0000hrs Fridays and Saturdays
- York's Yummy Chicken – 28 Pavement (just opposite the venue) – Fast food takeaway restaurant – open until 0200hrs
- Sutlers Bar & Kitchen, 54-56 Fossgate – British Bar & Grill – licensed until 0000hrs Fridays and Saturdays
- The Last Drop Inn, 27 Colliergate – Traditional pub – licensed until 0000hrs Fridays and Saturdays
- The Duke of York, Kings Square – Traditional pub – licensed until 0000hrs Fridays and Saturdays
- Shambles Tavern, 44 Shambles – Traditional pub – licensed until 2300hrs
- Ristorante L'Antica Locanda, 33 Shambles – Italian Restaurant – licensed until 2300hrs
- Golden Fleece, 16 Pavement – Traditional pub – licensed until 0000hrs
- Pizza Hut, 10 Pavement – Pizza Restaurant – open until 2200hrs
- Pavement Vaults, 2 Piccadilly – Traditional pub – licensed until 2330hrs

- The Black Swan, 23 Peaseholme Green – Traditional oak beamed Inn – open until 2300hrs

4.4. In the extended vicinity of the venue there are a number of other pubs, bars and late-night refreshment houses and fast-food outlets, including temporary mobile fast food facilities that arrived after 2100hrs and catered for the visitors to the area through to around 0400-0500hrs.

4.5. The nearest night-club to the venue is Kuda, 12 Clifford Street open until 0400hrs Monday (student night) to Wednesday and Fridays with a capacity of around 775 patrons. It is around 750m-1km from the Try Market Halls.

5. Environmental visual audit of the area

5.1. On Friday 16th November 2018 from 1530hrs until Saturday 17th November 2018 around 0200hrs Shield Associates undertook a Licensing Impact 'environmental visual audit' (EVA) of the area in the vicinity of the venue. An EVA considers the geography of the place under review, surrounding licensed venues, pedestrian and vehicular throughput, access to transport links and the general feel and profile of an area in order to gauge any impact in relation to licensing applications when considered against the Licensing objectives.

5.2. We were met at the site by Mr David Laycock who showed us around the building, the local streets and inside the development. He explained the vision of the project to us and the history of problems having been experienced previously by local residents when the night-clubs were operating. He specifically drew our attention to the Alms-houses near the rear of the venue and pointed out the rear access ramp and service area (Appendix A – Picture 7). We were informed that this area had been subject to use by drug users, however, had been refurbished and CCTV cameras installed. The area would be subject to patrols by the security team when the venue is open. The issue of noisy deliveries to the venue was also discussed and Mr Laycock advised us that an acceptable time limit for deliveries would be incorporated to minimise any disturbance yet allow for deliveries to take

place. Mr Laycock appears acutely aware of the need to involve the local community in the project and listen and act on their reasonable concerns.

5.3. Throughout the time we were deployed in the vicinity of the venue and surrounding area it was clear that this is a busy area of York City. Pedestrian and vehicular throughput was busy with The Stonebow having a large number of buses travelling along the road during our audit.

5.4. Most of the licensed restaurants, bars and pubs were open and busy during our visit. There were people walking around the area, including those visiting a Christmas market running along Parliament Street. Vehicular traffic remained fairly constant through the evening until around 0000hrs when it slowed.

5.5. It appeared that smoking arrangements for most of the licensed venues in the area were managed outside or alongside the curtilage of the venues.

5.6. In relation to noise nuisance and anti-social behaviour; during the time of our review noise from the street population, licensed venues, traffic and visitors to the area was typical of the hustle and bustle of a busy city centre. The majority of people in the area were good natured, occasionally noisy and clearly enjoying all that York city centre had to offer.

5.7. We witnessed no incidences of criminal or anti-social behaviour in the vicinity of the venue during our audit.

5.8. As previously highlighted, there is a cab rank directly outside the front of the venue with bus stops situated along The Stonebow and the side of the premises. There are also local mini-cab options to assist patrons getting to and from the venue. The vision, however, would be for the venue to cater for the local community and as such it sits within easy walking distance from the old town centre.

5.9. Dispersal from the venue is envisaged to be managed Westwards towards Shambles, Pavement, Fossgate and Parliament Street. The venue is developing a dispersal policy that Shield Associates have been asked to review and comment on. This will include the management of smoking area(s) at the venue.

5.10. Shield Associates monitored the area throughout the evening and night. The extended area is a busy and popular part of York city centre. Between around 2100-

2200hrs a small number of mobile fast food outlets set up in the area offering burgers, chicken, kebabs etc until around 0430-0500hrs. One unit was located and operated in Whip-Ma-Whop-Ma-Gate opposite the front/main entrance of the venue (Appendix A – Picture 6). We spoke to the server who stated the unit was licensed and that he would operate until around 0430hrs or until there were no more customers. This would suggest that there are still people in the area until around 0400hrs requiring a hot takeaway meal.

5.11. We stayed in the area until around 0200hrs. The pedestrian and vehicular traffic remained constant throughout the evening, tending to slow down after midnight, though pedestrians were still in the area until 0200hrs. All of those we witnessed were in couples, small mixed groups, occasionally a hen-party or small groups of young men. The age range was quite substantial with young men and women out in the city, but also older groups (50-60yrs) visible and visiting the bars, pubs and restaurants. The people and groups we witnessed were all in seemingly good spirits, good natured and well behaved.

6. Conclusion

6.1. In my professional experience, the plans in place for the Try Market Halls York are comprehensive and professional. It is understood that these factors alone do not constitute exceptional circumstances in relation to Special Licensing Policies (even if this premises were inside the CIZ).

6.2. The project manager, Mr David Laycock was impressive with his knowledge of the proposed operational running of the venue and the responsibility involved in supporting the four licensing objectives and mitigating any impact on the local community. He was equally passionate about how the venue would operate and promoting community involvement in the project.

6.3. The area around the venue has several licensed premises (para 4.3.) all operating at around the hours being requested by Try Market Halls. Throughout the evening of the EVA the movement of people in the area was orderly and controlled. I can see no reason why the Try Market Halls would have any negative impact on the local area other than potentially introducing more people into the streets between

2300 – 0100hrs. However, importantly, since Try Market Halls is a food-led premises, appealing to all ages and families, the additional people are highly unlikely to be of a type that will cause the sort of disturbance previously experienced by residents when this site hosted nightclubs/late night vertical drinking bars. This dynamic of customer would be the opposite of groups that, for example, would be attending nightclubs who seek to find food outlets following their dispersal. Equally the dispersal of customers from a food-led premises such as this proposed venue is usually gradual. People tend to trickle out and so the impact of dispersing customers is not of the magnitude that could be expected from a venue (such as a nightclub) where most of the patrons tends to leave at the same time when the entertainment ends. In my view this area is more than capable of catering for the likely dispersal pattern from the venue as bus, cab and pedestrian provision is comprehensive and easily accessible. The dispersal plan being developed would look to encourage people towards the public transport options, mini-cabs and local residences.

6.4. In relation to the provision of smoking areas specifically, this will need to be considered and addressed to mitigate any potential nuisance. Also, once the venue is open, we would recommend an independent compliance visit and impact assessment within the first three months to test the policies, procedures and control measures.

6.5. Specific training measures form part of the licensing conditions and this is something we have found extremely important when looking to support the Licensing objectives. We would look to the management to implement their training regime. They should include the security team / company in any training to ensure a shared understanding of the aims, objectives and ethos of the venue.

6.6. The area is also benefitting from a new residential development at Hungate, just along the road from The Stonebow, where the venue will look to cater for new residents and provide close proximity eating-out options.

6.7. The vision for the venue includes up to nine independent restaurants/food outlets set over the two floors that will look to encourage independent businesses as well as offer opportunities to support local cultural initiatives and events. The target profile of those using the venue would be from the local community, visitors, couples, groups and families. As stated in the operational plan, the venue will not be run as a

night-club and as such presents a far different licensing environment than previously experienced at the venue. Certainly, the licensed hours being requested are substantially reduced in relation to the previous licence and more fit the vision for the new eating out venue.

6.8 The operator has a number of similar venues in London at Fulham, Victoria and Oxford Circus, all areas I know very well. I have visited the Fulham venue and have conducted open source intelligence/information checks on the remaining sites. My experience is that the Fulham venue appeared to be run extremely professionally. It was busy with a variety of customers ranging widely in age and profile. The Fulham venue is located in a dense mixed-use area with numerous residential streets surrounding the venue. The area is not unlike the York location and the Fulham venue would appear to match the vision of the Try Market Halls in York. Its clientele are drawn from local residents and those who work in the area. The York venue appears to be particularly focused on the local community and, we are informed, the operators intend to be active and involved in the cultural and artistic promotion of York. We could find no reports of crime, disorder or nuisance linked to any of the Try Market Hall sites in London which suggests they are being well-managed in a manner that is sympathetic to their respective environs.

6.9. The venue sits immediately adjacent to the York City Cumulative Impact area. The area has a number of licensed premises with a variety of permitted and licensed hours. As previously mentioned, this is a busy popular part of the city with relatively high levels of pedestrian and vehicular traffic. With the proliferation of venues in the area I understand the concern of York City Council in relation to cumulative impact of more venues or extended licensing activity. It is my professional opinion, however, that the hours being requested will have no appreciable impact on crime, disorder or nuisance in the area and that the Licensing objectives will be supported.

6.10. Indeed, experience around the whole of the UK has demonstrated that the introduction of a large, high-quality, attractive and well-managed food-led premises into a challenging area will often have a beneficial impact. This is because the diversity of clientele attracted to such a food-led premises (especially more mature visitors and families) tends to have a calming effect on the younger and more excitable customers visiting other alcohol-led venues.

6.11. Additionally, Try Market Halls, if given permission to operate, may well also draw some of the clientele from the existing take-away food venues in the area (e.g. York's Yummy Chicken) but instead of these customers eating whilst walking in the street will, in contrast, provide them with well-managed hospitality in a safe and comfortable sit-down environment. Such an alternative is likely to be welcomed and potentially prove beneficial to the licensing objectives.

David Gair

Shield Associates

Member of the Institute of Licensing



Appendix A

Picture 1 – Try Market Halls development



Picture 2 – Cab-rank outside Try Market Halls



Picture 3 – Try Market Halls inside development (ground floor)



Picture 4 – Try Market Halls – front /main entrance from inside



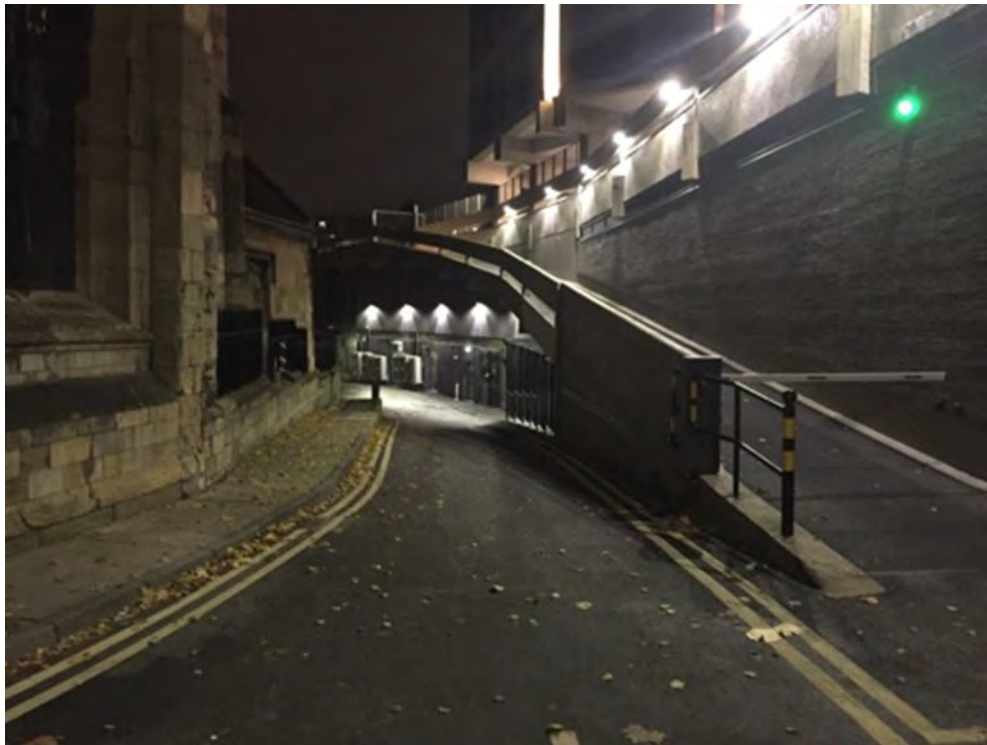
Picture 5 – Try Market Halls – The Stonebow entrance from inside



Picture 6 – Try Market Halls with mobile fast food van in front



Picture 7 – Rear access ramp to Try Market Halls and flats above



Picture 8 – Entrance to Fossgate and The Terrace pub (opposite)





Noise impact assessment
Market Hall, Stonebow House, The Stonebow, York, YO1 7NP

Prepared by: Richard Vivian, Principal Consultant at Big Sky Acoustics Ltd
On behalf of: Try Market Halls York Limited
Document Ref: 18110796
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Big Sky Acoustics document control sheet

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Executive summary

An assessment of the impact of noise from a proposed food market hall has been carried out. The assessment has included an inspection of the building and continuous assessment of noise levels outside the premises.

Food market halls are not drink led establishments and appeal to a diverse range of customers of all ages. They differ from a typical restaurant because there is a choice of food styles from a range of suppliers so that patrons can select different types of food for each diner. Unlike a music venue, theatre, or sports arena where events have a definite finish time while there is a capacity crowd, the nature of a food market or restaurant is that patrons tend to depart in small numbers and not en masse at the end of the evening.

No additional remedial works are required to the existing building which forms a robust and continuous envelope to contain noise from activity within. Controls are recommended for any sound equipment in the market hall. A comprehensive operational management statement has been prepared and this includes procedures to manage noise and dispersal.

The introduction of this food market hall at a location well served by public transport and with relatively early closing times is unlikely to adversely impact on the licensing objectives if noise is contained by the building and if operational policies are enforced ensuring any noise generating activity is controlled and dispersal from the site is gradual and managed.

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1.0 Qualifications and experience

- 1.1 My name is Richard Vivian. I am the founder and Managing Director of Big Sky Acoustics Ltd. Big Sky Acoustics is an independent acoustic consultancy that is engaged by local authorities, private companies, public companies and individuals to provide advice on the assessment and control of noise.
- 1.2 I have a Bachelor of Engineering Degree with Honours from Kingston University, I am a Member of the Institution of Engineering & Technology, the Institute of Acoustics, the Audio Engineering Society and the Institute of Licensing.
- 1.3 I have over twenty-five years of experience in the acoustics industry and have been involved in acoustic measurement and assessment throughout my career. My professional experience has included the assessment of noise in connection with planning, licensing and environmental protection relating to sites throughout the UK. I have given expert evidence in the courts, at planning hearings, at licensing hearings, and at public inquiries on many occasions.

2.0 Introduction

- 2.1 Big Sky Acoustics Ltd was instructed by Mr Scott Barnes of Try Market Halls York Limited to carry out an assessment of the impact of noise from the proposed licensable activities at Market Hall, Stonebow House, The Stonebow, York, YO1 7NP.
- 2.2 It is proposed that a food market hall will occupy the ground floor and lower ground floor of the building. The ground floor provides the main trading area consisting of nine kitchens, one bar, and communal style seating for customers. There will be an external seating area which will close at 22:00hrs. The lower ground floor provides customer toilets, communal style seating for customers, flexible work space, areas for specially curated events and areas that can be privately booked.
- 2.3 The application site has previously been used by licensed premises including The Duchess, Fibbers, Nevermind, All That Could Have Been, the Havana Café & Cocktail Bar, a bookmakers and a food store. Two of the existing licences (for The Duchess and Havana, which allowed those premises to remain open until 04:00hrs and 02:30hrs respectively) will be surrendered if a new premises licence for a food market hall is granted.
- 2.4 It is relevant to note that some objections from local residents identify historic problems with the former late night uses at this location and seek, quite reasonably, to ensure that any new operation at this location could not morph into another nightclub with a closing time of 04:00hrs.
- 2.5 This report was prepared following my site visit and inspection of the building and a period of continuous noise monitoring in the area at the front entrance. Additional noise measurement data and observations were made in the surrounding area.
- 2.6 A glossary of acoustical terms used in this report is provided in Appendix A.
- 2.7 All sound pressure levels in this report are given in dB re: 20µPa.

3.0 Site and surrounding area

- 3.1 The location of the site is shown in Appendix B.
- 3.2 The main customer entrance is from Whip-Ma-Whop-Ma-Gate with an additional access from Stonebow at pavement/landing level providing access to both the ground and lower ground floors.



Figure 1: Ground floor internal view towards main entrance (looking towards Whip-Ma-Whop-Ma-Gate)

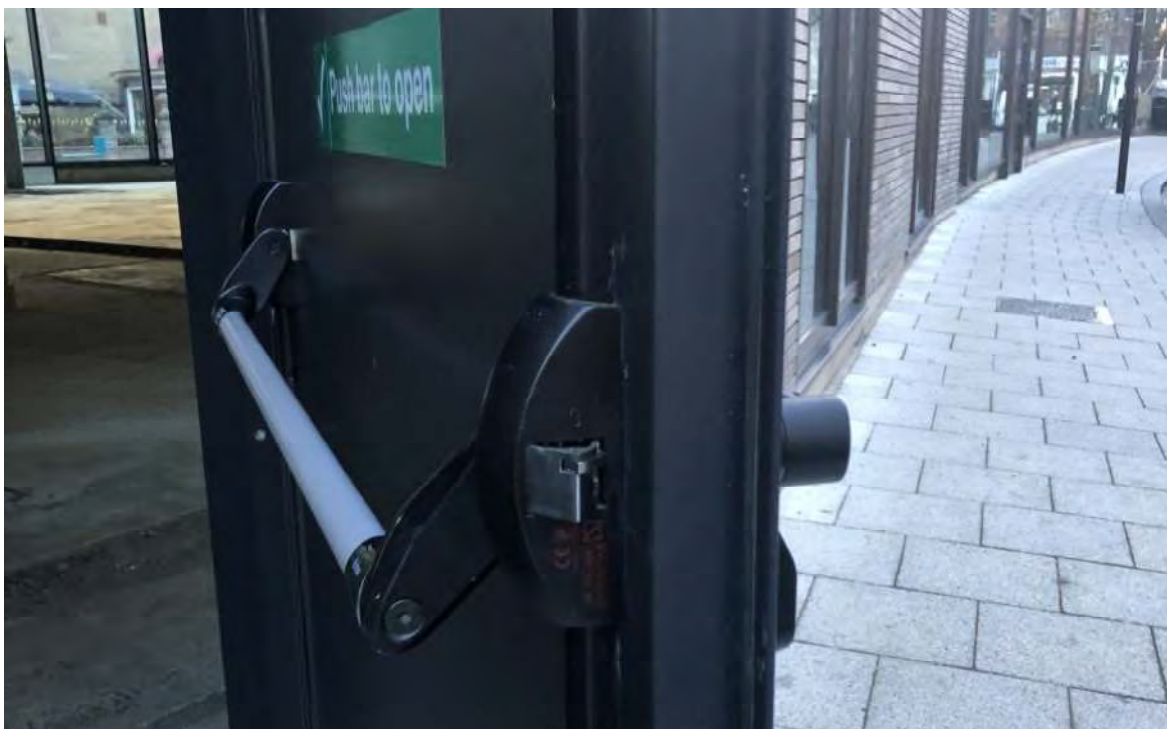


Figure 2: Ground floor doors are of substantial construction

- 3.3 The building has been refurbished including new glazing systems and new doors to all street level façades. The glazing system consisting of double glazed toughened units is sealed as ventilation and cooling will be provided by mechanical systems. Standing inside the empty building it is immediately evident that noise from road traffic, including buses accelerating away from the bus stops, is significantly attenuated by the glazing system and doors.
- 3.4 The noise climate in the area is characterised by road traffic on Stonebow including buses (routes 6, 11, 12, 13, 14, 21, 25, 181, 840, 843, A43, X40, X43 and the park and ride bus) which stop at the three stops immediately outside the site.
- 3.5 There was pedestrian activity in this area during the evening of my assessment. Restaurants and bars on Fossgate were open although most activity in this area ceased after 23:00hrs. Towards the end of my attended survey shortly before 01:00hrs I noted customers at the two kebab trailers, customers in Yummy Chicken, and approximately 25 people queuing or smoking outside Kuda on Clifford Street.
- 3.6 It is important when assessing the impact of noise from an individual premises in an area that the concept of *additional* noise associated with the new activity at that premises is taken into account. The incremental change to noise levels caused by the normal commercial operation of a food market hall in an area where there is already established noise and activity could be so small as to be undetectable at residential properties if it is masked by the existing noise in the area.
- 3.7 It is also a consideration that a bona-fide commercial premises in the area can reduce street drinkers, rough sleeping, litter and crime as the commercial operation seeks to eliminate this type of activity from the immediate area outside the premises for the benefit and safety of their own patrons and employees. This is achieved through good lighting, CCTV coverage, litter removal and a presence of professional personnel who will be able to observe and record all activity in the immediate area.

4.0 Criteria

Licensing Act 2003

- 4.1 City of York Council has a duty under the Licensing Act 2003 to determine its policy with respect to the exercise of its licensing functions and to publish a statement of that policy. The current SLP covers the period from 2014 to 2019.
- 4.2 The council's aim is to promote the four licensing objectives:
 - The prevention of crime and disorder
 - Public safety
 - The prevent of public nuisance
 - The protection of children from harm

Other relevant legislation

- 4.3 In addition to the protection afforded under the Licensing Act 2003 members of the public are protected from noise that is a nuisance.
- 4.4 The Environmental Protection Act 1990 part III deals with statutory nuisance which includes noise. This Act allows steps to be taken to investigate any complaints which may then result in the issuing of an abatement notice and a subsequent

prosecution of any breach of the notice. A statutory nuisance is a material interference that is prejudicial to health or a nuisance.

- 4.5 The Clean Neighbourhoods and Environment Act 2005 deals with many of the problems affecting the quality of the local environment and provides local authorities with powers to tackle poor environmental quality and anti-social behaviour in relation to litter, graffiti, waste and noise. A fixed penalty notice can be issued when noise exceeds the permitted level as prescribed under the Noise Act 1996 as amended by the Clean Neighbourhoods and Environment Act 2005. The permitted noise level using A-weighted decibels (the unit environmental noise is usually measured in) is 34dBA if the underlying level of noise is no more than 24dBA, or 10dBA above the underlying level of noise if this is more than 24dBA.

British Standard 8233

- 4.6 BS8233:2014 states that for steady external noise sources, it is desirable that the internal ambient noise level in dwellings does not exceed the guideline values in Table 4 of the standard as shown below.

Activity	Location	07:00 to 23:00	23:00 to 07:00
Resting	Living room	35 dB L _{Aeq,16hour}	-
Dining	Dining room/area	40 dB L _{Aeq,16hour}	-
Sleeping (daytime resting)	Bedroom	35 dB L _{Aeq,16hour}	30dB L _{Aeq,8hour}

Figure 3: Indoor ambient noise levels for dwellings (from BS8233 Table 4)

Operational objectives

- 4.7 The management team at Try Market Halls are keen to promote good relationships with all commercial and residential neighbours. Therefore, in addition to all statutory obligations, it is a primary operational objective that noise from the normal operation of the premises does not have a detrimental impact on any neighbouring properties.
- 4.8 A comprehensive Operational Management Strategy including Noise Management and a Dispersal procedures (see Appendix F) will be implemented at the premises.

5.0 Balancing planning and licensing noise conditions

- 5.1 The guidance issued under Section 182 of the Licensing Act 2003 is clear in its general principles (Para 1.16) that *"[licencing conditions] should not duplicate other statutory requirements or other duties or responsibilities placed on the employer by other legislation"*. Therefore if the objective of the prevention of public nuisance is satisfactorily upheld because there already exist tests of nuisance through The Environmental Protection Act 1990; The Noise Act 1996; and The Clean Neighbourhoods and Environment Act 2005, then additional conditions on a premises licence that merely duplicates these statutory requirements should not be necessary according to Home Office guidance.
- 5.2 Similarly planning guidance has, for a long time, stated that additional planning conditions which duplicate the effect of other legislation should not be imposed,

and current planning practice guidance is clear that conditions requiring compliance with other regulatory requirements will not meet the test of necessity and may not be relevant to planning.

- 5.3 The pragmatic approach to specifying relevant requirements for noise control conditions would be that more general noise criteria relating to the principle of use of the site are applied under the planning regime; these may include boundary noise conditions or plant operating level limits. More specific requirements relating to licensable activities such as hours of operation, the requirement for a sound system limiter or a noise management policy should be implemented through the licensing process.

6.0 Noise measurement procedure

- 6.1 To establish the noise levels in the area a static measurement position was set up at the western end of the application site near to the main entrance doors on Whip-Ma-Whop-Ma-Gate. Additional noise measurements were made with a hand-held measurement system at other locations in the immediate area. Analysis shows good correlation between all the attended and unattended recorded noise data at the logging position.
- 6.2 Noise measurements were made in continuous samples of 1-second intervals. Measurements included the L_{Aeq} , L_{A90} and L_{Amax} indices. Simultaneous octave and third octave frequency spectra were also obtained during the survey. Measurements were taken at 1.5 m above first floor level. Measurement duration was typically 5-minutes per sample. When the L_{Aeq} level quickly stabilised, shorter duration measurements were taken although no measurement was shorter than 1-minute. Throughout the course of the survey an outdoor microphone wind-shield was used.
- 6.3 For the purposes of this assessment all attended measurements were paused for emergency service sirens, aircraft passes and other significant short-duration noises. (The unattended logging equipment operates continuously and therefore all noise incidents are recorded on that trace).
- 6.4 The instrumentation used to carry out the noise measurements is detailed in Appendix C. The calibration of the measuring equipment was checked prior to and immediately following the tests and no signal variation occurred. Calibration of equipment is traceable to national standards.
- 6.5 The weather conditions during the survey are reported in Appendix D.

Date	Time	Location	L_{Aeq} (dB)	L_{Zeq} (dB)	L_{AFmax} (dB)	L_{AF90} (dB)	Comments
12/11/2018	21:37	Entrance on Stonebow	64.1	78.6	78.3	49.3	Five people waiting for buses
12/11/2018	21:43	Main entrance (logging position)	61.5	74.5	71.8	49.6	Delivery bikes, pedestrian activity
12/11/2018	21:50	Rear of premises - service yard	45.0	62.6	52.5	40.3	Distant plant noise noticeable
12/11/2018	22:50	Main entrance	61.5	78.9	74.9	47.6	Some pedestrian activity
12/11/2018	22:55	Main entrance	59.4	72.5	73.9	49.5	The Terrace still open, also Sutters
12/11/2018	23:02	Rear of premises - service yard	47.5	67.6	64.2	40.1	Rough sleeper on steps of Central Methodist Church
13/11/2018	0:15	Main entrance	57.5	73.9	74.9	41.9	Customers going into Yummy Chicken
13/11/2018	0:21	Main entrance	61.7	73.1	77.2	44.0	Casino, Kebab trailers x 2, Yummy Chicken and Kuda
13/11/2018	0:27	Rear of premises - service yard	43.8	65.4	62.6	37.0	Plant noise

Figure 4: Noise measurement data summary and notes

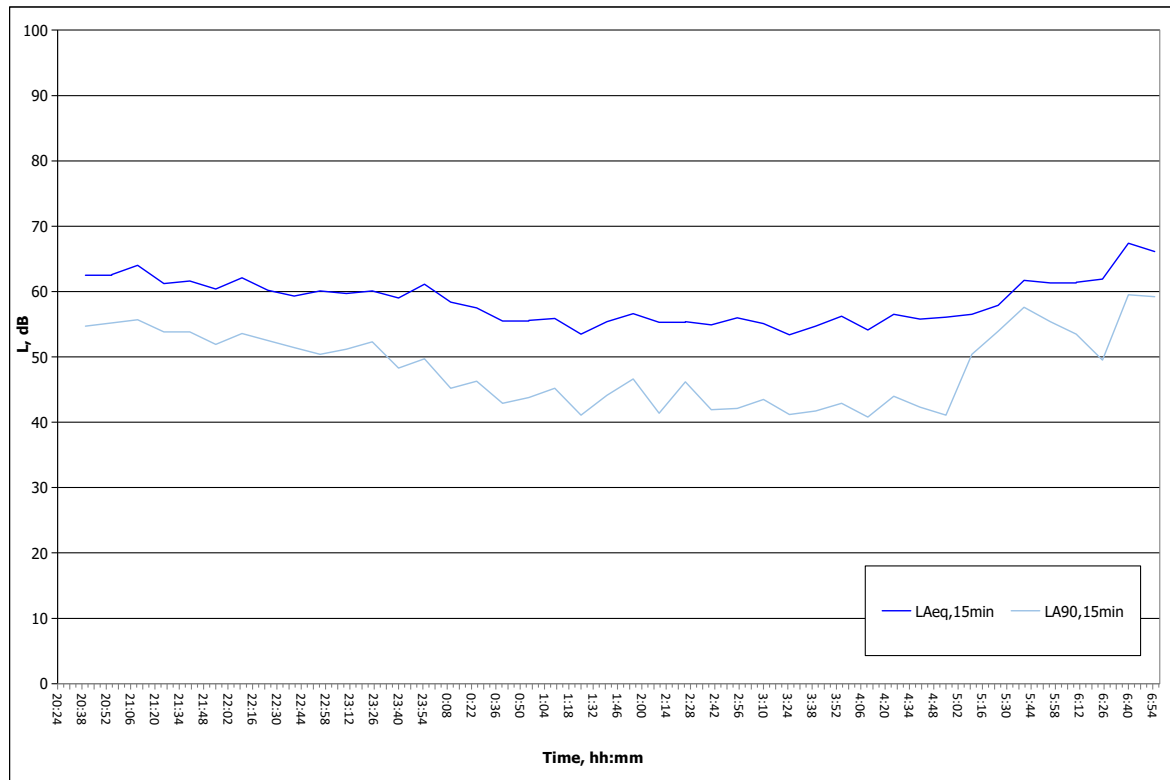


Figure 5: Noise level at main entrance (15-minute sample periods)

7.0 Noise measurement analysis

- 7.1 Internal noise levels are influenced by general dining activity inside the building and any regulated entertainment.
- 7.2 The building structure and glazing systems form an envelope to contain noise. With relatively high external noise, predominantly from road traffic, a tranquil environment must be provided for the dining area within the building. If the glazing stops external noise breaking in then it also prevents any internally generated noise from breaking out.
- 7.3 External noise levels in the area are high due to road traffic though this starts to fall beyond midnight (on the Monday night of the assessment) before rising again as traffic increases shortly after 05:00hrs. The data in figure 5 shows average noise level on Stonebow to be around 60dB before midnight, then gradually falling to mid-fifties dB before rising again as morning traffic starts to increase.

8.0 Predicted noise of patrons leaving the site

- 8.1 Having established that the existing noise climate in the area around the application site it is helpful to compare this existing noise with the predicted *new* noise of a group of patrons leaving the premises at the end of an evening.
- 8.2 Unlike a music venue, theatre, or sports arena where events have a definite finish time while there is a capacity crowd, the nature of a food market or restaurant is that patrons tend to depart in small numbers and not *en masse* at the end of a staged event.
- 8.3 In order to assist in the understanding of actual noise levels produced by people outdoors it is important to understand the effects of the noise source (i.e. people

talking) and how that noise level increases as the number of people talking increases.

- 8.4 Referring to data held in our own library; normal conversation is typically in the range of 55-60dBA when measured at 1 metre.
- 8.5 In assessing for a worst-case condition then I have considered a group of 12 people are talking outside the premises.
- 8.6 In normal conversation no more than 50% of them would be talking (there will be at least one listener for each talker). If we now consider people to be talking at the upper end of the normal speaking range, and look at a worst case scenarios of half of the people talking concurrently at 60dBA then in order to calculate the total noise level we logarithmically sum six sources of 60dB as follows:

$$\Sigma = 10 \log \left(n \times 10^{\left(\frac{60}{10}\right)} \right)$$

where n is the number of people talking

- 8.7 The formula above gives a value for total sound pressure level for a group of 12 people to be 68dBA.
- 8.8 It is important to remember that this is a worst-case value, when 50% of the people are talking simultaneously and loudly. In reality general lulls in the conversation, smoking, or conversations where there are more than one listener to each talker mean that less than 50% of an average group will be talking simultaneously. I have also observed that groups in close proximity to each other talk with more hushed voices than groups of people spread out when, for example, seated at large tables in a pub beer garden.
- 8.9 68dBA is the predicted noise from a larger than anticipated group of twelve people talking outside when measured at 1 metre. Sound is attenuated in air and this effect is noticeable as the listener moves away from the source. In calculating distance attenuation, the noise of people talking is assumed to be a number of discreet point sources and therefore is attenuated by 6dB with each doubling of distance. So if the noise source is 68dBA at 1 metre then at 2 metres it becomes 62dBA, at 4 metres 56dBA. Attenuation due to distance means that a separation distance of just a few metres from the noise source to the receiver position (typically a residential window) will rapidly render the noise below the average ambient noise level in the street.
- 8.10 Any new residential developments in the area will be required to take into account the existing noise climate in the area and will therefore have to provide suitable internal noise levels for normal living. This is typically achieved with modern glazing and ventilation systems. Inside a residential property all external noise sources are attenuated by the glazing, by the distance from the noise source to the window, and by any physical obstruction of clear line of sight to the noise source.

9.0 Recommendations for noise control - remedial works

- 9.1 The building envelope since refurbishment already provides a continuous barrier to contain sound and no additional works are required.

10.0 Recommendations for noise control - operational

- 10.1 A comprehensive Operational Management Strategy including Noise Management and a Dispersal procedures (see Appendix F) will be implemented at the premises. This policy document will be regularly reviewed and updated.

11.0 Recommendations for noise control - sound system

- 11.1 Any sound equipment should be periodically checked to ensure that the maximum operating level is not likely to cause a nuisance at the nearest noise sensitive property. Assessment should be carried out, wherever possible, from the nearest noise sensitive property itself at a time when ambient noise is at its lowest (but within normal operating hours of the premises).

12.0 Acoustic treatment

- 12.1 Many modern dining areas have flat walls, flat hard surfaced floors, and include flat glass windows and mirrors. Parallel walls and parallel floor/ceiling create an acoustic space that can be problematic for high quality sound reproduction and also for the comfort of patrons. Interior designs that favour a luxurious scheme of soft furnishings and upholstered seating will increase the acoustic absorption in the space and enhance quality of sound reproduction. This will also create a more comfortable environment for conversation amongst diners.
- 12.2 As a general rule of thumb soft furnishings, irregularity of room shape, and clutter will improve the acoustics of a space. Tables and chairs will help to break-up the space and the room acoustics will improve as the space fills up with patrons. However discreet use of acoustic absorption (hidden in walls and ceiling linings or three-dimensional artworks) can be used for minimalist design schemes in order to improve the acoustic environment without impacting on the visual appearance.
- 12.3 In summary the desirable acoustic objectives in an interior design scheme for good sound reproduction and comfortable conversation are:
- To increase absorption by using soft wall coverings, soft furnishings and carpets or where this is not appropriate to introduce discreet dedicated acoustic absorption panels.
 - To break up large expanses of flat hard surfaces by the introduction of furniture and decorative features.
- 12.4 Improving the acoustic qualities of the room gives an improvement not just in the quality of the sound system but also in the perceived loudness as amplified music will be subjectively assessed as more dynamic and more exciting.

13.0 Conclusions

- 13.1 Big Sky Acoustics Ltd was instructed by Mr Scott Barnes of Try Market Halls York Limited to carry out an assessment of the impact of noise from the proposed licensable activities at Market Hall, Stonebow House, The Stonebow, York, YO1 7NP.
- 13.2 The building envelope effectively contains noise from all internal activity, and any sound systems will include a limiter to control the maximum operating level.
- 13.3 A comprehensive Operational Management Strategy including Noise Management and a Dispersal procedures will be implemented at the premises. This policy document will be regularly reviewed and updated.
- 13.4 Sound equipment used in the building for regulated entertainment will be controlled with by a pre-set maximum operating level so that amplified music does not cause a nuisance at any noise sensitive property.
- 13.5 Given the location, style of operation, existing controls, and a willingness to take on board further controls if necessary, it is my professional opinion that the application is unlikely to adversely impact on the licensing objectives as the controlled activities within the building and dispersal of patrons from the premises would not increase average noise levels in the area and would not result in public nuisance.



Richard Vivian BEng(Hons) MIET MIOA MAES MIOL
Principal Acoustic Consultant, Big Sky Acoustics Ltd

Appendix A - Terminology

Sound Pressure Level and the decibel (dB)

A sound wave is a small fluctuation of atmospheric pressure. The human ear responds to these variations in pressure, producing the sensation of hearing. The ear can detect a very wide range of pressure variations. In order to cope with this wide range of pressure variations, a logarithmic scale is used to convert the values into manageable numbers. Although it might seem unusual to use a logarithmic scale to measure a physical phenomenon, it has been found that human hearing also responds to sound in an approximately logarithmic fashion. The dB (decibel) is the logarithmic unit used to describe sound (or noise) levels. The usual range of sound pressure levels is from 0 dB (threshold of hearing) to 140 dB (threshold of pain).

Frequency and Hertz (Hz)

As well as the loudness of a sound, the frequency content of a sound is also very important. Frequency is a measure of the rate of fluctuation of a sound wave. The unit used is cycles per second, or hertz (Hz). Sometimes large frequency values are written as kilohertz (kHz), where 1 kHz = 1000 Hz. Young people with normal hearing can hear frequencies in the range 20 Hz to 20,000 Hz. However, the upper frequency limit gradually reduces as a person gets older.

A-weighting

The ear does not respond equally to sound at all frequencies. It is less sensitive to sound at low and very high frequencies, compared with the frequencies in between. Therefore, when measuring a sound made up of different frequencies, it is often useful to 'weight' each frequency appropriately, so that the measurement correlates better with what a person would actually hear. This is usually achieved by using an electronic filter called the 'A' weighting, which is built into sound level meters. Noise levels measured using the 'A' weighting are denoted dBA. A change of 3dBA is the minimum perceptible under normal everyday conditions, and a change of 10dBA corresponds roughly to doubling or halving the loudness of sound.

C-weighting

The C-weighting curve has a broader spectrum than the A-weighting curve and includes low frequencies (bass) so it can be a more useful indicator of changes to bass levels in amplified music systems.

Noise Indices

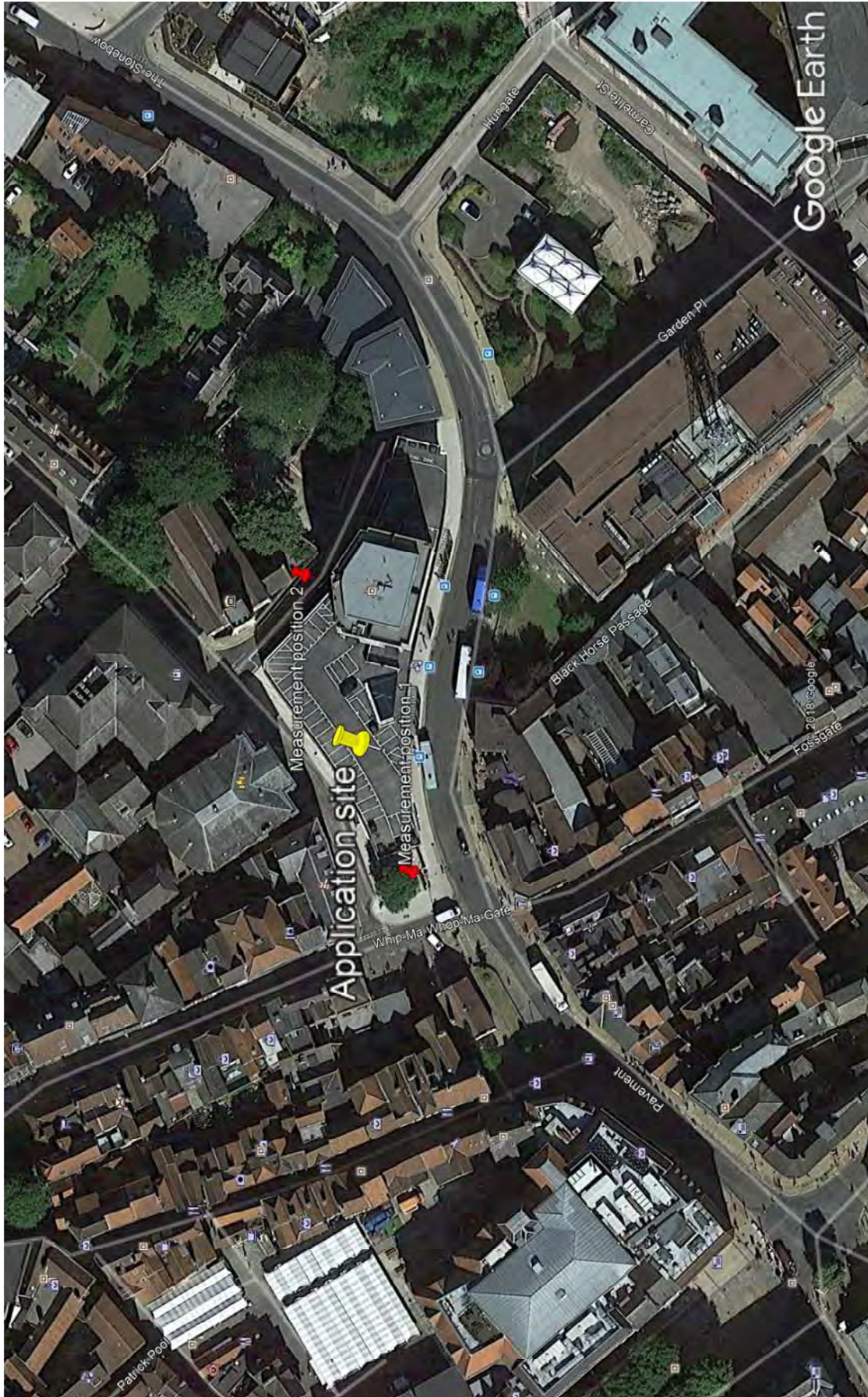
When a noise level is constant and does not fluctuate over time, it can be described adequately by measuring the dB level. However, when the noise level varies with time, the measured dB level will vary as well. In this case it is therefore not possible to represent the noise level with a simple dB value. In order to describe noise where the level is continuously varying, a number of other indices are used. The indices used in this report are described below.

- L_{eq}** The equivalent continuous sound pressure level which is normally used to measure intermittent noise. It is defined as the equivalent steady noise level that would contain the same acoustic energy as the varying noise. Because the averaging process used is logarithmic the L_{eq} is dominated by the higher noise levels measured.
- L_{Aeq}** The A-weighted equivalent continuous sound pressure level. This is increasingly being used as the preferred parameter for all forms of environmental noise.
- L_{Ceq}** The C-weighted equivalent continuous sound pressure level includes low frequencies and is used for assessment of amplified music systems.
- L_{Amax}** is the maximum A-weighted sound pressure level during the monitoring period. If fast-weighted it is averaged over 125 ms, and if slow-weighted it is averaged over 1 second. Fast weighted measurements are therefore higher for typical time-varying sources than slow-weighted measurements.
- L_{A90}** is the A-weighted sound pressure level exceeded for 90% of the time period. The L_{A90} is used as a measure of background noise.

Example noise levels:

Source/Activity	Indicative noise level dBA
Threshold of pain	140
Police siren at 1m	130
Chainsaw at 1m	110
Live music	96-108
Symphony orchestra, 3m	102
Nightclub	94-104
Lawnmower	90
Heavy traffic	82
Vacuum cleaner	75
Ordinary conversation	60
Car at 40 mph at 100m	55
Rural ambient	35
Quiet bedroom	30
Watch ticking	20

Appendix B - Site location



Appendix C - Instrumentation

All attended measurements were carried out using a Cirrus type CR:171B integrating-averaging sound level meter with real-time 1:1 & 1:3 Octave band filters and audio recording conforming to the following standards: IEC 61672-1:2002 Class 1, IEC 60651:2001 Type 1 I, IEC 60804:2000 Type 1, IEC 61252:1993 Personal Sound Exposure Meters, ANSI S1.4-1983 (R2006), ANSI S1.43-1997 (R2007), ANSI S1.25:1991. 1:1 & 1:3 Octave Band Filters to IEC 61260 & ANSI S1.11-2004.

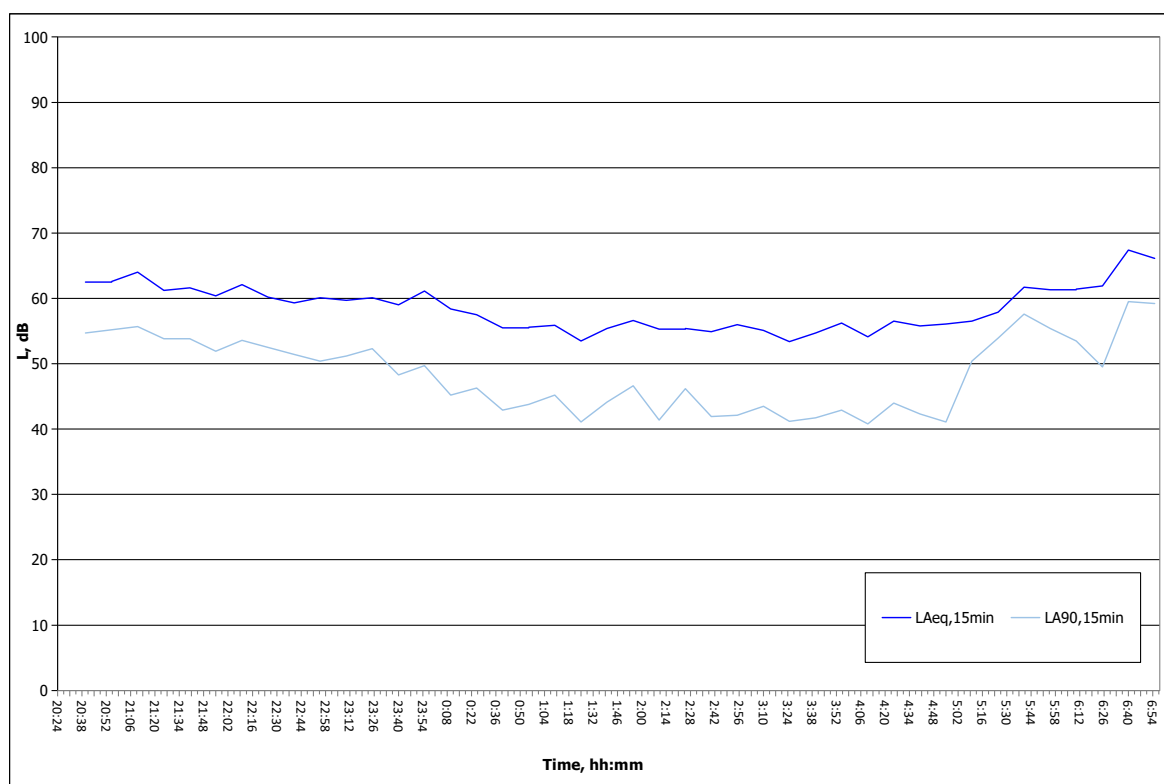
The calibration of the measuring equipment was checked prior to and immediately following the tests and no signal variation occurred. Calibration of equipment is traceable to national standards. The following instrumentation was used during the survey:

Description	
Cirrus sound level meter	type CR:171B
Cirrus pre-polarized free-field microphone	type MK:224
Cirrus microphone pre-amplifier	type MV:200E
Cirrus class 1 acoustic calibrator	type CR:515

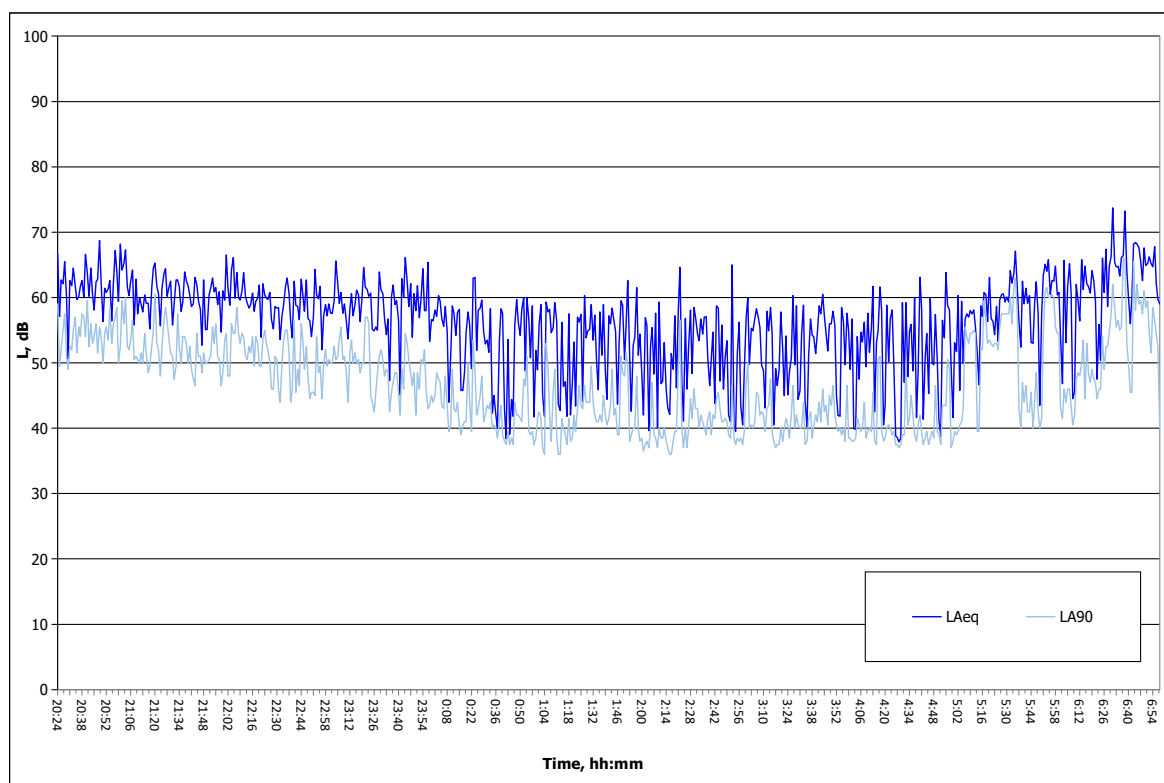
Appendix D - Meteorology

12 -13 November 2018	Temperature	Wind speed	Precipitation
At start	9°C	2ms ⁻¹	None
During assessment	8°C	1-4ms ⁻¹	None
At finish	8°C	1-2ms ⁻¹	None
Additional comments: Mild for time of year. Cloud cover.			

Appendix E - Measurement data



Position 1: 15-minute averaged data



Position 1: 1-minute averaged data

Appendix F - Noise management and dispersal

(extracted from Operational Management Statement APPLICATION v.18.10.18)

8. Noise Management

There will be no nuisance to the neighbouring occupiers. Extraction of kitchens will be directed onto Stonebow away from Residents. No music will be audible so as to cause a nuisance to any local residents or businesses. The retractable glass wall fronting Whip-ma-whap-ma-gate will be closed from 23.00. Glass will be crushed stored within the building to reduce noise.

Dispersal is discussed below. There will be strict behaviour and dress protocols imposed by MH on site management and security team.

9. Dispersal

Unlike a theatre, concert or nightclub venue customers will gradually disperse from the Market Hall over a lengthy period of time rather than all together. This trickle-out of customers helps to significantly reduce the impact of our venue on the surrounding residential community.

Unlike a traditional restaurant, food and drink is purchased upon ordering, customers are therefore free to leave the building at will and do not have to wait for a bill at the end of a meal.

Last food orders will be taken 45 mins before closing time and from around 2300 we anticipate that customer numbers will fall and a winding down will be implemented. The premises is a food led venue; the bar and adjacent areas are neither designed nor staffed to attract or serve a significant vertical drinking client base; though some customers may wish to stay on in the Market Hall environment until closing time to avoid the need to move on to other establishments to the west within the stress zone.

The Market Hall at Ground Floor will host a series of complimentary activities such as cookery demonstrations or classes by visiting chefs, many will be linked to the cultural calendar of the City; these may include performing arts, music, fashion shows and so on. These events will finish no later than 2330.

Customers will gradually disperse from the main entrance onto Whip-ma-whap-ma-gate and onto Stonebow; except for escape purposes there are no customer exits to St Saviourgate. Notices will be prominently displayed at the exits requesting patrons respect the needs of local residents and businesses and leave the area quietly.

The door staff will be familiar with directions to other visitor attractions, the local bus stops, the Park and Ride schemes and the railway station.

Stonebow is one of 7 city centre bus interchanges, the others are all to the west of the property. Buses to 5 out of the 6 orbital Park and Ride car parks leave from Stonebow and Piccadilly.

The head of the Taxi rank in St Saviourgate is adjacent to the main Whip-ma-whap-ma-gate entrance to the Market Hall.

All of these routes are directed away from St Saviourgate. The Market Hall York website will include directions to the property avoiding St Saviourgate. The website and notices inside the building and toilets will provide GPS coordinates for taxi and minicab drop off and pick up will be provided for the junction of Stonebow and Whip-ma-whap-ma-gate.

Trained table hosts, the bar staff and the security team will assist an orderly vacation of the building at closing time.

Lighting within the building will be kept on for 30 mins after closing to help light the pavements on Stonebow Whip-ma-whap-ma-gate and St Saviourgate.

Stonebow House Market Hall Operational Management Statement (APPLICATION v.18.10.18)

NONNA TONDA

PASTA

Pici Cacio e pepe (V) – £7.5
Pappardelle with longhorn beef shin ragu – £9.5
Rigatoni with fresh tomato sauce (VG) – £7.5
Fettuccine with pork & wild fennel ragu – £9
Paccheri with prawns, chilli, garlic & pangrattato – £11
Conchigliette with romanesco broccoli, guincale & anchovies – £9
Tagliatelle with girolles, Sicilian lemon & parsley (V) – £10.5

OTHER

Panzanella – £4
Chargrilled aubergine with mint, garlic & chilli (VG, GF) – £4
Buffalo Mozzarella with ciabatta sourdough (V) – £8
Octopus, potato, nduja & lemon – £9
Rocket & parmesan with lemon dressing (VG, GF) – £3.5
Torta caprese with crème fraiche & pistachios (GF) – £4.5
Nonnas homemade lemonade (VG, GF) – £3.5

人民公社 Baozi Inn

STEAMED

1. Ruby Prawn Dumplings in Beetroot Pastry (4pcs)	£4.80
2. Watercress Prawn Dumplings in Turmeric Spice Pastry (3pcs)	£4.80
3. Prawn and Chive Dumplings in Spinach Juice Pastry (3pcs)	£4.80
4. Sichuan Pepper Pork and Prawn "Shao Mai" in Chilli Juice Pastry (4pcs)	£4.80
5. Barbecue Pork Baozi in Spinach Juice Dough (3pcs)	£4.80
6. Northern China Pork Baozi (2pcs)	£4.80
7. Northern China Vegetables Baozi in Spinach Juice Dough (2pcs)	£4.80
8. Custard Baozi in Carrot Juice Dough (3pcs)	£4.80

JIAOZI/DUMPLINGS

9. Traditional Pork Jiaozi (5pcs)	£5.50
10. Traditional Vegetable Jiaozi (5pcs)	£4.80
11. Chengdu Pork Jiaozi (5pcs)	£5.90
12. Chengdu Prawn Jiaozi with Spinach Juice Dough (5pcs)	£6.90

FRIED

13. Sesame Prawn Brioche (2pcs)	£4.80
14. Fragrant Sichuan Cumin Prawn Spring Rolls (2pcs)	£4.80
15. Ma La Beancurd Sheet Minced Pork and Prawn Rolls (3pcs)	£4.80

RICE & NOODLES

16. Red – Braised Pork Belly with Rice	£12.80
17. Dan Dan Noodles with Minced Pork	£11.80
18. Sichuan Green Mustard Dan Dan Noodles	£10.80
19. Zha Jiang Pork Noodles	£11.80

CHINESE TEA

Jasmine Tea	£2.00/mug
Oolong Tea	£2.50/mug
Pu Er Tea	£2.50/mug
Green Tea	£2.00/mug
Brown Rice Tea	£2.00/mug

SOFT DRINKS

Lychee Juice	£3.50
Aloe Vera Juice	£3.50
Herbal Tea	£3.50
Iced Green Tea	£3.50



SUPERTACOS

AL CARBON

TACOS AL CARBON • 1 - £3.5 / 2 - £6.5 / 3 - £9

3 tacos, green rice, black beans & salsa - £11

Spit roast pork adobada
white onion, avocado &
tomatillo salsa verde

Chicken Asado Al Carbon
Wood grilled chicken, black
beans, salsa Mexicana

Steak Asada
Wood grilled steak, roasted
jalapeno, salsa habanera

Mushroom Asada
Portobello mushroom,
roasted jalapeno, salsa
habanera

PLATES

Burrito
Flour tortilla, spinach, black beans,
guacamole, salsa mexicana & arbol chile
Mushroom Asada (v) - £7.5
Chicken asado - £7.5
Pork adobada - £9
Steak asada - £9

Steak Asada Rice Bowl
Wood grilled hangar steak, jalapeno,
Mexican green rice, black beans, salsa
Mexicana, avocado
- £10.5

Enchiladas Rojas
Braised chicken, roasted tomato & chile,
cotija cheese - £9

Chicken Asado Al Carbon
Wood grilled chicken, mexican green
rice, black beans, salsa mexicana,
avocado, corn tortillas
Small - £7
Medium - £13
Large - £20

SIDES - Corn chips and salsa £3.5 (v) - Guacamole (small) £2 - Corn Chips & Guacamole £6 (v) - Chicharron & Guacamole £6
Mexican Green rice & black beans £4 (v) - XL Grilled Cheese Quesadilla 'with any taco filling' £8

DRINKS - Coke/Diet Coke £2 - Water £1.5 - Jarritos £3.5

KOYA KO

ATSU-ATSU [HOT UDON IN HOT BROTH]

Kake plain (Vo) - £6.9
Kamatama-Butter raw egg and butter (no dashi) - £8.8
Kitsune sweet tofu and spring onion (Vo) - £9.7
Buta Miso pork and miso - £9.9
Vegetable Agebitashi seasonal vegetable agebitashi V - £9.9
Tempura prawn tempura - £10.5
Saba smoked mackerel and green leaves - £11.2
Niku beef - £11.6
Kinoko mushrooms with shiso and ginger V - £11.8

HIYASHI [COLD UDON WITH COLD SAUCE]

Hiyashi plain (Vo) - £6.9
Hiyashi Kitsune sweet tofu and spring onion (Vo) - £9.7
Hiyashi Buta Miso pork and miso - £9.9
Hiyashi Ten prawn tempura - £10.5
Hiyashi Saba smoked mackerel and green leaves - £11.2
Hiyashi Kinoko mushrooms with shiso and ginger V - £11.8

EXTRA TOPPINGS

Tanuki tempura batter - £0.6
Natto fermented soy beans V - £2
Wakame wakame seaweed V - £2
Tamago poached egg - £2.1

SMALL PLATES

Umeboshi pickled plum - £2.3
Onsen Tamago poached egg in chilled dashi - £2.6
Otsukemono homemade pickles - £2.9
Green Salad green salad with shiso and spring onion V - £6.2
Kakukni braised pork belly with cider - £7.1
Chicken Nanban fried chicken with tartare sauce and pickles - £7.9
Tenmori 2 prawns and vegetable tempura - £10.9
Rice V - £2.5
Wakame soup VO - £3.1

Kukichatea for 1 - £2.3
Hot ginger [homemade] cup - £3.1
Lemonade [homemade] 310ml - £3.6

MONTY'S DELI

HOT SANDWICHES

served with a pickle, on light rye bread. Made to order

REUBEN (SALT BEEF or PASTRAMI)
salt beef, house sauerkraut, swiss
cheese, russian dressing,
house mustard – £9.5

REUBEN SPECIAL
pastrami AND salt beef, sauerkraut,
swiss cheese, russian dressing,
house mustard
– £13

MENSCH (SALT BEEF or PASTRAMI)
salt beef or pastrami, house mustard
– £7.5

LATKE REUBEN (v)
saurkraut, coleslaw, sriracha, russian
dressing, house mustard, cheese
– £7.5

COLD SANDWICHES

See our daily changing cold cut

BAGELS

hand rolled and baked by us

SALT BEEF OR PASTRAMI
house mustard, pickle – £6.5

SMOKED SALMON
cream cheese, tomato,
red onion, capers – £7

SALADS

SMOKED TURKEY
gem lettuce, rocket, pickled green
tomato, gribenes, caesar dressing
– £6

ROAST DELICA PUMPKIN
gem lettuce, rocket, red onion,
olive oil lemon dressing – £5.5

SIDES

SMOKED CHICKEN WINGS
fermented chilli relish – £6

LATKES(v)
potato and onion rosti (2) – £5

FRIES – £3

COLESLAW – £2.5

PICKLE POT – £3

DRINKS

HOUSE ICED TEA – £2.5

DR BROWNS SODAS
cream soda / cel-ray / ginger ale
root beer / black cherry
– £2.8

COCA COLA / DIET COKE – £2

SPARKLING WATER – £1.5

BRUNCH BUNS

slow cooked, soft scrambled egg patties in a challah bun

NEW YORK EGG & CHEESE (v) house mustard, cheese – £5.5 • SMOKED PEPPERS, EGG & CHEESE (v) – £7
PASTRAMI, EGG & CHEESE pastrami, house mustard, cheese – £6.5 • EGGS & SMOKED SALMON – £7

FLANK

BREAKFAST

BREAKFAST BUN
Nose to tail piggy nugget
bun, Fried egg, Red or brown
sauce
– £8.5

BREAKFAST HASH
Braised flank and shin,
potato, beans, crispy egg
– £9

ALL DAY

BEEF DUMPLING
Slow cooked aged flank &
shin stuffed in suet pastry,
pan stock
– £8

PIGGY BUN
Nose to tail piggy nugget
bun dill pickles, apple jam,
chilli ketchup
– £8.5

HUNTERS CHICKEN
Glazed chicken over fire,
"Flank" bacon, smoked
cheese, whipped mash,
– £9

DINNER

MIDDLEWHITE
PORK
Treacle cured pork, charred
hispi cabbage, pan stock
– £11

AGED YORKSHIRE
BEEF
Flank steak,
bone marrow butter
– £7.5 PER 100G

SIDES

Mash – pan stock

Greens – butter

Double baked
potato chips

Honey mustard
pigs in blankets

– £4



Gopal's Corner *by Roti King*

ROTI CANAI

Two pieces of Roti served with choice of kari

Dhall (V) – £6.95

Chicken Kari – £7.95

Mutton Kari – £7.95

Fish Kari – £7.95

Beef Rendang – £7.95

MURTABAK

Roti with a mince meat, egg & onion filling

Lamb – £6.95

Beef – £6.95

Chicken – £6.95

THOSAI

A savoury South Indian style pancake also known as Dosa Served with 2 chutneys & Sambhar, a lentil based stew

Thosai (VE) – £5.95

Masala Thosai (VE) – £6.95

DRINKS

Hot Ginger Tea – £3.50

Teh Tarik (pulled tea)

Lemon Tea / Milo – £2.99

Ice Milo / Teh Tarik (pulled tea)

Ice Lemon Tea / Honey Lemon – £3.50

Can Drinks / Bottled Water – £1.80

BANANA LEAF RICE

Rice with two vegetable dishes of the day & Appalam served on a banana leaf

2 Veg & Sambhar – £9.95

Mutton Varuval – £12.95 / £4.95

pan roasted mutton with caramelised onion, ginger & garlic

Mutton Kari – £12.95 / £4.95

Chicken Peratal – £12.95 / £4.95

medium-hot cornfed chicken on the bone, in a dry Tamil kari

King Prawn Sambal – £13.95 / £5.95

A chilli based paste with spices

Beef Rendang – £13.95 / £5.95

Slow cooked British beef in herbs, spices & toasted coconut

Fried Fish – £12.95 / £4.95

marinated in spices & a touch of chilli powder

Fish Kari – £12.95 / £4.95

Fried Chicken – £12.95 / £4.95

(Ayam Goreng Berempah): Marinated in ginger, garlic, herbs & spices

KARI LAKSA

Malaysian curried broth served with fish balls, prawn, tofu & beansprouts – £8.95

MEE GORENG

Mamak Fried noodles, tofu, & prawns in a chilli based peanut sauce – £8.95

bunshop

BEEF AND BARLEY BUN, HORSERADISH CREAM – £5

braised minced short rib, barley & onion in a soft baked-then-steamed bun served with whipped horseradish cream

WELSH RAREBIT BUN, HENDERSON'S RELISH – £5 (v)

Mature cheddar, chestnut mushrooms and mustard in a soft baked-then-steamed bun served with Henderson's Relish

CURRIED LAMB BUN, SALT LIME YOGHURT – £5

braised minced lamb shoulder with ginger, garlic, chilli and curry leaves in a soft baked-then-steamed bun served with yoghurt blended with curry leaves and lime pickle.

BACON BUN, KETCHUP – £5

braised ham hock, bacon and toasted oats in a soft baked-then-steamed bun served with a house ketchup

PICKLES – £4

Fermented, dressed pickled cucumber and kraut

CHOPPED SALAD – £4

seasonal chopped salad, celeriac, white cabbage, carrot, kohlrabi and herbs with a mustard dressing.

DEVILLED FRIED POTATOES – £3.50

Triple-cooked cubes of potato dressed with a seasoning powder made with smoked dried chillies, dried capers and dulse

BUN DEAL
ANY 2 BUNS
AND 1 SIDE
– £12

DRINKS

Cola – £3.50

Ginger Beer
– £3.50

Lemonade
– £3.50

Still Water
– £2.50

Builders Tea
– £2

Squirrel

SALADS – all £8.50

Oh My Cobb DF Chicken, egg, kale, quinoa, pickled red onion, avocado, sweetcorn, croutons, caesar cashew dressing	Kale Yeah GF DF Salmon, kale, fennel, cucumber, sweet, potato, radish, almonds, citrus sumac dressing	Thai Me Up GF DF Chicken, red cabbage, white cabbage, red pepper, spring onion, edamame, carrot, mint, toasted cashews, thai dressing	Guac 'n' Roll DF Chicken, brown rice, spinach, sweetcorn, cherry tomatoes, black beans, tortilla chips, avocado, pickled red onion, lime jalapeño vinaigrette	Ginger Spice GF DF VV+ Tofu, quinoa, spinach, beetroot, sweet potato, shredded red cabbage, mixed, seeds, avocado, carrot, ginger & miso dressing	Miami Rice GF DF Chipotle beef, brown rice, lentils, spinach, broccoli, shredded red cabbage, carrots, lime wedge
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HOT SNACKS

JACKETS – all £7.50 - *white or sweet baked potato*

Chipotle Beef GF – cheddar, rocket

Lentil & Chickpea Stew GF V – greek yoghurt, pumpkin seeds, sunflower seeds

Chicken & Pesto GF DF – sweetcorn, rocket, pesto dressing

Soup of
the day
– £4.45

Stew of
the day
– £5.95

CHECK OUT OUR KITCHEN MENU FOR OUR ALL DAY BREAKFAST

KERBISHER & MALT

— FISH & CHIPS —

Fish & Chips
Your choice of Cod or Haddock,
chips & Sauce
— £10.5

Burger & Chips
Fish Finger Burger
& Chips
— £9.5

Calamari or Scampi & Chips
Your choice of Scampi or Calamari.
Chips & Sauce
— £9.5

+ All meals can be ordered with Salad instead of chips +

SUPER CALAMARI
K&M Classic / Lucky Lemon
Salt & Pepper / Scampi
— all £7.5

POSH FISH FINGER BUTTY
Glazed brioche bun, tartare sauce,
lettuce and Matzo coated fish fingers
— £8.5

DRINKS

Coke / Diet Coke — £2

Fentimans (Ginger Beer - Dandelion & Burdock - Victoria Lemonade - Rose Lemonade — £3

Still Water / Sparkling Water — £1.75

SIDES

Chips — £3

Mushy Peas — £2

K&M Salad — £4.5

Pickled Onion Rings — £1

Tartare Sauce — £1

Mayo — £0.95



COFFEE

	S	R
Espresso	£2.2	
Macchiato / cortado	£2.5	
Long black	£2.4	
Short black	£2.3	
Batch brew filter	£2.2 / 2.5	
Hand Brew Filter	£2.2 / 2.5	
Latte / cappuccino	£2.6 / 2.8	
Flat white	£2.8	
Mocha / hot chocolate	£2.8 / 3.1	
Chai / matcha latte	£3.2	
Beetroot / turmeric latte	£3.2	
Cold Brew	£3.2	
Add oatly, bonsoy, almond	£0.5	

TEAS

	t/a	pot
English Breakfast	£2.4 / 3	
Lady Grey	£2.4 / 3	
Green	£2.4 / 3	
Mint	£2.4 / 3	
Spiced Rooibos	£2.4 / 3	

JUICES

GREEN	—£4
Cucumber, apple, lemon, mint	
RED	—£4
Strawberry, apple, lemon, basil	
PURPLE	—£4
Beetroot, apple, lemon, aloe vera, ginger	
GOLD	—£4
Carrot, apple, lemon, ginger, turmeric	
ORANGE	
fresh orange juice	—£3

SMOOTHIES

Pineapple, Mango, Passionfruit	—£4
Banana, Peanut Butter, Oatly Milk	—£4
Strawberry, Banana	—£4

BREAKFAST

Everyday 8am / 10.30am

Toasted sourdough

Add Seasonal Preserves,
Peanut or Almond Butter,
Nutella, Banana
—£4

Wiltshire Ham & Swiss
Cheese Croissant
—£4

Heirloom Tomatoes & Swiss
Cheese Croissant
—£4

YOGHURT

Banana, Peanuts,
Dates, Honey
—£5

Matcha, Fig, Coconut,
Apple, Honey —£5

Plum, Granola, Honey
—£5



SUPERTACOS

AL CARBON

TACOS AL CARBON · 1 - £3.5 / 2 - £6.5 / 3 - £9.5

Pork Adobada
Spit roast marinated pork,
bacon, white onion, avocado
salsa verde, chile de arbol

Chicken Asado Al Carbon
Charcoal grilled chicken,
white onion, coriander

Steak Asada
Charcoal grilled marinated
skirt steak, roasted jalapeno,
white onion, salsa habanera

Mushroom Asada
Charcoal grilled marinated
Portobello mushroom,
roasted jalapeno, chile de
arbol

TACO PLATE – Any three tacos,
rice, beans and salsa – £11

MULA – Grilled Gringa Dairy Oaxaca cheese, our tortilla, salsa and your choice
of: Adobada / Pollo Asado Al Carbon / Carne Asada / Hongos Asada (V) – £7.5

POLLO ASADO AL CARBON · SMALL - 7 / MEDIUM - £13 / LARGE - £20

Charcoal grilled herb fed chicken thigh, Mexican green rice, black beans, salsa Mexicana, avocado, corn tortillas

SIDES – Corn chips – £3.5 · Corn Chips & Guacamole – £5 · Chicharron & Guacamole – £6 · Mexican rice and black beans – £4

CARNE ASADA RICE BOWL – Charcoal grilled 35 day aged rare breed skirt steak, roasted jalapeno,
Mexican green rice, black beans, salsa Mexicana, avocado – £10.50

ahi poke.

SIGNATURE BOWLS

Sweet Green
Kale, miso, tofu, edamame,
ginger, radish, carrot, sweet
potato, sweet ponzu
– £7.95/£9.95

Heat Wave
Quinoa, salmon, smashed
yuzu avo, red onion,
kimchee cucumber, coriander,
sriracha mayo
– £8.95/£10.95

Oahu
Rice, ahi tuna, red onion,
radish, carrot, coriander,
sesame shoyu
– £7.95/£9.95

Side Chick
Rice, spicy chicken,
red onion, burnt corn,
edamame, fried onion,
coriander, Korean BBQ
– £7.95/£9.95

TOPPINGS

Smashed Yuzu Avocado +£1.5 · Cashew Nut +£1 · Turmeric Almond & Chia +£1

MADE OF DOUGH

PIZZAS

Margherita
Solea tomato
sauce,
fior di latte
mozzarella,
extra virgin
olive oil &
fresh basil
– £6.5

Chorizo
Brindisa
chorizo,
sweet piquillo
peppers, solea
tomato sauce,
fior di latte
mozzarella,
extra virgin
olive oil &
fresh basil
– £8.5

Truffle
Portobello
mushrooms,
white alba
truffle oil,
fior di latte
mozzarella
& thyme
– £9

Serrano
Girona serrano
ham, datterini
tomato, solea
tomato sauce,
fior di latte
mozzarella,
fresh rocket &
parmesan
– £9.5

Vegan
Solea tomato
sauce, cashew
vegan cheese,
portobello
mushrooms,
sweet piquillo
peppers, extra
virgin olive oil
& fresh basil
– £9

SIDES

Garlic bread & aioli - Garlic, rosemary
& mozzarella bread w basil aioli

Anchovy bread & aioli - Anchovy &
mozzarella bread with basil aioli

DIPS (£1)

Basil aioli
Fresh basil & lemon aioli

Scotch bonnet romesco
Scotch bonnet & smoked paprika romesco (N)

PLEASE SEE BOARD FOR TODAY'S SPECIAL (£10)

DRINKS – Coca Cola · Diet Coke · Gingerella · Lemony Lemonade – £2 EACH

FANNY'S

THE BABS

Chilli Sauce, Spiced Yoghurt, Pickled Chilli's, Salad, Crunchy Slaw

Swish Chicken

Spiced for 24hr's in our home-made brine
– £8

Lazy Lamb

Leg of lamb marinated for 24hr's in a spiced zesty yoghurt marinade
– £8.5

Halloumi & Aubergine

Halloumi grilled to perfection with healthy amounts of babaganoush
– £7.5

Vegan Falafel

Big old falafels with lots of hummus and peppers
– £7.5

Kids Kebab – £4 · Wrapped Kebab // Rice Box // Salad Box // Add Halloumi + £2

SIDES

Persian Fries – £3

Skinny fries tossed in our Persian salt, which includes sumac, za'atar & ras el hanout

Sweet Potato Fries – £3.5

Fat cut fries tossed in our Persian inspired salt

Chop Salad – £4

Lettuce, red lettuce, mustard leaves, mint, drizzled with our pomegranate dressing

SNACKS

Hummus & Flatbread – £3.5

Fresh hummus served with flatbread warmed over our robata grill.

Bab & Flatbread – £3.5

Homemade babaganoush served with atbread warmed over our robata grill.

Harissa Hot Wings – £5

Spiced & cooked in our homemade Harissa sauce

HOTBOX

MAINS

Bandit Double Beef Burger

28 dry aged ground chuck steak patty, smoked brisket, American cheese, grilled jalapeno, chimichurri, onion, pickles, brioche bun
– £12

Smoked Brisket Sandwich

Smoked beef brisket, onion, pickled chilli, smoke dripping bbq sauce, brioche bun.
– £10

Scotch Bonnet Glazed Ribs

Spice rubbed smoked St Louis cut ribs, sweet and spicy scotch bonnet pepper glaze.
– £10 (add a rib for £4)

Smoked Jalapeno Chicken

Smoked and chargrilled chicken, mescal and chipotle sauce sliced green jalapeno.
– £13

Pepper Cured Jumbo Beef Short Rib

(Friday, Saturday, Sunday only)
Pepper rubbed USDA prime beef short rib, smoke dripping bbq sauce, pickled chilli and cucumbers
– £18

SIDES

Pickled jalapeno slaw – £4

Charred hispi cabbage – £4

Mac and cheese – £5

Hand cut fries – £4

SMALL PLATES

Brisket Poutine

Hand cut fries, sriracha aioli, smoked beef brisket, smoke dripping bbq sauce, crispy shallots – £7

Blue corn BBQ taco

Asian pork belly · BBQ brisket · Mushroom
– 2 For £7

BUTCHIES

FRIED BUTTERMILK CHICKEN SANDWICHES ALL SERVED IN A SOFT BUTTER TOASTED BUN

The Original
Fried buttermilk
chicken, Butchies "OG
sauce", House pickles
– £7

Butchies Hot Chicken
Fried buttermilk
chicken, butchies hot
coating, house pickles,
Butchies hot sauce
– £8

Cheesy Rider
Fried buttermilk
chicken, cheese
dripping, house pickles
& Butchies hot sauce
– £9

Jenny From The block
Fried buttermilk
chicken, guac, chipotle
mayo & smoked streaky
bacon
– £10

The Buffalo Tower
Two pieces of fried
buttermilk chicken,
slathered in buffalo
sauce & blue cheese
– £14

The "OG" Meal – Original fried chicken sandwich & fries & drink – £11

FRIES

Hand cut fries
– £3

Butch 'hot shake' fries
XXX HOT – £3.5

Cheese fries – £4

WINGS & STRIPS

Buffalo hot wings
– £6.5

Butchies strips w/Butchies
"OG" sauce
– £6

SAUCES

Butchies "OG" sauce, chipotle
mayo, house BBQ sauce, blue
cheese ranch
– £0.50 each

SOFT DRINKS

Coke & Diet Coke
San Pellegrino lemon / Orange
Perrier sparkling mineral water
– £2

Volvic natural mineral water
– £1.5



COFFEES

	S	R
Espresso	£2.2	
Macchiato / cortado	£2.5	
Long black	£2.4	
Short black	£2.3	
Batch brew filter	£2.2 / 2.5	
Latte / cappuccino	£2.6 / 2.8	
Flat white	£2.8	
Mocha / hot chocolate	£2.8 / 3.1	
Chai / matcha latte	£3.2	
Beetroot / turmeric latte	£3.2	
Add oatly, bonsoy, almond	£0.5	

TEAS

	t/a	pot
English Breakfast	£2.4 / 3	
Lady Grey	£2.4 / 3	
Green	£2.4 / 3	
Mint	£2.4 / 3	
Spiced Rooibos	£2.4 / 3	

JUICES

GREEN	–£4
Cucumber, apple, lemon, mint	
RED	–£4
Strawberry, apple, lemon, basil	
PURPLE	–£4
Beetroot, apple, lemon, aloe vera, ginger	
GOLD	–£4
Carrot, apple, lemon, ginger, turmeric	
ORANGE fresh orange juice	–£3

SMOOTHIES

Pineapple, Mango, Passionfruit	–£4
Banana, Peanut Butter, Oatly Milk	–£4
Strawberry, Banana	–£4

BREAKFAST

Every day 8am / 10.30am

Toasted sourdough
Add Seasonal Preserves, Peanut or
Almond Butter, Nutella, Banana
–£4

Bircher muesli
Sliced Apple, Oats, Almond Milk,
Nuts, Goji Berries DF
–£5

Tropical yoghurt
Coconut Yoghurt, Tropical Compote,
Oats, Goji Berries
–£5

Granola yoghurt
Greek Yoghurt, Granola, Raspberry
Compote
–£5

Porridge
Add Honey, Raisins, Maple Syrup,
Compote
–£3.5

BRUNCH Wednesday – Sunday, from 10am

Avocado on toast
–£6.5
Add Poached Egg
1.5 Bacon 2 /
Salmon 3

Eggs benney
Ham or Salmon,
English Muffin,
Poached Eggs,
Hollandaise, Herbs
–£7.5

Eggs florentine
Spinach, English
Muffin, Poached
Eggs, Hollandaise,
Herbs
–£7

Special sourdough
Burrata, Bresaola,
Tomatoes, Sicilian
Olives Dust –£10

Pancakes
Berries, Maple
Syrup, Mascarpone
–£7.5

**Sandwich of the
day –£5**

Soup of the day
–£5



VEGETARIAN / VEGAN MENU

PRESS

Pancakes - Berries, Maple Syrup, Mascarpone	-£7.5
Avocado on toast	-£6.5
Add Poached Egg 1.5	
Special sourdough - Burrata, Bresaola, Tomatoes, Sicilian Olives Dust	-£10
Eggs florentine - Spinach, English Muffin, Poached Eggs, Hollandaise, Herbs	-£7
Sandwich of the day	-£5
Soup of the day	-£5

AHI POKE

Sweet Green	
Kale, Miso, Tofu, Edamame, Ginger, Radish, Carrot, Sweet Potato, Sweet Ponzu (VE)	- £7.95/£9.95

FANNY'S KEBABS

Halloumi & Aubergine kebab	- £7.5
Vegan Falafel kebab (VE)	- £7.5
Persian fries (VE)	- £3
Sweet Potato Fries (VE)	- £3.5
Chop Salad (VE)	- £4
Hummus & Flatbread (VE)	- £3.5
Baba & Flatbread (VE)	- £3.5

HOTBOX

Pickled jalapeno slaw (VE)	- £4
Charred hispi cabbage	- £4
Mac and cheese	- £5
Hand cut fries w/chipotle aioli	- £4
Mushroom & Blue Corn Taco (2)	- £7

MADE OF DOUGH

Vegan - Solea tomato sauce, cashew vegan cheese, portobello mushrooms, sweet piquillo peppers, extra virgin olive oil & fresh basil (VE) - £9

Margherita - Solea tomato sauce, fior di latte mozzarella, extra virgin olive oil & fresh basil - £6.5

Truffle - Portobello mushrooms, white alba truffle oil, fior di latte mozzarella & thyme - £9

Garlic Bread & Aioli - Garlic, rosemary & mozzarella bread with basil aioli - £5

SUPER TACOS

Mushroom Asada Taco - Charcoal grilled portobello mushroom, roasted jalapeno, white onion, avocado (VE)
1 - £3.5 / 2 - £6.5 / 3 - £9.5

Hongos Asada Mula - Grilled Gringa Dairy Oaxaca cheese, flour tortilla, salsa Hongos Asada - £7.5

SIDES

Corn chips (VE)	- £3.5
Corn Chips & Guacamole (VE)	- £5
Mexican rice and black beans (VE)	- £4



VEGETARIAN / VEGAN MENU

PRESS

Pancakes - Berries, Maple Syrup, Mascarpone	-£7.5
Avocado on toast	-£6.5
Add Poached Egg 1.5	
Special sourdough - Burrata, Bresaola, Tomatoes, Sicilian Olives Dust	-£10
Eggs florentine - Spinach, English Muffin, Poached Eggs, Hollandaise, Herbs	-£7
Sandwich of the day	-£5
Soup of the day	-£5

AHI POKE

Sweet Green	
Kale, Miso, Tofu, Edamame, Ginger, Radish, Carrot, Sweet Potato, Sweet Ponzu (VE)	- £7.95/£9.95

FANNY'S KEBABS

Halloumi & Aubergine kebab	- £7.5
Vegan Falafel kebab (VE)	- £7.5
Persian fries (VE)	- £3
Sweet Potato Fries (VE)	- £3.5
Chop Salad (VE)	- £4
Hummus & Flatbread (VE)	- £3.5
Baba & Flatbread (VE)	- £3.5

HOTBOX

Pickled jalapeno slaw (VE)	- £4
Charred hispi cabbage	- £4
Mac and cheese	- £5
Hand cut fries w/chipotle aioli	- £4
Mushroom & Blue Corn Taco (2)	- £7

MADE OF DOUGH

Vegan - Solea tomato sauce, cashew vegan cheese, portobello mushrooms, sweet piquillo peppers, extra virgin olive oil & fresh basil (VE) - £9

Margherita - Solea tomato sauce, fior di latte mozzarella, extra virgin olive oil & fresh basil - £6.5

Truffle - Portobello mushrooms, white alba truffle oil, fior di latte mozzarella & thyme - £9

Garlic Bread & Aioli - Garlic, rosemary & mozzarella bread with basil aioli - £5

SUPER TACOS

Mushroom Asada Taco - Charcoal grilled portobello mushroom, roasted jalapeno, white onion, avocado (VE)
1 - £3.5 / 2 - £6.5 / 3 - £9.5

Hongos Asada Mula - Grilled Gringa Dairy Oaxaca cheese, flour tortilla, salsa Hongos Asada - £7.5

SIDES

Corn chips (VE)	- £3.5
Corn Chips & Guacamole (VE)	- £5
Mexican rice and black beans (VE)	- £4

COCKTAILS

Fulham Spritz
Kamm & Sons, St
Germain, fizz
& hop tonic

**Tommy's Mezcal
Margarita***
Quiquiriqui Mezcal,
agave, lime
& worm salt

Espresso Martini*
Black Cow Vodka,
Mr. Black Coffee
Liqueur, Press Coffee
espresso, cardamom
& cinnamon syrup

Pisco Sour*
El Gobernador, lime,
egg white & Chuncho
Bitters

Negroni
East London Gin,
Belsazar Red
Vermouth & Campari

Paloma
Calle 23 Reposado
Tequila, Square Root
pink grapefruit soda,
lime & agave

Old Fashioned
Wild Turkey Bourbon,
Angostura
& orange bitters

End of the Line
Akashi Tai Plum Sake
Liqueur, East London
Vodka, jasmine tea
cordial & soda

– ALL £9.5

Please inform us
of any allergies.

*Vegan/vegetarian options
available upon request.

WHITE WINE

Catarratto Bianco (Italy)
Vanilla, apple & medium bodied
125ml - £5.5 • 175ml - £7.2 • 500ml - £15.5

Minini Pinot Grigio (Italy)
Green apple & lemon, refreshing
125ml - £6 • 175ml - £7.7 • Bottle - £25

Xanadu Exmoor Chardonnay (Australia)
Pear & nectarine, crispy
125ml - £6.2 • 175ml - £8 • Bottle - £27.5

Albarino (Spain)
Citrus fruits & honey, salty minerality
125ml - £6.5 • 175ml - £8.7 • Bottle - £30

Journeys End Sauvignon Blanc (South Africa)
Pear & honeydew melon, zesty
125ml - £6.7 • 175ml - £9 • Bottle - £32.5

Kung Fu Riesling (USA)
Apricot & nectarine, crispy
125ml - £7 • 175ml - £9.2 • Bottle - £35

ROSÉ

Chateau de Provence (France)
Grapefruit & exotic fruits, citrus
125ml - £6.2 • 175ml - £8 • Bottle - £27.5

Spy Valley Pinot Noir (New Zealand)
Plum, peach & strawberry
125ml - £7 • 175ml - £9.2 • Bottle - £35

RED WINE

Nero D'avola (Italy)
Cherry & raspberry, medium bodied
125ml - £5.5 • 175ml - £7.2 • 500ml - £15.5

Santa Rita Merlot (Chile)
Red fruit & vanilla, full bodied
125ml - £6 • 175ml - £7.7 • Bottle - £25

Maycas Sumaq Pinot Noir, (Chile)
Cherries & raspberries, delicate
125ml - £6.2 • 175ml - £8 • Bottle - £27.5

**St Cosme Little James Basket Press,
Cote du Rhone (France)**
Cherry & spice, light bodied
125ml - £6.5 • 175ml - £8.7 • Bottle - £30

Oscuro Mendoza Malbec (Argentina)
Black cherry & pepper, off dry
125ml - £6.7 • 175ml - £9 • Bottle - £32.5

Naked on Rolling Skates, Shiraz (AUS)
Plums & honey, full bodied
125ml - £7 • 175ml - £9.2 • Bottle - £35

SPARKLING

Cavicchioli Pignoletto Modena, Spumante (Italy)
White flowers & jasmine, crisp & dry
125ml - £6.5 • Bottle - £30

Ridgeview Bloomsbury Brut (England)
Pear & peach, crispy
Bottle / £50

BEER ON DRAFT

Market Helles Lager
Lager 4% (Cornwall)
½ £2.75 • Pint £5

Harbour Daymer
Extra Pale Ale 3.8%
(Cornwall)
½ £3 • £5.5

Urban Orchard Cider
Cider 4% (Bermondsey)
½ £2.75 • Pint £5

Good Things Hazy Pale
Pale Ale 4.5% (Brighton)
½ £3.25 • Pint £6

Thornbridge AM/PM
Ipa 4.5% (Brighton)
½ £3.6 • Pint £6.7

Wild Beer Pogo
Fruity Ipa 4% (Somerset)
½ £3.5 • Pint £6.5

Please ask at the bar for details of this
month's selection of bottles & cans

SOFTS

For Children
Pips Organic 180ml juice cartons;
Strawberry & black currant.
Pineapple & mango.
Cloudy apple.
– All £2

Daytime Juice Bar
Glow:
Apple, spinach, cucumber, lemon, mint
Detox:
Carrot, orange, ginger
Cleanse:
Apple, beetroot, cucumber, lemon
– Regular - £4 • Large - £5

Carbonates
Fever Tree Indian tonic
Fever Tree light tonic
Square Root hop tonic
Fentimans ginger beer
House lemonade
– All £3

Seasonal virgin spritz available
– £5



DRINKS
MENU



Economy and Place

Michael Slater (Assistant Director)
Hazel Court EcoDepot, James Street, York
YO10 3DS
Tel: 01904 551550
Fax: 01904 551590

Mr Darren O'Leary
Keystone Law
48 Chancery Lane
London
WC2A 1JF

Extn: 2512
Ask for Janice Cockerill
Our ref: JAC/013040/prem
E-mail: licensing.unit@york.gov.uk

Date: 19 June 2018

Dear Mr O'Leary

Licensing Act 2003

Premises Licence - Transfer

Havana Cafe and Cocktail Bar, 4-5 Stonebow House, York
CYC - 013040

Please find enclosed the amended Premise Licence and Summary for the above premise.

Please note that the licence holder must ensure that the licence or a certified copy of it is kept at the premises in the custody or under the control of either

- a) the licence holder, or
- b) a person who works at the premises and who has been nominated in writing by the licence holder.

The licence holder must also ensure that

- a) the summary of the licence or a certified copy of it, and
- b) a notice specifying the position held at the premises by any person nominated as at (b) above, are prominently displayed at the premises.

You should be aware that under S57(4) of the above act the licence holder commits an offence, if he/she fails, without reasonable excuse, to comply with the above.

Please be aware that you must also transfer any gaming notifications that are currently under the previous licence owner. You can download a gaming notification from the council website.

If you wish to discuss any matter concerning your licence please contact the City of York Council's Licensing Unit on (01904) 552512.

Yours sincerely

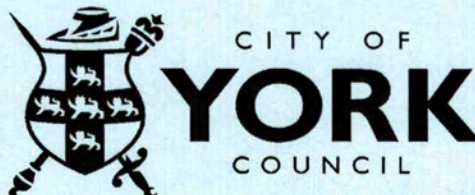
Janice Cockerill
Senior Licensing Officer

Enc

We hereby certify this is a true copy of the original

Signed *Keystone Law*  KEYSTONE.LAW

Keystone Law, 48 Chancery Lane, London, WC2A 1JF
Andrew.Wong@keystonelaw.co.uk
Darren.OLeary@keystonelaw.co.uk



LICENSING ACT 2003

PREMISES LICENCE

Schedule 12

Part A

Part 1 Premises details

Premises licence number
CYC - 013040

Postal address of premises:

**Havana Cafe and Cocktail Bar
The Stonebow**

Post town: **York**

Post code: **YO1 7NP**

Telephone number: 01904 647540

Expiry date: This licence has no expiry date.

Licensable activities authorised by the licence:

Live Music
Recorded Music
Performances of Dance
Activities like music/dance
Late Night Refreshment
Supply of Alcohol

The times the licence authorises the carrying out of licensable activities:

LIVE MUSIC
Indoors

Monday
07:00 - 02:30

Tuesday
07:00 - 02:30

Wednesday
07:00 - 02:30

Thursday
07:00 - 02:30

Friday
07:00 - 02:30

Saturday
07:00 - 02:30

Sunday
09:30 - 02:30

RECORDED MUSIC

Indoors

Monday 07:00 - 02:30	Tuesday 07:00 - 02:30	Wednesday 07:00 - 02:30	Thursday 07:00 - 02:30
Friday 07:00 - 02:30	Saturday 07:00 - 02:30	Sunday 09:30 - 02:30	

PERFORMANCES OF DANCE

Indoors

Monday 07:00 - 02:30	Tuesday 07:00 - 02:30	Wednesday 07:00 - 02:30	Thursday 07:00 - 02:30
Friday 07:00 - 02:30	Saturday 07:00 - 02:30	Sunday 09:30 - 02:30	

ACTIVITIES LIKE MUSIC/DANCE

Indoors

Monday 07:00 - 02:30	Tuesday 07:00 - 02:30	Wednesday 07:00 - 02:30	Thursday 07:00 - 02:30
Friday 07:00 - 02:30	Saturday 07:00 - 02:30	Sunday	

LATE NIGHT REFRESHMENT

Indoors and Outdoors

Monday 23:00 - 02:00	Tuesday 23:00 - 02:00	Wednesday 23:00 - 02:00	Thursday 23:00 - 02:00
Friday 23:00 - 02:00	Saturday 23:00 - 02:00	Sunday 23:00 - 02:00	

SUPPLY OF ALCOHOL

Monday 11:00-02:00	Tuesday 11:00-02:00	Wednesday 11:00-02:00	Thursday 11:00-02:00
Friday 11:00-02:00	Saturday 11:00-02:00	Sunday 11:00-02:00	

Non Standard Timings for Live Music, Recorded Music, Performance of Dance, Activities like Music/Dance, Late Night Refreshment and Supply of Alcohol:

An additional hour on the end of standard permitted hours on UK Bank Holiday Sundays, Bank Holidays, Christmas Eve and New Year's Eve and the start of British Summer Time.

The Opening Hours of the Premises

Monday 07:00-02:30	Tuesday 07:00-02:30	Wednesday 07:00-02:30	Thursday 07:00-02:30
Friday 07:00-02:30	Saturday 07:00-02:30	Sunday 09:30-02:30	

Non Standard Timings:

An additional hour on the end of standard permitted hours on UK Bank Holiday Sundays, Bank Holidays, Christmas Eve and New Year's Eve and the start of British Summer Time.

Where the licence authorises supplies of alcohol whether these are on and/or off supplies:

No Supply of Alcohol

Part 2**Name, (registered) address, telephone number and email (where relevant) of holder of premise licence:**

Name: Try Markets York Limited

Address: 5 New Street Square
London
EC4A 3TW

Telephone number: None

Email address: None

Registered number of holder, for example company number, charity number (where applicable):

10837321

Personal licence number and issuing authority of personal licence held by designated premises supervisor where the premises licence authorises for the supply of alcohol:

No DPS

Annex 1 – Mandatory conditions**MANDATORY CONDITIONS IN RELATION TO THE SUPPLY OF ALCOHOL**

1. In accordance with section 19 of the Licensing Act 2003, where a premises licence authorises the supply of alcohol, the licence must include the following conditions.

2. The first condition is that no supply of alcohol may be made under the premises licence -
 - (a) at a time where there is no designated premises supervisor in respect of the premises licence, or
 - (b) at a time when the designated premises supervisor does not hold a personal licence or his personal licence is suspended.

3. The second condition is that every supply of alcohol under the premises licence must be made or authorised by a person who holds a personal licence.

4. (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
 (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises -
 - (a) games or other activities which require or encourage, or are designed to require or encourage individuals to -
 - (i) drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - (ii) drink as much alcohol as possible (whether within a time limit or otherwise);
 - (b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - (c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;
 - (d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - (e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of disability).

5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.

6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.
 (2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.
 (3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either -
 - (a) a holographic mark, or
 - (b) an ultraviolet feature.

7. The responsible person must ensure that -
 - (a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures -
 - (i) beer or cider: ½ pint;
 - (ii) gin, rum, vodka or whisky: 25ml or 35ml; and
 - (iii) still wine in a glass: 125ml;

- (b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
- (c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

MANDATORY CONDITION - ALCOHOL PRICING

1. A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.
2. For the purposes of the condition set out in paragraph 1 -
 - (a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;
 - (b) "permitted price" is the price found by applying the formula - $P = D + (D \times V)$ where -
 - (i) P is the permitted price,
 - (ii) D is the rate of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
 - (iii) V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;
 - (c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence -
 - (i) the holder of the premises licence,
 - (ii) the designated premises supervisor (if any) in respect of such a licence, or
 - (iii) the personal licence holder who makes or authorises a supply of alcohol under such a licence;
 - (d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and
 - (e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.
3. Where the permitted price given by Paragraph (b) of paragraph 2 would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.
4. (1) Sub-paragraph (2) applies where the permitted price given by Paragraph (b) of paragraph 2 on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.
 (2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

MANDATORY CONDITION: DOOR SUPERVISION

1. In accordance with section 21 of the Licensing Act 2003 (as amended by section 25 Violent Crime Reduction Act 2006), where a premises licence includes a condition that at specified times one or more individuals must be at the premises to carry out a security activity, the licence must include a condition that each such individual must -
 - (a) be authorised to carry out that activity by a licence granted under the Private Security Industry Act 2001; or
 - (b) be entitled to carry out that activity by virtue of section 4 of that Act.
2. But nothing in subsection (1) requires such a condition to be imposed -
 - (a) in respect of premises within paragraph 8(3)(a) of Schedule 2 to the Private Security Industry Act 2001 (c.12) (premises with premises licences authorising plays or films), or
 - (b) in respect of premises in relation to -

- (i) any occasion mentioned in paragraph 8(3)(b) or (c) of that Schedule (premises being used exclusively by club with club premises certificate, under a temporary event notice authorising plays or films or under a gaming licence, or
- (ii) any occasion within paragraph 8(3)(d) of that Schedule (occasions prescribed by regulations under that Act).

3. For the purposes of this section -

- (a) "security activity" means an activity to which paragraph 2(1)(a) of that Schedule applies, and which is licensable conduct for the purposes of that Act (see section 3(2) of that Act), and
- (b) paragraph 8(5) of that Schedule (interpretation of references to an occasion) applies as it applies in relation to paragraph 8 of that Schedule.

Annex 2 – Conditions consistent with the operating schedule

Licensing Objectives

General

- 1. This licence excludes any adult entertainment or services, activities, other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children.
- 2. Staff will be trained in relation to the four licensing objectives.

Prevention of Crime & Disorder

- 3. An adequate amount of seating will be provided for customers wishing to partake of a meal.

Public Safety

- 4. Steps will be taken to ensure that fire exits are clearly indicated and kept clear of obstruction at all times.
- 5. Any fire fighting equipment will be regularly serviced and maintained at all times.

Protection of Children from Harm

- 6. Staff training will be carried out in order to prevent underage sales.

Annex 3 – Conditions attached after a hearing by the licensing authority

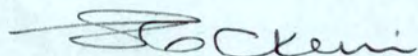
- 1. Digital colour CCTV will be installed to cover the premises and will include all areas to where the public have access to consume alcohol and where licensable activities are undertaken.
- 2. CCTV will be maintained, working and recording at all times when the premises are open.
- 3. CCTV recordings shall be of an evidential quality in all lighting conditions and will be of sufficient quality to be produced in court or other such hearing.
- 4. Copies of the recordings will be kept available for any responsible authority for 28 days.
- 5. Copies of the recordings will display the correct time and date of the recording.

6. A member of staff trained to use the CCTV system shall be on duty at all times so as to ensure the recorded images are made available for inspection and downloading immediately upon request to any responsible authority.
7. All images downloaded from the CCTV system must be provided in a format that can be viewed on readily available equipment without the need for specialist software.
8. Clear notices shall be prominently displayed requesting customers to leave the premises and area in a quiet and orderly manner.
9. The only acceptable proof of age identification shall be a current passport, photocard driving licence or identification carrying the PASS logo.
10. Drinking vessels of any type shall not be allowed to enter or leave the premises whilst under the customers care.
11. Documented staff training will be given regarding the retail sale of alcohol; the conditions attached to the premises licence; and the opening times of the venue.
12. Such records (referred to in condition 11) shall be kept for at least one year and they will be made available immediately upon a reasonable request from any responsible authority.
13. A Refusals Register and Incident Report Register will be kept. Such documents will record incidents of staff refusals to under-age or drunk people as well as incidents of any anti-social behaviour and ejections from premises.
14. Both documents (referred to in condition 13) shall be kept for at least one year and they will be made available immediately upon a reasonable request from any responsible authority.
15. The venue shall partake in the York Night-time economy radio system.
16. All off-sales shall be in sealed containers.
17. The footprint of the outside area shall be clearly marked at all times (when in use) by semi-permanent barrier, screen or similar (such as a plant screen).
18. There will be no vertical drinking in the external seating area; for the purpose of clarity customers shall remain seated whilst consuming alcohol in that area.
19. The rear entrance of the venue (onto St Saviourgate) shall not be used as a means of entry or egress (save for the use as a fire exit in an emergency).
20. Any queuing in to the premises shall be managed by staff to ensure that the queue stays close to the building line and goes away from the premises along the pedestrian ramp (accessed from Stonebow) towards the city centre.
21. So as to afford proper supervision of customers there shall be a member of staff deployed in the basement of the venue whenever there are customers consuming alcohol or when licensable activities are undertaken.
22. An adequate number of Door Supervisors (at least two) shall be provided at the venue from 21:00 hours on the following occasions:
 - i. Every Friday and Saturday evening
 - ii. The evening before a Bank Holiday
 - iii. The evening of race meetings held at York Racecourse (save for the family meeting in September and the first meeting held in May).

23. An adequate number of Door Supervisors (at least two) shall be provided at the venue from 23:00 hours on all other occasions.
24. All doors and windows shall be closed during regulated entertainment or, when regulated entertainment is not provided after 2300 hours each night (except for ingress and egress).
25. Clear signage shall be displayed requesting that customers respect local residents and to leave the premises quietly.
26. A documented noise management plan shall be submitted to and approved by the City of York Council within two months of the licence being granted, once approved it shall be implemented. The noise management plan will also include a procedure for investigating noise complaints.
27. Bottle bins are only to be emptied between the hours of 09:00 hours and 22:00 hours Monday to Sunday.
28. The outside drinking/eating area shall not be used for any licensable activities or the consumption of alcohol after 23:00 hours until the close of business.
29. Noise originating from within the premises shall be inaudible at noise sensitive properties.

Annex 4 – Approved Plan

Plan Number's 013040-30/4/14 (1) & 013040-30/4/14 (2)



For and on behalf of
The Director of Economy & Place

Licensing Services
Hazel Court EcoDepot
James Street
York
YO10 3DS

Date: 18/06/2007
04/06/2018 (Transfer)

Phone: 01904 552512
Fax: 01904 551590
Email: licensing.unit@york.gov.uk
Website: www.york.gov.uk/licensing

Signed  **Keystone Law**
KEYSTONE.LAW

Keystone Law, 48 Chancery Lane, London, WC2A 1JF
Andrew.Wong@keystonelaw.co.uk
Darren.OLeary@keystonelaw.co.uk



PREMISES LICENCE SUMMARY

Part B

Part 1 Premises details

Premises licence number
CYC - 013040

Postal address of premises:

**Unit 4-5 Stonebow House
Stonebow**

Post town: **York**

Post code: **YO1 7NP**

Telephone number: 01904 864578

Where the licence is time limited the date:

This licence has no expiry date.

Licensable activities authorised by the licence:

Live Music
Recorded Music
Performances of Dance
Activities like music/dance
Late Night Refreshment
Supply of Alcohol

The times the licence authorises the carrying out of licensable activities:

LIVE MUSIC
Indoors

Monday
07:00 - 02:30

Tuesday
07:00 - 02:30

Wednesday
07:00 - 02:30

Thursday
07:00 - 02:30

Friday
07:00 - 02:30

Saturday
07:00 - 02:30

Sunday
09:30 - 02:30

RECORDED MUSIC

Indoors

Monday 07:00 - 02:30	Tuesday 07:00 - 02:30	Wednesday 07:00 - 02:30	Thursday 07:00 - 02:30
Friday 07:00 - 02:30	Saturday 07:00 - 02:30	Sunday 09:30 - 02:30	

PERFORMANCES OF DANCE

Indoors

Monday 07:00 - 02:30	Tuesday 07:00 - 02:30	Wednesday 07:00 - 02:30	Thursday 07:00 - 02:30
Friday 07:00 - 02:30	Saturday 07:00 - 02:30	Sunday 09:30 - 02:30	

ACTIVITIES LIKE MUSIC/DANCE

Indoors

Monday 07:00 - 02:30	Tuesday 07:00 - 02:30	Wednesday 07:00 - 02:30	Thursday 07:00 - 02:30
Friday 07:00 - 02:30	Saturday 07:00 - 02:30	Sunday	

LATE NIGHT REFRESHMENT

Indoors and Outdoors

Monday 23:00 - 02:00	Tuesday 23:00 - 02:00	Wednesday 23:00 - 02:00	Thursday 23:00 - 02:00
Friday 23:00 - 02:00	Saturday 23:00 - 02:00	Sunday 23:00 - 02:00	

SUPPLY OF ALCOHOL

Monday 11:00-02:00	Tuesday 11:00-02:00	Wednesday 11:00-02:00	Thursday 11:00-02:00
Friday 11:00-02:00	Saturday 11:00-02:00	Sunday 11:00-02:00	

Non Standard Timings for Live Music, Recorded Music, Performance of Dance, Activities like Music/Dance, Late Night Refreshment and Supply of Alcohol:

An additional hour on the end of standard permitted hours on UK Bank Holiday Sundays, Bank Holidays, Christmas Eve and New Year's Eve and the start of British Summer Time.

The Opening Hours of the Premises

Monday 07:00-02:30	Tuesday 07:00-02:30	Wednesday 07:00-02:30	Thursday 07:00-02:30
Friday 07:00-02:30	Saturday 07:00-02:30	Sunday 09:30-02:30	

Non Standard Timings:

An additional hour on the end of standard permitted hours on UK Bank Holiday Sundays, Bank Holidays, Christmas Eve and New Year's Eve and the start of British Summer Time.

Where the licence authorises supplies of alcohol whether these are on and/or off supplies:

No Supply of Alcohol

Name and (registered) address of holder of premise licence:

Name: Try Markets York Limited
Address: 5 New Street Square
London
EC4A 3TW

Registered number of holder, for example company number, charity number (where applicable):

10873721

Name of designated premises supervisor where the premise licence authorises the supply of alcohol:

No DPS

State whether access to the premises by children is restricted or prohibited

Staff training will be carried out in order to prevent underage sales



For and on behalf of
The Director of Economy & Place

Licensing Services
Hazel Court EcoDepot
James Street
York
YO10 3DS

Date: 18/06/2007
04/05/2018 (Transfer)

Phone: 01904 552512
Fax: 01904 551590
Email: licensing.unit@york.gov.uk
Website: www.york.gov.uk/licensing



Economy and Place

Michael Slater (Assistant Director)
Hazel Court EcoDepot, James Street, York
YO10 3DS
Tel: 01904 551550
Fax: 01904 551590

Mr Darren O'Leary
Keystone Law
48 Chancery Lane
London
WC2A 1JF

Extn: 2512
Ask for: Janice Cockerill
Our ref: JAC/009129/prem
E-mail: licensing.unit@york.gov.uk
Date: 21 June 2018

Dear Mr O'Leary

Licensing Act 2003

Premises Licence - Transfer

The Duchess, Stonebow House, The Stonebow, York
CYC - 009129

Please find enclosed the amended Premise Licence and Summary for the above premise.

Please note that the licence holder must ensure that the licence or a certified copy of it is kept at the premises in the custody or under the control of either

- a) the licence holder, or
- b) a person who works at the premises and who has been nominated in writing by the licence holder.

The licence holder must also ensure that

- a) the summary of the licence or a certified copy of it, and
- b) a notice specifying the position held at the premises by any person nominated as at (b) above, are prominently displayed at the premises.

You should be aware that under S57(4) of the above act the licence holder commits an offence, if he/she fails, without reasonable excuse, to comply with the above.

Please be aware that you must also transfer any gaming notifications that are currently under the previous licence owner. You can download a gaming notification from the council website.

If you wish to discuss any matter concerning your licence please contact the City of York Council's Licensing Unit on (01904) 552512.

Yours sincerely

Janice Cockerill
Senior Licensing Officer

Enc

We hereby certify this is a true copy of the original

Signed *Keystone Law*  KEYSTONE LAW

Keystone Law, 48 Chancery Lane, London, WC2A 1JF
 Andrew.Wong@keystonelaw.co.uk
 Darren.OLeary@keystonelaw.co.uk



LICENSING ACT 2003

PREMISES LICENCE

Schedule 12

Part A

Part 1 Premises details

Premises licence number
 CYC - 009129

Postal address of premises:

**The Duchess
 Stonebow**

Post town: **York**

Post code: **YO1 7NP**

Telephone number: 01904 641413

Expiry date: This licence has no expiry date.

Licensable activities authorised by the licence:

Films
 Indoor sporting events
 Live Music
 Recorded Music
 Performances of Dance
 Activities like music/dance
 Late Night Refreshment
 Supply of Alcohol

The times the licence authorises the carrying out of licensable activities:

FILMS
 Indoors

Monday
 10:00 - 04:00

Tuesday
 10:00 - 04:00

Wednesday
 10:00 - 04:00

Thursday
 10:00 - 04:00

Friday
 10:00 - 04:00

Saturday
 10:00 - 04:00

Sunday
 10:00 - 04:00

INDOOR SPORTING EVENTS

Monday - Sunday
24 hours

LIVE MUSIC

Indoors

Monday
10:00 - 01:00

Tuesday
10:00 - 01:00

Wednesday
10:00 - 01:00

Thursday
10:00 - 01:00

Friday
10:00 - 01:00

Saturday
10:00 - 01:00

Sunday
10:00 - 01:00

RECORDED MUSIC

Indoors

Monday
10:00 - 04:00

Tuesday
10:00 - 04:00

Wednesday
10:00 - 04:00

Thursday
10:00 - 04:00

Friday
10:00 - 04:00

Saturday
10:00 - 04:00

Sunday
10:00 - 04:00

PERFORMANCES OF DANCE

Indoors

Monday
10:00 - 04:00

Tuesday
10:00 - 04:00

Wednesday
10:00 - 04:00

Thursday
10:00 - 04:00

Friday
10:00 - 04:00

Saturday
10:00 - 04:00

Sunday
10:00 - 04:00

ACTIVITIES LIKE MUSIC/DANCE

Indoors

Monday
10:00 - 04:00

Tuesday
10:00 - 04:00

Wednesday
10:00 - 04:00

Thursday
10:00 - 04:00

Friday
10:00 - 04:00

Saturday
10:00 - 04:00

Sunday
10:00 - 04:00

LATE NIGHT REFRESHMENT

Indoors

Monday
23:00 - 04:00

Tuesday
23:00 - 04:00

Wednesday
23:00 - 04:00

Thursday
23:00 - 04:00

Friday
23:00 - 04:00

Saturday
23:00 - 04:00

Sunday
23:00 - 04:00

SUPPLY OF ALCOHOL

Monday 10:00 - 03:30	Tuesday 10:00 - 03:30	Wednesday 10:00 - 03:30	Thursday 10:00 - 03:30
Friday 10:00 - 03:30	Saturday 10:00 - 03:30	Sunday 10:00 - 03:30	

Non Standard Timings for Films, Live Music, Recorded Music, Performances of Dance, Activities like Music/Dance, Late Night Refreshment and Supply of Alcohol:

From the end of permitted hours on New Year's Eve until the start of permitted hours on New Year's Day.

The Opening Hours of the Premises

Monday 10:00 - 04:00	Tuesday 10:00 - 04:00	Wednesday 10:00 - 04:00	Thursday 10:00 - 04:00
Friday 10:00 - 04:00	Saturday 10:00 - 04:00	Sunday 10:00 - 04:00	

Non Standard Timings:

From the end of permitted hours on New Year's Eve until the start of permitted hours on New Year's Day.

Where the licence authorises supplies of alcohol whether these are on and/or off supplies:

No supply of alcohol

Part 2**Name, (registered) address, telephone number and email (where relevant) of holder of premise licence:**

Name: Try Markets York Limited

Address: 5 New Street Square
London
EC4A 3TW

Telephone number: None

Email address: None

Registered number of holder, for example company number, charity number (where applicable):

10837321

Personal licence number and issuing authority of personal licence held by designated premises supervisor where the premises licence authorises for the supply of alcohol:

No DPS

Annex 1 – Mandatory conditions

MANDATORY CONDITIONS IN RELATION TO THE SUPPLY OF ALCOHOL

1. In accordance with section 19 of the Licensing Act 2003, where a premises licence authorises the supply of alcohol, the licence must include the following conditions.
2. The first condition is that no supply of alcohol may be made under the premises licence -
 - a) at a time where there is no designated premises supervisor in respect of the premises licence, or
 - b) at a time when the designated premises supervisor does not hold a personal licence or his personal licence is suspended.
3. The second condition is that every supply of alcohol under the premises licence must be made or authorised by a person who holds a personal licence.
4. (1) The responsible person must ensure that staff on relevant premises do not carry out, arrange or participate in any irresponsible promotions in relation to the premises.
 (2) In this paragraph, an irresponsible promotion means any one or more of the following activities, or substantially similar activities, carried on for the purpose of encouraging the sale or supply of alcohol for consumption on the premises -
 - a) games or other activities which require or encourage, or are designed to require or encourage individuals to -
 - i. drink a quantity of alcohol within a time limit (other than to drink alcohol sold or supplied on the premises before the cessation of the period in which the responsible person is authorised to sell or supply alcohol), or
 - ii. drink as much alcohol as possible (whether within a time limit or otherwise);
 - b) provision of unlimited or unspecified quantities of alcohol free or for a fixed or discounted fee to the public or to a group defined by a particular characteristic in a manner which carries a significant risk of undermining a licensing objective;
 - c) provision of free or discounted alcohol or any other thing as a prize to encourage or reward the purchase and consumption of alcohol over a period of 24 hours or less in a manner which carries a significant risk of undermining a licensing objective;
 - d) selling or supplying alcohol in association with promotional posters or flyers on, or in the vicinity of, the premises which can reasonably be considered to condone, encourage or glamorise anti-social behaviour or to refer to the effects of drunkenness in any favourable manner;
 - e) dispensing alcohol directly by one person into the mouth of another (other than where that other person is unable to drink without assistance by reason of disability).
5. The responsible person must ensure that free potable water is provided on request to customers where it is reasonably available.

6. (1) The premises licence holder or club premises certificate holder must ensure that an age verification policy is adopted in respect of the premises in relation to the sale or supply of alcohol.

(2) The designated premises supervisor in relation to the premises licence must ensure that the supply of alcohol at the premises is carried on in accordance with the age verification policy.

(3) The policy must require individuals who appear to the responsible person to be under 18 years of age (or such older age as may be specified in the policy) to produce on request, before being served alcohol, identification bearing their photograph, date of birth and either –

- a) a holographic mark, or
- b) an ultraviolet feature.

7. The responsible person must ensure that –

- a) where any of the following alcoholic drinks is sold or supplied for consumption on the premises (other than alcoholic drinks sold or supplied having been made up in advance ready for sale or supply in a securely closed container) it is available to customers in the following measures –
 - i. beer or cider: ½ pint;
 - ii. gin, rum, vodka or whisky: 25ml or 35ml; and
 - iii. still wine in a glass: 125ml;
- b) these measures are displayed in a menu, price list or other printed material which is available to customers on the premises; and
- c) where a customer does not in relation to a sale of alcohol specify the quantity of alcohol to be sold, the customer is made aware that these measures are available.

MANDATORY CONDITION - ALCOHOL PRICING

1. A relevant person shall ensure that no alcohol is sold or supplied for consumption on or off the premises for a price which is less than the permitted price.

2. For the purposes of the condition set out in paragraph 1 –

- a) "duty" is to be construed in accordance with the Alcoholic Liquor Duties Act 1979;
- b) "permitted price" is the price found by applying the formula – $P = D + (D \times V)$ where –
 - i. P is the permitted price,
 - ii. D is the rate of duty chargeable in relation to the alcohol as if the duty were charged on the date of the sale or supply of the alcohol, and
 - iii. V is the rate of value added tax chargeable in relation to the alcohol as if the value added tax were charged on the date of the sale or supply of the alcohol;
- c) "relevant person" means, in relation to premises in respect of which there is in force a premises licence –
 - i. the holder of the premises licence,
 - ii. the designated premises supervisor (if any) in respect of such a licence, or
 - iii. the personal licence holder who makes or authorises a supply of alcohol under such a licence;
- d) "relevant person" means, in relation to premises in respect of which there is in force a club premises certificate, any member or officer of the club present on the premises in a capacity which enables the member or officer to prevent the supply in question; and
- e) "value added tax" means value added tax charged in accordance with the Value Added Tax Act 1994.

3. Where the permitted price given by Paragraph (b) of paragraph 2 would (apart from this paragraph) not be a whole number of pennies, the price given by that sub-paragraph shall be taken to be the price actually given by that sub-paragraph rounded up to the nearest penny.

4. (1) Sub-paragraph (2) applies where the permitted price given by Paragraph (b) of paragraph 2 on a day ("the first day") would be different from the permitted price on the next day ("the second day") as a result of a change to the rate of duty or value added tax.
- (2) The permitted price which would apply on the first day applies to sales or supplies of alcohol which take place before the expiry of the period of 14 days beginning on the second day.

MANDATORY CONDITION: DOOR SUPERVISION

1. In accordance with section 21 of the Licensing Act 2003 (as amended by section 25 Violent Crime Reduction Act 2006), where a premises licence includes a condition that at specified times one or more individuals must be at the premises to carry out a security activity, the licence must include a condition that each such individual must -
 - a) be authorised to carry out that activity by a licence granted under the Private Security Industry Act 2001; or
 - b) be entitled to carry out that activity by virtue of section 4 of that Act.
2. But nothing in subsection (1) requires such a condition to be imposed -
 - a) in respect of premises within paragraph 8(3)(a) of Schedule 2 to the Private Security Industry Act 2001 (c.12) (premises with premises licences authorising plays or films), or
 - b) in respect of premises in relation to -
 - i. any occasion mentioned in paragraph 8(3)(b) or (c) of that Schedule (premises being used exclusively by club with club premises certificate, under a temporary event notice authorising plays or films or under a gaming licence, or
 - ii. any occasion within paragraph 8(3)(d) of that Schedule (occasions prescribed by regulations under that Act).
3. For the purposes of this section -
 - a) "security activity" means an activity to which paragraph 2(1)(a) of that Schedule applies, and which is licensable conduct for the purposes of that Act (see section 3(2) of that Act), and
 - b) paragraph 8(5) of that Schedule (interpretation of references to an occasion) applies as it applies in relation to paragraph 8 of that Schedule.

MANDATORY CONDITION: EXHIBITION OF FILMS

1. In accordance with section 20 of the Licensing Act 2003, where a premises licence authorises the exhibition of films, the licence must include a condition requiring the admission of children to the exhibition of any film to be restricted in accordance with this section.
2. Where the film classification body is specified in the licence, unless subsection (3)(b) applies, admission of children must be restricted in accordance with any recommendation made by that body.
3. Where -
 - a) the film classification body is not specified in the licence, or
 - b) the relevant licensing authority has notified the holder of the licence that this subsection applies to the film in question, admission of children must be restricted in accordance with any recommendation made by that licensing authority.
4. In this section - 'children' means persons aged under 18; and 'film classification body' means the person or persons designated as the authority under section 4 of the Video Recordings Act 1984 (c.39) (authority to determine suitability of video works for classification).

Annex 2 – Conditions consistent with the operating schedule

Licensing Objectives

General

1. This licence excludes any adult entertainment or services, activities, other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children.
2. Written procedures and policies with regard to health and safety, controlled entry and exit to the premises, queue management and drugs are in place.
3. Customers will not be admitted to the premises after 02:30 hours.

Prevention of Crime & Disorder

4. Digital colour CCTV will be installed to cover the premises and will include all areas to where public have access to consume alcohol and where licensable activities are undertaken.
5. CCTV will be maintained, working and recording at all times when the premises are open.
6. The recordings will be of evidential quality in all lighting conditions and will be of sufficient quality to be produced in court or other such hearing.
7. Copies of the recordings will be kept available for any responsible authority for 28 days.
8. Copies of the recordings will display the correct time and date of the recording.
9. A member of staff trained to use the CCTV system shall be on duty at all times so as to ensure the recorded images are made available for inspection and downloading immediately upon request to any responsible authority.
10. All images downloaded from the CCTV system must be provided in a format that can be viewed on readily available equipment without the need for specialist software.
11. Clear notices shall be prominently displayed requesting customers to leave the premises and the area in a quiet and orderly manner.
12. The only acceptable proof of age identification shall be a current passport, photocard driving licence or identification carrying the PASS logo.
13. Drinking vessels of any type shall not be allowed to enter or leave the premises whilst under the customers care.
14. Documented staff training will be given regarding the retail sale of alcohol; the conditions attached to the premises licence; and the opening times of the venue.
15. Such records (referred to in condition 14) shall be kept for at least one year and they will be made available immediately upon a reasonable request from any responsible authority.
16. A Refusals Register and Incident Report Register will be kept. Such documents will record incidents of staff refusals to under-age or drunk people as well as incidents of any anti-social behaviour and ejections from the premises.

17. Both documents (referred to in condition 16) shall be kept for at least one year and they will be made available immediately upon a reasonable request from any responsible authority.

18. The venue shall partake in the York night-time economy radio system.

19. Any queuing in to the premises shall be managed and supervised by staff to ensure that the queue stay close to the building line and close to the right hand wall (as you approach the venue from Stonebow) and goes away from the premises along the pedestrian ramp (accessed from Stonebow) towards the city centre. There should be clear distinction and free passage between any other queues to other venues within The Stonebow complex.

20. There shall be no consumption of alcohol by patrons queuing to enter the premises.

21. SIA registered doorstaff will be provided on the premises to an adequate level during opening hours.

Public Nuisance

22. Signage requesting customers not to deposit litter outside the premises will be prominently displayed.

23. There will be door staff supervision of customers until they disperse from the premises.

Protection of Children from Harm

24. Under 16 year olds will only be admitted to the premise if they are accompanied by an adult.

25. All persons under 18 years of age must evacuate the premises when live music finishes.

Annex 3 – Conditions attached after a hearing by the licensing authority

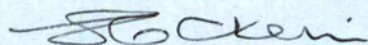
1. The occupancy figure for the premises should not exceed 400 persons.

2. A staff policy will be in place to monitor sound levels that may emit from the premises. The policy will require staff to monitor noise levels at the nearest residential properties to ensure music and other activities are inaudible. Records will be kept on the premises detailing times and dates when monitoring was carried out.

3. All doors at the rear of the premises shall be kept closed when music is playing.

Annex 4 – Approved Plan

Plan Number 009129-24/08/05



For and on behalf of
The Director of Economy & Place

Licensing Services
Hazel Court EcoDepot
James Street, York
YO10 3DS

Date: 24/08/2005
04/06/2018 (Transfer)

Phone: 01904 552512
Fax: 01904 551590
Email: licensing.unit@york.gov.uk
Website: www.york.gov.uk/licensing

We hereby certify this is a true copy of the original

Signed  **Keystone Law**
KEYSTONE.LAW

Keystone Law, 48 Chancery Lane, London, WC2A 1JF
Andrew.Wong@keystonelaw.co.uk
Darren.OLeary@keystonelaw.co.uk



PREMISES LICENCE SUMMARY

Part B

Part 1 Premises details

Premises licence number
CYC - 009129

Postal address of premises:

**The Duchess
Stonebow**

Post town: **York**

Post code: **YO1 7NP**

Telephone number: 01904 641413

Where the licence is time limited the date:

This licence has no expiry date.

Licensable activities authorised by the licence:

Films
Indoor sporting events
Live Music
Recorded Music
Performances of Dance
Activities like music/dance
Late Night Refreshment
Supply of Alcohol

The times the licence authorises the carrying out of licensable activities:

FILMS
Indoors

Monday
10:00 - 04:00

Tuesday
10:00 - 04:00

Wednesday
10:00 - 04:00

Thursday
10:00 - 04:00

Friday
10:00 - 04:00

Saturday
10:00 - 04:00

Sunday
10:00 - 04:00

INDOOR SPORTING EVENTS

Monday to Sunday
24 hours

LIVE MUSIC

Indoors

Monday
10:00 - 01:00

Tuesday
10:00 - 01:00

Wednesday
10:00 - 01:00

Thursday
10:00 - 01:00

Friday
10:00 - 01:00

Saturday
10:00 - 01:00

Sunday
10:00 - 01:00

RECORDED MUSIC

Indoors

Monday
10:00 - 04:00

Tuesday
10:00 - 04:00

Wednesday
10:00 - 04:00

Thursday
10:00 - 04:00

Friday
10:00 - 04:00

Saturday
10:00 - 04:00

Sunday
10:00 - 04:00

PERFORMANCES OF DANCE

Indoors

Monday
10:00 - 04:00

Tuesday
10:00 - 04:00

Wednesday
10:00 - 04:00

Thursday
10:00 - 04:00

Friday
10:00 - 04:00

Saturday
10:00 - 04:00

Sunday
10:00 - 04:00

ACTIVITIES LIKE MUSIC/DANCE

Indoors

Monday
10:00 - 04:00

Tuesday
10:00 - 04:00

Wednesday
10:00 - 04:00

Thursday
10:00 - 04:00

Friday
10:00 - 04:00

Saturday
10:00 - 04:00

Sunday
10:00 - 04:00

LATE NIGHT REFRESHMENT

Indoors

Monday
23:00 - 04:00

Tuesday
23:00 - 04:00

Wednesday
23:00 - 04:00

Thursday
23:00 - 04:00

Friday
23:00 - 04:00

Saturday
23:00 - 04:00

Sunday
23:00 - 04:00

SUPPLY OF ALCOHOL

Monday 10:00 - 03:30	Tuesday 10:00 - 03:30	Wednesday 10:00 - 03:30	Thursday 10:00 - 03:30
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Friday 10:00 - 03:30	Saturday 10:00 - 03:30	Sunday 10:00 - 03:30
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Non Standard Timings for Films, Live Music, Recorded Music, Performances of Dance, Activities like Music/Dance, Late Night Refreshment and Supply of Alcohol:

From the end of permitted hours on New Year's Eve until the start of permitted hours on New Year's Day.

The Opening Hours of the Premises

Monday 10:00 - 04:00	Tuesday 10:00 - 04:00	Wednesday 10:00 - 04:00	Thursday 10:00 - 04:00
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Friday 10:00 - 04:00	Saturday 10:00 - 04:00	Sunday 10:00 - 04:00
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Non Standard Timings:

From the end of permitted hours on New Year's Eve until the start of permitted hours on New Year's Day.

Where the licence authorises supplies of alcohol whether these are on and/or off supplies:

No supply of alcohol

Name and (registered) address of holder of premise licence:

Name: Try Markets York Limited

5 New Street Square
London
EC4A 3TW

Registered number of holder, for example company number, charity number (where applicable):

10837321

Name of designated premises supervisor where the premise licence authorises the supply of alcohol:

No DPS

State whether access to the premises by children is restricted or prohibited

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Where the film classification body is specified in the licence, unless subsection (3)(b) applies, admission of children must be restricted in accordance with any recommendation made by that body.

Where -

- (a) the film classification body is not specified in the licence, or
- (b) the relevant licensing authority has notified the holder of the licence that this subsection applies to the film in question, admission of children must be restricted in accordance with any recommendation made by that licensing authority.

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For and on behalf of
The Director of Economy & Place

Date: 24/08/2005
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Licensing Services
Hazel Court EcoDepot
James Street
York
YO10 3DS

Phone: 01904 552512
Fax: 01904 551590
Email: licensing.unit@york.gov.uk
Website: www.york.gov.uk/licensing

Try Market Halls

Media Articles, Quotes and photographs

- *Evening Standard*, "Market Halls is a light at the end of the tunnel for commuters and worker bees who must enter Victoria station."

- *The Grocer*, "There are arguably few foodie venues quite as cutting-edge as Market Hall Fulham. "

- *Metropolitan Eurostar Magazine*, "The beauty of this place - especially with kids in tow - is that everyone can please themselves, whether you're into chargrilled scallops, buttermilk chicken buns or virtuous poke bowls."

- *Market Hall Fulham*, shortlisted for 2018 Opening of the Year by *Restaurant Magazine* (to be announced in December 2018)"

[INTERVIEW]

Hallmark of QUALITY

The *Journal* finds out what's on the menu at a new food hall concept, which is set to launch in Fulham this spring

WILLIAM MONROE

Food is the new rock and roll and we're providing the perfect stage," says Simon Anderson, restaurants and operations director of Market Halls, a unique food hall concept that is set to launch in Fulham this spring.

Market Halls, headed by Andy Lewis-Pratt, a philanthropist and former property investor, seeks to resurrect iconic, disused London landscapes as food halls. The first site, Market Hall Fulham, will be housed in the entrance hall of the Edwardian underground station in Fulham Broadway, and will feature ten kitchens and a bar. It will be open seven days a week for breakfast, lunch and dinner. The launch will be followed by sister sites at Victoria's Terminus Place, due to open in late summer, and the company's flagship food hall, located in part of the former BHS building just off Oxford Street, which is scheduled to be unveiled in December. "Food halls are a global trend at the moment," Simon tells me enthusiastically. "There's a lot of growth in them across America and Europe, and of course they've always been popular in Asia and in different Latin America countries. The idea is to take a

space, populate it with kitchens, and bring a lovely old building back to life."

Andy and Simon – a serial entrepreneur who's had his fingers in all sorts of pies, including Pitt Cue and the award-winning Albion pub in Islington – spent 2017 scouting food halls across the globe, visiting sites in New York, Amsterdam, Barcelona, Madrid, Lisbon and the UK. As Simon says, "We've seen what people do well and what people don't do well and then purposed it for what we think will work for the Fulham market and the rest of London." Simon is confident Market Hall Fulham will be open to the public either at the end of April or the beginning of May, although he's reluctant to put an exact date on it. "We've got bank holidays and Chelsea games – we don't want our first Saturday to be a home Chelsea game! We'll actually probably open quite quietly and let locals come and try it before we start pushing it

The venue's ten kitchens are a mixture of exciting independents from across London



out to the wider public."

The venue's ten kitchens are a mixture of exciting independents from across London, including street food traders and award-winning restaurants. Kitchens include Yard Sale Pizza and Thima by Farang, a new Thai concept by Farang's Seb Holmes, while Press Coffee will provide visitors with their caffeine fix. "We think we've curated a really nice mix of traders who will complement the area and cover everyone's tastes and needs under one roof," Simon says. "There are some really interesting names. With the bar we're doing British craft



CLAUDE'S DELI

beer and spirits. All the companies that we work with are independents, we're not working with any chains or overly established brands. It's all just young, independent companies. Lots of them have great stories, like they've started in people's back gardens, or in little street food trucks." Another of the kitchens will be Claude's Deli by Claude Compton, the man behind Fulham favourites Claude's Kitchen, Amuse Bouche and The Tommy Tucker pub. "We wanted one local hero and I think Claude's got such a good repertoire," Simon tells me. "That was the reason we wanted to get him in."

The entrance hall of the 1880 Edwardian underground station was picked due to its status as a characterful historic site, which could

To do too much to it would have been a crime, we've let the building do the talking



be brought back to life to serve as a food hall, reinstating it as a prominent local landmark once again. "It's been empty for quite a while," Simon tells me. "It's in

amazingly good condition and we've been working with the H&F Council planner to be as sensitive to the fit-out as possible. Bringing it back

to use for relevant modern usage has been the exciting part of the project. We've converted the old ticket office into the bar. You've still got all the original stonework and all the original signage and shopfronts. There used to be a little shopping arcade at the front, so that's going to house Claude's Deli, Press Coffee and another trader. It's a beautiful old building inside, we've been very lucky that we've not had to do that much to it. Actually, to do too much to it would have been a crime, we've let the building do the talking."

Plans are also afoot to make the site a community hub, and, to that end, an events programme and a schools' outreach scheme are being rolled out. "During the day there's going to be a children's area so parents can come in, have lunch and leave junior to play," Simon explains. "We want to engage with the community as much as possible, so one of our launch events will be for local businesses. We also want to arrange visits for local schools and get one of the kitchens to explain what they're cooking and about things like provenance, recycling – all of these things which are important in modern food culture. We will try and engage with the community as much as possible to do that." 📍

472 Fulham Road, SW6 1BY,
markethalls.co.uk



YARD SALE PIZZA



PRESS COFFEE



SEB HOLMES, THIMA BY FARANG

WHAT'S ON

CULTURE · EVENTS · TRAVEL

by COUNTRY & TOWN HOUSE

CULTURE

FOOD & DRINK

STYLE

PODCAST

EVENTS

TRAVEL

SPORTING

C&TH LIFE

CULTURE / 1 WEEKS AGO

How to Keep the Kids Happy this Half Term

Pack your diaries with a week full of fun with our guide to activities at home and away...



BY REBECCA COX



If you're on the look out for child-friendly activities to keep the kids happy this October half term school holiday, you've come to the right place. We've rounded up the best special events and nationwide diary dates to keep the little ones in good spirits for the week-long break. With kids' Halloween activities and outdoors autumn pursuits, there's something for everyone...

To Market, to Market in Fulham

Market Halls Fulham is the newly-opened family-friendly spot to grab a bite to eat this half term. Along with long market-style tables and a buzzing atmosphere, there is plenty of room for buggies, a children's play area, baby changing facilities, and communal dining. There are nine different kitchens to choose from, so there's something for even your fussiest eater. Located a two-minute walk from Fulham Broadway tube. markethalls.co.uk





GOING OUT

STAYING IN

LIFE & STYLE

EXPLORE

ABOUT US

Best alternative Christmas events for families in London

CW

By CW Contributor on 7/11/2018

Haven't booked *The Nutcracker* or Hyde Park's Winter Wonderland? Don't fret. You can still get into the Christmas spirit – and even spot Santa before he heads off to his North Pole workshop. You just need to know where to go in London. Not only will the kids enjoy these alternative Christmas ideas, we think you'll be patting yourself on the back for doing something different (and skipping all those chaotic Christmas queues).



Hang with Santa in his grotto at Fulham Market Hall

Beloved children's entertainers **Sharky & George** are offering an immersive Christmas grotto experience, where they'll entertain your kids with Christmas games, crafts, stories, photos and even a special gift from Father Christmas himself. Parents will have an hour free to themselves, which they'll also consider a present (especially in that crazy period known as just-before-Christmas-when-the-kids-are-out-of-school-so-you-have-no-childcare). There are also special grotto sessions for under-2s (parents required). Tix are £25. Or you can make this Christmas more memorable than the last and rent out the whole grotto for £425... Kim Kardashian's got nothing on you.

[Read more ...](#)**WHEN** 01 Dec 2018 - 23 Dec 2018, times vary**WHERE** Market Hall Fulham, 472 Fulham Rd, Fulham, London SW6 1BY



Are these the most beautiful restaurants in Britain? The most striking dining establishments revealed (and all offer the perfect backdrop for an Instagram selfie)

- These photos of restaurants in locations across UK from Liverpool to London show off some stunning interiors
- Some feature impressive foliage such as indoor trees and gorgeous flower centrepieces
- One has been converted into a dining establishment out of an old Edwardian Tube station

By [IMOGEN BLAKE FOR MAILONLINE](#)

PUBLISHED: 11:26, 30 May 2018 | UPDATED: 01:31, 31 May 2018

No matter how good the food is, if a restaurant looks drab or overly corporate, it can take away from the pleasure of dining out.

However these photos prove how stunning interiors can transform a dining establishment into a striking location that you'll be desperate to visit.

From impressive foliage such as indoor trees and gorgeous flower centrepieces to a disused Edwardian Tube station, these quirky restaurants all offer customers something very different when they go out to eat.

But what they all have in common are very photogenic angles that offer diners the perfect excuse for a selfie to post on [Instagram](#).

2. Market Hall Fulham, London



Market Hall Fulham is a brand new food hall in an old Edwardian Tube station that has been lovingly restored. All the original features are intact, making the interior of this eatery perfect for several photo opportunities. Inside are 10 vendors selling everything from coffee to barbecue meats. The spacey venue holds 200 people and even dogs are welcome to come along and pose for an Instagram-worthy snap or two

Continued from Page 37

have their own cocktail added to the menu. Though every graduate gets a prize: complete the masterclass and you can come back and serve your own drinks behind the bar at any time — just point to your picture on the wall.

"We're giving you the tools, the knowledge and the technique to be your own bartender," Davies explains. Isn't he worried people will abuse the position? "Because we're inviting people behind the bar, they're always a bit apprehensive. We've yet to come to a situation where people go wild."

He's on to something: bespoke is booming. Worship Street Whistling Shop in Shoreditch lets you concoct

Bottoms up:
a cocktail at
Genuine
Liquorette



your own cocktail and bottle it yourself; Shochu Lounge at Roka in Fitzrovia offers the chance to infuse your own Asian spirit; and TT Liquor on Kingsland Road hosts both standard and molecular cocktail masterclasses in its room upstairs. Meanwhile, Double Barrel in Charing Cross is doing whisky workshops, and Martello Hall, Canova Hall and their new sister Cattivo in Brixton offer gin cocktail masterclasses plus a class where guests can make their own gin.

The boom is down to Londoners' curiosity, says TT Liquor's events manager Jake Rogers. "People want to educate themselves and learn how to make things in the right way — and they love anything that's theatrical."

@katie_strick



**TELEVISION
TODAY**

**HISTORY
REPEATS ITSELF
IN THE NEW
SEASON
OF CLIQUE**



TRENDS

SWI's brand new food mecca is an all-day dining destination, says **Samuel Fishwick**

MARKET Halls is a light at the end of the tunnel for commuters and worker bees who must enter Victoria station. This airy, three-storey food hall, in the arched bays at Victoria's Terminus Place — what was previously the nightclub Pacha (RIP sticky floors and mid-Noughties R&B) — opened on Monday and is a pitstop, whether you're flitting through for a flat white, or lingering late over an espresso martini. This is your guide to all-day dining.

Quick-me-ups

Head for the homemade, hot salt beef and pastrami sandwiches at Jewish deli Monty's. Meanwhile, the wraps at Stoke Newington export Fanny's Kebabs are the stuff of legend: try the lazy lamb — slow-marinated chunks of meat, chargrilled over open flames and served with fresh yoghurt — or the aubergine and halloumi, if you're herbivorous. The Bun Shop is sure to be a headline act: devised by the team behind The Marksman in Hackney, it serves "grab and go" buns with fillings such as Welsh rarebit and mushroom. Kerbisher and Malt's fish and chips will sustain you after work drinks.

Meanwhile, Press is there for your caffeine fix: these roasters, with outposts in Chancery Lane and on Fleet Street, serving beans from Colombia, Vietnam, Ethiopia and Nicaragua, make coffee using a Syphon Hand Brew, a theatrical, laboratory-like apparatus that uses a vacuum method.

Making a meal of it

Spread the word: Roti King, the beloved basement Malaysian and Singaporean roti specialist in King's

Cross, has brought its much-anticipated second site to Market Halls, called Gopal's Corner. "We're the only place in London to serve Malaysian Tamil cuisine," explains founder Sugen Gopal, pointing to his banana leaf rice, which is served with an assortment of curries and sambals.

Meanwhile, Squirrel is a standout too, for superlative healthy options in a thoroughfare perhaps better known for Big Macs: try the "Oh My Cobb" salad, made with kale, quinoa, sweetcorn, avocado, chicken, egg, pickled red onion, topped with caesar cashew dressing.

Spitalfields favourite Flank, a nose-to-tail specialist, will be a magnet for discerning carnivores. "I want everyone to try our piggy bun at lunch," says owner Tom Griffiths. "It's like a hog roast yet also like a nugget, with a crispy coating, dripping with apple sauce, chilli and pickles then sat in a freshly baked bun."

Baozi Inn serves northern Chinese cuisine with Sichuan and Hunan influences (look out for the rainbow-coloured dumplings). Also seek out Super Tacos, a new opening by the team behind Breddos Tacos.

Stiff drinks

Market Halls believes in the power of three: it's got three storeys and three bars, with a focus on independent producers and British brands. Look out for the home-brewed Market Helles lager and the dizzying cocktail menu, many made with cordials blended on-site (try the Serafin, a mix of tequila, pear liquor and lime and ginger beer).

There's a knockout wine list, too.

@fish_o_wick



Tasty: clockwise from top, Kerbisher and Malt, Baozi Inn dumplings, Market Halls

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OUT & ABOUT

SPOTLIGHT ON... INVENTIVE WAYS TO DINE IN THE CAPITAL



MARKET HALL FULHAM

472 Fulham Road, SW6 1BY, 020 3773 9350, markethalls.co.uk.

Providing a community hub dedicated to home-grown food and drink, this bustling collective is housed in Fulham Broadway's Grade II-listed Edwardian former ticket hall, designed by Harry Wharton Ford in the 1880s. The once-derelict building has been restored to accommodate independent traders, including Press Coffee, Yard Sale Pizza and Claude's Deli. A highlight is the large communal dining area running down the centre of the space and a bar housed in the original London Underground ticket booths.

SOANE'S KITCHEN

Pitzhanger Manor, Walpole Park, Uxbridge, W5 5EQ, 020 8579 2685, pitzhanger.org.uk.

This elegant café and restaurant is housed inside the walled garden at Pitzhanger Manor, Ealing, designed by the renowned architect Sir John Soane. The space is inviting and informal – ideal for long, lazy lunches with friends and family.



MASTERCLASS: HOW TO CREATE THE PITCH PERFECT MENU

Claridge's, Brook Street, Mayfair, W1K 4HR, 020 7629 8860, claridges.co.uk.

Few of us get to see behind the hallowed kitchens of this iconic hotel, much less take culinary instruction from its Executive Chef, Martyn Nail. But Claridge's is offering gourmands the chance to perfect their repertoire and learn how to prepare the perfect truffled lobster risotto, create its legendary chicken pie and unlock the secrets of a super soufflé. £250 each, including refreshments, a three-course lunch served in the kitchen, plus a copy of *Claridge's: The Cookbook* and a Claridge's apron.

FLIGHT OF FANCY



Designer Timothy Oulton has opened a flagship interiors store at Bluebird's Art Deco motor garage in Chelsea. The gallery incorporates several eclectic collections and stand-out pieces include the timeless Saddle chair and the Odeon chandelier. *Timothy Oulton at Bluebird, 350 Kings Road, SW3 5UU, timothyoulton.com.*



PERFECT BLEND

Bridging classic and contemporary kitchen designs, Martin Moore's latest Muswell Hill showroom features an inspiring selection of room sets, with an emphasis on materials and texture, including ribbed glass, smoked mirror and soft velvet elements. We love this 1930s-inspired New Deco Kitchen. *Martin Moore, 426 Muswell Hill Broadway, N10 1BS, 020 8815 9212, martinmoore.com.*



FRENCH CONNECTION

Historic Gallic tea purveyor Mariage Frères is opening its first standalone store, in a handsome Georgian house in the capital. Head to Covent Garden for an experience on a par with its Parisian tea salons – pick from hundreds of blends in the tea emporium, dine in the Salon de Thé, and visit the museum on the second floor, showcasing antiques from oak tea chests to antique caddies. *Mariage Frères, 38 King Street, WC2E 8JT, mariagefreres.com.*

Dining out

online: www.KCWToday.co.uk

Fulham Market Halls

Announces its New Opening

“We’re very excited to bring the Fulham Broadway ticket hall back to life and think we’ve created something new and unique for Fulham and London. We’ve studied the local area and pulled together a varied roster of traders, from local favourites to street food stars, that we hope will please everyone. All of this under one roof alongside a bar selling the best British craft beers and spirits, open seven days a week for breakfast, lunch and dinner”

Market Halls, a group of UK-based, community-minded property investors and restaurateurs are redefining the British concept of food halls and turning unloved public spaces with special architectural or historic interest, public again. With two major London



launches secured for this year, a site which will become the largest food hall in the country launching in early 2019 and numerous regional launches to be announced in 2019, Market Halls is set to make an unprecedented mark on the UK’s dining scene.

Market Hall Fulham is our first location, housed in the ornate and well-preserved entrance hall of an Edwardian Underground station in Fulham Broadway, which has retained the former ticket hall from the original 1880 station.

Our Fulham venue has nine kitchens, a coffee shop, a deli, a fully stocked bar with the best British craft beers & spirits and over 250 communal dining seats. We are open seven days per week for breakfast, brunch (weekends only), lunch, dinner and drinks, with a wide selection that will suit everyone’s tastes. We provide a diverse and eclectic food offering, cheerleading local talent and transporting highlights from East London’s culinary scene to West London. From local hero Claude Compton to

North London favourite Seb Holmes with his new Thai street food concept *Thima*, Hawaiian poke pioneers *Ahi Poke* and fried chicken connoisseurs *Butchies*, not forgetting something sweet, from fun-loving ice cream bar *Soft Serve Society* with their premium ice creams and bubble teas.

The bar, located in the original Fulham Broadway London Underground ticket office booths, is where you’ll find a wide selection of hand selected, predominantly British, independent

beers, wines, spirits and soft drinks. This is where you can taste our very own lager *Market Hells* which we created together with North Cornwall brewers Harbour, as well as *The Fulham Spritz* our signature summer cocktail.

We encourage people of all ages to come and enjoy what’s on offer, and even have a dedicated children’s play area from morning to 5pm everyday. We are also dog-friendly so please bring your furry friends to join the action. No reservations, just walk in.

E F&B/LONDON Sating an appetite

A new venture in London has gone back to basics: launch a market, fill it with tasty food purveyors and watch as hungry customers get in line.

By Thomas Reynolds
Photography Harry Mitchell

It's early on a sunny Friday afternoon in southwest London and something rather British is forming on the Fulham Road: an orderly queue. For once, however, it's not caused by football fans from the nearby Stamford Bridge stadium – it's for lunch. "We only work with independent companies, people who are passionate, driven by ingredients and provenance, everything that is brilliant about the British food scene," says restaurateur Simon Anderson, one half of the team that's behind the clever new food-focused market that's inspired this patient waiting.

The notion of a market is nothing new but this project shows that new ones can thrive in and enliven otherwise forgotten spaces. Anderson worked with business partner Andy Lewis-Pratt, a property developer, as a former railway station's wood-panelled ticket offices and Edwardian glasswork were refashioned to accommodate 10 kitchens and more than 200 covers in an otherwise empty spot. It's a wonderful architectural rediscovery, complete with restored hand-painted signs and plenty of natural light, as well as a boon to smaller businesses looking for spaces that they would probably struggle to secure alone on the high street.

"It's really nice to bring something back to life and bring that character back; being British, whether we know it or not, we love old things," says Anderson as he shows us to Claude's Deli. Its owner, Claude Compton, is an important ingredient in Market Hall Fulham: not only does he own two of the berths (Claude's Deli and Fanny's Kebabs) but he is also a familiar name in these parts. Elsewhere in Fulham his restaurant Claude's Kitchen,

champagne bar Amuse Bouche and pub-and-restaurant The Tommy Tucker are all within walking distance.

Despite his obvious passion for Fulham, Compton is the first to admit that there was nothing like this in the area before the market opened in May. "There are a lot of people travelling from Fulham to go and do stuff and now they have this on their doorstep," he says.

Another trader is Seb Holmes, who started Thima by Farang, a flavoursome Thai affair. "We were geared up to do a massive festival season but then after lunch with Simon [Anderson] I knew we couldn't do both – there is something a bit hairy about festival cooking so we cancelled them all and came here," he says.

But Anderson and Lewis-Pratt aren't done by a long shot: they will open two more locations this year. One will be in the arcaded bays of Terminus Place in Victoria (the former Pacha nightclub, for those who remember it) and another on Oxford Street in a 1950s block – another spot where the party had long since ended until the pair arrived.

It all leaves one pressing question: why have other cities been slow to revive (and finance the restoration of) long-empty nooks in the same manner? Judging by the queues, there's an appetite for it. — (M) markethalls.co.uk

(1) Seb Holmes, founder of Farang (2) Treats at Claude's Deli (3) Sampling the house Helles (4) The Bar (5) Claude Compton, deli owner (6) The kitchen at Ahi Poké (7) Yard Sale pizza (8) Cuts straight from the smoker (9) Prep work for a meaty masterpiece at Hot Box (10) Whole crispy seabass at Farang (with a Fulham Spritz)



Market Hall Fulham favourites:

- 1. Yard Sale Pizza**
From back-garden baking to four locations across London, Yard Sale offers pizzas inspired by New York by way of Naples.
- 2. Thima by Farang**
Fresh Thai fare made with a few choice ingredients straight from Chiang Mai. Share the whole crispy seabass.
- 3. Calcutta Canteen**
A new concept from the restaurateurs behind Darjeeling Express, this spot grew from humble beginnings as a simple supper club. Asma Khan's kitchens are run by women with no formal training – unless you count the skills gleaned from their respective grandmothers.
- 4. Fanny's Kebabs**
Free-range and flame-grilled fare from Fulham favourite Claude Compton and business partner Jack Bilinski. Try the lazy lamb with a side of baba ganoush.
- 5. The Bar**
Run by the Market Halls team and situated inside the pretty former ticket office, The Bar offers independent UK-made beer and spirits. House lager Market Helles is a must.

Monocle comment:

Markets are a savvy way of recharging a neighbourhood and bringing footfall to fallow buildings. The key to success here has been the connection with the surrounding area in the form of trusted traders, as well as casting the net wide to introduce exciting new talent. The fact that's it in a pristine former Underground station doesn't hurt.





The Best Family-Friendly London Restaurants To Visit This Winter

Market Halls

Market Hall in Fulham has gone from strength to strength since it opened earlier this year and proved itself to be a fun, family destination. Now, Market Hall Victoria will be launching this November and has a similar aim; there'll be plenty of space for the children and it's close to the theatres — matinee, anyone? Vendors at Victoria are set to include Monty's Deli, Bunhouse and Koya.

Visit MarketHalls.co.uk

Fulham: 472 Fulham Rd, Fulham, SW6 1BY; Victoria: 191 Victoria Street, Victoria London, SW1E 5NE



Food

Due to open in Victoria this October, Market Halls is a three-storey food hall with 14 kitchens, three bars, 500 seats and a rooftop terrace. Aliss Wagner spoke to director Simon Anderson – co-founder of Pitt Cue – about transforming the arcaded bays of Terminus Place and their Edwardian baroque exterior



BELOW: Market Halls in Fulham

Photo: Jim Stephenson

BOTTOM: How Market Halls in Victoria will look



What does Market Halls offer that the area doesn't already have?

Market Halls offers a different way of dining and entertaining. You have lots of choice and lots of flexibility in how you use the space. We're open for breakfast, lunch and dinner, or you can just come in for a coffee, sit down and do some work, or come in with a big group of friends. Where you might have one great restaurant doing one type of cuisine, we have 12 great restaurants doing all different types of cuisine.

How did the idea for Market Halls come about?

We spotted a global trend that was happening towards food halls and spaces that wasn't really happening in the UK. So we took the opportunity to launch them over here.

What attracted you to the Victoria site?

One is its location; this is a vibrant part of town and the excellent Victoria BID has put a lot of sensible money into the regeneration of the area. Then the site itself being so close to the station, as more people use Victoria Station in a year than use Heathrow. It's also a great building. We like buildings that are historic, that have had multiple uses, or that haven't been used for a while.

What were the criteria for picking the vendors?

It was literally my belly! The way we curate the offering is by making sure we match lots of criteria. You don't want too many meat offers or too much sweet food, you want carnivores and vegetarians and vegans to be covered too. We drew up a list of those who are independent and passionate about their product.

What is the best meal you have ever had?

A standout meal I had was at Pied à Terre when it had just opened and Tom Aikens was there. I also like food in context; any great meal is where you eat in the place it should be eaten, like a pastrami sandwich in New York, or fish and chips at the seaside.

markethalls.co.uk/market/victoria

Spotting a market



The Guardian



UK market towns embrace foodie wave to revive ailing centres

Leaders in struggling town centres have expressed interest in model spearheaded by Macclesfield and Altrincham

Robert Booth *Social affairs correspondent*

Sun 16 Sep 2018 16.39 BST

Can craft beer and sourdough pizza heal Britain's ailing market town centres after a pummeling from the internet and retail parks? Macclesfield is joining a growing band of small towns about to find out.

The Cheshire town is trying to harness the national foodie obsession to claw back the social purpose of its centre. The council is poised to approve plans for a communal food hall in a redundant cinema in an effort to turn the heart of the former weaving town into a place where people congregate again.

It follows a successful trial of the concept in nearby Altrincham, in which a food hall has been combined with a gastro-regeneration project, helping slash vacancy rates in half. Leaders in about 30 other struggling town centres across the UK have expressed an interest in the model.

Visits to UK town centres are down 17% over the past decade as online purchases rise 10% a year. On average, more than one in 10 shops have stood empty for at least 12 months, partly

the legacy of 50m sq ft of out-of-town retail space being built from 2000 to 2009. Town centres' function as a social adhesive has been eroded, sociologists warn.

Macclesfield's move comes as MPs launched an inquiry into the state of the UK's town centres which heard a warning from Savills, the property consultancy, that high streets could no longer be primarily retail locations but "need to become vibrant, flexible social hubs". We are entering "the era of the experiential consumer", Savills said.

Amid grave warnings for the current style of high street shopping, Andrew Carter, the director of the Centre for Cities thinktank, said town centres must be reimagined as a place where "the theatre of life can thrive".

Big retailers such as BHS and House of Fraser are high-profile casualties but many other high street fixtures which serve a rich social purpose have suffered badly, too. The number of independent bookshops almost halved between 2005 and 2018, with 677 shops folding.



Food markets such as Altrincham, can create a social space bringing people together. Photograph: Colin McPherson for the Guardian

But some towns are fighting back. Since 2012, Bradford has offered business rate rebates and capital grants to revitalise its city centre, resulting in 45 new startups creating 730 jobs. Rochdale is trying to increase the amount of housing in its town centre, converting empty offices, which will boost footfall.

In Macclesfield, a bank, a couple of furniture shops and a solicitors office are just some of the vacant buildings on its high street.

The idea to reboot the town is being championed by Nick Johnson, a property developer and former government advisor on regeneration.

Five years ago, he took charge of the Altrincham market and helped bring the town centre back from a 25% vacancy rate in 2014 to 10% today. Its market now turns over £5m a year and, on one lunchtime this week, the communal tables in the foodhall were nearly all full with schoolgirls eating pizza at one table and some retirees sharing a bottle of wine at another, alongside young families and office workers.

With halloumi fries and Lebanese wraps and market stalls selling £200 jeans alongside regular fishmongers and butchers, it undeniably appeals to bourgeois tastes. Johnson says it is vital to bring the middle classes back to the centres of market towns, not least for their disposable income.

"It has changed Altrincham," said Alan Gurley, 76, a retired garage owner sharing wine with friends. "It has brought people in and lots of other bars around here have opened up."

Johnson “curates” the market with outlets handpicked for quality and with an emphasis on giving new businesses a chance. Macclesfield will be the same. Unlike the high street where occupants face leases and business rates that are payable regardless of their trading performance, Johnson charges a percentage of their turnover. It means less risk for the business and no need for failing businesses to linger on waiting for a lease to expire before eventually quitting and leaving a void.

“I see this as a model for how you could restore the high street,” he said. “The only way to do it is to bring in the quality goods that you can’t buy online and reward customers with an experience that you don’t get sitting lonely, ordering on your computer screen.”

Macclesfield people seemed keen. “We’ve got too many secondhand shops,” complained Shelley Heath, 68. “Mothercare closed, Next moved. We’ve got nothing. This might liven things up.”

A spokeswoman for Cheshire East council said: “With the rise of internet shopping we need more footfall. A food market could be a massive footfall generator by creating a social space. We want to have places in the borough that are inclusive.”

The Local Data Company, which analyses retail, currently gives Macclesfield just four out of 10 in its high street health index, while its out of town retail parks are ranked as in much better shape.

ProfeCathy Parker, a Macclesfield resident and academic at the Manchester Metropolitan University’s business school who studies town centres, said good markets had been shown to raise footfall by almost a third when they are operating.

“People need town centres to thrive for their sense of identity,” she said. “We like to feel we have put down roots. If it is all boarded up shops, what is that saying about us? It is a visual indication of failure. If all of our towns are struggling, it is not surprising there is national angst.”

We have some news ...

... three years ago, we knew we had to try to make The Guardian sustainable by deepening our relationship with our readers. The revenues from our newspaper had diminished and the technologies that connected us with a global audience had moved advertising money away from news organisations. We knew we needed to find a way to keep our journalism open and accessible to everyone, regardless of where they live or what they can afford.

And so, we have an update for you on some good news. Thanks to all the readers who have supported our independent, investigative journalism through contributions, membership or subscriptions, we are starting to overcome the urgent financial situation we were faced with. Today we have been supported by more than a million readers around the world. Our future is starting to look brighter. But we have to maintain and build on that level of support for every year to come, which means we still need to ask for your help.

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- Bradford
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Try Market Halls Kitchens

KITCHEN 1 - FISH & CHIPS

KERBISHER & MALT

"Fresh fish daily"



Multi-award winning Kerbisher & Malt (K&M) is a modern, British fish and chip shop. Founded by chef Saul Reuben (OXO Tower, Racine), the focus is on fresh food, prepared daily that reminds us why fish and chips is the nation's favourite dish.

Their freshly-caught fish are from sustainable sources, whilst the chips are double fried to give them the ultimate crispy on the outside, fluffy on the inside texture. Everything is freshly made and prepared in-house, from the batter to the tartare sauce. According to Heston Blumenthal, K&M "takes the very essence of a chippy and makes it so much better." High praise indeed.

MUST TRY

COD, CHIPS AND MUSHY PEAS

KITCHEN 2 – COFFEE SHOP

PRESS COFFEE

“Speciality coffee and free smiles”



Founders Davide Pastorino and Andy Wells set up a network of speciality coffee shops in 2013 with his first shop opening on Fleet Street, before launching a further two locations in Central London. The team sources the highest quality beans from all over the world, importing and roasting coffee beans from fifteen different countries.

As well as seriously good coffee, Press will be serving up a selection of loose-leaf teas, smoothies and soft drinks from independent and artisan producers to their Victoria clientele.



MUST TRY

FLAT WHITE (OBVIOUSLY)

KITCHEN 3 – HEALTHY EATING

SQUIRREL

“Fast and casual healthy eating”

This all-day, fast-casual, healthy eating concept was created by married couples Charlie and Anneke Gilkes, and Duncan and Zoe Stirling. All dishes on their menu are freshly made and therefore ingredients can be substituted to cater for all tastes and dietary requirements.

Unlike many other health food concepts, all of Squirrel's staff are trained in basic nutrition and can advise customers on what they should order to support their goals. Dishes are created by nutritionist Zoe and include seasonally inspired, nutritionally balanced, weekly-changing soups and stews, as well as make-your-own salads and grain bowls.



MUST TRY

GUAC N' ROLL

KITCHEN 5 – JEWISH SOUL FOOD

MONTY'S DELI

“Traditional Jewish deli”

Well known for their towering salt beef sandwiches and homemade chicken soup, this critically acclaimed, ‘kosher style’ Jewish deli began life in the back garden of founder Mark Ogus’s parents, where he smoked his pastrami to create the perfect-tasting, nostalgia-inducing, New York sandwich.

Ogus partnered up with Owen Barratt, and within the first year of their bricks and mortar site, the pair had sold more than 25,000 Reuben sandwiches and over 10,000 freshly baked bagels. Highly praised by the likes of Grace Dent, Marina O’ Loughlin, Jay Rayner and Tim Hayward, Monty’s Deli will surely have the whole of Victoria queuing for a taste of ‘Jewish soul food’.



MUST TRY

THE RUEBEN

KITCHEN 6 – BRITISH COOKING

FLANK

“Nose-to-tail British cooking”



Tom Griffiths first transported his Brighton-born residency to London last year at Old Spitalfields Market. Now, at Market Hall Victoria, Flank will offer a full nose-to-tail menu.

Meat will be cooked low and slow or seared over a fire, using some of the best produce available from Swaledale in North Yorkshire and producers based in Sussex.



Griffiths will create comforting classics such as the Pig Nugget, using the entirety of a pig, served with pickles and apple jam. A hearty Stuffed Suet Dumpling will be filled with braised beef cheeks and shin and Flank will also take on the old, neglected classic that is Hunters Chicken.

MUST TRY

BEEF DUMPLING

KITCHEN 7 – ROTI

GOPAL'S CORNER

“Authentic Malaysian Tamil cuisine”

Sugen Gopal's celebrated restaurant – Roti King – has been acknowledged as one of London's 'greatest cheap eats' by the likes of Time Out, The Guardian and Eater. At Market Hall Victoria, Sugendran will be paying homage to the restaurant opened by his parents in the 70s in Malaysia: Gopal's Corner. Their Malaysian Tamil menu will include their famous flaky, buttery rotis, dosas and curries.



MUST TRY

ROTI CANAI

KITCHEN 8 - SAVOURY BUNS

BUNSHOP

“Iconic savoury British buns”



From Jon Rotheram and Tom Harris, the chef duo behind Hackney’s hugely popular Marksman pub, comes bunshop. A grab-and-go offering bringing their iconic savoury British buns to West London. Filled, baked and then steamed, the savoury buns are deliciously soft and still warm from the oven. Seasonally changing fillings on bunshop’s menu include Welsh rarebit and mushroom and beef and barley with horseradish cream.

Coined by The Financial Times as possibly ‘the most important thing to happen in the area since the jelling of the first eel’, and by Jay Rayner as ‘the best lunch to be had in Britain right now’ these buns have long been a signature dish of the award-winning kitchen. The buns are served with a side of devilled fried potatoes.

Proper builders’ tea and seasonal sodas will be on offer too. Harking back to Britain’s baking heritage, bunshop is making the British buns the star of the show.

MUST TRY

BEEF AND BARLEY WITH HORSERADISH CREAM

KITCHEN 9 – MEXICAN

SUPER TACOS

“Tijuana inspired tacos”

The dynamic duo behind Breddos Tacos set up shop earlier this year at Market Hall Fulham. Now, they’re bringing their new Mexican concept, Super Tacos, to Victoria.

This isn’t just another Breddos Tacos. No, this is Super Tacos. Not, as the name would suggest, a renegade group of tacos bent on saving the world, but instead a more authentic and concise taco offering with charcoal cooking at its heart.

Founders Nud and Chris were inspired by a trip to the Baja Culinary Festival in Tijuana, where they loved the ‘tacos el carbon’ in many hole-in-the-wall and roadside eateries. Customers at Victoria can experience Tijuana specials including the utterly delicious ‘Tacos Abobada’, with spit roast pork, served with salsa verde and crispy pork skin.

There will also be a DIY salsa bar on hand to personalise your taco toppings to perfection.



MUST TRY

TACO PLATE

KITCHEN 10 – NOODLE BAR

KOYA KO

“Handmade udon noodles and daily specials”



John Devitt and Shuko Oda make up the duo behind the much-loved Japanese noodle bar, Koya, which currently has posts in Soho and the City. Their new concept, Koya Ko, will be housed right here in Market Hall Victoria.

Devitt came up with the concept for Koya during a pilgrimage to the Kagawa prefecture of Japan's Shikoku Island, where he discovered thick, stiff sanuki udon noodles. Returning to the start of their journey, Koya Ko will focus on classic, freshly made udon and dashi, as well as some new small dishes.



The restaurants are overseen by Executive Head Chef Shuko Oda. Alongside udon served many ways, Koya Ko at Market Hall Victoria will serve small plates including Chicken Nanban and homemade pickles, making it a perfect location for quick and delicious all-day-dining.

MUST TRY

ATSU-ATSU

KITCHEN 11 – PASTA

NONNA TONDA

“Traditional, handmade, fresh pasta”

Nonna Tonda serves traditional, handmade pasta, inspired by self-trained chef James French’s extensive travels around Italy and apprenticeship at the Michelin-starred l’Erba del Re in Modena.

Their menu at Market Hall Victoria will offer classics from their Bar Termini residency, as well as new dishes designed for the November launch. Pappardelle with longhorn shin ragu; conchigliette with romanesco broccoli, pancetta and anchovies and butternut squash ravioli with sage butter will all feature alongside typical Italian starters such as burrata, panzanella and chargrilled aubergines.

For dessert, sweet treats such as torta caprese, creme fraiche and pistachios will also feature.



MUST TRY

CACIO E PEPE

KITCHEN 12 – DIM SUM

BAOZIINN

“Authentic Northern Chinese street food”



Head Chef Francis Law is a celebrated Cantonese cook and dim sum expert, honing his skills at Macau's legendary Ting Tai Fung. Law's menu consists of regional Northern Chinese cuisine with Sichuan and Hunan influences. His signature dim sum includes Ruby Prawn Dumplings in a Beetroot Dough, Northern Chinese Pork Baozi, Custard Baozi in a Carrot Juice Dough and a variety of Jiaozi Dumplings. Larger dishes include Red-Braised Pork Belly on Rice and Dan Dan Noodles.

MUST TRY

DAN DAN NOODLES

Try Market Halls Victoria

Photographs





MARKET HALL
VICTORIA

VICTORIA
STATION
HOUSE







FRESH PASTA
NONNA TONDA

Menu board listing various pasta dishes and prices, including items like "Pasta di semola di grano duro", "Pasta di semola di grano duro", "Pasta di semola di grano duro", etc.





FRESH PASTA **NONNA TONDA** MADE DAILY

人民公社 **Baозilhn**

伦敦人民公社



Gopal's Corner
by Roti King

bunshop

வரவேற்பு

SUPER T
AL CAR





