

Mentmore Terrace Arch 392/3 Hearing

The Applicants are three friends with a proven track history of running Licensed Premises in Fulham and in Hackney with no complaints or issues.

This is very much a food led Application. You will see in the document from the Applicant, the passion, images, praise from critic. Noteworthy that William Sitwell, respected Food critic and regular guest on MasterChef: mentioned Nest Food whilst being interviewed at an Institute of Directors Event on the 7th June 2021. He was asked about the best emerging talent, mentioned a couple of chefs and that he is collaborating with Nest Food for an Event at his home.

Food is clearly the star, supplemented with a warm ambience, background music, and pairing of the right drink to accompany the meal. This is an unhurried process to allow patrons to savour the menu sourced with the best ingredients.

We would respectfully suggest that this is an unlikely basis for antisocial behaviour, crime & disorder or any wrongdoing.

Following discussions with Statutory Authorities and considering any of their reasonable concerns and those of residents the Applicant have agreed Conditions and modified the Application.

Conditions have been agreed with the few Statutory Authorities that submitted Representations that have allayed their respective concerns (with the exception of Mr. Tuitt Licensing).

We would like to highlight the following:

Each of the Responsible Authorities are considered to be Experts in their respective fields. The Police are rightly considered the lead on any Crime & Disorder issue and are satisfied with the hours and conditions agreed. Environmental Health Noise haven't had any concerns regarding this Application even before it was modified.

Planning.

Planning of the Statutory Licensing Responsible Authorities, have made no representation on this Licensing Application not even an informative. Whilst it would have been preferable for Planning to be in place first Law outweighs Policy and the law is clear: Either regime, Licensing or Planning can be applied for first.

Considering:

1/ That there is no suggestion or evidence that my clients would do anything illegal and

2/ That Hackney Council's own Planning specialist experts have not made a Representation it is somewhat surprising that Mr. Tuitt, Licensing, has made this part of his Representation.

It would clearly be wrong(unlawful) to deny the Application on the ground of Planning. That said, my clients have been in talks with ex Hackney Principal Planning Officer and Planning Consultant Troy Healy about the appropriate way forward with a view to obtaining the appropriate Planning permissions before ever thinking of acting outside of allowed hours.

Special Policy Hours/Cumulative Impact Zone

Some Representations from residents indicate that no further Licences be allowed in Mentmore Street. However, No SPA or CIZ apply to this area or indeed, nearby. Therefore, this is not a valid basis for refusing a Licence as the Committee are aware.

Mr. Tuitts' other Reps.

Note his 2nd paragraph uses the words" could have" there is no concrete evidence to support this supposition. Police and Environmental Health no longer have concerns; this should particularly apply to Public Nuisance. The hours have been modified and a Condition agreed regarding alcohol and Substantial Meal rather than the lesser table meal that Mr. Tuitt suggested. Recorded Music has been withdrawn from the Application.

Resident Representations/ Concerns.

This Application is made by responsible Operators with a proven track record who will take the utmost care to ensure that this premise if granted will be run responsibly and will be acutely aware of the concerns of neighbours and the need to act appropriately. They are trying to do

everything the right way and would rather be Licensed with appropriate Conditions and proper interaction with the Responsible Authorities and neighbours rather than just operating under a "Bring Your Own" (BYO) bottle.

Licensing means that each application is considered on its' own merits The Anti- Social Behaviour experienced by residents is unacceptable. We do not believe that any of our Patrons will indulge in any such behaviour given our style of Operation. They have not done so in the two restaurants that we already run and there is no evidence to suggest that they will or increase crime or make the streets less safe for anyone. In fact, our CCTV and the addition of a tidy responsible Premises, as shown by Safer Neighbourhoods and Broken Window theories have demonstrated that crime and ASB is reduced. Glass will not be allowed off the Premises unless in a sealed container. Deliveries will be organised so as to avoid late night disturbance. Clearing up will be managed in a responsible way. We note that Weezy in Mentmore Terrace and Premises in Helmsley Place have far later Licences than applied for in this Application.

Recorded Music has been withdrawn. There was no application for Live Music. The intention and the model is to use background music. The Review of Planning Regulations for the area would more properly sit within the Planning regime rather than a Licensing Hearing.

Delivery Scooters are not planned to be used unless patrons are again not allowed in restaurants due to Govt. intervention and their temporary use is necessary to survive.

Operators will continue to promote the four Licensing Objectives. Environmental Health have offered conditions that have been accepted to manage any risk of pollution.

This is a Licence Application. The Three Sods Brewery is clearly a drink led operation. In stark contrast, this is a food led operation with patrons seated whilst having a substantial meal in order to be supplied alcohol.

The Application has been modified since the original Application, along with Conditions to help manage any potential concerns from the Police and Environmental Health having been discussed and agreed. This includes changing the Application to noon for the supply of alcohol.

We do not believe that given the style of Operation, positive track history Operators restaurants that there is any reasonable cause for concern

regarding a negative impact on London Fields Park. The Venue also benefits from having toilets and their use especially before leaving the premise will be encouraged. The use of the outside area apart from smokers is anticipated only for use in a Lockdown emergency, that may never occur.

Patrons will get to the restaurant by various means, including walking (some are local), public transport as well as vehicles. We believe that the figures put forward re taxis are somewhat unreliable.

This application is not for a bar/restaurant but a restaurant that is looking to supply alcohol to compliment the lovingly sourced and prepared food. In the unlikely event that any behaviour start to arise that would offend/disturb residents this will be nipped in the bud with the expectations of patrons' behaviour reinforced.

We do appreciate the strength of feeling of residents, and London Fields' park users. We would like to reassure you that we will not add to the challenges that you have faced in the area. In fact, we will look to challenge any inappropriate behaviour in the area and support local residents and businesses with any local Crime & Disorder and Anti-Social Behaviour Issues to the best of our ability. Our CCTV would certainly be made available to the Police and Authorities.

Nest Hearing Specific Legal & Policy Points arch 392/3 Mentmore Terrace

Decision of the High Court in Daniel Thwaites plc v Wirral Borough Magistrates' Court [2008] EWHC 838 (Admin)

The licensee successfully judicially reviewed that decision. Mrs. Justice Black criticised the Justices for disregarding what had happened in the past as an aid to predicting what would happen in the future. She was also critical of the way the Justices used their local knowledge, saying "There can be little doubt that local magistrates are also entitled to take into account their own knowledge, but ... they must measure their own views against the evidence presented to them." She particularly made that point because the evidence was that the responsible authorities were untroubled and that the history of the premises when operating to the longer hours did not substantiate the Justices' fears.

In her conclusions, Black J stated that the Justices should have looked for "real evidence" that greater regulation was required in the circumstances of the case. Their conclusion that it was required was, in her judgment, not a conclusion to which a properly directed bench could have come. Here, it was said, **they proceeded without proper evidence, gave their own views excessive weight and the police views none at all.**

Hackney Licensing Policy

1.31 specifically mentions examples where the Licensing Authority should intervene: Cumulative Impact Area and history of issues with that Premises. These issues do not exist here. The previous track record of the applicants with their established restaurants is excellent.

Section 2

2.3 Measures to be taken should be proportionate to the risk, for example a busy town centre nightclub will be expected to take far more precautions than a small local restaurant.

2.12 The Council will, where possible, seek to encourage a range of diverse activities within the evening and night time economy. Applications for activities where alcohol consumption is not the primary feature will generally be welcomed so as to broaden the appeal to a wider range of consumers.

Section 182 Guidance to the Licensing Act 2013

Purpose

7. 1.7 This Guidance is provided to licensing authorities in relation to the carrying out of their functions under the 2003 Act. It also provides information to magistrates' courts hearing appeals against licensing decisions and has been made widely available for the benefit of those who run licensed premises, their legal advisers and the general public. It is a key medium for promoting best practice, ensuring consistent application of licensing powers across England and Wales and for promoting fairness, equal treatment and proportionality.

Licensing objectives and aims

2. 1.5 However, the legislation also supports a number of other key aims and purposes. These are vitally important and should be principal aims for everyone involved in licensing work. They include:
 - (3rd paragraph) recognising the important role which pubs and other licensed premises play in our local communities by minimising the regulatory burden on business, encouraging innovation and supporting responsible premises;

European Union Law

The principle of proportionality is now enshrined in EU law by article 5(4) of the Treaty on European union.

Letter by Kit Malthouse MP Minister of State for Crime & Policing calling for Licensing Authorities to take a more pragmatic & flexible approach:

BY EMAIL ONLY

Chairs of Licensing Committees

Dear Councillor

Kit Malthouse MP
Minister of State for Crime and Policing

2 Marsham Street London SW1P 4DF

www.gov.uk/home-office

08 April 2020

The coronavirus outbreak is causing enormous disruption to all businesses, public services and to individuals across our nation. Local authorities are playing a key role in our response and are under significant pressure. I therefore think it timely to write to you to set out some key areas where licensing authorities may wish to consider a pragmatic and more flexible approach during this outbreak, while ensuring the licensing objectives are safe-guarded.

The Mayor of London's Vision for London as a 24-hour City

11. 2.11. Since the publication of the last Statement of Licensing Policy the Mayor of London has outlined his vision for London as a 24-hour City and has also appointed a Night Czar and a Night Time Commission to encourage the development of London as a vibrant, diverse, cultural city with a night time economy that is of global significance.

1. 4.3. We believe that as long as licensed premises operate as compliant, well-regulated businesses and that their management act responsibly in promoting the licensing objectives; run safe, well managed venues and facilities; and engage and work with the local authority, its partners and the local community; they make a positive contribution toward building community cohesion and cultural development. It is also important to appreciate that alcohol plays an important and inherent role within the leisure and entertainment industry.

Background of Applicant

Subangini Sriramana <subangini.sriramana@hackney.gov.uk>



Fwd: Hearing Docs Nest Food

1 message

Sanaria Hussain <sanaria.hussain@hackney.gov.uk>
To: Subangini Sriramana <subangini.sriramana@hackney.gov.uk>

17 June 2021 at 09:40

FYA

The message is similar to the one we have in the folder but feel free to circulate.

Kind Regards
Sanaria Hussain
Senior Licensing Officer
Hackney Service Centre
1 Hillman Street
London E8 1DY
Direct Line:020 8356 4972
Duty Line:020 8356 2431
www.hackney.gov.uk/licensing



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.

----- Forwarded message -----

From: **Andy Newman** [REDACTED]
Date: Mon, 14 Jun 2021 at 23:28
Subject: Hearing Docs Nest Food
To: Sanaria Hussain <sanaria.hussain@hackney.gov.uk>
Cc: David Tuitt <David.Tuitt@hackney.gov.uk>, Nest Food [REDACTED]

Hi Sanaria

Please find below

1/background images of what the Applicant do

2/.The Applicants describing the concept along with the attached image.

Please note that since that message from Johnnie, Luke & Toby the Application has been modified to:

Supply of alcohol & LNR only.

Mon -Thurs. 12.00 - 23.00

Fri-Sat. 12.00-23.30

Sun. 12.00 - 22.30

Closing Time 30 mins later each day

Off Sales only in a sealed container

Outside only for Covid emergencies except smokers:

After 2100hrs there shall be a maximum of 4 smokers outside the demarcated premises line at any one time. These customers shall be monitored by staff to ensure that they do not cause public nuisance. Before 2100hrs there shall be a maximum of 6 smokers outside the demarcated premises line at any one time

Begin forwarded message:

From: Nest Food [REDACTED]
Subject: More Info
Date: 14 June 2021 at 21:04:06 BST
To: Andy Newman [REDACTED]

Hi Andy,

Background PDF & the Message from us attached again.

Another overview of the restaurant below..

The restaurant will serve a set menu only. This is an 8-12 course Tasting Menu using seasonal British produce. All produce is grown, reared, caught or supplied sustainably, with respect to the land and those in the supply chain.

The meal will take 3 to 4 hours. The maximum table size will be 6 people, the majority being tables of 2. The meal will be prepaid and booked online, it will not have a walk-in culture and numbers are managed. We will serve paired drinks with the meal including a soft Juice/Tea Pairing or Wine Pairing. This is to accompany the meal and can only be served with the Set Menu. Music is low and background only.

We are passionate in creating an intimate and personal dining experience.

Here are some more reviews and images of Fenn our second restaurant, from highly acclaimed critics.

The Guardian piece [here](#).

Evening Standard piece [here](#).

The Telegraph piece [here](#).

Country & Town House piece [here](#).

House & Garden piece [here](#).

You can see more images on instagram and our websites
www.nestfood.co.uk | https://www.instagram.com/nest_food/
www.fennrestaurant.co.uk
www.thenestpopups.co.uk

let us know if you need more images.

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Nest.

www.nestfood.co.uk

@nest_food

As featured in:



Disclaimers apply, for full details see: <https://hackney.gov.uk/email-disclaimer>

2 attachments

 **Message from Luke, Johnnie & Toby (1) (1).pdf**
52K

 **Background.pdf**
8619K

Message from Luke, Johnnier & Toby

Hi all,

We wanted to make contact with you directly and clarify a few things regarding our recent application for a Premises License at 392/3 Mentmore Terrace.

Firstly, we want to make it crystal clear about what the site will be used for and definitely what it will not be used for. We feel there are a lot of grey areas due to the nature of the application process specifically surrounding the service of alcohol and the use of recorded music.

We are a very small business made up of three very long term friends who are based in Hackney. We have managed to survive the last year and we are looking to open a Tasting Menu seasonal British restaurant. We will be working with the very best regenerative, organic/biodynamic and sustainably driven farmers and producers.

This is a very low key, intimate Tasting Menu experience consisting of 8 to 15 courses. It will take up to 3.5 hours, which will result in dramatically lower amounts of guests during service compared to the usual 1.5/2 hour booking which is generally the norm.

Being local to the area we are all too aware of the rise in antisocial behaviour and nuisance around London Fields. The nature of this restaurant means we are very low risk in this regard, nevertheless we take our responsibility, as any business in the area should, very seriously and have a number of conditions which we operate to. Please find our conditions attached for your reference.

We want to stress from the outset that this is in no way an alcohol led restaurant. If people in the area would like that sort of experience there are, in our opinion, more than enough options on Broadway Market, Mare Street etc. Alcohol is only ever served to accompany the long tasting menu meal, to enhance this intimate & personal experience.

Almost 100% of bookings will be pre-booked and made online, this space will not have a 'drop-in'/walk-in culture like many restaurants, pubs etc in the area. And of course there will never be queues as per some operators. This restaurant is built on an understated high end food experience, we see it as a 'hidden' destination that suits the low key nature of the location. With regards to travel, being the site of the old ticket office and therefore so close to the station we would expect and advise customers to use that mode of transport to get to the restaurant, avoiding the potential for traffic on Mentmore Terrace. Due to the nature of the food format that we will operate to (set menu, low volume) there will be much less people leaving the premises late at night.

Any recorded music will be very much background, ambient & quiet to match the intimate experience. It is not a bustling energetic restaurant, pub or club, we now understand we do not need a license for this quiet background music. Sorry for any confusion about that.

In terms of operating hours, in the application process there is not the option to differentiate hours for on-site and off-site sales of alcohol. We would like to clarify that any alcohol served

onsite will only be served with the Tasting Menu meal. The majority of the time this will start no earlier than 1800hrs. For days where we envisage serving lunch (to start will likely be Friday, Saturday, Sunday) this would start no earlier than midday. The only reason to be able to serve any food or drink from 11pm to midnight, is for the small amount of people that will be on the last courses or cheese course, should they like a drink to accompany it. It is in no way late night alcohol service, we imagine on average the number of guests in the building at this time will be 10-15 guests who are finishing the meal.

Any off-site sales are only included in the application as a small insurance should another situation like this last year happen again or if another strain of the virus were to spread. In the event of more restrictions/lockdowns we would need some option in order to survive. It could be used on the off chance that a guest would like to take a bottle of wine, that they have particularly enjoyed, home with them. To clarify we see this as a very small part of the business, and is more of an extra in very individual circumstances. For those of you in the local area who enjoy your wine, we'd be more than happy to provide on an individual basis, as we work with some fantastic small scale wineries that are not possible to get hold of on the mainstream market.

We do not see us using the outside spaces for seating guests either at the front of the building or out of the back, again to minimise the risk of noise or nuisance. We do not intend to put seating, speakers, awnings etc outside. This will be used for storage space for the restaurant. While it's not something we want to allow, if there is someone who smokes, as mentioned in our conditions, we will ensure no more than 4 guests can be outside after 9pm, and no more than 6 smokers at any time.

To confirm, the proposed hours of the restaurant are;

- Mon -Thurs 08.00.23.00
- Fri&Sat 08.00 - 23.59
- Sunday 10.00 to 22.30
- **Closing 30 minutes later**

If there is anything that you feel has not been clarified we are more than happy to discuss anything with you on an individual basis. You can email [REDACTED] and we if you'd like we can organise a time to chat.


We're looking forward to meeting you in the coming months and we thank you for your support especially after the incredibly challenging year we have all faced.

Many thanks,
Luke, Johnnie & Toby

PS for those of you who would like we will also be inviting you to a local residents and business discount during the opening period.

Background

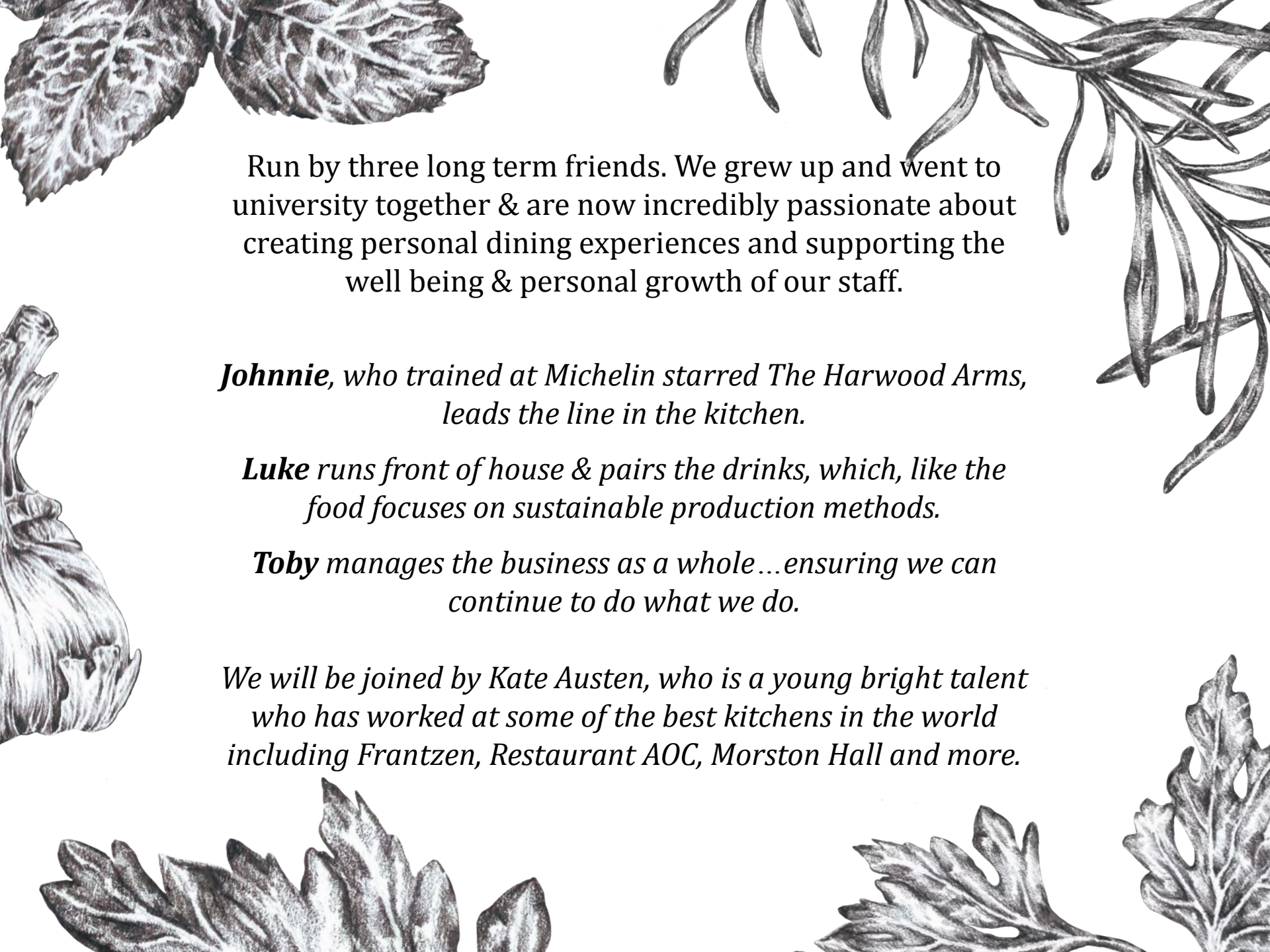




We want to create a thoughtful and unique dining experience in a relaxed & intimate setting, in the London Fields area.

The menu will be a multiple-course journey - of around 12 courses - exploring the very best regenerative seasonal produce we have in Britain.

Drinks will be ancillary to the food experience and will only be served with the meal. We will offer a full Juice & Tea Pairing along with a Wine Drinks Pairing.



Run by three long term friends. We grew up and went to university together & are now incredibly passionate about creating personal dining experiences and supporting the well being & personal growth of our staff.

***Johnnie**, who trained at Michelin starred The Harwood Arms, leads the line in the kitchen.*

***Luke** runs front of house & pairs the drinks, which, like the food focuses on sustainable production methods.*

***Toby** manages the business as a whole...ensuring we can continue to do what we do.*

We will be joined by Kate Austen, who is a young bright talent who has worked at some of the best kitchens in the world including Frantzen, Restaurant AOC, Morston Hall and more.





NEST

Morning Lane, Hackney
Est. 2017

Seasonal British tasting menus
Which uniquely, and to avoid waste, uses only one meat
in the kitchen at a time.



***Currently voted in top 20 Best Restaurants in London.
Timeout EAT List 2020.
Awarded a Plate in the Michelin guide***

***No. 1 Google Rated Restaurant in Hackney & London –
Current Google Rating: Over 4.9 out of 5 (over 250 reviews)***

Customer Return Rate: Approx. 90%







Fenn

Wandsworth Br. Rd., Fulham
Est. 2018

Seasonal British neighbourhood restaurant
with wine shop & cellar.

***No. 1 Google Rated Restaurant in Fulham –
Current Google Rating: Over 4.9 out of 5 (approx. 250 reviews)***

Evening Standard Review :
The Guardian Review :
The Telegraph Review:





Events
Est. 2015

High-end Seasonal British food at a range of locations across the UK.

The Boathouse Dinner

7 course tasting menu in North Wales on the coastline.





Nest on the Lake (Gottwood & Houghton)

120 cover floating restaurant we built ourselves.
3 course menu serving over 500 people a day.

The Garden Menu

7 Course tasting menu for 50 covers. High-end restaurant experience set within the gardens of a manor house in Northamptonshire.







For more information

www.nestfood.co.uk

Instagram: @nest_food

www.fennrestaurant.co.uk

Instagram: @fennfulham

www.thenestpopups.co.uk

Contact

[Redacted contact information]

Customers & Local Residents

[Redacted]

Sun, 13 Jun, 18:56 (15 hours ago) ☆ ↶ ⋮

to me ↕

Hi,
Sorry for the delay. Please see below.
Hope this helps.
All the best,
[Redacted]

Nest gave me one of my best culinary experiences in London. I've only been once but I'm really looking forward to visiting again, and the news that the team is looking to open a new restaurant near London Fields is music to my ears.

I love the thoughtful service, detailed introduction for every dish, and the quality of food and drinks is top notch. I'm sure they will be able to replicate the amazing experience and bring a new foodie destination to the London Fields area, whilst keeping customers and local residents safe and comfortable. It would actually be beneficial to have a restaurant similar to Nest there, they will raise the bar of the local food scene even higher!

[Redacted]

Sat, 12 Jun, 23:03 (2 days ago) ☆

to me ↕

Hello Luke, Johnnie, Toby & the whole Nest team.

It's wonderful to hear that you are planning a new restaurant! As a regular at Nest I love what you are doing, and am more than happy to provide support towards your proposed new restaurant. Fingers crossed for you!!!

I have visited Nest more than 5 times. Every visit is a highly memorable one thanks to the amazing food and the wonderful hospitality from the Nest team. They also have a great ethos about sourcing food locally, seasonally and sustainably, which I whole-heartedly support as this also means we can do our bit for smaller farmers & food producers in the UK who are producing food that is good to eat, good for us, and good for the environment. The team operates very responsibly, adhering to all Covid-19 guidelines & precautions as they trade during this challenging time. Every time I dine at Nest, I have always felt completely safe and I know if something were to happen they would act in the right way to deal with any situation. I believe their new restaurant would be, as with Nest, a good addition to the neighbourhood and not jeopardise public safety or the safety of other local residents.

Sat, 12 Jun, 11:42 (2 days ago) ☆ ↶ ⋮

to me ▾

I would like to extend my strong support for this initiative and for the appropriate licence to be granted to enable the restaurant to trade to full capacity.

The style demonstrated at Nest and also at Fenn on Wandsworth Bridge Road, is very focussed as a high quality neighbourhood restaurant that is very accessible in food style, quality and price to a wide range of customers. The team believe strongly in being supportive of the neighbourhood and are open and friendly to all. I have known them well since they launched their first restaurant, having visited Nest around 6-10 times and their Wandsworth Bridge Road site 4 times. There is no sense that there is any disturbance to local residence from noise emanating from the restaurant or large groups leaving late at night etc.

I understand very well that locally there are likely to be concerns relating in particular to crime prevention, avoiding public nuisance and supporting public safety. This team, operated by three highly professional, energetic, friendly restaurant partners will do their very best to support the local community and will aim to be fully integrated in it over time, ensuring that none of these issues are adversely affected by their operation.

I believe that they will be an ideal addition to the local neighbourhood and we will certainly become regular visitors.

Best wishes

[Redacted]

[Redacted]

[Redacted]

Sat, 12 Jun, 10:56 (2 days ago) ☆ ↶ ⋮

to me ▾

I know NEXT for a ...long time and have visited recently FENN, their new venture near Wandsworth Bridge. It is a small Restaurant, but very well studied and developed with artistic and practical taste. The food was very well prepared with knowledge and interest and I will certainly visit it again. I'm pleased to know they are going to open soon (I hope) in London Fields and I will visit them there even if it is not a 'next-door' area which will be improved by the presence of a Restaurant like NEXT.

[Redacted]

[Redacted] Kenway Road
SW5 [Redacted]

[Redacted]

Sat, 12 Jun, 10:38 (2 days ago) ☆ ↶ ⋮

to me ▾

Hello,

Regarding the new restaurant that Nest are planning to open in London Fields.

I'm very excited to hear that Nest are opening a new restaurant. I've been a huge fan of Nest since it opened and have visited it at least 6 times. I absolutely love the creativity they display in their approach to the food they serve and the surroundings in which they serve it. I have only ever had utterly positive experiences when visiting Nest and admire their sense of community and dedication to giving all their customers a wonderful time.

I know that in opening their new restaurant they will be committed to giving their customers and community an amazing new restaurant. Toby Johnny and Luke who own Nest would take the utmost care to see that their staff and customers were safe and looked after and would not tolerate any kind of public nuisance or disorder being caused from anything to do with their restaurant. They would find that totally abhorrent and between them have a vast wealth of experience that would enable them to deal safely with any such situation that might arise.

I personally cannot wait for the new restaurant to open to experience a new version of Nest.

Kind regards

[Redacted]

[Redacted]
to me ▾

Wed, 9 Jun, 09:41 (5 days ago) ☆ ↶ ⋮

To whom it may concern,

I am lucky enough to be a local resident of the Nest's current site and a local business owner of their prospective new site. I've dined at Nest roughly 10 times, Luke and Jonny are real experts of their craft when it comes to food and drink but also, and crucially I feel they treat each and every customer with the upmost respect, caring for whichever needs and desire exist. Sometimes a rare trait in hospitality these days. It really is a gem and one that has been looked after and nurtured carefully over the years. Watching from afar It is obvious they do everything to perfection and don't compromise on anything. When I found out they could be opening a new restaurant close to my business I was over the moon, they'll be a huge addition to the community, local residents and diners will be blown away by their knowledge and professionalism, a huge positive for the East London food scene. Nice to know we'll have some responsible restauranteurs in the area that can look after the locals, if all of us try do our bit it'll be a safer, more unified and caring area.

[Redacted]

Fri, 11 Jun, 16:31 (3 days ago) ☆ ↶ ⋮

to me ▾

To whom it may concern

I am a customer of Fenn and would like to offer reassurance regarding their application to open in London Fields.

The Fulham restaurant is well managed and attracts a friendly clientele. The atmosphere is always upbeat and the staff attentive and knowledgeable. I believe that they would enhance the London Fields community and attract good quality customers who behave in a civilised manner.

As a mother I would be more than happy for my child to be in this environment and see no reason for concern

If you would like to ask further questions or explore this matter further please do not hesitate to contact me

Kind Regards

[Redacted]

[Redacted]
to me ▾

Fri, 11 Jun, 15:57 (3 days ago) ☆ ↶ ⋮

Hi,

Having eaten at Nest a number of times it's always been a great experience. The staff are very attentive and help create a relaxed atmosphere.

Friends who live in the area love the restaurant and it seems to be a great addition to the area, as I'm sure will be the case in London fields.

There have never been any issues in the past in terms of safety of customers or the public that I've experienced. I can only think of positives!

Best wishes

[Redacted]

[REDACTED]
to me ▾

Thu, 10 Jun, 17:47 (4 days ago) ☆ ↶ ⋮

Hello,

Over the years I have visited nest for multiple special occasions, both my brother and my best friend had his 30th birthday there. I love the family feel to the restaurant, they have a fantastic energy. The chefs and the staff are so welcoming and it is always so lovely to see such a mix of old and young members of community eating there. I have always felt very safe eating there and if anything were to occur I feel the team would be well equipped to deal with the situation.

I think nest is an amazing restaurant and look forward to spending many happy meals there with my friends and family.

Thanks,

[REDACTED]
to me ▾

Thu, 10 Jun, 11:42 (4 days ago) ☆ ↶ ⋮

To Whom It May Concern,

I am a London Fields area resident and also a very happy patron of Nest restaurant.

We have visited the Nest restaurant in Hackney and have always had a great experience. Lovely food, incredibly kind, courteous and professional staff. In particular, we visited in between lock downs in 2020 and found the staff went to great lengths to ensure customers & staff followed the right protocols to keep everyone healthy and safe.

I understand Nest are now considering opening a new restaurant in the London Fields area and I couldn't be more delighted. Neighbourhood restaurants like this are what makes the area - these are the types of establishments that create a sense of community and safety, and make me feel safe & secure walking around the neighbourhood at night.

I'd be delighted with this addition to our neighbourhood and am sure that the team behind Nest relied upon to make this a great venue that is additive to the community.

Kind regards

[REDACTED]
to me ▾

Thu, 10 Jun, 11:09 (4 days ago) ☆ ↶ ⋮

Hey guys,

Super excited to hear about your new restaurant, every time that I have been it's been a super relaxed experience, I've always felt like the team are professional and are fully capable of looking after their customers. As someone who visits London fields a lot I cant think of a restaurant group better suited to that wonderful vibe that seems to permeate London fields.

I hope that I can bring my friends, family and whoever else I can convince (they only need convincing once!)

See you guys soon!

Cheers

[REDACTED]

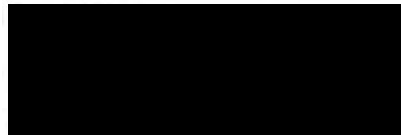
Wed, 9 Jun, 19:24 (5 days ago) ☆ ↶ ⋮

to me

To whom it may concern

We wish to express our absolute support for your proposed new restaurant in London Fields. As regular visitors to Nest which we love we feel sure that any new restaurant that you launch will offer the same level of high standards, safety, and attention to detail. Whilst we have never had cause to complain about a single aspect of our experience at Nest we know that if we had it would have been dealt with swiftly, professionally and to our complete satisfaction. You have our 100% support and best wishes for your new venture.

Best regards,



Wed, 9 Jun, 14:12 (5 days ago) ☆ ↶ ⋮

to me

Hello,

I have had the pleasure of dining at Nest on a number of occasions (5? Lost count) and every experience has been excellent. The food and service have always been faultless and I have recommended to many people.

The staff have always acted professionally, particularly with covid restrictions and I don't doubt they would continue to operate in a professional and respectful manner if any other issues were to arise.

I work in London Fields and love the area. I think Nest would be a great addition and I know the staff would be respectful of other local residents.

I hope to see Nest open in London Fields soon.

Thanks,



Tue, 8 Jun, 11:07 (6 days ago) ☆ ↶ ⋮

to me

Hi guys,

Loved the chicken menu as usual. That chicken broth was outstanding!

Please see below our comments for your licence submission:

We have visited Nest 5 times over the last 18 months since we first discovered it. Even though it is on the other side of London from where we live, we happily make the regular trip because we adore the extreme focus on great quality ingredients being worked with in novel and interesting ways as well as the friendly, calm and attentive atmosphere that the team creates at Nest. The tasting menus are unique and thoughtful and the service is relaxed, friendly, confident and extremely professional. It has always been a happy and enjoyable experience for us. There have never been any issues with customers having too much alcohol or anything leading to undesirable behaviours. It always seems to be a restaurant that creates a happy atmosphere amongst its customers. The high level of professionalism within the Nest team leads me to believe that should there ever be any issues, they would be more than capable of managing it in a way which ensures mine and other customer's safety as well as that of the staff.

Further, I think that the nature of a restaurant such as Nest (a tasting experience of many courses of food in a setting with a relatively small number of customers) is less likely to result in problems with crime & disorder or public nuisance because there is a strong balance between food, alcohol, and oversight by staff. It is very different to a pub or bar where alcohol is served without or with limited food and limited management by staff. At Nest, there is careful attention from the floor staff so water, food and alcohol is all coordinated and organised in a measured way.

On the assumption that the new restaurant opens, we look forward to visiting it and exploring the wider London Fields area in the future.

[Redacted]

Tue, 8 Jun, 10:37 (6 days ago) ☆ ↩ ⋮

to me ▾

Hi Luke,

Glad to hear there is a possibility of a new restaurant coming! Here's a letter of support...

"We have been to Nest more times than we can count. We keep going back because Luke, Johnnie, and Toby create a warm, welcoming, relaxed, and safe environment for guests of all ages. They have created an experience that allows sampling of a wide variety of food and wine, served with the utmost care and attention to responsible service of alcohol and the provision of other beverage options. The Nest team have clearly spent time and effort ensuring their restaurant is a place to visit often and feel like you're visiting trusted friends."

Cheers,

[Redacted]

Mon, 7 Jun, 22:51 (7 days ago) ☆ ↩ ⋮

to me ▾

Hello my friends at Nest,

My wife and family love your pop-up restaurant meetings. They are always so well organised and you provide a nice safe relaxing evening for our family. I hope to see you again this year, will Anglesey be on your list again? Best regards for your new London venture so looking forward to visiting!

[Redacted]

[Redacted]

Mon, 7 Jun, 22:42 (7 days ago) ☆ ↩ ⋮

to me ▾

Luke,

I have visited Nest twice now and have to say I love the concept and quality of food and service. The service has always been on point and the menu an absolute hit.

I'm glad to hear that you are planning another location and am fully supportive of it as I recommend your restaurant to friends and family. I understand that there may be some concerns the local council has before granting you a licence. Given our experience in your restaurant, I am confident that if there was any incident to occur around the location, the Nest team would prioritise the safety of the public and customers and handle the issue immediately.

I look forward to the new restaurant experience.

All the best!

[Redacted]

Mon, 7 Jun, 19:51 (7 days ago) ☆ ↩ ⋮

to me ▾

I've visited Nest multiple times and it has always been a 10/10 experience - the staff are friendly and informative and the food is some of the best I've ever had. Truly a gem of London! The team are always welcoming, and I've introduced many friends to the restaurant, confident in the knowledge that they will have a good time and be treated well. We've always felt completely safe there, but I feel sure that if any difficult situation was to arise then they would handle it calmly and in the best interests of the safety of everyone around them. I hope their star continues to rise and more people are able to experience the joy that is dining at Nest. xxx

[Redacted]

Mon, 7 Jun, 14:58 (7 days ago) ☆ ↶ ⋮

to me ▾

Hi

I'm so excited to hear that you are thinking of opening another site at London Fields.

We have been to Nest once although we are trying to find another date to visit again. We arrived a little rattled as we had just witnessed a car chase but the calm and friendly staff made us forget about that straight away. The menu was fantastic and we have recommended Nest to so many friends.

We are often in the London Fields area as we live in Whitechapel. It's great to see more small businesses open in East London, particularly those that are open in the evenings because it makes me feel safer when walking by myself because I feel it reduces the risk of crime where there are businesses open / footfall.

I hope that you do open a site in London Fields - can't wait to hear the updates!

[Redacted]

Mon, 7 Jun, 15:55 (7 days ago) ☆ ↶ ⋮

to me ▾

Hey, here's a little blurb for your campaign, hope it goes well!

I am a huge fan of Nest and have been to the restaurant 4 times now with both family and friends. Not only is the food delicious but the incredibly friendly and calming atmosphere is a reason to go in itself. All the staff show such passion and knowledge for the food they serve, it's origin and process it was made in, and go out of their way to make you feel personally invested in what you're about to eat. it's truly a special experience every time, a true asset to the community!

[Redacted]

Mon, 7 Jun, 15:27 (7 days ago) ☆ ↶ ⋮

to me ▾

I have been to Nest and had a wonderful evening. A big part of the appeal was the focus on a small number of diners, which meant the atmosphere was calm. I felt completely safe and the managers were very competent.

[Redacted]

Mon, 7 Jun, 15:04 (7 days ago) ☆ ↶ ⋮

to me ▾

To whom it may concern,

My friends and I have visited nest numerous times. We love the exceptional food and atmosphere about it, there has never been any issues and the experience has always been amazing. We have always felt completely safe and we know if something were to happen they would act in the right way to deal with any situation.

I really hope Nest is able to become part of the London Fields community.

Best wishes,

[Redacted]

Mon, 7 Jun, 15:01 (7 days ago) ☆ ↶ ⋮

to me ▾

Hey Luke — I have visited nest on a few occasions in the last couple of years. What an amazing place! Love everything about it, great food and vibes and have never had any issues. Overall 10/10 experience for hospitality and atmosphere and always felt in good hands, with professional proprietors who knew how to handle any situation. Thanks for being so customer-centric and I'm looking forward to coming back soon!

[Redacted]

[Redacted]

Mon, 7 Jun, 14:59 (7 days ago) ☆ ↩ ⋮

to me ▾

Hi

As a repeat visitor to Nest, I wanted to offer my support to the planned restaurant in London Fields. We have visited three times and have always been struck by how warm, friendly and tranquil a place Nest Restaurant is.

There have been no issues with disorder, noise or other public nuisance during my visits.

Nest is the kind of restaurant that would improve any neighbourhood.

Kind Regards

[Redacted]

Mon, 7 Jun, 14:38 (7 days ago) ☆ ↩ ⋮

to me ▾

Hi Nest team,

Just a quick email to say thanks for all you have done for the culinary scene in Hackney so far. My wife and I have visited your Morning Lane site many times and each time we have always been impressed with the level of professionalism with which the restaurant is run and the quality of the food and service.

I'm delighted to hear that the Nest team are looking to expand by establishing a sister restaurant near London Fields. Living locally to London Fields I think it would be an excellent addition to the neighbourhood. Considering the team's responsible and considerate natures and their track record to date, I'm confident that they have the experience to handle any problems or situations that could arise in connection with running a restaurant in an area that straddles residential and food&beverage industry (such as preventing public nuisance and disorder or securing the safety of the public).

So, thanks again for all you're doing and look forward to dropping by again soon!

Best,

[Redacted]

[Redacted]

Mon, 7 Jun, 16:06 (7 days ago) ☆ ↩ ⋮

to me ▾

Hello hello,

We have LOVED visiting the Nest over the last few years. It really is a gem of Hackney. Having lived in Homerton for 4 years, there has been nowhere like it, to offer the level of service and quality of service that is a 15 minute walk away is amazing.

I have never felt anything other than full when I leave The Nest. I have never felt unsafe or scared arriving or leaving.

Their communication in the lead up to our bookings is exemplary and during Covid were clear. I would have no doubt they would handle themselves in a correct and sensitive manner, if a difficult or sensitive occasion arose.

Finally, as an east Londoner, born and bred, its places like The Nest that make me proud of the culture. Run by experts that are proud of what they do and love to share it. London Fields would be the better (and busier) if they were there.