

LICENSING SUB-COMMITTEE SUPPLEMENTARY AGENDA

4 January 2018

The following report is attached for consideration and is submitted with the agreement of the Chairman as an urgent matter pursuant to Section 100B (4) of the Local Government Act 1972

- 6 APPLICATION FOR A PREMISES LICENCE MADE BY WHITBREAD GROUP PLC
UNDER SECTION 17 OF THE LICENSING ACT 2003 - THE PREMIER INN
MARKET PLACE ROMFORD (APPLICANT SUBMISSION) (Pages 1 - 40)**

**Andrew Beesley
Head of Democratic Services**

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IN THE MATTER OF:

A PROPOSED PREMIER INN, 25-29 MARKET PLACE, ROMFORD. RM1 3AB

HEARING:

WHITBREAD GROUP PLC

APPLICANT

WRITTEN SUBMISSION ON BEHALF OF THE APPLICANT

INTRODUCTION

1. This is an application for a new Premises Licence pursuant to Section 17 of the Licensing Act 2003 for a proposed 85 bedroom Premier Inn at the above location.
2. A hearing is required as representations have been received.
3. The applicant is Whitbread Group Plc which operates some 750 licensed premises in England, Wales and Scotland. These comprise principally family friendly hotel premises with associated food and beverage operations. Premier Inn have over 20,000,000 guests per year and 68,000 bedrooms.
4. The proposed development at 25-29 Market Place, Romford represents an inward investment by Whitbread in excess of £7M and will lead to the creation of some 30 jobs.
5. Whitbread are responsible and experienced operators of family friendly licensed premises (the majority in town or city centre locations) with robust systems in place for the exercise of due diligence to ensure their premises are properly and responsibly run in accordance with the law and to ensure the avoidance of the commission of regulatory offences and the possibility of public nuisance and/or crime and disorder in particular.

6. Whitbread currently operate hotels in most if not all of the major cities within the country and are well experienced in operating licensed premises in areas of the subject of Cumulative Impact Policy. They currently operate premises in Leeds Cumulative Impact Policy and Birmingham Cumulative Impact Policy to name but two without issue. In addition they have a large number of premises within central London many in so called 'stress areas' of the type proposed in this instance.
7. The nearest residents likely to be affected by the proposed development will be those residents who are staying in the proposed Premier Inn itself. Whitbread offer a "good night guarantee" to such customers under which a customer is refunded the cost of their accommodation if their night is disturbed. The amenity of their customers and particularly hotel residents is a paramount concern and priority.
8. As a development site, these premises have yet to be developed but upon completion and before opening, a Designated Premises Supervisor will be appointed, a Senior Manager of the premises with appropriate qualifications and all staff will be trained as part of Whitbread's national development programme.
9. What is proposed here will be a hotel facility with limited food and beverage offering on first floor level. There will be a secure entrance lobby at ground floor level with stairs and lift providing access to the first floor entrance of the hotel. Service will largely be by waiter/waitress for service to tables. External access to the food and beverage facility will be through the main hotel entrance at ground floor level and then through the hotel reception at first floor level as shown on the deposited plans. The reception area is manned and supervised 24 hours a day. There will be no direct access to the food and beverage facility from street level. No off sales are intended from these premises save for consumption by residents in their unlicensed bedrooms.
10. The food and beverage facility at first floor level will provide some 85 plus covers within the dining area.

11. The operation will principally be a hotel with associated food and beverage offer. Generally across the Premier Inn estate the split is 60% food with overall 40% drinks including non-alcoholic drinks.
12. Non-residential trade within a Premier Inn is an important but limited aspect of the business.
13. The application as lodged requests licensable activities taking place from Monday – Sunday 10.00 – 00.30 with the premises closing the general public 30 minutes thereafter. However, the premises would remain open 24 hours a day to Hotel residents. This is the norm for an application such as this. It should be noted that there is no request for regulated entertainment other than the provision of films (being principally educational videos in conjunction with occasional conferences or special events). The provision of late night refreshment is requested until 00:30 hours which supports the importance of food provision to the operation.

REPRESENTATIONS

14. The hearing is required because there has been a representation from the Licensing Authority. In addition, the Police have made a representation. There is also a representation from Health & Safety.

The Law

The Licensing Objectives.

15. Central to the statutory regime are the four licensing objectives which are the only relevant areas for consideration in licensing applications. They are as follows:
- Prevention of crime and disorder.
 - Public safety
 - Prevention of public nuisance.

- Protection of children from harm.

The Guidance

16. Under Section 182, the Secretary of State is required to issue Guidance to Licensing Authorities on the discharge of their functions under the Act. Section 4(3) requires Licensing Authorities to have regard to the Guidance.

17. So whilst the requirement to have regard to the Guidance is binding on Licensing Authorities, paragraph 1.9 of the Guidance recognises that :

"This Guidance cannot anticipate every possible scenario or set of circumstances that may arise and, as long as Licensing Authorities have properly understood this Guidance, they may depart from it if they have good reason to do so and can provide full reasons. Departure from this Guidance could give rise to an Appeal or Judicial Review and the reasons given will then be a key consideration for the Courts when considering the lawfulness and merits of any decision taken".

18. Although the Guidance cannot be said to have statutory force, those parts of the Guidance which express the key aims and objectives of the legislation must have significant regard paid to them because any decision which undermines the legislative scheme may be found to be unlawful (Padfield –v- Ministry of Agriculture, Fisheries and Food (1968) AC997: R (on the application of British Pub & Beer Association) –v- Canterbury City Council (2005) EWHC 1318 Admin).

The Application Process

19. Section 17 sets out the procedure for making a Premises Licence Application and Section 18 sets out the provisions for determination of that application where representations have been made by the Responsible Authorities or other persons.

20. Section 18 provides that where an application for a new Licence is properly made, following receipt of relevant representations, the Licensing Authority must

hold a hearing following which it may, if it thinks it is necessary, take one or more of the steps set out in Section 18(4) as follows :

(a) to grant the Licence subject to :-

- (i) the conditions mentioned in sub-section 2(a) modified to the extent the Authority considers appropriate for the promotion of the licensing objections; and
- (ii) any condition must under Section 19, 20 or 21 be included on the Licence.

(b) to exclude from the scope of the Licence any of the licensing activities to which the application relates.

(c) To refuse to specify a person on the Licence as Premises Supervisor.

(d) To reject the application.

Conditions

21. The general principles which govern the imposition of conditions upon Premises Licences may be summarised under 4 heads :-

- (1) A condition may only be attached to a Licence if it is appropriate for the promotion of one or more of the licensing objections.
- (2) A condition must not duplicate other statutory provisions.
- (3) The conditions must be proportionate.
- (4) In order to give rise to criminal liability a condition must be framed so as to give precision and clarity for definition in the prescribed Act.

22. Relevant extracts from the Guidance are as follows :-

- (1) Failure to comply with any condition attached to a Licence or Certificate is a criminal offence, which on conviction, is punishable by an unlimited fine or up to 6 months imprisonment. The Courts have made it clear that it is particularly

important that the conditions which are imprecise or difficult for a licence holder to observe should be avoided (paragraph 10(2)).

- (2) The Licensing Authority may not impose any conditions unless its discretion has been engaged following receipt of relevant representations and it is satisfied that as a result of a hearing (unless all parties agree that a hearing is not necessary) that it is appropriate to impose conditions that promote one or more of the four licensing objectives (10.8).
- (3) It is possible that in some cases no additional conditions are appropriate to promote the licensing objectives (10.9).
- (4) The 2003 Act requires that licensing conditions should be tailored to the size, type, location and characteristics and activities taking place at the premises concerned. **Conditions should be determined on a case by case basis and standardised conditions which ignore these individual aspects should be avoided.** (10.10).
- (5) **All licensing determinations should be considered on a case by case basis** (9.42)

London Borough of Havering Licensing Policy

23. The London Borough of Havering Licensing Policy (Policy 2) acknowledges as follows:

"The Policy creates a rebuttable presumption that applications for new Premises Licence, Club Premises Certificates or variation applications will add to the existing cumulative impact area will normally be refused **unless the applicant can demonstrate why the operation of the premises involved will not add to the cumulative impact and will not adversely impact upon the promotion of the licensing objectives.**"

24. Paragraph 5.3 "this special policy is not absolute the circumstances of each application within the cumulative impact area will be considered on its own merits and the Licensing Authority shall permit licences and certificates that are **unlikely to add to the cumulative impact on the licensing objectives to be granted.**"

25. Paragraph 5.4 "Upon receiving representation in relation to a new Premises Licence or variation application the Licensing Authority will consider where it would

be justified departing from the special policy **in the light of individual circumstances of the case. The impact of an application is expected to be different for different premises with different formats and characteristics. "**

26. Licensing Policy 9.

"The Licensing Authority seeks to promote mixed use premises with alcohol sales being offered to customers alongside entertainment and food. Applications providing a seating environment for customers are encouraged. Applications for premises whose predominant offer is vertical drinking are not encouraged and the operating schedule for such applications will be expected to demonstrate robust arrangements for promoting the licensing objectives"

It is submitted that the detail given in the application together with the further detail included within this written submission and proposed additional conditions below, addresses any concerns raised in relation to cumulative impact policy and shows that these premises are not vertical drinking premises and not alcohol led and are primarily a hotel with associated food and beverage operation and would therefore not adversely affect the cumulative impact policy or undermine the licensing objectives.

27 In both the representations from the Police and Licensing Authority there is reference to Gaming Machines being requested. It is stated in the representations that the request for Gaming Machines (Category C/Category D) under the Gambling Act 2005 indicate that the premises must be a "pub".

Under the Gambling Act 2005 Section 282 indicates that there are only two requirements for premises licensed under the Licensing Act 2003 to be entitled to 2 category C or D machines and these are as follows:

"The first condition is that the person who holds the On Premises Alcohol Licence and sends the Licensing Authority

(a) Written notice of intention to make Gaming Machines available for use in reliance on sub section (1) and

- (b) The prescribed fee.

The second condition is that any relevant provision of a code of practice under section 24 about the location and operation of Gaming Machines is complied with.

Nowhere in the Gambling Act does it indicate that the premises must be a "pub" or operate as such.

Challenge 21

28. The applicant operates Challenge 21 throughout England and Wales. Induction training for all new members of staff is provided on a range of legal responsibilities including underage sale prevention and child sexual exploitation prevention.

29. There is regular refresher training and the use of smart tools through which challenges to persons under 21 are recorded through a refusals register or a refusals button on the EPOS till system. In addition there is regular and estate wide use of independent covert test purchases to assess the effectiveness of the Challenge 21 system.

30. Challenge 21 is generally applied in the on trade. The off trade generally operates a Challenge 25 scheme. It is the applicant's case on this point that Whitbread operate well managed premises providing a full range of carefully compiled policies to avoid the sale of alcohol to underage persons. Included within those policies is the use of Challenge 21.

Additional Conditions

To address the matters raised by those parties that have made a representation additional conditions are proposed as follows:

(a) There will be a minimum of 85 covers in the first floor licensed food and beverage facility.

(b) Food and beverage provision will be substantially food led and ancillary to the principle operation of the premises as a hotel.

(c) CCTV.

- (1) A colour digital CCTV system shall be installed and maintained to the satisfaction of the Police and Licensing Authority. Recordings from installed CCTV shall be kept for 28 days. These recordings shall be immediately available for inspection and viewing on the premises by the Police and/or authorised officers on request.
- (2) Where CCTV is recorded on a hard drive system the hard drive shall have a minimum 28 day roll over recording period. Any person left in charge of the premises shall be trained in the use of any such CCTV equipment and able to prove/download/burn CCTV images upon request from a person from a Responsible Authority.
- (3) Where CCTV recordings are on a removal medium e.g. compact disc/flash card a secure storage system to store those recordings shall be provided.
- (4) Hard copies of recordings of CCTV footage in a playable format will be provided to Police and/or authorised officers within 48 hours of their request.
- (5) The premises must ensure that the CCTV system is operating and recording 24 hours every day save for the purpose of maintenance.
- (6) Plans indicating the position of CCTV cameras shall be submitted to the Responsible Authorities within one week of the granting of a Licence requiring CCTV.
- (7) Any area where customers have legitimate access shall be sufficiently illuminated for the purposes of CCTV. CCTV shall be in operation at any time a person is in the licensed part of the premises. All CCTV recordings shall have sufficient clarity/quality/definition to enable facial recognition. CCTV shall be kept in an unedited format for a minimum of 28 days. CCTV shall be kept in good working order and maintained on a regular basis. Records shall be kept with details of contract used and where carried out to be recorded. Where CCTV is recorded onto a hard drive system any

DVD subsequently produced shall be in a format so that it can be played on a standard DVD player.

- (d) "The Premises Holder shall ensure that all members of staff are trained in the requirements of the Licensing Act and other relevant legislation including child sex exploitation prevention."
- (e) "Between the hours of 23:00 and 10:00 hours the sale of alcohol shall be restricted to residents and their bona fide guests with a maximum of 2 guests per resident."
- (f) "Residents to the hotel shall only gain entrance to the premises after 23:00 by key card or via a member of staff."

31. In summary:

- a. The applicant is a well-known and highly respected operator of licensed premises throughout England, Wales and Scotland without particular issue.
- b. The amenity of their own residents is of paramount importance and the management of the premises will be designed to ensure minimum impact upon those residents and indeed any other residents within the areas.
- c. No evidence is or can be put forward specific to this proposed development that problems and disturbance will occur.
- d. No evidence is or can be advanced or is otherwise available that Whitbread are not a responsible operator or that they do not have in place effective and credible due diligence policies to ensure the proper management of their premises and in reliance upon their track record as follows:-
 - (i) Existing premises operating without issue in numerous cumulative impact policy areas around the country including Leeds and Birmingham and within London in numerous areas where they are subject to similar policies and stress areas.
 - (ii) Have over 750 hotels operating without material issue.

- e. In addition, the premises will bring inward investment into the area of the significance of £7m.
- f. In addition there will be careers created with 30 new full and part time jobs, with the opportunity to progress through the Whitbread Academy.
- g. Additional conditions are proposed in this document to address concerns that have been raised in the representations.
- h. The additional conditions proposed in this document as well as the operating schedule will address any concerns that may be raised and as such the proposal will not adversely impact upon the cumulative impact policy.
- i. The style of business to be operated are family friendly and will be a positive addition to the Romford area. As such it will improve the offer to customers within the Romford area and will not impact upon the cumulative impact policy adversely.

32. It is submitted that the proposal is a substantial hotel operation with food and beverage offer will not adversely impact on the cumulative impact policy and should be granted as requested with the additional conditions proposed by the applicant.

John Gaunt & Partners
December 2017

A large, stylized handwritten signature in black ink, consisting of several loops and a long horizontal stroke, is written over the printed name and date.

EVENING MENU

For The Table

Cheesy Garlic Flatbread (v) 4.29
Topped with fresh rocket - if you'd prefer without cheese just ask! Serves 2-3

Olives & Feta (v) 2.49

Sharers

The Thyme Sharing Platter 12.49
Fruity TABASCO® chicken wings, grilled pork and beef koftas, tempura prawns, strips of garlic flatbread and battered onion rings served with a Tzatziki dip and sweet chilli dipping sauce. Serves 2-3

Sticky Chicken Wings 10.49
Fruity TABASCO®, BBQ glazed or 'half and half' wings topped with coriander and served with a Tzatziki dip. Serves 2-3

Charcuterie & Cheese Board 10.49
Slices of dry-cured ham, Cumberland salami and Norfolk mustard salami, mozzarella and feta, served with olives, Ciabatta and red onion marmalade. Serves 2-3

Starters

Sticky Chicken Wings 4.99
Fruity TABASCO® or BBQ glazed wings topped with coriander and served with a Tzatziki dip

Grilled Koftas 5.29
Lightly spiced succulent pork and beef koftas served with Ciabatta, a crunchy Greek salad and a Tzatziki dip

NEW Duck Pâté 4.99
A deliciously smooth duck, chicken liver & port pâté served with red onion marmalade and toasted Ciabatta

NEW Mature Cheddar & Sticky Onion Tart (v) 4.99
Warm sticky onion and Cheddar filo tart, served with rocket and red onion marmalade

Classic Prawn Cocktail 4.99
Served with a mixed salad and Ciabatta

Seasonal Soup served with Ciabatta (v) 3.99

NEW Tempura Prawns 5.49
Juicy King prawns in a light and crispy tempura batter, served with a sweet chilli dipping sauce

Charcuterie & Cheese Board 5.49
Slices of dry-cured ham, Cumberland salami and Norfolk mustard salami, mozzarella and feta, served with olives, Ciabatta and red onion marmalade

The Thyme Collection

Don't forget to check out our delicious Steaks and Gourmet Burgers in The Thyme Collection

Steaks & Grills

All our 100% UK and Irish farm assured beefsteaks are aged for a minimum of 21 days

8oz Sirloin Steak 14.99
Succulent, tender and with a delicate flavour

8oz Rump Steak 11.99
Full of flavour with a firm texture

Add a Béarnaise®, Creamy Peppercorn® or Malbec® sauce to your steak for just 99p

All steaks are served with peas, half a grilled tomato, sautéed mushrooms and skin on chips. If you'd prefer to top your steak with garlic butter, just ask!

Swap your Skin on Chips (v) for Dauphinoise Potatoes (v) for just 1.49

Mixed Grill 15.99

4oz rump steak, half a chicken breast, half a gammon steak, pork sausage and a fried egg served with peas, mushrooms half a grilled tomato and skin on chips

Upgrade your 4oz rump steak to an 8oz for just 2.00

BBQ Chicken & Bacon Melt 10.99

A succulent chicken breast topped with streaky bacon, Cheddar cheese and BBQ sauce. Served with skin on chips and a mixed salad

Create Your Own Pizza

Hand rolled and made fresh to order by our chefs, with your choice of toppings

Choose 3 toppings for 9.99
Choose 6 toppings for 11.49

Pepperoni, Chicken Breast, Streaky Bacon, Prawns, Pineapple (v), Red Peppers (v), Red Onion (v), Fresh Rocket (v), Jalapeños (v), Mushrooms (v), Tomato (v), Red Chilli (v)

Classic Mains

Haddock & Chips 9.99

With skin on chips, mushy or garden peas and tartare sauce. If you'd like complementary bread and butter, just ask!

Double Cheese & Bacon Burger 11.49

Two juicy 4oz burgers layered with melted Cheddar cheese and smoked streaky bacon. Served in a sesame seed bun with skin on chips and coleslaw

Add an extra 4oz burger, cheese and bacon stack for just 1.00

Chicken Makhani Curry 10.49

A medium-hot curry made with chicken breast in a tomato and cream sauce topped with red chilli and coriander. Served with basmati rice, naan bread, poppadom and mango chutney

Chicken Escalope 10.99

A succulent chicken breast coated with crunchy breadcrumbs, topped with garlic and parsley and a fried egg, served with skin on chips and a mixed salad

Gammon Steak 9.49

With a grilled pineapple ring and a fried egg served with peas, half a grilled tomato, mushrooms and skin on chips

Grilled Salmon Fillet 11.99

Served on a bed of potatoes, seasonal greens and béarnaise® sauce

Chef's Choice Mains

Chicken & Chorizo Filo Parcel 9.79
Served with garlic crushed potatoes and a mixed salad

NEW Firecracker Noodles (ve) 8.99

Noodles served with mangetout, edamame beans, mini corn and peppers in a firecracker chilli sauce. Topped with a sweet roasted whole chilli and coriander

Add grilled chicken for just 2.00

Jamaican Jerk Style Chicken & Mango Salad 9.99

Succulent strips of grilled chicken breast mixed with a mild Jamaican style Jerk sauce. Served on a bed of grilled mango, red pepper and mixed salad, tossed with French dressing and topped with fresh mint and a lime wedge

Sweet Potato, Spinach & Feta Lasagne (v) 8.49

Served with a mixed salad

Tomato & Mozzarella Mixed Bean & Quinoa Salad (v) 8.99

A delicious mix of brown rice, cannellini, edamame, pinto and kidney beans and quinoa tossed in a green chilli and lemon dressing, topped with freshly sliced tomato, creamy mozzarella, spring onion and rocket

Add grilled chicken for just 2.00

Sweet Potato Fries

Swap your Skin on Chips (v) to Sweet Potato Fries (v) for just 99p

Sides

Skin on Chips (v) 1.99

Sweet Potato Fries (v) 2.99

Dauphinoise Potatoes (v) 3.49

Seasonal Greens (v) 1.79

Battered Onion Rings 1.99

Coleslaw (v) 1.49

Mixed Salad (v) 1.49

Lighter Dishes

We have a selection of delicious dishes on our menu which are lighter in calories. Look for these icons for dishes and sides that are fewer than 600, 300 or 150 calories based on an average serving size

thyme
British Bar + Grill

Catch them while you can...

Try our very limited edition Thyme Collection today!

Steaks

Stilton Topped Sirloin Steak 17.99

A succulent well-braised sirloin steak topped with stilton cheese and Original British Olive Oil Sauce. Served with a sweet roasted whole chilli and coriander

Surf & Turf 17.99

A succulent well-braised sirloin steak topped with succulent prawns, stilton and a butter sauce. Served with a sweet roasted whole chilli and coriander

Gourmet Burgers

All of our gourmet burgers are served with skin on chips and coleslaw

Brie, Bacon & Cranberry Burger 12.99

Two juicy 4oz burgers layered with brie, streaky bacon, cranberry sauce and a fried egg. Served with skin on chips and coleslaw

Jamaican Jerk Style Chicken Burger 12.99

A succulent well-braised sirloin steak topped with a mild Jamaican style Jerk sauce. Served with skin on chips and coleslaw

Asian Style Veggie Burger (v) 10.99

A succulent well-braised sirloin steak topped with a mild Jamaican style Jerk sauce. Served with skin on chips and coleslaw

Sweet Potato Fries

Swap your Skin on Chips (v) to Sweet Potato Fries (v) for just 99p

The Thyme Collection

Try our tasty limited edition dishes today!

Puddings

Our puddings are the real taste sensation. Rich and decadent or fresh and fruity, we've got something for everyone.

Ultimate Chocolate Brownie (v) 4.49

Served with dairy vanilla ice cream and drizzled with salted caramel sauce

Baked Cheesecake (v) 4.99

Vanilla flavoured cheesecake with an oaty biscuit base topped with mixed berries

Strawberry Fro-Yo (v) 4.49

Creamy strawberry flavoured frozen yoghurt topped with fresh strawberries

Ultimate Chocolate Brownie Sundae (v) 4.99

Dairy vanilla ice cream, chocolate brownie pieces, chocolate sprinkles, chocolate sauce, chocolate flakes, a whip of cream and a curled wafer

NEW Sticky Toffee Pudding (v) 4.99

A classic winter warmer, served with a rich toffee sauce and custard

Very Berry Sundae (v) 4.99

Mixed berries, dairy vanilla ice cream, raspberry sauce and a whip of cream

Dairy Vanilla Ice Cream (v) 3.99

Three scoops, served with chocolate, salted caramel or raspberry sauce and a curled wafer

Cheese Board (v) 5.99

Coastal Cheddar, French Brie and Cromptwell Bishop Stilton served with crackers, sliced green apple and red onion marmalade

NEW Mini Pud & Costa Coffee

Our new mini pud is a perfect sized treat that comes with a Costa Coffee or Tea to create the perfect finale to your meal

NEW Mini Belgian Chocolate Torte (v) 4.49

Mini Puds are under 300 calories without the inclusion of a hot drink

Liqueur Coffee

Bailey's Latte 4.25

Bailey's Irish Cream with espresso and steamed milk

Irish Coffee 4.25

Jameson Irish Whiskey and a cream float

Highland Coffee 4.25

Whiskey and a cream float

French Coffee 4.25

Courvoisier VS Cognac and a cream float

Italian Coffee 4.25

Amaretto and a cream float

Nothing here that takes your fancy? Take a look at our extensive drinks range and watch out for our ever-changing drinks promotions

Coffee & Hot Drinks

Costa

	Sole	Doppio
Espresso	1.50	1.85
	Primo	Medio
Cappuccino	2.25	2.55
Caffe Latte	2.25	2.55
Americano	2.00	2.25
Hot Chocolate	2.50	2.80
Tea	1.80	

DINNER & BREAKFAST MEAL DEAL

£24.99

A SAVING OF UP TO 25%

ANY TWO COURSES & A DRINK* FROM OUR EVENING MENU

FOLLOWED IN THE MORNING BY - OUR FAMOUS UNLIMITED BREAKFAST -

UPGRADE TO 3 COURSES £2 EXTRA

*Choose from 175ml house white, rose or red wine, lager, bitter, cider or a soft drink. Selected drinks available. Drinks range varies by location. Ask a team member for the full selection available.

Not suitable for vegetarians. (v) indicates a vegetarian dish. Prices of £10.00 and above are based on an 18% service charge. All prices include VAT. T is menu is available for a limited period of time and subject to availability. We may occasionally sell out of some of the more popular dishes. If we do, we'll do our very best to offer you the nearest alternative. All cash tips are retained by your server. Credit card tips will be processed by the payroll department and paid to your server after the deduction of income tax and National Insurance contributions only. No other deductions will apply. See our drinks menu for more information on alcohol units. Terms and conditions apply. *Savings compared to standard menu pricing. *Add a third course means those ordering a starter & main can add a dessert for £2. Dishes under 300 calories without the inclusion of a hot drink. The Table can be included as a starter. Drinks range varies per location. Promoter: Whitbread Group PLC. PO Box 777, Dursley, Glos GL5 2SE



Seafood with this mark comes from an MSC certified sustainable fishery www.msc.org



THY111705P

DRINKS

thyme
British Bar + Grill

thyme
British Bar + Grill

SIP INTO THE — SEASON —

Start your evening in style...

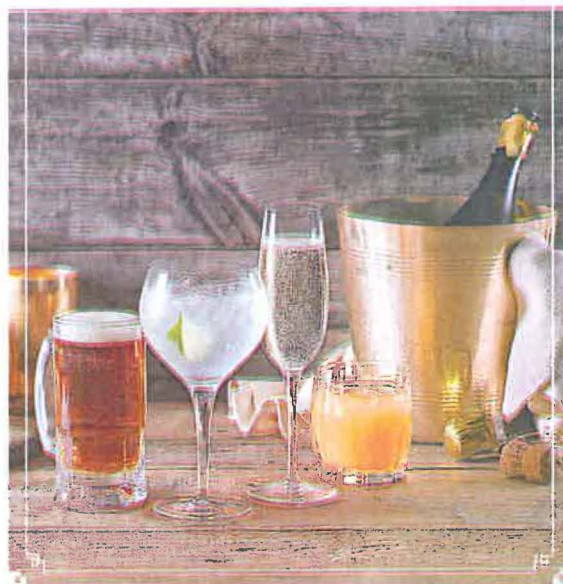
Sip back with one of our speciality Gin & Tonics. Choose a chilled out classic mixed with a crisp tonic or sample something with a hint of Blackberry and Mint.

Fancy something crafty?
We have a great selection of special craft ales worth savouring.

If you're here for a bite, we have a great selection of white, red and rosé wines which perfectly partner our delicious menu.

Let's not forget our great range of soft and hot drinks.

...whatever you fancy,
quench your thirst here.



— GRAPE — EXPECTATIONS

White Wine

Bottle 250ml 175ml

Crisp, light and full of delight!

Lovelli White Pinot Grigio 2016 13.49 5.05 4.00

A mild white with a refreshing fruit acid taste followed by a pure finish

Matinal Sauvignon Blanc Pinot Grigio 2016 14.99 5.40 4.35

Dry, zesty white with ripe fruit flavours and a refreshing finish

Wolf Blass Bilyara Chardonnay Pinot Grigio 2016 15.99 5.80 4.70

A lighter white with summery tropical fruit aromas of melon and peach with a delicate, creamy character

Prospetti Pinot Grigio Pinot Grigio 2016 15.49 5.50 4.45

Typical Pinot Grigio offering balanced pear drop and apple fruit flavours

Complements our Battered Haddock & Chips

Villa Maria Marlborough Sauvignon Blanc Pinot Grigio 2016 19.99 7.50 5.60

With delicious gooseberry fruit flavours and a refreshing finish

Red Wine

Bottle 250ml 175ml

Fruity, full bodied and smooth

Lovelli Red Pinot Grigio 2016 13.49 5.05 4.00

A mild and well rounded red with low tannin and a good fruit acid. A delightful fresh wine

Canyon Road Merlot Pinot Grigio 2016 14.99 5.40 4.35

Deep flavours of rich cherries and jammy blackberries, followed by hints of vanilla and spice

Wolf Blass Bilyara Shiraz Pinot Grigio 2016 15.99 5.70 4.65

Medium bodied red full of red berry and plum fruit flavours

Graffigna Reserve Malbec Pinot Grigio 2016 17.99 6.40 5.05

Full, rich and bursting with flavours of plum and blackcurrant along with hints of black pepper

Complements our 8oz Sirloin Steak

Campo Viejo Tempranillo Rioja Pinot Grigio 2016 17.49 6.25 4.95

Soft, juicy and fresh with sumptuous redcurrant fruit flavours and a gentle hint of spice

SHARE SOME — SPARKLE —

Rosé Wine

Bottle 250ml 175ml

Pretty in pink! Enjoy a fruity little number

Canyon Road White Zinfandel Pinot Grigio 2016 15.49 5.50 4.45

Light-bodied with hints of strawberry, cherry and watermelon flavours and a smooth crisp finish

Pinot Grigio Rosé Pinot Grigio 2016 16.99 6.15 4.85

Soft fruity rosé with delicious raspberry fruit flavours

125ml glasses of wine are available, please ask a team member for pricing.

Sparkling Wine

Bottle

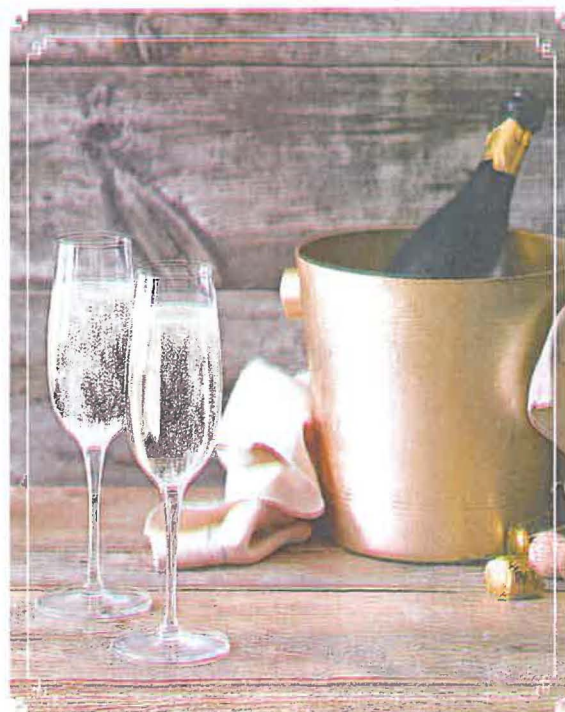
Who needs a reason to celebrate? Bring on the bubbles!

Galanti Prosecco 75cl Pinot Grigio 2016 19.99

Fine, persistent, soft fizz of apple and pear with a hint of peach

Prosecco 20cl Mini Bottle Pinot Grigio 2016 5.99

The perfect size for a glass of Prosecco!



— WHAT'S — BREWING?

Beers, Lagers & Ales

From the bottle

Sharp's Doom Bar <small>Imported from the UK</small>	3.90
Peroni Nastro Azzuro <small>Imported from Italy</small>	3.30
Corona <small>Imported from Mexico</small>	3.80
Beck's Blue Non Alcoholic <small>Imported from Germany</small>	2.65

Cider

You'll be hard pressed to find better

From the bottle

Rekorderlig Strawberry & Lime <small>Imported from Sweden</small>	4.45
Magners Original Irish Cider <small>Imported from Ireland</small>	4.35

Feeling peckish?

Dine in with us tonight and choose from our tempting range of Classic Mains, Steaks and Grills.

Nothing take your fancy? Why not try our delicious range of limited edition dishes today!

Catch them while you can!

TOP — OF THE — HOPS

Sit, sip and savour one of our hand selected special craft ales of the highest quality

BrewDog Punk IPA

500ml (16.9 fl. oz.)

Hints of caramel and toffee on the nose, followed by some astringent pine and biscuit malt on the palate, coupled with some soft honey flavours

4.20

BrewDog Dead Pony Club

500ml (16.9 fl. oz.)

Bright and bracing, Dead Pony Club has been crafted from west coast hops to deliver massive citrus aromas with tastes of tropical fruit, floral hits and spicy under-tones

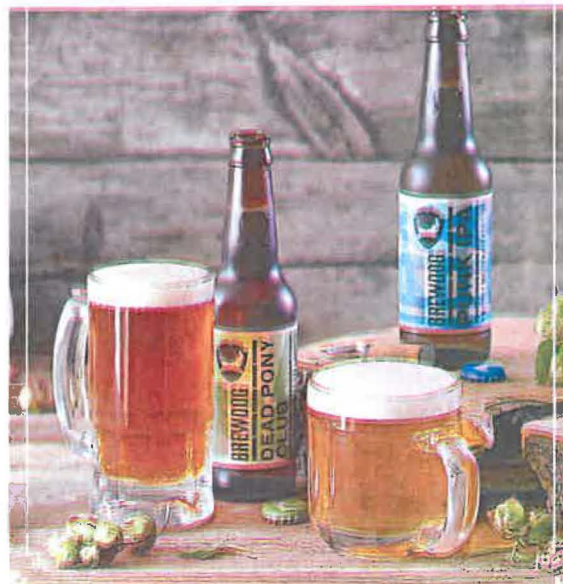
4.20

BrewDog Elvis Juice

500ml (16.9 fl. oz.)

A fruity, hoppy cocktail of flavour featuring grapefruit, orange and peach leads to a bitter finale. Elvis has entered the building!

4.30



THAT'S — THE — SPIRIT

Get any 25ml spirit and a mixer* from our extensive collection from just **£3.70***

Vodka

Smirnoff 200ml
Absolut 200ml

Rum

Bacardi 200ml
Captain Morgan Dark 200ml
Captain Morgan Spiced 200ml

Gin

Gordon's 200ml
Bombay Sapphire 200ml

Whiskey & Bourbon

Famous Grouse 200ml
Jameson's 200ml
Highland Park 200ml
Glenfiddich 200ml
Jack Daniel's No. 7 200ml
Southern Comfort 200ml

The Best of the Rest

From 3.70

Courvoisier Brandy 200ml
Archers Peach Schnapps 200ml
Disaronno Amaretto 200ml
Malibu Rum 200ml
Olmecca Tequila 200ml
Sambuca 200ml
Jägermeister 200ml

Other spirits may be available, ask a member of the team

*Based on a standard spirit and mixer. All spirits are served with a choice of a B&B 200ml mixer, Pepsi, Diet Pepsi or R White's Lemonade

— NEED SOME — GINSPIRATION?

Start your evening in style with one of our speciality Gin & Tonics

The Classic

200ml
A double measure of Bombay Sapphire Gin served with Fever Tree Tonic Water
5.99

Blackberry & Mint

200ml
A double measure of Bombay Sapphire Gin infused with blackberries & mint and topped with Fever Tree Tonic Water
5.99

Brambled

200ml
Bombay Sapphire Gin & Chambord Black Raspberry Liqueur, served with lemonade, lemon juice and garnished with blackberries
5.99



Soft Drinks

Go with the flow and enjoy one of these fresh & fruity little numbers

Coca-Cola or Diet Coke <small>100% natural flavors</small>	2.65
Pepsi Max <small>100% natural flavors</small>	2.55
R White's Pear & Elderflower Lemonade <small>100% natural</small>	2.70
J2O Orange & Passionfruit <small>100% natural</small>	2.65
J2O Apple & Mango <small>100% natural</small>	2.65
Purdey's Multi-Vitamin Fruit Drink <small>100% natural</small>	2.85
Decantae Still or Sparkling Water <small>100% natural</small>	1.90

Liqueur Coffee

Bailey's Latte	4.25
Bailey's Irish Cream with espresso and steamed milk	
Irish Coffee	4.25
Jameson Irish Whiskey and a cream float	
Highland Coffee	4.25
Whiskey and a cream float	
French Coffee	4.25
Courvoisier VS Cognac and a cream float	
Italian Coffee	4.25
Amaretto and a cream float	

Coffee & Hot Drinks

PROUD TO SERVE
COSTA

	Small	Large
Espresso	1.50	1.85
	Flavoring	1.50/1.75
Cappuccino	2.25	2.55
Caffe Latte	2.25	2.55
Americano	2.00	2.25
Hot Chocolate	2.50	2.80
Tea	1.80	

drinkaware.co.uk
for the facts

We are proud to be a member of the Drinkaware Trust. The Drinkaware Trust is a not-for-profit organization that promotes responsible drinking and provides information and advice on alcohol consumption. We are committed to providing a safe and enjoyable drinking experience for all our customers.

All weights declared are based on an approximate weight of 100g per portion.

Don't worry, we know there are allergens in our food and drink which we need to tell you about, so please let your server know if you have a specific allergy or would like more information about our dishes. Dish descriptions may not list every ingredient.

For more information on responsible drinking visit www.drinkaware.co.uk

	100g	100g	100g	100g	100g	100g
Alcohol by volume	4%	5%	6%	7%	8%	9%
Calories	10	15	20	25	30	35
Energy	10	15	20	25	30	35
Protein	1	1	1	1	1	1

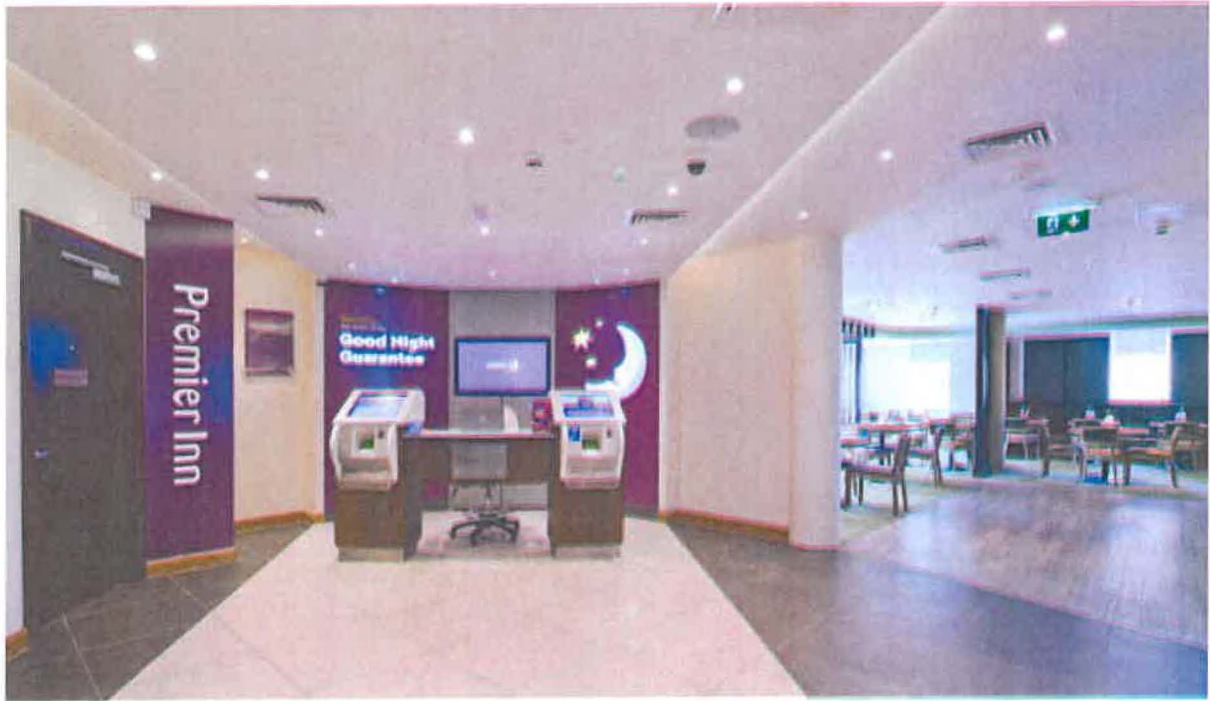
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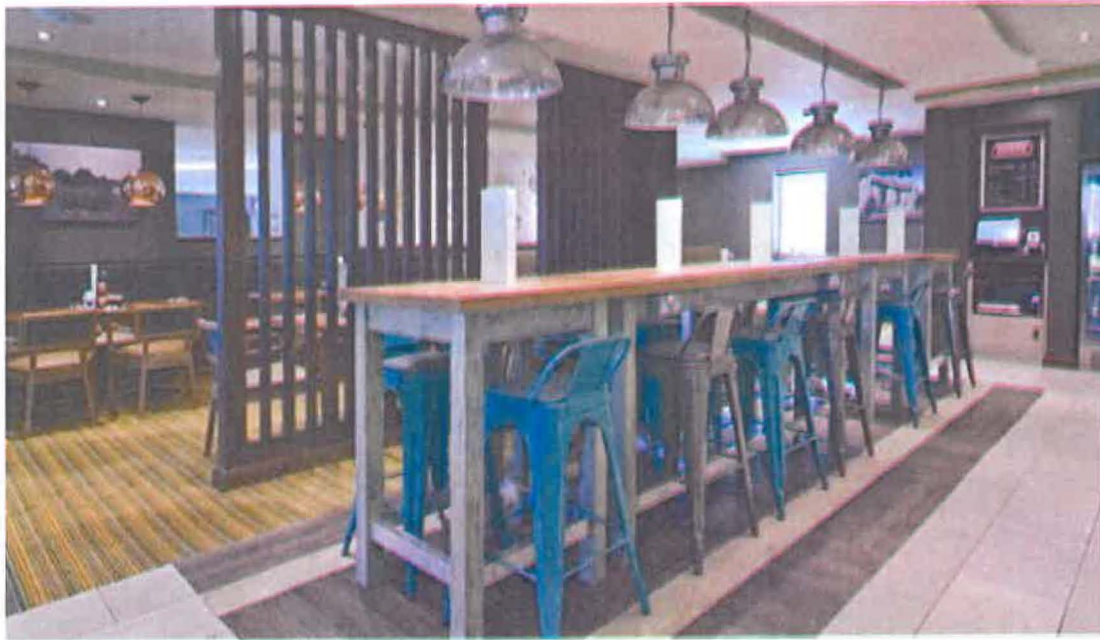






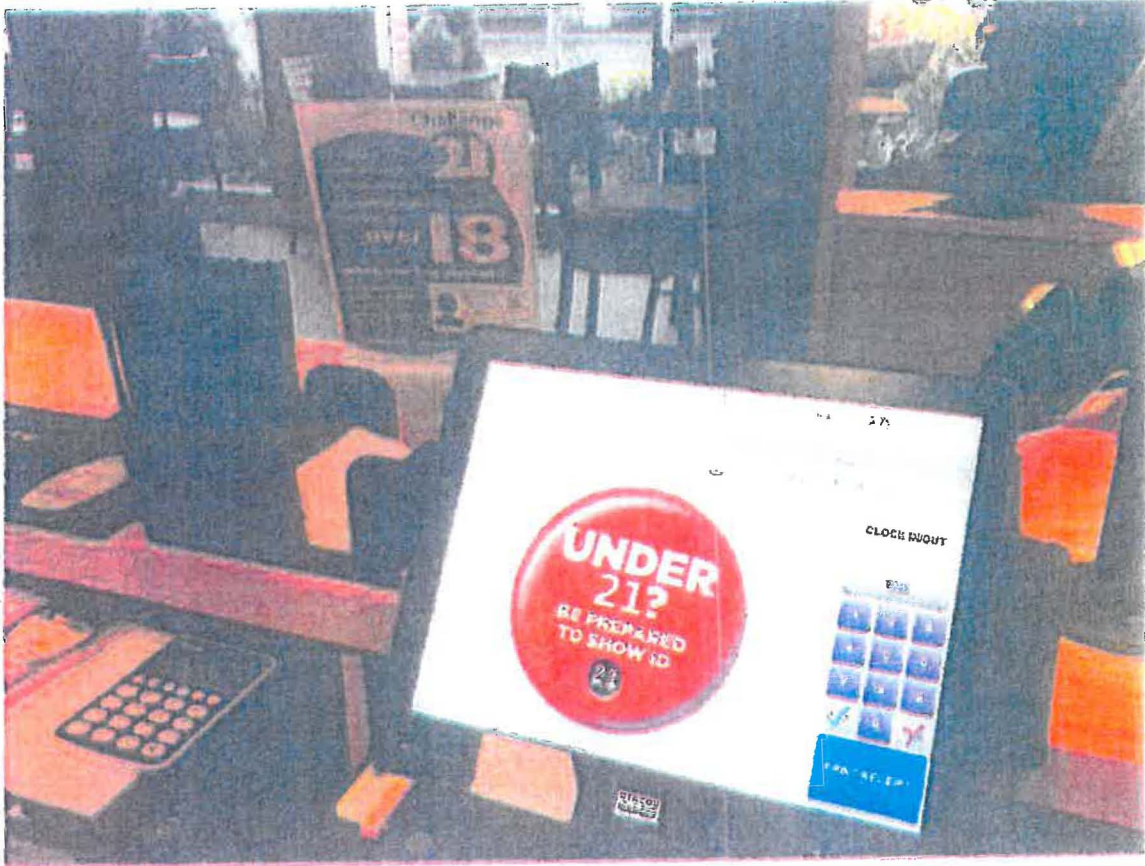










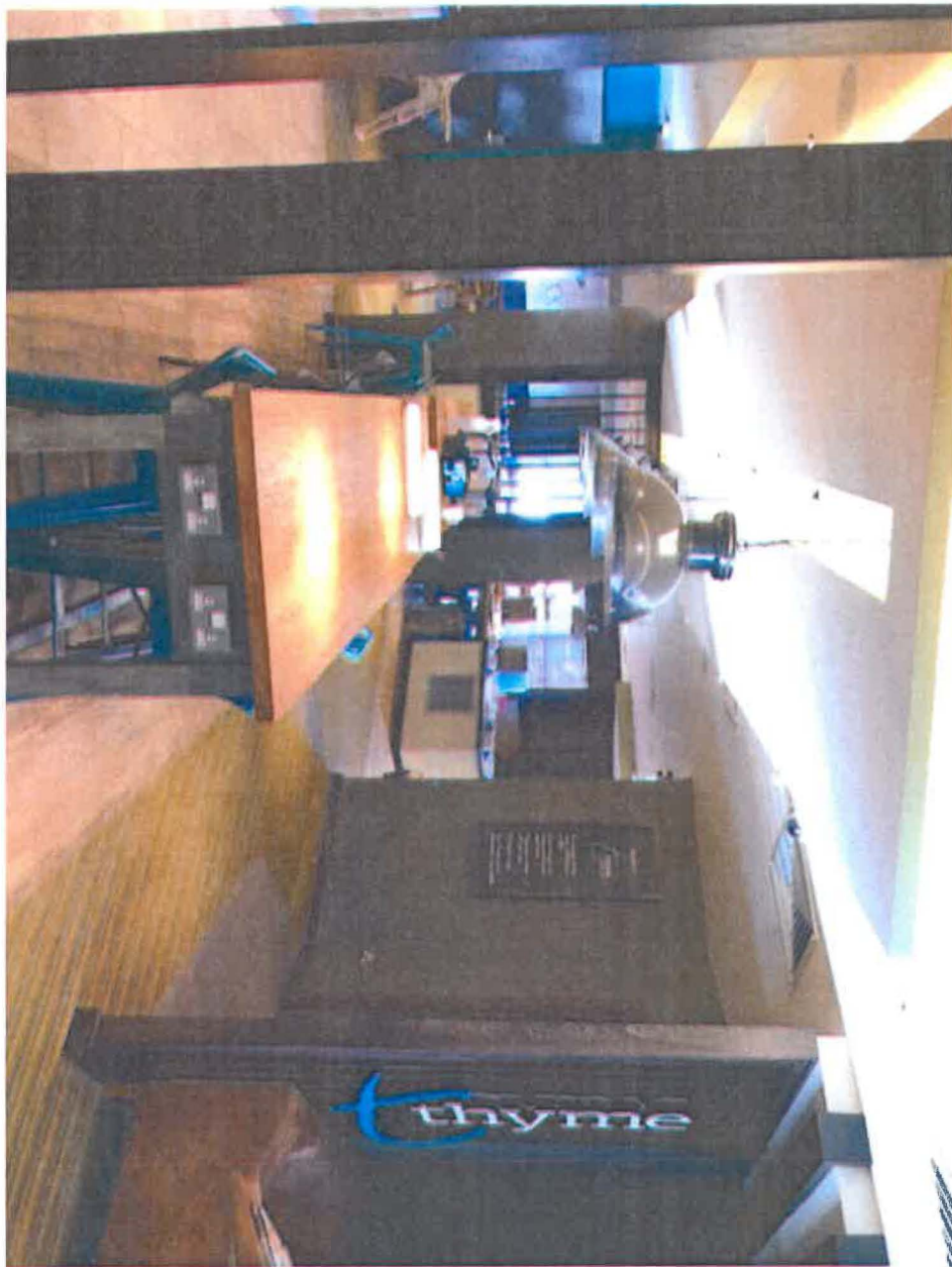




















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