



PLANNING SUPPORTING STATEMENT

LA GOURMANDINA, 57 LAMBS CONDUIT STREET, LONDON, WC1N 3NB

**PROPOSED PERMANENT CHANGE OF USE FROM RETAIL (CLASS A1) TO A MIXED USE
COMPRISING OF BOTH RETAIL (CLASS A1) AND A RESTAURANT USE (CLASS A3)
FOLLOWING THE INITIAL TEMPORARY PERIOD OF TWO YEARS GRANTED UNDER
APPLICATION 2013/4423/P**

Our Ref: 73600

January 2017

PLANNING SUPPORTING STATEMENT

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Appendix A – Copy of Menus

1.0 Introduction

- 1.1 This Planning Supporting Statement is submitted in support of an application for the proposed permanent change of use from retail (class A1) to a mixed use comprising of both retail (class A1) and a restaurant use (class A3) following the initial temporary period of two years granted under application 2013/4423/P.
- 1.2 The above application was made under Part 4, Class D of the Act which permits a change of use of a building and any land within its curtilage from a use falling within Use Class A1 (shops), A2 (financial and professional services), A3 (restaurants and cafés), A4 (drinking establishments), A5 (hot food takeaways), B1 (business), D1 (non-residential institutions) or D2 (assembly and leisure), or from use as a betting office or pay day loan shop, to a “flexible” use falling within Use Class A1 (shops), A2 (financial and professional services), A3 (restaurants and cafés) [but not Use Classes A4 or A5] or Use Class B1 (business) for a single continuous period of up to two years beginning on the date the building and any land within its curtilage begins to be used for one of the flexible uses, or on the date given in the notice to the LPA under paragraph D.2(a), whichever is the earlier.
- 1.3 Although further changes of use within the specified use classes can take place within the two-year period, a change of use under Class D cannot be made again in the future. For the purposes of the Use Classes Order and the GPDO, during the period of flexible use the site will retain the use class it had before changing to any of the flexible uses under Class D. As such the extant use class relevant to the site from which this application is made is Use Class A1 where the building’s occupier Kennerd’s Good Foods resided and a permanent change of use is now sought for a mixed use comprising of both A1 and A3 uses. Notwithstanding this, the fact that the prior approval exists and the company La Gourmandina have been occupying the premises for since November 2012 without adverse effects should be given due consideration.

2.0 The Site Details

- 2.1 La Gourmandina has operated on site since 2012 by the owner Ms Poutissou. Initially it operated as an A1 shop before the business diversified, maintaining the A1 use but complimenting with the A3 food and drink aspect in 2014. La Gourmandina is a small Mediterranean eatery and enoteca (an alcohol licence is in place which extends Monday to Saturday, from 9.00 am till 10.30 pm) with an eclectic menu (A3), a gourmet delicatessen (A1) and artisan boulangerie (A1). The company's website describes itself as *"With the ambiance of a European country home - as natural and rustically elegant as the food, La Gourmandina is food lovers who are inspired by great food amongst friends in comfortable surroundings. Part Italian, part French, part invention, dedicated to local ingredients and boutique producers"*. Copies of the menus are included in Appendix A.
- 2.2 As outlined the site is part A1 and part A3 and mixed use is sought to reflect the business operations. The delicatessen (A1) sells cured meats, a selection of fine cheeses from across the Mediterranean and wines chosen to complement the flavours of foods produced in small farms across France and Italy. The A1 store also sells fresh fruits and vegetables. The company has been recognised for its quality produce in a series of awards as illustrated below.



Image 2.1: Awards and Recognition's of the Company's Quality Product

- 2.3 The company employs 11 full time employees and 3 part time employees and has opening hours as follows:
- a. Monday 8.30 am till 6.30 pm
 - b. Tuesday to Friday 8.30 am till 10.30 pm
 - c. Saturday 10.00 am till 5.30 pm

- 2.4 The restaurant is positioned to the rear of the A1 delicatessen with seating for 30. The delicatessen is located to the front and includes a further 16 seats. A permit is in place for outdoor seating (10 chairs), from Monday to Saturday, from 8.00 am till 9.00 pm. This takes the total seating to 56.
- 2.5 Photos of the application site are shown in the following image:



Image 2.2: Photos of the A3 Food and Drink Use



Image 2.3: Photos of the A1 Shop use

- 2.6 Lambs Conduit Street is called after a water conduit provided by William Lambe in 1577 to convey water to the City, which was removed in 1746. The street was laid out by Barbon in 1690 and completed by circa 1710; in the reign of Queen Anne it was a favourite promenade for Londoners. At the northern end it becomes Guilford Place, where the street widens around the railings of the former underground public conveniences which are listed. The relatively large number of listed townhouses, which date from the early 18th century, reflects the architectural and historic quality of the street. The townhouses are generally of four storeys, some with basements and the majority with shopfronts at ground-floor level (although the short terrace on Guilford Place is residential). There are several examples of high quality shopfronts and the detailing, colour of brick, parapet heights and ridgelines of

the townhouses vary. Together with the active shopfronts, these elements create a visually interesting and vibrant street scene. There are some larger-scale, but high quality, recent developments in pale brick on the west side of the street at its northern end, forming part of the Great Ormond Street Hospital site. Of note are the 2006 Octav Botnar Wing by Anshen and Allen Architects and the 1990s Camelia Botnar Foundation building by DEGW Architects. The mix of small-scale independent shops and service uses creates a lively, active townscape, which is enhanced by the pedestrianisation of a sizeable stretch of Lambs Conduit Street. Brick is the predominant building material; however, other materials such as glazed tiling, render, concrete and aluminium cladding are evident, especially on some of the more recent buildings.

3.0 Planning Policy

- 3.1 Planning applications must be determined in accordance with the Statutory Development Plan, unless material considerations indicate otherwise. If the Development Plan contains material policies or proposals and there are no other material considerations, the application should be determined in accordance with the Development Plan. Where there are other material considerations, the Development Plan should be the starting point, and other material considerations should be taken into account in reaching a decision.
- 3.2 The Government's statements of planning policy are material considerations which must be taken into account, where relevant, in determining planning applications. These statements cannot make irrelevant any matter which is a material consideration in a particular case. But where such statements indicate the weight that should be given to relevant considerations, decision makers must have proper regard to them. The following national policy guidance/statements are relevant in considering this application in relation to the potential retail impact.

National Planning Policy Framework

- 3.3 Central Government guidance is contained in the National Planning Policy Framework, March 2012 (NPPF). This sets out the overarching roles for the planning system. In Paragraph 7 it says planning should contribute to the achievement of sustainable development by balancing its economic, social and environmental roles. Paragraph 14 advises a presumption in favour of sustainable development is at the heart of the Framework. There is, however, a Footnote 9 to Paragraph 14 which contains restrictions where this presumption does not apply and the restrictions include designated heritage assets. Paragraph 17 lists twelve core planning principles that the Government consider should underpin plan-making and decision-taking, such as seeking high quality design and conserving heritage assets.
- 3.4 Paragraph 186 states that Local Planning Authorities should approach decision-taking in a positive way to foster the delivery of sustainable development. Paragraph 187 states that Local Planning Authorities should look for solutions rather than problems and decision takers at every level should seek to approve applications for sustainable development where possible. A principle set out in paragraph 17 is that planning should always seek to secure

high quality design and a good standard of amenity for all existing and future occupants of land and buildings.

- 3.5 Local planning authorities should plan positively, to support town centres to generate local employment, promote beneficial competition within and between town centres, and create attractive, diverse places where people want to live, visit and work.
- 3.6 Local planning authorities should assess and plan to meet the needs of main town centre uses in full, in broadly the same way as for their housing and economic needs, adopting a 'town centre first' approach and taking account of specific town centre policy. In doing so, local planning authorities need to be mindful of the different rates of development in town centres compared with out of centre.

London Plan

- 3.7 At a time of significant change in London's economy, demography, consumer behaviour and retailing there are inevitably uncertainties in projecting future consumer expenditure and shopping floorspace requirements. However, underlying these must be recognition of the pressures for structural change in retailing, the way these may be expressed through demand for, and use of floorspace and the probability of a long term contraction in floorspace growth relative to that which was anticipated in the past (see Policy 2.15 of the London Plan). Thus, it is estimated that London could have a baseline need for an additional 0.9 - 2.2 million sq.m of comparison goods retail floorspace by 2036. When schemes in the planning pipeline are factored into the analysis, London could need an additional 0.4 - 1.6 million sq.m of comparison goods retail floorspace by 2036. Guidance on the local distribution of these requirements will be set out in supplementary guidance on town centres.
- 3.8 Reflecting wider trends in retailing highlighted in the Mary Portas report and in the work of the Outer London Commission, the London-wide retail need assessment suggests that in some parts of the capital there may be an overall surplus provision of retail floorspace relative to demand, especially if the pipeline of permitted schemes is implemented. Policy 2.15 shows how this might be addressed through opportunities for mixed use, high density, housing led redevelopment.

- 3.9 Taking into account both strategic and local retail capacity assessments, provision for future demand should be managed carefully in local plans for individual centres and include policies for primary shopping areas and primary and secondary frontages in the context of wider town centre management and initiatives (see Policy 2.15 of the London Plan). To meet identified needs and to support the vitality and viability of town centres, the Mayor supports a proactive approach to improving the quality of retail floorspace and managing growth (or consolidation where there is surplus floorspace) within and on the edges of town centres. This supply side assessment should be set against an assessment of the need for new development on a borough and London wide basis. Where need is established, boroughs should adopt a sequential approach to identifying suitable sites to accommodate it.
- 3.10 Areas in and around town centres will be most appropriate for higher density development in line with the locational strategy in Chapter 2 of the London Plan. Development of edge-of-centre locations should be well integrated with the town centre, particularly in terms of providing safe, convenient and attractive access by walking and cycling.
- 3.11 New, or extensions to existing, out of centre retailing and leisure development can compromise the strong ‘town centres first’ policy (Policy 2.15 of the London Plan) which is essential to London’s development as a sustainable, liveable city as well as exacerbating road traffic congestion and, for the large numbers of Londoners who do not have a car, undermining this Plan’s social inclusion policies. Inappropriate out of centre development includes that which causes harm to the objectives of this Plan, which fails to fulfil the requirements of the sequential test, or which gives rise to significant adverse impacts (for example, on the vitality and viability of existing town centres, accessibility by a choice of means of transport or impacts on overall travel patterns). In this respect the following policy is applicable to the assessment of this application:

Policy 4.7 Retail and town centre development

Strategic

- a. The Mayor supports a strong, partnership approach to assessing need and bringing forward capacity for retail, commercial, culture and leisure development in town centres (see Policy 2.15).*

Planning decisions

- b. *In taking planning decisions on proposed retail and town centre development, the following principles should be applied:*
- i. the scale of retail, commercial, culture and leisure development should be related to the size, role and function of a town centre and its catchment*
 - ii. retail, commercial, culture and leisure development should be focused on sites within town centres, or if no in-centre sites are available, on sites on the edges of centres that are, or can be, well integrated with the existing centre and public transport*
 - iii. proposals for new, or extensions to existing, edge or out of centre development will be subject to an assessment of impact.*

LDF preparation

- c. *In preparing LDFs, boroughs should:*
- i. identify future levels of retail and other commercial floorspace need (or where appropriate consolidation of surplus floorspace – see Policy 2.15) in light of integrated strategic and local assessments*
 - ii. undertake regular town centre health checks to inform strategic and local policy and implementation*
 - iii. take a proactive partnership approach to identify capacity and bring forward development within or, where appropriate, on the edge of town centres*
 - iv. firmly resist inappropriate out of centre development*
 - v. manage existing out of centre retail and leisure development in line with the sequential approach, seeking to reduce car dependency, improve public transport, cycling and walking access and promote more sustainable forms of development.*

Local Planning Policy

- 3.12 The following planning policies are considered relevant to the assessment of this application within Camden Council.

Camden Core Strategy 2010-2025

CS7 – Promoting Camden’s centres and shops

Protecting and enhancing Camden’s centres

The Council will promote successful and vibrant centres throughout the borough to serve the needs of residents, workers and visitors by:

- a) seeking to protect and enhance the role and unique character of each of Camden’s centres, ensuring that new development is of an appropriate scale and character for the centre in which it is located;*
- b) providing for, and maintaining, a range of shops, services, food, drink and entertainment and other suitable uses to provide variety, vibrancy and choice;*
- c) protecting and promoting small and independent shops, and resisting the loss of shops where this would cause harm to the character and function of a centre;*
- d) making sure that food, drink and entertainment uses do not have a harmful impact on residents and the local area, and focusing such uses in Camden’s Central London Frontages, Town Centres and the King’s Cross Opportunity Area;*
- e) supporting and protecting Camden’s local shops, markets and areas of specialist shopping; and*
- f) pursuing the individual planning objectives for each centre, as set out below, including through the delivery of environmental, design, transport and public safety measures.*

Camden Development Policies 2010-2025 - Local Development Framework

DP12. Supporting strong centres and managing the impact of food, drink, entertainment and other town centre uses

The Council will ensure that the development of shopping, services, food, drink, entertainment and other town centre uses does not cause harm to the character, function, vitality and viability of a centre, the local area or the amenity of neighbours. We will consider:

- a) the effect of non-retail development on shopping provision and the character of the centre in which it is located;*

- b) the cumulative impact of food, drink and entertainment uses taking into account the number and distribution of existing uses and non-implemented planning permissions, and any record of harm caused by such uses;*
- c) the impact of the development on nearby residential uses and amenity, and any prejudice to future residential development;*
- d) parking, stopping and servicing and the effect of the development on ease of movement on the footpath;*
- e) noise and vibration generated either inside or outside of the site;*
- f) fumes likely to be generated and the potential for effective and unobtrusive ventilation;*
- g) the potential for crime and anti-social behaviour, including littering;*

To manage potential harm to amenity or the local area, the Council will, in appropriate cases, use planning conditions and obligations to address the following issues:

- h) hours of operation;*
- i) noise/vibration, fumes and the siting of plant and machinery;*
- j) the storage and disposal of refuse and customer litter;*
- k) tables and chairs outside of premises;*
- l) community safety;*
- m) the expansion of the customer area into ancillary areas such as basements;*
- n) the ability to change the use of premises from one food and drink use or one entertainment use to another (within Use Classes A3, A4, A5 and D2);*
- o) the use of local management agreements to ensure that the vicinity of premises are managed responsibly to minimise impact on the surrounding area.*

Contributions to schemes to manage the off-site effects of a development, including for town centre management, will be sought in appropriate cases.

Camden Council Local Plan Submission Draft 2016

Policy TC2 Camden's centres and other shopping areas

The Council will promote successful and vibrant centres throughout the borough to serve the needs of residents, workers and visitors. We will:

- a. seek to protect and enhance the role and unique character of each of Camden's centres, ensuring that new development is of an appropriate scale and character for the centre in which it is located;*
- b. provide for and maintain, a range of shops including independent shops, services, food, drink and entertainment and other suitable uses to provide variety, vibrancy and choice;*
- c. make sure that food, drink, entertainment and other town centre uses do not have a harmful impact on residents and the local area and focusing such uses in King's Cross and Euston Growth areas, Central London Frontages, and Town Centres (Refer to Policy TC4 - Town centre uses);*
- d. support and protect Camden's Neighbourhood Centres, markets and areas of specialist shopping, local shops; and*
- e. pursue the individual planning objectives for each centre, as set out in supplementary planning document Camden Planning Guidance 5: Town Centres, Retail and Employment, and through the delivery of environmental, design, transport and public safety measures. The Council has designated primary and secondary frontages in its centres, which are shown on the Local Plan Policies Map. We will:*
- f. protect the primary frontages as locations with a high proportion of shops (A1) in order to maintain the retail function of the centre; and*
- g. protect the secondary frontages as locations for shops (A1) together with a broader range of other town centre uses to create centres with a range of shops, services, and food, drink and entertainment uses which support the viability and vitality of the centre. Housing above and below shops The Council supports the development of housing within centres and Central London including above and below shops where this does not prejudice the town centre function and particularly the ability of the ground floor to be used for town centre uses. Housing in protected frontages In order to protect the retail and town centre function of our centres the Council will only permit*

conversion of retail and other town centre uses to residential use on the protected frontages where it does not harm the role and character of the centre, including maintaining the supply of shop premises in centres across the borough.

Neighbourhood Centres

The Council will seek to retain convenience shopping for local residents in Camden's Neighbourhood Centres and will ensure that development in them does not harm the function, character or success of that centre. Design of new retail spaces New retail spaces should be of high quality, provide generous storey heights and incorporate room for signage.

4.0 Planning History

4.1 The following planning history is relevant to the assessment of this planning application:

Application Number	Development Description	Date Registered	Decision
2014/7782/T C	3 Tables and 10 Chairs Monday to Saturday: 08:00 to 21:00 Renewal Application	18-12-2014	Granted
2014/0016/T C	3 tables and 10 chairs (Previously 08:00 to 18:00) Monday to Saturday: 08:00 to 22:00 Renewal and Variation of Times Application	02-01-2014	Granted
2013/4423/P	Change of use from retail (Class A1) to restaurant use (Class A3) for a temporary period of two years.	24-07-2013	Notified
2012/6036/T C	3 tables and 10 chairs Monday to Saturday: 08:00 to 18:00 New Application	12-11-2012	Granted
8900505	Retention of a shopfront as shown on one unnumbered drawing.	12-10-1989	Refuse Full or Outline Permission
8602007	Approval of details of roof covering and bricks. *(No plans submitted).	21-10-1986	Grant Appr.of Details/Res .Matters (Plan)
8400331	Redevelopment of the site by the erection of a building comprising three shops on basement and ground floors and 3 x 2 person flats and 6 x 4 person flats on the	23-05-1984	Grant Full or Outline Perm. with Condit.

	upper three floors as illustrated on drg nos.693/101C 102B 104C 105 106/1A and 507.		
30158R	Change of use involving works of repair and alteration to form two two-person flats, five three-person flats and two four-person flats.	13-03-1980	Granted
30125	Change of use involving works of repair and alteration to form six 3-person flats and three 2-person flats.	06-03-1980	Refusal
27860R	Change of use involving works of repair and alterations to form one five-person flat, four three-person flats and three-two-person flats.	22-01-1979	Granted
<u>CA1435</u>	To the erection and display of a double sided box sign with internal static illumination at fascia level at the Southern end of the shopfront to 57 Lambs Conduit Street, W.C.1.	02-06-1961	Granted

Table 4.1: Planning History Relevant to the Assessment of the Application

5.0 Consideration

Assessment of the Principle of Development in accordance with Planning Policy

- 5.1 The site lies within an existing Neighbourhood Centre and thus any further retail activities would complement these general characteristics associated with the vicinity along Lambs Conduit Street. This application seeks to harmonize the development within the surrounding built environment by maintaining retail activities associated with the delicatessen and boulangerie. As can be seen with the floor area and type of food offered for sale in the retail frontage, the use is a clear split use and a mixed A1 and A3 use is subsequently sought on this basis.
- 5.2 Food, drink and entertainment uses add to the diversity and vibrancy of Camden's centres and bring activity to them outside normal shopping hours. This includes the borough's rich culture of live music, dance and theatre, as well as restaurants and bars. These uses are important to the borough socially, culturally and economically, and contribute to Camden's image as a vibrant and attractive place. However, local residents can be affected by disturbance and anti-social behaviour associated with some of the people visiting such premises, particularly premises serving alcohol. The dense, mixed-use nature of much of the borough, means that it is particularly important that town centre uses such as food, drink and entertainment uses are managed so that they do not cause harm to surrounding communities and the local environment. The Council wants to see the borough continue to be a successful location for food, drink and entertainment uses while making sure that the quality of life of local people, workers and visitors is not harmed. Policy DP12 in Camden Development Policies sets out more detailed information regarding the Council's approach to managing the impact of food, drink, entertainment and other town centre uses. Food, drink and entertainment uses, such as restaurants, pubs and bars, music venues, cafés and hot food takeaways, are most appropriately located in commercial areas to minimise their impact on the amenity of local residents.
- 5.3 Town centres and Central London Frontages are considered the most suitable locations for such uses. Some food, drink and entertainment premises will also be provided in Camden's growth areas, in particular at King's Cross. The Council wishes to see a range of such uses for all age groups within its centres, not just those that primarily involve drinking. The Council recognises that individual small-scale food and drink uses outside larger centres can be

important local facilities, reducing the need to travel and providing community meeting places. It therefore considers that neighbourhood centres are suitable for small-scale food and drink uses (generally less than 100 square metres) which serve a local catchment, provided they do not cause harm to the surrounding area or residents. To this end the initial change of use for a temporary period for the mix of A1 and A3 uses at 57 Lambs Conduit Street allowed the creation of La Gourmandina which has operated on site since 2012 by the owner Ms Poutissou. Initially it operated as an A1 shop before the business diversified with the A3 food and drink aspect in 2014. Since the initial temporary permission the business has been successful and integrated itself within the Neighbourhood Centre as offering quality food for sale both in retail (A1) and in terms of the restaurant (A3) provision. There have been no complaints received from neighbours during this temporary period and in this respect the application seeks to continue the ongoing operations permanently with no changes to the existing business model. The scheme must therefore be considered compliant with both local and national planning policies.

- 5.4 The existing street scene and immediate vicinity is not a high street area with a defined primary shopping frontage but a Neighbourhood Centre where the current uses in the area are subsequently varied with a wide mix and this application would not significantly alter this percentage mix of retail vs non retail particularly having regard to the split usage proposed. Less than 20% of the units within the Neighbourhood Centre are within the food and drink industry (A3, A4 and A5) thus it must be concluded that the proposals are not detrimental to the street scene and indeed the retention of the existing business at 57 Lambs Conduit Street will ensure consistency and a continued contribution to the vitality and viability of the street.

Scale of the Development

- 5.5 Policy requires that the scale of the proposed development must be taken into consideration in relation to its surrounding context. “Small scale” developments are more acceptable (generally less than 100 square metres). The proposed development would consist of the continuation of the existing premises with no change in the existing business model. There is no reason why the use proposed would not therefore be seen as commensurate with the scale of the retail premises and its associated street context as a Neighbourhood Centre.

Neighbour Amenity and General Amenity of the Area

- 5.6 As outlined previously the application site is located in a Neighbourhood Centre and as such there is a reasonable level of commercial activity both in the day time and evening. Although there are residential streets immediately bordering the site, the majority of residents that could theoretically be affected by a use such as this are flats above shops along Lambs Conduit Street. La Gourmandina operates with fresh food prepared on site within the basement preparation area and then sold cold in a deli format. The menu consists of a high percentage of cold deli style food which does not require cooking, however hot dishes are also sold in the A3 restaurant. The business has a small extraction/ventilation system which was installed by the previous tenant over 4 years ago – it is unbranded so there are no specific technical details of the system. The exit point is in an external corridor at basement level as shown in the photos below. The preparation area includes one double induction hob, a small oven and one microwave, the amount of actual cooking is limited. In the morning, the business doesn't do any cooked breakfast. The breakfast menu includes fresh bread with jam, French pastries, fruit salad, granola and cakes. Most of the lunch preparation only requires the use of the oven (lasagna, parmigiana and quiche). The rest of the menu includes salads and cold sandwiches. During the lunch service, the food served mainly coming from the deli counter and all the hot dishes are warmed up in a microwave. During the dinner service (which is the business's quiet service – approximately 20 covers a night, from Tuesday to Friday), this serves a large amount of cold platters (cured meats and cheeses) and also some hot dishes (as per the attached menu) that are normally prepared in the oven, apart from the pasta dishes which are cooked on the hob. This has ensured that any smells emanating from the kitchen are significantly reduced and mitigated to a negligible level.



Image 5.1: Installed Extraction System

- 5.7 La Gourmandina have operated with an alcohol license since 2014 however the use is not a drinking establishment – it is very much food based with any alcohol being ancillary to this. This means that there is no noise and disturbance that could otherwise be associated with pure drinking establishment type uses. The premises open until 10.30pm Tuesday to Friday and only until 5.30pm on a Saturday and subsequently the hours of operation are not at unsociable hours.
- 5.8 In assessing this application regard should be given to the surrounding context, which includes shops, pubs, cafes, restaurants and takeaways and the fact that the site is positioned on a busy Neighbourhood Centre with traffic and pedestrian noise audible throughout. La Gourmandina’s activity operates on a smaller or commensurate scale to many of the other activities within the area, and it is clear that the existing business has operated since 2014 in this format with no adverse effects on neighbour amenity and there is no reason to suggest that this would change.

Access and Transport Arrangements

- 5.9 There is no off street parking associated with the application site, nevertheless the site lies within a sustainable location within an established Neighbourhood Centre, and thus the

majority trade is passing trade from residents or local workers who arrive predominantly on foot. Again as existing premises the application site has been operating since 2014 with no adverse impact and these proposals are unlikely to generate a significant amount of vehicle activity visiting the premises specifically, with much trade envisaged to be passing opportunistic trade from customers already visiting the established Neighbourhood Centre. Finally, regard should be given to the excellent public transport provision serving the site which would ensure that private vehicular use would be reduced. There would be no discernible difference between an A1 and an A3 use in terms of the vehicular comings and goings either in terms of customers or deliveries and subsequently, it is considered that the proposals are unlikely to prejudice highway safety.

Sustainability of the Project

- 5.10 In terms of the sustainability of the development, this application is located in an existing Neighbourhood Centre location in Camden where the application site is served by good public transport connections offering an alternative means of travel and an inherently more sustainable option.
- 5.11 La Gourmandina has grown on site from initially being a pure A1 retail shop to expanding to provide a mixed use with A1 and A3 uses. The company has grown as a result since the initial temporary application was approved and the company now employs 11 full time employees and 3 part time employees. It would be contrary to sustainability principles having accepted the initial temporary permission to refuse a permanent application now which would allow the long term security for this local business within the Neighbourhood Centre. Essentially the security of the existing employees relies upon the long term security of the business and in this respect planning permission will allow the ongoing social and economic elements of sustainable development to be met.

6.0 Conclusion

- 6.1 La Gourmandina has operated on site since 2012 by the owner Ms Poutissou. Initially it operated as an A1 shop before the business diversified with the A3 food and drink aspect in 2014. La Gourmandina is a small Mediterranean eatery and enoteca (an alcohol licence is in place which extends Monday to Saturday, from 9.00 am till 10.30 pm) with an eclectic menu (A3), a gourmet delicatessen (A1) and artisan boulangerie (A1).
- 6.2 The site lies within an existing Neighbourhood Centre and thus any further retail activities would complement these general characteristics associated with the vicinity along Lambs Conduit Street. Since the initial temporary permission the business has been successful and integrated itself within the Neighbourhood Centre offering quality food for sale both in retail (A1) and in terms of the restaurant (A3) provision.
- 6.3 La Gourmandina has grown on site from initially being a pure A1 retail shop to expanding to provide a mixed use with A1 and A3 uses. The company has grown as a result since the initial temporary application was approved and the company now employs 11 full time employees and 3 part time employees. It would be contrary to sustainability principles having accepted the initial temporary permission to refuse a permanent application now which would allow the long term security for this local business within the Neighbourhood Centre. Essentially the security of the existing employees relies upon the long term security of the business and in this respect planning permission will allow the ongoing social and economic elements of sustainable development to be met.
- 6.4 There are no adverse environmental effects emanating from the permanent mixed use of A1 and A3 with no complaints having been received in the past since the temporary permission. The permanent permission sought for La Gourmandina to continue operating on site is subsequently considered to be in full accordance with both national planning policy (NPPF), regional planning policy (Policy 4.7 of the London Plan and local planning policies (Policy CS7 of the Camden Core Strategy 2010-2025, Policy DP12 of the Camden Development Policies 2010-2025 - Local Development Framework and Policy TC2 of the Camden Council Local Plan Submission Draft 2016. It is subsequently considered that the application should be approved subject to conditions.

[HOME](#)[MENU](#)[RESERVATIONS](#)[GALLERY](#)[EVENTS](#)[ABOUT US](#)[CONTACT](#)[RESERVATIONS](#)

THE MENU

[DINNER MENU \(TUE-FRI\)](#)[LUNCH MENU \(MON-FRI\)](#)[DRINK MENU](#)[3-COURSE DINNER MENU - £25](#)[BRUNCH MENU \(ON SAT\)](#)[DISCOVERY MENU](#)

SERVED ON SATURDAY FROM 10.30AM TO 3.30PM

Breakfast mood

CROISSANT AU BEURRE

1.75

ALMOND CROISSANT

2.25

PAIN AU CHOCOLAT

1.95

≡
HOME

MENU

RESERVATIONS

GALLERY

RESERVATIONS
EVENTS

ABOUT US

CONTACT

Organic Greek-style yoghurt, honey

Eggy Affair

OUR CREATIVE FREE RANGE EGGS

PESCATORE	9.75
Sauteed king prawns, “pescatore” sauce, creamy scrambled eggs, sourdough bread	
PARIGOTE (GF)	8.5
Poached eggs, cooked French ham & emmental, served on potato pancake, hollandaise sauce	
BERGER (V)	8.75
Fried eggs, sautéed spinach, pan fried crottin de Chavignol (crumbly goat cheese), toasted sourdough	

Starters

CALAMARI E LENTICCHIE	9.75
Baby squid stuffed with broccoli and smoked sheep ricotta, creamy lentils	
LA GOURMANDE	11.25
Seared Foie Gras on toasted brioche, Jerusalem artichoke, sultana, pomegranate and crispy lardons	
SOUPE DU JOUR	6.5
Soup of the day, served with bread and butter	

Main Courses

SALADE AU SAUMON	15.25
Pan fried salmon fillet, lemony kale and dilled crushed potatoes	



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Platters to Share

NICE TO MEAT YOU

17.5

Selection of Italian and French cured meats

SO CHEESY (V)

17.5

Selection of artisan Italian and French cheeses

HALF & HALF

19.75

Mixed selection of Italian and French cheeses and cured meats

LES CRUDITE'S (V)

9.5

Raw seasonal vegetables, provencal dips

Desserts

CRÈME BRULÉE

5.75

A French classic, creamy and crunchy

PAIN PERDU ET COMPOTE DE FRUITS

6.75

Brioche "French toast", fruit compote, vanilla icecream

ANANAS SPEZIATO

5.75

Caramelized spiced pineapple, coconut sorbet

TORTA DEL GIORNO

4.25

Choose from our cakes' selection of the day

add a scoop of icecream to any of our desserts for just £1.50

Drinks Menu

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COKE, DIET COKE	2.75
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ORANGINA	2.75
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SANTAL FRUIT JUICE	2.5
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apple, peach or pear

SANTAL LEMON ICE TEA	2.75
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FRESHLY SQUEEZED ORANGE JUICE	3.25
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BEERS & CIDERS

PERONI NASTRO AZZURO	3.75
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GALLIA	3.95
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Parisian lager

CIDRE BRUT BRETON	3.75
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ITALIAN STYLE COFFEES “MISCELA D’ORO”

ESPRESSO	1.7
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CAFFÉ MACCHIATO	1.8
------------------------	------------

CAPPUCCINO /LATTE MACCHIATO	2.4
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AMERICANO/WITH MILK

2.00 / £2.10

ALL OUR COFFEES ARE DONE WITH A SINGLE SHOT...	0.35
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want it stronger? Add an Extra shot

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CIOCCOLATA CALDA

2.85

thick and intense

TEAS & HERBAL TEAS “L’AUTRE THE’”

BREAKFAST, EARL GREY, DARJEELING

2.2

JARDIN DE PROVENCE

2.4

Yunnan green tea sprinkled with Provencal lavender flowers

BLANC MANDARINE

2.4

Organic white tea Pai Mu Tan, natural mandarin flavours

TISANE DIGESTION

2.4

Blend of mint, rosehip, liquorice skin and marigold blooms

ROOIBOS AUX FRUITS ROUGES

2.4

Rooibos with red fruits

WHITE WINES BY THE GLASS (125 ML)

MADREGALE CHARDONNAY&TREBBIANO, IT, 2014 3.95

VILLA ST JEAN SAUVIGNON&UGNI BLANC, FR, 2014 3.95

PECORINO CIU CIU PECORINO, IT, 2015 5.5

PICPOUL DE PINET PICPOUL, FR, 2013 5.25

GAVI LA SMILLA GAVI, IT, 2015 5.75

PETIT CHABLIS CHARDONNAY, FR, 2014 6.5

BUBBLES & ROSE’ WINES BY THE GLASS (125 ML)

PROSECCO, CORTE DELLE CALLI, IT 5.75

CERASUOLO ROSE’ MASCIARELLI, IT 4.5

CHAMPAGNE, JP DEVILLE, FR 9

COTES DE PROVENCE ST TROPEZ, FR 5.25

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PRIMITIVO RISERVA PRIMITIVO, IT, 2008	6
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DONNA ENRICA SAN GIOVESE&SHIRAZ, IT, 2011	6.5
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COTES D'AUXERRE PINOT NOIR, FR, 201	5.75
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ST NICOLAS DE BOURGEUIL CAB. FRANC, FR, 2013	6
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POWERED BY





DINNER MENU (TUE-FRI)

LUNCH MENU (MON-FRI)

DRINK MENU

3-COURSE DINNER MENU - £25**BRUNCH MENU (ON SAT)****DISCOVERY MENU**

All our dishes are made daily daily in our kitchen, using fresh and seasonal products

Kitchen Spring Specials

SALADE

au saumon (gf, df) Pan fried salmon fillet, lemony kale and chilled crushed potatoes

12.75

GALETTE

jambon fromage (gf) Buckwheat savoury crepe, French cooked ham, emmental, poached egg, green leaves

9.5

GALETTE

Bleu d'Auvergne (gf, v) Buckwheat savoury crepe, bleu d'Auvergne (cow blue cheese), walnut, honey, green leaves & raw beetroot

9.75

**LINGUINE**

9.25

aglio olio peperoncino (v) Linguine pasta, garlic, olive oil, chilli, parmesan fondue

OUR SIGNATURE CHEESE & MEAT PLATTERS

10

Selection of artisan Italian&French cheeses and / or cured meats, served with bread and chutneys

Our Classics (Hot Dishes)

ARANCINO TUSCAN SAUSAGE &

6.25

mushrooms risotto, asiago cheese filling

ARANCINO SPINACH

6.25

risotto, goat cheese filling (v)

SOUP OF THE DAY

5.25

Homemade soup, served with slices of fresh baguette or focaccia

QUICHE LORRAINE (PANCETTA, ONIONS)

5.95

a French classic, with a gourmand' twist

QUICHE ARTICHOKEs, EMMENTAL (V)

5.95

a French classic, with a gourmand' twist

LASAGNA ALLA BOLOGNESE

7.5

Fresh lasagna pasta filled with layers of homemade beef and pork ragù, béchamel and tomato sauce

PARMIGIANA (V)

7.5

Southern Italy dish. Baked aubergine millefeuille, with mozzarella, tomato and basil sauce

Platters (perfect to share or as main)

OUR SIGNATURE PLATTERS

10

Selection of artisan Italian&French cheeses and / or cured meats, served with bread and chutneys

SIDE SALAD

2.75

to accompany any of our other dishes

SMALL SALAD

5.75

Mix and match 2 salads of your choice

LARGE SALAD

8.5

Mix and match up to 4 salads of your choice

BAGUETTES**PARISIENNE**

7.25

French cooked ham, emmental, Dijon mayo, mixed leaves

BOURGUIGNON (DF)

7.25

salted beef, Dijon mustard, cornichons

CAMPAGNOLO

7.25

Parma ham, artichoke, brie

FRESCO (V)

7.25

broccoli, chilli, pecorino romano cheese

FOCACCIA**CESARE**

6.95

(df) porchetta, onion puree, baby spinach

FORESTIERE

6.95

(v) mushrooms, butternut squash, scamorza cheese

OUR HOMEMADE BREADS**PIADINA**

6.95

(v) wholemeal wrap, winter greens, garlic, stracchino cheese

FARINATA

7.25

(df, gf) chickpea flatbread, pancetta arrotolata, cavolo nero

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CLASSIC SODAS (0.33L) - COKE, DIET COKE, ORANGINA	2.5
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FRUIT JUICES BEVIDEA (APPLE, PEAR OR PINEAPPLE)	2.5
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100% natural juices

Flavor

Apple Pear Pineapple

FRESHLY SQUEEZED ORANGE JUICE	3.5
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Wine by the Glass (125Ml)

WHITE WINES

MADREGALE BIANCO IGT NV CANTINA TOLO ITALY, ABRUZZO	3.5	BERGERIE DE LA BASTIDE NV BERG DE LA BASTIDE FRANCE, LANGUEDOC	3.5
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TREBBIANO D'ABRUZZO CLASSICO DOC 2011 GIANNI MASCIARELLI ITALY, ABRUZZO	4	PINOT BLANC "RESERVE PARTICULIERE" HAUT-RHIN AOC 2011 ANDRE SCHERER FRANCE, ALSACE	4.25
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PINOT GRIGIO / GARGANEGA VENETO IGT 2011 ROSA BIANCA ITALY, VENETO	3.75	SAUVIGNON "ELEGANCE" VDP DU TARN 2011, BASTIDE DE LEVIS FRANCE, SOUTH WEST	4
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RED WINES

MADREGALE ROSSO IGT NV CANTINA TOLO ITALY, ABRUZZO	3.5	"PRINCIPIO" MAREMMA ROSSO IGT 2011, ANTONIO CAMILLO, ITALY, TUSCANY	4.5
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BARBERA D'ASTI SUPERIORE DOCG 2007 FRATELLI TRINCHERO ITALY, PIEDMONT	5.5	BERGERIE DE LA BASTIDE NV BERG DE LA BASTIDE FRANCE, LANGUEDOC	3.5
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Coffees, Teas & Infusions

All our coffees are made with the Miscela d'Oro Gran Aroma coffee. Miscela d'Oro is a family run firm that was founded by the Urbano family in 1946 in the Messina town centre (Sicily). Since then, Umberto, helped by his wife Emanuela and now by their children, has been roasting and producing a high quality coffee with an unmistakable aroma and the typical creaminess of a true Italian espresso.

ESPRESSO 1.5

CAFFÈ MACCHIATO 1.6

"Macchiato" simply means "marked" or "stained" - in the case of a caffè macchiato, this means literally "espresso stained/marked with milk"

CAPPUCCINO 2.2

LATTE MACCHIATO 2.2

CAFFÈ AMERICANO 2

CAFFÈ D'ORZO 1.8

Orzo coffee is a healthy and delicious Italian alternative to coffee; it is 100% naturally caffeine-free and is made solely from organic Italian ground roasted barley

TEAS AND HERBAL INFUSIONS 1.8



DINNER MENU (TUE-FRI)

LUNCH MENU (MON-FRI)

DRINK MENU

3-COURSE DINNER MENU - £25

BRUNCH MENU (ON SAT)

DISCOVERY MENU

Autumn has come and brought with it our new autumn menu

Our Menu changes regularly with the seasons. You may expect some variations to the below.

Platters to Share (or not...)

CURED MEATS, CHEESES, VEG & CO.

SO CHEESY (V)

Selection of French and Italian cheeses

17.5

NICE TO MEAT YOU*

Selection of artisan Italian and French cured meats

17.5

**THE HUNTER****13.75**

Selection of homemade French pâtés, served with pickles, fresh vegetables and toasted bread

LE PANELLE (V, GF)**9.5**

Deep-fried chickpea flat bread served with ricotta, sun dried tomatoes and parsley sauce, home-made marinated olives

To Start

CALAMARI E LENTICCHIE (GF)**9.75**

Baby squid stuffed with broccoli and sheep ricotta, creamy lentils

MILLEFOGLIE CROCCANTE DI CARNE SALADA**8.5**

Carasau bread, carne salada (marinated beef), mixed toasted seeds, grain mustard & honey dressing

FOIE GRAS GOURMAND**11.25**

Seared duck foie gras, sultanas, Jerusalem artichokes, crispy lardons, toasted pain brioche

PASTILLA D'AUTOMNE (V)**7.25**

Mushroom and celeriac in brick pastry, butternut squash, cured egg yolk

Main Courses

BASED ON THE SEASON AND OUR CHEF'S INSPIRATION, WE OFFER A
RANGE OF TRADITIONAL FRENCH AND ITALIAN MAIN COURSES

RISOTTO "UBRIACO" (V, GF)**15.75**

Red wine reduction, Ubriaco al Barolo cheese and chestnuts risotto

GNOCCHI AL GORGONZOLA (V, GF)**14.5**

Homemade potato gnocchi with crunchy hazelnuts, gorgonzola sauce, roasted cauliflower, pumpkin crisps



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LAPIN GOURMAND (GF)

16.75

Rabbit leg stuffed with Toulouse sausage, Dijon mustard sauce, mash potatoes, spring greens

OUR POTE E SAVOYARDE (GF)

17.25

Pork belly, sautéed savoy cabbage, smoked diot pork sausage, mustardy potatoes and carrots

DAILY SPECIAL

changes daily varies

Extras

ASSORTED BREAD BASKET AND ROASTED ALMONDS

4.25

MASH POTATOES

4.25

potatoes mash potatoes style

MIXED SALAD

4.25

salad spinach

SEASONAL VEGETABLE TEMPURA

4.25

Sweet Tooth

SELECTION OF HOME-MADE DESSERT

Depending on the season and on the inspiration of our chef, the range of our home-made desserts may vary.

POWERED BY





THE MENU

DINNER MENU (TUE-FRI) LUNCH MENU (MON-FRI) DRINK MENU

3-COURSE DINNER MENU - £25 BRUNCH MENU (ON SAT) DISCOVERY MENU

“GREAT FOOD DESERVED TO BE SHARED!”

Our Sharing Menu is designed to give you this comforting and fun feeling of sharing a meal with your family, friends or colleagues, while discovering a selection of our chef Angela's best dishes.

The menu will make you taste 10 signature dishes. The menu below is a sample and could vary. The staff will describe the actual content on the evening.

Price is £32.5 pp or £36 if you add a glass of bubbly

To Start

SELECTION OF 5 STARTERS

2 MAIN COURSES

One “primo” (pasta dish or risotto) & one “secondo” (fish or meat course)ex: Malloredus alla Campidanese and Cabillaud a' la Bordelaise

To Conclude

3 HOME-MADE DESSERTS

including our signature zabaione, traditional cookies and a fruity touch

Price: £32.50 per person, or £36 with a glass of bubbly. Including VAT, excluding service charge

12.5% optional service charge will be added to your bill

Validity: Tuesday to Friday from 6.00pm to 9.00pm

POWERED BY



**DINNER MENU (TUE-FRI)****LUNCH MENU (MON-FRI)****DRINK MENU****3-COURSE DINNER MENU - £25****BRUNCH MENU (ON SAT)****DISCOVERY MENU**

Available at dinner Tue-Fri: 18.00-20.30

Can only be booked online.

Starter

SOUPE DE POIVRONS & POIS CHICHES (V, DF)

Peppers and chickpea soup sprinkled with crispy chickpeas and lemon gremolata

OR

ZUCCHINA RIPIENA (GF)

Baked courgette, filled with creamy goat cheese, crunchy Venus rice and speck (pork)



Main Course

TORTINO DI SPINACI (GF, V)

Spinach, potato and wild garlic cake filled with taleggio cheese, on sweet potato puree, sprinkled poppy seeds

OR

CABILLAUD A' LA BORDELAISE

Baked cod, bread crust, lime and camomile consomme', broad beans, spinach, potatoes

OR

MALLOREDUS ALLA CAMPIDANESE

Sardinian short pasta, pork sausage, pecorino cheese, tomato sauce

Dessert

HOMEMADE CAKES OF THE DAY

Choose from our daily baked cakes selection

Price £25 per person (including VAT, excluding optional 12.5% Service Charge)

**DINNER MENU (TUE-FRI)****LUNCH MENU (MON-FRI)****DRINK MENU****3-COURSE DINNER MENU - £25****BRUNCH MENU (ON SAT)****DISCOVERY MENU**

Aperitifs - Aperitivi

The French “apéritif” or its Italian version, the “aperitivo”, is synonym of a pre-dinner drink, meant to open the appetite. It also relates to a lovely moment of socializing, where you get a chance to relax and nibble as dinner approaches.

RICARD**4.85**

A refreshing aniseed-flavoured French aperitif, made of a blend of star-anise, aromatic Provence herbs and fennel, unaltered since its creation by Paul Ricard in 1932 – Served with iced water

KIR CLASSIQUE / KIR “REALE”

A French classic, made with crème de Cassis and dry white wine or with Prosecco 6.00/7.50

AMERICANO**6.5**

The original! Based on red Vermouth (Martini), Bitter Campari and a splash of soda water, served with orange's slice and lemon zest



Worldwide known Milanese cocktail made with Bitter Campari, Martini Rosso and Prosecco instead of the Gin used for the classic Negroni

Non-Alcoholic Drinks

CERELIA WATER 0,75L (STILL OR SPARKLING) 3.5

Style

Still Sparkling

CLASSIC SODAS (0.33L) 2.75

Coca Cola, Diet Coke, Orangina, French Lemonade

FRUIT JUICES SANTAL (0.25L) 2.5

FRESHLY SQUEEZED ORANGE JUICE 3.25

Beers

GALLIA 3.95

Parisian lager created in the late 1870s – 5.5% alc.

PERONI NASTRO AZZURRO 3.75

Premium Italian beer – 5.1% alc.

Cider

"CIDRE BRUT" 3.75

from Brittany, France

Wines

Our intention is to help you discover wines that are true to their "terroir". We support the work of the small


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SPARKLING WINES

CHAMPAGNE BRUT "CARTE NOIRE" NV JEAN-PAUL DEVILLE CHAMPAGNE

70% Pinot noir, 30% Chardonnay Ripe and generous with fresh red berry and citrus flavours

Size

Bottle **49** Glass (125ml) **9**

PETILLANT DE SAVOIE NV JEAN VULLIEN & FILS SAVOY

Chardonnay , Jacquère A floral, nutty and citrusy sparkling wine from the French Alps - Champenoise method

Size

Bottle **36** Glass (125ml) **n/a**

PROSECCO EXTRA DRY DOC 2014 VILLA MIAZZI VENETO

Glera, Light and delicate, with intense mineral and citrus notes

Size

Bottle **28.5** Glass (125ml) **5.75**

ITALIAN WHITE WINES

GAVI DEL COMUNE DI GAVI 2015 LA SMILLA PIEDMONT

Cortese - White peach flavours dominate with crisp acidity, underlying herbal notes and a lingering finish

Size

Bottle **28.5** Glass (125ml) **5.75**

SOAVE DOC CASTELCERINO 2014 FILIPPI VENETO

31.5

Garganega - At the nose, beautiful varietal notes of apricots, honey and wild flowers. In the mouth, a fine, quite fresh flavor with almond note in the ending

Size

Bottle **31.5** Glass (125ml) **n/a**

SAUVIGNON COLLI ORIENTALI DEL FRIULI DOC 2013 RONCO DELLE BETULLE FRIULI

Sauvignon - Full bodied wine with good structure and acidity - aroma reminiscent of sage, tomato leaves and bell peppers

Size

Bottle **36.5** Glass (125ml) **n/a**

VERDICCHIO DEI CASTELLI DI JESI DOC "LE GEMME" 2014 BRUNORI MARCHE

Verdicchio - Mineral notes with citrus and apple aromas at the nose - ripe apricot, quince and lemon aromas, herbaceous notes with reminiscent of anise star spice and fresh almond

Size

Bottle **26.5** Glass (125ml) **n/a**

TREBBIANO D'ABRUZZO CLASSICO DOC 2014 GIANNI MASCIARELLI ABRUZZO

Trebbiano - (known in France as Ugni blanc) Fairly intense at the nose, with an elegant fragrance of white flowers and pears - Medium bodied with flavours of yellow plums, pears and apples

Size

Bottle **24.5** Glass (125ml) **n/a**

MADREGALE BIANCO IGT 2015 CANTINA TOLLO ABRUZZO

Chardonnay - Trebbiano Fresh and crispy, with a pleasant tropical nose and a citrus-edged palate

Size

Bottle **18.5** Glass (125ml) **3.95**

"PETRIZZA" VERMENTINO DI GALLURA DOCG 2014 MASONE MANNU SARDINIA

Vermentino - Full body, flowerily, crispy, slightly spicy, with a juniper and fruity ripe apricot after taste

Size

Bottle **34** Glass (125ml) **n/a**

"DONNALAURA" FALANGHINA DEL SANNIO TABURNO 2012 MASSERIA FRATTASI CAMPANIA

Falanghina - 6 months in oak Intense and pleasant notes of orange blossom, citrus and lime - balanced and round

Size

Bottle **35.5** Glass (125ml) **n/a**

FRENCH WHITE WINES

PINOT BLANC "RESERVE PARTICULIERE" HAUT-RHIN AOC 2014 ANDRE' SCHERER ALSACE

Pinot Blanc - On the nose, fresh scents of citrus and pineapple - On the palate, refreshing with excellent acidity with notes of green fruits, lime with a touch of vanilla - The finish is bright and fresh

Size

Bottle **26.5** Glass (125ml) **n/a**

POUILLY-FUME "LES CROQULOUPS" AOC 2014 DOMAINE CHAUVEAU LOIRE

Sauvignon - Nose packed with bright expressive gooseberries and camomile – Mineral and complex on the palate, bringing flavours of ripe green apple, lemon and honeysuckle with a slightly smoky and spicy expression

Size

Bottle **41** Glass (125ml) **n/a**

Chardonnay raised in 20% used oak - Rich aromas of fresh butter, grilled nuts, crushed mint, acacia flower and a touch of pineapple - wonderfully rich, almost creamy, mouthful of more golden delicious apple, ripe pear, tangy pineapple and warm hazelnut - salty, mineral on finish

Size

Bottle **39** Glass (125ml) **n/a**

CHARDONNAY "SOUS VOILE" ARBOIS AOC 2013 DOMAINE CHEVASSU JURA

Chardonnay made in a style particular to the Jura region of France: during the élevage, the barrels are not topped up with new wine as it evaporates. A layer of yeast or 'voile' is allowed to form over the top of the wine, and the ageing process continues under this yeast until the wine is ready to bottle. Do not expect a classic Chardonnay! The yeast gives the wine exciting nutty spiciness notes on the nose to back the more classic honeyed notes of Chardonnay. The palate is all about fresh citrus fruits and a bracing acidity

Size

Bottle **33.5** Glass (125ml) **n/a**

"CRU FRANGY" ROUSSETTE DE SAVOIE AOC 2015 BRUNO LUPIN SAVOY

Roussette (also called Altesse) - Strong perfumed nose with delightful hints of honey and gingerbread Dry on the palate with hints of apple and stone fruit

Size

Bottle **27.5** Glass (125ml) **n/a**

VIOGNIER IGP OC 2015 DOMAINE DE'HERBE SAINTE LANGUEDOC

Ugni blanc, Colombard - Light and fruity (citrusy), refreshing with pleasant acidity

Size

Bottle **23.5** Glass (125ml) **n/a**

SAUVIGNON "ELEGANCE" VDP DU TARN 2015 LA BASTIDE DE LEVIS LANGUEDOC

Sauvignon - Sauvignon aged on the fine lees (after filtering out the heavy lees) for six months Gravid with gooseberries and required passion fruit, a touch smoky with exquisite acidity

Size

Bottle **25** Glass (125ml) **n/a**

PICPOUL DE PINET 2014 LA MIRANDE LANGUEDOC

Picpoul blanc - Peaches, apricots and citrus fruits at the nose - Flavours are of stone fruits, white flowers with a dash of lemon and lime - Crispy with good acidity, very bright and cleansing finish

Size

Bottle **26.5** Glass (125ml) **5.25**

JURANGON MUELLEUX 2013 CLUS LAPEYRE PYRENEES

60% Gros manseng, 40% Petit manseng - Perfect as an "Aperitif", this organic semi-dry white wine coming from Pyrenees region, features aromas of white flowers, honey, toast, and candied tropical fruits

Size

Bottle **36** Glass (125ml) **6.75****ITALIAN RED WINES****BARBERA D'ASTI 2011 FRATELLI TRINCHERO PIEDMONT**

Barbera d'Asti aged in wooden barrels for 12 months - Scents of cherry, dried strawberries and sugar reduction. In the mouth, it's round and rich with taste of peppery plums

Size

Bottle **32.5** Glass (125ml) **n/a****VALPOLICELLA DOC "LE FILAGNE" 2014 LE BERTAROLE VENETO**

Corvina 70%, Rondinella 20%, Corvinone 10% - Its fragrance recalls morello cherries, sour black cherries and floral notes. In the mouth it has a full, velvety taste with a moderate alcohol content and fragrant aftertaste

Size

Bottle **27** Glass (125ml) **5.25****DONNA ENRICA ROSSO TOSCANO 2011 CAVALIERINO TUSCANY**

Sangiovese, Cabernet Sauvignon, Shiraz, Merlot - Dedicated to the owner's wife, this wine is a Supertuscan blend of the local grape Sangiovese with international varieties Cabernet Sauv., Merlot and Shiraz, all in equal proportions, 100% organically grown. Intense bouquet of ripe fruit and pleasant to the palate with notes of vanilla

Size

Bottle **35** Glass (125ml) **6.5****VINO NOBILE DI MONTEPULCIANO DOCG 2009 INNOCENTI TUSCANY**

Prugnolo, Gentile (Sangiovese), Canaiolo Nero and Mammolo aged in oak for at least two years - Dense spicy wine with cinnamon, plums and tea flavours. Dry finishing, slightly tannic with a delicate scent of violets

Size

Bottle **45** Glass (125ml) **n/a**

**"ARTU" RUSSO CONERO DOC 2011 FATT. SAN LUENZO MARCHE**

Montepulciano, Sangiovese - Powerful and full-bodied red, characterized by its concentrated color, intense aromas and flavors of black cherries intertwined with Mediterranean herbs and firm tannins

Size

Bottle **36.5** Glass (125ml) **n/a**

MADREGALE ROSSO IGT 2014 CANTINA TOLLO ABRUZZO

Sangiovese, Montepulciano - Light and fruity, with a whiff of fresh herbs and a palate of morello cherry and white pepper

Size

Bottle **18.5** Glass (125ml) **3.95**

MONTEPULCIANO D'ABRUZZO DOC 2015 TORRI CANTINE ABRUZZO

Montepulciano - Rich, harmonious, medium-bodied Montepulciano with fragrant nose of violets and black cherries - To the taste, you can pick up prunes, plums, dark cherries and a dry peppery-spicy finish

Size

Bottle **24.5** Glass (125ml) **n/a**

PRIMITIVO GIOIA DEL COLLE DOC RISERVA 2008 FATALONE APULIA

Primitivo (also known as Zinfandel), aging 6 months in stainless steel tanks, 6 months in Slavonic oak casks and 6 months in bottle - Organic wine with scent and taste typically fruity (berries, black sour cherry and plum) with some spicy and balsamic notes and an aftertaste of toasted almond - a perfect balance of smoothness, freshness and minerality

Size

Bottle **31.5** Glass (125ml) **6**

"SARTIU" CANNONAU DI SARDEGNA DOC 2012 GIUSEPPE SEDILESU SARDINIA

Cannonau (Grenache) - Intense and fragrant bouquet of plums and blackberries - On the palate, rich and aromatic with notes of spice and woody herbs - The finish is short but concentrated

Size

Bottle **32** Glass (125ml) **n/a**

CERASUOLO DI VITTORIA DOCG 2012 CANTINE COS SICILY

Nero d'Avola, Frappato - Big, fragrant nose ranging from red fruits through floral-spicy to wild herbs and tobacco leaf with – Dry and firm on the palate with a return of the spicy floral character and a long savory finish

Size

Bottle **46** Glass (125ml) **n/a**

FRENCH RED WINES



PINOT NOIR COTES D'AUXERRE 2012 GUISOT BURGUNDY

Pinot noir - Distinctive, fresh, cherry-driven nose Supple, soft palate showing lightweight concentration revealing strawberry fruit expression

Size

Bottle **29** Glass (125ml) **5.75**

COTES DU RHONE 2013 DOMAINE CHAPOTON STH RHONE

Grenache, Syrah, Mourvedre, Carignan - Open nose with stewed fruit, liquorice and garrigue Very elegant and balanced mouth - Perfectly rounded final taste with ample spicy flavours

Size

Bottle **27** Glass (125ml) **n/a**

CROZES-HERMITAGE ROUGE "LOUIS BELLE" 2013 ALBERT BELLE NTH RHONE

Syrah entirely aged in oak barrels for 16 month - Opens with a nose of black fruit, soft spices (cinnamon, cloves, nutmeg) and cocoa. As the wine breathes, the more typical Rhone Syrah fragrances (white pepper and blackcurrants) reveal themselves to the full - The palate is generous, supported by silky, rounded, well-marked tannins – Harmonious and very pleasing

Size

Bottle **44.5** Glass (125ml) **n/a**

VACQUEYRAS AOC 2012 DOMAINE LA GARRIGUE STH RHONE

Grenache, Mourvèdre, Syrah - The nose is of black fruit with a touch of liquorice and very elegant spicy notes - The mouth is full and fleshy with long lasting fruit flavors

Size

Bottle **34.5** Glass (125ml) **n/a**

CHATEAU LA CLAYMORE 2007 FAMILLE DUBARD BORDEAUX

Merlot (79%), Cabernet (14%), Malbec (7%) - On the nose, aromas of candied blackcurrant, white pepper and a hint of wood. The palate is full-bodied with earthy, spicy notes and harmonious tannins. Finishing flavours of cassis and wild strawberries

Size

Bottle **37.5** Glass (125ml) **n/a**

"SAINT-CIRICE" VDP DU GARD 2014 DOMAINE SAINT-CYRGUES LANGUEDOC

Syrah, Grenache - Aromas of ripe tomato, along with Mediterranean herbs -With a little air, it reveals cherry jam and warming spice - Medium-bodied with a very soft, almost plush mouth feel, with flavours of red berries - Finishes with a lift of fresh acidity and a savoury twist

Size

Bottle **24.5** Glass (125ml) **4.75**

**MALBEC CAHORS 2010 CLOS DU COLUMBIER**

Malbec - Harmonious and expressive nose, packed with wild red berry fruits – On the palate, blackberry and ripe blueberry, as well as spice aromas like nutmeg, cinnamon and cloves– a well-balanced wine, with smooth tannins and a spicy finish

Size

Bottle **29.5** Glass (125ml) **n/a**

Rose' Wines

ELEGANCE COTES DE PROVENCE 2014 C&D ST TROPEZ PROVENCE

Cinsault, Grenache - The nose is delicately floral on first impression, but evolves ripe red fruits as it develops in the glass. The palate is dry with nicely balanced acidity, with redcurrant fruit lasting to the end of a long finish

Size

Bottle **27.5** Glass (125ml) **5.25**

COLLINE TEATINE IGT MONTEPULCIANO 2014 GIANNI MASCIARELLI ABRUZZO

Cerasuolo d'Abruzzo - Intense ruby color - Fruity (red cherry) and flowery (hints of rose petals)

Size

Bottle **23** Glass (125ml) **4.5**

SWEET WINES

"JOUR DE FRUIT" MONBAZILLAC (BOTTLE 37.5CL) 2011 L'ANCIENNE CURE AQUITAINE

90% sémillon, 10% muscadelle - Beautiful golden colour - Nose of white peach, candied fruits and honey, along with a touch of cedar - In the mouth it is generous, rich and dense with a sublimely fruity finish - Perfect partner for a starter of foie gras or for an apple based dessert

Size

Bottle **18** Glass (75 ml) **4.5**

LALICANTE PASSITO (BOTTLE 37.5CL) NV PUGGIO ARGENTIERA TUSCANY

Alicante - Very dark, sweet wine, with good balance of sugar and acidity, very intense flavors of dry herbs, blackcurrant, blueberry, chocolate, coffee, toffee, old oak, and much more – perfect companion for a rich chocolate cake

Size

Bottle **42** Glass (75 ml) **n/a****"VIGNA DELLA VOLTA" MALVASIA PASSITO (BOTTLE 50CL) 2008 LA STOPPA EMILIA**

Malvasia di Candia Aromatica (95%) and Moscato (5%) – Grapes are partially dried on sheets and pressed in a wooden press - Aged ten months in French oak barrels and two years in bottle - Fragrant nose: raisin and candied but fresh - Sweet but not saccharine, rich but not heavy - Honeyed fruit flavours are layered over a savoury, dry substrate - Long finish with just a hint of bitterness and astringency

Size

Bottle **55** Glass (75 ml) **n/a**

Liquors and Spirits

MARC D'ALSACE GEWURTZTRAMINER (25ML)

4.75

Gilbert Micol, Alsace

BAS ARMAGNAC 10 ANS D'AGE (25ML)

5

Sth West, Baron de Sigognac

CALVADOS (25ML)

4.75

Chateau du Breuil, Normandy

GRAPPA (25ML)

3.5

(pinot, malvasia, friulano) Nonino, Friuli

AMARETTO VENEZIANO (25ML)

3.5

Saliza, Veneto

LIMONCELLO (25ML)

3.25

Lucano, Basilicata

SAMBUCA (25ML)

3.25

Luxardo, Veneto

Coffees & Teas

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natural espresso.

ESPRESSO	1.7
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CAFFÈ MACCHIATO	1.8
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"Macchiato" simply means "marked" or "stained" - in the case of a caffè macchiato, this means literally "espresso stained/marked with milk"

CAPPUCCINO	2.4
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LATTE MACCHIATO	2.4
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CAFFÈ AMERICANO / WITH MILK

2.00 / 2.10

TEAS and INFUSIONS from the Parisian boutique "L'Autre Thé"

BREAKFAST TEA	2
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a blend of Assam and Ceylon black teas

EARL GREY TEA	2.2
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Chinese earl grey, flavoured with Sicilian bergamot

DARJEELING TEA	2.2
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- from the organic Chamong plantation in India

JARDIN DE PROVENCE	2.4
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Yunnan green tea sprinkled with lavender flowers from Provence

MANDARINE	2.4
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Organic white tea Pai Mu Tan with natural mandarin flavours

TISANE DIGESTION	2.4
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blend of mint, rosehip, liquorice skin and marigold blooms

POWERED BY

