

**MUNICIPAL YEAR 2024/25 REPORT NO.**

**COMMITTEE :**  
Licensing Sub-Committee  
10 July 2024

**REPORT OF :**  
Principal Licensing Officer

**LEGISLATION :**  
Licensing Act 2003

Agenda - Part	Item
<p><b>SUBJECT :</b> Variation of a Premises Licence Application</p> <p><b>PREMISES :</b> Sherekhan, 128 High Street, ENFIELD, EN3 4ES</p> <p><b>WARD :</b> Ponders End</p>	

**SUPPLEMENTARY REPORT**

- 1.1 On 9 July 2024, Tiger Bay Estates Limited provided a written response to the representations, a copy of which is now attached as Annex 6.
- 1.2 Also on 9 July 2024, the Licensing Authority submitted additional information to support their representation, which is now attached as Annex 7.

**Background Papers :**  
None other than any identified within the report.

**Contact Officer :**  
Ellie Green on [licensing@enfield.gov.uk](mailto:licensing@enfield.gov.uk)

# Annex 6

## Witness statement of Mr Prasanth Thavatheva

I, Mr Prasanth Thavatheva, director of Tiger Bay Estates Limited the freeholder of 128 High Street, Enfield, EN3 4ES, hereby state the following:

1. Sherekhan, 128 High Street, Enfield, EN3 4ES holds Premises Licence Number LN/200501811 and an application was made to vary the existing premises licence. This matter is coming up to be determined by the Licencing Sub-Committee on 10 July 2024 and this statement is made in support of our variation application.
2. I am the Designated Premises Supervisor at Sherekhan. I am responsible for training our staff on the sale of alcohol and understand the importance of ensuring alcohol is sold responsibly.
3. Sherekhan is run with my partners Arjun Chopra and Jayant Pindoria. This business is the most recent addition to a number of restaurant / lounges I own both in the UK and abroad under the Tigerbay International banner. Please find attached an information pack produced about the Tiger Bay group which contains pictures of the locations and internal structures, attached as **Exhibit PT1**.
4. When I brought the freehold, the property was very run down. We have spent over £2.7 million refurbishing the premises. Sherekhan has been 3 years in the making and offers a high-end dining experience for its customers. The restaurant opened to the public on 31 May 2024. The menu at Sherekhan has been carefully designed to provide customers with a memorable culinary experience. Our two chefs, Ranjit Debnath and Srinath Monahar have a combined experience of 30 years. They have previously worked in Michelin kitchens and 5 star luxury hotels in India such as the Taj Hotels and Park Hotels.
5. Padam KC has recently joined the Sherekhan kitchen as Sous Chef. He was previously Head Chef at Unified Hospitality Company in Riyadh and has worked at the 5 Star St. Regis Resort in the Maldives, where he specialized as an Indian chef, and a Michelin-starred restaurant in Denmark. Additionally, he has made significant contributions to ITC Groups in India.
6. The management team at Sherekhan consists of the general manager is Arun Biswal who has previously worked at various restaurants ranging from bistro to fine dining. Kartik Kumar, the brand director who previously worked at Nadodi, Malaysia's only Michelin star Restaurant, in 2017. Neer Vadera who has over 10 years of managerial experience. Mubeen Quadir, who also works at Lloyds Banking Group in the HR

department and serves as the Chair of the Ethnicity Network, overseeing more than 4000 colleagues. Mubeen also plays an integral role in the management team at Sherekhan.

7. We already employ 15 local staff and hope to recruit an additional 15 staff locally into our team. Please refer to the attached business plan which sets out some background information surrounding the business and the current structure.
8. Sherekhan is a fully seated restaurant and is very much food led. There is no vertical drinking and alcohol is almost always served ancillary to food. The number of covers available are: 120 in the restaurant area, 121 in the garden lounge area, 55 in the mezzanine area
9. Sherekhan is an asset to the local community providing a culinary experience within the heart of Enfield. The average spend per customer is £45 pp in the restaurant area. Please refer to our food and drinks menu attached as **Exhibit PT2**.
10. This variation application for later hours is tempered by three key factors: firstly, that the premises operated as a food led venue, this is patently evidence from the plan, design and operation. The kitchen will operate from opening until 1.00 on Sunday to Thursday and until 2.00 on Friday and Saturday.
11. Secondly, the premises operates a last entry policy. If the variation application is granted there will be no entry or re-entry for patrons after 00:00 Sunday to Thursday and after 01:00 Friday and Saturday.
12. Third, in the Garden Lounge dining and shisha area there will be no regulated entertainment after 23:00.
13. This variation application and the nature of the operation will not undermine the licensing objectives. I believe, it will provide a positive contribution to the area and the local community.

**I believe that the facts stated in this witness statement are true. I understand that proceedings for contempt of court may be brought against anyone who makes, or causes to be made, a false statement in a document verified by a statement of truth without an honest belief in its truth.**

  
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09/07/24  
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**Sign**

**Date**

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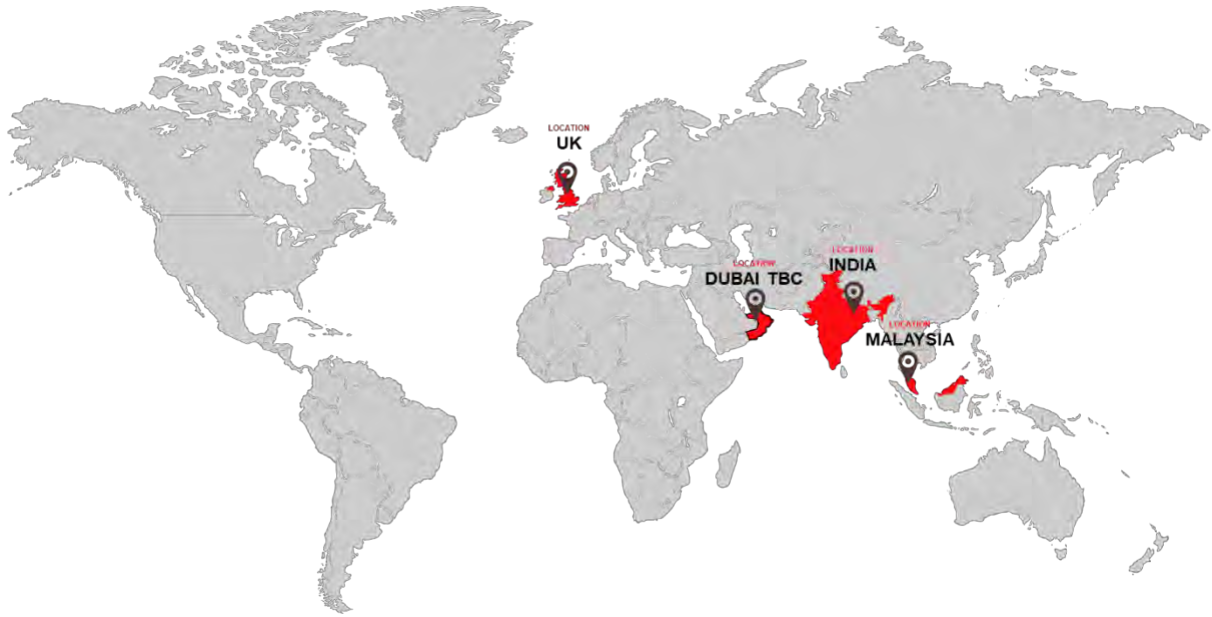
**Witness Statement of Mr Prasanth Thavatheva**

**Exhibit PT1**

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**Information pack on the Tiger Bay Group**

## Tigerbay Locations



## An overview



## OUR MISSION:



## OUR VALUES:



Enabling thought  
diversity

Customers at the  
heart of what we do

Supporting our local  
communities

## OUR FOCUS ON OUR VALUES WILL COVER:



Delivering a great  
journey for each  
customer.

Ensuring consistency  
in our food and drinks  
selection.

Exceptional shisha  
experience and  
product range.

Creating a great place  
for colleagues to work  
and develop.

## OUR SUCCESS WILL BE:





# SHERE KHAN

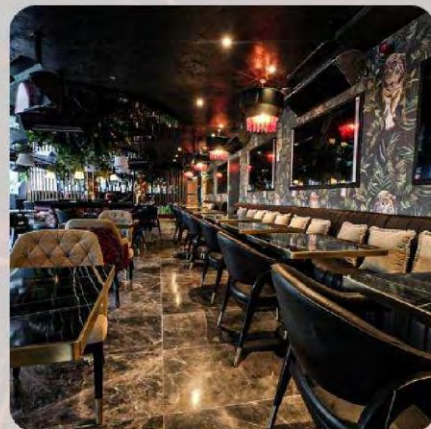
**LOCATION**  
PONDERS END,  
LONDON

**CAPACITY**  
175 SEATS  
Ground Floor – 120  
Mezzanine - 55

**OPENED**  
2024







LOCATION  
PONDERS END,  
LONDON

CAPACITY  
121 SEATS

OPENED  
2024





**LOCATION**  
**LONDON**

**CAPACITY**  
**450 SEATS**

**OPENED**  
**2012**

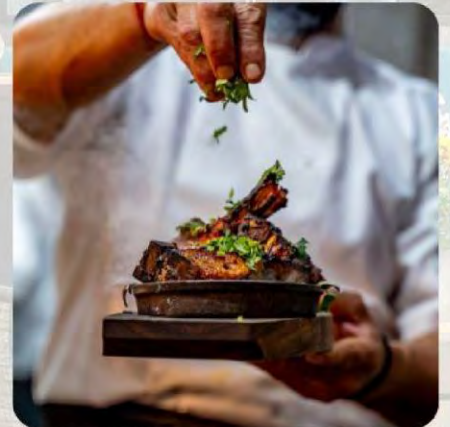




**LOCATION**  
**LONDON**

**CAPACITY**  
**250 SEATS**

**OPENED**  
**2012**







**LOCATION**  
**LONDON**

**CAPACITY**  
**150 SEATS**

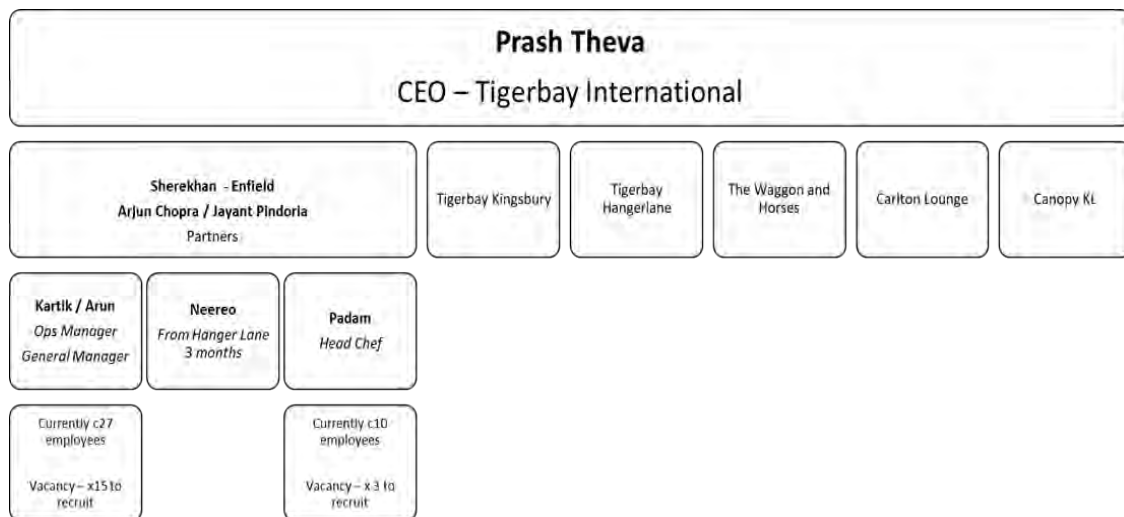
**OPENED**  
**2018**



## Overview – Venue Breakdown

	Tigerbay UK	Tigerbay India	Canopy by Tigerbay	Tigerbay UK – Hanger Lane	The Waggon and Horses	Carlton Lounge	Sherekhan/Tigerbay - Enfield
Location	London	Ahmedabad	Kuala Lumpur	London	Elstree, London	Kingsbury	Enfield
Opened	2012	2015	2016	2018	2018	2012	2024
Capacity	250	1000	350	150	250	120	296
Local Employees	10			15	10	10	15
Website	<a href="#">Tigerbay</a>	<a href="#">Tigerbayindia</a>	<a href="#">Canopy Lounge</a>	<a href="#">Tigerbay Hangerlane</a>	<a href="#">The Waggon Pub</a>		<a href="http://www.sherekhanrestaurant.com/">www.sherekhanrestaurant.com/</a>
Social Media Handling (Instagram)	@tigerbayshishalounge	@tigerbayahmedabad	@canopykl	@tigerbayhangerlane	@thewaggonpub		@sherekhanrestaurant
Services Offered	Food – IndoChinese cuisine Dessert Drinks Shisha	Food – Intercontinental Cuisine Dessert Drinks	Food – Intercontinental Cuisine Dessert Drinks Shisha	Food – Lebanese Dessert Drinks Shisha	Food – English / Mediterranean Dessert Drinks		Food – Pan Indian cuisine Dessert Drinks Shisha
Average Weekly Customers	6000	5500	3000	1500	2000		3000

### Structure Chart – Tigerbay International



## **Tigerbay International – Background and introduction of Sherekhan**

Established in 2012, our company opened its doors to our flagship branch TigerBay Kingsbury located in North West London. It has since grown to encompass four locations within the UK and three internationally, including India- now franchised, Malaysia- voted top rooftop lounge in Asia and 4 years in a row no.1 on Tripadvisor Malaysia, and finally Dubai (scheduled for 2024). At the core of our company ethics is a deep commitment to caring for our staff and customers.

We believe that by fostering a supportive and inclusive work environment, we can provide the best possible service and ensure customer satisfaction. As markets evolve, we remain adaptable, constantly innovating to meet the changing needs and preferences of our patrons.

At Sherekhan, a venue three years in the making, we believe that dining is not just a necessity; it's an experience to be savoured and cherished. Situated in the heart of culinary innovation, our restaurant is a haven for food enthusiasts, where passion meets flavour. With a dedication to culinary excellence and a commitment to impeccable service, we meticulously craft each dish, infusing it with the richness of tradition and the excitement of creativity. We firmly believe that we stand out among other Indian restaurants in London, not to mention in Enfield. As we progress, our menu development will focus on catering to our local Turkish and Bengali and African community. Keeping community at its forefront we currently employ 15 local staff with ambition to hire an additional 15 staff locally. In addition, we employ security from open till close every day of the week with extra measures taken on weekends to ensure public nuisance does not occur. Regularly carrying out recorded sound checks around the premises to ensure neighbours are kept happy.

Our menu showcases a harmonious blend of authentic flavours, drawing inspiration from diverse cuisines. Our team of handpicked chefs with backgrounds in Michelin-starred establishments from across Asia, boasting a collective experience of over 25 years, along with our brand manager and general manager, have drawn inspiration from the finest fine dining restaurants across Asia, including Bukhara and Indian Accent. Whether you're here for a casual meal or a grand celebration, our team of skilled chefs and hospitable staff ensure that every moment spent at Sherekhan is a memorable culinary journey. Come, indulge your senses, and embark on an adventure like no other. As the current mayor of Enfield aptly said, "a place which belongs in Mayfair."

### **Our Team**

#### **Prash Theva, Group CEO/Director.**

Prashant Thavatheva holds a BSc Honours in Economics and Business Management and serves as the CEO of Carlton Leisure, a company recognized among the top 1000 by the FTSE 100 in 2019 with a turnover of £100 million. He founded the brand in 2010, bringing over 14 years of experience in the hospitality industry. In 2022, he was named one of the top 20 dynamic CEOs under 30 in the UK. Additionally, he is First Aid qualified, holds a personal license for over 10 years, and is certified in Food and Hygiene Safety. Prashant is a mentor for Surrey University, providing guidance to undergraduates, and actively participates in charitable causes both in the UK and abroad. He also sponsors local boxing gyms alongside other directors.

#### **Jayant Pindolia, Director. Sherekhan, Enfield**

Jayant Pindolia has owned and operated a builders' merchant since 2012, initially starting as a hardware store with a staff of over 25 employees. He currently holds 800 business contracts and



serves over 1300 individual customers. Arjun Chopra is a partner in his family business, which has been wholesaling jewellery to retailers in the UK for over 30 years. He holds a personal license and is certified in health and safety procedures. Arjun has been working with the Tigerbay brand since 2020, starting his hospitality journey at the flagship branch in Kingsbury, where he learned the trade under the CEO.

**Mubeen Quadir, Brand and Operational Director. Tigerbay International.**

Mubeen Quadir is employed at Lloyds Banking Group in the HR department and serves as the Chair of the Ethnicity Network, overseeing more than 4000 colleagues. Mubeen has won awards for his work as a Network Chair, with other organisations seeking his support, knowledge and insight to develop their own internal offerings. He is an Associate CIPD member with 5 years of project management experience and a background in retail spanning 10 years. With over 20 years of experience in Learning and Development, Mubeen has collaborated with FTSE100 businesses to enhance ethnicity representation. He has been associated with Tigerbay for a decade, contributing to the development of structure, organization, and brand enhancement. Also a DPS licence holder, Mubeen is actively involved in coaching and mentoring young talent and graduates, engaging in key volunteering activities to support underprivileged areas in London and promote economic growth and diversity, focusing on disability, accessibility, and gender inequalities.

<https://www.instagram.com/p/CvHMIqBtg1O/?igsh=cWprYTVzMjA1d2kw>

**Our Enfield Team**

**Ranjit Debnath and Srinath Monahar, Chefs.**

Ranjit and Srinath, our esteemed chefs, bring combined 30 years of knowledge in culinary expertise and experience to our kitchen. Ranjit is a master in the art of desserts, having honed his skills in Michelin-starred kitchens across Asia. His creations are a delightful fusion of flavors and textures that tantalize the taste buds and leave a lasting impression.

On the other hand, Srinath is a curry connoisseur, with a deep understanding of spices and flavors that he has perfected through his extensive experience in Michelin kitchens across the region. His curries are a symphony of aromas and tastes, reflecting his passion for creating authentic and delectable dishes.

Together, Ranjit and Srinath form a dynamic duo of high-end chefs with vast knowledge and experience in their respective specialties, Srinath working at Park Hotels and Ranjit at Taj Hotels, both 5 star luxury hotels in India. Their dedication to culinary excellence and innovation shines through in every dish they create, making them invaluable assets to our culinary team. Level 2 food and safety hygiene certified.

**Padam KC, Chef.**

Mr. Padam KC has recently joined our organization as a Sous Chef, bringing a wealth of experience. He has held key positions at Unified Hospitality Company in Riyadh, where he served as the Head

Chef. His expertise has also been showcased at esteemed establishments such as the 5\* St. Regis Resort in the Maldives, where he specialized as an Indian chef, and a Michelin-starred restaurant in Denmark. Additionally, he has made significant contributions to ITC Groups in India. Level 2 food and safety hygiene certified.

**Arun Biswal. General Manager.**

With over 20 years of experience in the F&B industry, including 12 years as a General Manager at various restaurants ranging from bistro to fine dining, I have been involved in every aspect from concept development to construction, pre-opening activities, training, and day-to-day operations. I possess a strong foundation in F&B knowledge, exceptional leadership skills, and effective communication abilities. Additionally, I excel in financial management, food and beverage cost control, annual budget planning, and menu development. I am adept at people management and development, and approach challenges with a "can do" attitude, perseverance, and a positive mindset. I am eager for the opportunity to advance my career in the F&B field by securing a higher position.

**Kartik, Operations Manager.**

Kartik Kumar, Brand Director, brings a wealth of experience in the food and beverage industry. Prior to the launch of Nadodi, Malaysia's only Michelin star Restaurant, in 2017, he held key positions at renowned restaurants and hotels across Asia. His roles included Operations Manager at Gaggan in Bangkok, Food and Beverage Manager at Charcoal Tandoor Grill & Mixology at Fraser Suites, Bangkok.

Manager at ITC Gardenia Bangalore, among others. Kartik also completed his management trainee program at ITC Hotels. At 32 years old, he is responsible for overseeing branding and strategy at Nadodi. Kartik is often seen on the restaurant floor, interacting with diners and ensuring that the restaurant provides an exceptional dining experience

**Neer Vadera, General Manager.**

Neer Vadera, a British-born individual, has been transferred from our established Tigerbay Venue in Hanger Lane. With over 10 years of managerial experience, he holds a personal DPS license for 15 years and has managed various wedding banquets and hospitality venues with capacities of up to 1000 people. Neer joined our flagship branch in Kingsbury in 2016 and has experience in running late-night venues, including our Hanger Lane branch where he is the General Manager, which holds the latest license in the borough of Ealing until 3am every day, serving late-night refreshments and alcohol. Fully trained in food and hygiene as well as First aid and Fire Safety.











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**Witness Statement of Mr Prasanth Thavatheva**

**Exhibit PT2**

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**Food and drinks menus**





# SHERE KHAN



SHEREKHANRESTAURANT

128 HIGH ST, PONDERERS END, ENFIELD, EN3 4ES

# SOMETHING LIQUID

**Tulsi Infused Smoked Tomato Shorba - £5**

*Fresh herb, tomato extract, fragrant Indian spices*

 **Crab Rasam - £6**

*Chili, ginger, curry leaves, flavored seafood broth*

# HEALTHY BAR

**New Age Caesar Malai Tikka Salad (L,G) - £11.95**

*Pepper ginger creamy chicken, mix green, caesar dressing and cheese shavings*

**Achari Burrata Salad (N,L) - £10.95**

*Coriander pesto, molasses, fresh cherry tomato, wild rocket and toasted almond*

# GOODNESS CHAAT

 **Avocado - Khakra chaat (G,L) - £8.95**

*Crispy wheat cracker, fresh shallot topped with sweet yoghurt chutney, pomegranate and coriander shoot*

**Samosa Chaat (G,L,N) - £9.95**

*Fried South Asian pastry accompanied by tangy tamarind chutney & sweet yogurt*

**Pani Puri (G,L) - £8.95**

*Crispy semolina shell, masala potato and tamarind spice water*

**Tuna Papadi Chaat (G,L) - £8.95**

*Yellowfin tuna with crispy crackers topped with yogurt and chutney*



**Our food is Halal**



**Chef Special**

**A descretionary charge of 10% will be applied to your bill. (Terms & Conditions Apply)**

**Food allergies before ordering your food & drink, please speak to member of staff if you have any allergies or would like to know more about the ingredients. We can not guarantee that all our dishes are 100% free from nuts or their derivatives.**

# CHAR-GRILLED DELIGHT

## Dahi Ke kebab (G,L,E) - £9.95

*Hung yogurt, roasted bell pepper cutlet with homemade spices & herbs*

## Curry Leaves Butter Garlic Portobello Mushroom (G,L,S) - £12.95

*Mushroom seasoning & southern spices with butter and garlic*

## Paneer Tikka (L) - £12.95

*Cottage cheese steak, yellow chili powder, cumin and carom seeds cooked in a tandoor*

## Malai Florets (N,L) - £10.95

*Broccoli marinated with cream cheese, fermented green chili cashew*

## Kundapur Ghee Roast Prawns (L,S) - £15.95

*Succulent prawns cooked in delicious & aromatic blend of southern spices, ghee, byadagi chili and tamarind paste*

## Tandoori Salmon (L,S) - £18.95

*Crispy semolina shell, masala potato and tamarind spice water*

## Chicken Fondue (L) - £14.95

*Malai kebab marinated with cream cheese and cardamom*

## Murgh Angaar (L) - 14.95

*Tender fiery chicken morsels marinated with Kashmiri chilly, fennel & brown onion*

## Habanero Pickled Lamb Chops (L,M) - £18.95

*Pickled habanero chili marinated lamb chops chargrilled with zesty spices*



Our food is Halal



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# JUNGLE PLATER

**Shere Khan Grill Non Vegetarian (L,M,S) - £27.95**

*Five types of non-veg kebabs from the clay oven*

**Shere Khan Grill Vegetarian (L) - £19.95**

*Five types of vegetarian kebabs from the clay oven*

## BIRYANI

 **Asparagus & Mushroom (L) - £16.95**

*A bold and flavorful aged long grain Indian Basmati rice cooked on Dum enhanced with saffron and served with Burani raita*

 **Awadhi Dum - Chicken (G,L) - £15.95**

*Cooked in a sealed pot, with Basmati rice flavored with Himalayan aromatic Saffron*

**Chicken Tikka - £15.95**

*Smoky Chicken Tikka Cooked in a sealed pot, with Basmati rice, flavored with Himalayan aromatic Saffron*

**Awadhi Dum - Mutton (L) - £16.95**

*Slow cooked tender lamb in basmati rice flavoured with homemade spices and saffron*

**Prawn Dum (L) - £18.95**

*Grill aromatic Awadhi preparation of prawns cooked with long grain rice, with saffron & brown onion, served with Burani raita*

## SEA LIFE

**Goan Fish Curry - £12.95**

*Goan chili, kokum, coconut and raw mango*

**Malai Prawn Curry - £14.95**

*Prawns cooked in a tender coconut curry, kalonji seeds and green chili*

 **Kerala Meen Moilee - £13.95**

*Bakti fish Coconut oil, ginger, curry leaves and coconut milk*



Our food is Halal



Chef Special

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# BREAKING BREADS IN THE JUNGLE

## VEGETERIAN MAINS

### Shere Khan Signature Dal (L) - £9.95

*Black lentil overnight slow cooked in the Tandoor, finished with tomato, cream & butter*

### Panch Phodan Tadke Wali Dal (L) - £8.95

*Yellow lentils tempered with cumin seeds, butter and fresh coriander*

### Methi Malai Matar Paneer (N,L) - £12.95

*An unforgettable vegetarian dish made with fresh fenugreek leaves, green peas and soft chunks of paneer*

### Amritsari Chole (N,L) - £9.95

*Punjabi style chickpea cooked with Dry mango powder and dry pomegranate seeds*

### Okra Vepudu (N) - £9.95

*Andhra Style okra crispy coated with gram flour and rice flour along with red chilli powder and salt*

### Paneer khurchan (N,L) - £12.95

*Stir fried cottage cheese baton with bell pepper and onion seeds*



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Chef Special

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# BREAKING BREADS IN THE JUNGLE

## NON VEGETERIAN MAINS

### Delhi 6 Butter Chicken (N,L) - £14.95

*A bouquet of spices and tomato, slowly caramelized for 4 hours made in the tandoor with boneless chicken*

### Chicken Khurchan (N,L) - £14.95

*Delicious creamy sweet & sour chicken made with fresh mango and ground coconut*

### Chicken Rara (L) - £14.45

*Boneless chicken pieces marinated with the chefs secret ingredients finished with garam masala and crushed kasori methi*

### Murgh Awadh Qorma (N,L) - £14.95

*Spring Chicken cooked with cashew paste & brown onion, Kashmiri yellow chili*

### East India Mutton kosha (L,M) - £14.95

*Bangle style lamb Koshamangsho -robust taste, warming spices - boneless*

### Nihari Gosht (G,N,L) - £14.95

*Slow cooked spiced lamb shank with cinnamon quill, mace and nutmeg.*

### Kashmiri Rogan Josh (L) - £14.95

*Kashmiri delicious Mutton cooked on the slow fire&#amp; secret spices*

## THE BREAD BASKET

Plain / Butter Roti (G) - £4.00

Laccha Paratha (G,L) - £4.50

Laminated Mint Paratha (G,L) - £5.50

Khamiri Naan (G,L) - £4.50

Garlic Naan (G,L) - £4.50

Chili Cheese Naan (G,L) - £4.50



Our food is Halal



Chef Special

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## KULCHA

Onion / Paneer / Aloo (G,L) - £5.50  
Malabar Paratha

## RICE

Saffron rice (L) - £5.50  
Coconut rice (L) - £4.50  
Steamed rice (L) - £4.50

## RAITA

Mix Vegetable Raita (L) - £4.50  
Burani Raita (L) - £5.50  
Boondi Raita (L) - £4.50

## PAPAD

Roasted Papad /Applam - £2.50

## DESSERT

Jamun Cheese Cake (G,L,N) - £8.95

*Deep fried dumplings soaked in a fragrant syrup infused with green cardamom & saffron baked in the oven*

Mango Kulfi (N,L) - £6.50

*Thickened milk flavoured with Mango rose peta*

Kesar Pista Phrini Brulé (N,L) - £7.95

*Exquisite Indian dessert Creamy texture and aromatic flavors*

Rasmalai (G,N,L) - £6.95

*Flattened balls of chena soaked in sweetened and thickened milk*

Mud Cake - £8.95

*Molten chocolate lava cake served with ice cream*



Our food is Halal



Chef Special

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tripadvisor

SHEREKHANRESTAURANT



DRINKS MENU

*Tiger Bay*

ENFIELD



020 3946 8684

128 HIGH ST, PONDERERS END, ENFIELD EN3 4ES

## White Wine

	175ml	250ml	Bottle
<b>Castillo de Piedra Viura Castilla (Spain)</b>	<b>5.50</b>	<b>6.50</b>	<b>20.95</b>
A crisp dry white with a delicately fruity palate and attractive floral notes on the nose.			
<b>Grapeful Dead Chardonnay (Australia)</b>	<b>6.50</b>	<b>7.50</b>	<b>21.50</b>
A dry and lively Chardonnay with some pear and spice aromas.			
<b>Box of Buggies Sauvignon Blanc (New Zealand)</b>	<b>6.50</b>	<b>7.50</b>	<b>23.95</b>
A youthful aroma of fruit and herbs is followed by a palate that is light and lively.			
<b>Mezzacorona Pinot Grigio (Italy)</b>			<b>24.95</b>
A dry and lively Chardonnay with some pear and spice aromas.			

## Red Wine

	175ml	250ml	Bottle
<b>Castillo de Piedra Tempranillo Castilla (Spain)</b>	<b>5.50</b>	<b>6.50</b>	<b>20.95</b>
A Light and fruity with soft red fruit flavours and a touch of spice on the finish.			
<b>Grapeful Dead Shiraz (Australia)</b>	<b>6.50</b>	<b>7.50</b>	<b>21.95</b>
An off dry, mid bodied fruity red that is soft in acidity and tannin.			
<b>Plate 95 Merlot Valle Central (Chile)</b>			<b>22.95</b>
A mid-light bodied red that is youthful and pleasantly fruity.			
<b>Esk Valley Pinot Noir (New Zealand)</b>			<b>28.50</b>
A relatively medium bodied red with a beautiful ruby colour and lovely aromas of strawberries and cherries.			

## Rosé Wine

	175ml	250ml	Bottle
<b>Bad Eye Deer Zinfandel Rosé (California)</b>	<b>6.50</b>	<b>7.50</b>	<b>22.95</b>
Light and sweet with loads of juicy strawberry fruits and a refreshing finish.			
<b>Lytic Pinot Grigio Blush (Italy)</b>			<b>24.00</b>
A light and delicate pink pinot grigio that is off dry on the palate.			
<b>Domaine des Martyrs Côtes de Provence Rosé (France)</b>			<b>36.00</b>
A classic French rosé. bone dry and light bodied with delicate red fruit.			
<b>Whispering Angel (France)</b>			<b>40.00</b>
Crafted in the south of France. Adored by wine lovers around the world, the wine has flavours of grape fruit and citrus combine refreshing acidity.			

# Sparkling Wine

**Prosecco Viticoltori Ponte Treviso (Italy)** 20cl Bottle  
8.50 27.50  
Clean, dry and crisp, with a creamy finish.

**"Symphoniae" Prosecco NV Extra Dry DOCG (Italy)** 30.00  
A pleasantly attractive DOCG Prosecco that is off dry & has ripe yellow fruit aromas.

# Champagne

	Glass	Bottle
<b>Mini Moët &amp; Chandon Impérial</b>		22.00
<b>Mini Moët &amp; Chandon Rosé Impérial</b>		24.00
<b>Moët &amp; Chandon Impérial*</b>		130.00
<b>Moët &amp; Chandon Rosé Impérial</b>		140.00
<b>Laurent - Perrier La Cuvee</b>	25.00	140.00
<b>Laurent - Perrier Cuvee Rose</b>	25.00	140.00
<b>Laurent - Perrier Blanc de Blancs</b>	25.00	140.00
<b>Grand Siecle by Laurent Perrier</b>	25.00	140.00
<b>Moët &amp; Chandon ICE Impérial</b>		160.00
<b>Moët &amp; Chandon N.I.R</b>		160.00
<b>Veuve Clicquot</b>		160.00
<b>LUC Belaire Bleu</b>		150.00
<b>LUC Belaire Gold</b>		150.00
<b>LUC Belaire Luxe Rose</b>		150.00
<b>Dom Pérignon</b>		400.00
<b>Moët &amp; Chandon Impérial* 3L</b>		550.00
<b>Dom Pérignon Rosé</b>		650.00
<b>Armand De Brignac Ace of spades</b>		650.00

# Shooters

<b>Amnesia</b>	7.95
Absolut Vodka, Sambuca, Triple Sec.	
<b>B52</b>	7.95
Baileys, Kahlúa, orange cognac.	
<b>Bubble Gum</b>	7.95
Baileys, Blue Curaçao, Crème De Banana	
<b>Golden Fever</b>	7.95
Peach liqueur, strawberry liqueur, fresh lemon, tequila.	
<b>Jäger Bomb</b>	7.95
Jägermeister, Red Bull.	
<b>Skittle Bomb</b>	7.95
Cointreau, Red Bull.	
<b>Bob Marley</b>	7.95
Strawberry liqueur, banana liqueur and Midori liqueur.	
<b>Passion Bomb</b>	7.95
Passoa passion liqueur.	
<b>Baby Guinness</b>	7.95
Tia Maria and Irish cream	
<b>Disarrano Velvet</b>	7.95
character of almonds and nuances of chocolate and vanilla	
<b>Shooter Tray x 6</b>	42.00

# Cocktails

- Tigers Blood** 13.95  
Bacardi coconut - Lychee juice - Pineapple juice - Cranberry juice - Blackcurrent cordial.
- Mojito ( Classic -Passion fruit - Strawberry )** 13.95
- Tequila Margarita** 13.95  
Patron Silver Tequila - Triple Sec - Lime Juice.
- Plush Pineapple** 13.95  
Bacardi Coconut - Chambord - Pineapple juice - Cranberry Juice - Passion Puree - Sugar Syrup - Lime juice.
- Wray Rum Punch** 13.95  
Bacardi Spiced - Wray & Nephew - Pineapple juice - Orange juice - Lime juice - Grenadine.
- Long Island tea** 13.95  
Grey Goose Vodka - Patron Silver Tequila - Bombay Sapphire Gin - Havana 3yrs - Triple Sec - lime juice - Sugar Syrup - Topped with cola.
- Hennessy Spice Box** 13.95  
Hennessy VS - Liqueur 43 - Lime Juice - Lemon juice - Sugar Syrup - Ginger ale.
- Sex On The Beach** 13.95  
Grey Goose Vodka - Cranberry Juice - Orange juice - Peach schnapps.
- Piña Colada** 12.95  
Bacardi Coconut - Pineapple juice - Coconut syrup and Cream.
- Caribbean Cooler** 13.95  
Bacardi Coconut - Pineapple Juice - Lime Juice - Passion puree - Sugar syrup.
- Very Berry Fusion** 12.95  
Grey Goose Vodka - Mix Berry Puree - Passion puree - Mango juice - lychee juice - Sugar syrup - Lime juice.
- Wray Jamaican Me Crazy** 14.95  
Wray & Nephew - Bacardi Negra - Sugar syrup - Lemon juice - Ginger beer.
- Flaming Zombie** 14.95  
Wray & Nephew - Bacardi Carta Blanca - Pineapple juice - Grapefruit juice - Orange juice - Lime juice - Passion puree - Sugar syrup - Gerandine.
- Rose Lychee Martini** 12.95  
Grey Goose vodka - Kwai Feh Lychee liqueur - Rose liqueur - Sugar syrup - Lime juice.
- Strawberry Daiquiri** 12.95  
Bacardi Blanca - Lime - Sugar - Strawberry Puree
- White Russian** 12.95  
Tia Maria - Sugar - Vodka - Whip cream
- Aperol Spritz** 12.95  
Aperol - Processco - Soda Water.
- Fire Hennessy Ginger** 12.95  
Hennessy VS - JD Fire- Lemon - Sugar - Ginger
- Classic Gin & Tonic** 12.95  
Hendricks Gin - Fevertree Indian Tonic Water.
- Porn Star Martini** 13.95  
Absolut vanilla vodka - Passoa Liquer- Passion fruit puree - Lime juice - sugar syrup - (Includes shot of Prosecco)

<b>Irish Coffee</b>	<b>12.95</b>
Jameson - espresso - nutmeg - sugar syrup and cream	
<b>Malibu Sunset</b>	<b>12.95</b>
Malibu coconut - Gerandine - Orange and pineapple juice	
<b>Grumpy Godfather</b>	<b>12.95</b>
Disaranno and Jameson	
<b>Velvet Martini</b>	<b>12.95</b>
Disaronno Velvet, Tia Maria and Espresso	
<b>Espresso Martini</b>	<b>12.95</b>
Kahlua - Belvedere - Espresso shot - Sugar syrup.	
<b>Old Fashioned</b>	<b>12.95</b>
Woodford Reserve - Maraschino cherry - Angostura & Orange Bitter Sugar syrup.	
<b>Negroni</b>	<b>12.95</b>
Campari - Bombay Sapphire - Sweet Red Vermouth	
<b>Neptunia Bite</b>	<b>12.95</b>
Neptunia Gin - Lime Juice - Sugar syrup - Soda water and Blue Curacao	
<b>Flora Adora Sour</b>	<b>12.95</b>
Flora Adora Gin - Lime Juice - Sugar syrup - Soda water.	
<b>Chocoholic</b>	<b>12.95</b>
Brandy - Chocolate Liquor - Baileys and Whip Cream	
<b>Pimms o'clock</b>	<b>Pitchers 21.50 / 9.50</b>
Classic Pimms - Lemonade - Orange - Strawberry - fresh mint - cucumber.	
<b>Sangria</b>	<b>Pitchers 21.50 / 9.50</b>
Red wine - Cointreau - Lemonade - Mixed berries.	
<b>Cocktail Tree x 6</b>	<b>72.00</b>
<b>Cocktail Tree x 12</b>	<b>144.00</b>

## Mocktails

<b>Virgin Colada</b>	<b>9.95</b>
Puerto Rico's most famous drink brought to life with pineapple blended with rich coconut cream and crushed ice.	
<b>Virgin Porn Star</b>	<b>9.95</b>
Minus the fire with all the fun of fresh passion shaken, with touch of lime and topped with lemonade.	
<b>Mango Tango</b>	<b>9.95</b>
Taking the tropical fusion of mango juice & raspberries shaken, with a touch of lime to enlighten your senses	
<b>Blueberry Bubble Gum</b>	<b>9.95</b>
Americans favourite candy flavour mixed fresh blueberries designed to sweeten your taste buds.	
<b>Raspberry Vera</b>	<b>9.95</b>
Fresh raspberries and lemon shaken with a topping of aloe vera to make your senses dance.	
<b>Tiki Shy Mai Thai</b>	<b>9.95</b>
A twist on trader Vic's recipe of sweet almond, lime, blue caraco and pineapple. The word Matai means good, need we say more.	
<b>Strawberry Mojito</b>	<b>9.95</b>
The traditional show-stopper of strawberries, fresh lime and mint shaken, topped with a splash soda and crushed ice.	
<b>Carlton Fusion</b>	<b>9.95</b>
The famous Carlton Lounge drink brought to life at tigerbay, Berries and fruits blended with passion fruit, lychee and mango, forever the wanderlust of desires.	
<b>Crodino Spritz</b>	<b>9.95</b>
Sparkling, refreshing and bittersweet.	

# Bottles

## Vodka

A pitcher of mixer is included with all bottles, excluding passion juice and Red Bull.

<b>Grey Goose</b>	<b>155.00</b>
<b>Grey Goose Essences</b>	<b>155.00</b>
<b>Ciroc / Flavours Belvedere</b>	<b>155.00</b>
<b>AU Flavours</b>	<b>165.00</b>
<b>Greygoose 1.5L</b>	<b>400.00</b>
<b>Greygoose 4.5L</b>	<b>1100.00</b>

## Cognac

<b>Martell</b>	<b>140.00</b>
<b>Hennessy VS</b>	<b>170.00</b>
<b>Remy Martin VSOP</b>	<b>170.00</b>
<b>Hennessy XO</b>	<b>390.00</b>
<b>Remy Martin XO</b>	<b>480.00</b>

## Rum

<b>Bacardi Carta Blanca</b>	<b>120.00</b>
<b>Bacardi Coconut</b>	<b>120.00</b>
<b>Bacardi Spiced</b>	<b>120.00</b>
<b>Bacardi Negra</b>	<b>120.00</b>
<b>Bacardi Oro</b>	<b>130.00</b>
<b>Mount Gay</b>	<b>130.00</b>
<b>Captain Morgan / Morgan</b>	<b>130.00</b>
<b>Spice Havana 3 Years</b>	<b>120.00</b>
<b>Havana 7 Years</b>	<b>120.00</b>

## Tequila

<b>Patron Silver</b>	<b>170.00</b>
<b>Patron Reposado</b>	<b>170.00</b>
<b>Patron Anejo</b>	<b>375.00</b>
<b>Patron XO</b>	<b>450.00</b>
<b>Grand Patron</b>	<b>750.00</b>
<b>El Jimador Silver</b>	<b>160.00</b>
<b>El Jimador Reposado</b>	<b>160.00</b>
<b>Clas Azul Reposado</b>	<b>650.00</b>
<b>Don Julio</b>	<b>750.00</b>

## Gin

<b>Bombay Flavours</b>	<b>110.00</b>
<b>Tanqueray Dry Gin</b>	<b>120.00</b>
<b>Hendricks Flavours</b>	<b>140.00</b>
<b>Tanqueray No.10</b>	<b>150.00</b>

## Whisky

<b>Jameson</b>	<b>140.00</b>
<b>Johnnie Walker Black Label</b>	<b>140.00</b>
<b>Chivas Regal</b>	<b>140.00</b>
<b>Jack Daniel</b>	<b>140.00</b>
<b>Jack Daniel Honey</b>	<b>140.00</b>
<b>Jack Daniel Apple</b>	<b>140.00</b>
<b>Jack Daniel Single Barrel</b>	<b>220.00</b>
<b>Glenmorangie</b>	<b>140.00</b>
<b>Glenfiddich 12 Year</b>	<b>140.00</b>
<b>Glenfiddich 15 Year</b>	<b>230.00</b>
<b>Glenfiddich 18 Year</b>	<b>375.00</b>
<b>Glenmorangie Signet Johnnie</b>	<b>400.00</b>
<b>Walker Blue Label</b>	<b>400.00</b>

## Pouring

### Vodka

	Single	Double
<b>Grey Goose</b>	<b>7.00</b>	<b>12.00</b>
<b>Grey Goose Essences</b>	<b>7.00</b>	<b>12.00</b>
<b>Grey Goose Flavours</b>	<b>7.00</b>	<b>12.00</b>
<b>Ciroc Flavours</b>	<b>7.00</b>	<b>12.00</b>
<b>Absolut Vanilla</b>	<b>7.00</b>	<b>12.00</b>
<b>Belvedere</b>	<b>7.00</b>	<b>12.00</b>
<b>AU Flavours</b>	<b>8.00</b>	<b>13.00</b>

### Rum

	Single	Double
<b>Bacardi Carta Blanca</b>	<b>5.50</b>	<b>10.00</b>
<b>Bacardi Spiced</b>	<b>5.50</b>	<b>10.00</b>
<b>Bacardi Coconut</b>	<b>5.50</b>	<b>10.00</b>
<b>Bacardi Negra</b>	<b>5.50</b>	<b>10.00</b>
<b>Bacardi Oro</b>	<b>7.00</b>	<b>12.00</b>
<b>Bacardi Superiour</b>	<b>7.00</b>	<b>12.00</b>
<b>Bacardi Caribbean</b>	<b>7.00</b>	<b>12.00</b>
<b>Malibu</b>	<b>6.00</b>	<b>11.00</b>
<b>Captain Morgan Dark</b>	<b>6.00</b>	<b>11.00</b>
<b>Morgan Spice</b>	<b>6.00</b>	<b>11.00</b>
<b>Wray and Nephew</b>	<b>6.00</b>	<b>11.00</b>
<b>Woods Navy</b>	<b>7.00</b>	<b>12.00</b>
<b>Havana 3 Year</b>	<b>5.50</b>	<b>10.00</b>
<b>Havana 7 Year</b>	<b>7.00</b>	<b>12.00</b>
<b>Havana Spiced</b>	<b>6.00</b>	<b>11.00</b>
<b>Havana Special</b>	<b>7.00</b>	<b>12.00</b>
<b>Mount Gay</b>	<b>8.00</b>	<b>13.00</b>

## Gin

	Single	Double
<b>Bombay Sapphire</b>	<b>5.50</b>	<b>10.00</b>
<b>Bombay Bramble</b>	<b>5.50</b>	<b>10.00</b>
<b>Bombay Citron Presse</b>	<b>7.00</b>	<b>12.00</b>
<b>Oxley Gin</b>	<b>7.00</b>	<b>12.00</b>
<b>Gordons Pink</b>	<b>5.50</b>	<b>10.00</b>
<b>The Botanist</b>	<b>5.50</b>	<b>10.00</b>
<b>Tanqueray Flore De Sevilla</b>	<b>7.00</b>	<b>12.00</b>
<b>Tanqueray London Dry</b>	<b>7.00</b>	<b>12.00</b>
<b>Tanqueray No.10</b>	<b>7.00</b>	<b>12.00</b>
<b>Hendricks - Flavours</b>	<b>7.00</b>	<b>12.00</b>
<b>Monkey 47</b>	<b>9.00</b>	<b>17.00</b>

## Liqueurs

	Single	Double
<b>Disaronno</b>	<b>5.00</b>	<b>9.00</b>
<b>Tia Maria</b>	<b>5.00</b>	<b>9.00</b>
<b>Baileys</b>	<b>5.00</b>	<b>9.00</b>
<b>Cointreau</b>	<b>5.00</b>	<b>9.00</b>
<b>Archer</b>	<b>5.00</b>	<b>9.00</b>
<b>Passoa</b>	<b>5.00</b>	<b>9.00</b>
<b>Aperol</b>	<b>5.00</b>	<b>9.00</b>
<b>Kahlua</b>	<b>5.00</b>	<b>9.00</b>
<b>Southern Comfort</b>	<b>5.00</b>	<b>9.00</b>
<b>Jägermeister</b>	<b>5.00</b>	<b>9.00</b>
<b>Luxardo</b>	<b>5.00</b>	<b>9.00</b>
<b>Sambuca White</b>	<b>5.00</b>	<b>9.00</b>

## Cognac

	Single	Double
<b>Martel</b>	<b>6.00</b>	<b>10.00</b>
<b>Courvoisier</b>	<b>6.00</b>	<b>10.00</b>
<b>Hennessy VS</b>	<b>6.00</b>	<b>10.00</b>
<b>Remy Martin VSOP</b>	<b>9.00</b>	<b>16.00</b>



# Whisky

	Single	Double
Jack Daniels	5.50	10.00
Jack Daniels Honey	5.50	10.00
Jack Daniels Apple	5.50	10.00
Jack Daniels Fire	5.50	10.00
Woodford Reserve	6.00	11.00
Dewars 8	6.00	11.00
Dewars 12	7.00	12.00
Monkey Shoulder	6.00	11.00
Chivas Regal	6.00	11.00
Johnny Walker Black Label	6.00	11.00
Johnnie Walker 18 Year	11.00	20.00
Johnnie Walker Gold Reserve	7.00	12.00
Jameson	5.50	10.00
Jameson Black Barrel	6.00	11.00
Jameson Orange	6.00	11.00
The Balvenie 12	7.00	12.00
The Balvenie 14	7.00	12.00
Smokey Monkey Shoulder	8.00	13.00
Fresh Monkey Shoulder	8.00	13.00
Jack Daniels Single Barrel	9.00	17.00
Johnny Walker Blue Label	15.50	29.00
Royal Salute	15.50	29.00

## SINGLE MALT WHISKY

	Single	Double
The Glenlivet 12 YO	6.00	10.00
Glenmorangie 10	6.00	10.00
Glenmorangie X	7.00	13.00
Glenfiddich 12	6.00	10.00
The Glenlivet Founders Reserve	6.00	10.00
Macallan 12 Year	7.00	13.00
Glenfiddich 15	9.00	17.00
Glenfiddich 18	11.00	20.00
Glenmorangie Signet	15.50	29.00
Macallan 18 Year	11.00	20.00

# Tequila

	Shot
Patron Silver	6.50
Patron Reposado	6.50
Patron Anejo	6.50
Grand Patron	20.00
El Jimador Blanco / Reposado	6.50
Tequila Rose	6.50
Casimigos:	6.50
Anejo/Blanco/ Mezcal /Reposado	6.50
Shot Trays x6	36.00
Shot Tree x12	72.00

## Draught Beer

	Half	Pint
<b>Carlsberg</b>	<b>3.50</b>	<b>6.00</b>
<b>Angelo Poretti</b>	<b>3.50</b>	<b>6.00</b>
<b>Guinness</b>	<b>3.50</b>	<b>6.00</b>
<b>Brooklyn IPA</b>	<b>3.50</b>	<b>6.00</b>
<b>San Miguel</b>	<b>3.50</b>	<b>6.00</b>

## Bottle Beer & Cider

<b>Carlsberg</b>	<b>4.00</b>
<b>Corona</b>	<b>4.50</b>
<b>Budweiser</b>	<b>4.50</b>
<b>Cobra</b>	<b>4.80</b>
<b>Kingfisher (650ml)</b>	<b>6.50</b>
<b>Kopparberg Mix Fruit</b>	<b>5.50</b>
<b>Kopparberg Strawberry Lime</b>	<b>5.50</b>
<b>Alcohol Free Beer</b>	<b>4.00</b>

## Bottled Soft Drinks

<b>FEVER-TREE 200ml</b>	<b>4.00</b>
Indian Tonic / Naturally Light Mediterranean / Elderflower / Ginger Ale / Ginger Beer / Soda Water	
<b>Red Bull</b>	<b>4.50</b>
<b>Coke / Diet Coke / Fanta / Sprite 330ml</b>	<b>4.00</b>
<b>Still / Sparkling Small</b>	<b>3.00</b>
<b>Still /Sparkling Large</b>	<b>5.00</b>
<b>J20</b>	<b>4.00</b>
Apple Mango / Orange Passion /Apple Raspberry	

## Soft Drinks & Juice

<b>Coke (Draught)</b>	<b>4.00</b>
<b>Coke Zero (Draught)</b>	<b>4.00</b>
<b>Lemonade (Draught)</b>	<b>4.00</b>
<b>Fresh Lime Soda</b>	<b>4.00</b>
<b>Orange Juice</b>	<b>4.00</b>
<b>Pineapple Juice</b>	<b>4.00</b>
<b>Apple Juice</b>	<b>4.00</b>
<b>Cranberry Juice</b>	<b>4.00</b>
<b>Rubicon Mango</b>	<b>5.00</b>
<b>Rubicon lychee</b>	<b>5.00</b>
<b>Rubicon Passion</b>	<b>5.00</b>

*Tiger Bay*

ENFIELD



tripadvisor

## LICENSING AUTHORITY REPRESENTATION – ADDITIONAL INFORMATION

**Name and address of premises:**

Sherekhan, 128 High Street, ENFIELD, EN3 4ES

**Type of Application:**

Variation of Premises Licence

Further to my representation dated 24 May 2024, I can update as follows:

- Premises opened approximately 5 weeks ago.
- Pre-arranged meeting with project manager, Shane, took place on 9 July 2024.
- Licence inspection also undertaken and the following non-compliances were found:

Conditions 8&9 - No records of staff training for sale of alcohol.

Condition 10 - No 'Think 25' proof of age scheme poster/sign available

Condition 14 - No public Space Protection Order Area signs on exits

Condition 21 - Smoking area signage required specifying terms of use

Condition 23 - Staff not trained with regards to written dispersal policy.

- A copy of the inspection report issued to Shane is produced as Annex A.
- Side area intended for smoking shisha appears to be/likely to be more than 50% enclosed (substantially enclosed). As such, area would not be permitted for smoking as would not comply with the requirements for a 'smoke free premises' under the Health Act 2006.

In light of the above, the premises licence holder has demonstrated that they are not able to comply with the licence (or smoke-free legislation) at the current hours, and it has only been open approximately 5 weeks. Therefore, it is of concern how the premises will be managed at the later hour sought by the variation, when the potential for more issues to arise is likely.

The position remains the same regarding the hours as per the original representation – no extension.

I reserve the right to provide further information to support this representation.

Duly Authorised: Victor Ktorakis, Senior Environmental Health Officer

Contact: [victor.ktorakis@enfield.gov.uk](mailto:victor.ktorakis@enfield.gov.uk)

Signed: *VKTORAKIS*

Date: 09/07/2024

LICENSING ENFORCEMENT INSPECTION REPORT

Premises Name	Shera Khan	
Premises Address	128 High Street EN3 4ES	
Time of Visit:	Start: 13:00	Finish: 13:54

During an inspection of your premises on 4th July.....2024....., the following was checked:

Part B of Premises Licence displayed? Yes  No  must Display  
 Address & tel no. of PLH & DPS on licence correct? Yes  No  (If incorrect, insert new details below)  
 Conditions of licence checked? Yes  No

No. of condition not in compliance	Evidence/Advice
	visit to check smoking shelter compliance and <del>check</del> full licensing inspection
4	subjective noise assessments made hourly. sound level meter used. Advised not necessary
8 + a	No records of staff training for sale of alcohol induction and refresher training required every 6 months (at least)
10	No 'Think 25' Proof of age scheme poster/sign.
14	Public space Protection order <sup>area</sup> signs required on exits.
21	Smoking area signage required specifying the terms of use.
23	<del>No</del> written disposal policy. Must provide and train staff in the policy. This should be logged and records kept.

Any other matter(s) that need addressing:

officer to send material to assist in complying with above

Smoking area appears to be more than 50% enclosed. PLH to send their calculations and drawings.

You are required to have the above matters attended to within 7.....days of this notice. Failure to rectify the above breaches may constitute a criminal offence and result in legal proceedings being brought against you.

LICENSING ENFORCEMENT	RECIPIENT OF NOTICE
Print Name of Officers in Attendance: <u>VICTOR KTORAKIS 020 81322840</u> <u>victor.ktorakis@enfield.gov.uk</u>	Signature: <u>Shane</u>
If you have any queries relating to this report please contact <u>licensing@enfield.gov.uk</u>	Print Name & Position: <u>Shane Veborn Project manager</u>
	Email/Tel of recipient: <u>shane@tigerbayinternational.com</u>

Application forms can be downloaded at: <https://new.enfield.gov.uk/services/business-and-licensing/>