

Appendix E - 03 to 12

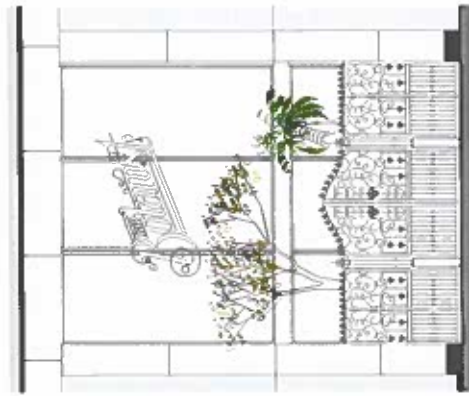
APPENDIX 03
THE BOTANIST, BRIGHTON
SHOP FRONT PROPOSAL

THE
NEW WORLD TRADING CO.
THE BOTANIST BRIGHTON
SHOPFRONT PROPOSAL
APRIL 2022

External gates to open outwards and open 180 degrees and be securely fixed against themselves.



PROPOSED GROUND FLOOR PLAN
Scale 1:50



PROPOSED SHOPFRONT - FRONT ELEVATION
Scale 1:50



SHOPFRONT PRECEDENCE
(THE BOTANIST COVENTRY)



WATER FEATURE PRECEDENCE
(THE BOTANIST WARRINGTON)

It is the client's responsibility to ensure that all drawings are checked for accuracy and that any errors are corrected before printing. The client is responsible for ensuring that the drawings are used for the intended purpose and that any necessary amendments are made before printing.

NO.	DATE	BY	CHK BY	APP
1	18/08/2022
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Level 2 -
Below Slab
+0.250

Large hanging internally illuminated Botanist Signage suspended from structure above.

Full height shopfront glazing installed to first floor ceiling. Glazing to meet required U-Value.

Wall to be clad with red lined brick slips and water resistant render. Wall to then be coated with moisture resistant paint.

Large tree to be installed and supplied by client

Level 1 -
FF FFL
+0.000

Feature rebar structure to be manufactured and installed/hung off new wall formed. All services/water pipes etc to run within void behind.

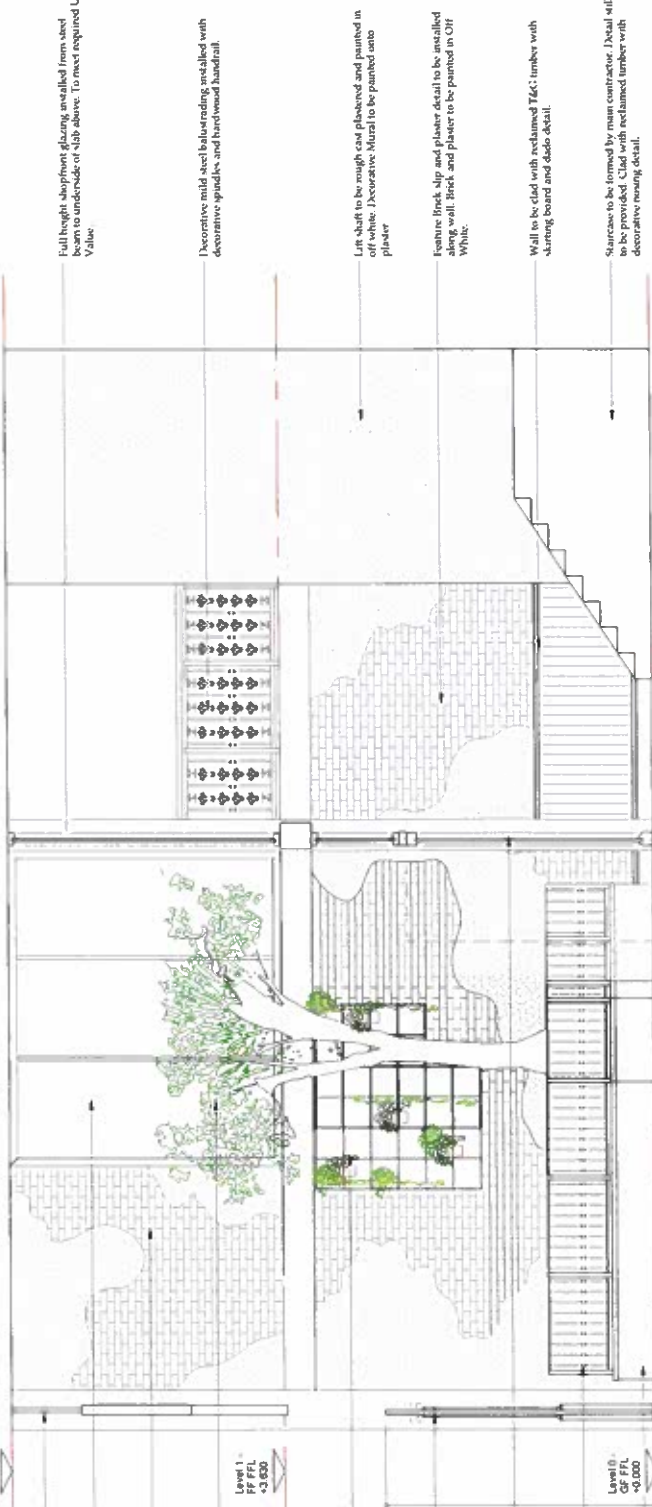
Decorative mild steel powder-coated external gates with decorative design and anti climb deterrent along top. To open outwards 180 degrees and be fixed securely back to themselves.

Shopfront to be set back to internal structural beam location. Clazing above and glazing below with double doors opening outwards.

Edge protection to be installed along blockwork. Manufactured by Kaurer metalworker

400mm high black work to form edging of water feature with decorative brick coping base along top

Level 0 -
GF FFL
+0.000



SHOPFRONT ENTRANCE - SECTION A-A
Scale 1:25

Full height shopfront glazing installed from steel beam to underside of slab above. To meet required U Value.

Decorative mild steel balustrading installed with decorative spindles and handrailing.

Left shaft to be rough cast plastered and painted in off white. Decorative Mural to be painted onto plaster

Feature brick slip and plaster detail to be installed along wall. Brick and plaster to be painted in Off White.

Wall to be clad with red lined T&G timber with strong board and debrie detail.

Staircase to be formed by main contractor. Metal will be provided. Clad with reclaimed timber with decorative rearing detail.

TENDER

The Botanic - Brighton

PROJECT TITLE

PROJECT ADDRESS

DATE

DRAWING NO

SCALE

BY

DATE

PROJECT NO

PROJECT NO



PROPERTY OF THE NEW WORLD BUILDING CO. 2011

The Botanist Brighton –
Approach to shop front



THE
NEW WORLD TRADING CO



The Botanist Brighton -
Internal courtyard



THE
NEW WORLD TRADING CO.



THE
NEW WORLD TRADING CO.

Licensing Authority: Brighton and Hove City Council
Applicant: New World Trading Company (UK) Ltd
Application: Premises Licence
Proposed premises: The Botanist
Address: Ground and 1st Floor Churchill Square Shopping Centre, Brighton

APPENDIX 04

PLAN OF PROPOSED PREMISES

PROVIDED COVERS
 RESTAURANT BRUNCH AND CAFE
 RESTAURANT BRUNCH AND CAFE
 RESTAURANT BRUNCH AND CAFE
 RESTAURANT BRUNCH AND CAFE
 RESTAURANT BRUNCH AND CAFE

REV.	DATE	BY	DATE	DESCRIPTION
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PROVIDED COVERS
 RESTAURANT BRUNCH AND CAFE
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 RESTAURANT BRUNCH AND CAFE
 RESTAURANT BRUNCH AND CAFE
 RESTAURANT BRUNCH AND CAFE

PROJECT TITLE
 THE RESTAURANT BUILDING

DATE: 11/20/2011
 11/20/2011
 11/20/2011

NEW WORLD TRADING CO
 1401 1ST AVENUE, SUITE 200
 HOUSTON, TX 77002
 (713) 241-2000



APPENDIX 05
THE BOTANIST BRUNCH MENU
(FOOD AND DRINKS)

The Botanist Brunch

Build your own brunch board, pick one item from each section below. Switch it up every time you visit!



= 15.00 PER PERSON

Add any extra dish +3.00

EGGS and TOFU	HEARTY	BAKERY	FRUIT and GRAINS	SWEET	MINI JUICE BOOST
<p>Fried eggs with chilli and chives V</p> <p>Baked shakshuka with crème fraîche and flatbread V</p> <p>Scrambled tofu topped with toasted seeds VG</p>	<p>Cumberland sausage wheel and maple streaky bacon</p> <p>Smoked trout and salmon pâté with dill, capers and flatbread</p> <p>Plant based smoked sausage with roasted red onions and mustard VG</p>	<p>Warm croissant with strawberry jam V</p> <p>Toasted seeded bread with strawberry jam VG</p> <p>Jalapeno cornbread baked with chipotle butter V</p>	<p>Melon and pink grapefruit with organic coconut sugar VG</p> <p>Passion fruit and coconut chia yoghurt pot VG</p> <p>Papaya and buckwheat granola with cherry yoghurt VG</p>	<p>Dark chocolate and peanut butter pot VG</p> <p>Nutella French toast V</p> <p>Carrot cake overnight oats V</p>	<p>Red VG blueberry, pink grapefruit, apple, beetroot, black pepper</p> <p>Orange VG lemon, orange, turmeric, ginger</p> <p>Green VG matcha, apple, cucumber, mint, lime</p>

Enjoy with a choice of drinks

+ 15.00 per person

Choose four of the following: Spritz (Aperol, Raspberry, Blood Orange or Elderflower), Prosecco or our house pint

Please drink responsibly

If you have any allergies or intolerances, please speak to our team about the ingredients within your meal or drink when placing your order.

Please turn overleaf to view our allergen information.

A discretionary 10% service charge will be added to your bill for parties of 6 or more. All prices include VAT at the current rate.

The Botanist Brunch

Juices, Cocktails & Hot Drinks

Spritz

Opt for a Classic Aperol, or enjoy our seasonal twists

7.95 each

- Classic Aperol Spritz
- Aperol, Prosecco and soda
- Raspberry Spritz
- Lanique Spirit of Rose, El Bandarra Rosé Vermouth and Fever-Tree Raspberry & Rose soda
- Blood Orange Spritz
- Campari and Fever-Tree Italian Blood Orange soda
- Elderflower Spritz
- St-Germain, El Bandarra White Vermouth and Fever-Tree White Grape & Apricot soda

Juice Boost

Awaken the senses with a nourishing Juice Boost; delicious blends prepared fresh by our team

3.95 each

- Red VG
- blueberry, pink grapefruit, apple, beetroot, black pepper
- Orange VG
- lemon, orange, turmeric, ginger
- Green VG
- matcha, apple, cucumber, mint, lime

Bloody Marys

The perfect brunch pick-me-up!

6.95 each

- Classic Mary
- Red Chili and Oregano
- Smoked Garlic and Rosemary

Hot Drinks

All coffees are served with a double shot of espresso, but if you'd like less caffeine or decaffeinated just let our team know

- English Breakfast 2.95
- Earl Grey 2.75
- Lemongrass & Ginger 2.75
- Jade Tips Green 2.75
- Chamomile 2.75
- Citrus Rooibos 2.75
- Red Berry & Hibiscus 2.75
- Triple Mint 2.75
- Jasmine Pearls 2.75

- Caffe Latte 3.25
 - Flat White 3.25
 - Macchiato 2.95
 - Cappuccino 2.95
 - Espresso 2.75
 - Americano 2.75
 - Mocha 3.50
 - Irish Coffee 4.95
 - Baileys Coffee 4.95
 - Espresso Martini with Grey Goose Vodka 8.25
 - Hot Chocolate 3.50
 - Syrups *caramel, cinnamon or vanilla* +0.50
- Dairy Free milk alternatives are available at no extra cost



We are proud to serve Extract tea and coffee. Every tea purchased supports the charity GroundsUp, helping local community projects

If you have any allergies or intolerances, please speak to our team about the ingredients within your meal and drinks when placing your order.

Our dishes and drinks are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes and drinks are 100% allergen free.



Our menu does not include allergen information. To view full allergen information, please scan the QR code using your smartphone or tablet.

VG Vegan V Vegetarian

APPENDIX 06
THE BOTANIST LUNCH & EVENING MENU

Nibbles & Starters

A light bite or to start

Botanist Boards

The perfect starter to share or a main for one
Served with crusty bread

Mains

Enjoy our favourite dishes and Famous Hanging Kebabs

Sides

Add a little extra

Desserts

Indulge yourself in a sweet treat

CALAMARI 7.25
with crème fraîche and sweet chilli dip

PIGS IN BLANKETS 5.95
with sweet chilli and cranberry relish

SALT AND PEPPER ONION PETALS V 4.95
with crème fraîche dip

FESTIVE HOT BOARD 15.95
Papas bravas VG
Turkey koftas
Pigs in blankets
Whole garlic prawns
Baked Camembert with prosciutto
Add any extra item

FISH AND CHIPS 12.95
with mushy peas, tartare sauce and curry sauce

COCONUT SWEET POTATO PIE VG 11.50
with chestnut mushrooms, served with sweet potato mash and curry sauce

ROAST BUTTERNUT 10.95
SQUASH SALAD VG
with roast plum, clementine, pear and candied walnuts
Add grilled halloumi
Add grilled chicken

HOUSE SALAD VG 3.50

GRILLED FLATBREAD VG 3.25
with herb zhoug and garlic mayo

TENDERSTEM BROCCOLI VG 3.95
with romesco sauce and roasted almonds

CHOCOLATE ORANGE 9.95
COOKIE DOUGH V
with vanilla ice cream

RASPBERRY AND ALMOND 5.95
FRANGIPANE TART VG
with non dairy vanilla ice cream and raspberry coulis

WINTER BERRY CHEESECAKE 5.95
with candied pistachios

SWEET POTATO HOUMOUS VG 5.95
with crispy onions and crisp bread

BAKED CAMEBERT to share 13.95
in a bread bowl with sweet chilli and cranberry relish

VEGAN BOARD VG 14.95
Bang bang cauliflower
Roast butternut, walnut and elementine salad
Sweet potato houmous
Crispy porcini gnocchis with truffle mayo
Celeraic, cashew nut and mushroom pot pie
Add any extra item

PAN-FRIED SEA BASS 15.95
with gnocchi, tomato, peas and romesco sauce

LAMB AND MINT PIE 12.80
with champ mash, mushy peas and gravy

RUMP STEAK 19.95
9oz with mushrooms and chunky chips
Choose from: peppercorn sauce or chingichuris sauce

CRISPY HALLOUMI BURGER V 11.95
with red cabbage coleslaw and properly seasoned chips

RED CABBAGE COLESLAW VG 3.25

CREAMED CABBAGE 3.95
with smoked bacon

LEMON TART V 4.50
with raspberry sorbet and crushed honeycomb

GINGERBREAD CAKE V 6.25
with banana, rum, black pepper and date syrup, served with vanilla ice cream

ICE CREAM COUPE V 4.50
three scoops from today's selection

CRUNCHY PORK CRACKLING 4.75
with chilli jam

CHEESY GARLIC BREAD V 5.75
baked with cheddar and mozzarella



Our Famous Hanging Kebabs

TURKEY AND ALL THE TRIMMINGS 16.50
with orange and cranberry glaze, served with roast potatoes, sprouts, kale, root vegetable mash and gravy

All the below are served with properly seasoned chips
Swap to chunky chips or sweet chilli chips +1.00

CHICKEN 12.95
served with garlic oil

CRISPY HALLOUMI V 11.95
with a sweet chilli glaze and garlic oil

LAMB KOFTA 13.75
marinated in Middle Eastern spices, coated in harissa jam with garlic oil

SALT AND PEPPER PORK BELLY 13.50
with bang bang sauce

Enjoy with grilled flatbread, herb zhoug and garlic mayo VG +3.25

CHEESEBURGER 12.25
dipped in bone marrow gravy, with house sauce and properly seasoned chips

KOREAN CHICKEN BURGER 12.25
coated with spicy sauce, kimchi, cucumber and coriander, and properly seasoned chips

PLANT BASED BURGER VG 11.95
by Moving Mountains with mushrooms, miso mayo and chilli jam, and properly seasoned chips

BURGER TOPPINGS +1.50
Shrooms, Lancashire cheese, smoked bacon, pigs in blankets or red cabbage coleslaw

PROPERLY SEASONED CHIPS VG 3.25

UPGRADE YOUR CHIPS +1.00
Sweet chilli chips VG
Chunky chips VG +1.00



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VG Vegan V Vegetarian

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Applicant: New World Trading Company (UK) Ltd
Application: Premises Licence
Proposed premises: The Botanist
Address: Ground and 1st Floor Churchill Square Shopping Centre, Brighton

APPENDIX 07
THE BOTANIST DRINKS MENU

Beer

LAGER

PERONI RED	ITALY	4.7%	330ML	4.50
CAMDEN HELLS	UK	4.6%	330ML	4.95
SOL	MEXICO	4.5%	330ML	4.50
MUNICH GOLD	GERMANY	5.5%	500ML	5.75
ESTRELLA DAURA DAMM	SPAIN	5.4%	330ML	4.95

Gluten Free

PALE

TIMOTHY TAYLOR'S LANDLORD	UK	4.1%	500ML	5.75
TINY REBEL PUMP UP THE JAM	UK	5.0%	330ML	5.50
MAGIC ROCK MURK-LIFE BALANCE	UK	5.0%	330ML	4.95
BEAVERTOWN GAMMA RAY	UK	5.4%	330ML	5.50

IPA

SIREN LUMINA SESSION	UK	4.2%	330ML	4.95
TINY REBEL ELECTRIC BOOGALOO	UK	4.5%	330ML	5.50
GOOSE IPA	USA	5.9%	330ML	4.95

Gluten Free

EUROPEAN

LEFFE BLONDE	BELGIUM	6.6%	330ML	5.95
PAULANER HEFE-WEIZEN	GERMANY	5.5%	500ML	5.75
LINDEMANS PECHERESSE	BELGIUM	2.5%	375ML	4.25

DARK

HAWKHEAD BRODIE'S PRIME PORTER	UK	4.9%	500ML	6.95
SIREN BROKEN DREAM STOUT	UK	6.5%	330ML	4.75

LOW & NO ALCOHOL

SCHÖFFERHOFER GRAPEFRUIT	GERMANY	2.5%	500ML	4.95
HEINEKEN ZERO	NETHERLANDS	0.0%	330ML	3.95
BIRRA MORETTI ZERO	ITALY	0.0%	330ML	4.00
ERDINGER ALKOHOLFREI	GERMANY	0.5%	500ML	4.50

CIDER

THATCHERS KATY	UK	7.4%	500ML	6.50
SHEPPY'S 200 SPECIAL EDITION	UK	4.0%	500ML	6.50
SASSY LE VERTUEUX PERRY	FRANCE	2.5%	330ML	6.25
REKORDERLIG PREMIUM CIDER	SWEDEN	4.0%	500ML	6.50

Choose from: Strawberry & Lime, Wild Berries or selected seasonal flavours

Wine

SPARKLING WINE

	125ML	750ML
PROSECCO Sacchetto, Italy	7.25	31.00
ROSÉ PROSECCO Sacchetto, Italy	8.25	34.95
SPARKLING BRUT ROSÉ Bolney Eighteen Acre, England	8.50	39.00
MOËT & CHANDON BRUT Champagne, France	10.50	62.00
VEUVE CLICQUOT YELLOW LABEL Champagne, France		71.00

WHITE WINE

	375ML	750ML	750ML
CHENIN BLANC Hazy View, South Africa	5.75	7.75	21.95
SAUVIGNON BLANC Vellas, Chile	6.50	8.25	23.95
PINOT GRIGIO Foundation, Australia	6.85	9.50	26.95
VIIGNIER Edmura, Chile	7.50	9.75	27.95
SAUVIGNON BLANC Boulters Beach, Western Cape, South Africa	7.95	10.00	29.95
GAVI Il Portino, Italy			40.95

ROSÉ WINE

	175ML	350ML	750ML
PINOTAGE ROSÉ Inkosi, South Africa	5.75	7.95	22.95
ROSADO Morador, Navarra, Spain	5.95	8.25	24.45
PINOT GRIS ROSÉ Saint Clair, New Zealand	7.75	9.25	26.95
ROSÉ CUVÉE Henri Fabre, France	7.95	10.50	30.95

RED WINE

	175ML	350ML	750ML
PINOTAGE Hazy View, South Africa	5.50	7.50	21.95
CABERNET SAUVIGNON Tempranillo, El Tidon, Spain	5.75	7.95	22.95
MERLOT Vellas, Chile	6.25	8.25	24.45
PINOT NOIR Legendary, Cramole Recas, Romania	6.50	8.95	25.95
MALBEC '1300' Anteluna, Argentina	7.75	10.25	29.95
VALPOLICELLA CLASSICO SUPERIORE DOC RIPASSO			40.95

Monterci, Veneto, Italy

'Tis the Season
TO RAISE
A GLASS

The Botanist

Cocktails

Our bartenders can whip up a whole host of cocktails... if you don't see your favourite on the menu, ask if we can make and shake it for you

FRUIT & FLORAL

Light, fruity and refreshing

- PINK POPPY PUNCH** 7.50
Beekeeper Pink Gin, poppy liqueur and raspberry
- THE BOTANIST PORNSTAR** • *Bartender Recommended* 10.25
Stoli vodka, passion fruit liqueur, peachboot and rose cordial, pineapple and Prosecco
- ELDERFLOWER AND JASMINE MOJITO** 8.35
Bacardi, St-Germain Elderflower Liqueur, mint, jasmine and lemonade
Also available without alcohol
- STRAWBERRY AND ELDERFLOWER MOJITO** 8.25
Bacardi, St-Germain Elderflower Liqueur, strawberry puree, mint and apple
Also available without alcohol
- RHUBARB ROSE MARTINI** 6.95
Lanigue Spirit of Rose, rhubarb and sage cordial, rhubarb liqueur and beetroot
- FRESH & HERBACEOUS** 7.95
Infused with herbs and flavours of the garden
- RHUBARB AND SAGE SPRITZ** 6.95
Portobello Road Gin, rhubarb liqueur, ginger ale and rhubarb and sage cordial
Also available without alcohol
- LILY PAD SOUR** 7.95
Beekeeper Gin, Midori, apple and rosemary
- BERRY COLADA** • *Bartender Recommended* 6.35
Bacardi Coconut, coconut puree, pineapple, raspberry liqueur and beetroot
- WATERMELON AND ELDERFLOWER SPRITZ** 6.95
Beekeeper Gin, watermelon liqueur, St-Germain Elderflower Liqueur and Fever-Tree Mexican Lime Soda
Also available without alcohol

Carefully crafted mocktails made with fresh juices and fruits. Enjoy all the flavour without the alcohol.

CITRUS & SPICE

Sharp and zesty with a tropical twist

- HAWAIIAN RUM PUNCH** 8.25
The Duppy, Share Spiked Rum, Coolings Dark Rum, passion fruit syrup, pineapple liqueur and pineapple juice
- YUZU AND PEACH COSMO** 7.95
Roku Japanese Gin, yuzu liqueur and peach
- PEACH MAC OLD FASHIONED** • *Bartender Recommended* 9.95
Maker's Mark Whiskey, Peach and Brookies Macadamia Liqueur
- ELDERFLOWER AND GRAPEFRUIT SPRITZ** 6.50
Naked Malt Whisky, elderflower and pink grapefruit
- SAGE AND YUZU PALOMA** 8.25
Yuzu Liqueur, El Tinguilco Tequila, sage and pineapple liqueur and Fever-Tree Mexican Lime Soda

If you have any allergies or intolerances, please speak to our team about the ingredients within your drink when making your order.

Our drinks are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our drinks are 100% allergen free.

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Gin

10.50 EACH

Gins discovered with the same passion and love that's gone into creating them. Representing some of the finest examples being made around the world.

Served tall as a double, with Britvic tonic water

Upgrade to Fever-Tree. +50p

Choose from: *Inizan, Light, Elderflower, Mediterranean, Aromatic, Cucumber or Sicilian Lemon*

CITRUS

- BROOKLYN SMALL BATCH GIN** • BROOKLYN, USA
Served with lemon and lime zest
- MALFY GIN ROSA** • AMALFI COAST, ITALY
Served with pink grapefruit and rosemary
- MASONS ORANGE & LIME LEAF** • YORKSHIRE, UK
Served with orange and lime zest
- BROOKIE'S BYRON DRY** • BYRON BAY, AUSTRALIA
Served with pink grapefruit

HERBACEOUS

- APPLEWOOD GIN** • ADELAIDE, AUSTRALIA
Served with lemon zest and rosemary
- CAMBRIDGE JAPANESE GIN** • CAMBRIDGE, UK
Served with orange and rosemary
- HEPPELE GIN** • NORTHUMBERLAND, UK
Served with orange zest and mint
- CITADELLE JARDIN D'ETE** • COGNAC, FRANCE
Served with pink grapefruit and juniper berries

FRUIT & FLORAL

- EMPRESS 1908** • BRITISH COLUMBIA, CANADA
Served with grapefruit zest and juniper berries
- THE BOTANIST** • ISLE OF ISLAY, SCOTLAND
Served with rosemary and lemon
- AVIATION AMERICAN GIN** • PORTLAND, USA
Served with lemon and orange zest
- MANCHESTER PINK** • UK
Served with lemon zest and mint
- HOSPITALITY GIN** • YORKSHIRE, UK
For every Hospitality Gin: Charity Dry drink sold 100% of profits are used to support the UK hospitality industry.
Served with black peppercorns and orange zest

APPENDIX 08

INDUSTRY AWARDS

Please visit: <https://nwtc.uk.com/awards> for the full list of NWTC's awards

NWTC's various brands, including The Botanist, have been multiple-winners of various industry awards including the following:

West Midlands tourism Awards, including Pub of the Year (The Canal House, 2022)

The National Pub and Bar Awards including county winners (The Botanist, Cardiff, 2022); regionals winners 2021 (The Botanist, Sheffield; The Club House, Merseyside) and 2019 (The Canal House)

This is Manchester, Leading Bar of the Year (The Oast House)

Casual Dining Awards, including 'Best Designed Pub/Bar of the Year' (The Florist Watford Winner, 2020) and Employer of the Year (NWTC, 2020)

Gin Magazine (Icons of Gin), including Gin Bar Group of the Year (2020)

Casual Dining Restaurant & Pub Awards, including 'Best Pub Brand Concept' (The Florist, shortlisted 2020); Best Pub Employer (NWTC, shortlisted 2020); 'Winner of 'Best Designed Casual Dining Restaurant', 'Best New Restaurant Site', and 'New Casual Dining Concept' 2019 (The Florist, Liverpool, 2019); NWTC (Chris Hill, 2018)

Dusk 'til Dawn, including winner of Best Service and People Development 2020, and winner of Best Food Offer 2019

The Publican Awards Winner, including Best Pub Brand / Concept (The Florist, shortlisted 2020), Best Pub Employer (NWTC shortlisted 2020), and various awards in 2019 and previous years including 'National Pub and Bar Award (various county winners) 'Best Managed Pub Company' and 'Best Drinks Offer'

Bath Life Awards including New Business (The Botanist Bath and Beneath, shortlisted 2020), Best Restaurant (The Botanist Bath and Beneath, shortlisted 2020)

British Restaurant Awards including Best New Restaurant (The Florist Liverpool, 2019) and Top 50 Cocktail Bars (Beneath, Bath).

Hero and Icon Awards, including Best Destination Opening (The Florist, Liverpool, 2018); Brand XP (The Botanist, 2018); Best Entrepreneurial Company (NWTC, 2017)

The Great British Pub Awards, multiple award winner

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Retailer's Retailer of the Year, four-times winner

The Caterer - The Pub and Bar Awards (various)

The Sunday Times 100 Best Companies to Work For (including 7th, 2018, 5th 2019 and, in 2020)

The Sunday Times Fast Track 100 – winner three years running

Restaurant & Bar Design Awards, including UK Murals & Graffiti category (The Florist Liverpool, 2019)

Guinness World Record, World's Largest Cider Tasting (The Oast House).

Restaurant and Bar Design Awards - UK Biophilic Design 2019 (The Botanist, Coventry)

Florist – Liverpool, No. 1 in Daily Mail "Most Beautiful Restaurants in Britain" May 2018 (link here);
and awarded 'Best New Restaurant 2019' in the British Restaurant Awards

Please visit: <https://nwtc.uk.com/awards> for the full list of NWTC's awards

APPENDIX 09
PLAN OF PREMISES
(FIRST FLOOR CHURCHILL SHOPPING CENTRE)



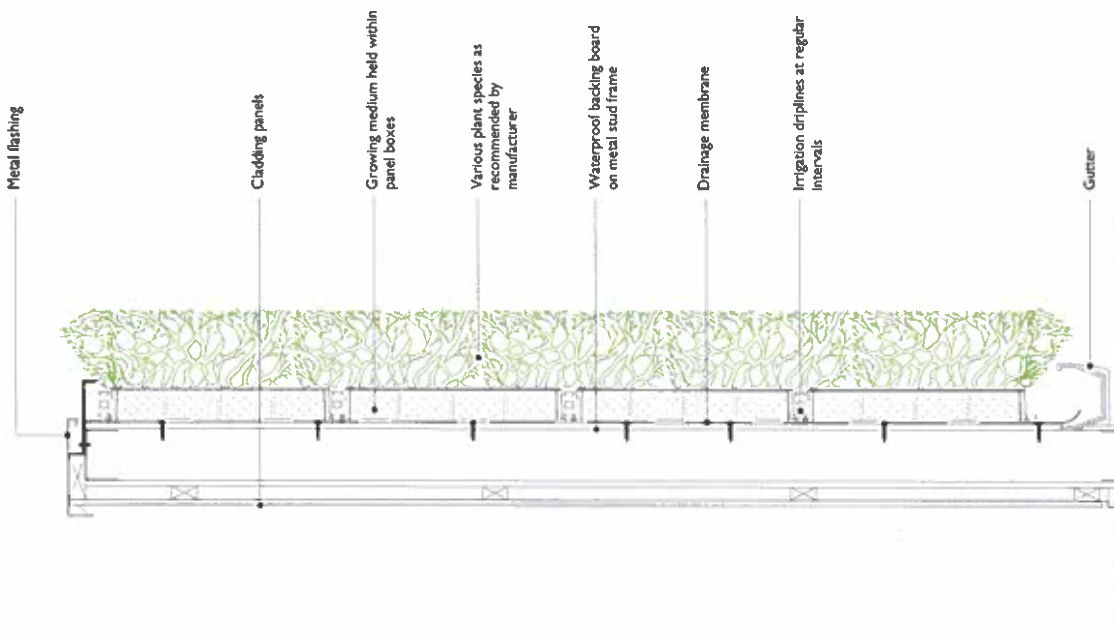
<p>14.04.22 REBUILT FOR PLANNING, T2 ENTRANCE AT VOID P3 21.03.22 ADJUSTED PLANT AREA, ADJUSTED SCALE DIA P1 18.03.22 RECT 0006</p>		<p>Project MSU7 SPLIT, CHURCH-HILL SQUARE, BRIGHTON</p>	<p>Client DC</p>	<p>Drawn chd</p>	<p>Checked chd</p>
<p>Job No 22013</p>	<p>Drawn By MSU7-CDA-XX-00-DR-A-020009</p>	<p>Scale 1:250@A3</p>	<p>Date 10.03.22</p>	<p>Discipline DC</p>	<p>Member MG</p>
<p>Revision PLANNING</p>			<p>Author abrdn</p>		

PROPOSED FIRST FLOOR PLAN



APPENDIX 10

THE BOTANIST, BRIGHTON: LIVING WALL



TYPICAL SECTION



TYPICAL APPEARANCE

PROJECT MSU7 SPLIT, CHURCHILL SQUARE, BRIGHTON	DRAWN MG	CHECKED CH	DATE 16.03.22	SCALE 1:10@A3	SHEET NO. 22013	SHEET TOTAL P2
REVISION R1 14.04.22 REBUILT FOR PLANNING R2 16.03.22 FIRST ISSUE	DATE 14.04.22	DESCRIPTION REBUILT FOR PLANNING	DRAWN MG	CHECKED CH	DATE 14.04.22	DESCRIPTION REBUILT FOR PLANNING
LIVING WALL DETAILS			PROJECT NO. MSU7-CDA-XX-ZZ-DR-A-020015			
			DRAWN MG			
			CHECKED CH			
			DATE 16.03.22			
			SCALE 1:10@A3			
			SHEET NO. 22013			
			SHEET TOTAL P2			

APPENDIX 11

DATA SETS AND MAPPING

REVIEW OF CIA POLICY AND ACTIVITY IN CIA AREA (STATISTICS AND MAPPING)

Supplementary observations regarding BHCC's CIA Policy

General comment

1. Dr Philip Hadfield's Report observed that Churchill Square area does not appear to be associated with the types of negative cumulative impact that underpin the CIA and previous objections to the Application. This observation was based on a weekend selected at random and in favourable conditions.
2. Dr Hadfield appreciates that his conclusions are based on considering the impact of the Botanist within a smaller area than that adopted by the BHCC policy. The justification for this approach is set out at paragraphs 6.7 to 8.9 of the Report, the details of which are not rehearsed here save for the following key points:
 - 2.1. CIAs seek to impose restrictions on operators, including the use of matrix hours and the onerous task of rebutting a presumption. Therefore:
 - 2.1.1. The Home Office s182 Guidance clearly confirms that the adoption of a CIA Policy should only be a "...last-resort where attempts to address problems at an individual premises-level have proved ineffective and/or insufficient as a result of the high concentration of licensed premises and intensive use of the public realm by venue patrons" (paragraph 8.2).
 - 2.1.2. The CIAs should be proportionate and empirically justifiable. That is, they should reflect an identification of 'hotspots' of incidents (alcohol related harms) that correlate with a concentration of licensed premises (that is, clearly defined locations) and, in so doing, permit the targeting of interventions and resources to where they are most needed. Adopting a broad definition of 'hotspots' dilutes the utility otherwise afforded by analysis aimed to identify hierarchies of need.
 - 2.1.3. Paragraph 14:52 the Home Office Guidance states "*In determining appropriate strategies around licensed opening hours, licensing authorities cannot seek to restrict the activities of licensed premises where it is not appropriate for the promotion of the licensing objectives to do so.*"
 - 2.2. The Home Office s182 Guidance did not envisage areas of no cumulative impact to be enveloped within a CIA. In such areas, where a negative 'impact' might or does occur then other individual responses to management should be adopted (such as conditioning of the licence; seeking Review and so on).
 - 2.3. BHCC's CIA Policy is "...unusually broad and I regard it as out of step with the spirit, if not the letter, of the Home Office 182 Guidance...[which] commends a targeted and nuanced approach and devotes much attention to recommendations and requirements for area-based restrictions to be both proportionate and justifiable..." (paragraph 8.6.) BHCC's CIA policy (including matrix hours) is applied to large swathes of the City Centre where the data within the Licensing Policy suggests that a tighter boundary around key premises would be justifiable.
3. It is important to note that Dr Hadfield's approach is not simply an academic critique for the purpose of a contested Application. Dr Hadfield has been commissioned by Licensing Authorities to provide the requisite empirical evidence to support the implementation of CIAs as proportionate policy responses to alcohol-related harms in clearly defined locations. Such Local Authorities include London Boroughs of Westminster, Hackney and Camden, all of which are equally as challenging areas as Brighton but have adopted – as per Home Office Guidance – a focussed approach to implementing CIA restrictions.

4. It is also therefore very helpful to further consider the implications of this observation from a broader statistical and mapping perspective.
5. In any event, if the Panel is not with us on the points made in relation to 'hot spots' and location, it is important to stress that the central tenet of this statement remains that – regardless of whether the proposed site is in a hot spot or not – it will not add to the negative cumulative impact and there are other exceptional reasons to grant the Application.

THE PUBLIC HEALTH FRAMEWORK – CONSIDERATION OF CIA STATISTICS AND MAPS

Consideration of PHF statistics: distribution of alcohol related licensed premises¹

6. The Public Health Framework for Assessing Alcohol Licensing² provides some of the data that underpins the CIA, summaries of which are presented in the Licensing Policy. The Churchill Shopping Centre is in the Regency Ward and its relative ranking to other wards in relation to various measures of criminal activity and A&E attendances.
7. Without minimising the gravity of such statistics or the challenges public services face in dealing with such incidents, we would make some key observations in relation to the current Application for a premises within the Churchill Square area.
8. Within the Regency Ward, the licensed premises (on, off, or both) are not uniformly distributed and do not cluster around the proposed site at Churchill Shopping Centre, which only has a small number of licensed premises nearby. The majority of the licensed premises within the ward appear to be to the east or the west of the site (see **Appendix 18, Maps 1 and 2**).
9. Mapped data from Operation Marble is also provided at Appendix E, Annex 1 of the Licensing Policy (see **Appendix 18, Maps 1 - 6**). The location of each "serious violent crime" incident³ is represented as a single red square. A series of colour-shaded areas to reflect the density of the occurrence of such crimes. The maps are provided for times within and outside the Operation Marble times⁴ and "...can be used to demonstrate what these hot spots looks like for how the CIZ and SSA relate to these" (page 2). However:
 - 9.1. The maps indicate that Churchill Square and its environs are not directly associated with serious violent crimes.
 - 9.2. The maps do not confirm the days / dates, or times during which the incidents took place within the Operation Marble hours (which are extensive). Therefore, they do not confirm whether incidents occurred during the hours of key interest in this Application i.e. outside matrix preferences.
10. The information available within the Licensing Policy or the PHF does not provide additional details of the incidents that may otherwise *remove* The Botanist's style of operation from the sphere of risk presented by the incidents. For example, do they reflect the actions of local repeat offenders; were the incidents alcohol, drug (or both) related (if the drug related, then certain licensed premises, such as restaurants, are less likely to be implicated); if alcohol related, from where did the offender obtain the alcohol / did they come directly from licensed premises (and if so, what type – are they the type of premises reflected by The Botanist); why were the victim / offender in

¹ Excluding LNR takeaways

²FOI reference no. 11483307. PHF portal is accessible at:

<https://public.tableau.com/app/profile/brightonhovepublichealthintelligence/viz/PublicHealthFrameworkforAssessingAlcoholLicensing/NavigationPage>

³ Defined as "...includes crimes categorised as ABH and above, including but not limited sexual assault, serious sexual assault, knife crime, robbery. It is also of note that incidents of domestic assault and domestic violence has been excluded from the Marble time data by t included within the non-Marble time data."

⁴ Operation Marble times are as follows: Friday 20:00 – 00:00; Saturday 00:01 – 06:00 and 20:00 – 00:00; Sunday 00:01 – 06:00.

the area (migrating from other premises, accessing transport links); are the incidents clustered within a period of time (and why)⁵?

11. Therefore, it is proposed the site's location suggests an initial reduction in the potential for cumulative impacts arising from the proposed premises.

OPERATION MARBLE DATA APPENDIX E, ANNEX 1 (CLOSING TIMES)

Preliminary observations

12. Appendix E, Annex 1 provides various data in relation to Operation Marble, including two data sets pertaining to arrests for serious violent crimes:

12.1. Data Set 1: 01/06/2019 – 16/10/2019 (summer months)

12.2. Data Set 2: 01/01/2020 – 31/03/2020 (winter months)

13. These data sets permit a consideration of the impact of various closing times (in the hour after closing) in relation to the risk level depicted.

14. There are several things to note about the Operation Marble data sets 1 and 2 provided in relation to the current Application⁶.

14.1. They do not reflect *where* within the Operation Marble area the incidents took place. The area is considerable and goes beyond the CIA. They do not show where such incidents are most likely or least likely to take place within the CIA (and, in particular, within the Regency Ward – for example, we would wish to know whether they incidents took place near / around the proposed site)⁷.

14.2. They do not reflect whether the offences are related to alcohol only, drugs only or both.

14.3. They do not indicate the relationship between the crimes and types of premises (for example, vertical drinking bars, off licences, or restaurants).

14.4. The range associated with each level of risk is not explicit. The ranges have to be implied from the data provided. Upon doing so, they are not the same across the two data sets. There is also no scope for 'low risk' of offences occurring.

14.4.1. Moderately low risk appears to range from 0 - 4 (Data Set 1) and 0 - 5 (Data Set 2). There is no scope for low risk of offences occurring.

14.4.2. Moderate risk is the widest category for each data set (5 - 26, Data Set 1; 6 - 24, Data Set 2)

14.4.3. Moderate risk ranges from 5 - 26 (at least) in Data Set 1 and ranges from 6 - 24 in Data Set 2. Therefore, a risk of 25 or 26 (moderately high in Data Set 2) would have been a moderate risk in Data Set 1.

Examination of Data Sets 1 - 3: risk associated with closing times

⁵ Such information has been sought via a series of FOI requests that further enquire into police recorded alcohol related incidents and serious violent crimes in the CIA, Regency Ward and in and a more proximate area surrounding the proposed site (as well as during relevant hourly time slots) as it was anticipated that such data would be collated and used to inform the CIA Policy. Unfortunately, neither the police nor BHCC have been able to assist under the provisions of the FOI Act.

⁶ We note that it refers to an area greater than the CIA, but observations regarding geographical specificity are made elsewhere in this statement.

⁷ A series of FOI requests were submitted to the police in relation to location, but the information could not be provided.

15. It is useful to look at what the Data Sets tell us about risk in relation to a closing time of midnight⁸ and the closing times sought by the Application (those being, 1am Sunday - Wednesday, and 2am on Thursday, Friday and Saturday evenings⁹).

Data Set 1

16. In relation to 1am closing on Sunday – Wednesday (therefore, inspecting 1am - 2am Monday to Thursday), the following observations are made:
- 16.1.1. The risk closing at 1am is moderate, ranging from 5 - 13.
 - 16.1.2. This risk is noticeably lower closing at 1am than it is at midnight (after around half the risk).
 - 16.1.3. However, these risk levels are lower when compared to earlier times. From 8am - 1am (i.e. considering risk from midnight to 1am), all risk levels are moderate but many (especially from midday onwards) are clearly in the higher upper end of this risk category.
 - 16.1.4. Therefore, the risk of crime is greater during the hours the premises would be open and if it closed at midnight as per the CIA policy (and previous indication by the police).
 - 16.1.5. The statistics therefore suggest that the premises closing at 1am would present less risk / less likely to add to any existing risk than if it closed earlier (especially midnight).
17. In relation to 2am closing on Thursday, Friday and Saturday (therefore consider patterns from 2am – 3am), the following observations are made:
- 17.1.1. Thursday closing at 2am (Friday morning) is a medium risk but half the risk than if it closed at midnight. It is also still lower risk than Friday and Saturday at 2am.
 - 17.1.2. Friday is a high risk but still a lower risk than if the premises closed at midnight or 11pm. It is also the same level of risk as if it were closing at 9pm (also high risk).
 - 17.1.3. Saturday is also high risk but is either the same or lower risk than closing at 8pm, 9pm 11pm, midnight or 1am.

Data Set 2

18. In relation to 1am closing on Sunday – Wednesday (therefore inspection 1am - 2am Monday to Thursday), the following observations are made:
- 18.1.1. The risk during this hour is at the low end of moderate risk (ranging from 6 - 9)
 - 18.1.2. Closing the premises at midnight would fall within a significantly higher risk, and would fall in the moderately high risk for Sunday evenings, and high risk category for Monday – Wednesday evenings.
19. In relation to 2am closing on Thursday, Friday and Saturday evenings (therefore consider patterns from 2am - 3am), the following observations are made:
- 19.1.1. A moderate risk is categorised (ranging from 8 – 17)
 - 19.1.2. However, this reflects a significantly lower risk than if the premises closed at midnight (and by several multiples, e.g. x6 for Thursday evening, approximately 2 ½ for Friday evening and nearly x6 for Saturday evening) and a lower risk if than if it closed at 11pm or 1am.
 - 19.1.3. This also reflects a lower risk than during may day-time hours for Thursday, Friday and Saturday.

Data Set 3 [Data Set 2 but for alcohol related arrests]

⁸ Preference previously expressed by police

⁹ Looking at risk patterns from 1am - 2am Monday to Friday mornings; and 2am - 3am on Saturday and Sunday mornings)

20. Examination of this data set provides a further interesting set of observations directly in relation to alcohol-related arrests:

- 20.1. On Thursday evening (Friday morning), Friday evening (Saturday morning) and Saturday evening (Sunday morning), midnight closing presents as high risk (r=18)
- 20.2. On Thursday night (Friday morning) closing at 2am presents as over half the risk (r = 7)
- 20.3. On Friday night (Saturday morning) closing at 2am presents as nearly half the risk (r=10)
- 20.4. On Saturday night (Sunday morning) closing at 2am presents as under 1/3 (nearly ¼) of the risk (r=5)

General observations in relation to Data Sets 1 - 3

21. The above data review raises the following issues that are of direct relevance to this Application¹⁰.

22. The highest risk times (across both data sets) are on Friday and Saturday evenings from between midnight and 1am (noting that the highest risk times are from midnight to 1am Monday – Sunday in the winter months). However:

22.1. It is unclear to what extent this reflects either the justification for midnight cut off, or the effect of imposing a midnight cut off formalised in the CIA policy (i.e. it creates a point of congestion by patrons / flash point in the evening). It is noted that the Licensing Policy states that midnight to 1am is “...a common time for many feeder pubs / bars to close so individuals choose to head home or move onto another later night venue” (Appendix E, Annex 1, pg 7)

22.2. Arguably, this suggests that a graded approach to trading hours might be beneficial (to alleviate the level of risk at midnight). This suggestion is supported by Data Sets 1 and 2 in relation to terminating at 1am and 2am. If so, then a natural consideration would be ‘what type of premises should be permitted to operate later and under what conditions?’ Our answer - supported by the evidence in this statement - is ‘The Botanist’.

23. Data Set 3 confirms closing at 2am on Thursday, Friday and Saturday evenings is less risky than closing at midnight. The drop off in statistics within Data Set 3 confirms it is important to consider other factors (and not just the consumption of drugs and alcohol and closing times) when interpreting police statistics within the context of a CIA (or wider area). Such factors may reflect important differences between the operation of the premises, besides alcohol sales e.g. patrons being ‘wound up’ during the evening due to ambience / nature of operation and so on.

24. Closing times of 1am on Sunday to Wednesday evenings are lower risk than those for midnight on the same days (across both sets). In Data Set 2, midnight closing Monday – Wednesday are significantly higher than closing at 1am. In Data Set 1, midnight and 1am closing on these evenings are classified as the same risk but overall the 1am close is less risky.

25. Of importance to the request for a ‘restaurant condition’, the data doesn’t indicate the nature of premises associated with the arrests, whether they are in the CIA (and whereabouts within the CIA). However, the simple assertion is that restaurants are less associated with crime is deployed (and conditions applied). If restaurants are significantly less associated with crime (especially in these data sets), then other types of operators are more likely to be responsible for higher risk times, rather than those operating as a restaurant. This, in conjunction with the data analysis above, would

¹⁰ Further enquiries regarding Data Sets 1 -3 have been made via a series of FOI requests, including seeking similar data sets in relation to subsequent years, and in relation to locations of direct relevance to this Application, as well as implication of alcohol being involved. They were sought on the basis that such information would underpin the CIA Policy. Unfortunately, the FOI requests were rejected on the basis that the information required could not be provided.

suggest there is less reason to impose a midnight time restriction on licensable activities, even when the 'restaurant condition' is implemented.

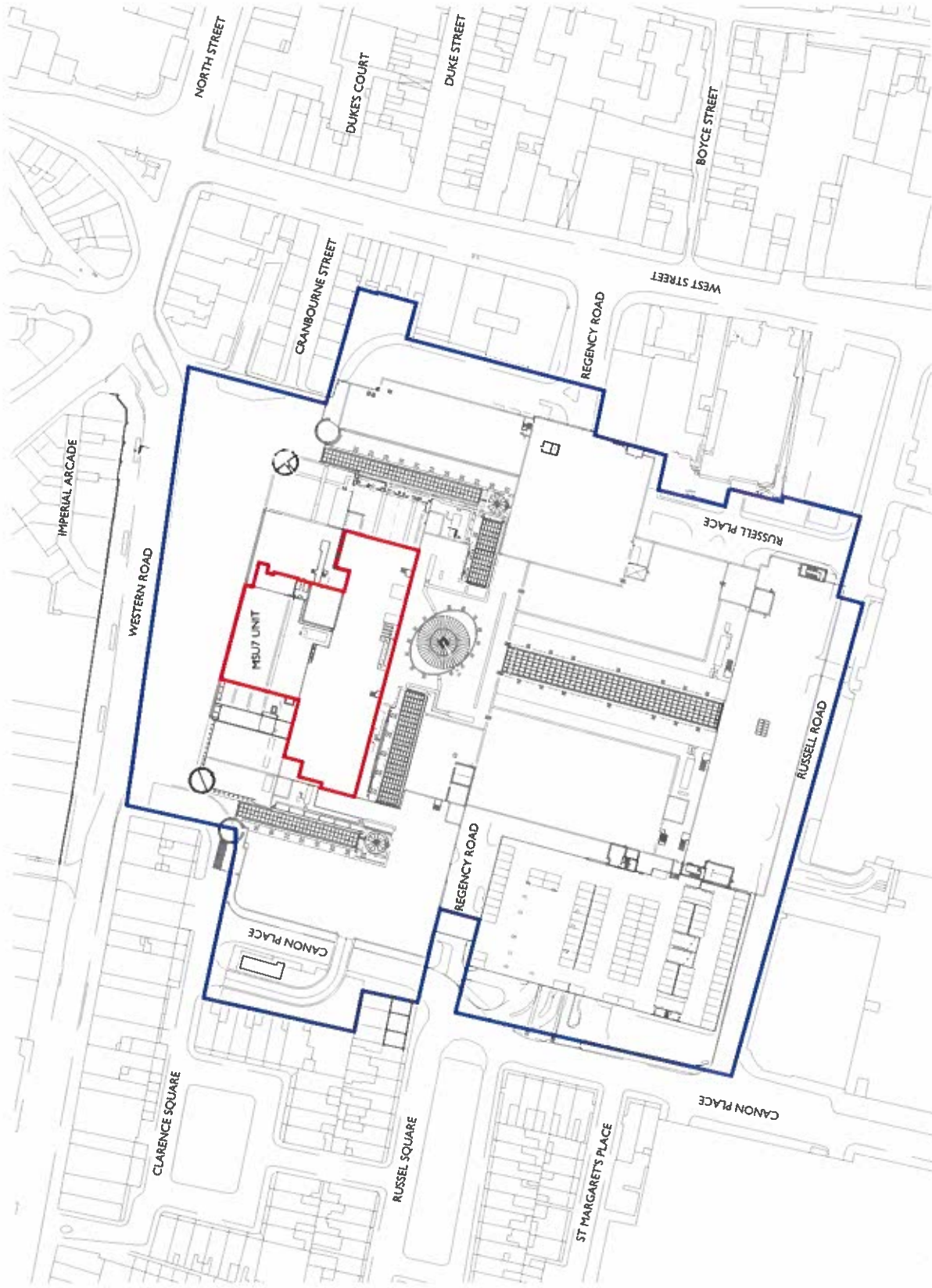
26. In relation to premises that operate predominantly as a 'restaurant', a key question is at what point does a 'restaurant-bar' become more associated with 'bar' than 'restaurant'? There is more to answering this question than simply looking at numbers of who is drinking only, who is standing at the bar and so on. We would respectfully suggest that it is imperative to consider the operation of the premises itself and as a whole operation. This is why each application is considered on its individual merits. The relationship between vertical drinking and assault, nuisance, anti-social behaviour is *mediated*, and an important set of mediating factors will be the clientele, the nature of the premises (its offering and ambience, expected levels of behaviour) and its management. In The Botanist's case, it is clear that the factors that mediate the negative impact of (vertical) drinking are absent by design.

Licensing Authority: Brighton and Hove City Council
Applicant: New World Trading Company (UK) Ltd
Application: Premises Licence
Proposed premises: The Botanist
Address: Ground and 1st Floor Churchill Square Shopping Centre, Brighton

APPENDIX 12

**BLOCK PLAN (COMMERCIAL AND RESIDENTIAL)
OF PROPOSED BOTANIST, BRIGHTON**

KEY
 APPLICATION SITE BOUNDARY
 SITE AREA - 0.27 hectares
 ADJOINING LAND OWNED BY APPLICANT



os paper copy licence number: LIC0855



<p>PROJECT: MSU7 SPLIT, CHURCHILL SQUARE, BRIGHTON</p> <p>client: abdn</p> <p>value: PLANNING</p>		<p>job no: 22013</p> <p>date: 10.03.22</p> <p>scale: 1:1250@A3</p>	<p>ref: P2</p> <p>drawn: DC</p> <p>checked: MG</p>
<p>Rev: 1: 18.03.22 1807.10248</p> <p>Rev: Date Description</p>		<p>MSU7 SPLIT, CHURCHILL SQUARE, BRIGHTON</p> <p>client: abdn</p> <p>value: PLANNING</p>	

LOCATION PLAN



