



Brewhouse & Kitchen Limited

Brewhouse & Kitchen, 51 Southsea Terrace, Southsea, Hants PO5 3AU (the "Premises")

Variation of Premises Licence

Statement of Case

This statement is made in support of an application for a Premises Licence variation application for the Premises with the intention of outlining the applicant's case and seeking to address the concerns of the residents maintaining a representation. If concerns remain, amplification of the points raised below, together with further submissions, will be made orally at the licensing sub-committee hearing.

Background & Style of Operation

The applicant, Brewhouse & Kitchen Limited, is an experienced operator of twenty-two high-quality pubs throughout the country which brew unique craft beers on-site. The pubs also feature a substantial food offer with each dish matched to a particular beer. A sample menu and drinks list are attached at **appendix 1**. Photographs of existing Brewhouse & Kitchens are at **appendix 2**. The Premises was acquired in July 2018 and has been closed since the end September in order to refurbish the Premises to modern standards.

The Application

The premises licence variation application was only to approve a change of layout plan. No application has been made to amended hours, regulated activities or conditions. The layout changes comprise:

- removal of the existing gents toilet to increase the size of the kitchen to allow a more substantial and better quality food offer;
- installation of a new 'walk in' fridge in the yard area for food storage;
- installation of new micro-brewery;
- construction of two booth seats;

- installation of a new internal 'firepit' style table;
- extension of the raised area to the western boundary;
- formation of a new gents toilet in location of existing disabled toilet;
- installation of a disabled toilet in part of existing ladies toilet;
- extension of the external decking area; and
- replacement of the existing external bar.

The outside bar and cooking area are already shown on the existing plan and the covered seating areas and non-smoking 'huts' have been intentionally designed to reduce outbreak of noise. Please see pictures at **appendix 3**. A more detailed description of the changes of layout will be given at the licensing sub-committee hearing.

The Representations

Whilst the applicant was pleased not to receive any representations from any of the statutory authorities, it did receive representations from eight local residents.

On reading the representations, it immediately became clear that had been some confusion as to the ambit of the application. As the previous operator of the Premises had not been trading the full extent of the permitted hours, there was a misunderstanding that an application to vary permitted hours had been lodged. Therefore, within a few days of receiving the representations, explanation letters were sent to everyone who raised a representation. Attached at **appendix 4** is an example of one of the letters with the garden management policy which will be adopted. At the time of writing, Ms Carol Westmacott and Ms Kate Waterhouse have since withdrawn their representations and Mr Alastair Ritchie has sent a response maintaining his representation (copy at **appendix 5**).

As the licensing sub-committee will be aware, in their quasi-judicial role they have to consider whether the changes of layout sought will fail to uphold one or more of the four licensing objectives. Hence, certain points raised by those raising representations are not relevant and will not be addressed in this statement. These points include:

- the proposed/permitted opening hours or the effect of these hours being traded;
- the merits, or lack thereof, of the statutory consultation process;
- the location of the Premises in a Conservation Area;

- general incidents of crime and anti-social behaviour in the neighbourhood;
- visual appearance of the works;
- the changes to the decking area which do not practically increase the seating capacity, nor number of covers;
- the use of outside heaters which is not a licensable activity;
- the possibility of barbeques (the 'firepit' being an internal decorative feature not used for the cooking of food);
- parking issues (which are covered by other legislation);
- capacities (which are not recorded on the current premises licence);
- the external kitchen and bar which are shown on the existing approved plan;
- disturbance by additional taxis; and
- other measures which are planning restrictions but not reflecting in the existing premises licence.

Indeed, the concerns which are relevant to the changes sought and Licensing Act 2003 are rather limited. In theory, the refurbishment could see the release of cooking smells if new equipment was not installed. However, this has not been the case. The kitchen extract system is new and of good quality. It contains several filters which capture any smells. Furthermore, those who have made representations live some distance away from the Premises. Nevertheless, the applicant is still happy to proffer the condition mentioned in the letter to the residents:

'No drinks shall be taken outside after 11 p.m. Sunday to Thursday and midnight Friday and Saturday.'

Conclusion

This is a straightforward application but still an important one as the applicant needs the approved plan to conform to the actual build layout in order to be able to trade without relying on temporary event notices. The applicant is spending approximately £700,000 on this project and hopes that the Premises will be family friendly and an asset, not only to local residents, but also visitors to the area.

The licensing sub-committee is hence asked to grant the application as sought.

JOELSON JD LLP

EVENING MENU

COOKING & MATCHING WITH BEER

The eagle-eyed of you will have noticed our menu offers suggestions for beer and food pairings. Match them up for a fuller flavour to your food and a bigger bang to your beer. Also keep an eye out for where we have used beer in the recipe.

STARTERS & SMALL PLATES

ANY 3 DISHES £13.95* | ANY 5 DISHES £22.00*

Excludes large/sharing portions of nachos. Dishes marked with ☺ will incur a £1 surcharge per dish

FRESHLY BAKED BREADSTICKS WITH DIPS
(BALSAMIC & OLIVE OIL, CLASSIC AND
BEETROOT HOUMOUS) ☺ | 4.95
- BELGIAN

SPICED LENTIL SOUP WITH FRESHLY
BAKED BREADSTICK AND BUTTER ☺ | 4.95
VEGAN? JUST ASK TO SKIP THE BUTTER!

STICKY BBQ or HOT BUFFALO
CHICKEN WINGS ☺ | 5.75
- WOOD-AGED

HOMEMADE PORK, ALE & BLACK PUDDING
SCOTCH EGG WITH MUSTARD | 4.25
- STOUT

MINI BRUSCHETTA WITH HERITAGE
TOMATO AND BASIL PESTO ☺ | 4.75
- WHEAT

CRISPY SALT & PEPPER CALAMARI
WITH GARLIC MAYO ☺ | 5.50
- LAGER

MAC & CHEESE MELTS WITH
CHILLI JAM ☺ | 4.50
- IPA

STICKY BBQ RIBS (1/2 RACK) ☺☺ | 5.95
- ENGLISH STYLE ALE

LOADED NACHOS ☺☺☺ | 6.00 | 9.95
ADD BEEF CHILLI ☺ | 7.50 | 12.95
- AMERICAN STYLE ALE

MINI GOAT'S CHEESE WITH ROASTED
SHALLOT COULIS, RED BASIL, HERITAGE
TOMATO AND CROSTINI ☺ | 5.25
- BELGIAN

BURGERS

SERVED IN A BRIOCHE BUN WITH A SIDE OF FRIES
UPGRADE TO SWEET POTATO FRIES | £1.00
all burgers are available "naked" (with a side salad
instead of fries and no bun) - just ask your server!

B&K CLASSIC | 10.50

100% British brisket & chuck steak patty with oak ale
relish, tomato, lettuce, red onion, dill pickle & mayo
UPGRADE TO A "RIDICULOUS" | 5.00

(ADD A 2ND PATTY, BACON, CHEESE AND BBQ PULLED PORK)

- AMERICAN STYLE ALE

MEMPHIS BBQ | 12.75

100% British brisket & chuck steak patty, bbq pulled
pork, Swiss cheese with oak ale relish, tomato, lettuce,
red onion, dill pickle & mayo

- IPA

BUTTERMILK FRIED CHICKEN | 10.50

homemade tender southern fried chicken breast,
chipotle mayo, tomato, lettuce, red onion & dill pickle
- LAGER

VEGGIE STACK ☺ | 10.50

Portobello mushroom, chargrilled aubergine & courgette
with chilli jam, tomato, lettuce, red onion, dill pickle &
vegan crema

VEGAN? JUST ASK FOR A VEGAN BUN!

- AMERICAN STYLE ALE

BOOST YOUR BURGER WITH ANY OF THESE TOPPINGS...

100% BRITISH BRISKET & CHUCK STEAK PATTY | 3.00

MAC & CHEESE MELTS / BBQ PULLED PORK | 2.50

SMOKED STREAKY BACON / BLUE CHEESE /
SWISS CHEESE / VEGAN CHEESE / FRIED EGG | 1.50

MAINS

8oz RIBEYE STEAK | 15.25

ADD PEPPERCORN SAUCE | 1.95

ADD MELTED BLUE CHEESE | 1.95

14-day aged South American beef served with roasted beef tomato, portobello mushroom, skin-on chunky chips & peppery watercress

- STOUT

LAMB, PEA AND MINT PIE | 11.50

with buttered mashed potato, wilted kale and red wine gravy

- WOOD-AGED

WHOLE RACK OF STICKY BBQ RIBS | 14.95

served with skin-on fries, buttered corn cobs and homemade slaw

- ENGLISH STYLE ALE

LEGEND CRAFT LAGER BATTERED

COD & CHIPS | 11.25

sustainably sourced cod with skin-on chunky chips, crushed minted peas, a dill pickle, homemade tartare sauce and fresh lemon

- LAGER

LEMON & GARLIC ROASTED

CHICKEN LEG | 11.50

with tarragon mashed potato, pan fried savoy cabbage, baby carrots and a wholegrain mustard & cream sauce

- IPA

WILD MUSHROOM & THYME RISOTTO | 10.25

ADD GRILLED CHICKEN | 2.50

served in 1/2 a roasted butternut squash with dressed watercress salad, toasted pumpkin seeds & roasted shallot coulis

- BELGIAN

CHARGRILLED BROCCOLI &

HERBED QUINOA SALAD | 9.25

ADD POACHED EGG | 1.50

ADD GRILLED CHICKEN | 2.50

with butternut squash, cauliflower and kale, tossed in a pineapple & ginger dressing, topped with pomegranate & pumpkin seeds

- AMERICAN STYLE ALE

CLASSIC CHICKEN CAESAR SALAD | 10.50

ADD POACHED EGG | 1.50

whole chargrilled chicken breast, crisp lettuce tossed in a classic anchovy caesar dressing, topped with smoked streaky bacon, shaved parmesan and our house croutons

- WHEAT

SIDES

SKIN-ON FRIES | 2.75

UPGRADE TO CHILLI CHEESE FRIES | 2.00

SKIN-ON CHUNKY CHIPS | 2.75

SWEET POTATO FRIES | 3.50

LEGEND CRAFT LAGER BATTERED

ONION RINGS | 2.75

HOUSE SALAD | 3.25

DESSERTS

STOUTS/PORTERS ARE A GREAT MATCH FOR CHOCOLATE & WHEAT BEERS ARE GREAT MATCH FOR FRUIT

OREO SUNDAE | 4.95

with black coconut ice cream & crushed oreos

CHOCOLATE ORANGE

BROWNIE TART | 4.95

with vegan vanilla ice cream

STICKY TOFFEE PUDDING | 4.95

with vanilla ice cream or custard

SALTED TOFFEE APPLE CRUMBLE | 4.95

with vanilla ice cream or custard

ASK TO SEE OUR CHILDREN'S MENU

● INDICATES VEGETARIAN DISHES ● INDICATES VEGAN DISHES ● INDICATES GLUTEN FREE DISHES

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens. A discretionary service charge of 10% will be added to the bill for groups of 6+

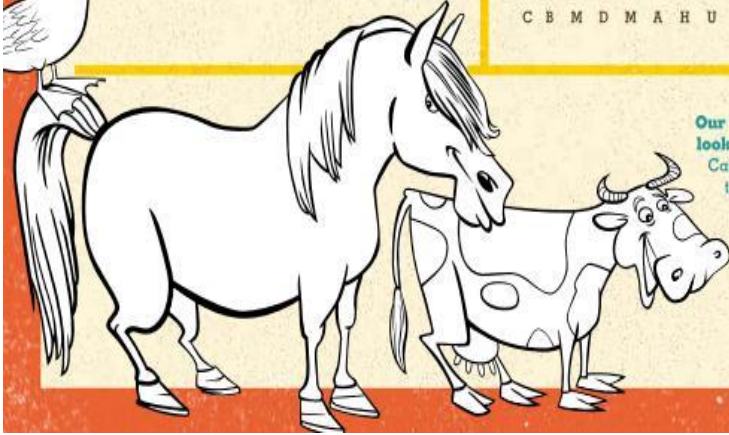
100% OF ALL TIPS GO TO THE TEAM



**BREWHOUSE
&
KITCHEN**

Dot to Dot

Can you guess what farmyard animal is below? Write your guess on the dotted line and then join up the dots to find out if you're right!



Can you find all these foods in our wordsearch?

GIANT DELICIOUS WORDSEARCH

APPLE	CARROT	LETTUCE	RICE
BACON	CHEESE	ORANGE	SOUP
BANANA	CORN	PIE	STRAWBERRY
BREAD	FRUIT	PIZZA	TOMATO
CANDY	HAMBURGER	POTATO	VEGETABLE

Z S P H F D Z U D V Y Q L G L R N P
 A P A R A L O W E R Z W U V L P L B
 U W U E M N L G R P F G N B C X W A
 H I R N O E E E R E G R U B M A H N
 T B R C T T B T E P O T A T O A A A
 S O A T A W I D O S O E O H Y P Z N
 C B U B A A O J U R E T G P O P Z A
 J C L R S O U P E M R E A N Y L I K
 E E T W Y F Q Z R M T A H M A E P I
 I S H D Y Y C I K L F H C C O R Z N
 U H N W M K C J K C F E M L Q T O V
 Y A V G Y E D D Z Y R H E I P Q V N
 C B M D M A H U O X N U Y A S R Y C

Our farmyard friends are looking a bit washed out! Can you add some colour to bring them to life?



JUNIORS MENU

KIDS MEAL DEAL
Main, Dessert & Drink | £6.50

MAINS

BUTTERMILK FRIED CHICKEN BREAST | 4.95
 tender southern fried chicken with skin-on fries & golden peas

FISH & CHIPS | 4.95
 sustainably sourced cod with skin on chunky chips, garden peas and fresh lemon

MINI CHEESEBURGER | 4.95
 100% 21-day aged British beef patty with Swiss cheese and lettuce served with skin-on fries

MAC & CHEESE | 4.95
 with garlic bread

DESSERT

Jude's ICE CREAM POT | 2.00
 Vanilla, strawberry or chocolate

DRINKS

JUICE | 1.50
 half pint of Boreas juice (choice of three flavours)

SQUASH | 1.00
 50ml of Schweppes Cordial (choice of three flavours)

MILK | 0.50
CHOCOCOCCINO | 0.90

● INDICATES VEGETARIAN DISHES
 ● INDICATES VEGAN DISHES
 ● INDICATES GLUTEN FREE DISHES
 Some dishes may contain or have traces of nuts or dairy. Please see a team member for our list of allergens. A discretionary service charge of 10% will be added to the bill for groups of 4+

OUR BEERS

At Brewhouse & Kitchen we're so dedicated to craft beer that we brew a range of core, seasonal and intriguing Brewer's Choice beers on site in our very own microbrewery, with each range as unique to the pub as our Head Brewer is.

Our Cask and Keg Beers are available in 1/3 pint, as well as 1/2 pint, pint and stein.

Ask a team member for details of our latest seasonal or Brewer's Choice brew – free tastings available!

🍷 INDICATES BEERS BREWED RIGHT HERE IN OUR MICROBREWERY

🌱 INDICATES VEGAN BEERS 🌾 INDICATED GLUTEN-FREE BEERS

AMERICAN STYLE ALE

SYNCHRONICITY 🍷	PINT	£3.65
STEAMHOUSE 🍷🌱	PINT	£4.90
BEAVERTOWN GAMMA RAY 🍷	PINT	£5.80
CAMDEN PALE ALE 🍷	PINT	£4.70
BIG HUG JUICY PALE 🍷	PINT	£5.20
BREWDOG VAGABOND 🍷🌱	330ML	£4.50
LONDON BEER FACTORY DOUBLE APA 🍷	330ML	£4.95
SIERRA NEVADA PALE ALE 🍷	350ML	£4.25
TINY REBEL CLWB TROPICANA	330ML	£4.50
BROOKLYN SORACHI ACE 🍷	355ML	£5.20

BELGIAN STYLE ALE

TONGERLO BLOND	PINT	£5.95
BELLEROSE	330ML	£4.75
LA CHOUFFE SOLEIL 🍷	330ML	£5.50
DUVEL TRIPEL HOP 🍷	330ML	£6.05
TIMMERMANS OUDE GUEUZE 🍷	375ML	£6.85
WESTMALLE DUBBEL 🍷	330ML	£4.60
WESTMALLE TRIPEL 🍷	330ML	£6.05

IPA

PRINCE RANJI 🍷	PINT	£4.50
YEASTIE BOYS DIGITAL IPA 🍷	PINT	£5.05
REDCHURCH GREAT EASTERN IPA 🍷	PINT	£5.75
BEAVERTOWN NECK OIL 🍷	330ML	£4.15
MAGIC ROCK CANNONBALL 🍷	330ML	£4.75
MAGIC ROCK HIGHWIRE GRAPEFRUIT 🍷	330ML	£4.75
STAGGERSAURUS IPA 🍷	440ML	£5.20
HOWLING HOPS NEW ENGLAND SPECIAL 🍷	330ML	£5.25
FIRST CHOP BLACK JAGGERY IPA 🍷	330ML	£4.50

ENGLISH STYLE ALE

PINECLIFF 🍷	PINT	£3.35
EMPIRE SUN 🍷	PINT	£4.00

WOOD-AGED & SMOKED

INNIS & GUNN BLOOD RED SKY 🍷	PINT	£4.95
INNIS & GUNN ORIGINAL 🍷	330ML	£4.50
SCHLENKERLA SMOKED BEER	500ML	£5.70

LAGER

LEGEND LAGER 🍷🌱	PINT	£4.60
HOWLING HOPS DAS KOOLSCH 🍷	PINT	£4.95
HÜRLIMANN 🍷	PINT	£4.60
ORANJEBOOM 🍷	PINT	£3.80
SAM ADAMS BOSTON LAGER 🍷	PINT	£4.70
AUGUSTINER EDELSTOFF 🍷	500ML	£5.35
FRUH KOLSCH	500ML	£4.55
HOP STUFF UNFILTERED PILS 🍷	330ML	£4.10
KROMBACHER DARK 🍷	500ML	£4.50
MONGOZO PILS 🍷🌱	330ML	£5.20
SADLERS CITRUS TIDE 🍷🌱	330ML	£4.50

CIDER

ASPALL SUFFOLK DRAUGHT 🍷🌱	PINT	£4.40
ORCHARD PIG STILL CIDER	PINT	
HAWKES MIXED BERRY 🍷🌱	PINT	£5.15
COTSWOLD CIDER CO BLOWHORN 🍷🌱	500ML	£4.90
COTSWOLD CIDER CO NO BRAINER 🍷🌱	500ML	£4.90
COTSWOLD CIDER CO SWEET CHEEKS 🍷🌱	500ML	£4.90
ST LOUIS DRY HOPPED CIDER 🍷🌱	330ML	£4.25
CURIOUS APPLE WITH RUBENS 🍷	330ML	£3.95

STOUT & PORTER

TRILOGY 🍷🌱	PINT	£4.50
REDCHURCH FORD EXPORT STOUT 🍷	330ML	£4.60
WYLAM MACCHIATO	330ML	£4.60
FIRST CHOP VANILLA OATMEAL STOUT 🍷	330ML	£4.35
BROOKLYN CHOCOLATE STOUT 🍷	355ML	£5.80
TAILGATE PEANUT BUTTER STOUT	355ML	£4.40

WHEAT, FRUIT & SOUR BEER

WEIHENSTEPHANER HEFE WEISSBIER 🍷	PINT	£5.20
EINSTÖK WHITE ALE	330ML	£4.25
ERDINGER DUNKEL 🍷	500ML	£5.15
WEIHENSTEPHANER VITUS 🍷	500ML	£5.80
YEASTIE BOYS WHITE NOISE 🍷	355ML	£4.15
TIMMERMANS FRAMBOISE 🍷	330ML	£4.75
TIMMERMAN'S PECHE 🍷	330ML	£4.75
PETRUS AGED RED (SOUR BEER) 🍷	330ML	£5.80
SIREN CALYPSO (SOUR BEER) 🍷	330ML	£4.50

OUR WINES

WHITE

175ml 250ml Bottle

DRY, FRESH & ZESTY

Trebbiano Garganega 4.45 ... 5.95 ... 16.50
 Ponte Pietra, Veneto, Italy *Light & versatile with a touch of almond blossom.*

Sauvignon Blanc 4.90 ... 6.60 ... 18.50
 Chateau Los Boldos, Chile *Delicate & very quaffable with lovely citrus fruit.*

Pinot Grigio 4.95 ... 6.75 ... 19.25
 Alpha Zeta, Veneto, Italy *Beautifully balanced with ripe peach & pear.*

Picpoul de Pinet 22.25
 Baron de Badassière, France *The Southern French party wine! Crisp & moreish*

New Zealand Sauvignon Blanc 26.75
 Ribbonwood, Marlborough, NZ *Ripe gooseberry & stony mineral notes.*

FULLER FLAVOURED & ROUNDED

Chenin Blanc 19.25
 Liberty Fairtrade, South Africa *Ripe, tropical flavours of lush pineapple.*

Unoaked Adelaide Chardonnay 5.20 ... 6.80 ... 21.25
 16 Stops, South Australia *Wonderfully fruit-driven & not a hint of oak.*

ROSÉ

175ml 250ml Bottle

Rosé de Syrah 4.75 ... 6.15 ... 17.75
 Les Vignes de l'Eglise, Pays d'Oc, France *Dry, well balanced with strawberry & cassis.*

Pinot Grigio Rosato 4.95 ... 6.65 ... 20.75
 Cantina di Monteforte, Veneto, Italy *Dry & delicate with a hint of cherries.*

RED

175ml 250ml Bottle

LIGHT, JUICY & SUPPLE

Rosso Veronese 4.45 ... 5.85 ... 16.95
 Pergolino, Veneto, Italy *Soft, approachable & very easy to drink.*

Organic Merlot 5.25 ... 6.95 ... 20.35
 Montañar, Spain *Dark plums, berry fruit & silky tannins - delicious.*

Rioja Crianza 25.25
 El Coto, Rioja, Spain *Spain's favourite Rioja - and ours!*

Pinot Noir 25.25
 Montes Limited Selection, Chile *Soft & delicate with gorgeous red berry fruit.*

ROBUST & SPICY

Syrah 4.65 ... 6.15 ... 17.75
 Passo del Tempio, Italy *Rounded, ripe & sumptuous - wonderful with all meat dishes*

Côtes-du-Rhône 21.65
 Les Terres du Roy, France *Smooth & versatile with ripe blackcurrants.*

Reserve Malbec 5.95 ... 7.85 ... 23.25
 Kaiken, Mendoza, Argentina *Velvety spice ... the perfect partner to red meats.*

CHAMPAGNE AND SPARKLING

Prosecco Spumante NV 20cl Bottle 7.50 Bottle 23.25
 Ca di Alte, Veneto, Italy *Fresh & dry with floral notes of pear.*

Devaux Grande Réserve Champagne NV Bottle 44.00
 Bar-sur-Seine, France *Lovely Pinot Noir richness - a real treat.*

Devaux Cuvée Rosé Champagne NV Bottle 58.00
 Bar-sur-Seine, France *Beautiful raspberry, strawberry & hazelnut notes.*

125ML MEASURE IS AVAILABLE ON REQUEST

APPENDIX 2



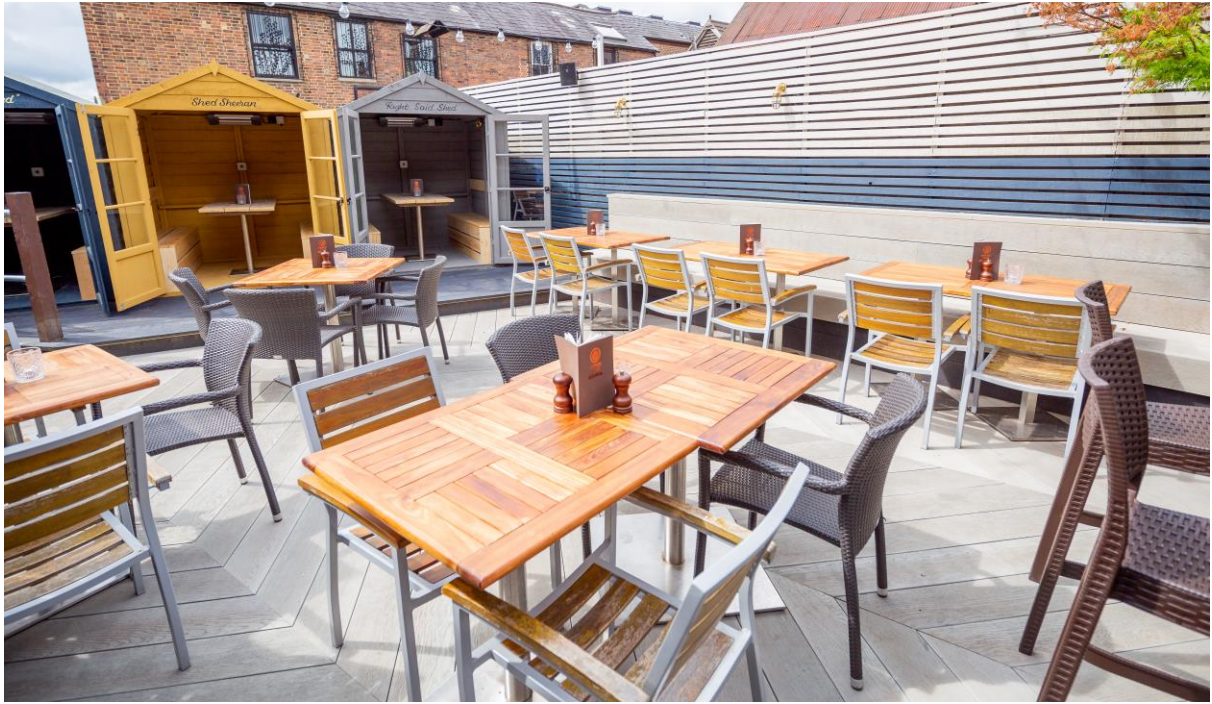






APPENDIX 3





APPENDIX 4



27 November 2018

Our Ref: NMM/B00312-0077

BY EMAIL ONLY

Email:

Dear Local Resident,

Brewhouse and Kitchen, 51 Southsea Terrace, Southsea, Hants PO5 3AU (the "Premises")

Thank you for your recent representation in respect of the Premises.

By way of introduction, we act for the applicant, Brewhouse and Kitchen. We have been instructed to write to you as there appears to be some confusion as to the nature of the application. To clarify, the application is only to permit a much needed refurbishment. A list of the proposed alterations are as follows:

1. removal of the existing gents toilet to increase the size of the kitchen to allow a more substantial and better quality food offer;
2. installation of a new 'walk in' fridge in the yard area for food storage;
3. installation of new micro-brewery;
4. construction of two booth seats;
5. installation of a new 'firepit' style table;
6. extension of the raised area to the western boundary;
7. formation of a new gents toilet in location of existing disabled toilet;
8. installation of a disabled toilet in part of existing ladies toilet;
9. extension of the external decking area; and
10. replacement of the existing external bar.

No application has been made to extend the hours of operation either inside or in the garden, nor is there an application for an additional outside bar. This can be confirmed by Portsmouth Council. Whilst the Premises has always had a 1.00/2.00 a.m. terminal hour on its licence, to our knowledge these hours have not been traded and it is not our client's intention to do so. Nevertheless, in order to reassure you further, our client is happy to proffer the following condition:

'No drinks shall be taken outside after 11 p.m. Sunday to Thursday and midnight Friday and Saturday.'

30 Portland Place
London W1B 1LZ

T +44 (0) 20 7580 5721
F +44 (0) 20 7580 2251
DX 83301 West End 2

info@joelsonlaw.com
joelsonlaw.com

Joelson is the trading name of Joelson JD LLP, a limited liability partnership registered in England and Wales Reg No. OC343770 at the above address. Authorised and Regulated by the Solicitors Regulation Authority No. 509649. The word 'partner' is used to refer to a member of the LLP. A list of members is available at the above address.

—

The current premises licence has no restrictions on the use of the garden. For your information the proposed management policy for the garden is also attached.

It is hoped that the refurbished Premises will be a considerable asset to the local community. Whilst our client has a number of brewhouses across the county, its first one was in Portsmouth. It took over a notoriously difficult pub on Guildhall Walk in 2013 and transformed it. In 2014 our client won Portsmouth Council's "Shaping the future of Portsmouth" award in recognition of its work improving the image of Guildhall Walk and for its focus on the skills of its employees. The applicant's premises are also shaped by the clientele they attract. In addition to a substantial and high quality food offer, its pubs offer Brewery Experience Days and Beer/Gin Masterclasses. Coupled with the fact that mainstream beers are not sold, the pubs attract mature patrons and families – not your typical 'larger lout'. Our client's General Manager and their family will be living onsite and will ensure that this is the case.

We hope the above appeases your concerns. If so, we should be most grateful if you would formally withdraw your representation. If representations are maintained our client and the council will not only have the expense of a licensing sub-committee hearing but the reopening of the refurbished Premises will also be delayed. If you still have concerns or would like to meet with the General Manager and/or Operations Manager please contact the author of this letter, Niall McCann, at niall.m@joelsonlaw.com so meeting arrangements can be made or any questions answered.

Yours faithfully,



JOELSON JD LLP

Enc



BREWHOUSE
AND KITCHEN

Brewhouse and Kitchen Southsea - Garden Policy

Hours of use

- The garden will open between 10:00 to 23:00 Sunday to Thursday and 10:00 to midnight on Friday and Saturday.
- Customers in the garden are to be informed of closure from 22:30 Sunday to Thursday and 23:30 on Friday and Saturday in that consumption of drinks and eating is not permitted after the garden closes and they are to move inside.
- The Garden use will be for smokers in small groups only from 23:00 on Sunday to Thursday and midnight on Friday and Saturday.
- Signage will confirm this within the area and the requirement to respect our Neighbours.

Comments

- Any members of the public wishing to make comment about the garden are to be immediately referred to the manager on duty who will record their in the comments book (logging their name, address, email and telephone) passing onto senior MGT if requested.

Litter

- Keep garden area clean and tidy at all times paying particular care of litter on the floor and tables to prevent it being blown any further out of the area onto the road. Bins are to be used, checked and emptied regularly.

Noise Management

- Monitor rowdier/louder customers to keep noise to a minimum, informing them that we are in a residential area and that we would not want to disturb our neighbour's. Management team to log any instances of substantial noise and where appropriate ask patrons to quieten down, move inside or leave the premises.
- Contract to be made with our immediate Neighbours so that any concerns can be immediately addressed and resolved.

Security and Surveillance

- We have installed CCTV of which 3 x Cameras cover the Garden at all times and can be monitored so that any incidents or unwanted activities can be acted on immediately

Brewhouse and Kitchen Ltd, Office Above The Pub, 2a Corsica Street, London, N5 1JJ

T: +44 (0) 207 354 3761 E: enquiries@brewhouseandkitchen.com www.brewhouseandkitchen.com

VAT No: 124125947 Company Reg No: 07769260

APPENDIX 5

Marilyn Gayle

From: ALASTAIR RITCHIE <alastairritchie@yahoo.co.uk>
Sent: 28 November 2018 00:58
To: Debra Robson
Cc: licensing@portsmouthcc.gov.uk; force.licensing@hampshire.pnn.police.uk; pubprot@portsmouthcc.gov.uk; planning@portsmouthcc.gov.uk; Planning Reps Shared Email; Wood Rob (Cllr); Niall McCann; Marilyn Gayle
Subject: OBJECTION : LICENCE APPLICATION LAPREM/5537 AND 18/03853 LAPREM
Attachments: Letter to Mr Ritchie 27.11.18.pdf; Garden Policy.pdf

Dear Debra,

Please find attached letters received from the Applicants legal firm for your information.

These letters are welcomed, my OBJECTION letter of 23rd November 2018 will not be withdrawn as I believe your Department must "legalise" the contents of these letters to ensure that we, as residents of this neighbourhood, are protected and should the terms of the licence be broken we have proper and enforcible grounds for complaint.

I would point out that Mr. McCann is not quite correct, as part of the planning application, an additional external Kitchen and Bar is sought to be approved. I am also concerned that it is proposed to seat some 218 patrons externally, this is going to produce an amazing amount of disturbing noise with each table vying to hear over each other; a maximum of external seating I believe should also be defined in this licence to protect this residential area. Finally where are all the cars belonging to these patrons to be parked, the applicant does not say nor proffers the provision of spaces for his clients. As residents we pay for our parking surely it is now time for the hostellers in this area to pay for parking spaces their clients will occupy particularly those hoping to seat such large numbers of people.

One further comment - the provision of Beach Cabins, with no windows in this lavish external terrace with good views out to the Common, is most unusual, imagine sitting with your other 5 mates drinking and smoking away in this confined hot space; curious!!! Do you legislate against this form of Sauna hospitality?

Thank you.

Regards.

Alastair Ritchie

CAUTION EXTERNAL EMAIL: This message originated outside the organisation. Do not click links or open attachments unless you recognise the sender and know the content is safe.