

THE LIGHT BAR
233 Shoreditch High Street
Restaurant and Bar



APPLICANTS SUPPORTING
BUNDLE 2022

INDEX

2022 – Updated Presentation	003
Sample Menus	026
Supporting Documents from Original Application	032

THE LIGHT BAR

THE LIGHT BAR

INTRODUCTION



An iconic, historical building reborn.

Our focus is on quality, sustainability and honesty.

These three key points make us unique to the area:

OUR BUILDING

Lovingly restored, we're proud to create another chapter in the history of this landmark building. Alongside its heritage - this unique location is a central hub of creativity and commercial that provides a perfect backdrop for a great bar and restaurant.

OUR PRODUCE

We focus on farm to table seasonal dishes across all three floors. Wherever possible we will make everything in-house, using locally sourced ingredients and suppliers.

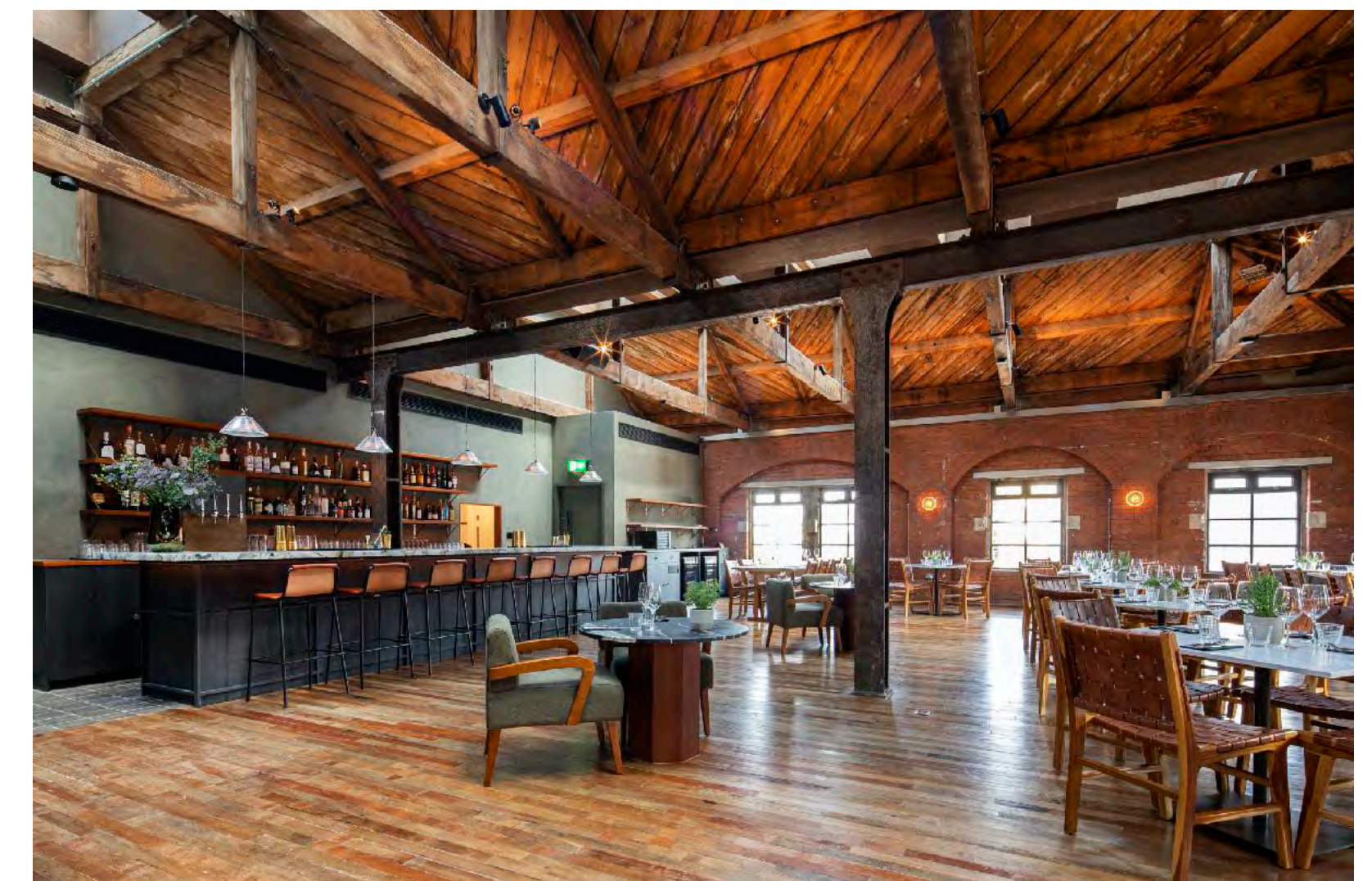
OUR PRINCIPLES

Our approach is a step away from an era of pretentious members clubs and welcome everyone through our doors (our price points reflect this). Good vibes only.

Founded by Morten Jensen and Darren Collins both Hackney residents and entrepreneurs with more that 50 years combined in Hackney.

A few highlights:

- 1 of 5 new restaurants to be listed Michelin Guide 2022 for London
- Nominated Number 1 restaurant in London by Conde Nast 2021
- Shortlisted for the GQ Restaurant & Bar awards 2022
- Extensive coverage including Channel 4, Evening Standard and the Guardian



HERITAGE

Formerly the Great Eastern Railway’s **Electric Light Generating Station** this is the only remaining power station of its type in the UK. Built in 1893 by the Great Eastern Railway (GER) it was the site of Colonel REB Crompton’s world famous electrical engines.

The building, initially known as the **Norton Folgate Power Station**, played a pioneering role in the development of electric power, and from 1900 the borough of Shoreditch used it as inspiration for its motto ‘More Light, More Power’.

This Victorian Power station also played an important role in the evolution of the GER. Generating the first electric light to Liverpool Street Station as well as adjoining Great Eastern Hotel and later Bishopsgate Goodsyard until 1932.

Its chimney was demolished in 1934 and the generating equipment removed. The building was restored between 1998-9 and threatened with demolition three times since 2001. Since 2012 the former bar ‘The Light’ closed and the building used as part of the construction site for the neighbouring new Foster & Partner developments. The building is now protected as part of Hackney’s Shoreditch Conservation Area after a successful campaign by the previous owners to ‘Save the Light’. Thousands of locals and several celebrities, including artist Tracey Emin, had backed the campaign.



ARCHIVE IMAGE OF THE LIGHT BAR:
[‘TWO GONDOLAS AT THE NORTON FOLGATE POWER STATION OF GER, LOADED WITH SCRAP. PROBABLY TAKEN AROUND 1903.’](#)

REFERENCES:

MORE HISTORY ON THE FIRST [PAXMAN ELECTRICAL GENERATORS INSTALLED](#)
[RAIL TECH MAGAZINE](#) [ARCHITECT’S JOURNAL](#) [BBC](#)

GET THE BOOK:
[THE GREAT EASTERN LIGHT](#) : A HISTORY OF THE GREAT EASTERN RAILWAY’S
ELECTRIC LIGHT GENERATING STATION AT 233 SHOREDITCH HIGH STREET, LONDON
BY JAMES EDWARD CONNOR

THE SPACE

The Light Bar is set in an old Victorian power station built in 1893. Across three floors, separated into four zones - original features have been renovated + preseved, complimented with mid-century details and furnishings.

THE.CHATTERIS
ENGINEERING.WKS.CO
CHATTERIS.CAMBS

LNER
3539

THE SPACE



THE ENGINE HALL



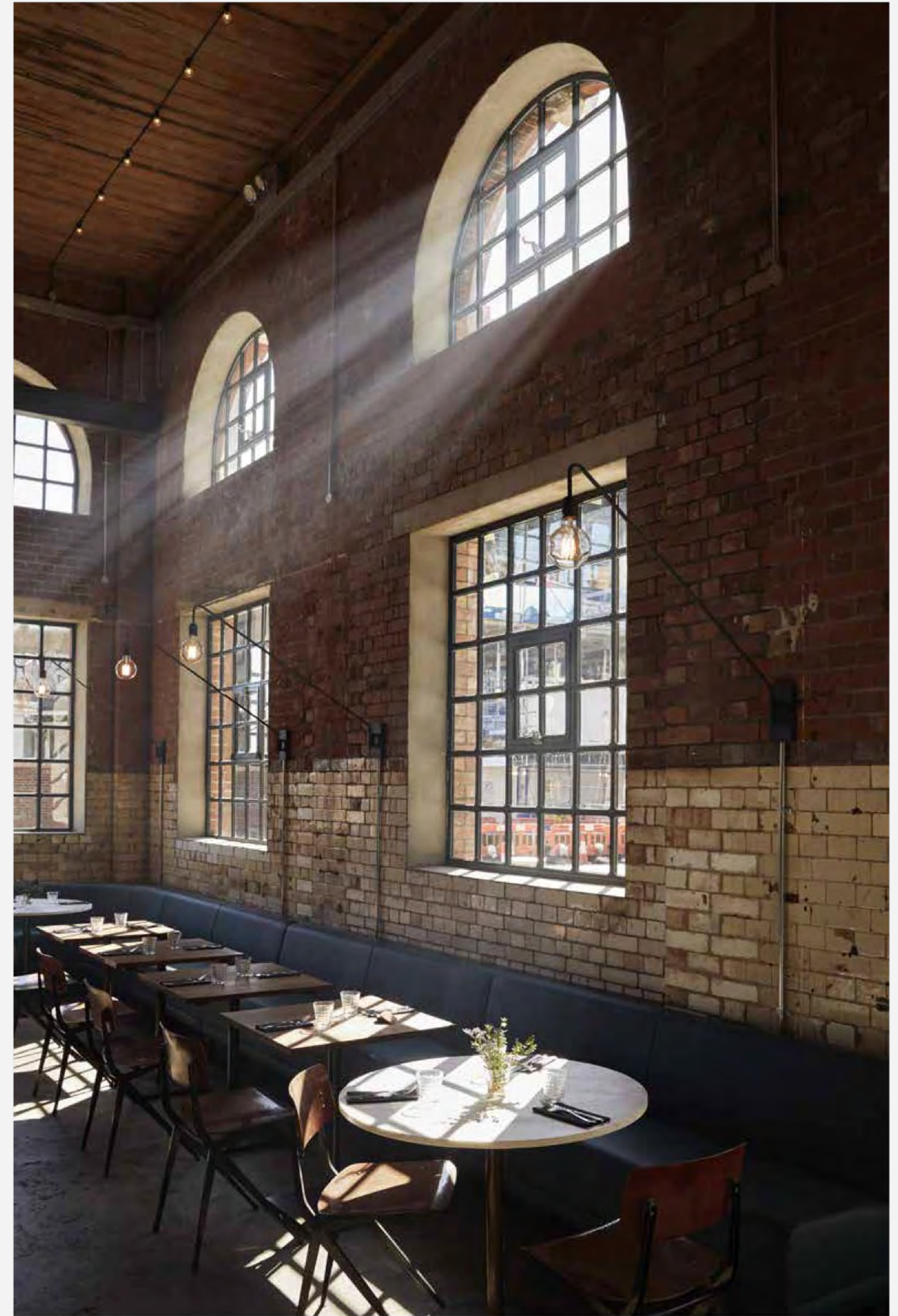
THE COPPER BAR



THE TIMBER LOFT



THE SPACE



FOOD

The food centres on simplicity, quality and flavour. We focus on sustainability by using produce from our allotment in Warwickshire and by working with small, local farms to provide farm to table, seasonal dishes across all three floors. Our aim is to make as much as possible in-house using the best ingredients.

Short and seasonal - intriguing menu

Healthy vs indulgent - the balance is everything

Inspired by produce – the menu will always focus on produce and organic flavour

Investment in processes and innovation – whether a bar snack or plate, dishes are simple in design but preceded by process

Plants are key - there is always plenty of plant based options

Good food is for everyone - the majority of our dishes are affordable

Homemade – we aim to produce in-house

Multiple experiences under one roof – each zone will have its own offering. This allows our guests to have a casual night out with a few mates or an intimate dinner

Reduce food waste - by adapting menus to include what produce is available (For example, fish trimmings are frozen until there is a good supply to then put fish cakes on the menu)



THE FOOD



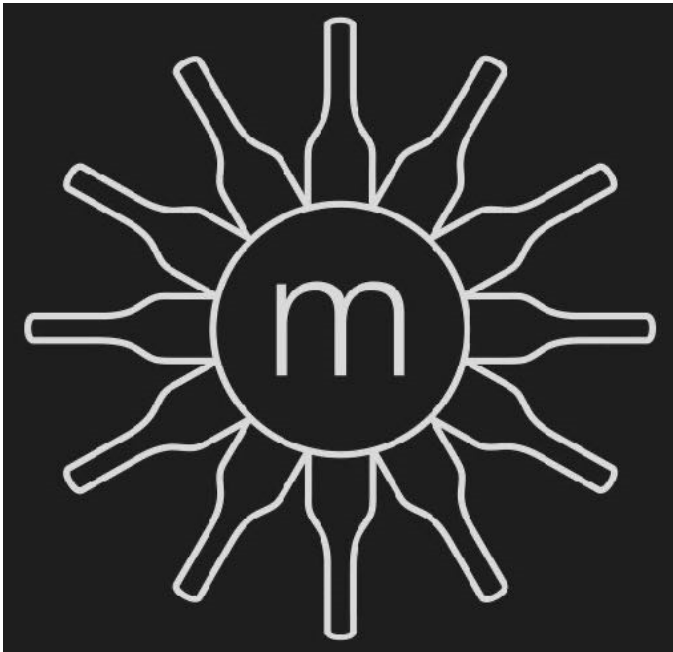
THE FOOD



THE DRINKS - WE PROMOTE RESPONSIBLE AND QUALITY CONSUMPTION



KEEPING OUR SUPPLIERS LOCAL





[!\[\]\(869f8db8cb6058a4d20fc99f4521bf06_img.jpg\)](#)
[!\[\]\(a66a83d8bbf1163be0390378a813901a_img.jpg\)](#)
[!\[\]\(cba935e7251340d69aab2d344a71f909_img.jpg\)](#)
[!\[\]\(83b4f253ae789dd7b92f62f317152833_img.jpg\)](#)
[!\[\]\(8f205ff0b60cd605f054f11cc2be0d0d_img.jpg\)](#)

WEDNESDAY 21 APRIL 2021 **EVENING STANDARD**

Light Bar
Meal for two plus wine around £120. Open
Monday to Saturday from 12pm to 10pm,
Sunday 12pm to 6pm; lightbarlondon.com

Mood lifter: Light Bar's ambition is as lofty as the nature-is-healing sensation of post-pandemic restaurant launch where the food was surprising and effervescent, the mood was determinedly celebratory, and the ambition was as lofty as the double-height ceilings.

And, truthfully, much of this boldness flows from the menu. Conceived by Johnnie Collins (a head chef and biodynamic grower with experience at Soho House in Berlin), it has East Asian inflections,

Nonetheless, the cultural magpie approach occasionally yields some fool's gold. Amber-crumbed sweet potato croquettes seemed a little claggy and ill-conceived beside fiery jalapeño jam and the earthy funk of silken tofu. Ditto

And look: I would rather have Light Bar's freewheeling exuberance than, say, a post-pandemic culinary landscape

Balearic house tumbled from the now functional speakers, robata skewers and espresso martinis descended on packed tables in the orange heat lamp glow and, unaccountably, an Ibiza sunset atmosphere seemed to have broken out in this nondescript roadside tent at the base of a gleaming office block. The Light, amid the gloomiest of circumstances, had flickered to life. I sincerely hope it gets the chance to hit full beam.

SECRET LONDON



Georgiana Huddart,
CREATIVE
DIRECTOR OF
HUNZA G, ON
THE LIGHT BAR
One of my new
favourites is The Light
Bar. The chef, Johnnie
Collins, grows lots of
the produce in his
garden in Warwickshire
makes delicious, interesting
s. The crab cappelletti is my
favourite thing on the menu. It's
great for cocktails after
and has a really fun vibe.
(Shoreditch High Street,
@tharlon.com)

PRESS COVERAGE / Light Bar - 2022



Condé Nast

Traveller

EATING & DRINKING

The 20 best Shoreditch restaurants

Shoreditch restaurants are no longer just about hipster clichés. In London's coolest neighbourhood you'll find some of the finest places to eat, from Michelin-stars to trendy trattorias

BY CONDÉ NAST TRAVELLER AND TABITHA JOYCE

7 April 2022



OLA O. SMIT

3. The Light Bar, Shoreditch

A legendary East London building is brought back to life

Away from the madding crowd of Old Street mayhem is the newly revamped Light Bar – a former Victorian power station turned Noughties rave bar. The lofty site is filled with glazed brick and industrial windows across three floors and **chef** Johnnie Collins helms the open kitchen, putting the focus on bold seasonal sharing plates – modern British dishes with East Asian and Italian influence. Start with yakitori sticks such as Swaledale chicken thigh with preserved yuzu and tropea onion, soft monkfish with black sesame and pressed pork belly with red glaze before trying more substantial small plates. We opted for a plate of crab *cappelletti* with brown crab chilli butter, although everyone else at the restaurant seemed to go for the half roast chicken with curry sauce and chips. The cocktail list has been thoughtfully curated and inspired by events of the area's past: the signature Light **Negroni** uses suze, Amores mezcal, Cocchi Americano and orange bitters to honour the days of rave at the original Light Bar. There might be a lot going on with a mish-mash of flavours and styles but does it work? Yes. It shines bright in an area already beaming with top foodie hotspots.

Katbarine Sobn

Personalise your homepage and recommended articles

CREATE AN ACCOUNT

THE CATERER

NewsSectorBusinessPeopleProductsInsightEventsContact Us

Bibi, Meadowsweet and Heron among 30 new additions to Michelin Guide

15 December 2021 by Sophie Witts



Michelin's latest monthly update has revealed a further 30 restaurants that will feature in its 2022 Great Britain and Ireland guide.

The new additions include Meadowsweet in Holt, Norfolk, a restaurant with rooms run by former **Morston Hall** head chef Greg Anderson and his partner Rebecca Williams in a restored Georgian building.

Among others on the list in England were Emily Scott Food in **Cornwall's Watergate Bay** and Amarillo, a tasting menu restaurant in **Brighton** created by chef Ian Sawinson.

There were five London additions: Bibi, which is run by Chet Sharma (pictured) in partnership with JKS Restaurants, Angelo Sato's Humble Chicken, Ormer Mayfair, Light Bar in Shoreditch, and Republic, an Indian restaurant launched by two Cricket alumni in Chiswick.

MICHELIN Guide > United Kingdom > Greater London > London Restaurants > Light Bar



MICHELIN GUIDE UNITED KINGDOM

Light Bar

233 Shoreditch High Street, London, E1 6PJ, United Kingdom

50 GBP • Modern British

MICHELIN Guide's Point Of View

This vast, very characterful building used to be a Victorian power station and some of the original workings are still in evidence; it's set over three floors and is a great spot for cocktails and sharing plates. The chef is also a keen gardener so expect tasty homegrown produce and ...

Show More





GROWING & MAKING OUR OWN

We source seasonal produce for our dishes from local producers. From bread, butter and pasta to kombucha and cultures - where possible we also make it in house.

CIRCULARITY

When it comes to sustainability - we take a circular approach as much as we're able to. We work with suppliers to eradicate unnecessary waste and single use packaging. With the renovations of our spaces - we used as much reclaimed materials as possible.

SIMPLICITY & QUALITY

We produce food and drinks that people want to come back for every day. Small, rotating menus ensure our offering stays fresh and evolves.

LOYALTY

Our customers are everything to us. Everyone is welcome, and everyone should want to come back to our venues. We remember peoples' names and how they like their favourite dish. We want our customers to feel at home when they are with us.

Our staff are our extended family. We respect each other, and look out for each other, but most of all we're a tight team that love working together.

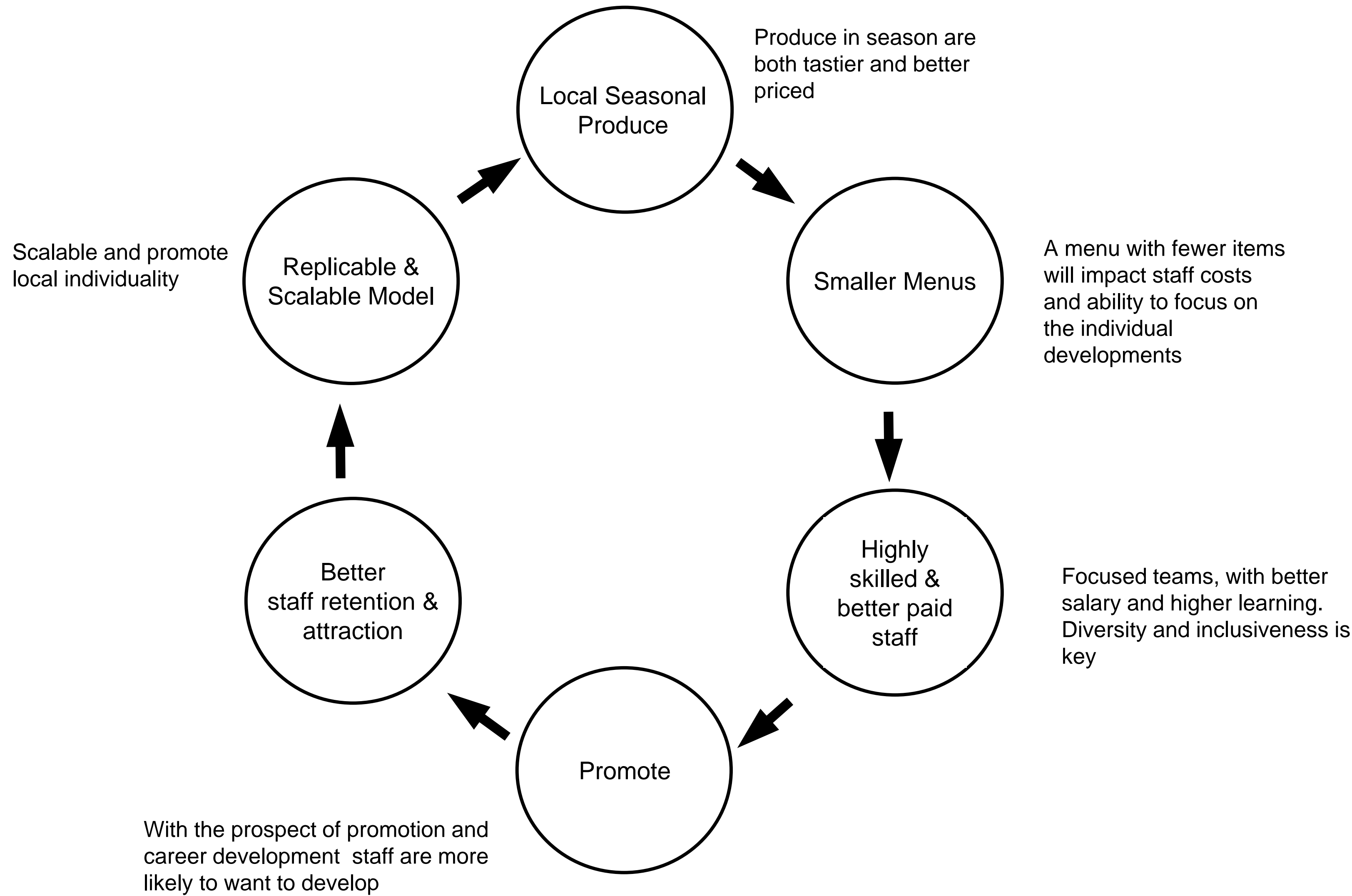
UNPRETENTIOUS

We do what we do for honest, good times with people we love hanging out with. People shouldn't feel self-conscious when they go out. Everyone has a place at our venues.

ENJOY YOURSELF

For us, the most important part of dining out is having fun. We want to create an accessible space for everyone to enjoy.

STAFF RETENTION AND CAREER DEVELOPMENT



OVERVIEW

- To date the owners have invested £2million of personal money (everything they have, and loaned from various family members as we truly believe in the project),
- We have created 65 new jobs in Hackney. Extending our licensed hours, will not only help to safeguard these jobs, but also increase our workforce by a minimum of 15% to cover the longer shift patterns,
- We have a fair opportunity policy and are helping our staff progress their careers as we invest in them,
- Since opening in April 2021 we have had zero complaints from neighbours,
- We have had zero police reports of crime and disorder, due to our quality of management and our curated offer that attracts a low-risk customer base,
- We are very good friends with all of our neighbours and many of them have Morten Jensen's personal phone number. We always accommodate them as customers and invite them for events such as tastings.



WHAT ARE OUR CHALLENGES?

We are surrounded by venues with later licences, meaning that all our customers who are not ready to go home at midnight are leaving our venue at around 10.45/11pm, to ensure access to other venues closing later, as those venues have last entry requirements. If we can remain open later, our customers will stay with us and end their night at Light Bar, heading home earlier than they would if they went elsewhere.

This is on top of current challenges including:

- Ingredients are rising in price on a weekly basis,
- Electricity and gas bills rising faster than ever before,
- Our customer base is reducing during the week due to working from home on Mondays and Fridays,
- Patterns of attendance are now more unpredictable,
- The legacy of the COVID pandemic is still hurting business. As a new business, we did not qualify for the furlough scheme so we had to implement our own (from our own pockets) to keep staff getting paid,
- Customers are taking longer during their visits, and don't want to be crowded. Longer hours to cater for these customers allows us to shape our business around them



THE TEAM



MORTEN JENSEN CEO + FOUNDER

A Hackney resident and born entrepreneur excelling in business development and innovation, Morten has worked with some of the most respected companies across the technology, fashion, creative and events industries for the last 15 years including Soho House, Harvey Goldsmith, Bompas and Parr, LVMH and many more.

Morten's experience developed from sales to fundraising and acquisitions. He has been fundamental in raising capital and developing several Hackney based successful start-ups such as establishing ticketing platform Billetto – an experience based ticketing platform focusing on hospitality.

Morten has worked on The Light Bar for 5 years with no income and purely driven by passion for this iconic Hackney building.



DARREN COLLINS - CO-CEO

Darren has lived in Shoreditch for over 30 years. Owner of iconic fashion labels Religion and Buddhist Punk with offices and shops in Hackney, he branched into hospitality in 2008 as partners in Ku De Ta, Seminyak, Bali, and more recently Old Mans', Canggu Beach, Bali. Keen to open an equally epic location in London, reopening the Light Bar location with long-standing friend and partner Morten, has been a dream project for all of them.



JO JACKSON - CREATIVE DIRECTOR

A multi-disciplined creative with over 15 years experience building relevant, award-winning brands; helping some of the world's most loved brands to create innovative creative strategies and 360° marketing campaigns to attract and engage with today's consumer.

Most recently, leading the creative, content, PR and social teams as Chief Creative Officer at MADE.COM, she repositioned the brand for the Millennial home. The brand is now ranked as 2nd most relevant brand for Millennials.

In her time managing global creative agencies, Jo also worked for clients including Diesel, Nike, Adidas, Gap, Burberry, Microsoft, Red Bull, PepsiCo, Bacardi Global Brands and Diageo, alongside running her own fashion business Beyond the Valley.

THE LIGHT BAR

BRAND

LOGO

ELEMENTS

EXPRESSION



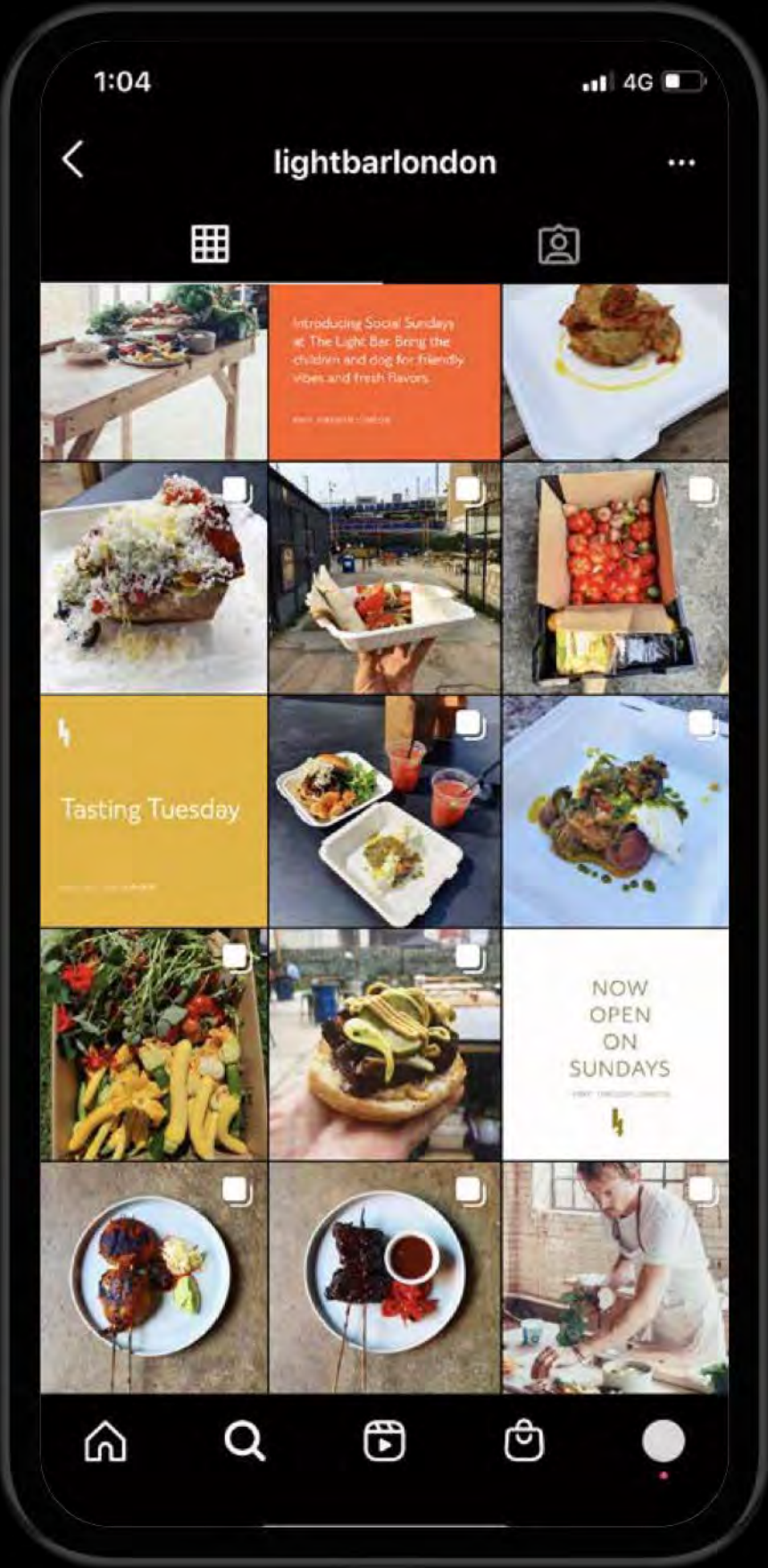
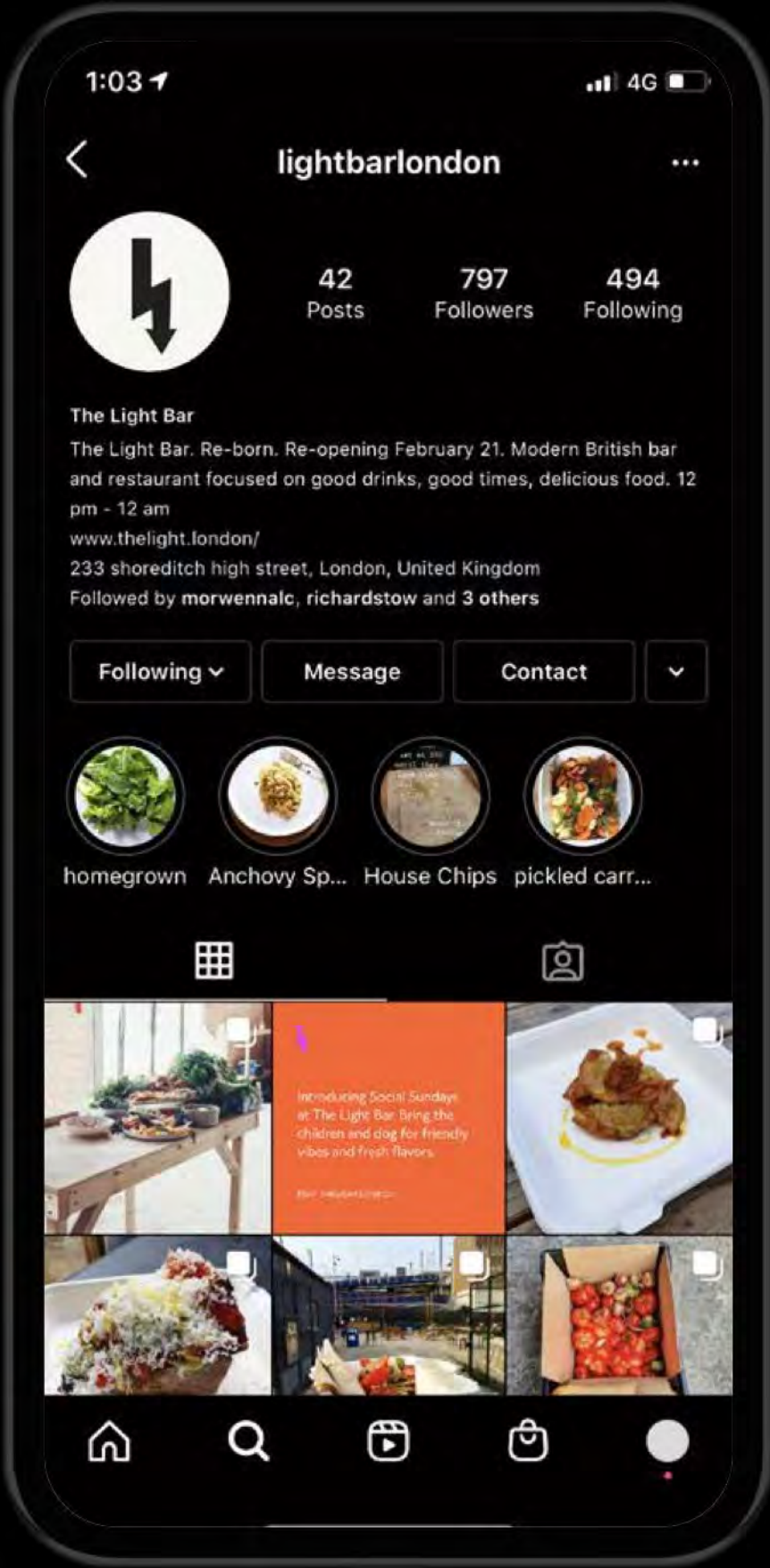
THE LIGHT BAR

BRAND

LOGO

ELEMENTS

EXPRESSION



THE
LIGHT
BAR



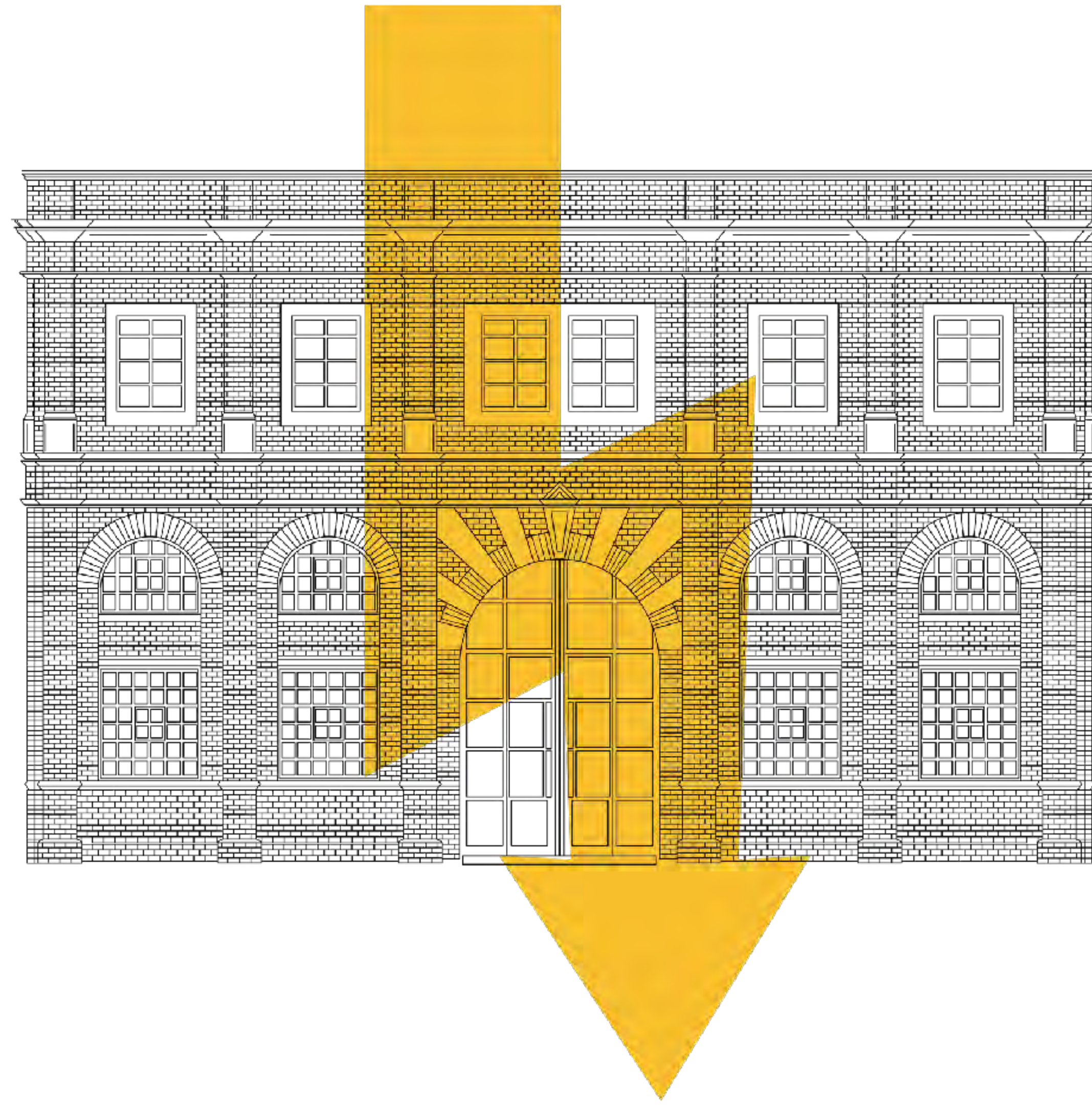
THE
LIGHT
BAR



THE
LIGHT
BAR



THE
LIGHT
BAR





THE LIGHT BAR

THE LIGHT BAR

THE LIGHT BAR

STARTERS

Gordal picante olives (vg)	5
Fermented sweet potato bread, whipped butter (v)	4.5
Beef carpaccio, grated horseradish, parmesan, sicilian olive oil	9
Burrata, sicilian olive oil (v)	12
Watermelon, feta & chilli salad (v)	9

MAINS

Seared tofu, oyster mushroom, tokyo turnips (vg)	17
White crab tagliatelle, lemon, tomato, chilli pangrattato	19
Sea trout, king prawn, sauce vierge, kalamansi	23
34-day aged 10oz ribeye, chimichurri	32
Butchers' block sharing special - ask your server	90

SIDES

Piatto beans, chilli & garlic, pine nuts (vg)	5
Hasselback potato, walnut dressing (v)	5
English leaf salad, fresh herbs, gem hearts (vg)	5

DESSERTS

Chocolate fondant, strawberry, caramelised biscuit crumb (v)	8
Seasonal cheese board (v)	10
Blackcurrant & basil panna cotta, coconut (v)	7
Selection of sorbets (vg)	5

SEASONAL MODERN BRITISH FOOD WITH A FOCUS ON ORIGIN, SEASONALITY & QUALITY.
WE WORK ALONGSIDE A NETWORK OF INDEPENDENT, LOCAL PRODUCERS.

FOLLOW US @LIGHTBARLONDON

PRICES ARE INCLUSIVE OF VAT. 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL. PLEASE
INFORM US OF ANY ALLERGIES. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD PAYMENTS.



THE LOFT

Gordal picante olives (vg)	5
Fermented sweet potato bread, whipped butter (v)	4.5

STARTERS

Beef carpaccio, grated horseradish, parmesan, Sicilian olive oil	9
Burrata, Kent cherries, Marcona almonds (v)	12
Tomato, sunflower seeds puree, chicory & elderflower	9
Cured mackerel, yuzu, truffle, amaranth, kumquat	13

MAINS

Chicken ballotine, chorizo, grilled sweetcorn	24
Seared tofu, enoki mushroom , tokyo turnips (vg)	17
Venison loin, parsnip puree, carrot, meat juices	28
Sea trout, king prawn, sauce vierge, kalamansi	23
34-day aged 10oz ribeye au poivre	34
Butchers' block sharing special - ask your server	90

SIDES

Piatto beans, chili & garlic, pine nuts (vg)	5
Hasselback potato, walnut dressing (v)	5
Iceberg wedge, croutons, blue cheese (v)	5

DESSERTS

Banoffee croissant, honeycomb & vanilla ice cream (v)	8
Chocolate fondant, strawberry, caramelised biscuit crumb (v)	8
Seasonal cheese board (v)	10
Blackcurrant & basil panna cotta, coconut (v)	7
Selection of sorbets (vg)	5

SEASONAL MODERN BRITISH FOOD WITH A FOCUS ON ORIGIN, SEASONALITY & QUALITY.
WE WORK ALONGSIDE A NETWORK OF INDEPENDENT, LOCAL PRODUCERS.

FOLLOW US @LIGHTBARLONDON

PRICES ARE INCLUSIVE OF VAT. 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL. PLEASE
INFORM US OF ANY ALLERGIES. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD PAYMENTS .





THE LIGHT BAR

CHRISTMAS MENU

Celeriac velouté, winter truffle (vg)
Tomato gazpacho, aged balsamic (vg)

Mushroom and chestnut pate, cranberries (vg)
Chicken liver parfait, brioche, damson gel
Smoked eel, kohlrabi, radish (gf)

Roast goose breast, goose faggots, cranberry, jus (gf)
Cod, cannellini beans, butter beans, black olive (gf)
Venison loin, carrot, blackberry, jus (gf)
Beetroot wellington, parsnip puree, glazed beets (vg)

Truffled brie, apple & chutney (v)
Chocolate fondant, honeycomb (v)

Mince puffs (v)

£65ph

(v) - vegetarian | (vg) - vegan | (gf) - gluten free

PRICES ARE INCLUSIVE OF VAT. 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL. PLEASE
INFORM US OF ANY ALLERGIES. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD PAYMENTS .

LBB-028



WINE BY THE GLASS

WHITE

125ml / 375ml / 750ml

Friulano, Le Pianure Bianco Andrea Stocco, Friuli, Venezia, Italy 2019	6.5 / 17.5 / 30
Chardonnay-Grenache Blend, Blanco Sobre Lias Care, Navarra, Spain 2021	7 / 18.5 / 31
Macabeo-Xarelo Blend, Blau Cel Organic Blanc Viticulor Celler 9+, Catalunya, Spain 2020	7.5 / 20.5 / 35
Assyrtiko, Ktima Kir-Yiann Macedonia, Greece 2020	8.5 / 24.5 / 42
Gruner Veltliner, Yealands Estate Single Vineyard Marlborough, New Zealand 2019	9.5 / 26.5 / 46
Pouilly Fume, Chateau Favray Loire, France 2020	10.5 / 29.5 / 53

RED

125ml / 375ml / 750ml

Cabernet-Merlot Blend, Le Pianure Rosso Andrea Stocco, Friuli, Venezia, Italy 2020	6.5 / 17.5 / 30
Tempranillo, Embrujo Organic, Bodegas Verum Castilla-La Mancha, Spain 2020	7 / 18.5 / 31
Cabernet Franc, Sauska, Siklós Hungary 2019	8.5 / 23.5 / 41
Montepulciano, Rosso Conero Villa Malacari Marche, Italy 2017	10 / 27.5 / 51
Carignan, Ulterior Mazuelo Parcela No. 4 Organic Bodegas Verum, Castilla-La Mancha, Spain 2018	10.5 / 29.5 / 53
Malbec, Terrazas Selection, Terrazas De Los Andes Mendoza, Argentina 2018	12.5 / 35.5 / 58

VINTAGES ARE SUBJECT TO CHANGE.
DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL.
PLEASE INFORM US OF ANY ALLERGIES. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD



ROSE & ORANGE WINE

ROSÉ

125ml / 375ml / 750ml

Château Saint Roux Friponne Organic Rosé Pays Des Maures, France 2020	7.5 / 21 / 36
Ultimate Provence AOP (magnum available) Côtes De Provence, France 2020	10.5 / 28.5 / 56 / 110

ORANGE

125ml / 375ml / 750ml

Evelyn Verdicchio Doc Classico Macerato Accadia, Marche, Italy 2020	9.5 / 26.5 / 49
Skerk Ograde Bianco Venezia Giulia Friuli, Italy, 2019	70

WE USE FEVERTREE MIXERS, CHARGED AT ADDITIONAL £2.5.
DOUBLES ARE SERVED AS STANDARD UNLESS OTHERWISE REQUESTED. DISCRETIONARY SERVICE CHARGE WILL BE
APPLIED TO THE BILL. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD PAYMENTS.

LBB-029



WINE BY THE BOTTLE

WHITE

Loureiro, Vinho Verde, AB Valley Wines, Amarante Minho, Portugal 2021	36
Sauvignon Blanc, Napier Western Cape, South Africa 2020	39
Grillo DOC, "Flaneur" Marchesi di Painogrillo Sicily 2020	46
Turbiana, Lugana DOC, Ca' Lojera Lombardia, Italy 2019	48
Gavi DOCG, La Raia Piemonte, Italy 2020	51
Chardonnay IGT Toscana, Castello di Monsanto Tuscany, Italy 2020	67
Montagny, Joseph Drouhin Burgundy, France 2018	58
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand 2021	76
Pouilly-Fuissé, Domaine JA Ferret, Maconnais Burgundy, France 2018	87
Chenin Blanc, The FMC, Ken Forrester Wines Western Cape, South Africa 2019	96
Marsanne, Saint-Peray, Domaine Clape Rhône, France 2019	121

VINTAGES ARE SUBJECT TO CHANGE.
DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL.
PLEASE INFORM US OF ANY ALLERGIES. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD



WINE BY THE BOTTLE

RED

Shiraz/Mourvedre 'The Wedge', Basson Family Swartland, SA 2020	38
Minervois: Domaine Le Cazal 'Tradition' Languedoc, France 2019	45
Sangiovese Blend, Mandorli Toscana Rosso IGT Tuscany, Italy 2020	55
Cotes du Rhone, Jean-Louis Chave Collection: Mon Coeur Rhone, France 2019	56
Syrah, Tandem: Dom des Ouled, Alain Graillot Morocco 2019	57
Etna Rosso DOC, 'Pistus' I Custodi Sicily 2019	59
Blafränkisch, Baden: Klumpp 'Cuvée No. 1' Germany 2018	61
Fleurie, Domaine de Fa, Graillot, AOC Beaujolais, France 2019	65
Nebbiolo, Elio Sandri Langhe Nebbiolo DOC Piemonte, Italy 2018	67
Gigondas: Domaine Saint Gayan 'Origine' Rhône, France 2016	68
Cabernet Sauvignon, 'Heart Craft' Ca Momi Napa Valley, USA 2019	73
Margaux, Origine de Desmirail Bordeaux, France 2016	86
Gevrey-Chambertin: Frédéric Magnien 'Vieilles Vignes' Burgundy, France 2017	121
Hermitage: Jean-Louis Chave Sélection 'Farconnet' Rouge Rhone, France 2017	126

VINTAGES ARE SUBJECT TO CHANGE.
DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL.
PLEASE INFORM US OF ANY ALLERGIES. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD

CHAMPAGNE & SPARKLING



CHAMPAGNE

125ml / 750ml

Veuve Clicquot Yellow Label Brut	15 / 90
Magnum Veuve Clicquot Yellow Label Brut	175
Ruinart Rosé NV	180
Dom Perignon Brut	400
Dom Perignon Brut Rosé 2006	550
Krug Grand Cuvee Brut	400

ENGLISH SPARKLING

Nyetimber Blanc De Blancs 2013	22 / 120
Nyetimber Rosé NV	22 / 120
Nyetimber 1086 Prestige Cuvée 2010	350

OTHER SPARKLING

Bole Bianco Spumante Brut, Romagna Doc NV	8.5 / 38
Emilia Romagna, Italy	
Eins Zwei Zero Sparkling Riesling (Alcohol Free)	6.5 / 35
Leitz, Germany	

WE USE FEVERTREE MIXERS, CHARGED AT ADDITIONAL £2.5.
DOUBLES ARE SERVED AS STANDARD UNLESS OTHERWISE REQUESTED. DISCRETIONARY SERVICE CHARGE WILL BE
APPLIED TO THE BILL. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD PAYMENTS.

VINTAGES ARE SUBJECT TO CHANGE.
DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL.
PLEASE INFORM US OF ANY ALLERGIES. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD

BBB-031

LIGHT BAR AND MARKET FINAL SUPPORTING MATERIALS FROM APPLICANT

ITEM	DESCRIPTION	
1.	Light Bar Summary of Conditions	1
2.	Surrendered Light Bar Licence	5
3.	Raven Consultancy Report in relation to 233 Shoreditch High Street	18
4.	Lightbar Dispersal Smoking and Outdoor management policy	24
5.	Nicolas Chambers CV	34
6.	Chef Johnnie Collins Bio	37
7.	Article 09 - HACKNEY CITIZEN - LAND OF HOPE AND OPPORTUNITY	38
8.	Article 09 - SHOREDITCH LIGHT BAR SAVED FROM DEVELOPERS BULLDOZERS	42
9.	Article 09- BBC NEWS - Victorian power station bar saved	45
10.	Article 19- Light set to come back on in Shoreditch	46
11.	Principal Place – Landlord Letter of Support	49
12.	Letter of Support	51
13.	Letter of Support	52
14.	Letter of Support	53
15.	Letter of Support	54
16.	Letter of Support	55
17.	Letter of Support	56
18.	Letter of Support	57
19.	Letter of Support	58
20.	Letter of Support	59
21.	Letter of Support	60
22.	Letter of Support	61
23.	Letter of Support	62
24.	Letter of Support	63
25.	Letter of Support	64
26.	Letter of Support	65
27.	Letter of Support	66
28.	Letter of Support	67
29.	Letter of Support	68
30.	Letter of Support	69
31.	Letter of Support	70

LIGHT BAR

233 SHOREDITCH HIGH STREET

SUMMARY OF PROPOSED CONDITIONS

CONDITIONS ACCOMPANYING THE APPLICATION

1. A comprehensive CCTV system that ensures all areas, where practicable, of the licensed premises are monitored, including all entry and exit points, and which enable frontal identification of every person entering the grounds in any light condition. All cameras shall continually record whilst the premises are in operation and the recording shall be kept available for a minimum of 31 days with time and date stamping. Recording shall be made available to a duly authorised Hackney Council officer or a police officer together with facilities for viewing. The recordings for the preceding 31 days shall be made available immediately on request. The CCTV system shall be operated in accordance with the Data Protection Act 1998 and any other relevant legislation.

2. An incident log shall be kept at the premises, it will be in a hardback durable format handwritten at the time of the incident or as near to as is reasonable and made available on request to the Police, which will record the following: all crimes reported to the venue
all ejections of patrons
seizures of drugs or offensive weapons
any faults in the CCTV system or searching equipment or scanning equipment any refusal of the sale of alcohol
any visit by a relevant authority or emergency service.

3. The premises are to draw up and implement policies, approved by the police licensing unit and/or Crime and Prevention Officer, dealing with the following: Entry and Search Policy.
Drugs Policy.
Queuing and Dispersal
Policy. Security Policy
Weapons Policy
Premises to regularly facilitate a premises drug audit using the Ion Itemizer or similar device.

4. The Premises shall ensure that any queue to enter the premises which forms outside the premises is orderly and supervised by staff so as to ensure that there is no public nuisance or obstruction to the public highway.

5. Reasonable steps to be taken to ensure that an authorised person is a member of Pubwatch and SNOW and attends at least six meetings a year.

6. Where the sale or supply of alcohol is taking place employees of the premises must request sight of evidence of the age of any person

appearing to be under 25 years of age. Such evidence may include a driving licence or passport.

7. No Fly Posting of events to be allowed advertising the venue.
8. The Licence Holder shall provide and maintain a dedicated phone number of senior management and/or the Designated Premises Supervisor for use by any Responsible Authority or any person who may wish to make a comment during the operation of the licence.
9. All staff shall be given refresher training on the legislation relating to sales of alcohol to underage persons, drunken persons and how to deal with people incapacitated by drink or drugs every twelve months
10. The maximum number of people to be accommodated at any time shall not exceed the number specified in the fire risk assessment.
11. Substantial food and non-intoxicating beverages, including drinking water, shall be available in all parts of the premises where alcohol is sold or supplied for consumption on the premises.
12. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and to leave the area quietly.
13. No noise generated on the premises, or by its associated plant or equipment, shall emanate from the premises nor vibration be transmitted through the structure of the premises which gives rise to a nuisance.
14. A challenge ~~24~~ 25 proof of age scheme shall be operated at the premise where the only acceptable forms of identification are recognised photographic identification cards such as a driving licence, passport or proof of age card with the PASS hologram. (Agreed with Police)
15. The approved arrangements at the premises, including means of escape provisions, emergency warning equipment, the electrical installation and mechanical equipment, shall at all material times be maintained in good condition and full working order.
16. The means of escape provided for the premises shall be maintained unobstructed, free of trip hazards, be immediately available and clearly identified in accordance with the plans provided
17. All emergency exit doors shall be available at all material times without the use of a key, code, card or similar means.
18. All emergency doors shall be maintained effectively self-closing and not held open other than by an approved device.
19. The edges of the treads of steps and stairways shall be maintained so as to be conspicuous.

20. Curtains and hangings shall be arranged so as not to obstruct emergency safety signs or emergency equipment.

CONDITIONS AGREED WITH ENVIRONMENTAL ENFORCEMENT

21. The licensee shall ensure that all staff are fully trained and made aware of the legal requirement of businesses to comply with their responsibility as regards the disposal of waste produced from the business premises. The procedure for handling and preparing for disposal of the waste shall be in writing and displayed in a prominent place where it can be referred to at all times by staff. **Agreed**
22. The licensee shall ensure that any contact for general and recyclable waste disposal shall be appropriate in size to the amount of waste produced by the business. The Licensee shall maintain an adequate supply of waste receptacles provided by his registered waste carrier (refuse sacks or commercial waste bins) in order to ensure all waste carrier and shall not use any plain black or unidentifiable refuse sacks or any other unidentifiable or unmarked waste receptacles. **Agreed**
23. The Licensee's premises are situated in an area within which refuse may only be left on the public highway at certain times (time bands). If the Licensee's waste carrier cannot or does not comply by collecting the refuse within an hour after the close of any time band imposed by the waste authority, the Licensee must remove the refuser from the public highway and/or keep it within the premises until such time as his/her waste carrier arrives to collect the refuse. **Agreed**
24. The Licensee shall instruct members of staff to make regular checks of the area immediately outside the premises and remove any litter, bottles and glasses emanating from the premises. A final check should be made at close of business. **Agreed**
25. The Licensee shall provide a safe receptacle for cigarette ends to be placed outside for the use of customers, such receptacle being carefully placed so as not to cause an obstruction or trip. **Agreed**
26. The current trade waste agreement/duty of care waste transfer document shall be conspicuously displayed and maintained in the window of the premises where it can be conveniently seen and read by persons standing in the Light Bar and Market. This should remain unobstructed at all times and should clearly identify:- **Agreed**
- (a) The name of the registered waste carrier
 - (b) The date of commencement of trade waste contract
 - (c) The days and times of collection
 - (d) The type of waste including the European Waste Code **Agreed**

CONDITIONS PROPOSED BY POLICE AND AGREED BY APPLICANT

27. The premises shall operate in accordance with an Outdoor Management/ Smokers and Dispersal Policy, copies of which will be kept on the premises and made available to police or other authorised officer upon request. (Agreed)
28. After 10pm, there shall be no glass, drinks or open containers to be taken outside of the premises. This shall be monitored by staff/door supervisors. (Agreed)
29. On Thursdays, Friday and Saturdays there shall be at least 2 SIA registered door supervisors employed at the premises from 20:00hrs until 30 minutes after the premises closes. Additional security shall be deployed on a risk assessed basis. Security are to display their identity badges at all times. The licensee/management shall record the full name, home address and contact telephone, SIA registration number, and the time/date of employment of any door supervisors employed at the premises. Where door supervisors are provided by an agency the name, business address and contact telephone number will also be recorded. These records shall be produced to police or other authorised officer upon request. (Agreed)
30. Substantial food is to be available at the premises at all times (Agreed)
31. Off Sales of alcohol shall cease at 11pm. (Agreed)



This premises licence has been issued by:

Licensing Service
2 Hillman Street
London E8 1FB

PART A – PREMISES LICENCE

Premises Licence Number

LBH-PRE-T-0049

Part 1 – Premises details

The Light
233 Shoreditch High Street
Hackney
London
E1 6PJ
020 7247 8989

Where the licence is time limited the dates

Not Applicable

Licensable activities authorised by the licence

Live Music
Recorded Music
Performance of Dance
Other Entertainment Similar to Live or Rec Music or Dance Performance
Facilities for Making Music
Facilities for Dancing
Late Night Refreshment
Supply of Alcohol

The times the licence authorises the carrying out of Licensable activities

Live Music

Standard Hours:

Premises:

Mon 10:00-00:00
Tue 10:00-00:00
Wed 10:00-00:00
Thu 10:00-00:00
Fri 10:00-00:00
Sat 10:00-00:00
Sun 12:00-00:00

Recorded Music

Standard Hours:

Premises:

Mon 10:00-02:45
Tue 10:00-02:45
Wed 10:00-02:45
Thu 10:00-02:45
Fri 10:00-02:45
Sat 10:00-02:45
Sun 10:00-00:00

Performance of Dance

Standard Hours:

Premises:

Mon 10:00-02:45
Tue 10:00-02:45
Wed 10:00-02:45
Thu 10:00-02:45
Fri 10:00-02:45
Sat 10:00-02:45
Sun 10:00-00:00

Other Entertainment Similar to Live or Rec Music or Dance Performance

Standard Hours:

Premises:

Mon 10:00-02:45
Tue 10:00-02:45
Wed 10:00-02:45
Thu 10:00-02:45
Fri 10:00-02:45
Sat 10:00-02:45
Sun 10:00-00:00

Facilities for Making Music

Standard Hours:

Premises:

Mon 10:00-02:45
Tue 10:00-02:45
Wed 10:00-02:45
Thu 10:00-02:45
Fri 10:00-02:45
Sat 10:00-02:45
Sun 10:00-00:00

Facilities for Dancing

Standard Hours:

Premises:

Mon 10:00-02:45
Tue 10:00-02:45
Wed 10:00-02:45
Thu 10:00-02:45
Fri 10:00-02:45

	Sat 10:00-02:45 Sun 10:00-00:00
Late Night Refreshment	Standard Hours:
Premises:	Mon 23:00-02:45 Tue 23:00-02:45 Wed 23:00-02:45 Thu 23:00-02:45 Fri 23:00-02:45 Sat 23:00-02:45 Sun 23:00-00:00
Supply of Alcohol	Standard Hours:
Premises:	Mon 10:00-02:45 Tue 10:00-02:45 Wed 10:00-02:45 Thu 10:00-02:45 Fri 10:00-02:45 Sat 10:00-02:45 Sun 12:00-00:00

The opening hours of the premises

Premises	Standard Hours:
	Mon 09:00-03:00 Tue 09:00-03:00 Wed 09:00-03:00 Thu 09:00-03:00 Fri 09:00-03:00 Sat 09:00-03:00 Sun 09:00-01:00

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

On and Off Premises

Part 2 –**Name, (registered) address, telephone number and e-mail (where relevant) of holder of premises licence**

Bandol Estates Limited
C/O Stirling Ackroyd Limited
40 Great Eastern Street
Hackney
London
EC2A 3EP

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

00524059

Name, address and telephone number of designated premises supervisor where the premises authorises the supply of alcohol

Oliver Williamson
[REDACTED]
[REDACTED]
[REDACTED]

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

Licence No: [REDACTED]

Issuing Authority: [REDACTED]

Date of Grant: 24 November 2005

Signed:

David Tuitt
Team Leader - Licensing

Annex 1 - Mandatory Conditions

Supply of Alcohol

1. No supply of alcohol may be made under the premises licence:
 - (a) At a time when there is no designated premises supervisor in respect of the premises licence.
 - (b) At a time when the designated premises supervisor does not hold a personal licence or his personal licence is suspended.
2. Every supply of alcohol under the premises licence must be made or authorised by a person who holds a personal licence.
3. (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 a disability).
4. The responsible person shall ensure that free tap water is provided on request to customers where it is reasonably available.
5. 5.1. The premises licence holder or club premises certificate holder shall ensure that an age verification policy applies to the premises in relation to the sales or supply of alcohol.

5.2. 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 a holographic mark.

6. The responsible person shall 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:
 - beer or cider: 1/2 pint;
 - gin, rum, vodka or whisky: 25ml or 35ml; and
 - still wine in a glass: 125ml; and
 - b) customers are made aware of the availability of these measures.

A responsible person in relation to a licensed premises means the holder of the premises licence in respect of the premises, the designated premises supervisor (if any) or any individual aged 18 or over who is authorised by either the licence holder or designated premises supervisor. For premises with a club premises certificate, any member or officer of the club present on the premises in a capacity that which enables him to prevent the supply of alcohol.

7. 7.1 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.

7.2 For the purposes of the condition set out in paragraph 7.1 above -

(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 amount 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.

7.3 Where the permitted price given by Paragraph 8.2(b) above 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.

7.4 (1) Sub-paragraph 7.4(2) below applies where the permitted price given by Paragraph 7.2(b) above 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.

Door Supervision

8. Each individual who is to carry out a security activity at the premises must be licensed by the Security Industry Authority.

Annex 2 – Conditions consistent with the Operating Schedule

9. A comprehensive CCTV system that ensures all areas, where practicable, of the licensed premises are monitored, including all entry and exit points, and which enable frontal identification of every person entering the grounds in any light condition. All cameras shall continually record whilst the premises are in operation and the recording shall be kept available for a minimum of 31 days with time and date stamping. Recording shall be made available to a duly authorised Hackney Council officer or a police officer together with facilities for viewing. The recordings for the preceding 31 days shall be made available immediately on request. The CCTV system shall be operated in accordance with the Data Protection Act 1998 and any other relevant legislation.
10. An incident log shall be kept at the premises, it will be in a hardback durable format handwritten at the time of the incident or as near to as is reasonable and made available on request to the Police, which will record the following:
all crimes reported to the venue
all ejections of patrons
seizures of drugs or offensive weapons
any faults in the CCTV system or searching equipment or scanning equipment
any refusal of the sale of alcohol
any visit by a relevant authority or emergency service.
11. The venue will comply with the Hackney Police Search and seizure Policy 2011 (or as amended) and the Hackney Police Theft reduction Policy 2011 (or as amended)
12. The premises are to draw up and implement policies, approved by the police licensing unit and/or Crime and Prevention Officer, dealing with the following:
Entry and Search Policy.
Drugs Policy.
Queuing and Dispersal Policy.
Security Policy
Weapons Policy
Premises to regularly facilitate a premises drug audit using the Ion Itemizer or similar device.
13. On Thursdays to Saturdays inclusively a minimum of one SIA registered door staff per hundred customers or part thereof shall be on duty from 18:00 hours and from 20:00 a minimum of two SIA registered door staff will be stationed at the front entrance (and will count in/out customers using a mechanical counter). Where possible, one female SIA registered door staff will be used. Additional male and female SIA registered door staff will be employed at the premises when required, on the basis of an operational risk assessment. Whenever door staff are required, they should be of a sufficient number to monitor all areas in use.
14. All door supervisors shall enter their full details in the premises daily register at the commencement of their work. They shall record their full name, home address and contact telephone number, their SIA registration number, and the

time they commence and conclude working. If the door supervisor was provided by an agency the name, registered business address and contact telephone number will also be recorded. This register will be made available to police or authorised officer immediately upon request.

15. All door supervisors will have access to and use of radio links to advise management of any crime and disorder problems.
16. There will be a first aider on the premises during all hours of operation.
17. The premises will not conduct drinks promotions, known as "happy hours" or "2 for 1" or similar offers.
18. Measures to be implemented to ensure that patrons cannot take glass or open containers outside the front of the premises to the street.
19. The Premises shall ensure that any queue to enter the premises which forms outside the premises is orderly and supervised by door staff so as to ensure that there is no public nuisance or obstruction to the public highway.
20. Reasonable steps to be taken to ensure that an authorised person is a member of Pubwatch and SNOW and attends at least six meetings a year.
21. Where the sale or supply of alcohol is taking place employees of the premises must request sight of evidence of the age of any person appearing to be under 25 years of age. Such evidence may include a driving licence or passport.
22. Toilet attendants to be in attendance in all public accessed toilets (excluding ground floor toilets) from 1900 hours on Thursday Friday and Saturday. Ground floor toilet to remain locked at all times when the venue is trading with the key available from bar staff / door supervisor should a patron wishes to use the facilities. Staff / Door supervisor to remain present until key is returned to them and then to place of safekeeping.
23. All staff employed at the premises should be over 18 years old and photo identification has been seen to confirm this.
24. No Fly Posting of events to be allowed advertising the venue.
25. The Licence Holder shall provide and maintain a dedicated phone number of senior management and/or the Designated Premises Supervisor for use by any Responsible Authority or any person who may wish to make a comment during the operation of the licence. This shall be provided to the Licensing Authority, Police and local Residents Associations. The Licence Holder shall ensure that any changes in these details are sent to these parties within seven days of the change.
26. There shall be a personal licence holder on the premises from 1800 hours until close Thursday - Saturday.

27. Prominent signage indicating the permitted hours for the sale of alcohol shall be displayed so as to be visible before entering the premises, where alcohol is on public display, and at the point of sale and notices to be displayed at exits requesting that patrons respect the needs of local residents and leave the premises and the area quietly.
28. All staff shall be given refresher training on the legislation relating to sales of alcohol to underage persons, drunken persons and how to deal with people incapacitated by drink or drugs every twelve months
29. Refuse will be stored in a privately maintained bin at a location which has been specified by the council and will be emptied daily.
30. Deliveries to the premises are to take place during the hours 7am to 5pm.
31. Music and dancing is ancillary to the main use of the premises.
32. Children will not be admitted into the main bar area.
33. The maximum number of people to be accommodated at any time shall not exceed 500 (300 on the ground floor; 200 on the first floor).
34. The doors or gates in the following locations shall be locked in the open position whilst the premises are occupied, and notices shall be exhibited adjacent thereto; worded as "THIS DOOR MUST BE KEPT LOCKED BACK OPEN WHILST THE PREMISES ARE OCCUPIED"
The inward opening outer doors to the main entrance.
The inward opening gates to the external escape route to Shoreditch High Street.
35. When events involving music are taking place the door to the roof terrace shall be kept closed to contain noise within the building.
36. The internal limiter to the disco decks/PA system to be maintained at a level agreed with the Council's Pollution Group.
37. No unauthorised equipment or special effects will be employed on the premises without the Licensing Authority's prior consent.
38. The acoustic lobby will be maintained, as existing.
39. Air conditioning units and extractor fans to be maintained in line with Council requirements.
40. The operators control switch for the ventilation plant which overrides the time clock shall be in the ON position during the whole time that the premises are in use.

41. Where regulated entertainment is to be carried out, the premises existing arrangements, as set out in the Rules of Management for Places of Public Entertainment will be maintained.
42. Where recorded music is played, a sound limiter will be installed and maintained at an appropriate level agreed with the Council.
43. All music will be played through the in-house sound system with sound limiter which will be set at an approved level by the Council.
44. Live acts will not perform after 23.00 hours on any day.
45. Amplified DJ microphones over the PA system will not be used after 23.00 hours on any day.

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

Not Applicable

Annex 4 – Plans

PLAN/LBH-PRE-T-0049/270505

Independent Licensing Report

“The Light Bar and Market”

233 Shoreditch High Street, E1



By Guy Hicks

Consultant at Raven Consultants

November 2019

Instruction

1. I have been asked by the applicants to provide this report in relation to a new premises licence application for the Light Bar & Market situated on Bishopsgate, London E1 and to opine on the venue's likely impact on the locality which is now within the Shoreditch Special Policy Area.

Expertise

2. I retired from the Metropolitan Police service on the 14th August 2019 having served in a variety of roles. My final 7 years' service were spent as the Sergeant in charge of the licensing unit covering two boroughs, Hackney and Tower Hamlets. In this role I headed up a team of officers responsible for policing the large number of licensed premises on the two boroughs. I was responsible for overseeing applications, Temporary event notice applications, crime and disorder issues, partnership working, in fact anything related to a licensed premises. Since retirement I have set up a consultancy to provide independent professional advice, opinion and assistance to licensed premises, training, evidence gathering, observations, professional witness services and advice with regards due diligence. I am also a security consultant for Advanced Security Management a company providing professional security services within the industry.

Likely impact of the Light Bar on the locality.

3. Whilst employed as a police officer on the borough one of my tasks was to analyse crime data provided by one of my officers regarding overnight crimes. I would also be privy to crime statistics provided by an analyst at the London Borough of Hackney (LBH) highlighting any problematic venues. Depending upon the crime type and action or lack of action by the venue in question I would task officers to apply the stepped approach to deal with the problematic venue. The stepped approach would involve starting with a meeting to highlight the issues and the expectations of the police in dealing with those issues through

to warning letters, action plans and potentially review of the licence. Partner agencies such as LBH licensing enforcement would be informed where applicable.

4. As a result of this crime data and overnight daily crime update, I learnt and quickly identified problem venues or venues likely to generate unacceptable levels of crime, violence and disorder. **I do not recall a time when the Light Bar was one of those venues.** Crime data, particularly on a Friday and Saturday night generally indicated a gradual increase in crime, especially violence post-midnight, peaking at around 4am before tapering off.
5. The venue is situated at 233 Shoreditch High Street, E1 6PJ. The venue is very close to the border and as such is in close proximity to the City of London and in particular Liverpool Street Station. When it was previously open it was frequented more often than not by City workers due to its close proximity to Liverpool Street. Therefore, most of the customers exited the venue turning right back towards Liverpool Street in order to catch the last trains into Essex and Herts which are around 00:30 to 01:00 hrs albeit the venue had a later alcohol licence. This means that customers attending after work did not tend to disperse into the heart of the Shoreditch Special Policy Area. Bishopsgate is an extremely busy street, especially in the area of Liverpool Street Station. It has a high volume of foot and vehicle traffic. Continuing North onto Norton Folgate and eventually Shoreditch high street the volume of foot traffic is reduced although traffic levels remain fairly constant. Pedestrian levels do not really pick up again until the final stretch of Shoreditch High Street between The Shoreditch and on into Kingsland road, Old street and Hackney Road.
6. As I have previously mentioned, the Light Bar in its previous life, despite being a late-night venue with no food offering was never described as a crime generator. Nor do I recall any level of serious violence, disturbance or ASB in and around the premises. I see no reason why this would change, particularly as the proposed use is significantly reduced in terms of its timings regarding the sale of alcohol and significantly more in terms of adding food as a major

feature of the premises combined with an increase in available seating. Furthermore, in my experience many of the concerns rightfully raised by the responsible authorities can be dealt with and managed by the operators with suitable policies, frequent staff training to a high standard and an experienced DPS.

7. I understand that the new operators of the Light Bar, as well as the landlord of Principal Place, expect that residents living in the new luxury apartment block immediately behind the Light Bar will wish to attend the venue and will form a significant part of their custom base. That is why the landlord supports this application. From a cumulative impact perspective it is preferable for those residents to be able to dine or have a drink on their doorstep rather than having to walk or drive to other venues further into the heart of the Shoreditch Special Policy Area. Less migration of customers to venues further afield means less adverse impact. It is noticeable that not a single resident or ward councillor has objected to this application.

Dispersal, smoking and outside area policies

8. In relation to said policies I have drafted a dispersal, smoking and outside area management plan. These will serve to minimise any adverse impact on the locality.
9. In addition, clear unambiguous conditions can work alongside policy and training. Conditions such as Challenge 25, CCTV, SIA, Incident logs and local police policies such as weapons and drugs would assist primarily in the prevention of crime and disorder and secondly in the management of these types of incident. It is also important to foster relationships with the responsible authorities. These relationships can be built at local pub watch meetings and the borough wide pub watch as well as police led initiatives such as the Hoxton Square Friday night street briefings, Counter terrorism presentations and WAVE training. I would recommend that the venue management attend where operationally possible. I would also recommend venue staff all complete the

WAVE (Welfare and Vulnerability Engagement) training and that this is refreshed on a regular basis.

10. As important as it is to foster good working relations with responsible authorities it is equally important to foster the same working relationships with local residents. I would suggest that a quarterly meeting be held with an open invite to residents to voice any concerns they may have so that the venue can react and deal with these quickly so that residents a) have a voice and b) do not place further demand on already overloaded responsible authorities, in particular the police and EHO's where an easy, acceptable resolution could be found at the quarterly meeting. If the resident concern is so serious that it cannot wait, I have written into the dispersal policy that the phone number of the venue and the DPS should be on display at the front of the venue.

The management

11. I have spoken to the proposed DPS Mr Nick Chambers. We have discussed the proposed policies to ensure they fit operationally with the venue. As I have mentioned earlier, the DPS plays an integral role in ensuring compliance with conditions and policy. Nick is experienced having been a DPS for around 9 years, has held a personal licence for 12 years and worked in a variety of mainly food-led venues in and around London. He has shown a high level of competence with regards licensing strategy and staff training. He has held a number of managerial positions within night-time economy venues. His level of experience should bring some comfort to responsible authorities.
12. Finally, I have made it clear to the venue that I am happy to assist and offer my experience when necessary in firstly preventing issues occurring but also to assist the operators and responsible authorities in the unlikely event of problems arising.

Conclusion

13. This application is designed to resurrect an iconic licensed premises in Shoreditch. Given my knowledge of the previous operation, and the locality in general, in my opinion the grant of a premises licence to the reduced hours set out in the application and in line with the conditions and operating policies proposed, is unlikely to add to the negative cumulative impact in the Shoreditch Special Policy Area.

LIGHT BAR AND MARKET

DISPERSAL POLICY

- This Dispersal Policy has been implemented to assist in the promotion of the four licensing objectives, in particular crime and disorder, public nuisance and public safety.
- This document is subject to change from time to time as it is a working best practices document that may change through discussions with interested parties and more specifically with our neighbours.
- Management are aware of the potential for neighbourhood noise and disturbance at the time that customers leave at closing time. Management have agreed to implement a written dispersal policy to move customers from the premises and the immediate vicinity in such a way so as to cause minimum disturbance or nuisance to neighbours. Every effort will be made to minimise any potential nuisance and it will be the responsibility of all members of staff to support this policy.

Winding-down Period

1. Management have put into place an effective “wind-down” procedure in order to facilitate prompt closure of the premises and orderly dispersal pattern by customers.
2. At closing key members of trained staff are directed to work in the customer areas near the front entrance and exit. Customers are informed that the premises are about to close and are directed towards the nearest exit.
3. The premises will promote the gradual departure of customers and will ensure the control of the flow of customers by carefully managing the cloakroom and

lobby areas of the premises.

4. Internal lighting levels will be gradually increased during the last 30 minutes of trading.
5. Music will be played at a lower level steadily reducing until it can't be heard.
6. The winding down period outlined above ensures that customers disperse gradually prior to cessation of trade.
7. Light Bar and Market are proud of the area and will endeavour to keep the area clean and attractive for our patrons and our neighbours. This means dealing with debris outside our frontage that may have nothing to do with us but in the interests of maintaining good standards in the area they will still clear it up.

Door Supervisors to assist with Dispersal during busy periods

8. Door supervisors/door attendants at the agreed levels shall be maintained until the premises are closed and shall be in position early enough in the evening to ensure that procedures for promoting public safety and preventing public nuisance are effective
9. Door Supervisors are trained to know the following:-
 - a. Where the nearest mode of public transport is
 - b. Details of taxis and a number is available at the reception
 - c. General local knowledge so that if customers decide to move on the door staff can help them with directions.
 - d. The premises security are assigned key roles and these are split between supervising the dispersal and general control of the vicinity.
 - e. The door supervisors are easily identifiable in striking uniforms and before each night there will be a team briefing to allocate the roles.
 - f. There is an end of night team meeting to discuss any ways that the

premises may improve the dispersal of patrons and any actions points are added into each supervisors job cards.

Notices

10. Notices shall be displayed at customer exits and in prominent positions requesting that patrons respect the needs of local residents and leave the premises and area quietly.
11. All employees are given appropriate instructions and training to encourage customers to leave the premises and the area quietly.

Incident Reports

12. All incidents of crime or disorder or nuisance are to be reported by the designated premises supervisor or responsible member of staff.
13. The licence holder shall ensure that the details of all complaints are recorded in an occurrence log.

Taxi Service

14. Staff will ensure taxis are available for customers so that they can wait inside the premises. Staff will politely request that car doors are not slammed and will ensure that taxi drivers keep engines turned off if they are parked outside.
15. Arrangements are made with all local taxi firms for taxis to stop at a safe stopping place when collecting patrons. A recommended list of local taxi companies is available to customers.
16. Staff are trained to be aware of the location of taxi ranks, bus stops and hire car offices and advise customers accordingly.

17. Taxi drivers will be asked to remain in their vehicles and radios should not be played at a volume likely to disturb the neighbourhood.
18. Staff and SIA will be trained to look for any vulnerable persons leaving the venue, ensuring that anyone identified as vulnerable is offered and escorted to a licensed taxi or Uber.
19. At the end of the shift employees will say goodbye to each other inside the premises and arrange for lifts or taxis to collect them at a convenient and safe stopping point away from residential properties

Exit Strategy

The exit strategy will be implemented each night.

- All security & Stewards members outside on exit mode must wear a high visibility jacket or other striking uniform.
- The priority of the security team is to ensure all customers leave in a quiet and controlled manner in the direction towards Liverpool Street Station.
- All customers should be asked to leave quietly in a polite and friendly manner.
- Any persons seen loitering should be asked to move on whether they are the premises customers or not. They should be directed towards the nearest mode of public transport and as a default to the nearest bus station in a polite but firm manner.
- Security will be positioned so that customers will leave via Shoreditch High Street.

Overall

- Staff shall be in place at the exits to wish customers farewell and ask them to leave quietly and shall answer any questions regarding transport availability. Staff will not tolerate departing customers congregating outside of the premises. Staff will at all times be aware of activity outside of the premises and endeavour by their presence to minimise bad behaviour. They should be aware of potential areas of difficulty (nearby residences) and provide a presence in those places to minimise potential problems. Whilst carrying out their legitimate duties outside of the premises all staff are trained not to behave in a manner likely to disturb the neighbourhood, conversation and laughter must be quiet and any communication is usually digital through an earpiece.
- Staff will attach the utmost importance to the careful investigation and prompt resolution of any complaint made in respect of the running of the premises. Particular emphasis will be placed on building and maintaining close links with residents including hosting meetings on a quarterly basis to allow our neighbours to raise any issues and for those issues to be quickly resolved. The telephone number of the premises and the DPS will be provided to all our immediate residential neighbours and will be on display at the front of the premises.
- Staff will constantly review our Dispersal Policy and respond quickly to the needs of our neighbours.

LIGHT BAR AND MARKET

SMOKING POLICY

This smoking policy has been created to assist in promoting the four licensing objectives. This smoking policy can be changed from time to time following best practice improvements and any recommendations that are approved by the Premises licence holder. All members of staff must make sure that they are familiar with the terms of this policy.

1. Smoking is not permitted within any part of the Premises except in the designated area. This will be a secure area, set back from Shoreditch High Street and accessible only via the premises.
2. Customers who are from within the premises and wish to smoke should be directed to the agreed designated smoking area. These areas are to be known as the designated smoking area for the premises and are shown on the plans
3. The door attendant(s)/door supervisor(s) or daytime staff on duty shall be in charge of monitoring the designated smoking area and any external area in general.
4. After 10pm, if the designated area is full, a member of staff should ask the customer to wait within the premises until a space becomes available.
5. The smoking area should be cleaned regularly, and ashtrays emptied.
6. Customers should be reminded to respect our neighbours and to keep conversations to a minimum.
7. The door attendant(s)/door supervisor(s) on duty shall keep a log of any

person causing any disturbance or nuisance whether that person is a customer or not.

8. The door attendant(s)/door supervisor(s) on duty shall assist in trying to keep any noise disturbances/incidents from the designated smoking area as well as in the immediate vicinity of the premises to a minimum.

LIGHT BAR AND MARKET

OUTSIDE MANAGEMENT PLAN

- This Outside Management Plan has been prepared to set out the strategy and approach to the operation of the outside area of the Light Bar and Market, 233 Shoreditch High Street.
- Its purpose is to give a clear overview of the proposed operation and the ethos and management strategy underpinning the use of the outside area.
- This Outside Management Plan has been prepared by the management of the Light Bar and Market following careful consideration of all concerns raised in a recent representations. In developing the Outside Management Plan due regard has been given to best practices.
- We have carefully considered site-specific issues raised by local consultees and stakeholders and built into this Outside Management Plan measures to address their concerns. This Outside Management Plan is a fluid document that will be improved from time to time as it is a working best practices document that may change through discussions with interested parties and more specifically with our neighbours to ensure their concerns are addressed.

Staffing of Outside Areas

1. Staffing levels shall be assessed on a risk assessed basis and on Friday and Saturdays there shall be a dedicated member of staff overseeing the external terrace area. They will work with the SIA door supervisors to ensure that the outside terrace, particularly at busy periods, will be adequately supervised.
2. Each member of the Outside Area management team will have received adequate training on this Management plan, and this will be documented

appropriately, and records kept. The associated training record will be held in the Register (see below) on the licensed premises and made available for inspection by the Licensing Officer, Trading Standards or the Police.

3. The management team will ensure that all cups, glasses and plates etc. are picked up from the terraces on a regular basis, including throughout the operation
4. There will be designated cleaners and collectors during the busy periods to ensure that the outside areas remain clean and tidy throughout the operation.
5. Customers will not be permitted to take open drinks away from the terrace area.

Management of the Outside Area

6. The approved SIA door Supervisor when on duty will ensure that there is effective management of customer behaviour while using the outside areas.
7. There will always be a duty manager on duty on the premises.
8. No customers will be permitted in the outside terrace area after 10pm save for smokers.
9. The management team shall ensure that the area noise will be kept to a minimum so as to reduce the risk of noise disturbance and prevent patrons from potentially talking too loudly. Noise levels will be monitored by the Staff and customers who are noisy will be politely asked to keep the noise down. Should a customer decline they will be asked to leave the premises and will be banned.
10. Responsible use of the outside areas shall be promoted to customers

11. Appropriate signage shall be in place on the outside to remind customers to respect our neighbours and to use the area quietly.
12. A 30 – 60 minute winding down time is incorporated so that dispersing customers outside the premises is more gradual.
13. Light Bar and Market will not tolerate any person congregating outside of the agreed area or making a noise, and if they do not comply with staff instructions, then they will be banned from using the premises.

Outside Management Register

14. Light Bar and Market will maintain an outside management register. The register will include:
 - a. Contact details of staff that have been trained and that they understand the need to control the external area.
 - b. All persons who may make an observation regarding the use of the outside area will have their concerns logged with a record of the date and time and a description of the activities occurring which gave rise to the complaint.
 - c. Details of any action taken as a result of the complaint.

Nicolas Chambers

Projects / Senior Operations Manager/ DPS

Employment History

Head of Special Projects (Leadership Team) | Burger & Lobster

August 2018 to September 2019

After running many successful projects as a their property consultant in 2018, I was asked to join the leadership team at *Burger & Lobster*, in a full time role.

Reporting to the CEO, our team of five leaders brought the company back into like-for-like growth in 2019, despite many external challenges with the product and market over the past year. My role encompasses both programme management for new projects and leasehold property management of our existing 16 properties worldwide.

Objectives and accomplishments include:

- Developing a five-year international acquisition strategy, including extensive APAC feasibility study through holistic teamwork with the rest of the leadership
- Two hugely successful openings in new territory, Singapore, representing £3m investment
- Several sales and disposals of onerous lease interests in the UK, alongside redefining the A3 model and SPV strategic lease restructuring through assignment
- Restructuring the projects & research team and implementing CAFM and project systems
- Working with the New York team to build their project programme and structure their team for best practice growth throughout the US
- Restructuring the delivery offering and working on streamlining the sub-brand, Smack Lobster
- Procuring a new design team and leading a new scheme for international refurbishment roll-out; appointed as international design guardian
- Strategic lease management including re-gears, service charge challenges, rates and rent reviews
- Advising on new franchise partners, potential sites and due diligence
- Many more smaller projects for Finance, Operations & HR - including a procurement project representing of £500k pa savings

Projects Director & Founder | Pineapple Hospitality

January 2017 to August 2018

I founded *Pineapple Hospitality Ltd* in early 2017 as a full-service consultancy to support operators & owners with new projects, operations strategy and creative services in the F&B sector. Clients include *BrewDog*, *Marriott*, *LABS*, *Burger & Lobster* and a broad selection of independent brands throughout London. We fill a gap at a senior management level to advise on property acquisitions, commercial business plans, full project management, design & contracts procurement & management, branding, staffing and product development for clients large & small.

Project highlights include:

- *EarthH* - a multi-use, £3m 2000 capacity arts centre incorporating bar, restaurant, auditorium and night club in East London which we offered commercial advice, licence and planning strategy and some operations set up
- *Really Useful Theatres* - F&B design and planning advice on their £30m refurb of *Theatre Royal Drury Lane* and refurb project management of the bar spaces at *The Other Palace* theatre
- *LABS* - project management, design and build of food and beverage facilities at their high-end co-work spaces in Holborn & Camden
- *Marriott & BrewDog* - creative direction on design on product development of their franchise & remote locations
- *Sapling* - full acquisition and turnkey solution with operations and recruitment advice to this wine bar space in East London
- *Sager + Wilde* - general structuring advice to the owners during expansion and development of *Fare*

Over the past couple of years, we've built a small team of freelancers and partner agencies to meet any challenge which our clients present. *Pineapple* continues to advise one or two active clients through best-practice project management.

Operations Manager | GCG Management (*Goodman*, *Zelman Meats*, *Beast* brands)

January 2012 to January 2017

I joined flagship *Goodman Mayfair* as AGM during a time of wider company expansion and quickly progressed to General Manager of this historic London restaurant. After *Mayfair*, I was promoted to GM at new high-end concept *Beast*, moving into the role 6 months before opening to project manage the build and develop the offering. After launching *Beast*, I moved into cross-brand project & property management (7 sites; £25m turnover) to work on new projects for the group.

Reporting to the Ops Director, I was PM of several new concepts and business strategies, including:

- Full acquisition & project management of *Rex & Mariano* - a tech inspired concept restaurant
- Concept development, acquisition construction project management of three *Zelman Meats*
- Refurbishment scheme project management for *Goodman* restaurants
- Licensing and planning on several challenging projects, including several hearings
- Restructured IT department with new hires and systems
- Concept development and commercial planning of many concepts for the owners
- Facilities and IT management of 7 sites and head office
- Working with the board of directors to determine values and mission, and plan for short and long-term goals

Restaurant Manager | Gordon Ramsay Holdings (*Maze, Bread St Kitchen and more*)

March 2010 to January 2012

I joined the group at *Maze* working under Jason Atherton and committed during the transition period which afforded me promotion and cross training. During my tenure at *Maze*, we sustained a Michelin star despite a full management change and consistently achieved £12m per annum turnover. Worked at several sites, as above, leading to open *Bread Street Kitchen* under Stuart Gillies. Responsible for the restaurant department as a whole; reporting to the GM.

Assistant Manager | D&D London (*Le Pont de la Tour*)

January 2009 to March 2010

After extensive travel I returned to London to work as Head Waiter then quickly Assistant Manager for the flagship D&D restaurant, *Le Pont de la Tour*. I managed PDR's, sections of the restaurant & bar, implemented and delivered training programmes, managed a cost-controlled rota and most VIP bookings. The restaurant is still regarded as one of the best in D&D's portfolio.

Manager | Eriksen Hotels Limited (Small group of hotels/restaurants in Shropshire)

2005 to 2008

Managing a 4 star 12 bedroom hotel with three rosettes and another larger restaurant for the same group - as well as travelling extensively through Asia and Australia. Worked as a barista, head waiter, bar tender whilst travelling.

Education

2019 Association for Project Management; Project Management Qualification APM PMQ.
(Currently studying, target completion 2020 Q1)

2016 Level 3 Award in Wines, Wine & Spirits Educational Trust

2016 Level 3 Food Hygiene

2004 A-Levels (Geography, Business, ICT) A-B Grades. AS-Level (Physics)

Personal Licence holder

Additional Information

Full Clean Driving Licence.

Experience in: Microsoft Project, Adobe Creative Cloud, MS Exchange & Azure management, Asana, Trello, Wrike, MS Office

References

Excellent 360° references from previous employers and clients available on request.

Johnnie Collins Bio

Johnnie Collins considers himself more of a cook than a chef. His interest in food and hospitality is not career driven but stems from a deep love of good food and drink. Initially working in business, he started creating pop-ups and supper clubs in his spare time before realising the importance of combining life and work. He created his first kitchen and concept after a meeting with Alex Eagle, the Creative Director of the experiential retail space, The Store. Collins joined to help combine his concept into their spaces and continued as Creative Director and Executive Chef for The Store Kitchen at the concept's Berlin and London locations. The Store Kitchen was conceived as a project to produce open and creative spaces for culinary ideas to be shared and enjoyed. In Berlin, it soon became a buzzing daytime destination known as much for the integrity of produce used as for the delicious seasonal menu. In London, the collaboration with The Vinyl Factory led to the space being voted in one the top 11 restaurants in London's galleries and museums by Eater. Both kitchens received rave reviews. A regular and compelling programme of collaborations and events complemented the evolving and creative nature of the brand, both in their own space and further afield, at the likes of Glastonbury, London Fashion Week and the Venice Art Biennale.

An unconventional route into the world of gastronomy is symbolic of Johnnie Collins' experimental flair. Largely self-taught, Collins' passion for food is deep rooted from his upbringing in rural England. Growing and eating produce from his home garden, and the preparation and enjoyment of meals with family and friends placed great importance on all aspects of the shared culinary experience from an early age. Collins' food draws from this with an enthusiasm for fresh, seasonal flavours and unexpectedly harmonious combinations. Alongside, a focus on achieving zero waste in his kitchen and working with fresh produce, traceable to its origin runs through all his creations.

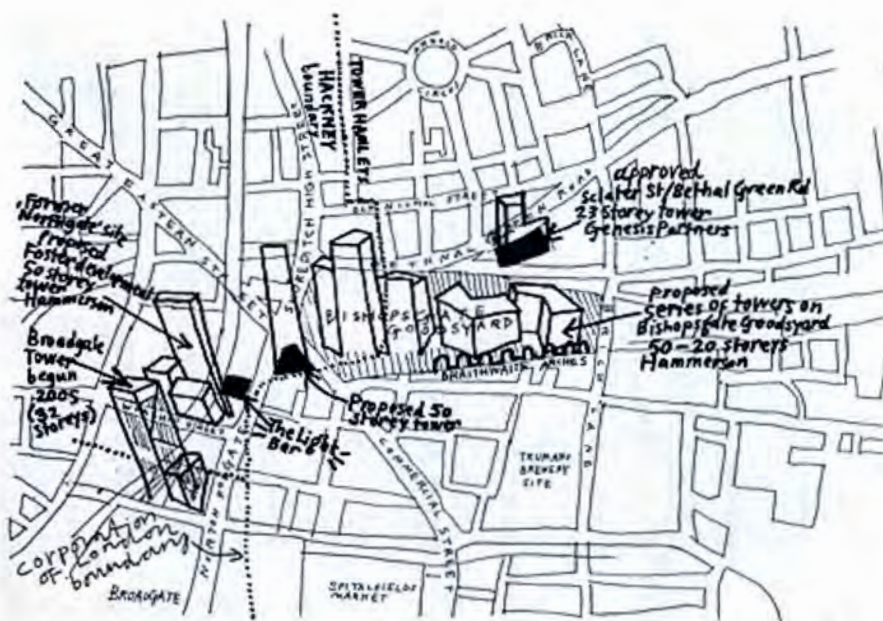
HACKNEY CITIZEN

(<https://www.hackneycitizen.co.uk/>)

Shoreditch – land of hope and opportunity

By Hackney Citizen

(<https://www.hackneycitizen.co.uk/author/hackneycitizen/>) | June 6, 2009



Artist's impression of last year's plan for Bishopsgate Goodsyards and surrounds
(Disclaimer: artist's impression only)

THE disused Bishopsgate Goodsyards and adjacent sites have been eyed by developers and local residents alike for their potential to reinvigorate the heart of Shoreditch. A

temporary reprieve from the threat of high-rise development was the result of an unlikely combination of local opposition and economic hard times.

Now the Bishopsgate Goodsyards site, a five-hectare patch of mud, rubble and remnants of historic buildings, could be the focus of an innovative new type of planning that involves all stakeholders in a site, known as community planning.

In June 2006, Hammerson plc, Britain's fourth biggest property developer, unveiled plans for a £700 million Bishops Place development, on a smaller site to the west of the Goodsyards.

In July of last year, Hammerson applied for planning permission to demolish the Light Bar building on Shoreditch High Street, which forms the north-west corner of the site on which the complex was to be built.

An extended campaign of community opposition to plans for Bishop's Place followed. The plans included the demolition of the historic Light Bar building. The protest against these plans included a letter of objection from Hackney's recent interim Head of Planning Chris Berry, after he had resigned from the Council.

In line with the recommendations of English Heritage, Hackney Council finally agreed to protect the building with conservation area status, and retain this Victorian industrial building.

At the same time, the recession was making plans for construction on this site increasingly precarious, and it was becoming unclear when Hammerson would be able to begin building work.

Community campaigners are often typecast by developers as being nostalgic, sentimental, NIMBYist and generally opposed to change. But in this case, Hammerson has been obliged by circumstance to reconsider its plans and has acknowledged the relevance of public opinion and local residents' role in deciding the future of their neighbourhood.

Rob Allan, Assistant Director of Hammerson said: "Hammerson's approach is to consult with the local community and other stakeholders at each stage of a development.

“In the case of our regeneration plans in the Shoreditch area, we were restricted until the end of the emerging draft Interim Planning Guidance for Bishopsgate Goodsyards.

“Now this public consultation on the draft Interim Planning Guidance has come to an end, we have adopted our usual approach to consultation and have held a number of constructive meetings with OPEN Shoreditch as well as other local stakeholders.”

OPEN Shoreditch, a coalition of local community groups, has been at the forefront of championing community concerns.

Its Co-Chair Rebecca Collings explains why local residents care about this site: “Concern has been generated by affection and respect for the neighbourhood. We do not want to see it obliterated. We live and work here. This easing of development pressure has given local authorities renewed energy to get things right.”

“The big challenge now is to get people involved,” said Collings, before going on to emphasise what an opportunity it would be for local residents to participate in this way.

“At first glance, these community planning events might seem to be commonsense, but they are in fact quite innovative. The idea is that anyone and everyone who has an interest in a particular area is invited to sit round a table to thrash things out to come up with an acceptable solution there and then.”

In this way years of applications, objections, appeals and so on can potentially be short-circuited through direct dialogue between interested parties.

“The idea is that the community planning process results in something for everyone – enhancement of existing positive neighbourhood qualities, improvements to local amenities, profit for the developers, and the potential realisation of community aspirations for local people,” explained Collings.

In the meantime, architectural practice Terry Farrell and Partners has been commissioned by Hackney and Tower Hamlets to produce development guidelines for the Goodsyrd site.


As part of the process the architects and representatives of the developers Hammerson and Ballymore agreed to a walkabout through the character area north of Bethnal Green Road to help their understanding of how development would impact local residents. According to Collings, both the architects and developers found this experience informative and felt it would help them to create a more sympathetic and responsive development.


Locals concerns include: potential loss of light (many leading artists have their studios north of Bethnal Green Road); loss of local character of a unique part of London; swamping of local independent traders; and the encroachment of the City into a unique residential and mixed-use area.


Local residents favour exploring interim uses for the site, to reduce the negative impact of its dereliction, for example, re-commissioning the swimming pool under the arches of the historic Braithwaite Viaduct that adorns the centre of the site; as well as theatre and other cultural facilities that could serve as interim uses or permanent features.

But whatever physical structures are eventually erected on this site, a more intensive and participatory consultation process could expand a successful model of citizen involvement and partnership in deciding how local neighbourhoods should be developed.

Share this:

 (<https://www.hackneycitizen.co.uk/2009/06/06/shoreditch-land-of-hope-and-opportunity/?share=facebook&nb=1>)

 (<https://www.hackneycitizen.co.uk/2009/06/06/shoreditch-land-of-hope-and-opportunity/?share=twitter&nb=1>)

 (<https://www.hackneycitizen.co.uk/2009/06/06/shoreditch-land-of-hope-and-opportunity/?share=jetpack-whatsapp&nb=1>)

HACKNEY CITIZEN

(<https://www.hackneycitizen.co.uk/>)

Shoreditch Light Bar saved from developers' bulldozers

By Hackney Citizen

(<https://www.hackneycitizen.co.uk/author/hackneycitizen/>) |

August 17, 2009



The Light Bar and Restaurant on Shoreditch High Street

A beloved Shoreditch watering-hole has avoided demolition following a successful 18 month campaign to save it.

The likes of Tracey Emin and Madness singer Sugg joined forces with OPEN Shoreditch (<http://www.open-shoreditch.blogspot.com/>) to fight against plans to turn The Light Bar and Restaurant on Shoreditch High Street into a 51 storey skyscraper.

Rebecca Collings, co-chairwoman of OPEN Shoreditch said, "The changes to the Bishop's Place scheme indicate that the developers are more willing to listen.

"We hope to move forward in search of win-win benefits for the community and sustainable development proposals – for both the developers and the local authority."

Back in February, the group lobbied Hazel Blears, the then Secretary of State for Communities and Local Government (<http://www.communities.gov.uk/corporate/>), as well as English Heritage (<http://www.english-heritage.org.uk/>), who in turn recommended that The Light become part of the Shoreditch Conservation Area.

Although Hackney Council (<http://www.hackney.gov.uk/>), as part-owner of the site, was poised to gain around £10 million in planning gain as the plans stood, its councillors were persuaded to protect the bar from being flattened.

The decision put a major obstacle in the way of the £500 million scheme by the developer mogul Hammerson (<http://www.hammerson.co.uk/phoenix.zhtml?c=133289&p=index>), who intended on building offices, homes and a hotel on the former electric light station.

Hammerson maintains that the revised plans, known as the Bishops Place regeneration project, will further enhance the Shoreditch experience.

Martin Jepson, the managing director of Hammerson said, "We believe we have found a way to incorporate the building into the proposals.

“We are now preparing a scheme to submit to the Council that recognises this Shoreditch landmark alongside delivering much needed investment for Hackney.”

Commenting on the news, Heloise Brown of The Victorian Society (<http://www.victoriansociety.org.uk/>) said, “We are delighted that Hammerson have recognised the importance of the Light and the strength of local feeling for the former power station. We welcome revised plans that integrate the Shoreditch High Street Conservation Area into the redevelopment scheme.

“The Light has been a pioneering symbol of the East End since it was built in 1893 to generate electric light for the nearby Liverpool Street station. Its historic importance to the area is evident from Shoreditch’s motto adopted in 1900: ‘more light, more power’.

“The Light is now one of the only remaining pieces of evidence of an area once characterised by its industrial function and where many historic railway buildings once existed.


“It is also the first building in Hackney on the route north past Liverpool Street. It represents the very marked divide between the commercial high-rise buildings of the City, and the smaller-scale brick buildings that line Shoreditch High Street conservation area. It is visible all the way south from Bishops Gate and is a landmark for the area both historically and now for the vibrant diversity that characterises the East End.”


The amended plans have yet to be unveiled to the public.

OPEN Shoreditch was formed by local residents in January 2008 to resist inappropriate development to the Shoreditch area.

More on this issue here (<http://www.hackneycitizen.co.uk/?p=1681>).

Share this:

 (<https://www.hackneycitizen.co.uk/2009/08/17/shoreditch-light-bar-saved-from-developers-bulldozers/?share=facebook&nb=1>)

 (<https://www.hackneycitizen.co.uk/2009/08/17/shoreditch-light-bar-saved-from-developers-bulldozers/?share=twitter&nb=1>)

Page last updated at 14:45 GMT, Thursday, 20 August 2009 15:45 UK

 E-mail this to a friend

 Printable version

Victorian power station bar saved

A Victorian power station in east London, which now houses a bar, has escaped demolition after a developer revised its plan following a campaign.

The Light building on Shoreditch High Street was to be demolished as part of a £500m Bishops Place project.

Developer Hammersons said the landmark has been included in the "challenging revision plan" which is being drafted.

Campaign group Open Shoreditch said the recession forced Hammersons to "enter into a dialogue" with the community.

'Less aggressive'

The 1880s building provided lighting for Great Eastern Hotel and later Liverpool Street station and Bishopsgate Goodsyards until the mid 1940s.

Open Shoreditch, which has campaigned since January 2008, succeeded in having the building included in the Shoreditch conservation area this February.

Rebecca Collings, from Open Shoreditch, said the campaign to have a say in the regeneration will continue.

"There shouldn't be any random permission given but a joint community-based master plan which creates a vision for the whole neighbourhood," she said.

"The economic situation has made them (Hammersons) less aggressive and enter into a dialogue."

Managing director of Hammersons Martin Jepson said: "Following the local campaign to preserve the Light Bar building, we are currently in the process of preparing amended proposals for our Bishops Place regeneration project."

James Goff, one of the owners of the Light Bar, said: "It was very important to Shoreditch in the Victorian times and actually the Shoreditch motto used to say 'More light more power'".

Several celebrities, including artist Tracey Emin, had backed the campaign.

The developer had planned to build a 50-storey tower to house a hotel, flats and office space.



The building was in use as a power station until the mid 1940s



BBC London
Sport, travel, weather, things to do, features and much more

RELATED INTERNET LINKS

[Hammerson](#)

[Open Shoreditch](#)

The BBC is not responsible for the content of external internet sites

TOP LONDON STORIES

[Teen murder 'witnessed by many'](#)

[Man denies double murder](#)

[Ambulance service under scrutiny](#)

 [News feeds](#)

MOST POPULAR STORIES NOW

[SHARED](#) [READ](#) [WATCHED/LISTENED](#)

[BBC News](#)

[BBC News](#)

[BBC News](#)

[BBC News](#)

[BBC News](#)

[BBC News](#)

[Church 'colluded' with sex abuse bishop](#)

[UK rail ticket machines hit by IT glitch](#)

[BBC News](#)

[BBC News](#)

[Most popular now, in detail](#)

Bookmark with:

[What are these?](#)

[Delicious](#)

[Digg](#)

[reddit](#)

[Facebook](#)

[StumbleUpon](#)

 E-mail this to a friend

 Printable version

FEATURES, VIEWS, ANALYSIS



Ghost town
Has China's housing bubble burst?



The guerilla plant
How the world's oldest clove tree defied an empire



Walking away
Why Royal Ballet principal Sergei Polunin quit

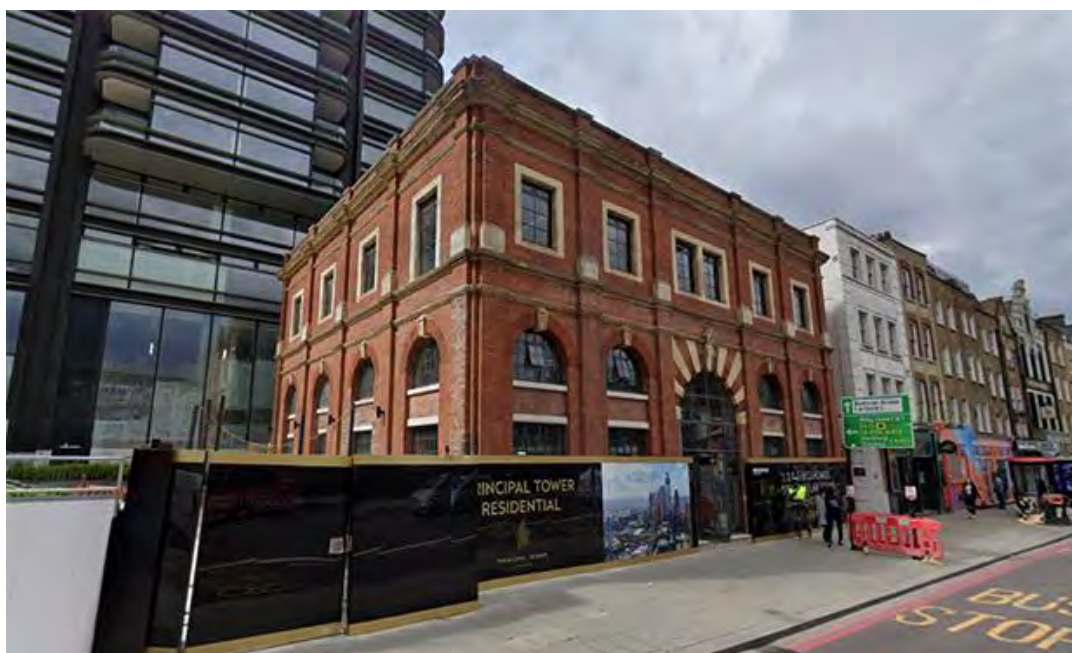
HACKNEY CITIZEN

(<https://www.hackneycitizen.co.uk/>)

Light set to come back on in Shoreditch as ‘new gastrobar concept’ planned

By Ed Sheridan, Local Democracy Reporter

(https://www.hackneycitizen.co.uk/author/ed_sheridan/) | November 13, 2019



Light building on Shoreditch High Street. Photograph: Google.

A new “gastrobar concept” is set to open back out the old rail power station on Shoreditch, five years after much-loved watering hole The Light shut its doors on the site.

The Light Bar and Market will feature a “flexitarian menu,” in which diners will be able to pick their own ingredients and how they will be cooked from the market.

The building, characterised by the Victorian Society as “one of the only remaining pieces of evidence of an area once characterised by its industrial function,” was saved from demolition in 2009 by OPEN Shoreditch, supported by Tracey Emin and Madness singer Suggs.

(<https://www.hackneycitizen.co.uk/2009/08/17/shoreditch-light-bar-saved-from-developers-bulldozers/>)

The area has seen significant redevelopment since then, with Foster and Partners-designed residential block Principal Tower appearing behind it. The website of the original Light, which opened in 2000, now simply reads: “After 14 years the Light has closed down to make way for a tower block.”

The Light Bar and Market says in its licence application: “This unique triple height ceiling, 5,000-square foot old rail power station, with all original features, will be converted into a new gastrobar concept.

“The new gastrobar concept is all day and evening service. Contemporary dining proudly features a flexitarian menu boasting a evening seafood BBQ where responsibly sourced catches are cooked to order, as you like it.


“Instagrammable light installations at night [will] highlight and celebrate the outstanding architectural details surrounding the central service area and feature staircase.”


The management still have to convince Hackney’s licensing committee, with the police raising concerns over the venue being able to sell alcohol for consumption off-site, pointing to “the rising number of incidents involving violence, anti-social behaviour, crime and disorder.”


Heloise Brown of the Victorian Society said of the building in 2009: “The Light has been a pioneering symbol of the East End since it was built in 1893 to generate electric light for the nearby Liverpool Street station.


“Its historic importance to the area is evident from Shoreditch’s motto adopted in 1900: ‘more light, more power’.

“It is a landmark for the area both historically and now for the vibrant diversity that characterises the East End.”

 (<https://www.hackneycitizen.co.uk/2019/11/13/light-set-come-back-shoreditch-new-gastrobar-concept-planned/?share=facebook&nb=1>)

 (<https://www.hackneycitizen.co.uk/2019/11/13/light-set-come-back-shoreditch-new-gastrobar-concept-planned/?share=twitter&nb=1>)

 (<https://www.hackneycitizen.co.uk/2019/11/13/light-set-come-back-shoreditch-new-gastrobar-concept-planned/?share=jetpack-whatsapp&nb=1>)

 (<https://www.hackneycitizen.co.uk/2019/11/13/light-set-come-back-shoreditch-new-gastrobar-concept-planned/?share=email&nb=1>)

Real news stories don't come cheap.

Tel: [REDACTED]

12 November 2019

Licensing Sub Committee of Hackney Council

Dear Sir or Madam

LIGHT BAR AND MARKET, 233 SHOREDITCH HIGH STREET – NEW PREMISES LICENCE

We are the landlords of Principal Tower at Principal Place which includes the application site formerly known as “The Light”. We are aware that “Light Bar and Market” have applied to the London Borough of Hackney for a new premises licence to permit their food-led “gastro-bar” venue to open.

Principal Place is where the City meets Shoreditch. It is a busy and vibrant location. The 600,000 Sq Ft, 15 storey office building offers Grade A space with typical floors of c. 45,000 Sq Ft. The development features a 50-storey residential tower and a 25,000 Sq Ft vibrant public piazza, activated by 20,000 Sq Ft of retail units.

During the development and planning stage of Principal Place, the Council will recall a significant and popular public campaign demanding to save the Light Bar as an iconic Shoreditch entertainment venue. The campaign was supported by the then Mayor of Hackney, Cllr Guy Nicholson, Tracey Emin, Suggs (from Madness) and many civil and residential leaders. This campaign resulted in a planning approval that ensured the retention of the Light Bar. Indeed, the residential tower was designed, located and built precisely so the future of the Light Bar could be preserved. With this background, it would be very unfortunate indeed if the Light Bar building remained empty and unused due to the lack of a premises licence.

On behalf of the management of Principal Tower, we wish to offer our full support for this particular application which would enable The Light Bar to live again.

If granted, it is likely to benefit the local area, not just Principal Place but the locality as a whole by improving the high-quality diverse offering in the local area.

The nearest residents to Light Bar and Market will be our own residents. There is a clear demand for a quality food and drink venue from our residents. It would be far more preferable for them to be able to dine and enjoy a civilised drink at an iconic venue on our doorstep than have to travel into the busier parts of Shoreditch at night.

The lease for Light Bar and Market will contain strict provisions designed to ensure that the operation of the premises will not disturb any local neighbours, whether residents or businesses to ensure that everyone can enjoy Principal Place. We are delighted that the Council has already granted the Light Bar planning permission and its much hoped for opening now depends on the grant of a premises licence.

The Licensing Sub-Committee should be reassured that we will not tolerate any action or inaction that could result in any detriment to Principal Place, our residents or its locality. In this sense, the Light bar will be self-policing and under our constant scrutiny as landlords with a real stake in improving the locality.

We have been extremely cautious and selective as to the identity of the proposed operator of this site. The team behind Light Bar and Market have very close links working and living in Hackney. I know Morten Jensen and Nick Chambers to be highly professional and committed individuals with close personal and family links to the area. They are personally invested in this project and are committed to make this an exceptional and noted venue.

Their sustainable, diverse and healthy values, and high-quality food and drink offering, compliments our vision for Principal Place.

We strongly believe that the Light Bar and Market will operate in a manner that causes no harm to our residents, businesses, the local community or to the wider licensing objectives but would instead be of considerable benefit to the area.

Yours faithfully;



Vice President, Developments

[REDACTED]

From: [REDACTED]
Sent: 14 November 2019 18:35
To: [REDACTED]
Subject: Approval

To whom it may concern

My name is [REDACTED], proud Hackney resident.

I'm excited to write to you and wholeheartedly offer my full support in regards to Light Bar & Market, [223 Shoreditch High Street](#).

As a creative director and artist, I'm thrilled to hear that this iconic building is potentially gonna be put to great use, And become a new cultural hub in Shoreditch, where people like myself can meet like minded peers and be inspired. Will definitely become a great meeting spot for me, and I hear the chef is incredible, so looking forward to the food offerings too.

I hope this letter can further strengthen their license application,

Best Wishes

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 15:29
To: [REDACTED]
Subject: Light bar and market license application

To whom it may concern,

I am writing in regards to the licence application for Light Bar and Market on 233 Shoreditch High st.
Having been a resident of Hackney for near 10 years it is so refreshing and exciting to see an independent enterprise ,
seeking to save an historic building , whilst also bringing character and community to the local area.
I am in full support of this license application for a bar and venue and am looking forward to Eating Johnnie Collins
gorgeous food.
I cannot see why this application should be declined as it seems far more reasonable than the previous license holders.

Regards

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 14:06
To: [REDACTED]
Subject: Light Bar

I was delighted when I heard Johnnie Collins was attempting to re-open the Light Bar.

His food is stellar and passion for food is abundantly clear.

Every-time I have eaten his food it has been memorable and think his vision would be the perfect fusion for this beautiful old space.

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 11:41
To: [REDACTED]
Subject: Light Bar and Market

Hi [REDACTED],

Excited to hear your news, it'll be a welcome addition to Shoreditch for sure. I've seen what a positive impact Mare Street market has had in London Fields so excited to see the plans and I'm more than happy to offer local support for this.

When you're ready let's catch up for an art chat i.e putting together a rolling art program and curating artwork for the space. This could also be a great project to feature on Visual Fodder which just hit 600k followers the other day so we can definitely assist in putting this on the cultural map.

Good luck with it all, speak soon.

[REDACTED]



VISUAL FODDER

...



This email and any files transmitted with it are confidential and intended solely for the addressee. If you are not the intended recipient, please reply and then delete it.

The recipient should check this email and any attachments for the presence of viruses. No liability can be accepted for any damage caused by any virus transmitted by this email.

[REDACTED]

From: [REDACTED]
Sent: 14 November 2019 18:14
To: [REDACTED]
Subject: license application for [REDACTED]

To whom it may concern,

My name is [REDACTED], a Hackney resident currently residing at [REDACTED]

As a resident for over a decade I remember the light bar, And I'm excited to hear that there will be a new concept in that iconic space.

From what I hear, the new tenants have a great understanding of hospitality and an excellent track record and have made assurances that the space will be tastefully designed and be great for people like myself that like to use my laptop with my post yoga juice.

I'm hopeful that the license application will be successful!

Kind regards,

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 14:47
To: [REDACTED]
Subject: license app

Heya,

It would be great to see Hackney Licensing Authority giving this amazing space a second life, through a successful licence application. Then we could all be free to enjoy drinks and Johnnies food :)

Good luck!!

[REDACTED]

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 15:59
To: [REDACTED]
Subject: Light Bar & Market at 233 Shoreditch High Street

I write to you today in full support regarding the licence application for Light Bar & Market at 233 Shoreditch High Street.

It would be great to see Hackney Licensing Authority giving this amazing space a second life, through a successful licence application. I have every faith that the proposal can meet and fulfil the licensing objectives and I cannot see how granting this application could be a concern to Hackney or a threat to the licence objectives.

All the best

[REDACTED]

[REDACTED]

[REDACTED]

From:

Sent:

[REDACTED]
13 November 2019 06:43

To:

[REDACTED]

I would like to express my support for the license application of the Light Bar & Market at 233 Shoreditch High Street. As a local resident I can think of no better use of this unique space than continuing to see it as a vibrant bar and restaurant space. And I for one think it would be a great shame to see this heritage building demolished and redeveloped.

[REDACTED]

[REDACTED]
[REDACTED]
[REDACTED] is authorised and regulated by the Financial Conduct Authority and is registered in England & Wales. [REDACTED]

This message and any attachment to it might contain confidential information and/or may be privileged or otherwise protected from disclosure and are intended for the exclusive use of the individual(s) or entity(ies) to whom they are addressed.

Any disclosure, copying, distribution or action taken or omitted to be taken by an unintended recipient in reliance on this message is prohibited and may be unlawful. We do not waive any confidentiality by any mis-transmission. If it has been sent to you in error please do not forward it or copy it or act on its contents, but immediately notify the sender and delete this message and any attachment from your system.

For further information about the Permira group, please see our website at [REDACTED] or refer to any [REDACTED] For information on how we process your information, please read our Privacy Policy.

Please consider the environment before printing this e-mail.

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 12:27
To: [REDACTED]
Subject: Light Bar & Market

Dear Sirs,

I am writing with regards to the licence application for Light Bar & Market at 233 Shoreditch High Street.

As a local business owner and also a resident of Shoreditch/Hackney for over 15 years, I am excited and delighted that some life might return to this historic building. We have always said it was the perfect position for a bar of this kind and were very upset by the proposed demolition around 10 years ago. We would hope that the running of a well operated and viable food and beverage business, such as the one Johnnie is proposing will avoid further threat.

Having discussed the proposal with Johnnie he has re-assured me of good operating hours and safety for clients and staff alike in this busy section of the high street.

I have every faith that the proposal can meet and fulfil the licensing objectives and I cannot to see how granting this application could be a concern to Hackney or a threat to the licence objectives. With all the uncertainty that Brexit has brought, it is vitally important that employers in the hospitality industry be encouraged and supported.

I therefore very much hope the licensing committee will be granted this application and look forward to visiting the site.

Regards,

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 20:51
To: [REDACTED]
Subject: Light Bar

Dear Sirs

I am writing to you to support the application made by the Light Bar and Market.

I am a residence in the borough of Hackney and very much feel like it would benefit the area for a number of reasons.

The building in which this application is proposed - is a wonderful old building and architecturally Hackney has few of these spaces left - most have been developed into flats or spaces that dont benefit the community.

The operating hours proposed are very reasonable and I cant see it affecting the residents in any way other then positively. When an area opens great places that people can eat in, it only adds to the desirability and also the general feeling of community and pride within it.

I have tasted Johnnie Collins food before at various places in London and its incredible... its unpretentious but also really delicious and something for people to get excited about.

I really hope that as a residence here and new mother we can encourage ventures like this.

Best

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 13:05
To: [REDACTED]
Subject: Light Bar & Market

Good morning

I write to you today in full support regarding the licence application for Light Bar & Market at 233 Shoreditch High Street.

I have followed Johnnie's food for years, and am excited by the prospect of it moving closer to my home. Johnnie's approach to food is considered and thoughtful, and I have no doubt that this approach will extend to the operation of the Light Bar & Market, should their license be approved. I have every confidence that their proposal can fully meet all licensing stipulations, the granting of which would only be a huge asset to the area. It's important that independent businesses are given the opportunity to thrive and Hackney Council are privileged to be home to so many wonderful creative entrepreneurs. The enthusiasm to restore such a beautiful old building and to give it a new life in the east London community in which I live is exciting and I hope it is supported by the council.

I fully support their application.

Best wishes

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 14:49
To: [REDACTED]
Subject: Application Support

I write to you today in full support regarding the licence application for Light Bar & Market at 233 Shoreditch High Street.

Not only is it fantastic that this beautiful piece of heritage was saved from demolition but if the new proprietor was to include the fantastically talented young chef Johnnie Collins then what an absolute treasure for Hackney to behold. Johnnie has been making waves in the industry for several years and I for one would love to be able to eat at a restaurant served by the man himself.

I have every faith in this being a success and I trust them professionally to uphold their duty to the application should it be successful.

Kindest regards,

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 12:57
To: [REDACTED]
Subject: Light Bar & Market licence app

Hi there,

I'm getting in touch to express my full support for the licence application for Light Bar & Market at 233 Shoreditch High Street.

I am a Hackney resident [REDACTED] who supported the 2008 'save the light' campaign and was so happy to see it saved from demolition. I love the idea that this space could have a new life and sincerely hope Hackney Licensing Authority will see to approve the licence application. It is such a beautiful old building that in the right hands (and with Johnnie Collins' delicious dishes on the tables!) could be a true asset to the area. The operating hours this applicant is seeking are also well within reason to keep quieter-loving locals happy!

I hope you will take these sentiments into account - I am sure I'm not alone in rooting for this application to go through.

Very best,

[REDACTED]

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 14 November 2019 12:40
To: [REDACTED]
Subject: Light bar and market license application

Hey there I am writing today in full support for the license application for Light Bar and Market on 223 Shoreditch High Street.

It would be great to see Hackney Licensing Authority giving this amazing space a second life, through a successful licence application, as I believe it will bring a positive impact to the area through the creation of new jobs, as well as providing a fresh place to eat and drink in the East end.

Many thanks

[REDACTED]

--

[REDACTED]

[REDACTED]

Disclaimer

The information in this email is confidential and privileged.

It is intended solely for the addressee only. Access to this email by anyone else is unauthorised. If you are not the intended recipient, any disclosure, copying, distribution, or any action taken or omitted to be taken in reliance on it, is prohibited and unlawful.

[REDACTED] take reasonable precautions to ensure that any attachment is virus free but does not accept liability for any damage sustained as a result of software viruses.

[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 17:13
To: [REDACTED]
Subject: Lighter Shoreditch
Attachments: PastedGraphic-6.tiff

Dear sirs,

I was recently walking past the Light Bar and noticed the renovation was nearly finished. I was hoping that it won't be knocked down or turned into some city serving venue as the two god awful ugly Amazon buildings that are a complete eye-saw next to it!

So I write to you today in full support regarding the license application for Light Bar and Market 233 Shoreditch High Street.

I was pleased to hear the save the light campaign was successful as this is such a heritage spot and building. It would be great to see the space being used in a fully functional way over the whole day. Just as Mare Street Market in Hackney has been very successful and Brought new people and economy into the area.

This beautiful building must stand taller and stronger than the awful buildings next to it. I have every faith that this proposal can fulfil the licensing requirements and noted that the operating hours are less than before.

I hope this proposal will go ahead and will allow me to sleep a little more peacefully at night that these renewed historical venues continues to be used to bring people together as they were originally meant to be,

Best



[REDACTED]

From: [REDACTED]
Sent: 14 November 2019 19:10
To: [REDACTED]
Subject: Light bar and market License Application

Hi,

In regards to 233 Shoreditch High Street licensing hearing,


I would love to positively endorse the applicants and hope that they are granted a license.

My name is [REDACTED], a Hackney resident with strong ties to the cultural community
In the area. I would thoroughly welcome a new food/market concept in the heart of Shoreditch.

Thanks!

[REDACTED]

[REDACTED]



14.11.2019

Re: Light Bar & Market at 233 Shoreditch High Street

Dear Sir/Madam,

I write to you in full support regarding the license application for Light Bar & Market at 233 Shoreditch High Street.



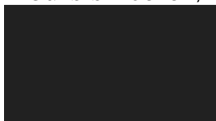
I have lived and worked in the area for 10 years and was pleased to see the 'Save The Light' campaign in 2008 was successful in preserving this heritage building and saving it from demolition. The area has a rich history, a large part due to its character, architecture and culture, and is an important reason businesses such as Somesuch continue to remain in the area. For modern media companies, operating in a neighbourhood with a lively hospitality industry is incredibly important for the culture of the companies, and the clients and businesses we attract.

The Light Bar proposal demonstrates it is possible to restore a building and create a relevant hub in the community, moreover supporting the hospitality industry, one of the UK's largest employers. Moreover, a gastro-pub with food by Johnnie Collins will attract visitors to the area, as well as offering locals a community space to connect and spend time.

It would be great to see Hackney Licensing Authority give this amazing space a second life through a successful license application and continue to enrich the area with a food & beverage business. The operating hours the applicant are seeking are within reason and I note much less than the previous operator.

Please let me know if the matter will go to hearing as I would like to show my support.

Yours sincerely



[REDACTED]

From: [REDACTED]
Sent: 13 November 2019 17:47
To: [REDACTED]
Subject: Support for license application

I would like to confirm my support, as a Hackney resident, for Light Bar's licence application.

The team behind the application have fantastic credentials and will I'm sure deliver an excellent new business (and employer) to Hackney's residents and visitors.

It will be great to see this historic venue being preserved and put to good economic use as a vibrant business.

Kind regards

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

From: [REDACTED]
Sent: 14 November 2019 17:10
To: [REDACTED]

To Whom It May Concern,

My name is [REDACTED], [REDACTED] & [REDACTED]

I'm a Hackney property owner, landlord and also proprietor of bar and [REDACTED] on Mare Street.

I'm writing this, to show my full support, regarding the license application for Light Bar & Market, [223 Shoreditch High Street](#).

Being very familiar with the building, I'm excited that it hasn't yet been demolished, and if granted a license, can once again be part of the community, not only employing staff but also become a cultural hub, somewhere I would most certainly frequent.

Kind Regards,

[REDACTED]

--

[REDACTED] P.A. To

[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

[REDACTED]

From:

Sent:

[REDACTED]
13 November 2019 15:13

To:

Subject:

[REDACTED]
X

[REDACTED]

I write to you today in full support regarding the licence application for Light Bar & Market at [233 Shoreditch High Street](#).

I have worked around the corner from this building for years, since it was Lightbar, cycling past most days and seeing it still standing amongst all the new development of Bishopsgate and Shoreditch High Street. Risking demolition and development, I couldn't think of a better way for this beautiful building to be taken on by Johnnie and his team. They will be sensitive and bring incredible food and drink to the area, as well as personality, in an area which is in risk of losing that.

The hospitality industry should be encouraged and supported in these times, especially those up against the big chain corporations within the city. The operating hours they are seeking are within reason, and much less than the previous owner. This will be a great asset to Shoreditch.