

Application for a Premises Licence – Conilon Ltd, T/A Black Sheep Coffee, Unit 4 The Gallery, South Bank Central, Stamford Street, London SE1 9LS

Statement of Peter Sparham

My name is Peter Sparham and act as a Licensing Consultant on behalf of Conilon Ltd.

Previously, I was a Metropolitan Police officer for 30 years, the last 11 years of which was as a Licensing Officer for the London Borough of Merton.

I make this statement in relation to an application for a Premises Licence, it is intended to provide some background information to assist the Licensing Sub-Committee when considering the application. It is also hoped that it will allay any fears that local residents may have.

Black Sheep Coffee

There are currently five cafes in operation in Aldgate East, St Paul's, Great Portland Street, Goodge Street and Coleman Street with another soon to open in Plough Place in the City of London. Currently Coleman Street and Plough Place have been granted premises licences under the Licensing Act 2003.

The core business of Black Sheep coffee is the provision of high quality coffee away from the usual mainstream outlets. In addition food is provided in all the venues.

The cafes are meeting points aimed at the businesses and residences in the locale, the provision of alcohol giving customers additional choice. The choice of alcoholic beverages is limited and more specialised and therefore is unlikely to appeal to the more "rowdy" element. I have attached a menu showing the drinks and food offer currently at Coleman Street.

The Gallery

Conilon Ltd propose to operate at Units 4 and 5 of the Gallery. Unit 5 will be a takeaway coffee outlet and therefore not suitable for the sale of alcohol. Both units are within a block, which will be solely utilised by offices. Unit 4 is fully enclosed from the street. As can be seen from the licence application the terminal hour for the premises being open to the public is 2330 some two hours prior to the two nearest public houses in Stamford Street. In addition, the only licensable activity sought is the supply of alcohol.

Conclusion

Black Sheep is aimed at offering a unique experience which will enhance the local community. However, the applicants are eager to allay the fears of local residents, therefore a number of proposed conditions are attached.

Application for a Premises Licence to be granted the Licensing Act 2003

Black Sheep Coffee, Unit 4, The Gallery, South Bank Central. SE1

Suggested Conditions

1. A digital CCTV system will be operated and maintained within the venue. The CCTV system will be in operation at all times the premises are open for licensable activities. The system will have of storing up to 31 days of footage. Footage will be available upon reasonable request from an Authorised officer.
2. Whilst the CCTV system is in operation there will be someone on duty capable of operating and downloading images.
3. Substantial food and non-intoxicating beverages will be available in all parts of the premises where alcohol is sold or supplied for consumption in the premises.
4. A proof of age scheme, such as Challenge 25, shall be operated at the premises.
5. An incident log shall be kept at the premises, and made available on request to an authorised officer of the Council or the Police, this will record the following:-
 - a) All crimes reported to the venue.
 - b) All ejections of patrons.
 - c) Any complaints received.
 - d) Any incidents of disorder.
 - e) Seizures of drugs or offensive weapons.
 - f) Any faults in the CCTV system.
 - g) Any refusal of sale of alcohol.
 - h) Any visit by relevant authority or emergency service.
6. All members of staff will be given regular training to include each of the four licensing objectives and related responsibilities.

Conditions already agreed with the London Borough of Southwark Environmental Protection Team

1. External waste handling, collections and deliveries shall only occur between the hours of 08.00hrs and 20.00hrs.
2. That alcohol for consumption off the premises is not sold for immediate consumption in the area around the premises and is supplied in sealed containers.

FOOD MENU



BOARDS

MEAT BOARD 10.00

Freshly carved prosciutto crudo, coppa stagionata and chorizo

CHEESE BOARD 9.00

Selection of tuxford and tebbut stilton, la brigue de brie and westcombe cheddar

VEGETARIAN BOARD 9.00

Selection of mushroom and porcini tapenade, olive tapenade and a coriander houmous

All boards served with sourdough, kalamata olives, pickles and extra virgin olive oil

BITES

BLACK KALAMATA OLIVES 3.00

PEANUTS 3.00

SPICY WASABI PEANUTS 3.00

SMOKED ALMONDS 3.00

PICCADILLY NUT MIX 3.00

Selection of cashews, brazil nuts and almonds

DRINKS MENU



COCKTAILS

SPECIALITY

THE COFFEE COCKTAIL 8.50
Egg, brandy, port and Fee Brothers Aztec Chocolate bitters

ESPRESSO MARTINI 8.50
Black Sheep Robusta Revival espresso, vodka and Fair Coffee liqueur

4° NEGRONI 8.50
Black Sheep Cold Brew coffee, gin, Sipsmith Sloe Gin and Angostura bitters

MEL'S CHILLI MEZCAL MARGARITA 8.50
QuiQuiRiQui mezcal, fresh lime juice, agave syrup, cucumber and fresh green chilli

AUTUMN LEAVES 8.50
Black Sheep Cold Brew coffee, Irish potcheen, Creme de Figue and Cynar

CLASSICS

CLOVER CLUB 8.50
Beefeater Gin, Raspberry jam, fresh lemon and egg white

IRISH COFFEE NO.2 8.50
Black Sheep Cold Brew coffee, Irish potcheen, and double cream

RUSTY NAIL 8.50
Blended Scotch whisky and Drambuie

5PM REVIVER 12
Sipsmith Sloe Gin, Black Sheep Cold Brew, lemon bitters and sugar. Topped with fizz

BEERS

BOTTLE

BIG HUG BREWING: HIBERNATION WHITE IPA 5.50
Big Hug Brewing, Kings Cross Road
Hybrid cloudy beer, full-bodied like a wheat but tastes like an IPA
ABV 5.2%

BROOKLYN EAST INDIA IPA 5.50
No.1 Brewers Row, Brooklyn
A bright piney aroma with a hint of stone fruits and firm bitterness
ABV 6.9%

WILD BEER FRESH 5.50
Wild Beer Co.
Lower Westcombe Farm
Pale Ale made with northern and southern hemisphere hops
ABV 5.5%

YEASTIE BOYS - POT KETTLE BLACK 5.50
Wellington, New Zealand
Fresh and hoppy like a pale ale, yet dark and malty rich
ABV 6%

HOXTON CIDER 5
Hoxton Cidersmiths
With apples from Somerset, this cider is sweet and light with vanilla, straw and faint smoke
ABV 4.5%

HAMMERTON: N7 5
Hammerton Brewery
Aroma of citrus and tropical fruits with a hint of sweetness
ABV 5.2%

UMBRELLA BREWING: GINGER BEER 5
Umbrella Brewing, Holloway
A fiery ginger beer with rich molasses, and the perfect balance of sharp citrus and a subtle hint of malt
ABV 5%

WINES

DRAFT

CAMDEN PILS 5
Camden Town Brewery, Kentish Town
Sharp and bitter with a piney aroma. It has the lightness of a lager balanced with a dry and elegant hop character
ABV 4.6%

MEANTIME YAKIMA RED 6
Meantime Brewery, Blackwall Lane
Brewed with British and German malts to give a deep ruby colour. Fruity with citrus flavours resulting in a restrained bitterness
ABV 4.1%

NITRO COLD BREW 3
Black Sheep Coffee
Brewed cold over 24 hours and infused with nitrogen for a full bodied stout-style pour served as a 1/2 pint

REDS

2015 BODEGAS FONTANA MESTA TEMPRANILLO 5.50/20
Dry and fruity with red cherries, blackcurrants and liquorice

2013 RIOJA CRIANZA, VINA CERRADA 25
Well balanced with aromas of cruchny red berry and hedgerow fruit

2014 MELODIAS WINEMAKERS SELECTION MALBEC, TRAPICHE 28
Notes of ripe plums, black cherries and a hint of sweet spice

2014 CHIANTI GLI SCUDI, CECCHI 33
Intensely aromatic with notes of violet

2012 CHÂTEAU PLAISANCE, GRAND CRU, ST EMILION 75
Full bodied Bordeaux. Notes of cassis, blackberry and plum with a floral, spicy finish

WHITES

2015 JOURNEYSMAKER CHENIN BLANC 5.50/20
Guava and gooseberries offset by a crispy acidity

2015 PINOT GRIGIO, MANDRAROSSA 6.50/25
Fresh and lively with tropical fruits and a long dry finish

2015 SAUVIGNON BLANC, MONTAGNE NOIRE, FONCALIEU 29
Zesty, full of ripe fruits and mouth watering acidity

2015 CHABLIS, OLIVIER TRICON 37
Crisp with citrus overtones and a mineral finish

2015 CHABLIS 1ER CRU LES LYS, DEFAIX 75
Dry and medium-bodied, showcasing the best of the Burgundy region. Notes of pear and quince with a creamy, nutty finish

ROSÉ & SPARKLING

2015 COTEAUX DAIX EN PROVENCE ROSE, LA BARGEMONE 6.50/25
Light and floral with wild strawberries and red currants

TERRE DI SANT' ALBERTO - VALDESE PROSECCO BRUT NV 6/25
A classic Prosecco with a fresh green pear character

NV LAURENT PERRIER, BRUT CHAMPAGNE 68
A mature style of non-vintage Champagne with hints of citrus fruit

NV VEUVE CLICQUOT ROSE 125
Elegant and balanced Champagne with aromas of fresh red and stone fruits. A biscuity finish with notes of viennese pastries

All glasses are served as 175ml