

Licensing Sub-Committee

Monday 12 June 2023

10.00 am

Room GO2B, 160 Tooley Street, London SE1 2QH

TABLED ITEMS

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Contact

Andrew Weir by email: andrew.weir@southwark.gov.uk

Webpage: www.southwark.gov.uk

Date: 9 June 2023

Jumbi**Rear of 137-139 Copeland Rd SE15 – 879935****Unit 4.1 133 Copeland Rd SE15 – 879936****Bundle for Licensing Sub Committee – Monday 12th June 2023**

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Jumbi**Rear of 137-139 Copeland Rd SE15 – 879935****Unit 4.1 133 Copeland Rd SE15 – 879936**Conditions proposed within both applications

1. That a CCTV system be installed at the premises, be maintained in full working order and be continually recording at all times the premises are in use under the licence. The CCTV System must be capable of capturing a clear facial image of every person who enters the premises, all public areas including the beer garden and pavement immediately outside the front.
2. That all CCTV footage be kept for a period of 31 days and shall on request be made immediately available to officers of the police and the council. There will be at least one person on duty at all times that is familiar with the operation of the CCTV and able to download the footage upon request.
3. That all staff are trained in their responsibilities under the Licensing Act 2003 and training records to be kept and updated every 12 months and shall, upon request, be made immediately available to Officers of the Police and the Council.
4. The accommodation limit for the premises shall not exceed 120 persons.
5. The written dispersal policy shall be kept at the premises with the licence and made available for inspection by authorised council officers or the police. All relevant staff shall be trained in the implementation of the dispersal policy.
6. Any 'off sales' of alcohol shall be provided in sealed containers and taken away from the premises, save for those taken and consumed within the designated 'outside consumption area' hatched on the licensing plan, or for taking into the licensed area of the Premises for Unit 4.1, 133 Copeland Park (Licence number TBC).
7. That clear legible signage shall be prominently displayed where it can be easily seen and read, requesting that alcohol sold as 'off sales' should not be opened and consumed in the vicinity of the premises, save for the designated 'outside consumption area'.
8. An incident log shall be kept at the premises, and made available on request to an authorised officer of the Council or the Police. It must be completed within 24 hours of the incident and will record the following:
 - a. all crimes reported to the venue
 - b. all ejections of patrons
 - c. any complaints received concerning crime and disorder
 - d. any incidents of disorder
 - e. all seizures of drugs or offensive weapons
 - f. any faults in the CCTV system, searching equipment or scanning equipment
 - g. any refusal of the sale of alcohol
 - h. any visit by a relevant authority or emergency service

9. The premises shall operate a 'Challenge 25' age verification policy. Staff shall ask for proof of age from anyone they suspect of being less than 25 years of age. Acceptable identification for the purpose of this condition:
 - a. Current passport or an equivalent form of identification such as a national identity card with a photograph and date of birth;
 - b. Current photographic driving licence or provisional licence with date of birth;
 - c. Military identification Card with a photograph and date of birth; or
 - d. A Proof of Age Standards Scheme (PASS) approved age card.
10. 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.
11. On Friday and Saturday nights when licensable activities are permitted until 02:00, a minimum of 1 SIA registered door supervisors will be on duty at the premises from 20:00 until 30 minutes after close of the premises.
12. All door supervisors will correctly display their SIA licence so as to be visible when on duty at the premises.
13. After 00:00, customers leaving the premises will be directed towards Copeland Road.
14. Notices shall be prominently displayed at all exits requesting patrons to respect the needs of local residents and businesses and leave the area quietly.
15. 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.
16. A direct telephone number for the manager at the premises shall be publicly available at all times the premises is open. This telephone number and/or is to be made available to residents and businesses in the vicinity.

Conditions Agreed with Trading standards for both applications

17. The premises shall operate an age check 'Challenge 25' policy whereby customers purchasing alcohol who look or appear to be under 25 years of age will be asked for an approved form of proof of age to verify their age. Approved forms shall include a driving licence, passport or a PASS approved proof of age card such as the Southwark Proof of Age (SPA) card.
18. All staff involved in the sale of alcohol shall be trained in the age check 'Challenge 25' policy. A record of their training, including the dates that each member of staff is trained, shall be available for inspection at the premises on request by the Council's authorised officers or the Police.

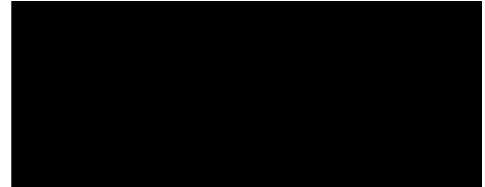
19. Age check or 'Challenge 25' signage shall be displayed at entrances to the premises, areas where alcohol is displayed for sale and at points of sale to inform customers that an age check 'Challenge 25' policy applies and proof of age may be required.
20. A register of refused sales of alcohol shall be maintained in order to demonstrate effective operation of the policy. The register shall be available for inspection at the premises on request by Council authorised officers or the Police.

Conditions offered with Environmental Health on both applications

21. All external plants required for the operation of the premises (air handling plant, condensers, kitchen extraction systems, etc) shall be designed, installed and maintained to ensure that noise output from the external plant does not cause a public nuisance or intrude inside the nearest, or most exposed, noise sensitive premises.
22. Any kitchen extraction system required for the operation of the premises shall be installed within an appropriate discharge location (i.e. eaves height) and with adequate odour control filters installed and maintained to ensure that odour emissions do not cause a public nuisance or intrude inside the nearest, or most exposed, sensitive premises.

From the office of
Jools Holland

22/11/2022



To Whom it may concern,

I'm writing in support of Bradley's new venue in Peckham: "Jumbi".

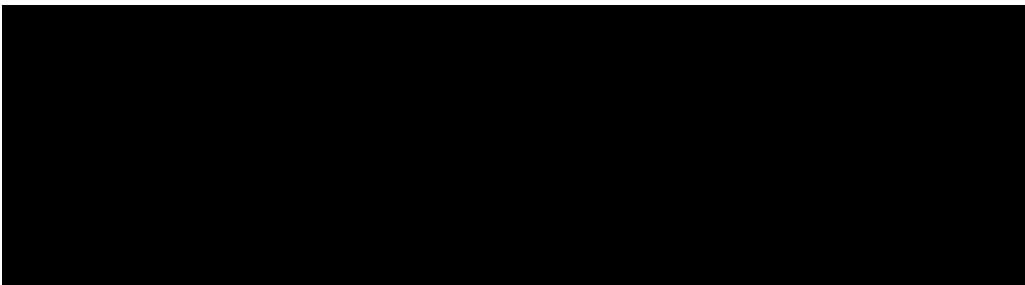
Late Night, Grassroots venues have always been a cornerstone of the UK music scene and it's been a tragedy to see so many lost over the last few years.

I'm particularly aware of a number of venues in Peckham having closed their doors for good since the pandemic.

What Bradley has created in the area is vital for the wider music scene of the city as it is a crucial stepping stone for young, often over looked musicians to nurture a career, build community and go on to add something to our city's rich musical heritage.

I've been following Bradley's journey for some time now, and welcomed him on my BBC show in 2019 as part of a feature called the "Vinyl Revival".

As a key figure in this movement through his work as a DJ, record label boss and now owner of a vinyl focussed music bar - I believe his work, in particular his latest endeavour, Jumbi to be of great importance, and I support their application for a later license to provide young people with an authentic, culture-focussed late night hub.



OBE DL





Regulatory Services
3rd Floor Hub 1
PO Box 64529
London
SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

I'm a local artist, musician and academic and lived in Peckham 2010-2022 (only recently did I move to East Dulwich). I have experienced my young adulthood in Peckham and have a strong sense of the social nightlife landscape of the area.

I'm writing in support of the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

1. ***The prevention of crime and disorder.***
2. ***Public safety.***
3. ***Prevention of public nuisance.***

The reason for this is as follows:

Jumbi is one of the only black-owned businesses in Peckham – a historically black area that is being gentrified rapidly. I have experienced Jumbi to be a beautifully warm and safe space that genuinely feels as though it's part of the community. Every time I have been there has been an amazing vibe; calm, joyful and completely centered around listening to music. I've never experienced/witnessed any negative incidents occurring at Jumbi – there's always security who are always friendly. I have been to several of the Orli jam sessions and was even inspired to get up on the mic for the first time! There's always an incredible breadth of public events that allow the diasporic community to come together intergenerationally around music – both live and recorded – there's not really a venue in Peckham that offers the kind of cultural richness that Jumbi does. Other events I've been to include talks, record release parties and to have dinner. The food is always amazing and there's a rotation of Afro-Caribbean chefs who really know what they're doing! Jumbi differs from other venues in that it is a specialist venue for vinyl appreciation and delicious food, so

along with that comes a feeling of intention from the crowds that visit. As a long-term Southwark resident, I've not experienced anything quite like Jumbi – it's unique and absolutely should be a permanent business in SE15.

I urge you to permit the later license for Jumbi. Please don't hesitate to contact me if you require any further information.

Yours truly,

Dr [REDACTED] (PhD Oxon)

[REDACTED]

18th April 2023

Regulatory Services
3rd Floor Hub 1
PO Box 64529
London
SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

The prevention of crime and disorder and public safety: there have been **zero** complaints from residents regarding noise (pertinent considering they opened during summer and have outdoor seating!) or any other anti-social behaviour. The venue is run extremely well by caring and attentive staff. I have visited, along with a large number of friends who have enjoyed the atmosphere. The clientele Jumbi attracts are respectful and upstanding members of the community, and those who are invested in the owners' mission to cultivate a realm of music discovery and kindness.

Fulfilling a niche of creating a safe community space for underrepresented groups: The culture of the venue is rooted in the appreciation of great music and community-building, which ultimately results in creating safe spaces for those marginalised the most, such as the LGBTQ+ community and BME/people of colour across the city of London. As a local member of both these underrepresented groups, I and many others feel very welcome and safe here, and thus the venue is a much needed sanctuary for all of us.

I hope you will strongly consider the rationale to grant the New Premises Licence to Jumbi Peckham for the good of our community in South-east London, and I look forward to reading the outcome of this application in due course.

Many thanks and take care,

[Redacted Signature]

SE4 [Redacted]

12/04/2023

3rd Floor Hub 1
PO Box 64529
London
SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

[JUMBI](#) is a music venue and restaurant in Peckham which has become an important place for numerous local communities in quite a short time. They've played host to countless DJs, collectives, chefs, regular live music and arts programming.

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

1. The prevention of crime and disorder. This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;
2. Public safety. This relates to the safety of the public on the premises, i.e. fire safety, electrical circuitry, lighting, building safety or capacity, and first aid.
3. Prevention of public nuisance. This can relate to issues such as hours of operation, noise emanating from the premises, vibrations, lighting and litter.
4. Protection of children from harm. This relates to protecting children from the activities carried out on the premises whilst they are there. The law already provides special protections for children under 18 to buy alcohol.

The reason for this is as follows:

Jumbi have a position as a black owned business who've supported "BAME" and LGBTQI+ artists and collectives that makes it a vitally important space not just in London, but in particular for Peckham.

I exhibited a solo show last year at the South London Gallery which dealt with these issues, which are extremely close to my heart. I have since played and socialised a lot at Jumbi and it has become a real hub for my community - a rarity in this area.

Many thanks

[REDACTED], se15 [REDACTED]
14/4/2023

[REDACTED]



Regulatory Services
3rd Floor Hub 1
PO Box 64529
London
SE1P 5LX

SEND TO licensing@southwark.gov.uk BY MIDNIGHT 28th APRIL 2023

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

My name is Steven Braines and I run an international events brand called HE.SHE.THEY. which is centred on diversity and inclusion. I've also made numerous queer music industry lists such as Billboard top global queer execs, and served on numerous music boards.

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

1. **The prevention of crime and disorder.** This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;
2. **Public safety.** This relates to the safety of the public on the premises, i.e. fire safety, electrical circuitry, lighting, building safety or capacity, and first aid.
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4. **Protection of children from harm.** This relates to protecting children from the activities carried out on the premises whilst they are there. The law already provides special protections for children under 18 to buy alcohol.

The reason for this is as follows:

As a queer man going out in Peckham, I'm left with very few places I feel seen and more importantly safe and this is one. These spaces are vitally important to attract LGBTQIA+ to Peckham where they can also me around accepting straight people too. Also for my own interests in diversity and inclusion this venue is leading the way and is home to numerous local communities that either wouldn't find a home elsewhere or at least not one that they felt as safe. Giving people from marginalised communities is hard work and it would be easy to open something more mainstream so this venue and its intentions should really be lauded and it's cultural significance in the ever changing perception of Peckham as a positive place should not be ignored.

Many thanks

14.04.2023

Regulatory Services
3rd Floor Hub 1
PO Box 64529
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April 12th 2023

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

My name is [REDACTED] and I am the owner of Corsica Studios a well-known and long established music and arts venue in the Elephant and Castle. I have worked in the borough of Southwark for over twenty years and I am also a local resident, based in Herne Hill.

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

1. The prevention of crime and disorder. This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;
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The reason for this is as follows:

In my capacity as owner and Director of Corsica Studios I have worked with the founders of JUMBI on numerous events and projects over the last 10-12 years and I consider the team here to be some of the finest around. I have always been impressed with their professionalism and attention to detail and all their events at Corsica Studios have been delivered to the very highest of standards. The launch of JUMBI earlier this year represents an incredible opportunity for local artists, musicians, and creatives and as a BAME owned business it really does represent a vision of what is possible when the right people come together and create a space for a diverse community. In particular, the focus on giving a platform to some of the more marginalised groups and artists from under-represented sections of the community is key in helping "level-up" the industry. Having worked with Bradley on at least twenty Rhythm Section late-night events over the years I can safely say that we have never, ever had any issues of crime, disorder, or anti-social behaviour at our premises and this is largely due to the care and attention devoted to creating a respectful, diverse and tolerant community of music lovers. I have no doubt that this ethos is at the heart of JUMBI and - with an experienced operator such as Nathaniel on board as well - we can all be sure that the venue will be run well, even into the early hours. One of the best – and unique – aspects of the space is that it is devoted to more of a listening experience with the focus on musical detail and hi-fidelity audio rather than creating a "club" type environment. This means that it creates less noise issues and also attracts a more mature and considerate audience. Having attended several events at JUMBI over the last six months I can attest that the venue has all the necessary measures and protocols in place to manage its patrons responsibly and I consider it to be a positive addition to the night-time economy of Peckham. A well-run business like this needs the support and backing from as many of us as possible and the extension of the trading hours will provide a vital source of extra income that is key to the survival of the venue.

Many thanks
Adrian Jones

[REDACTED]
London SE24 [REDACTED]

Regulatory Services
3rd Floor Hub 1
PO Box 64529
London
SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

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1. ***The prevention of crime and disorder. This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/ applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;***

There have been zero complaints from residents re. the venue / noise (pertinent considering they opened during summer and have outdoor seating!). The venue is run extremely well by caring and attentive staff. I have visited, along with a large number of friends and family (including older relatives) who have enjoyed the wholesome atmosphere. The clientele Jumbi attracts are respectful and upstanding members of the community, and those who are invested in the owners' mission to cultivate a realm of music discovery and kindness.

2. ***The culture of the venue is rooted in the appreciation of great music and community-building, which ultimately results in creating safe spaces for those marginalised the most (POC, LGBTQIA+). Creatives are at home here and the venue is a much needed sanctuary for all of these groups.***

Many thanks,



Regulatory Services
 3rd Floor Hub 1
 PO Box 64529
 London
 SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

My details are:

Maka

I'm a Label assistant for Black Artist Database, volunteer at a community radio station and I live in the Southwark borough, part of the residential community here.

SE15

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

The prevention of crime and disorder. This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;

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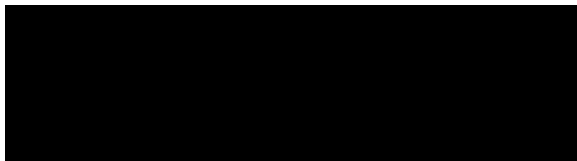
The reason for this is as follows:

Jumbi couldn't have come at a more perfect time... it has provided more than just a social and communal space for like-minded people, it has also provided paid work and opportunities for artists / promoters and other organisations or individuals to represent themselves in a very competitive music industry.

As someone who attends the venue regularly since it's opening, I can honestly let you know that not one bad word has ever been said about the way in which the space is used, the people who attend or work at Jumbi. It is rare to feel safe anywhere as a young woman, but this venue trumps hate, lack of safety and abuse. This is one of the safest spaces I've ever been to.

Jumbi is and should remain an essential part of the south-east London community especially as it has seen many grassroots organisations, independent artists (who are black, or of colour) and non-profit platforms through to becoming well-established.

Many thanks



Regulatory Services
 3rd Floor Hub 1
 PO Box 64529
 London
 SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

My details are:

Taya

Designer, live in crystal palace but work in Peckham. I love Jumbi as I work nearby and think it's exactly what this space has been needing. Great music and atmosphere. I have an art studio in bussey building and I'm so glad there is somewhere so great to go for a drink and a dance so close.

[REDACTED]

[REDACTED] SE25 [REDACTED]

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

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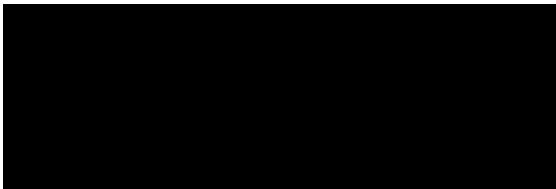
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The reason for this is as follows:

The area needs this space. Working with groups such as baesianz is a testament to their ethos to give space to marginalised voices in a fun and safe environment. I work in the Copeland park complex and so I can say with certainty there is absolutely no nuisance caused by Jumbi, in fact it's a great place to have to collect people together in one designated space - which would be made all the better by a later license. There's on site security in Copeland road so it's a very safe environment to host late night events, while also not being loud and rowdy. Visitors to Jumbi are respectable people who just want to enjoy good music and food together in community with each other.

Many thanks



Regulatory Services
 3rd Floor Hub 1
 PO Box 64529
 London
 SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

My details are:

Phoebe Ellis-Rees

I work in technical project management and live about 15 minutes walk from Jumbi in Nunhead.

When Mike's closed I was really disappointed but then excited when I realised what was opening there next! I've been a few times with friends and love it, it's a guaranteed good night.

[REDACTED]

[REDACTED] E1 [REDACTED]

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

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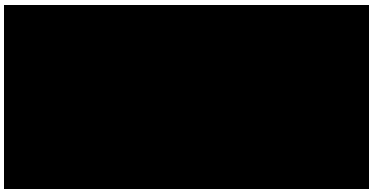
The reason for this is as follows:

Im a Southwark resident and love having this local centre of the community on my doorstep. It's a creative hub and a great representation of all the Peckham has to offer; bringing people in Southwark and people from out of Southwark together in a community setting focused on celebrating the diversity of under represented communities and fostering inclusion and creativity.

They've created a safe and inclusive environment offering affordable access to live music and poetry. Their kitchen has amazing affordable food from under-represent cuisines and they've created a genuinely brilliant and friendly atmosphere which is local to so many people.

With so many businesses coming and going in short periods of time in Peckham it's hard to see so many people who are actively trying to contribute to the local economy, culture and environment shut out from the opportunity. The high turnover is depressing and concerning that we can't support these businesses, but the truth is we absolutely can. As a local resident this is what I enjoy most about the diverse economic landscape of Southwark - small businesses building community and representation where it's needed most.

Many thanks



Regulatory Services
 3rd Floor Hub 1
 PO Box 64529
 London
 SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

My details are:

[REDACTED]

I lived in Maxted Road in Peckham and Im a sales director for a commercial real estate company. Jumbi is such a nice addition for the scene in peckham - an authentic place for people who love music, discovering new artists and hanging out. Its also one of most inclusive and diverse places to hang out in all of London. I go at least once a week.

[REDACTED]

[REDACTED] SE15 [REDACTED]

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

The prevention of crime and disorder. This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;

1. ***The prevention of crime and disorder.** This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;*

2. **Public safety.** *This relates to the safety of the public on the premises, i.e. fire safety, electrical circuitry, lighting, building safety or capacity, and first aid.*
3. **Prevention of public nuisance.** *This can relate to issues such as hours of operation, noise emanating from the premises, vibrations, lighting and litter.*
4. **Protection of children from harm.** *This relates to protecting children from the activities carried out on the premises whilst they are there. The law already provides special protections for children under 18 to buy alcohol.*

The reason for this is as follows:

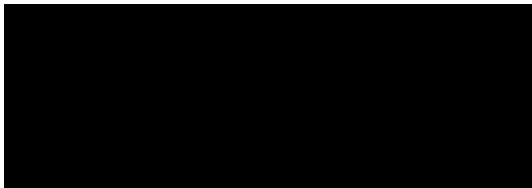
Jumbi is a fantastic example of exactly how Peckham should be developing. Supporting local owners and artists, and representing and being run by the community who make Peckham what it is. We don't need more wine bars, we need authentic, local establishments who give back and truly represent the neighbourhood. Denying any form of late license when other spaces are granted it would not only be a shame, but it would harm the diversity and inclusivity of an area of London that so wholesomely champions it.

Whenever I've visiting either on my own, with friends, or with my wife, we've been made to feel safe, welcome and had the best time with the best people. This is a space for everyone and a creative music mecca that adds so much to the local scene.

I've never seen any trouble here, and as a local resident never heard of anything negative about the venue (which is more than you can say for a lot other places).

To whoever is considering this application for a late license, I would urge you to grant it and keep a much loved business at the heart of the community thriving!

Many thanks



Regulatory Services
 3rd Floor Hub 1
 PO Box 64529
 London
 SE1P 5LX

Jumbi Peckham

Letter in support of two New Premises Licence applications

879935 – 137-139 Rear of Copeland Road

879936 – Unit 4.1 133 Copeland Road

Dear Southwark Licensing Committee,

I write to you to outline my support of two New Premises Licence applications (reference 879935 and 879936) for Jumbi, Copeland Park, Peckham, London.

My details are:

[REDACTED]

I work in Southwark, and live on Queen's Road about 10 minutes from Jumbi. I was first introduced to the venue through friends who are also live in the area. I come here at different times, for different reasons. Whether I'm having a mid week lunch, meeting for casual drinks later in the week, or having a dance at the weekend while listening to some exceptional music... I'm hooked!

[REDACTED]

SE15 [REDACTED]

I write to support the application for Jumbi as I strongly contend the application will uphold the following licensing objectives:

The prevention of crime and disorder. This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;

1. ***The prevention of crime and disorder.** This relates to any crime, disorder or anti-social behaviour at the premises or related to the management of the premises. A licence holder/applicant cannot generally be held responsible for the conduct of individuals once they leave the premises;*

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4. **Protection of children from harm.** *This relates to protecting children from the activities carried out on the premises whilst they are there. The law already provides special protections for children under 18 to buy alcohol.*

The reason for this is as follows:

Jumbi is nothing short of a marvel in my life. It feels like home, like a friend's living room; a welcoming and warm space that I try to introduce as many friends as possible to. I live close by and it truly feels like a home away from home. Somewhere where I'd want to spend both my working lunch and my weekends.

The founders of this venue's passion for what they want to bring to the community is palpable; these are certainly no far-flung, disinterested investors trying to squeeze out a return at the expense of all else. Quite the opposite, they are actively involved, visible, and there's a clear effort to involve a diverse crowd that thoroughly involves the local community as a whole. As a member of the LGBT community I feel I'm in a safe, no-judgement zone and I have met others from my community, as well as from many other walks of life, cultures, ages. This seems like a place I can participate in and experience many different cultures as reflected by their ever-changing events line-up. It definitely fills a gap in the local area and I do wish it would close a bit later rather than being forced to move on to other venues that are just not as good!

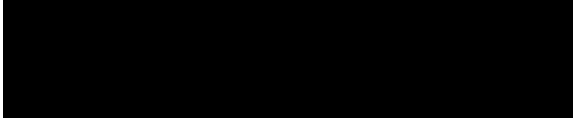
The venue itself has amenities that are well thought out and appear to reflect its wider ethos. Exceptional sound quality, music selection is always on point, interesting and exciting. This particular point cannot be overstated - the music and sound quality in here is next level and a big part of why I love it so much. The food is a sensation, and very reasonable in price. The bar is staffed by a friendly bunch, and the drinks selection complements the other elements perfectly. The outdoor areas offer an excellent alternative space for when you want to take a breather or mingle a bit away from the more lively indoor area. I can't wait to see what it's like out there in summer!

Despite its popularity and how busy it can get, the crowd is always very respectful and well-behaved. I've not seen a single incident of someone/a group being a nuisance or too wasted. The security presence strikes the balance well between being around enough without being so overbearing they impinge on the experience like some other venues... respect goes both ways it seems!

Since moving to Peckham, this venue has been particularly instrumental in providing me a sense of community, a meeting place for me and my friends that has been crucial to me feeling settled and welcome in the area. I hope for its continued success... and perhaps, even more venues of this quality!

Many thanks





NATHANAEL WILLIAMS

Nathanael has 6 commercial leases with multiple landlords that he has been operating various businesses from for the last 6 years.

In 2020, he acquired a 10,000sqft warehouse in which he operates a multifunctional event space and food court with 6 different traders including a 4am late night live music and alcohol license.

He is the managing director and designated premises supervisor of this Venue, trading under "The colour Factory", which has been credited with reinvigorating the Hackney Wick neighbourhood and providing a much needed community space for a huge intersection of diverse communities.

The business also operates an off-premises license for the sale of alcohol and the provision of late night refreshment for takeaway.

His commercial cloud kitchen company "Run The Box", is a food business incubator, providing established and start-up food businesses with the equipment and services required to operate a commercial food business.

Nathanael met Bradley promoting events at Canavan's Peckham Pool Club on Rye Lane, many years ago. He went on to release an album by his band "The Colours that Rise" called "Grey Doubt" on Bradley's Record label (Rhythm Section INTL) in March 2020- to global acclaim, which led to a Boiler Room performance, International radio plays and press features including "best album of 2020" in Mixmag.

When not busy with business projects in the culinary & hospitality sector - Nathanael is also a keen music producer, having worked with Yusseff Dayes and Tom Misch as co-producer their album "What Kinda Music", released on Blue Note which charted at number 2 in the official albums charts. He has also toured Europe with Coldplay, playing 3 consecutive nights at Wembley stadium with his former band "Lyves". To round things off, Nathanael is a former professional Ice Hockey Player who represented Great Britain on the international stage, narrowly missing out on the olympics.

BRADLEY ZERO PHILLIP

Having Moved to London I n 2006 to study Fine art, Bradley rose to prominence within the local area as the DJ and promoter of local institution "Rhythm Section"

Starting from scratch at an overlooked Pool Hall on Rye Lane, Bradley played a pivotal role in changing the cultural landscape of Peckham.

The regular event soon outgrew it's humble roots and has since become a global movement, having toured extensively across the Americas, Asia, Europe, Africa & Australia - putting PEckham firmly on the map in the process.

The Label, Rhythm Section INTL was founded by Bradley in 2014 and has gone on to provide a massive platform for local artists such as Chaos in The CBD, Pinty, Al Dobson Jr, Jordan Rakei & FYI Chris. The imprint was awarded " Label of the Year" by DJ Mag in 2021

Despite the international reach of his label and DJ activities - the beating heart of Rhythm Section has always been the local community, and for almost 12 years now, Bradley has hosted consistently sold out club nights and concerts in south-east London, which has played a crucial role in defining the area as a creative hub.

Bradley's brand success with Rhythm Section has also been echoed in his own DJ & broadcasting pursuits - having been given a coveted BBC RADIO 1 residency show in 2018 and voted in the top 10 DJs of the world by DJ mag at the end of 2019. He continues to host a regular show on NTS radio and is a frequent guest on the BBC

As the pandemic shook up the global event landscape Bradley doubled down, gaining an executive MBA whilst not able to tour. He also took this time to give back to the community - hosting numerous fundraisers for local charities and setting up a mentorship scheme, to help underrepresented people break into the music industry.

After a year of rolling this out independently, the scheme was granted funding from Arts Council England and PRS in 2021 allowing for a large scale, fully funded national rollout of the program in 2022/2023. Contributors have included Moxie, Jordan Rakei, Tash LC and Bradley himself.

Before all this, Bradley worked in Local bars since 2007, finding this was the ideal platform from which to build community, develop friendships and nurture creativity. A long held dream was realised when Bradley and Nathanael got the keys to Jumbi - and their vision of creating an open forum for experimentation, collaboration and cooperation which magnifies the marginalised - is being realised in real time.

General Manager

Accomplished and growth-focused with the experience in managing multiple business operations within the private sector.

Experienced in multiple sectors businesses including sales, food, catering, licenced trade and events management. Notable success in drafting and executing commercial strategies according to company goals and objectives aiming to accelerate growth. Adept at preparing annual budgets, monitoring performance, scheduling expenditure, analysing variances, and initiating corrective actions. Proven track record of delivering bottom line profit conversion and exceeding commercial and organizational targets. People focussed, skilled in recruiting, mentoring, motivating and developing people, to increase productivity, whilst maintaining high standards and excellent levels of customer service. Proven track record of conducting market research and competitor analysis to create detailed business plans on commercial opportunities. Equipped in building and retaining partnerships with stakeholder.

Key Achievements

- Brixton Beach, turnaround of an underperforming multiple site venue, from a position of £65K net loss in FY 16/17 to £145K net profit in FY17/18 YTD. A profit swing of £210k in an 18-month period.
- Coordination of multiple building and refurbishment projects.
- Maintaining profit contribution in a changing economic environment by diversifying income streams and growing sales in key areas, whilst maintaining exceptional cost control.
- Introduction of customer care and mystery shopper programme for commercial outlets, with average satisfaction of 94% NPS.
- Management of franchise operations and stakeholder relations including Costa Coffee, Santander, Spar, and Subway.
- Adept with using several BOH till systems and online platforms.

Career History

Adventure Bar Group - Luna Springs - Assistant General Manager (March 2021 - September 2021)

- Responsible for the operational management of multiple bars, catering and events space with a capacity of 5000 (Formerly Digbeth Arena).
- Provide leadership and support for core staff teams and 3rd party contractors
- Monitoring weekly/monthly profit and loss accounts including KPIs; turnover net £5m pa.
- Maintenance and delivery of operational standards across all commercial areas.
- Responsible for overseeing adherence to financial procedures, health and safety, fire and licensing regulations.

Live Nation O2 Academy - Birmingham Institute / Brixton – Assistant General Manager / Bars Manager (February 2017 - August 2020)

- Responsible for the bar's operation and financial management of multiple room, branded venues.
- Provide leadership and support for core staff teams operations of bars, nightclubs, comedy businesses with operational turnover net £2m pa.
- Monitoring weekly/monthly profit and loss accounts including KPIs.
- Maintenance and delivery of operational standards across all commercial areas.
- Responsibility implementing and overseeing adherence to financial procedures, health and safety, fire and licensing regulations.
- Bars management of Birmingham Institute 3000 capacity venue, responsible for multiple bar operations, managing up to 30 team members.
- Responsible for finance, working towards company targets and KPI's. Organising daily duties, rotas and shifts.
- Ordering and overseeing large deliveries, maintaining stock rotation and reducing stock losses. Reporting monthly on stocktakes, weekly on sales figures and forecasts. Achieving positive stock yields, averaging a yearly 105%GP.

DHP Family / Live Nation - Stealth Nottingham
(February 2017 - August 2020)

- General Manager of Stealth nightclub in Nottingham 800 capacity site duties involved liaising with artists and promotion of varied events through Alt Tickets and Resident Advisor platforms.
- Assisted with food service standards and training with Oslo Hackney.

Space Bars Venues - Brixton Beach - General Manager (March 2015 - January 2017)

- Management and development of franchisee opportunities and stakeholder relationships.
- Management of bars, catering, nightclubs, events and retail businesses.⁸
- Menu development, stock product analysis and stock control.
- Setting annual budgets for commercial and trading operations and monitoring weekly/monthly profit and loss accounts including 2 KPIs.
- Event and project management.
- Revival of a seasonal 1500 capacity rooftop beach venue. Working with street food vendors including Nanban, Del Taco and OSF.
- Monitoring the venue with large security team. Maintaining positive relationship with neighbours, TfL, and local council.
- Upholding brand standards for drink company investors Moet and Bacardi.
- Experience of building pop up bars and BOH system set up.
- Hiring, training, and developing a team of 30 team members, focusing on staff retention. Undertaking staff performance reviews.
- Hosting corporate events and promoting internal events.
- Assisting with set up of PA systems, stage lighting and promotional equipment.

Livelihood Venues - General Manager Designate - The Clapham North (September 2014 - March 2015)

- Ensuring Health & Safety and hygiene procedures & standards are maintained, having a knowledge of menus and allergens.
- Responsible for ordering, training & developing team members, keeping control of stock and labour costs.
- Updating and implementing Shield compliance centre action points, communicating with the kitchen team to ensure efficient food service and hygiene standards.
- Introducing and promoting function room events, managing bookings through Design My Night.
- Dealing with and resolving customer complaints, responding to online reviews.
- Promoting the venue to local bars/ clubs and community. Maintaining relationships with vendors and assisting with the organising of events like cinema club, bingo, board games and live performances.
- Leading function room operation, creating tailor made menus to suit event.
- Hiring team members, working with hospitality apps Coople and Syft.

Birmingham (BID)

Lord Clifden - Birmingham - Assistant Manager - (September 2013 - September 2014)
TRG - Coast 2 Coast - Birmingham - Head Bartender - (August 2012 - September 2013)
Moto - Frankley Services - Assistant Manager - (May 2008 - July 2012)
Birmingham City University - Event Organiser - (2008 – 2012)
Wireless Festival - Bar Supervisor - (2008 - 2018)

Additional Qualifications

- Personal Licence Holder
- SIA Security Licence Holder
- ROSPA Risk Assessment CPD
- Level 3 Food Safety certificate
- Level 3 Managing HACCP in Catering
- BIIAB Level 2 National Certificate for personal licence holders
- BIIAB Level 2 National Certificate for door supervisors – unit 1 roles & responsibilities.
- BIIAB Level 2 National Certificate for door supervisors – unit 2 conflict management
- First Aid at Work

References

Professional and personal references can be obtained upon request.



1. PURPOSE

EGRESS/DISPERSAL POLICY

This policy is designed to provide guidance for the management and employees and set out the terms for the egress and dispersal of customers from the premises.

The purpose of this policy is to set out the reasonable steps the premises will undertake to prevent unnecessary and avoidable disturbance to residents, services and other businesses operating within the vicinity of the premises.

It is the stated intention of the premises to operate in a manner which causes the minimum impact from noise nuisance and anti-social behaviour from our customers to neighbours and other members of the public.

To this end all relevant staff will be trained in this policy and other appropriate skills to achieve an orderly and safe dispersal from the premises.

All staff are compelled by their contract of employment to comply with and actively implement this dispersal policy; where their job role includes these responsibilities.

It is the responsibility of the Designated Premises Supervisor to ensure that this policy is enforced at the premises and to regularly update the policy to meet the requirements of the business.

2. LOCAL CO-OPERATION

The premises will work in cooperation, where appropriate, with other premises in the area to ensure that local policies are coordinated.

The premises will, where practicable, work in partnership with Responsible Authorities and similar partnership groups to share information and best practice.

Where reasonably possible, the Premises will actively enrol in schemes such as area wide joint-radio systems, with the Police or other Responsible Authorities.

3. Egress/DISPERSAL

Dispersal shall take place through the front of the premises into Copeland Yard.

All conditions relating to dispersal included in the Premises licence will be enforced and relevant staff will be trained in these conditions, as well as the terminal hours and operating hours outlined on the premises licence.

Allocation of staff in the last 30 minutes prior to closing will be reviewed, to ensure that the collecting of glasses and the clearing of other waste is prioritised; this provides a message to customers that the premises is in the process of closing and encourages them to finish their drinks and prepare for departure.

Security will be visible at each public entrance / exit to control the dispersal, to remind people to leave quietly and to prevent patrons from re-entering the premises.

Action Points:

- Ensure adequate signage is available at each exit asking people to leave quietly and not to congregate outside or in the local area; direct patrons' attention to these signs as they leave.

Door Supervisors Licensed by the Security Industry Authority will be employed by the premises based upon the risk assessment carried out in relation to the following factors:

- Size of the venue
- Expected attendance
- Type of event taking place
- Location of the premises
- Time of year
- Special occasions (New Year, Halloween, Local Festivals etc.)
- Premises Licence Conditions

Door Supervisors will be tasked with:

- **Management of the Queue to Enter the Premises.**

Where a queue forms, they will monitor to ensure the behaviour of those queuing is conducive with the entry policy. Any person who appears to be drunk or intoxicated will, where possible, be removed from the queue prior to them reaching the front.

While monitoring the queue the Door Supervisor should remove alcohol from anyone consuming alcohol while queuing or if they are unwilling to give up their alcohol remove them from the queue and advise customers they will be refused entry as a result.

An appropriate member of staff should also ask people to have their ID ready to show at the door.

Door Supervisors must seek to control the noise from any person queuing outside the premises in order to reduce the potential for noise to disturb people living and working in the local community. This is achieved by politely reminding customers that anyone not complying with the request will be refused entry to the premises.

On the rare occasion that are ticketed events, there will be at least 1 ticket scanner for at least every 100 pre sold tickets to prevent the queue from building up outside the venue.

- **Dispersal from the Premises.** During the initial closure and once the premises are closed, the Door Supervisors shall assist with the dispersal of customers from the area. The purpose of an effective dispersal is to ensure that patrons leave the area quickly, quietly and in an orderly manner.

People loitering may be doing so because they are unable to make a decision or easily access the information they require; often they will disperse when they are given this information. Many patrons will move on if they can be helped to achieve one of the following outcomes:

Action Points:

Door Supervisors will expedite the dispersal of patrons with their actions both at closing time and throughout the night by:

- Controlling the level of intoxication of patrons throughout the night and acting appropriately when people become intoxicated. Anyone who becomes too intoxicated to be served at the bar, shall be removed from the premises or if appearing vulnerable, will be monitored and offered a taxi home at the cost of the venue.
- Prevent re-entry after 1:45am when the premise is open till 02:00am
- Encourage patrons to leave gradually via the appropriate exit at the end of the night and avoid large numbers of patrons all leaving at the same time.
- Provide information about the transport options from the premises.
- Remind people who are leaving to do so quietly and direct their attention to the signs displayed
- Ask patrons not to assemble or loiter outside the premises once they have left; politely reminding people who do not comply that they may be refused entrance in the future if they fail to disperse.
- At 00:00 on respective Friday and Saturday evenings the gate that gives access to Copeland Park will be closed and there will be one point of egress and dispersal monitored by a Door Supervisor until the last patron leaves the area and the opposite gates adjoining Copeland Road – this will ensure the prevention of crime and disorder and public safety. Dispersing patrons onto Copeland Rd between these times ensures maximum safety of patrons and prevents public nuisance for neighbors and local residents.
- 10 minutes before closing we have a dedicated security staff who usher customers out of Copeland Yard and towards the taxi collection point or public transport links adjacent to Copeland Road. At close, a further security guard will join and remain outside the venue to make sure everyone has left the area in a safe manner. Security is always booked until 1 hour after closing to ensure the safety of patrons and residents.

6. SIGNAGE & LIGHTING

The following signs will be displayed at the premises:

- Signs highlighting the Entry Requirement of the Premises
- Signs requesting patrons to Leave Quietly and Respect the neighbours

These signs are to be displayed prominently at every public entrance and exit from the premises.

Lighting (Internal) – The premises will fade on the House Lights 10 minutes prior to closing time.

Turning the house lights on is a clear indication to patrons that the premises are in the process of closing and generally encourages patrons to leave gradually and collect belongings from the cloakroom over the following 15 minutes. There is a distinct advantage to patrons leaving of their own free will as they are much more likely to leave and disperse, than if they are asked to do so.

Lighting (External) – External lighting should be sufficient for patrons to leave the premises safely. Providing sufficient lighting in the external areas of the premises will encourage patrons to leave; patrons may be slower to leave if it is brighter inside than outside.

External lighting will be regularly reviewed to ensure it is not a cause of nuisance to neighbours.

Both internal and external lighting will be regularly reviewed to ensure it does not impede the effectiveness of CCTV.

7. TRANSPORT

In order to facilitate the dispersal of patrons from the premises, patrons will be provided with information on the various means of transport available from the premises:

- **Uber, Bolt, local cab service**
- **Bus Service** - There are a multitude of very strong bus links from Rye Lane and adjacent roads.

Door Supervisors will be aware of patrons venturing into the street / road as they leave the premises and control this in order to promote Public Safety and prevent the potential for accidents and injuries.

8. SMOKING AREAS

The Premises operates a controlled smoking area outside the front of the premises.

The maximum number of patrons permitted in the smoking area at any one time is restricted to 50. The number of people using the smoking area will be controlled by a Door Supervisor to ensure that the maximum number is not exceeded at any time.

The smoking area will be closed 30 minutes prior to the closure of the premises and at the same time the bar is closed.

The closing of the smoking area at this time will aid dispersal and prevent confusion between those in the smoking area and those leaving the premises. It will also mean that anyone wishing to smoke must leave the premises and no re-entry is permitted after this time.

9. BOTTLES, GLASSES & LITTER

After 11pm, the premises becomes a glass free zone and therefore all bottles of water, wine and beer must be decanted.

The premises will maintain the area immediately to the front of the premises clear of bottles, glasses and litter by regularly sending a member of staff to the area to clear these items.

No drinks are permitted to leave the premises and it is the responsibility of the Door Supervisor to ensure this rule is enforced. This includes preventing such items being taken away from the premises at the end of the night.

It may be the case that glass bottles and glasses are brought to the area from other premises and left in the vicinity or at the front of the premises. It is the responsibility of the Door Supervisor to ensure none of these items enter the premises.

Despite these items not originating from the premises, it is the responsibility of cleaning staff to clear them on a regular basis throughout a session and to check at the end of the night that no such items remain at the front of the premises.

Effective house-keeping of this nature reduces the chances of glasses and bottles breaking or causing potential accidents. Consideration should also be given that such litter causes a nuisance to neighbors and while much of this may not originate from the premises an effort should be made to clear such litter as is reasonable by way of being a good neighbor.

Sweeping outside the premises at the end of the session not only clears smaller rubbish, but may assist in getting patrons to move away from the premises.

10. CLOAKROOM & LOST PROPERTY

Patrons shall be reminded by way of notices and announcements that collecting items left in the cloakroom prior to the end of the night may allow them to avoid queues at the end of the night. This in turn will lead to some people dispersing in a more orderly way and being less frustrated if they leave having had to queue for a period of time to retrieve their coats and bags.

Additional staff will be allocated to the cloakroom as appropriate at the end of the session to reduce waiting times.

Any possessions that are found left behind at the end of an event will be held for a period of three months unless claimed by their owner. The premises will operate a lost and found workshop on Wednesday evenings for possessions to be collected. Information about this will be available on the premises' website. This will also be communicated in the form of an automatic reply when patrons email.

11. 'SOFT CLOSURE' - MUSIC & ENTERTAINMENT

A 'soft closure' is in place at the premises; this is designed to close the premises more slowly and thus to encourage a more even dispersal rather than everyone being asked to leave at the same time. This in turn seeks to minimize the potential for noise and antisocial behavior which can occur when larger numbers of people leave a venue at the same time.

Different parts of the premises will be closed at different times:

Smoking area - 02:00

Main Spaces - 02:30

List of Granted TENs for JumbiRear of 137-139 Copeland Rd SE15 – 879935Unit 4.1 133 Copeland Rd SE15 – 879936

Temporary Event Notice number	Date of Event	Premises	Extension requested
2022 Total number of TENs submitted for both premises - 23			
87006	1 st – 3 rd July 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
877846	8 th – 10 th July 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878277	16 th – 17 th July 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
877955	22 nd – 24 th July 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878070	29 th – 31 st July 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
877770	5 th – 7 th August 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878106	12 th -14 th August 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878107	19 th – 21 st August 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
877770	27 th -29 th August 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition

			Extension until 0200 and removal of food condition
878230	3 rd September 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878277	12 th September 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878290	17 th – 18 th September 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878335	24 th September 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878339	1 st October 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878442	8 th -9 th October 2022	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
878444	15 th – 16 th October 2022	Rear of 137-139 Copeland Rd	Extension until 0200 and removal of food condition
878523	22 nd – 23 rd October 2022	Rear of 137-139 Copeland Rd	Extension until 0200 and removal of food condition
878592	29 th – 30 th October 2022	Rear of 137-139 Copeland Rd	Extension until 0200 and removal of food condition
878592	12 th November 2022	Rear of 137-139 Copeland Rd	Extension until 0200 and removal of food condition
878742	19 th November 2022	Rear of 137-139 Copeland Rd	Extension until 0200 and removal of food condition
878918	3 rd – 4 th December 2022	Rear of 137-139 Copeland Rd	Extension until 0200 and removal of food condition

878919	10 th – 11 th December 2022	Rear of 137-139 Copeland Rd	Extension until 0200 and removal of food condition
879069	22 nd – 23 rd December 2022	Rear of 137-139 Copeland Rd	Extension until 0200 and removal of food condition
<p style="text-align: center;">2023</p> <p style="text-align: center;">Total number of TENs submitted for both premises - 24</p>			
879089	1 st January 2023	Unit 4.1 133 Copeland Rd	Extension until 0400 and removal of food condition
879198	1 st January 2023	Rear of 137-139 Copeland Rd	Extension until 0400 and removal of food condition
879278	21 st January 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
879279	28 th January 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
879400	4 th – 5 th February 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
879423	11 th – 12 th February 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
879495	18 th – 19 th February 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
879584	25 th – 26 th February 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
879580	4 th – 5 th March 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition

879666	11 th – 12 th March 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
879718	18 th – 19 th March 2023	Unit 4.1 133 Copeland Rd	Extension until 0200 and removal of food condition
879728	25 th – 26 th March 2023	Unit 4.1 133 Copeland Rd	Extension until 0230 and removal of food condition
879757	25 th – 26 th March 2023	Rear of 137-139 Copeland Rd	Extension until 0230 and removal of food condition
879830	1 st – 2 nd April 2023	Unit 4.1 133 Copeland Rd	Extension until 0230 and removal of food condition
879832	1 st – 2 nd April 2023	Rear of 137-139 Copeland Rd	Extension until 0230 and removal of food condition
879895	8 th – 9 th April 2023	Unit 4.1 133 Copeland Rd	Extension until 0230 and removal of food condition
879937	15 th – 16 th April 2023	Unit 4.1 133 Copeland Rd	Extension until 0230 and removal of food condition
880008	23 rd April 2023	Unit 4.1 133 Copeland Rd	Extension until 0230 and removal of food condition
880026	29 th – 30 th April 2023	Rear of 137-139 Copeland Rd	Extension until 0230 and removal of food condition
880044	6 th – 7 th May 2023	Rear of 137-139 Copeland Rd	Extension until 0230 and removal of food condition
880058	13 th – 14 th May 2023	Rear of 137-139 Copeland Rd	Extension until 0230 and removal of food condition
880241	27 th – 28 th May 2023	Rear of 137-139 Copeland Rd	Extension until 0230 and removal of food condition

880285	3 rd – 4 th June 2023	Rear of 137-139 Copeland Rd	Extension until 0230 and removal of food condition
880282	10 th – 11 th June 2023	Rear of 137-139 Copeland Rd	Extension until 0230 and removal of food condition



43

43



44

45



46

JUMBI

CLOSED FOR A
PRIVATE EVENT

46



47

47



JUMBI

EVERY DAY
IS A NEW
STARTING
LINE WITH

DINA ASHER-SMITH







SMALL PLATES	
<p>JUMBI PLANTAIN NACHOS served with cheese & avocado crema BLACK BEAN 9 V/VGO GF OXTAIL 13.8 GF</p> <p>RUN-DUNG DUMPLINGS three panko fried dumplings CHILLI PUMPKIN 10.2 V COCONUT MACKEREL 11.4 DF OXTAIL 12 DF</p>	<p>PETIT PIONONOS stuffed fried plantain GF BLACK BEAN 8.6 V OXTAIL 10.6</p> <p>TRINI DOUBLES two loaded rotis CHANNA LENTIL 8.6 DF VG CURRY CHICKEN 9.4 DF OXTAIL 10.2 DF</p>
MAINS	
<p>JUMBI LEMAK rum sambal, soft egg, coconut rice, peanuts OYSTER MUSHROOM 13.8 VG CRISPY CHICKEN THIGH 15 GF DF CRISPY PRAWNS 16 DF</p> <p>BACK YARD SALAD corn, cabbage, carrot, cucumber, avocado crema AVOCADO PEAR 10 DF OYSTER MUSHROOM 14 GF DF CHICKEN 14 GF VG PRAWNS 15 DF</p>	<p>STUFFED FISH a roasted snapper fillet with prawn and callaloo served on coconut rice, plantain & salad 22.8 GF DF</p> <p>BIG BOWL coconut rice, salad & callaloo with: BLACK BEAN 9 VG CHANA LENTIL 9.5 VG CURRY CHICKEN 10 GF DF OXTAIL 12 GF DF</p>
BAR SNACKS	
<p>HAT YAI FRIED PRAWNS confit garlic mayo 11 DF</p> <p>HAT YAI FRIED CHICKEN guava hot sauce 9.2 GF DF</p> <p>MUSHROOM NUGGETS guava hot sauce 8.6 GF DF VG</p>	<p>PLANTAIN CRACKERS avocado crema 6 VG DF</p> <p>FRIED YELLOW PLANTAIN guava hot sauce 5</p> <p>SKIN ON FRIES 5 GF DF VG</p>
AFTERS	
<p>FOOLS GOLD FRITTER banana, peanut, bacon candy 6</p>	<p>Please tell us if you have any allergies.</p> <p>JUMBI Wellfed Niz</p>

BREAKFAST/LUNCH**KING KONG TOAST**

stuffed hard dough bread french
toast, condensed milk and butter

KING TUBBY

peanut butter banana 9.95

JAMMIN

guava jam strawberries & vanilla creme 10.95

ADD: banana 1.5 bacon 3
 strawberries 1.5 scrambled
 fried egg 1.5 egg 3.5

BACK YARD SALAD

corn, cabbage, carrot,
cucumber & avocado crema

AVOCADO PEAR 10 VG GF

OYSTER MUSHROOM 14 VG GF

CHICKEN 14 GF DF

PRAWNS 15 DF

BIG BOWL

coconut rice, salad & callaloo

BLACK BEAN 9 VG

CHANA LENTIL 9.5 VG

CURRY CHICKEN 10 GF DF

OXTAIL 12 GF DF

SIDES

YELLOW PLANTAIN 4

FRIES 4

CHICKEN BITES 8

SANDWICHES**BACON**

Butter • bacon 5

EGG & CHEESE

chive • scrambled egg • cheddar 5

BLT

Bacon • lettuce • tomato • mayo 7

CHICKPEA SALAD

Crushed chickpeas • avocado
• tomato • cucumber • salad 7

BACON, EGG & CHEESE

Butter • bacon • chive •
scrambled egg • cheddar 8

JUMBI JUBILATION CHICKEN

Jamaican curry spiced mayo chicken
• lime • slaw • cucumber • tomato • lettuce 8

WINDRUSH BLT

Bacon • plantain • avocado • tomato • mayo 9

JUMBI CLUB

Chicken mayo • bacon • tomato • salad 9

PEPPA PRAWN SALAD

Prawn mayo • avocado • lettuce • cucumber 9



JUMBI

Please tell us if you have any allergies.

SIGNATURE COCKTAILS

PICANTE Chilli-Infused Tequila, Vermouth, Grapefruit, Lime, Agave, Vegan Foamer	9.5	RUM RAISIN ESPRESSO MARTINI Las Olas Rum, Kahlua, Coffee, Sherry, Cinnamon	10.5
CORIANDER MARTINI Vodka, Coriander + Cumin Syrup, Lemon, Ginger, Elderflower	9.5	RUM FASHIONED Kromanti Rum, Hibiscus Jam, Orange Bitters	11
BANANA MAI TAI White Rum, Banana Liqueur, Pineapple Juice, Lime, Almond, Cherry Bitters	10.5	TWO STEPPER Saint Ogun Rum, Banana Liqueur, Pineapple, Guava, Lime	10.5
WATERMELON MARGARITA Tequila, Cointreau, Fresh Watermelon, Lime	9.5	RUM PUNCHES A range of punches available at the bar. We have a selection of classics, ask your bartender.	7.5/8.5

BOTTLES + CANS

RED STRIPE	5.5
CARIB	5.8
GINGER LIME SHANDY	5.5
EKO BLACK	5.5
EKO GOLD	5.5
PECKHAM PALE	4.9
PECKHAM HELLES (GF)	4.9
LUCKY SAINT	4.5
CHERRY B	5.5
MAGNUM	7.5
NON-ALCOHOLIC	
TING	3
GINGER BEER	3
CHAPS PUNCH	4.5
INTUNE CBD 10MG	4.5
FRESH FRUIT JUICE	2.5
THE USUAL SUSPECTS	2-4

WINES
ALL NATURAL
ALL VEGAN

OTTAVIO RUBE ROSSO Valli Unite, Italy 2019	6.5/27
OTTAVIO RUBE BIANCO Valli Unite, Italy 2019	6.5/27
EL PLANTARGA ROSÉ Conca de Barbera, Catalunya 2020	6.5/27
PREGADÉU CAVA Penedès, Catalunya 2020	6/36
RHYTHM SECTION X TOP CUVEE ARINTO BLANCO Portugal 2020	38
LITRON BLANC Beaujolais, France 2019	50
LITRON ROUGE Beaujolais, France 2019	50

Transport Plan for Jumbi in Peckham

1. Executive Summary

This Operational Management Plan aims to demonstrate that Jumbi, a popular entertainment venue located in Peckham, has efficient bus transport links for customers between the hours of 12am and 3am. The objective is to ensure a smooth and seamless experience for patrons leaving the venue, promoting customer satisfaction and safety.

2. Situation Analysis

Jumbi is located at the heart of Peckham, attracting a diverse range of customers. The venue offers a mix of food, drink and music, with peak hours extending beyond midnight. To support the needs of the patrons and the local community, it is essential to have effective transport links available during these late hours.

3. Bus Transport Links

To accommodate customers leaving Jumbi between 12am and 3am, the following bus transport links are available:

- a. *Bus Route N63* - This night bus runs between Kings Cross and Crystal Palace, passing through Peckham. The service operates every 30 minutes, providing a reliable means of transport for Jumbi patrons.
- b. *Bus Route N89* - The night bus route N89 connects Trafalgar Square and Erith, passing through Peckham. The service runs every 30 minutes, offering an additional transport option for Jumbi customers.
- c. *Bus Route P12* - This local bus route connects Surrey Quays and Brockley Rise, passing through Peckham. The service runs every 20 minutes during the specified hours, further enhancing the available transport links for patrons.

In addition to these options, *bus routes 12 & 436* also offer 24 hour services that's serve the majority of destinations including key night tube terminals including Oval, Vauxhall & Victoria as well as south towards New Cross and the DLR

4. Bus Stop Location and Accessibility

Stops for all of the above routes are located within a 5-minute walking distance from Jumbi, ensuring easy accessibility for patrons leaving the venue. The stops are well-lit and have clear signage, providing customers with a safe and convenient way to access public transportation. Most importantly, the route to these stops goes past minimal residential areas.

5. Communication and Marketing

To inform customers about the available bus transport links, the following measures will be implemented:

- a. *In-venue Signage* - Posters and digital displays will be placed throughout Jumbi, providing information about the bus routes, their schedules, and stop locations.
- b. *Website and Social Media* - Details about the bus transport links will be featured on Jumbi's website and social media platforms, ensuring that customers can easily access the information online.
- c. *Staff Training* - All Jumbi staff members will be trained on the available bus transport options, enabling them to provide accurate and helpful information to patrons upon request.

6. Monitoring and Review

To ensure the ongoing effectiveness of the bus transport links, Jumbi's management team will regularly monitor customer feedback and liaise with local transportation authorities to address any potential issues or disruptions. This will help maintain a seamless and convenient transport experience for customers.

In conclusion, this Operational Management Plan demonstrates that Jumbi has efficient bus transport links for customers leaving the venue between 12am and 3am. By implementing the outlined strategies, Jumbi will continue to provide a safe and enjoyable experience for its patrons while contributing to the overall vibrancy and vitality of the Peckham community.

JUMBI REGULAR EVENTS:

Orii Jam: a weekly jazz focussed Jam session that provides a platform for musicians - established and emerging to practice in front of a live audience and gain experience and confidence improvising live. Happens every Tuesday. Previous guests have included Thundercat and Esperanza Spalding.

<https://www.udmusic.org/blog/artists/introducing-orii-jam/>
<https://www.instagram.com/orii.community/?hl=en-gb>



ARIAPITA SOCIAL: A monthly soca inspired brunch hosted by the Ariapita Crew celebrating Trinidadian cuisine and music on the terrace

<https://www.instagram.com/ariapitasocialclub/?hl=en>



Kromanti Dominoes Club: A monthly Collab with local black Rum distiller: [KROMANTI](#). The team at Kromanti invited friends, family and elders of the community to play the most afro-caribbean of games: Dominoes. Washed down with boutique Rum punches and island food.

-



Baesianz: Our good friends Baesians are a London based asian collective celebrating the music, culture and history of the diaspora. Dilesh Patel is a key member and jumbi DJ resident. Baesians events have included a fundraiser for the recent Iran , Syria and Turkey earthquake (Over £3k Raised!) and a Night of music, poetry and performances raising awareness for women in Iran.
<https://gal-dem.com/baesianz-the-collective-bringing-britains-asian-community-together/>
<https://baesianz.com>





Haseeb Iqbal Listening sessions:

Local DJ and influential broadcaster and tastemaker, Haseeb Iqbal has hosted numerous listening sessions in addition to his regular DJ residency. In these sessions, he's goes into depth on a particular record, back catalogue or label and hosts conversations with artists and historians



ONE OFF's, Collaborations :

Jay Shaka Fundraiser:

We hosted a session in tribute to the late Jah Shaka - with 20% of our total bar take will go to [@lewishammusic](#) , an award-winning independent charity on a mission to inspire and empower young people across our community through a diverse programme of learning and music-making.



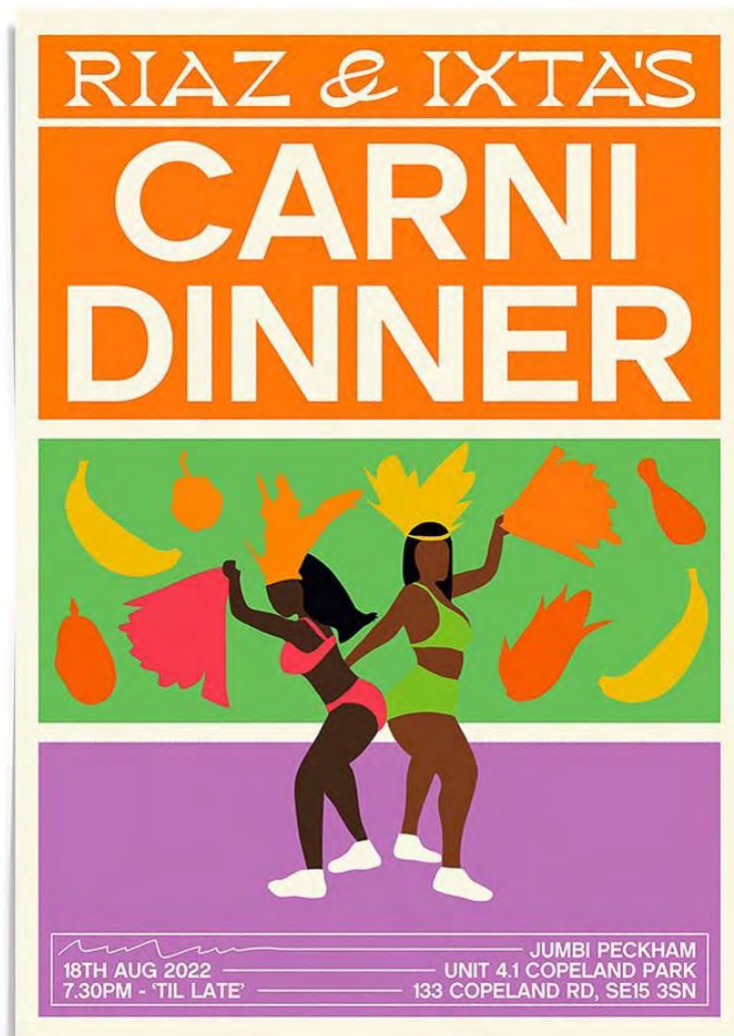
Nicholas Daley x Fimber bravo:

One of the leading exponents of British fashion, and an old friend of Nathanael and Bradleys - Nicholas Daley - chose Jumbi to launch his new fashion range "Calypso" with a performance from legendary Steel Drum player Fimber Bravo collaborating with Senegalese Kora maestro Kadially Kouyate. It was a glorious event



Ixta Belfrage x Riaz Phillips: Carnival Dinner

Ixta Belfrage - penguin published author and protege of Ottolenghi - came to Jumbi Peckham to do a special Carnival dinner with fellow Published chef Riaz Phillips



Adidas x Wales Bonner: Jamaica Adidas Kit Launch:

Jumbi teamed up with one of the leading exponents of Black British Fashion - Wales Bonner to launch her design for the Jamaican Football Federation Home Kit. The event dubbed “ Club Jamaica” was a celebration of Jamaican food, music, drink and football. Reggae Royalty from the Marley family were present, as were first team players. The event also included a number of educational talks, workshops and children’s activities.



Dina-Asher Smith x Nike:

We collaborated with local olympian Dina- Asher Smith on a series of motivational talks, group workshops and sporting events for young people in the area. We provided food drink and production assistance.





Nike Air Max Day

We collaborated with Resident advisor & Nike on their takeover of Copeland Park for Nike Air max day with a diverse range of talent including Sherelle, sHy One, Moodymann, Mia Archives and OK Williams.



The Face:

On 24 April, THE FACE teamed up with [Squarespace](#) and S Jumbi to host a three-course dinner for the ages, in celebration of Squarespace's [More Than Food](#) project and the local area's rich culinary and musical culture.

<https://theface.com/life/everything-that-went-down-at-squarespaces-dinner-at-jumbi>



Blue note Reimagined:

We did a listening party, live concert and launch event for the legendary US label Blue Note (Miles Davis, Art Blakey, Wayne Shorter etc) to celebrate a collection of reimagined classics but UK artists such as Jorja Smith, Oscar Jerome, Jordan Rakei, Swindle, Ego Allay May And more

Rhythm Section FUTURE PROOF

Jumbi Hosted a series of live streamed conversations and workshops for the Rhythm Section FUTURE PROOF mentorship scheme. These events were free to attend and featured guest lecturers Tash LC and Jordan Rakei in conversation with Bradley Zero.

ALBUM LAUNCHES / LIVE EVENTS

We've hosted scores of album launches and intimate performances at Jumbi from the likes of Oscar Jerome, Louis VI, Hagan and many more. All for free and open to all.

FUTURE:

1 year anniversary: we are planning a takeover of the next door unit 8 with a weekend of Music events, talks, and community focussed workshops.

Intl Rum Day: We'll be celebrating the culture and discussing the history of this very special spirit with a host of London based Black owned Rum distilleries.

Carnival events: We will be programming carnival related cultural events around the august bank holiday for all ages.

Black history month: As one of the few black owned venues in the area, We are in discussion with Copeland Park to take over the adjacent unit 8 to host a program of talks, events, workshops and performances to mark Black history month.

Best Bars & Restaurants To Visit This Summer



Best Bars & Restaurants To Visit This Summer

Unless you eat, sleep and breathe the London bar scene it really is impossible to keep up with every new place that opens. As the balmy evenings are upon us, we are all looking for the best spots to sit down have a drink, soak up the weather and listen to some good music. If you're anything like me then you'll be stuck with whether to try one of these new chic places popping up or stick to one of your regulars that knows your order off by heart. We have carefully curated a list of London's best bars and restaurants that you shouldn't miss out on this summer, take a look!!

01. JUMBI

Jumbi is a brand-new Hi-Fi bar based in Peckham, South London. The founders Bradley Zero and Nathanael Williams designed the venue to be centred around Hi-Fi, a turntable built with a bespoke booth & a vinyl library bigger than anything you can imagine. A post on their Instagram describing the experience was "Jumbi library contains my entire vinyl collection from which we'll invite guests to select records from. The single turntable concept is an attempt to encourage deep listening and prioritise selection above mixing. Jumbi isn't a club - it's a hang out centred around music, food and drink." Jumbi is a completely new experience that London has been missing, the bar has been open for two weeks on a soft open and will continue until the end of July, following with full

program in August. Honestly this is not a place to miss, if you're looking for somewhere to chill with friends, have great food and listen to some nostalgic tunes Jumbi is most definitely the place for you.

<https://www.jumbipeckham.com/>



02. Seabird

If you're looking for something a bit more upmarket look no further as the Seabird has you covered. Nestled high up on the 14th floor of The Hoxton Southwark hotel, the Seabird has one of the longest oyster lists in London. Not to mention the views it boasts looking over at the London skyline is perfect for sipping cocktails on a summer's day. Although the Seabird is on the 14th floor they haven't spared any costs with making you feel as though you are in the Mediterranean, the rattan lampshades, tiled tables and indoor plants punctuate the room, and a live DJ spins vinyl records with the view of the city behind him.

<https://seabirdlondon.com/>



03. The Spurstowe Arms

Not so much a bar, more of a classic English Pub. Nevertheless, The Spurstowe Arms has become one of London's biggest hidden gems. Ran by head chef Elliot Cunningham who over lockdown showcased his cooking abilities on Instagram. His menu is based off Fire Pit cooking, and I promise you won't disappoint. The garden is a nice size and has a great ambience, perfect location for lunch with friends or a casual first date.

<https://www.spurstowearms.com/>



04. The Smoking Goat

Hidden away in Shoreditch The Smoking Goat is a great place to eat and drink for larger groups, so if you are meeting up with old friends or have a birthday to celebrate this is an ideal spot. The ceilings are high, and the tables are long, with a relaxed service your group will feel at home, the short menu makes it easy to order and experimental cocktails are sure to please. The smoking Goat serves quirky Bangkok inspired dishes, there menu is seasonal, and you'll always find new additions added when you visit, however they never disappoint.

<https://www.smokinggoatbar.com/>



Now you've had a chance to check out some our favourite picks for the summer we would love to know what yours are!!



EATING & DRINKING

The best Black-owned bars in London

The capital's drinking scene is more diverse than ever – these are the Black-owned bars in London to check out right now

BY VIVIENNE DOVI

11 January 2023

You are never too far away from a **bar in London**. Over the last few years, we have seen fantastic **Black restaurateurs** and bar owners show up on the scene – or finally get the recognition they have long deserved – using their breadth of experience and knowledge of the best-sourced ingredients **75** dish up standout meals and drinks on

their menus. More often than not, you will find these establishments bear an imprint of their culture too. So whether you are seeking out a modern speakeasy, a bar to practice salsa into the night, an agaveria or just a place to have a cocktail with an impressive listening experience, there is somewhere to match your energy. Here are our favourite Black-owned bars in London right now.



Hacha Brixton

Hacha, Brixton

Named after the axe used to cut agave piñas, the eponymous bar is Deano Moncrieffe's ode to Southern **Mexican culture**. Upon walking up the agaveria's Talavera-tiled staircase, pull up a stool at the bar or choose the wicker sofas with plush nude cushions – both give you a chance to enjoy sultry R&B music while watching the rush of **Brixton** Village below. Drinks can be made from Hacha's ever-changing list of 25 agave-based spirits and well-informed staff are on hand to recommend the best seasonal cocktail to suit your tastes. However, trying the bar's signature Mirror Margarita is essential; the multi-award winning cocktail has been titled the 7th best cocktail in the world. The unique crystal-clear drink features tequila and is packed with a smooth balance of sweet, salty and citrus notes, and paired with a flavour enhancer like chocolate or glazed carrots. If you enjoy it as much as we do, visit their mirror-clad bottle shop downstairs and purchase a bottle to enjoy at home. If you prefer a smokier alternative, there is always the mezcal version.

Address: 12 Market Row, London SW9 8LD

Website: hachabar.com

Jumbi, Peckham

Jumbi, Peckham

If listening to the repertoire of Bill Withers, D'Angelo and Brandy sound appealing, this chilled and cosy hi-fi music bar fits the bill. Tucked away from the bustle of **Peckham Rye**, you will immediately notice that Jumbi is a living appreciation of the African and Caribbean diaspora as you enter under their red hanging sign. Their giant illuminated vinyl collection wall offers a great selection, which guests can select from to be played on their one-turntable bespoke booth amidst an exposed brick interior and dimmed coloured lights. Founders Bradley Zero and Nathanael Williams stock high-quality Black-owned rum brands such as Las Olas and Kromanti on the shelves – so seeing three rum punches on the menu is hardly surprising. Varying from

dangerously strong with citrus notes to pleasingly sweet with dashes of grenadine, the rum punches are the winners to enjoy with the audio experience.

Address: Unit 4.1, Copeland Park, 133 Copeland Road, London SE15 3SN

Website: jumbipeckham.com

The Watergate, Deptford

Another creative origination from Gordon McGowan, the man behind acclaimed local bars Buster Mantis and the Stockton. We would recommend this bar as a great space to enjoy an intimate catch-up with friends given that it is the more snug location of the three. Their inventive cocktail and natural wine list include favourites such as the sweet forbidden fruit cocktail, a blend of black and spiced rum with lime, angostura and cinnamon. Plenty of light enters the sea-pink storefront to make the space with stylish modern decor appear bigger, but on summer days the [outdoor seating](#) adds plenty of room. McGowan is currently extending the space to accommodate the high demand, so one of the most inventive Black-owned bars in London is about to become even greater.

Address: 7 Watergate Street, London SE8 3HR

Website: thewatergate.co.uk

Bradley Zero and Nathanael Williams are opening a new hi-fi music bar, Jumbi, in Peckham

Launching this month, the bar will include a music library made up of Bradley Zero's personal vinyl collection



Rhythm Section founder Bradley Zero and Nathanael Williams, one-half of producer duo The Colours That Rise, are opening a new music bar in Peckham, South London.

Jumbi, which soft launches this Saturday, 2nd July, aims to highlight music and food from Zero and Williams' Afro-Caribbean heritage. It features a hi-fi system and one-turntable set-up which will be housed in a custom-built booth.

Ruf Dug has also been brought on board to help the pair behind the venue set up sound reinforcement and amplification, while the bar will also include a library of Bradley Zero's entire vinyl collection from which DJ guests will be invited to play records.

Describing the project as "a labour of love" on social media, Zero said: "The single turntable concept is an attempt to encourage deep listening and prioritise selection above mixing. Jumbi isn't a club – it's a hang out centred around music, food and drink."

The drinks menu will also reflect Zero and Williams' heritage, focusing on rum-centred cocktails, while the kitchen will serve St. Lucian bakes "with a variety of stuffings, alongside some West Indian classics". The venue also has an outdoor covered terrace with its own bar.

The soft launch of Jumbi will continue through July with the venue opening from Wednesday to Sunday. In August, the full launch will follow with a programme of various events.

Last year, [Zero released a second instalment of Rhythm Section's 'SHOUTS' compilation series](#) via the label.



NEWS



06.07.2022, WORDS BY BILLY WARD

Bradley Zero and Nathanael Williams launch Peckham-based Hi-Fi music bar Jumbi

Peckham's newest music venue encourages "deep listening" experiences via a single-turntable system

Rhythm Section founder Bradley Zero and The Colours That Rise producer Nathanael Williams have opened a brand new Hi-Fi music bar in Peckham named Jumbi.

The South London venue is currently undergoing a soft opening month and features a Hi-Fi, one-turntable setup built into a bespoke booth and vinyl library, including Zero's entire personal record collection.

Jumbi isn't trying to be a nightclub, instead, the new venue is presenting itself as a hangout spot based around music and Afro-Caribbean food and drink. The single turntable concept is an attempt to encourage deep listening and prioritise selection above mixing – guests will be invited to select records from the collection and curate different listening experiences each night.

A statement on Jumbi's Instagram page about its recent launch weekend reads: "Thanks so much for the love and support and for turning up in style to our launch weekend. It's been a month of blood sweat and tears – so to see so many beautiful faces having a good time in the new space overwhelms us with joy.

Special shout to the staff who rallied together with minimal training and provided such impeccable service and flavours. Also hats off to the selectors who went above and beyond to elevate vibrations on the single turntable set up.

We'd also like to stress that this month is a SOFT OPENING month – we're a totally independent, grassroots organisation – as such there's no playbook. 2 brothers with no investment on a wing, a prayer and a whole lot of helping hands. We're aware there's much to tweak and finesse: the sound system will evolve over time, menus will grow, systems will be put in place as we learn, evolve and adapt. During this time, your constructive feedback is crucial and necessary for us to be the best we can. Don't hold it back ! Slide in the DM's with insights & experiences."

To find out more information about opening times in the coming w follow Jumbi on Instagram.



On my radar

On my radar: Joy Crookes's cultural highlights

The singer-songwriter on the film that reminds her of her dad, artist Rene Matić's ability to provoke and a documentary that sums up the life of an Arsenal fan



Kathryn Bromwich

🐦 @kathryn42

Sat 25 Feb 2023 15.00 GMT

Born in Lambeth, south London, in 1998, singer-songwriter Joy Crookes started uploading cover versions of songs to YouTube aged 13. She released an EP in 2017 and was nominated for the rising star award at the 2020 Brits. Her debut album, *Skin*, a collection of soulful R&B songs exploring relationships, her Bangladeshi-Irish heritage and the changing face of south London, came out in 2021 to critical acclaim and a Mercury prize nomination. From 9 to 16 March, Crookes will be supporting Lizzo on the UK leg of her tour.

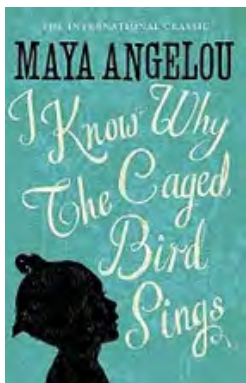
1. Film

Aftersun (dir Charlotte Wells)



📷 Frankie Corio and Paul Mescal in *Aftersun*. Photograph: Sarah Makharine

Paul Mescal stars in this with Frankie Corio, who was found by Facebook casting. I love this film because it reminds me of my relationship with my father: every single scene is something I did with my dad when I was around the same age as the girl - we used to go to Turkish resorts, and there were pool tables and strange-coloured drinks. But it offered a perspective I wouldn't have seen as a child. I've seen it twice now in cinemas. When I saw it with my dad I was in floods of tears.



2. Book

I Know Why the Caged Bird Sings by Maya Angelou

I'm reading this because my nine-year-old brother read it before me and I felt embarrassed that I hadn't. The book feels very personal to me: as much as we don't at all have the same lived experience, I find a lot of parallels that relate to my life and the way I thought as a young girl. I'm taking my time reading it because the story has a massive effect on me. I'm deeply moved by the way Angelou writes about her brother: she calls him her "Kingdom Come", and writes about how his every move affects her.

3. Venue

Jumbi, London SE15



📍 Jumbi, Peckham, south London.

I love this venue in Peckham, co-owned by my friend [Bradley Zero](#), who also runs Rhythm Section radio. It has a sit-down, communal vibe, there's food and really nice drinks. As the day progresses into night, all the tables are removed and it turns into a dancefloor. There's a big turntable, speakers surrounded by records, and incredible DJs such as Haseeb Iqbal, who plays psychedelic Indian and Brazilian records. And it's not pretentious or bougie - it's like when your grandparents say, "We met at a dance", that's the type of dance it feels like.

4. Art

[Rene Matic](#)

Jumbi opens in Peckham with rum cocktails and St Lucian bakes



This weekend saw the soft launch of a new venue in Peckham, Jumbi, described as "a hang out centred around music, food and drink."

The project founders, Bradley Zero & Nathanael Williams, are aiming to celebrate their Caribbean heritage through a range of West Indian food and drink. "The drinks menu will reflect the small island heritage of myself & Nathanael," explains Bradley, "with a slowly growing rum focussed cocktail list."

As for the food, that's currently being supplied by London street food folk Bakes' n stuffingz, whose menu focuses on St Lucian bakes. If you haven't encountered those before they're a dumpling with fillings that include jerk chicken, salted cod or pulled jerk jackfruit.

Music's a huge part of the equation and to that end, Bradley's brought his entire vinyl collection to the space along with a turntable in a bespoke booth and vinyl library. There's also a covered outdoor terrace with its own bar which is going to be a hot hangout this summer.

More about Jumbi

Where is it? Unit 4.1, Copeland Park, 133 Copeland Rd, London SE15 3SN

When? Open now, Wed through to Sun.

Find out more: Visit their [website](#) or follow them on Instagram [@jumbipeckham](#)

MUSIC BAR & RESTAURANT JUMBI TO OPEN IN PECKHAM

People of [Peckham](#), a new hi-fi rum shack, music bar and restaurant is heading your way courtesy of Nathanael T Williams of Colour Factory and Bradley Zero of Rhythm Section. Jumbi, which looks to be taking over the Mike's site in Copeland Park, will be a celebration of the flavours and sounds of the African-Caribbean diaspora, with a high-fidelity sound system and vinyl library at its heart.

The new spot is named after the mischievous yet protecting spirit in Caribbean folklore. As Bradley Zero posted on Instagram, Jumbi is an “ancestral apparition said to have survived the journey from Africa to the new world. Thought to be derived from the Congolese word Nfumbi, Jumbi translates as Zombie in Haitian Creole and Duppy in Jamaica/Barbados. Known to drink rum and be easily distracted....”

That's all the info we have on the place so far but it sounds like it's going to be a lot of fun. Watch this space for more....

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Opens July 2022

133 Copeland Rd, Peckham, London SE15 3SN

[@jumbipeckham](#)

We Visited 5 London Listening Bars



Flourishing in all corners of London's compass, these are the best hi-fi listening bars to check out in 2023.

The *listening bar* concept comes from 1950s Japan. A glam take on living room decor, marrying small plates with high fidelity listening, these cosy but slick venues – originally developed in the small bars, cafes and record stores of Tokyo – take on the role of club for music aficionados who wish to enjoy music in a more laidback setting.

These intimate spaces have become home to some of music's most experimental parties around the world.

The Best Listening Bars In London

In recent years, London venues have been stepping up to the original blueprint of Tokyo-style listening bars.

Hosting events that range from straight DJ sets to a blend of live music, poetry, artist talks and five-hour long parties, these audiophile bars have a tangible London twist, representative of the city's diverse culture, energy and ever-burgeoning music scene.

Giving artists a platform to celebrate releases, test out new material and support vinyl culture, it's been a pleasure to take a look at what some of these increasingly popular venues have to offer, find out how they achieve their high quality sound and gather hot tips on how to play and join in on the fun...

1. JUMBI

Peckham, South East London (Bussey Building)



Photo: [@jumbipeckham](#)

WHAT TO EXPECT

New on the scene, Jumbi opened in 2022, a joint project between **Nathanael T Williams** (Colour Factory) and **Bradley Zero** (Rhythm Section). The Peckham bar is filled with music and food from the founders' Afro-Caribbean roots (housing a collection of Bradley's own vinyl records).

In its short life, Jumbi has hosted a variety of events including album playbacks, instrumental jams and poetry performances. Regular DJs and staff take on stereo duties, alongside an array of notable names who pass through, such as **Oscar Jerome**, **Andrew Ashong**, **Sally C**, **Manami** and Bradley himself.

Cultural programmer **Rudi Minto de Wijs** explains Jumbi is on the more casual end of the traditional music listening bar spectrum:

“It’s more of a hang spot. The traditional Tokyo, or Japanese listening bars were largely based around sitting in silence. We’re not really like that. The music and the people have an equal say in how the night is.”

THE SETUP

Like most listening bars, Jumbi has a stripped back kit with only one deck. Rudi explains how Jumbi thrives, without a *formal* DJ booth:

“Between each track there can be a moment of silence. It’s nice that people will go up to the DJs and ask them, you know, ‘What is that tune?’ or ‘Where did you get that from?’. DJs can really tell a story with the records they have and people can connect with whoever is playing.”

If you want to spin some vinyl, you can play from your own collection or the collection in-house. The team enjoy seeing people playing from collections they have been gifted by family members or friends – making the whole experience a lot more personal.

For the real audiophiles out there, the team have detailed exactly what their sound system is built from:

“2 Quad 405 amps modified for the LS 5/8s and a Quad 606 powering Tannoy Little Red Montiors.

The LS5/9s are acting as tweeters running through a crossover powered by another Quad 405-2 – all fortified with an active d&b Audiotechnik subwoofer.

The turntable is custom modified by Isonoe London with a Master Sounds external PSU & Grado labs carts running through e&s DJR400, hooked up to a vintage Roland space echo.”

...and this is all constantly being worked on!

Having achieved a very high spec system for the space, the Jumbi team are looking to prioritise who’s in the space, how they are enjoying the sounds and who is interacting, making it a great venue for artists to play at, whatever their level.

HOW TO GET INVOLVED

A very open door policy, Jumbi’s programme is largely built around their extended network, friends, family and recommendations.

If you are a music lover/artist looking to play, you can say hi over on Instagram ([@jumbipeckham](https://www.instagram.com/jumbipeckham)) or hit them up at jumbipeckham@gmail.com.

2. BRILLIANT CORNERS

Dalston, North East London

Photo: [@brilliant_cnrs](#)

WHAT TO EXPECT

A 7-minute stroll from [Pirate Dalston](#), Brilliant Corners is one of the more established in the game, having been around for a good eight years.

Founded by brothers **Aneesh** and **Amit Patel**, BC is run for audiophiles by audiophiles. The team have gone on to develop their notorious travelling soundsystem Giant Steps (as seen at [Houghton Festival](#)).

Taking strong inspiration from the original Tokyo listening bars with its delicious set menu of Japanese small plates and low-lit setting (the brilliant giant floating moons), BC's aesthetic and ambience do not disappoint.

If bopping to **STR4TA** whilst snacking on salted edamame and sipping orange wine is what you are after, then this is the place for you.

THE SETUP

The beauty of BC is its simplicity, but the custom set up makes for a premiere listening space.

DJ/producer and co-founder of labels Control Freak Recordings and Foam On A Wave, **Will Bradbury** shares what it's like behind the decks at Brilliant Corners:

“At BC you get two turntables to 'blend' though. Apparently these are an old BBC Technics console which they run through a funny rotary mixer.

*Then there are these four floor-to-ceiling freestanding custom speakers: TAD Bass speakers with Klipschs on top, the same audio-ophile brand owned by **David Mancuso**, used at his legendary Loft parties. They have this amazing clarity and depth. I haven't tested out any jungle on them yet.”*

Playing for the first time to launch a new record with his label, Will has continued to DJ at BC occasionally, and the team always appreciate new people reaching out:

“I would definitely recommend playing there. All of the duff duff of the clubs can get a bit tiring, it's nice to offset it with some sweeter stuff. You don't get to play those new-age records in clubs really. You also get a great meal and cocktails this way.”

HOW TO GET INVOLVED

Email info@brilliantcornerslondon.co.uk.

3. SYSTEM

Newington Green, North London



Photo: [@systemlondon](#)

WHAT TO EXPECT

Another new kid on the block, System is one of the most unique of London's hi-fi bars. Set up inside the Newington Green Road butcher shop Stella's, System currently only runs Thursdays and Fridays, with no reservations and high demand – get down early to secure a seat.

The decks are behind the counter, and the signage, decor and wicked neon carcass art, all act to remind you of the venues daytime occupation. It feels like a relaxed after-hours party, a meeting of two minds and a reminder that there's a place for music everywhere.

Stella's is run by **Luca Mathiszig-Lee**, one of the founders of Broadway Market's famed Hill & Szrok (butchers by day, wine bar/restaurant by night). With Stella's/System, the idea of transformation is replicated, this time led by the audiophile background of System boss, Mathiszig's brother **Jojo** (Kindred London).

Open for business between 7pm and 11pm, one DJ plays an extended set each night. Mathiszig explains this gives you “room to really dive into your record collection and play things you might not draw for on a radio set or a club”.

Keeping the selection diverse is encouraged at System:

“You can sometimes forget about these corners of your record collection that are perfect for spaces like this. We want to keep it pretty fun at Stella's so people can draw for anything really.”

Something of a regular at the burgeoning venue, Rinse FM resident and DJ **Mr Redley** describes the intimacy of somewhere like System:

“People are close up, they can see what you're doing. They can even come up to you and ask you about the last track you played.”

I'd also say playing in a listening bar allows you to be more experimental... I definitely dig out some of my weirder records when I'm playing at somewhere like System or Brilliant Corners. People want to hear something different and unique – and that's what's provided.

Playing in a listening bar is a chance to reconnect with yourself and your collection whilst creating a listening experience for the people around you. You can also actually see people, see the faces that you're taking on this musical journey.”

THE SETUP

System is powered by Tannoy Ardens, using the 15” drivers of a 1976 vintage Tannoy Dual Concetric sound system, long sought after by Mathiszig.

As mentioned, the decks are set up behind an island/counter, where people visiting are very close to the DJs, as they sit to eat or drink.

“We use a full Tannoy setup for the speakers, both the monitors we use and the main speakers come from a range dating back to 1976, both using the well regarded Tannoy hpd drivers. On the playback side we keep it familiar with a pair of Technics 1200s.”

HOW TO GET INVOLVED

At the moment, the DJs at System have been friends and family but they are looking to expand next year – DMs on instagram ([@systemlondon](https://www.instagram.com/systemlondon)) would be the best way to reach out.

4. ALL MY FRIENDS

Hackney Wick, East London



Photo: [@allmyfriends.uk](https://www.instagram.com/allmyfriendsuk)

WHAT TO EXPECT

Taking its name from the classic **LCD Soundsystem** track, this is definitely a place you should see *all of your friends*, on any night of the week.

Picture a True Craft sourdough pizza van upon entering, large benches, a pool table, upholstered stools, a small terrace overlooking the Olympic park, and a good set up for watching the footie. All My Friends achieves a cosy 'hang out' vibe, whilst having a serious set up and slick retro/art deco look inside, reminiscent of the Japanese/Tokyo bars.

The echoes of the original Japanese listening bars continue with the tasty Japanese small plates menu Sho Foo Doo and the active record shop on the ground floor. Run by the DIY collective behind The Cause, nights at All My Friends bring back some of the familiar DIY led party energy but ‘allowing a break from the typical multiroom raves’.

THE SETUP

With The Cause as its ‘mother project’, All My Friends operates with a very similar DIY ethos, as **Karl Karlson** (Promgrammer) explains:

“A far stretch from an ‘audiophile’ set-up, it’s clubbed together with parts including vintage cabinets and horn tweeters alongside custom built boxes and brand new high end drivers.”

Their custom hi-fidelity system is taken care of by upcycling studio Concept Object, whose handcrafted hexagon speakers are crafted with timber and reclaimed tweeters. The decks are in the middle of the room allowing the DJs to see the audience. As Karl describes:

“The ‘no-frills’ set up (two Technics & a Condesa Carmen rotary) creates a laidback and unpretentious place for DJs and listeners alike. This also isn’t a place just for DJs, it’s a place for anyone with records to come and play music for friends.”

HOW TO GET INVOLVED

Drop them a line via hello@allmyfriends.uk with as much info about yourself as possible! There is an open decks every Wednesday, welcoming all the rare and curveball records people have.

Also, if you’re interested in buying or selling vinyl hit up records@allmyfriends.uk, where they are building a dance focused collection for their on site store – rare grooves, world music, techno/electro and more.

5. SPIRITLAND

Kings Cross, North London



Photo: [@spiritland](#)

WHAT TO EXPECT

Spiritland is an established hi-fi listening bar in Kings Cross with a hell of a lot going on – artist talks, a radio studio, brunch sessions, a dance floor for the evenings – a welcoming cafe by day, bar by night.

Wooden panels, disco balls, low lights, the room is filled with the classic Tokyo listening bar atmosphere, but more bustling, with the DJ booth situated in good view of all the dining tables.

A fairly recent addition to their programme are their Sunday ‘Deep Listening’ nights where you are in for ‘electronic, experimental, cosmic journeys on on the Spiritland soundsystem’ from 6pm to 10pm, completely free to book.

THE SETUP

Housing a custom rotary Isanoe Mixer, Spiritland resident **Meg Paine** shares what it’s like to play:

“Spiritland has an amazing custom sound system that it's renowned for. It is sonically and visually amazing. Everything sounds so smooth, even if you're not mixing, tracks never seem to clang.

The music can be loud but it's never overbearing as the tunes always sound like butter coming out of the speakers. The highs are never too loud which is something I've noticed in many other places, and a pet peeve of mine.”

HOW TO GET INVOLVED

Get in touch with Spiritland at hello@spiritland.com. If your looking to do some recording for radio the studio can be reached at enquiries@spiritlandproductions.com.

Honourable Mentions: More London Listening Bars

- Another one from the Brilliant Corners team, as they bring us new venue [Mu](#) in Dalston.
- Hackney's lo-fi record bar with hi-fi intentions, [Behind This Wall](#).
- Notting Hill's neighbourhood wine bar [Caia](#) with a vinyl selection curated by the likes of Stranger Than Paradise, Phonica Records and Honest Jones and impressive soundsystem designed by Living Voice founder **Kevin Scott**.

18 Peckham Bars And Pubs That Are Totally Pecksellent

The debate over Peckham's best pubs and bars will continue forever, but we're here to help you try and decided which one is your favourite



Photo: @shutterstock

Peckham is the glittering jewel of south-east London, alcohol is quite nice too, so here are the best places to combine the two. Find [rooftop bars](#), [beautiful beer gardens](#), [cocktail dens](#) and [brilliant Sunday roasts](#) ahead. Here's a rundown of the best **Peckham pubs and bars**:

1) Beer Rebellion

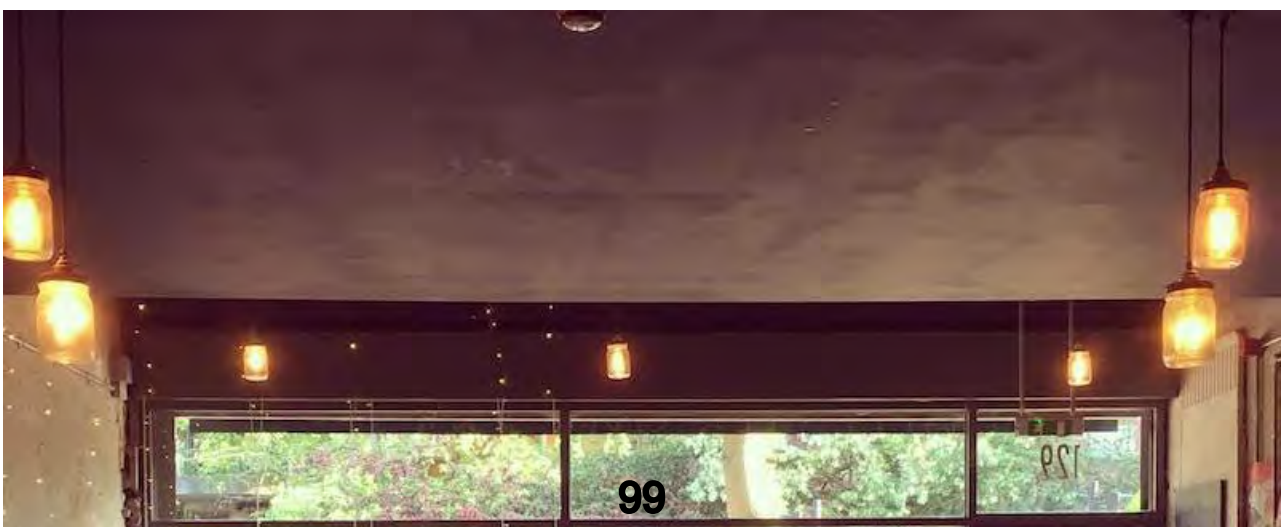


Photo: @peckhambr

For your first stop on your Peckham pub tour, tuck into some craft beer at the essential Beer Rebellion by Queens Road station, where you'll find over a dozen cask and keg brews on tap and even more crispy boys in the fridge. There's no food here, but you're welcome to bring in some takeout from a nearby location.

129 Queens Road, SE15 2ND. [More info](#)

2) Prince of Peckham



Photo: @princepeckham

The cursed corner of Clayton Road has chewed up many an aspiring publican in recent years, but local hero Clemment Ogbonnaya seems to have perfected the winning formula. There's Caribbean-influenced comfort food from the kitchen and a lively mix of parties and events: disco yoga sessions, life drawing classes and grime'n'afrobeats nights are all on [the current lineup](#). A proper modern community pub, then.

1 Clayton Road, SE15 5JA. [More info](#).

3) Frank's Café



Photo: @boldtendencies

Head up the hot pink stairs to the roof of Peckham's multi-storey car park and you'll find Frank's Café, the biggest rooftop bar in south London. Art installations from Bold Tendencies are dotted about the space, while a modest red canopy provides some shelter when drizzle threatens. Or head downstairs!

Bold Tendencies, 7th-10th Floor Multi Storey Car Park, 95A Rye Ln, SE15 4ST. [More info](#).

4) The bars at Peckham Levels



Photo: Peckham Levels

There are a range of traders who'll happily sell you a beer at Peckham Levels' [street food market](#), but the hidden gem here is arguably the [happy hour](#), which runs from 5 to 7pm Mondays to Fridays. Duppy rum punch for a fiver and pints for four quid? Yes please!

95A Rye Ln, London SE15 4ST. [More info.](#)

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5) Jumbi Peckham

A brand new addition to the Peckham pubs and bars scene, Jumbi Peckham is right in the heart of Copeland Park and is designed to ‘celebrate the sounds and flavours of the African-Caribbean diaspora’. It’s not open right yet, but keep your eyes peeled on the website to be the first in the know!

Unit 4.1, Copeland Park, 133 Copeland Rd, London, SE15 3SN. [More info](#).

6) Bussey Rooftop Bar



Photo: @busseyrooftopbar

Waving distance from Frank’s is the more intimate Bussey Rooftop Bar, which sits alongside Rooftop Film Club’s [open air cinema](#).

Fifth Floor Roof, Unit B, Bussey Building, 133 Rye Lane, SE15 4ST. [More info](#).

7) CLF Art Café (aka the Bussey Building)

A bar of sorts, but this warehouse space is much better known for its big, boisterous club nights, especially their monthly Soul Train parties.

Block A, Bussey Building, 133 Rye Lane, SE15 4ST. [See what’s coming up](#).

8) John the Unicorn



Photo: @johntheunicorn_

This three-storey boozer is as roomy as its name is cringey, so you can nearly always find somewhere to chill. Locally brewed bottled beers behind the bar, roasts on Sundays – you know the drill.

159 Rye Ln, SE15 4TL. [More info](#).

9) The White Horse



Photo: @whitehorsepeckham

This recently done-up Tudor-ish boozer is positively jumping on a weekend evening when DJs rev things up, but is pictured above at a more peaceful moment. Well-done British pub food is available from the kitchen.

20-22 Peckham Rye, SE15 4JR. [More info.](#)

10) Social



Photo: @shutterstock

Right in the heart of Copeland Park, Social is a colourful, sun-dappled spot which is great for coffees during the day and for beers and cocktails at night. They have regular events here too.

Unit 9A&B, Copeland Park, 133 Copeland Rd, London, SE15 3SN. [More info](#).

11) Four Quarters



Photo: @fourquartersbar

This late-night cocktail bar put all their internal decor budget into classic arcade games and is frankly all the better for it. You'll also find club nights and DJs in the basement: otherwise just spend all your quarters (four for a pound) on Time Crisis and pinball. (Don't miss the upstairs room where you can settle down for games of Goldeneye 64, Mario Kart and other nostalgic classics.)

187 Rye Lane, SE15 4TP. [More info.](#)

12) The Angel Oak

This solidly-shiny Metropolitan pub on the corner of Peckham Rye Park boasts a roomy beer garden, reliably good pub grub and a big projector screening sport on the weekends. It used to be known as 'The Rye'. Personally, we like it!

31 Peckham Rye, SE15 3NX. [More info.](#)

13) The Gowlett Arms

This much-loved community pub in Peckham shut its doors temporarily at the end of 2017, but after much garment-rending from locals has come back from the dead, dishing out the same warm hospitality and delicious stonebaked pizzas as it ever did. Hooray!

62 Gowlett Road, SE15 4HY. [More info.](#)

14) The Victoria Inn

The only Peckham pub that'll let you sleep over, there's a boutique hotel upstairs at the Victoria. Locals visit for the London-brewed craft beer on tap and friendly neighbourhood vibes.

77 Choumert Road, SE15 4AR. [More info](#).

15) The Montpelier



Photo: @themontpelier

This fine pub on Peckham's Choumert Road also hosts indie film screenings in their tiny back room cinema. It's certainly one of our favourite Peckham pubs.

43 Choumert Road, SE15 4AR. [More info.](#)

16) The Clock House



Photo: @the_clockhouse

Just off the East Dulwich side of Peckham Rye Park is Young's pub The Clock House. It's two venues in one: behind a bookcase upstairs you'll find Blake's Bar, a hidden snug that hosts all sorts of events, like a Monday night chess club.

196a Peckham Rye, London, SE22 9QA. [More info.](#)

17) The Herne



Photo: @thehernetavern

We're pushing the definition of Peckham by this point, but what they hey: stop by this fine pub on the corner of Peckham Rye Park to discover a properly gorgeous beer garden, perfect for summer days.

2 Forest Hill Rd, SE22 0RR. [More info.](#)

18) The Old Nun's Head

Admittedly we're getting into Nunhead now with this final addition of Peckham pubs and bars, but we'll squeeze the Old Nun on the list anyway. This great pub off Nunhead Lane hosts a rotating cast of puntastic street food traders (while defaulting to a roast on Sundays, naturally) plus an eclectic mix of events including stand-up comedy, female arm-wrestling, pub quizzes and everything in-between.

15 Nunhead Green, SE15 3QQ. [More info.](#)

Everything that went down at Squarespace's dinner at Jumbi



We invited some of London's biggest foodie names to enjoy a special dinner courtesy of chef Naz Ramadan.

On 24 April, THE FACE teamed up with [Squarespace](#) and South London hotspot Jumbi to host a three-course dinner for the ages, in celebration of Squarespace's [More Than Food](#) project and the local area's rich culinary and musical culture. Jumbi, a listening bar which opened last July, is DJ and Rhythm Section founder Bradley Zero and producer and Colour Factory director Nathanael Williams' passion project, created with a view to blend great music, delicious food and Afro-Caribbean culture all in one place, with community at its forefront. Here's what we ate, listened to and loved most last night.





Since opening up last summer, Zero and Williams' Jumbi has become a staple of South London nightlife – nestled around the back of Copeland Park in Peckham, also home to Bussey Building, its high ceilings and stone-brick walls make for an unassuming, low-lit environment putting music front and centre. The space's main event: floor-to-ceiling records and a solo turntable setup, all built into a bespoke booth courtesy of local designer Don Heston. What does Jumbi mean, you ask? It's a mythical figure in Caribbean folklore who enjoys the odd shot of rum and wreaking havoc. Sounds about right.



There was more than enough vinyl to take your pick from throughout the night – Jumbi actually houses Zero's entire record collection, plucked straight from his lounge, so they can be browsed through, played and enjoyed by anyone who fancies it, on a seriously good soundsystem. While previous musical guests have included the likes of Moodymann and Moxie, plenty of smooth R&B and soul selections were on offer over dinner and drinks.









It was whipped up by [Naz Ramadan](#), co-founder of Brixton-based soul food joint Bando Belly and purveyor of mouth-watering recipes refined over time. To start, succulent Thai fried chicken, tender

oxtail on a bed of sweet pastry topped off with mashed potato, chana lentil wraps, smoked mackerel dumplings and black bean plantain nachos were served up – it's a miracle anyone had space left for mains, which formed the centre-piece of the evening. You can't go wrong with chicken thigh lemak and prawn and callaloo stuffed red snapper (covered in a gorgeous guava glaze, no less). And to finish: banana fritters with a side of peanut butter and bacon candy, with plenty of rum-based cocktails to wash everything down, obviously.







Some of London's most exciting foodie names were on the list: [Rahel Stephanie](#), the Indonesian chef behind buzzy supper club Spoons, baker extraordinaire [George McCallum](#), Mystic Bök

founder Spasia Dinkovski, and Akwasi Brenya-Mensa, who set-up Pan-African restaurant Tatale last summer, to name a few. All of them spent the evening nattering away over Naz's tasty eats, alongside DJ-producer Ahadadream, musician Yazmin Lacey and Peckham duo Kevin and Karlon Bonsu (aka The Flag Twins).

When it comes to mixing scran and culture, London has enough to satisfy even the most insatiable foodie. Dining out is way More Than Food: it's a life-affirming experience filled with music, drink, community and art. All of which was served up in Jumbi this night, enriched by Squarespace's support for food businesses looking to take their venture to the next level. Eating out together is never time frittered: especially if you're having them with peanut butter and bacon candy.

**BARS**Jason Allen (/author/jason-allen) 05/03/23

Jumbi

Jumbi is, without doubt, the city's best bar that's named after an ancestral apparition from Afro-Caribbean folklore.

And frankly, it might just be one of the **best London bars** (<https://thenudge.com/london-bars/>) *full stop*.

It's a fun party spot with an absolutely stunning music set up. You'll find it in **Peckham** (<https://thenudge.com/london-area-guides/peckham/>), around the back of the **Bussey Building** (<https://thenudge.com/london-bars/bussey-rooftop-bar/>) (taking the spot that used to be Mike's pizza), and it's the work of a pair of local musicians, Nathanael Williams & Bradley Zero. And yes, Bradley Zero is his real, given name. He occasionally posts pictures of his passport to prove it.

The venue they've put together is a huge, brick-walled church of music, with a double-height ceiling and a vaulted roof stretching up to the heavens. It's got scattered chairs, sofas, and a long bar along the side, as well as a terrace spinning out at the front. But sitting in the place of the altar at the front of the venue is a giant wall of vinyl, stacked with 12" records almost to the rafters (apparently it's literally Bradley's entire music collection).



The idea is, on the average night, to promote deep listening to fantastic music. Punters are frequently invited to browse the vinyl library and pick something to hit the deck – yes, it's a single turntable setup – which is hooked up to a beautiful collection of vintage amps & speakers. For those who understand what the following means, they're BBC-certified Rogers LS 5/8 speakers, and Quad 405's amps. Which, if you *didn't* understand that, it basically means they're f**king amazing.

As for that bar? Well, both Nathanael & Bradley have decided to try and turn the place into a celebration of their mutual Afro-Caribbean heritage, which means that you can expect a whole lot of rum cocktails & punches, as well as food from the founder of soul food institution Bando Belly, Naz Ramadan (aka [wellfednaz](https://www.instagram.com/wellfednaz/?hl=en)

(<https://www.instagram.com/wellfednaz/?hl=en>)), who's supplying the likes of run-

dung dumplings filled with salted cod or jackfruit (and served with avocado cream), plantain pies stuffed with braised beef or black bean and green chilli, Trinidad-inspired flatbreads, and fried oreos with ice cream. You know, nothing to get too excited about and book immediately, right **here**. (<https://www.jumbipeckham.com/bookings>)...

And if you're still wondering just what a jumbi is, it's an apparition said to have survived the journey from Africa to the new world. In different dialects, it's variously known as a nfumbi, a duppy, and a zombie – and apparently it's partial to rum.

Classic spirits.

NOTE: Jumbi is open from Tuesday-Sunday. You can find out more at their website **here** (<https://www.jumbipeckham.com/>).

Jumbi | Unit 4.1 Copeland Park, 133 Copeland Road, SE15 3SN

This your jam? Then you also might be interested in our guide to the **best bars in London with live music** (<https://thenudge.com/features/the-best-london-bars-with-live-music/>)

The Nudge is an independent, searchable and highly-curated guide to the most interesting places to go and things to do in London, giving members unrestricted access to our full compendium of continually-updated restaurants, bars, events, exhibitions, date ideas, itineraries, member perks, weekend guides, monthly agendas and more – all delivered via our website, email newsletters & members' app.

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Carpe Diem!

JUMBI

How to start a food business from scratch



Squarespace and THE FACE have teamed up to bring you “More than Food”, a series highlighting local restaurants that serve their communities. The Dusty Knuckle, Jumbi and Chuku’s tell us how they built their culinary passion projects online.

The best restaurants feel like home. There’s no fuzzier feeling than the one felt when you head into your local restaurant after a long day, chat to the staff, sit yourself down at *your* table and order The Usual: not that you have to remind them, anyway.

For a couple of hours, you’re somewhere else; but that somewhere else still feels like home. There’s more to eating out than just the food. It’s about sharing stories, connecting with your community, catching up with old pals and making new friends with equally excellent taste.

Creating this space isn’t easy. But if you get it right, starting a food business is one of the most rewarding things you can do, a chance to create a space that becomes part of the local architecture. First, though, you’ve got to get your name out there and take your idea from scribbles on a napkin to words, or a menu, on a page.

Enter [Squarespace](#), the all-in-one platform that provides you with everything you need to set up shop, kitted out with an intuitive, simple-to-use interface that will allow you to build your online empire. Thanks to its customisable templates, Squarespace enables anyone to create a site for their personal brand or side gig.

No wonder, then, that it’s become a staple in the restaurateur community. Squarespace also offers [Tock, an all-in-one tool for hospitality](#), which lets people order takeaways, book tables or sell food online.

Sitting down during a rare moment of quiet, THE FACE caught up with three special London venues and longtime Squarespace users – [The Dusty Knuckle](#), [Jumbi](#) and [Chuku’s](#) – to hear their stories.

Hi-fi music bar and restaurant Jumbi isn't just in the heart of Peckham; it captures the heart of Peckham, too. Set up by Rhythm Section head honcho Bradley Zero and Colour Factory co-founder Nathanael Williams, the venue mixes music, rum, bakes and the essence of Afro-Caribbean culture to create a creative centre with real spirit. [Visit their Squarespace website here.](#)

Where did the idea for Jumbi first stem from?

Nathanael: It started with rum – we wanted to open our own distillery. With Colour Factory doing well, it made sense for us to create a venue where you could drink rum and listen to music.

Bradley: I'd got to know a lot of the community here in Peckham from working in a bar and it has always been my dream to put these skills together and have my own space to create a hub, which I think Jumbi is slowly becoming, which is really exciting.

What are the roots of the name?

Bradley: It's a Caribbean Creole word, which means spirit, a kind of archetypal trickster but also a kind of ancestral protector that was said to have survived the journey from Africa to the new world. I just like the idea that we're bringing that back here and shaking up things a bit in this hospitality space, by doing things our own way, and by, you know, referencing our own cultures.

Why did you choose to base Jumbi in Peckham?

Bradley: I couldn't have imagined doing this anywhere else because I've been here for so long and it's been the centre of everything I've done.

Nathanael: There's a lot of the community we can serve here. There's a strong history of colonialism and slavery associated with rum and sugar plantations and how rum came about. So to have somewhere that is also in Peckham which is a community that does traditionally serve Black people it's special to have it here.

How did signing up to Squarespace help you?

Bradley: When we made the website with Squarespace it was like, it's real. As soon as you go live with that and send people the URL it feels like it's coming together. That was a pivotal moment.

Nathanael: We both actually use Squarespace for our other businesses. Even a buffoon like me can get the website up and running and looking sleek and clean and operational really quickly!

What kind of food can people expect?

Bradley: When we first opened we worked with a lady called Mindy who ran a bakes kitchen. Since then we started working with Naz who is the founder of Bando Belly.

Nathanael: She was in Peckham Levels before and Bando Belly sadly burnt down during lockdown. It was really nice to have Naz, who is a local legend, to be here. She's experimental in her approach to Caribbean food: she has Jamaican and Turkish heritage and that fusion of different flavours really comes across.

What's your music like?

Bradley: Jumbi and music are synonymous from the beginning and it couldn't have existed separately. I think a lot of places have records as decoration but inside the venue it's a central kind of altar that's literally my entire collection from the last 20 years. It was about creating a place where people could play that music and enjoy it on a good sound system.

Nathanael: You also have one turntable which is a pretty old school Caribbean way to approach a reggae sound system. You can be more considered in your selection. It's that silence in between records, people really want to hear what's next, it's a nice approach to the way people can listen to records.

Can you dish out a tip for starting a small biz?

Bradley: Don't don't measure yourself too much against other people. I've been working behind bars for five pounds an hour for like half of my life in London in order to get an understanding of that and build up a genuine community and I was playing records for the same fee. Take things one step at a time and enjoy the process.

What's next for Jumbi?

Nathanael: We're launching Jumbi rum – the original idea. That should be here as a “white label test press” in the next three months so we're looking forward to having people drink it. And we'll be selling it on our Squarespace site!

Claiming the title of the world's first Nigerian tapas restaurant, Tottenham-based restaurant Chuku's is an ode to the cultural melting pot of Africa's biggest nation. Brother-and-sister duo Ifeyinwa and Emeka Frederick transport its guests to Lagos through trademark hospitality, a lively atmosphere, traditional art and heaps of conversation. [Visit their Squarespace website here.](#)

Why did you start Chuku's?

Emeka: We started it to celebrate our heritage as it's about more than just food. We wanted to create a place that was going to be about Nigerian cuisine as well as Nigerian culture so we started it as a pop up back in 2016 and opened our first permanent site in 2020.

What's your motto – chop, chat, chill – about?

Ifeyinwa: “Chop” is Nigerian Pidgin for “eat” and shows food is at the heart of what we do. Then we have a “Chat” which is all about the social atmosphere; we really want people to enjoy conversation and be present in the moment as a bit of an antidote to London life. “Chill” is all about being laid back and about the culture, to be hit with Nigerian music and wonderful vibrant colours and art.

Do you guys come from a food background?

Ifeyinwa: We hadn't worked in hospitality before we started doing pop ups – we had to learn and some were an absolute mess – but seeing the reaction from people who enjoyed them fuelled us.

Emeka: While we don't come from a food background in the traditional sense it does play a big part in Nigerian culture so I've always been very familiar with the kitchen and had our favourite dishes. It's a very big part of how we interact with our heritage.

What's the Nigerian tapas concept and what are your favourite dishes?

Emeka: In Nigeria we've got hundreds of different ethnic groups and so the food culture is so diverse. We wanted to create a menu that could convey that and allow people to try a range of different dishes.

Ifeyinwa: My favourite dish is sinasir, it's a Northern Nigerian dish, essentially a rice pancake with a peanut and pumpkin stew on top and then we put our own little twist by drizzling some maple syrup on top. Our egusi bowl is our most photographed, it was our favourite dish growing up, part of a pillar of Nigerian food called soups and swallows.

How did your website help?

Emeka: We've used [Squarespace](#) for over seven years. In our pop-up days, lots of people would think we were a permanent site because of how good our website looks! Squarespace was really beneficial as we've had to watch our pursestrings and neither of us are particularly techie. The live chat is great as it's still live late at night and you're supported throughout that journey.

Ifeyinwa: We were always trying to grow our presence on social media but having a website gave us additional credibility and the ability to curate our own page and dive into what we do. Now we do merchandise, gift vouchers and blogs exploring Nigerian culture that we can host on the site.

What's the magical ingredient for starting a restaurant or small business?

Ifeyinwa: Think about the smallest version and how you can create it and get some kind of immediate feedback. Before even doing pop ups we started with supper clubs in our homes, so think about the minimum viable product and the smallest proof of concept which you can do.

Emeka: Know your why and hold onto it as it'll motivate you and get you going through each day. Enjoy the journey, too; find little things that are going to make you smile along the way, regardless of how it all ends up.

The Dusty Knuckle

Founded in 2014, The Dusty Knuckle has proven its ambitious concept, becoming a London baking institution. As well as serving bread, pastries and coffees at its Dalston cafe plus pizza in the evenings at its second venue in Haringay, its founders Max Tobias, Becks Oliver and Daisy Terry mentor at-risk youth, run local breadmaking classes, organise pop-up dinners and operate its trusty milkfloat. [Visit their Squarespace website here.](#)

How did The Dusty Knuckle all begin?

Max: I was working with young people in quite precarious lifestyles and it felt impossible getting them into legitimate work. I'd been thinking for quite a while about mentoring young people and privately I'd become obsessed with making breads. Daisy and Becca were the hospitality maestros and the more time we spent talking about the idea the more it made sense.

What's the ethos?

Max: It's about having a really nice time together, eating good things and coming to a really pleasant and welcoming environment every day. But the main principle is the food's got to be top notch and stop yourself in your tracks. The moment when you eat and you're like...ah!

What was the first iteration of The Dusty Knuckle?

Max: We actually started in my house before we were in a container. Then we opened a little hatch in the wall and started doing coffee and sandwiches and we realised it was more fun than just squirrelling away inside a box without any windows and taking bread around the city at four in the morning. Becks was banging out these amazing sandwiches and we developed this small community of people who were getting this amazing food for a fiver.

What's the best sandwich you sell?

Daisy: We have an egg chilli cheese on the weekends, it's a focaccia with fried egg and cheese on top so it's crispy and melty and delicious. Then pickled coriander and green chilli and then the lid. Sometimes you get bacon in it if you're that kind of guy. We do that on the weekends for hangover cures.

What's the deal with the milk float?

Daisy: The milk float was an idea that Becks came up with; we put on Instagram that if you can guarantee ten of your neighbours will come out of the house and visit we'll come straight to your street. It's a really old float from like 1982 from a guy called Jeff in Surrey; it's clunky but it works. In lockdown everyone was able to chat in the queue with their neighbours and we had so many messages saying that it was something they look forward to during the week.

How did having a website help grow The Dusty Knuckle?

Max: Squarespace helped us most during lockdown when we had to close most of our operations and we were like: how are we going to survive? We used the website to organise all the home deliveries and create this sort of mad system where we had everyone's postcodes and were delivering bread and sandwiches and milk and eggs and baking kits.

Daisy: Also, you can turn things on and off really easily so when you're growing and trying new things you might have an aspect that you then decide to stop doing and you can switch it off quickly which is good, like changing opening times. It's really easy!

Max: It forces you to be able to describe what you're doing and the best reason to do it. The process of building the site will help you to understand that kind of architecture of your business.

What are your top tips for budding bakers and businesses?

Daisy: Don't get too stressed out as there's always something worse that can happen. Read as much as you can if you actually want to make nice bread and watch as many YouTube videos as possible. If you're not that bothered about making something really geeky just don't worry about it because it's always delicious when something comes out of the oven and is covered in butter.

Max: I think running a business is like a crash course in how to manage anxiety and learning how to not sweat every little detail and remember everyone is still alive. It's only bread!

Here's What Went Down at adidas' 'Club Jamaica' Event in Peckham



The Three Stripes took over Jumbi Peckham for an all-day celebration of Jamaican heritage and culture.

adidas linked up with [Jumbi Peckham](#) over the weekend for a celebration of Jamaican culture in recognition of the new kit partnership between the Three Stripes and Jamaica Football Federation, which is undoubtedly one of the biggest cultural moments in football this year.

On Saturday, Jumbi was transformed into 'Club Jamaica' – a first-of-its-kind event – and delivered feel-good vibes to champion the incredible cultural history and impact of Jamaica as a nation. An island with a population of less than three million but has influenced music, cuisine, art and sport for generations.

This was more than your standard kit launch. [SHY ONE](#) and [Vandorta](#) supplied the vibes, Jamaican cuisine was served up by Jumbi, and small-sided games saw the likes of Goals4Girls and Romance FC ball out. Sip and paint workshops were delivered by South London artist [Cam Portland](#), [Yo Keshh's](#) nail bar gave guests another way to rep green, black, and gold, and finally a live panel discussion was hosted by VERSUS on the Reggae Girlz.

Our very own Mayowa Quadri chopped it up with journalist and Tallawah TV Founder, Crystal Davis, Football Black List winner and broadcaster, Pippa Monique, and content creator, James Lewis. The discussion revolved around the upcoming Women's World Cup, the role the Girlz play in pushing Jamaican culture forward through football and how these athletes are inspiring the next generation of ballers and creatives.

The Wales Bonner designed Jamaican kit collection is available to purchase online and at adidas stores [now](#).

Take a look at how the VERSUS and adidas London event went down below.

Images taken by Jamaican-British photographer [Jahnay Tennai](#) for VERSUS.





























