Please also note that paragraph 3.6 of the report omits the details of an application which was submitted in 2011 for a new licence. This application was subsequently refused at a licensing panel in January 2012.

Emma Dudgeon Licensing Enforcement Officer



Starters and Sides

Bread Board

(A selection of homemade breads served with oils and hummus for dipping)

Mini Mezze

(Homemade Tortillas served with a selection of cold meats, Hummus, Olives, Grandmas Chutney, and Mint Yoghurt)

Sharing Chips

(Sweet Potato Fries, Chunky Chips, French Fries and Parmesan wedges served with a selection of dips)

Main Courses

The Carnivores Feast

(Handmade Scotch eggs, Pork Pies, Mini Pigs in Blankets, Salt and Vinegar Chicken Wings and Salted Beef Potato Skins served with Pate and Fried toast with a bloody Mary Ketchup for dipping)

The Melting Cheese Pot

(A Camembert Fondue served with Carrots, Asparagus, Pear and Sourdough)

The Buddah Bowl-Vegan Grazer

(Stuffed Avocado with a chickpea filling with Falafels, flatbreads and sweet Potato Wedges with a side of Wine Gumy tomatoes)

The Italian Job

(Buffalo Mozzarella and pesto with sundried tomatoes, focaccia, meatballs and mini Lasagnes)

Desserts

Chocolate Fondue

(Melting pot of chocolate served with strawberries, marshmallows, fudge, triple chocolate brownies for dipping)

Cheese Board

(Selection of cheeses, grapes, crackers and bread)

HART & CO

Tuesday 20th June 2017

Dear Residents,

I am writing to advise you in advance of a proposed change to the alcohol license on the property 27 Augusta Place, formally known as Caines.

After speaking to local residents, The Punch Group (who own the property), The Council and The Police, I have been made aware of the previous issues and the revoking of the past license. The purpose of this letter is to reassure you that these past incidents will not be happening again and to introduce myself and my business.

My name is Louise and I am a restaurateur. I have worked in the hospitality trade for the past 9 years whilst also graduating with a Master's degree in International Business Management from the University of (redacted) two years ago. I have been fortunate enough to manage over six restaurant chains and feel now is the right time to start my own business venture in the form of Hart & Co.

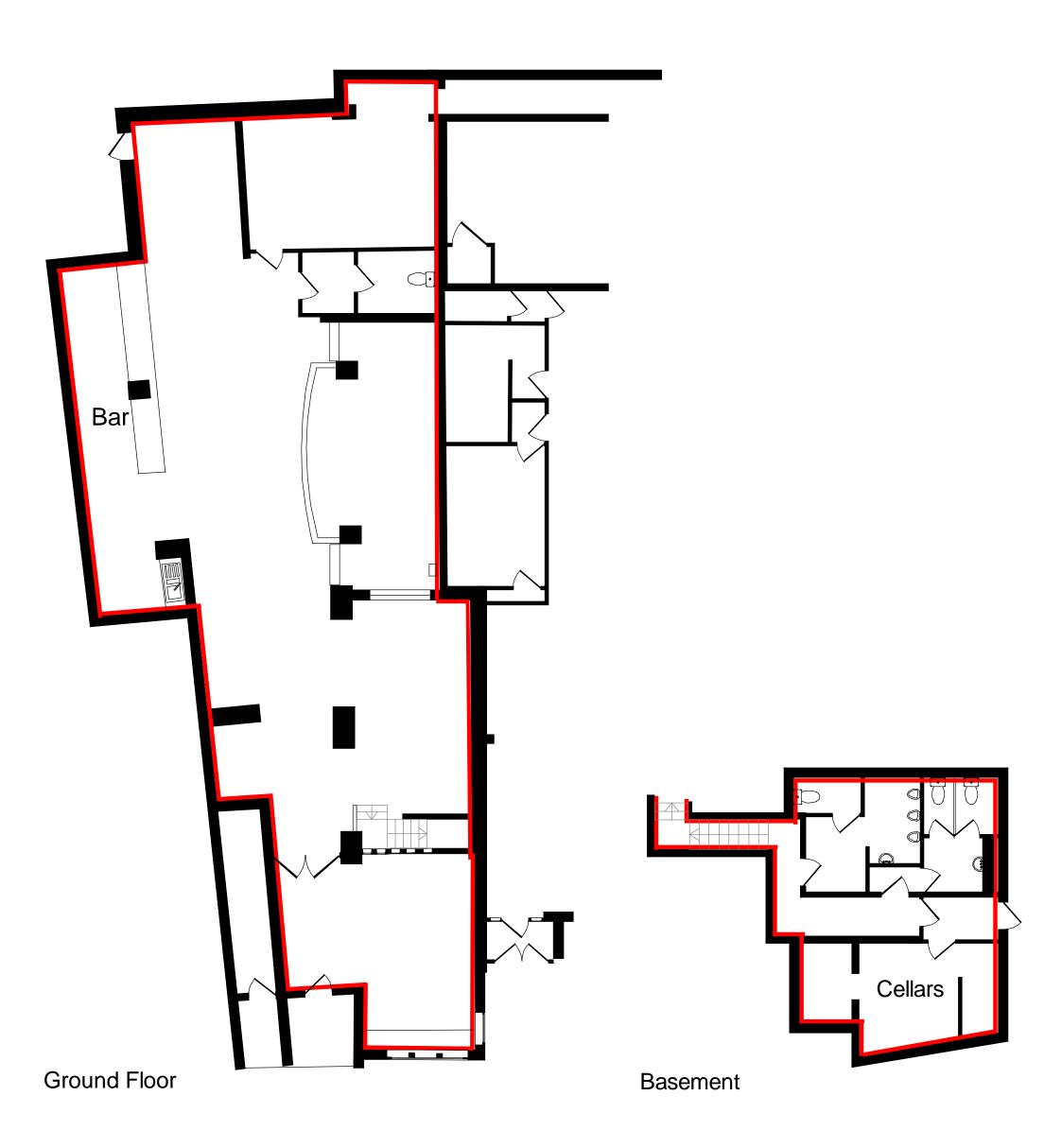
Hart & Co is a new, evolutionary restaurant brand who aims to open its first of many stores in Royal Leamington Spa. The company, founded in 2017, will base its concept around traditional family values of 'everyone coming together'. The menu will reflect this by offering an extensive choice of sharing dishes which will ultimately be complemented by fine wines, craft beers and decadent cocktails created by new and upcoming mixologists.

In order to create my vision for Hart & Co, I am proposing to change the alcohol license which Punch Group have already been granted, and reapply for a licence to allow customers to have the opportunity to consume alcohol without purchasing food. In order to reassure you that under no circumstances will this become a late night drinking venue again, I will negotiate an earlier closing time of 10pm during the week and 11pm at weekends.

I am extremely keen to work with local residents and business's rather than against them in order to benefit us all, whilst also keeping a strong focus on the values of Hart & Co. If you have any comments or concerns I would be extremely welcoming of your thoughts and opinions. You can contact me either on my mobile on (redacted) or email at (redacted)

Yours	Faithfu	lly,
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Miss L R Hart





Leamington Spa, CV32 5EL.

Scale 1 to 100

Date July 2014

www.jemesis.co.uk

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Former Caines, 27 Augusta Place,

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