



L I C E N S I N G S U B C O M M I T T E E A

Thursday 16 March 2023
at 7.00 pm

Supplementary papers: Item 6 Hoppers additional information

Members of the Sub-Committee:

Councillor Sharon Patrick
Councillor Midnight Ross
Councillor Gilbert Smyth (substitute)

Mark Carroll
Chief Executive
Thursday 16 March 2023
www.hackney.gov.uk

Contact: Gareth Sykes
Governance Officer
governance@hackney.gov.uk

**Licensing Sub Committee A
Thursday 16 March 2023**

Supplementary papers: Item 6 Hoppers additional information

- 6 Application for a Premises Licence: Hoppers, Units A1 and A2
Montacute Yards, 183-184 Shoreditch High Street, London, E1 6HU
(Pages 11 - 36)**

Hoppers Restaurants Ltd

Hoppers

Units A1 and A2 Montacute Yards

London E1 6HU



Application for a Premises Licence

Applicant's Supporting Documents

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HOPPERS COOKBOOK



Seven years, three restaurants and countless trips to Sri Lanka later, we couldn't be more excited to finally announce **OUR DEBUT COOKBOOK** is finally here!

The cookbook is a collection of our favourite restaurant recipes and stories inspired by the people we've met, the homes we've visited and the flavours we've tasted from the street food stalls of Jaffna's

untouched north to the fishing villages of Galle, up to the bustling heart of Colombo, across the eastern stretches of Batticaloa and Pottuvil, and everywhere in between.

“While the cookbook has taken the best part of last year to write, it’s been in the making ever since we first conceptualised Hoppers. To me it’s much more than a cookbook, it’s the story of Hoppers told through imagery, recipes and personal memories. Through it, we hope to bring a little piece of our restaurants, Sri Lanka and southern India into your homes, no matter whether you’ve already visited [Hoppers](#) or not,” –

Author Karan Gokani.

SNACKS


SOMETHING TO KICK OFF THE MEAL

| | |
|------------------------------|-----|
| Banana Chips (vG)..... | 3.5 |
| Curry Leaf Peanuts (vG)..... | 3.5 |
| Murukku (vG)..... | 3.5 |



SHORT EATS + BITES

SMALL DISHES THAT PACK A BIG PUNCH

| | |
|---|------|
| Breadfruit Cutlets (v)..... | 6.5 |
| Chettinadu Chicken Bites..... | 9.5 |
| Mutton Rolls + Lankan Ketchup..... | 7 |
| Devilled Paneer (v)..... | 8.5 |
| Hot Butter Squid..... | 10.5 |
| Idli + Sambhar + Chutney (vG)..... | 5.5 |
|  Mussel Hodi + String Hoppers..... | 11 |
| Bone Marrow Varuval + Roti..... | 13.5 |



KOTHUS






AN UNMISSABLE SRI LANKAN STREET FOOD FAVOURITE

| | |
|---|------|
| Jackfruit + Mushroom Kothu Roti (vG)..... | 12.5 |
| Lamb Kothu Roti..... | 15 |
| Seafood Kothu Roti..... | 15.5 |



RICE + ROASTS + GRILLS

LARGER DISHES, PERFECT FOR SHARING

| | |
|--|----|
| Lentils, Cashew & Broccoli Buriani + Raita (v)..... | 16 |
| Fish Buriani + Raita..... | 25 |
|  Kalupol Roast Chicken + Beet Mallung + Rasa..... | 26 |
|  BBQ Hispi Cabbage + Kiri Hodi (vG)..... | 9 |
|  BBQ Black Pepper + Curry Leaf Prawns..... | 25 |
|  Taramind + Fennel Pork Ribs..... | 19 |
|  Sizzling Beef Poriyal..... | 16 |



HOPPERS

KING'S CROSS

WELCOME

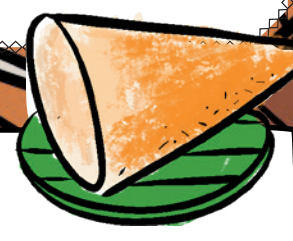
Welcome to Hoppers King's Cross, follow the much-travelled coastal journey from Colombo to the historical Dutch town of Galle with beachside snacks, tropical cocktails and seafood grills along the way.



HOPPERS + DOSAS

SAVOURY 'PANCAKES' TO MOP UP YOUR KARIS, CHUTNEYS & SAMBOLS

| | | | |
|--------------------------|-----|-----------------------------|-----|
| Hopper (vG)..... | 5.5 | Podi Dosa (vG)..... | 5.5 |
| Egg Hopper..... | 6 | Chilli Cheese Dosa (v)..... | 7 |
| String Hoppers (vG)..... | 4.5 | Masala Dosa (v)..... | 9 |
| Dosa (v)..... | 5.5 | | |



KARIS

CURRIES FROM SRI LANKA AND SOUTH INDIA. OUR PORTIONS ARE FOR ONE UNLESS YOU'RE GOING HEAVY ON SHORT EATS, RICE & ROASTS

| | | | |
|------------------------------------|-----|----------------------|------|
| Upcountry Aubergine Kari (vG)..... | 9.5 | Chicken Kari..... | 11 |
| Pumpkin + Spinach Kari (vG)..... | 10 | Black Pork Kari..... | 11.5 |
| Fish Kari..... | 13 | Lamb Kari..... | 12.5 |
| Jaffna Crab Kari..... | 15 | | |

CHUTNEYS + SAMBOLS

FLAVOUR PACKED ACCOMPANIMENTS TO YOUR HOPPERS & DOSAS

| | | | |
|-----------------------------|-----|-------------------|-----|
| Coconut Chutney (vG)..... | 1.5 | Pol Sambol..... | 1.5 |
| Coriander Chutney (vG)..... | 1.5 | Seeni Sambol..... | 1.5 |
| Tomato Chutney (vG)..... | 1.5 | | |

...HOW TO ORDER...

Our food is best shared as we do back home, start with a selection of Short Eats + Bites and a Kothu, counting about one dish per diner. Moving on to mains, don't miss a Hopper or Dosa and a Kari + sambols or chutneys to dip into, followed by the larger sharing dishes from our Rice + Roasts + Grills section. If you're stuck for choice, our 'Taste of Hoppers' menu includes a selection of some of our favourite dishes so you get to try them all.

SIDES

EXTRAS TO BRIGHTEN UP ANY PLATE

| | | | |
|-----------------------------------|-----|------------------------|-----|
| Brinjal Moju (vG)..... | 3 | Basmati Rice (vG)..... | 4 |
| Beet + Cabbage Mallung (vG).... | 4 | Plain Idli (vG)..... | 2.5 |
| Kale Mallung (vG)..... | 3.5 | Potato Fry (vG)..... | 4 |
| Curry Leaf + Mustard Raita (v)... | 3 | Roti..... | 3 |
| Dhal Kari (vG)..... | 4 | Egg Roti..... | 4 |
| Drumstick Sambhar (vG)..... | 5.5 | Pol Roti (vG)..... | 3.5 |
| Kiri Hodi (vG)..... | 4.5 | | |



DESSERTS

FOR THE PERFECT SWEET FINISH

| | |
|-----------------------------------|-----|
| Chocolate Biskut Pudding (v)..... | 6.5 |
| Jaggery Sago Pudding (v)..... | 6 |



AFTER-DINNER TIPPLES

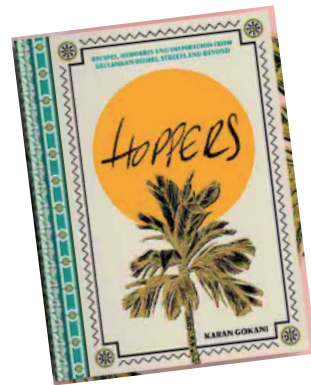
| | |
|--|------|
| Kappi Martini..... | 10.5 |
| Ceylon Arrack - cold brew coffee - coconut | |
| Old Fort..... | 11 |
| rye whiskey - cognac - banana - black walnut | |
| Coffee Arrack Liqueur..... | 6.5 |

(V) Vegetarian
(VG) Vegan



Exclusives

MERCH + BOOKS



HOPPERS: THE COOKBOOK, SIGNED COPY...30

RECIPES, MEMORIES AND INSPIRATION FROM
SRI LANKAN HOMES, STREETS AND BEYOND

HOPPERS TOTE BAG...15

HOPPERS TRUCKER CAP...15



TASTE OF HOPPERS

THE PERFECT WAY TO TRY SOME OF OUR FAVOURITE DISHES IF YOU'VE NEVER DINED WITH US
BEFORE OR CAN'T DECIDE

TASTE OF HOPPERS

42 per person
To be taken by the entire table

Banana Chips

Mutton Roll + SL Hot Sauce

Hot Butter Squid

Bone Marrow Varuval + Roti

Lamb Kothu Roti

Hopper or Dosa or Basmati Rice
(choose one per person)

Dhal Kari, Pol Sambo1, Seeni Sambo1, Raita

Black Pork or Chicken or Lamb or Fish Kari

or

Jaffna Crab Kari (+6pp)

(choose one per person)

VEGGIE TASTE OF HOPPERS

40 per person
To be taken by the entire table

Banana Chips

Breadfruit Cutlet

Idli + Sambhar + Chutney

Hot Butter Chilli Paneer

Jackfruit + Mushroom Kothu Roti

Hopper or Dosa or Basmati Rice
(choose one per person)

Dhal Kari, Coriander Chutney, Tomato Chutney,
Raita

Pumpkin + Spinach or Aubergine Kari

or

BBQ Hispi Cabbage Kiri Hodi (+3pp)

(choose one per person)

GROUP MENUS

Planning a large party get-together?
Our group menus are ideal for
groups of 5 and upwards
with a selection of
sharing non vegetarian
+ vegetarian feasts.
Scan for more info.



- CHARITY - FEEDING THE FUTURE

In response to the ongoing political and
economic crisis in Sri Lanka, we launched our
'Feeding The Future' initiative in 2022 to
distribute nutritiously balanced dry rations
to school children in disadvantaged
communities in Sri Lanka. To help us support
the cause we've added a discretionary £1 to
your bill. Please speak to your server if you
wish to remove this contribution.



SCAN FOR MORE INFO

GLOSSARY

Arrack - spirit distilled from coconut palm toddy

Buriani- fragrant layered rice and meat dish

Dosa - pancake made using a fermented lentil and rice batter

Drumstick Sambhar - lentil stew with drumsticks and onions

Goraka - smoked dried sour berries commonly used in seafood and
pork dishes

Hopper (or Appam) - bowl shaped fermented rice and coconut milk
pancake

Idli - steamed rice cake

Kalupo1 - blackened curry powder made with coconut, rice and
chillies

Kari- the Tamil term for curry

Kiri Hodi - a mild coconut milk gravy

Kothu - popular street dish made with finely chopped roti cooked
with vegetables, meat or seafood

Maldiv Fish - sun dried bonito fish

Moju - pickled aubergine relish

Murukku - a crunchy fried rice snack

Paneer - soft homemade Indian cheese

Podi - coarse spice mix of ground dry spices and lentils

Pol Sambo1 - Sri Lankan relish made with fresh ground coconut,
Maldiv fish, onion & red chilli

Seeni Sambo1 - caramelised onion relish

String Hopper (or Idiyappam) - steamed handmade rice flour
noodles pressed into discs

Tamarind - dried sour fruit

Toddy - the fermented alcoholic sap of the coconut or palm flower

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL ALL PRICES INCLUDE VAT
PLEASE SPEAK TO YOUR SERVER REGARDING ANY DIETARY REQUIREMENTS OR ALLERGIES | CARD PAYMENT ONLY

UNIT 3, 4 PANCRAS SQUARE
KING'S CROSS N1C 4AG

f i t
@HOPPERSLONDON

TAKEAWAY



@HOPPERSLONDON
HOPPERSLONDON.COM

(V) Vegetarian
(VG) Vegan
(GF) Gluten Free

EXCLUSIVE

| | |
|----------------------------------|----|
| Tamarind + Fennel Pork Ribs..... | 19 |
| Taste of Hoppers | 30 |
| Veggie Taste of Hoppers | 28 |

SHORT EATS

| | |
|--|-----|
| Devilled Paneer(V)..... | 8.5 |
| Breadfruit Cutlets + Cranberry Sauce.. | 6.5 |
| Chettinadu Chicken Bites..... | 9.5 |
| Beef Rib Poriyal Fry..... | 13 |
| Mutton Rolls + Lankan Ketchup..... | 8 |

RICE + KOTHU

| | |
|---|----|
| Jackfruit Kothu Roti(VG)..... | 12 |
| Lamb Kothu Roti..... | 15 |
| Broccoli + Cashew + Lentil Buriani + Raita(V).. | 15 |
| Chicken Buriani + Raita..... | 16 |

KARIS

| | |
|------------------------------------|------|
| Upcountry Aubergine Kari(VG,GF)... | 9.5 |
| Pumpkin+ Spinach Kari(VG,GF)..... | 10 |
| Fish Kari Kari(GF)..... | 13 |
| Lamb Kari(GF)..... | 13.5 |
| Black Pork Kari(GF)..... | 11.5 |
| Red Chicken Kari(GF)..... | 12.5 |
| Dhal Kari..... | 4.5 |

DRINKS

| | |
|----------------------------|-----|
| Toddy Ale..... | 4.5 |
| Metroland Colombo IPA..... | 4.5 |
| Helles Lager..... | 4.5 |
| Gingerella..... | 2 |
| Lemony Lemonade..... | 2 |
| Coke..... | 1.5 |
| Diet Coke..... | 1.5 |
| Hoppers Beer Bundle.... | 12 |

SIDES

| | |
|-----------------------------|-----|
| Curry leaf Raita(V)..... | 3 |
| Basmati Rice(VG,GF)..... | 4 |
| Roti..... | 3 |
| String Hoppers(2pcs)(VG,GF) | 3 |
| Po1 Sambol(GF)..... | 1.5 |
| Seeni Sambol(GF)..... | 1.5 |
| Lankan Ketchup(VG,GF)..... | 1.5 |

DESSERT

| | |
|-------------------------------|-----|
| Chocolate Biskut Pudding(V).. | 6.5 |
|-------------------------------|-----|

Place an order online at
www.hopperslondon.com for click
and collect or order via
deliveroo.

Please specify any dietary
requirements.

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HOPPERS: FEEDING THE FUTURE

While the [political and economic crisis in Sri Lanka](#) is proving to be devastating, the determination and resilience of the Sri Lankan people is incredible to see. As a tiny off shoot of the island in London, each one of us at Hoppers stands together with the people of Sri Lanka, whole heartedly.

In partnership with [Hemas Outreach Foundation](#) (HOF), a government registered charitable trust focusing on early childhood care and development in disadvantaged communities of the country, Hoppers is proud to launch our 'Feeding the Future' project...

We have identified the worst affected schools from HOF's Piyawara Project school network across the poorest districts of Monaragala,

Ampara, Mulativ, Kilinochchi and Vavuniya. We aspire to distribute nutritiously balanced dry rations to these school children with an aim to feed them and their families. Each care package costs roughly £25

and includes:

Red Rice x 5 kg

Dhal x 2 kg

Gram x 1 kg

Sprats x 1 kg

Samaposha x 3 packs

Tinned Fish x 2

Soya x 5 packs

Sugar x 1 kg

Packet of biscuits x 1

Milk Powder x 1 kg

Flour x 1 kg

HOW WE AIM TO RAISE FUNDS

-We'll be adding a discretionary £1 on every bill at the restaurants, which guests can request to remove or increase.

-All our restaurants will feature a monthly charity special and all proceeds from this dish will go to 'Feeding the Future'.

-We will contribute £5 from each of our [feast kits sold on The Dishpatch](#) with the option for customers to add a further donation if they choose.

-Hoppers Soho will host a special one-night-only family style feast with all proceeds from the event going to 'Feeding the Future'. more details to follow.

-Donate directly to our 'Feeding the Future' Just Giving page at <https://www.justgiving.com/crowdfunding/srilanka-crisis>

HOW WE'RE STAYING ACCOUNTABLE

We're doing all we can to ensure that every penny contributed is accounted for and used as efficiently as possible.

'Feeding the Future' is in partnership with [HOF's Piyawara project](#) with Sri Lanka's Ministry of Child Development and Women's Affairs – giving us direct access to 331 Divisional Secretariats around the island to identify the worst affected regions.

We are working with distributors and retailers to use their existing supply chains to reduce the cost of travel and logistics.

Our on-the-ground team consists of HOF employees and volunteers, so none of the funds will be used to pay salaries or related administrative costs.

The project and use of funds will be audited by an independent auditor in Sri Lanka.

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LICENSING ACT 2003

HOPPERS

UNITS A1 AND A2

MONTACUTE YARDS

LONDON E1 6HU

DELIVERY POLICY

Objective:

To promote the Licensing Objectives, particularly The Prevention of Public Nuisance, the Premises Licence Holder will utilise this Policy to ensure that any deliveries from the Premises are carried out within minimal disruption to the immediate area.

Definitions:

- **Delivery** – The physical activity of delivering products from the Premises to the end customer.
- **Delivery Drivers** – Delivery Drivers provided by Delivery Partners for the purpose of deliveries from the Premises.
- **Delivery Partners** – Delivery companies utilised by the Premises Licence Holder from time to time.
- **Licensing Authority** – The London Borough of Hackney.
- **Premises** – Hoppers, Units A1 and A2 Montacute Yards, London E1 6HU.
- **Premises Licence** – Premises Licence Number XXXXXXXXX issued by the London Borough of Hackney.
- **Premises Licence Holder** – Hoppers Restaurants Ltd.
- **Responsible Authorities** – As per the Licensing Act 2003.
- **Staff** – Persons employed at the Premises by Hoppers Restaurants Ltd.

The Premises Licence Holder will do this by:

1. Providing clear written instructions to Delivery Partners and Delivery Drivers to use their vehicles in a responsible manner that does not cause a nuisance to residents near the Premises or whilst on Delivery.
2. Reminding Delivery Partners of how the Premises is accessed and the inability of frontal access from Shoreditch High Street.
3. Asking Delivery Drivers not to leave their engines running whilst their vehicles are parked and to ensure that their vehicles do not obstruct the highway both whilst at the Premises and when on Delivery.
4. Request that Delivery Partners support sustainability by providing non-motorised or electric vehicles where possible.
5. Asking Delivery Drivers to wait inside the Premises rather than at their vehicles.
6. Training relevant Staff in relation to this policy at induction and regularly thereafter.
7. Displaying appropriate signage at the Premises asking Delivery Drivers to respect the needs of residents and to leave the Premises to conduct Delivery quickly and quietly.
8. Monitoring the behaviour of Delivery Drivers and feeding back to Delivery Partners where Delivery Driver behaviour has been sub-standard.
9. Utilising Staff to reinforce this Policy and messages conveyed to Delivery Drivers.
10. Assisting the Responsible Authorities and the Licensing Authority in relation to any initiatives regarding Delivery Partners and Delivery Drivers.
11. Recording any issues with Delivery Drivers or Delivery Partners in the Premises' incident log in accordance with the Premises Licence.

This Policy is the property of the Premises Licence Holder and may be updated from time to time to reflect changes in current operating practices.

For any queries regarding this Policy please contact [INSERT DPS NAME]

From: Channing Riviere <channing.riviere@hackney.gov.uk>

Sent: 07 March 2023 14:52

To: Luke Elford [REDACTED]

Subject: Re: Hoppers Restaurants Ltd - Hoppers, Units A1 & A2 Montacute Yards, London E1 6HU - Application for a Premises Licence

Dear Luke,

Many thanks for your email.

I welcome the suggestions that have been made as well as the agreements with the other responsible authorities.

I will be maintaining my objection as the premises is located in our special policy area, I don't foresee the application being too contentious at the hearing but you will have to clarify to members why the policy should be deviated from in this case.

It may be helpful if the applicant can clarify if there are any residential premises near the external courtyard. I welcome the suggestion about restricting the seating an hour before closing time.

Regarding the delivery drivers, the applicant will need to provide a bit more detail on the use of the New Inn Yard/Batemans row. Will the drivers/riders have an allocated space, would the applicant be willing to stop deliveries before closing time? These points may be helpful in addressing any concerns that members may have.

Best regards

Channing Riviere
Principal Licensing Officer
Licensing and Technical Support
Community Safety, Enforcement & Business Regulation
Hackney Service Centre
1 Hillman Street
E8 1DY

Email: Channing.Riviere@Hackney.gov.uk

Tel: 0208 356 4622

<https://www.hackney.gov.uk/licensing>

<https://www.hackney.gov.uk>



We have launched the new [Hackney Nights portal](#) for licensees. This portal will help us rebuild a safer, stronger and more connected night time economy for everyone and give access to free training and guidance on a range of key night time economy safety issues as well as provide updates from the council. Sign up [here](#) to receive access.

On Tue, 7 Mar 2023 at 03:43, Luke Elford [REDACTED] > wrote:

Dear Channing,

Just following up on my email below, please.

If you would like to arrange a meeting or call to discuss this application, please let me know.

Kind Regards

Luke Elford

Partner

[REDACTED]
[REDACTED]

[REDACTED]

[REDACTED]
[REDACTED]

[REDACTED]
[REDACTED]

[REDACTED] details on our services please click on the links above.

From: Luke Elford

Sent: 02 March 2023 09:56

To: channing.riviere@hackney.gov.uk

Cc: [REDACTED]

Subject: Hoppers Restaurants Ltd - Hoppers, Units A1 & A2 Montacute Yards, London E1 6HU - Application for a Premises Licence

Dear Channing,

I write further to your objection to my client's premises licence. I attach a copy for ease of reference. I also attach a copy of the conditions submitted with the application. Please note that these will be updated (see below).

First and foremost, my sincere apologies for not having contacted you sooner.

I don't know whether your colleagues involved with the scheduling of the hearing side of things have been relaying things back to you, but there have been some delays on the property side of this matter that have kept me from dealing with the various objections in as timely a fashion as I would have liked.

There is a hearing in relation to this matter scheduled for 7pm on 16 March 2023. I am hopeful that between us we will be able to find a compromise meaning that isn't required.

Yours is the only objection to this application that remains. The Police, Environmental Protection, and Environmental Enforcement have all withdrawn their various objections so perhaps I should start by explaining what has been agreed with them.

Police

In addition to the conditions offered with the application, we have also agreed an additional staff training condition, which I set out below:

The premises licence holder shall devise, implement, and maintain a scheme of staff training covering (as a minimum) the following:

- ***The Licensing Act 2003 and the four licensing objectives;***
- ***The conditions of the premises licence;***
- ***Underage sales and the premises' age verification policy;***
- ***Sales of alcohol to intoxicated persons;***
- ***Proxy sales; and***
- ***Welfare and safeguarding (e.g. WAVE).***

Customer facing staff shall be trained at least once per annum (January to December) with any new customer facing staff being trained upon appointment. Training records shall be kept at the premises and made available to Responsible Authority Officers on request.

Environmental Protection

In relation to the objection from Ola, we agreed various amendments to the application.

We agreed that for the conditions relating to waste (handling and collections) that nothing would be done between 23:00 and 08:00 rather than 23:00 and 07:00, which is what was proposed in our application.

We also agreed that:

The number of persons in the smoking area (Front side of premises) on 183-184 Shoreditch High Street, Hackney, London, E1 6HU is restricted to 6 people at any one time from 22:00 hours.

Environmental Enforcement

We also agreed all of the conditions requested by Environmental Enforcement (Jacey Frewin).

Moving on to the points raised in your objection and dealing with each in turn:

- Location in Shoreditch Special Policy Area (SPA) – We agree that the proposed premises falls within the SPA and so the burden is on us to show that the application will not, if granted, negatively add to the cumulative impacts experienced in the area. Hoppers is a restaurant and part of the JKS Restaurants group of businesses. JKS operate numerous premises around London, including within Cumulative Impact Areas. Several of those venues are Michelin starred. JKS have never been subject to a review or any enforcement action and, in addition to the robust schedule of conditions proposed, there are stringent management procedures in place. I can obviously expand on that, but in short, this is not a venue that is going to negatively add to the problems experienced in Shoreditch and I would hope you would be able to concede that.
- Hours on a Sunday – We would like to keep the hours applied for on a Sunday. We do not think they are controversial. With more and more people working from home on a Monday we have seen an uptick in people wanting to go out for the evening on Sunday night because they do not have to get up early in the morning for work the next day.
- Outside area – Again, we would wish to keep the hours we have applied for. We note LP6 and the general presumption to restrict hours for external areas. It is worth pointing out that the external area here is within the larger courtyard of the Montacute Yards development and is not, so far as we are aware, close to any residential properties. It is also worth pointing out that despite the location/sensitivities in the area, not one single member of the public has objected to this application. If it would help with compromising your objection then my client would be able to agree a condition obliging them refrain from seating additional customers in the external area for a period of time (say, 1 hour) before it closes. Please let me have your thoughts on that.
- Deliveries/Delivery Drivers – You are correct regarding the premises fronting onto a red route. The current plan for delivery drivers (by which I am talking about people collecting and delivering food) is that they will come into the development via the rear (Bateman’s Row / New Inn Yard) and will enter the premises via the door that faces internally into the development. My client will be reminding its delivery partners of their obligations in terms of access and that there is no parking immediately outside the premises. As I am sure you are however, the responsibility for compliance with traffic laws by delivery drivers falls very squarely with the delivery provider.
- Smoking area – See above condition agreed with Ola (6 people after 22:00 outside the front of the premises).

I hope the above is useful.

If you would like to meet (virtually or in-person) to discuss the application then that can be arranged.

I look forward to hearing from you.

Kind Regards

Luke Elford

Partner

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

[Redacted]

Other Brands in the JKS Restaurants Group

Trishna



MOTU

INDIAN KITCHEN



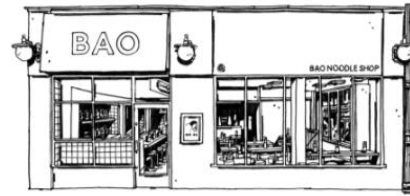
And many, many more...
Page 23

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BAO KINGS CROSS

4 Pancras Square,
Kings Cross, London, N1C 4AG



BAO NOODLE SHOP

1 Redchurch Street
Shoreditch, London, E2 7DJ



BAO SOHO

53 Lexington Street
Soho, London, W1F 9AS



BAO BOROUGH

13 Stoney Street, Borough Market
London, SE1 9AD



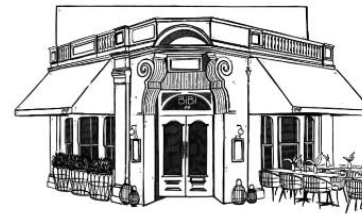
BERENJAK BOROUGH

1 Bedale Street, London, SE1 9AL



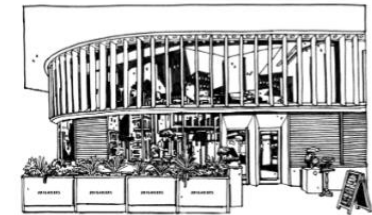
BERENJAK SOHO

27 Romilly Street, Soho, London, W1D 5AL



BIBI

42 North Audley Street, Mayfair,
London, W1K 6ZP



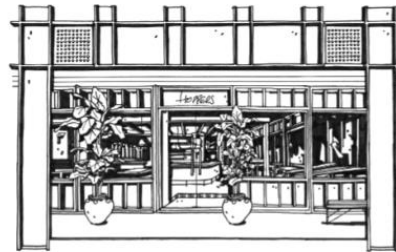
BRIGADIERS

1-5 Bloomberg Arcade
London, EC4N 8ar



GYMKHANA

42 Albemarle Street, Mayfair
London, W1S 4JH



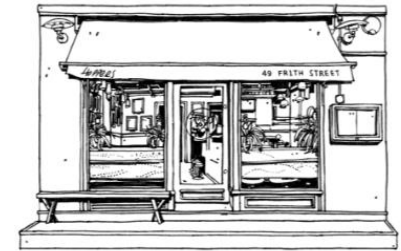
HOPPERS KINGS CROSS

Unit 3, 4 Pancras Square, King's Cross
London, N1C 4AG



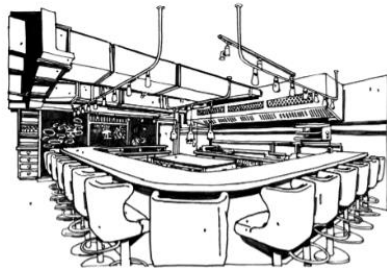
HOPPERS MARYLEBONE

77 Wigmore Street, London, W1U 1QE



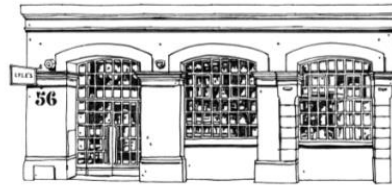
HOPPERS SOHO

49 Frith Street, Soho, London, W1D 4SG



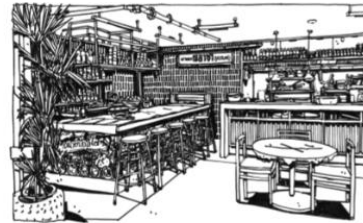
KITCHEN TABLE

70 Charlotte Street, Fitzrovia,
London, W1T 4QG



LYLE'S

Tea Building, 56 Shoreditch High Street,
London, E1 6JJ



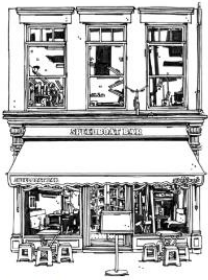
PLAZA KHAO GAENG

103 - 105 New Oxford Street, London, WC1A 1DB



SABOR

35 - 37 Heddon Street,
London, W1B 4BR



SPEEDBOAT BAR

30 Rupert St. London W1D 6DL



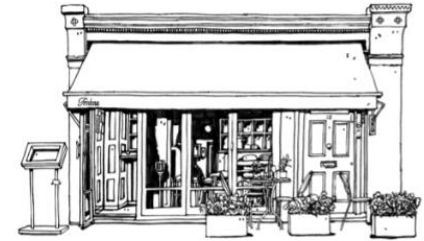
THE CADOGAN ARMS

298 Kings Road, SW3 5UG



THE GEORGE

55 Great Portland Street, W1W 7LQ



TRISHNA

15-17 Blandford Street, Marylebone Village
London, W1U 3DG

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