

Operational Management Plan

Sexy Fish, 1 The Avenue, Manchester, M3 3AE

Introduction and Overview

Caprice Holdings own and operate established licensed premises across the country including The Ivy in Manchester and various premises in London, namely Scott's, 34 Restaurant and Sexy Fish in Mayfair. We operate these premises successfully, hand in hand with local residents and businesses. The Management Team at the premises will operate the business to the highest standards to ensure the promotion of the licensing objectives at all times and with key consideration for the specific location within Spinningfields and the local community.

The operational management plan identifies the following key areas to be more specifically addressed:

- Capacity and hours of operation;
- The management of guests arriving and departing;
- The management of the terrace; and
- People management.

Capacity and hours of operation

- The premises will be a licensed premises servicing predominantly food with a maximum of approximately 240 covers including the external terrace.
- The premises will be operated during the following hours.
 - 08.00am till 02.30am Sunday – Wednesday
 - 08.00am till 03.30am Thursday – Saturday
 - The terrace will operate from 08.00am till 11.00pm 7 days a week.
- This is a licensed premises providing substantial food at all times and will predominately operate as a high-end restaurant with ancillary bar.

Management of Arrival and Departure of Guests

- SIA registered door-staff shall be employed at the premises at a ratio of 1:100 from 09.00pm on Fridays and Saturdays until 30 minutes after closing.
- At all times the need for SIA registered door-staff shall be regularly risk assessed on an event-by-event basis and such risk assessment shall be recorded by the Designated Premises Supervisor.
- When door-staff are on duty, one doorman will be employed to control and order guests while entering and exiting the premises.
- The role of the door supervisor will be as follows:
 - Greet all customers as they approach the premises and open the door for them to enter the building.

- Direct all smoking customers to the allocated space for them to use. This will be located at the left-hand end of the external seating area.
- Ensuring all alcohol is consumed on the premises.
- Carefully manage and expedite any transport enquiries and drop-offs.
- The design of the premises will include an area in the entrance lobby where guests can wait before they are seated.
- Once in the lobby reception area, guests will be greeted by the Maître D upon arrival and shown to their table, including the terrace.
- The front door of the premises and the public highway immediately adjacent to will be under CCTV surveillance at all times. Access to video evidence will always be available to the police in line with the Premises Licence condition.
- Upon leaving, guests ordering taxis will be invited to wait in the reception area.

Management of the terrace

- The external terrace area will be set up for service each day with 10 tables and 40 chairs between the hours of 08.00am and 11.00pm.
- There are CCTV cameras in the restaurant and on the terrace to cover all entry/exit as well as full coverage of the terrace tables.
- Whenever the terrace is in use there is, depending on the level of business, one, two or three senior waiters dedicated specifically to manage the outside area. Our doorman will also watch over our guests as well as the staff members allocated to the terrace.
- We never allow more than four customers per table - if a table of four tells us that another guest wishes to join them we insist on them taking a table inside or splitting their party to take two tables outside.
- In the evening, all customers wishing to dine outside are clearly told about our 11.00pm closing time and it is explained that we will have to seat them inside at that point if they wish to continue their evening with us. No one will be permitted to sit on the terrace beyond closing time.
- At around 10:30pm each night the manager on duty will assess the status of the tables outside to judge who will need to be moved inside. For example, if a table has just finished their main course, they will not have time to enjoy dessert outside before the closing time. In this situation the manager on duty will speak to the customers and oversee the relocating of them to a table inside the premises.

- At 10:50pm the bills are printed for the remaining tables and payments are subsequently taken.
- As customers leave the terrace heaters are turned off and the chairs are positioned against the tables so they cannot be used.
- The terrace will be regularly cleaned and pavement swept every morning and evening. The pavement will also be jet washed every morning.

Acoustic assessment of a proposed restaurant and external dining space

2 Spinningfields Square, Manchester



Client: Caprice Restaurants

Report Reference: 211004-R001

Date: 15th October 2021

Revision:	Date:	Author:	Checked:
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-	15/10/2021		
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Note that consideration of non-acoustic aspects including, but not limited to structural calculations, compliance with Building Regulations and other statutory requirements, or any assessment of fire regulations are outside the scope of ACA Acoustics Limited and should be considered by others accordingly.

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0. SUMMARY

- 0.1. ACA Acoustics Limited has been commissioned to carry out an assessment of noise emissions from a proposed restaurant at ground and mezzanine floor levels, along with external seating area at 2 Spinningfields Square, Manchester.
- 0.2. No residential receptors have been identified in the vicinity and as such adjoining offices have been considered the closest noise-sensitive receptors.
- 0.3. A sound insulation test was conducted on the separating floor between the mezzanine area and the first-floor offices above. Measured sound insulation performance of the separating floor was D,w 59dB. However, background sound levels in the offices limited the measurable performance and the actual sound insulation of the floor will be considerably higher.
- 0.4. Allowing for anticipated operational sound levels within the proposed restaurant, sound transmission into the offices will be lower than L_{Aeq} 33dB. This is significantly below guideline maximum values within BS 8233:2014 for executive offices, open plan offices, and meeting rooms. Calculated levels will be at least 8dB below the measured existing background sound level within the office.
- 0.5. The assessment confirms that operational sound transmission from the proposed restaurant will be low and will not be disturbing to occupants of the offices.
- 0.6. Whilst on site on the 6th October 2021, a sound level survey was conducted in the vicinity to establish existing external background sound levels. Lowest measured residual sound levels in the area were L_{Aeq} 64dB during the daytime to 19:00 hours and L_{Aeq} 59dB to the late evening/early night time periods.
- 0.7. A 3D computer model has been set up to calculate sound transmission from patrons using the external dining area. Calculated sound levels from patrons will be around L_{Aeq} 58dB outside first floor office windows and L_{Aeq} 61dB to the underside of the overhanging slab.
- 0.8. Allowing a very conservative sound insulation performance of façade elements of D,w 30dB for the curtain wall glazing and D,w 50dB for the concrete slab, calculated internal sound levels from patrons will not exceed a level of L_{Aeq} 28dB inside the offices above. This is significantly below guideline values of BS 8233:2014 and the existing background sound levels in the offices. Noise from patrons using the outside dining area would be exceptionally low and not be detrimental to the amenity of occupants of the offices.
- 0.9. In conclusion, operational noise emissions from the proposed restaurant and external dining seating area will be low and will not be detrimental to the amenity of any occupants in the vicinity.

1. INTRODUCTION

The client is preparing an application for the change of use of a ground floor unit at 2 Spinningfields Square, Manchester to a restaurant with external seating area.

ACA Acoustics Limited has been commissioned by Caprice Restaurant to carry out a survey and assessment of noise emissions from the proposed restaurant and, where necessary, to make recommendations for a suitable sound mitigation scheme. The purpose of the assessment is to ensure that the amenity of nearby noise-sensitive properties is not compromised.

No residential properties have been identified in the vicinity and as such it is considered that noise emissions from the restaurant and external dining area would not impact on any residential occupants. Adjoining commercial offices have been taken to be the closest noise-sensitive properties.

This report presents results of the sound level survey, computer modelling, and assessments.

2. ACOUSTIC CRITERIA

2.1 BS 8233:2014

British Standard BS 8233:2014 provides guideline internal sound levels to be achieved within offices.

Guidance limits for internal sound levels within open plan offices, executive offices, and meeting rooms, taken from Table 2 and Table 4 of BS 8233:2014, are shown in Table 1 below.

Location	Design Range LAeq
Open plan office	45dB - 50dB
Staff/Meeting room	35dB - 45dB
Executive office	35dB - 40dB

Table 1: BS 8233:2014 indoor ambient sound levels for office and places of work

2.2 Existing Background Sound Levels

While on site, ACA Acoustics measured a short-term background sound level of LA90 41dB, with a residual level of LAeq 42dB. Typically, ACA Acoustics recommend that to achieve a good standard of

amenity for existing occupants, noise transmission from licensed premises should be designed to not exceed a level of 5dB below the measured background sound level to inside adjoining noise-sensitive commercial properties.

Based on the measured background sound levels, this equates to a criteria of LAeq 36dB to inside the offices.

2.3 Summary of Appropriate Criteria

Based on the criteria discussed above, it is recommended that noise emissions from the restaurant and external dining area should be designed such that they do not exceed a level of LAeq 35dB inside the adjacent offices. This is the more stringent of the two criteria discussed.

3. REVIEW OF SITE LOCATION & DEVELOPMENT PROPOSALS

The development site is at 2 Spinningfields Square, Manchester.

The ground and mezzanine floor unit is proposed for change of use to a restaurant, along with a new external dining area to be formed to the front.

The external seating area will be located beneath the concrete slab overhang, above which there are three floors of existing offices.

4. SOUND LEVEL SURVEY

4.1 External Sound Level Survey

To assess the impact of the proposed development, a sound level survey has been conducted at the development site. Details of the sound level survey carried out by ACA Acoustics are provided below.

An attended survey was carried out using a single measurement position to the front of the unit during the late afternoon and evening of the 6th October 2021 at the position shown in Figure 1.

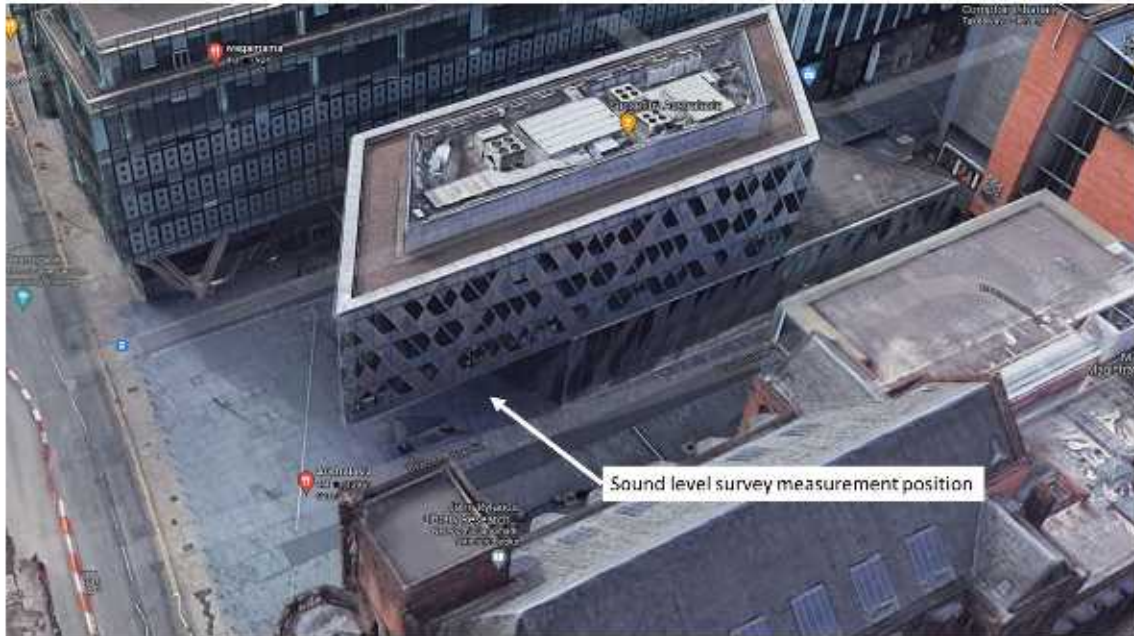


Figure 1: Sound level survey measurement location

Sound levels were recorded in consecutive 15-minute samples of overall LAFmax, LAeq, and LA90 values along with other statistical indices and octave band spectra.

The following equipment was used during the survey; a calibration check was conducted on the sound level meter prior to the survey and repeated after with no deviation noted.

Equipment	Serial Number
NTi Audio Class 1 sound level meter type XL2 complete with weatherproof and lockable outdoor environmental kit	A2A-06294-E0
Svantek calibrator type SV33B. Compliant to IEC 60942-1:2003	83826

Table 2: Equipment used for MP1

Weather conditions at the time of the survey were cold, calm, and clear. Meteorological conditions will not have influenced the measurement results.

Results of the survey are shown in graphical form in Figure 2. Summary results are included in the table below.

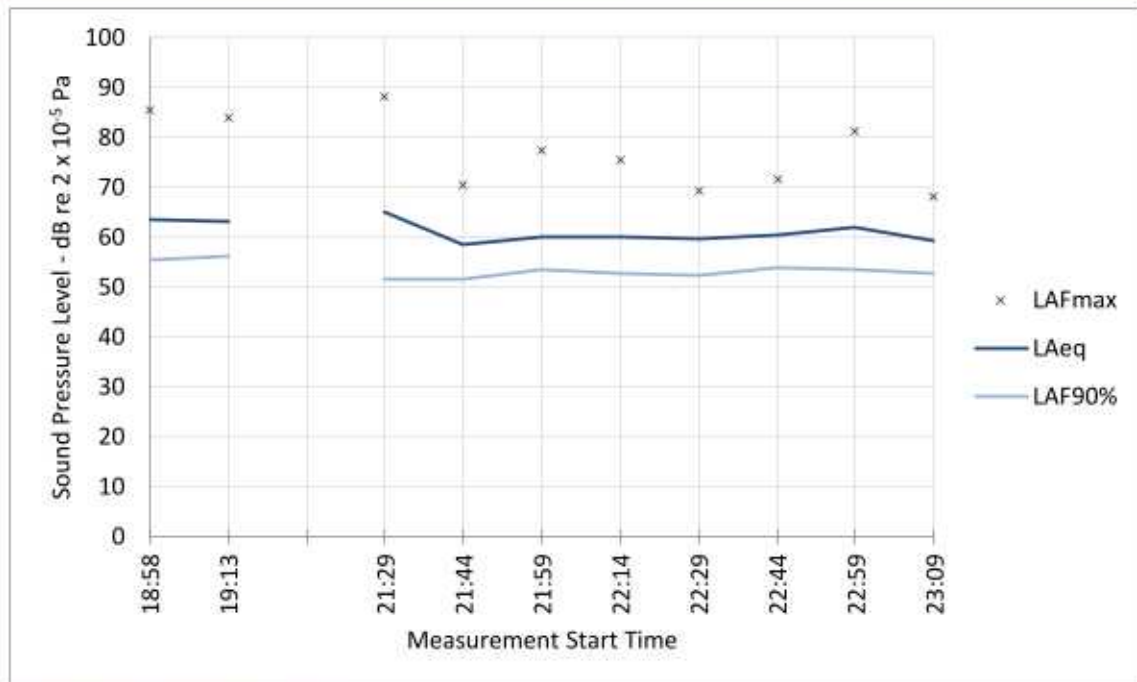


Figure 2: Sound level survey results

4.2 Sound Insulation Tests

A sound insulation test has been carried out between the 1st floor mezzanine area and the 2nd floor office space.

The survey was conducted by [REDACTED] of ACA Acoustics. Tests were conducted in accordance with the methodology of BS EN ISO 16283-1:2014. [REDACTED] is accredited to undertake sound insulation tests in accordance with the SITMA registration scheme.

Summary results are shown in the table below.

Source Room	Receiving Room	Level Difference D,w (dB)
1 st Floor, Mezzanine level	2 nd Floor office	59

Table 3: Sound insulation test results

The sound insulation results on the existing structure confirm that the building is providing a very good standard of sound insulation.

The measured sound insulation performance is significantly limited by the prevailing background sound level within the offices from the ceiling ventilation and thermal comfort equipment. With the loudspeaker playing “pink” noise in the mezzanine area at around LAeq 100dB subjectively transmission into the office space was almost imperceptible above the background sound level in

the office. What this means is that the actual level of sound insulation will be much higher than that shown and consequently actual levels of sound transmission from the proposed restaurant will also be significantly lower than those calculated below.

5. ASSESSMENT OF INTERNAL NOISE TRANSMISSION

ACA Acoustics have measured music levels within an existing restaurant of the proposed operator during busy trading hours. Levels measured will be representative of those within the proposed restaurant during a busy weekend evening period, with amplified music playing, and patrons talking loudly.

Typical source sound levels are shown in the table below. These equate to a level of LAeq 86dB.

	Octave Frequency (Hz)						
	63	125	250	500	1k	2k	4k
Leq dB	82	80	84	88	74	66	60

Table 4: Source sound level inside restaurant

Based on the anticipated source sound level and the measured level difference of the existing structure, resultant sound levels inside the adjoining offices are shown below in terms of overall LAeq values. Note that these are based on the existing structure and do not allow for any mitigation works. It is anticipated that the restaurant operator would fit out the restaurant including plasterboard ceilings to cover ductwork and services, which would improve the sound insulation performance further.

Receptor	Calculated Level of Sound Transmission	Recommended Criteria
Open plan office at 2 nd floor level	LAeq 33dB	LAeq ≤35dB

Table 5: Calculated sound emissions from restaurant transmitting through existing structure prior to undertaking any mitigation works

Results in Table 5 confirm that noise emissions to the offices, with music playing inside the restaurant with no acoustic treatment, achieve the recommended criteria.

It is worth noting that, as mentioned above, the actual level of sound insulation will be higher than that shown, and the calculated level of sound transmission will be subsequently much lower.

6. ASSESSMENT OF NOISE FROM THE EXTERNAL SEATING AREA

The proposed development includes forming an external dining area to the front of the unit. In order to ensure levels from the area do not cause reduction to the amenity of the office above the restaurant, assessment of levels from the seating area has been undertaken.

To calculate noise emissions from people using the external seating area it is necessary to establish what the typical source sound levels will be from the patrons. It is well documented that average conversational speech of an adult produces around Leq 60dBA at a distance of 1m from the speaker and that raised voices are around Leq 65dBA at 1m from the speaker (*Kinsler, Frey, Coppens, Sanders – Fundamentals of Acoustics, 4th Edition, p328*).

A computer calculation model has been set up of the proposed dining area. The calculation model uses iNoise proprietary noise mapping software based on the methodology of ISO 9613-2:1996 and ISO 17534-1:2015, the associated quality standard for software models. The calculation method of ISO 9613 takes account of the patron source sound levels, distance between the external dining area and residential properties, acoustic reflections, and acoustic screening. ISO 9613-2:1996 estimates accuracy of ± 3 dB.

Input data and assumptions made within the calculation model are detailed below.

- Around 50 patrons in the seating area.
- One in two patrons talking in raised voices. 65dBA at 1m for each raised voice. This is significantly conservative: it would normally be expected to have around one in three or one in four patrons talking at any one time. As such actual source levels are likely to be lower.
- No allowance for directivity has been taken. This therefore assumes all patrons speaking will be facing directly towards the receptors.
- The assessment assumes moderate downwind propagation from the source to the receptors.
- Ground absorption coefficient assumed to be 0 (fully reflective hard ground) throughout.
- The sound reflection coefficient from existing buildings is assumed to be 0.8, equating to traditional buildings with windows, small additions, or bays.

The author considers that the details used within the acoustic model equate to the likely 'worst-case' period of operation. This means that sound emissions from the dining area would often be lower than the levels calculated.

Printouts from the computer calculation model are provided in Appendix A. Calculated sound emissions from the external area to outside nearby residential properties are shown in Table 6 below.

External Seating Area Level of Occupancy	Separating Element	External Sound Level LAeq	Separating Element Minimum Likely Sound Reduction	Internal Level
Full capacity	To external glazed façade	58dB	30dB	28dB
	To just underneath concrete slab	61dB	50dB	11dB

Table 6: Calculated levels with opening in shop front, and comparison against measured residual LAeq

Table 6 shows that levels from the external seating area through the glazed façade and concrete slab floor are significantly below levels measured within the office and criteria detailed within Section 2.

7. CONCLUSION

A licencing application has been submitted for the conversion of the ground floor unit at 2 Spinningfields Square, Manchester to become a high-end food restaurant and ancillary bar, with outside seating area.

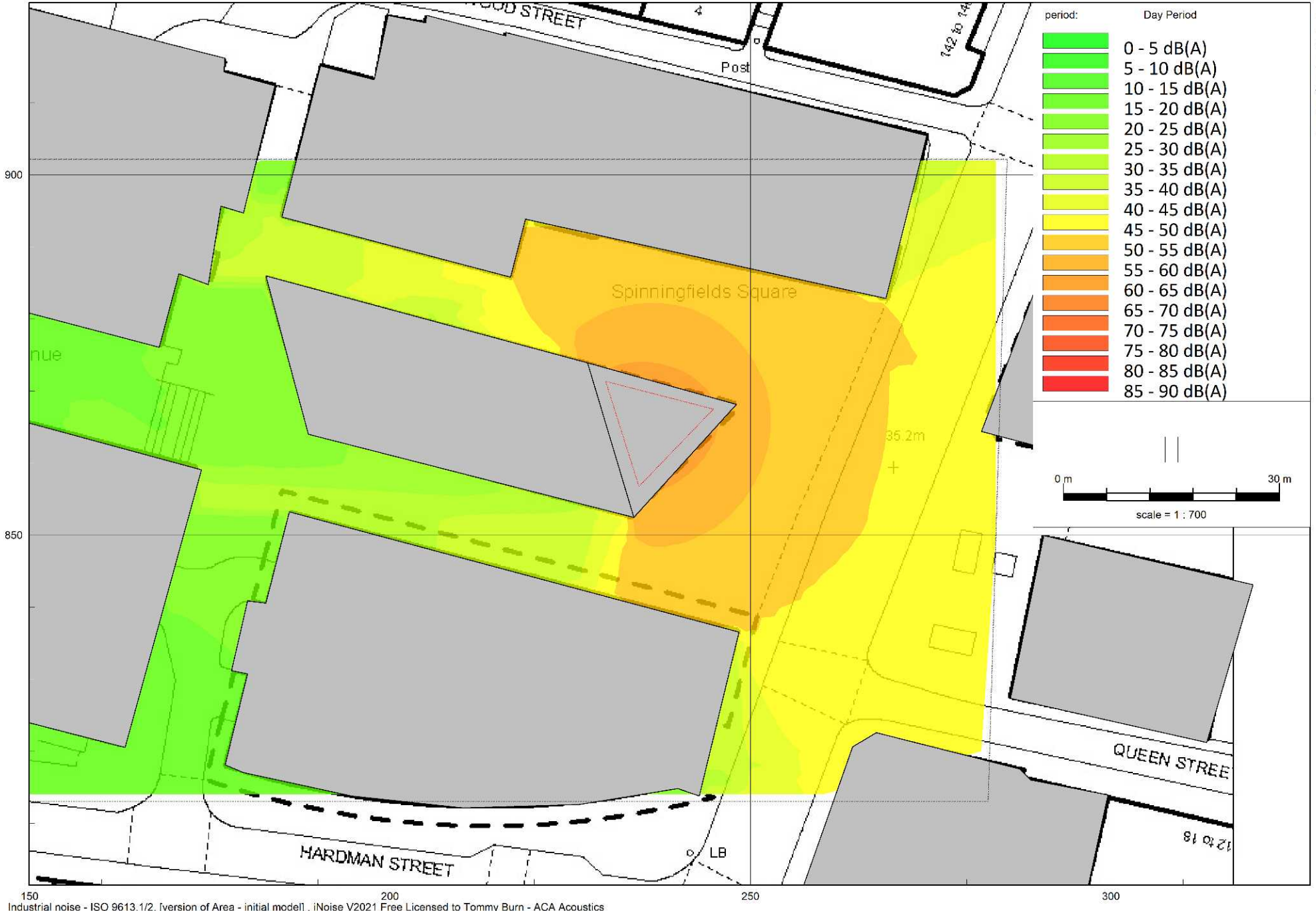
ACA Acoustics have undertaken sound level surveys of the separating floor, and in the external vicinity, along with computer modelling of noise emissions from the restaurant and external dining area to assess sound levels to within the upper floor office space.

The assessment confirms that cumulative levels from the high-end food restaurant and ancillary bar and external seating area will be at most 9dB below current sound levels inside the office and will be below guideline criteria for a good standard of amenity in offices set out in the relevant British Standard.

The proposals will not be detrimental to the amenity of occupants of the offices.

Appendix A

Acoustic Calculations



GENERAL NOTES

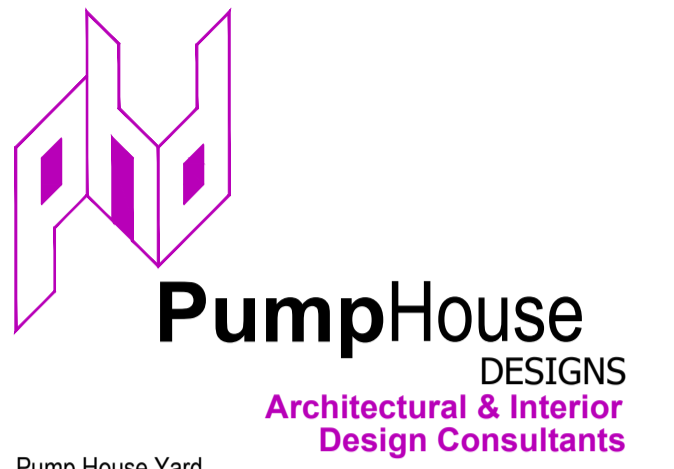
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U	EXTERNAL STRUCTURE UPDATES	AT	05.10.21
Q	LAYOUT UPDATES	AT	17.02.21
P	CLIENT AMENDMENTS	OT	25.08.21
O	CLIENT AMENDMENTS	PB	24.08.21
N	CLIENT AMENDMENTS	AT	04.08.21
M	CLIENT AMENDMENTS	PB	20.07.21
L	CLIENT AMENDMENTS	PB	13.07.21
K	CLIENT AMENDMENTS	OT	08.07.21
J	CLIENT AMENDMENTS	OT	25.06.21
I	CLIENT AMENDMENTS	OT	18.06.21
H	SEATING ADDED	PB	05.05.21
G	CLIENT AMENDMENTS	PB	19.04.21

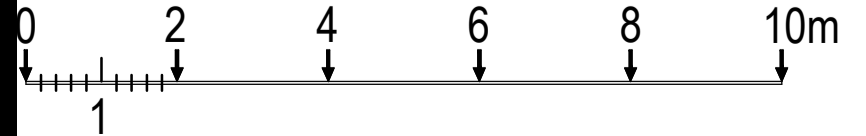
F	LAYOUT AMENDMENTS	PB	14.12.20
E	LAYOUT AMENDMENTS	OT	04.12.20
D	CLIENT AMENDMENTS	OT	19.11.20
C	CLIENT AMENDMENTS	OT	18.11.20
B	CLIENT AMENDMENTS	OT	17.11.20
A	DRAWING UPDATES	OT	06.09.20

2 SPINNINGFIELDS SQUARE
MANCHESTER
M3 3AE

PROPOSED GA - GROUND FLOOR & MEZZANINE

DRAWN BY - A WEST
DATE - MARCH 2020
SCALE - 1:100 @ A1

DRAWING No. 4322 / 464 / 201 / U



SEXY FISH

セクシーフィッシュ

SNACKS & BITES

- SALT AND PEPPER SQUID 13.1
- WAGYU GUNKAN*, PERIGORD TRUFFLE 4PC 26
- CRISPY PINK SHRIMP & YUZU KOSHO DIP 15.6
- SEXY FISH CROQUETTE & SMOKED AIOLI 17.1
- WHITE MISO SOUP 5

SEXY FRUIT DE MER

SEXY FISH SEAFOOD PLATTER*

SELECTION OF SASHIMI, MAKI, TARTARE & 1/2 LOBSTER 92

CAVIAR*

Served with steamed buns & sexy condiments

IMPERIAL 30G 58 | OSCIETRA 30G 110
BELUGA 30G 210

OYSTER*

OYSTER GILLARDEAU 6 EA
SMOKED CHILLI SAUCE

TARTARE

- CHUNKY TUNA* TARTARE & BARLEY MISO 18.1
- SALMON* TARTARE & KOREAN SPICE 14.6
- YELLOWTAIL* TARTARE, SMOKED TOFU & CAVIAR 21.7
- BEEF TARTARE*, UME & PERIGON TRUFFLE 23.8

MP = MARKET PRICE | V = VEGETARIAN | VG = VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill

COLD DISHES

- YELLOWTAIL* SASHIMI & MANDARIN PONZU 19.1
- TUNA* TATAKI, GRILLED ONION & SPICY PONZU 16.2
- BURRATA, KIMCHI & PRAWN CRACKER 17.2
- WAGYU* TATAKI, JAPANESE MUSTARD & PERIGON TRUFFLE 42

SALADS

- TOMATO & RHUBARB SALAD, GINGER & SESAME 12.7
- GREEN HOUSE SALAD, FETA & OLIVE YUZU DRESSING 11.2
- CRISPY TOFU & AVOCADO, MAPLE LIME DRESSING 14.1 VG
- CRISPY DUCK & WATERMELON SALAD, POMEGRANATE 19.3

SKEWERS & GYOZA

- CHICKEN WINGS, LIME 7.6
- GLAZED PORK BELLY, PEAR & GINGER 15.6
- GRILLED SWEET POTATO, COCONUT & WASABI 9.8 VG
- BEEF, GREEN ASPARAGUS & SMOKED ANCHO CHILLI 16.1
- GRILLED TIGER PRAWN, CHILLI & LIME 17.8
- PRAWN GYOZA, SOY & GINGER DRESSING 14.7

TEMPURA

- SEASONAL VEGETABLE (9 KINDS) 13.6 VG
- TIGER PRAWN, DASHI BROTH & YUZU SALT 17.8
- LOBSTER, SMOKED MARIE ROSE DIP 35

VEGETABLES & RICE

- GRILLED TENDERSTEM BROCCOLI & SPICY QUINOA 9.8
- CARAMELISED MUSHROOM, SPINACH & BLACK GARLIC 12.6 VG
- GREEN ASPARAGUS, SMOKED CREAMY PONZU 9.1
- SWEET CORN FRIED RICE & DRY MISO 11.2 VG ADD TRUFFLE 8
- KIMCHI FRIED RICE 14.6 ADD PORK 6.2 / ADD DUCK 7.4
- STEAMED RICE 5 VG

SIGNATURE DISHES

- TUNA BELLY, KOMBU CURED & SMOKED 21
- ERYNGII MUSHROOM TEMPURA, TRUFFLE & AKA MISO 16.3 VG
- SCALLOP, JALAPEÑO SAUCE & PICKLED APPLE 18
- WAGYU GYOZA, FOIE GRAS & BLACK TRUFFLE 36.4
- CARAMELISED BLACK COD, SPICY MISO 45.8
- KING CRAB & BONE MARROW, PERIGON TRUFFLE & TOAST 65
- BEEF TENDERLOIN, 200GR, GINGER & BLACK PEPPER 36.1

FISH & SEAFOOD

- HOUSE SMOKED ORA KING SALMON, GINGER & SESAME 32
- LOBSTER, SANCHO PEPPER & SHISO BUTTER 38 / 72
- WHOLE STEAMED SEA BREAM & NUOC CHAM MP
- TUNA* STEAK & SALSA MIDORI 32.8

MEAT

- WHOLE BABY CHICKEN, CHICKPEAS & YUZU 27.1
- STICKY IBERICO PORK RIBS, GREEN ONION & CHILLI 21.8
- CARAMELISED LAMB* RUMP, RED KOSHO, ANCHOVY & HERB SALAD 29.1
- GRILLED VEAL CHOP* & CHARRED PRAWN BUTTER 42

BEEF

- CARAMELISED STRIPLIN* USDA PRIME 250G GARLIC MISO 45
- RIB-EYE* USDA PRIME 280G SEAWEED BUTTER 48
- JAPANESE WAGYU* A5 SIRLOIN, 150GR 98
- JAPANESE WAGYU* A5 FILLET, 150GR 110

SEKUSHI MENU

A SELECTION OF 10 SIGNATURE DISHES

CLASSIC 98 PER PERSON
(only available as a choice for the whole table)

subject to availability

SASHIMI & NIGIRI

CHEF'S SELECTION

- 3 VARIETIES SASHIMI* (6 pieces) 26
- 5 VARIETIES SASHIMI* (10 pieces) 38
- 8 SUSHI SELECTION* 32
- VEGETARIAN SUSHI & MAKI SELECTION (10 pieces) 21
- 7 PREMIUM SASHIMI SELECTION* (14 pieces) 87

PER PIECE

- | | |
|-----------------------|------------------------|
| TUNA* Med 4.6 | SCALLOP* Scotland 5.8 |
| CHU-TORO* Med 7.4 | UNAGI Asia 4.5 |
| O-TORO* Med 9.2 | TIGER PRAWN France 4.1 |
| YELLOWTAIL* Japan 4.8 | SPOTTED PRAWN USA 7.6 |
| SALMON* Scotland 4.7 | SEA URCHIN* Canada 12 |
| IKURA* Scotland 4.6 | KING CRAB USA 8.1 |

MAKI

- | | |
|--|------------------------------|
| KING CRAB CALIFORNIA 26.1 | SEXY FISH* & YUZU 14.6 |
| SPICY TUNA* 14.8 | SOFT SHELL CRAB 17.8 |
| SHRIMP TEMPURA 14.6 | CHU TORO* & NEGI 18.1 |
| SALMON* & AVOCADO 11.8 | TORO* TATAKI & CAVIAR 36.8 |
| ASPARAGUS & MUSHROOM, PERIGON TRUFFLE 12.3 | DRAGON ROLL 18.6 |
| | SPICY SCALLOP* & CAVIAR 24.3 |

HAND ROLL ON REQUEST

PREMIUM SEKUSHI

158 PER PERSON
ONLY AVAILABLE FOR THE WHOLE TABLE.
(MINIMUM 2 PEOPLE)

TUNA BELLY, KOMBU CURED & SMOKED

GILLARDEAU OYSTER, CHILLI

LOBSTER TEMPURA, SWEET CORN & AJI AMARILLO

YELLOWTAIL, CAVIAR & ASPARAGUS

WATERMELON, CHILLI & CRISPY DUCK

GRILLED SCALLOP, APPLE & JALAPEÑOS

SEXY SASHIMI PLATTER, PREMIUM SELECTION

BLACK COD, CARAMELISED & SPICY MISO

WAGYU & KING CRAB, BBQ

DESSERT PLATTER

SWEET FINISH

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.
Cover charge £2 per person.



KUIKKU

36 PER PERSON

MONDAY - FRIDAY 12PM - 5PM

SEXY FISH DETOX SHOT

CHOOSE ANY 4 DISHES PER PERSON

CRISPY TOFU SALAD GREENS & MAPLE CHILLI VG

PRAWN GYOZA SOY & GINGER DRESSING

KIMCHI FRIED RICE (ADD PORK)

SMOKED SALMON WASABI

BEEF TARTARE, UME & SUMMER TRUFFLE

PARSNIP & RED CHILLI TEMPURA VG

BURRATA & GRILLED VEGETABLES V

SPICY YELLOWTAIL MAKI

BURNT TOMATOES & GINGER VG

AVOCADO & ASPARAGUS DONBURI VG

CRISPY ASPARAGUS MAKI YUZU MISO VG

SALMON TERIYAKI PICKLED CUCUMBER

STEAMED SEA BASS CORIANDER & CHILLI

CRISPY CHICKEN CREAMY NUOC CHAM

CARAMELISED BEEF YUZU KOSHU

GRILLED TIGER PRAWN CHILLI & LIME

OVEN ROASTED 1/2 LOBSTER (24 SUPPLEMENTARY)

WAGYU STEAK 2OZ (28 SUPPLEMENTARY)



DESSERT

SEASONAL FRUITS V OR SALTED CARAMEL & CHOCOLATE

V = VEGETARIAN, VG = VEGAN

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill. Cover charge £2 per person.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness.

BRUNCH

56 PER PERSON

ONLY AVAILABLE FOR THE WHOLE TABLE.

(MINIMUM 2 PEOPLE)

DETOX SHOT

YUZU PICKLED WATERMELON, FETA & HERBS

SMOKED SALMON BUNS
OSIETRA CAVIAR OPTIONAL £12 SUPPLEMENT

TUNA & TRUFFLE SANDWICH WITH MISO

GRILLED VEGETABLES

GRILLED TIGER PRAWN & AVOCADO

TUNA & SALMON SASHIMI

SPICY YELLOWTAIL MAKI

SPICY FRIED CHICKEN

SHISHITO PEPPERS

ONSEN EGG WITH KIMCHI FRIED RICE & BACON

DONUTS & A SELECTION OF ICE CREAMS



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A discretionary optional service charge of 12.5% will be added to your bill. Cover charge £2 per person.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness.

DESSERTS

COCONUT SEMIFREDDO 16
MANGO & PASSIONFRUIT COMPOTE

PAVLOVA 14
BERRIES & RHUBARB SORBET

CINNAMON DOUGHNUTS 16
CHOCOLATE SAUCE, EXOTIC CURD

VEGAN CHOCOLATE 16
APRICOT & JASMINE

SEXY EVER AFTER 64
LARGE DESSERT PLATTER

VANILLA CHEESECAKE
STRAWBERRY & GOLDEN LIME SORBET
(SERVES 2)
26

SORBETS & ICECREAMS

3 SCOOPS FOR 12

MANGO & PASSIONFRUIT COCONUT & LEMONGRASS CHERRY RIPPLE
PINEAPPLE & MANDARIN ROASTED PISTACHIO

TO TAKE HOME

VANILLA CHEESECAKE 36

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.
Cover charge £2 per person.

WINE LIST



FRENCH WHITE

ALSACE

750ML

GEWÜRZTRAMINER - Famille Hugel	2017	70
GEWÜRZTRAMINER - Cuvée Des Seigneurs De Ribeaupierre - F.E. Trimbach	2013	160
RIESLING - CLOS STE HUNE - F.E. Trimbach	2012	600
RIESLING - CLOS STE HUNE - F.E. Trimbach	2009	500
RIESLING GRAND CRU - Kastelberg - Marc Kreydenweiss	2018	170
RIESLING GRAND CRU - Schlossberg - Maison Trimbach	2016	190
RIESLING GRAND CRU - Geisberg - Maison Trimbach	2013	210

BORDEAUX

PESSAC-LÉOGNAN - Château Haut-Brion	2013	2,100
BORDEAUX SEC - Vin Blanc de Palmer - Château Palmer	2018	420

RHÔNE VALLEY

CONDRIEU - La Berne - Faury	2015	150
CHÂTEAUNEUF-DU-PAPE - Les Sinards - Famille Perrin	2019	150
CHÂTEAUNEUF-DU-PAPE - Tardieu-Laurent	2017	140

LOIRE VALLEY

POUILLY-FUMÉ - Baron de L - Ladoucette	2018	185
SANCERRE - Monoparcelle 538 - Domaine Claude Riffault	2018	120
VOUVRAY - Le Haut Lieu - Sec - Domaine Huet	2018	105

REST OF FRANCE

IGP AUDE HAUTERIVE - Cigalus - G. Bertrand	2017	95
VDP DES BOUCHES-DU-RHÔNE - Alpilles - Domaine de Trévallon	2014	250

NORTHERN HEMISPHERE WHITE

ITALY		750ML
ROSAZZO - Friuli - Terre Alte - L. Felluga		2018 170
IGT DELLE VENEZIE - Friuli - Vintage Tunina - Jermann		2017 150
CHARDONNAY - Alto Adige - Löwengang - Alois Lageder		2017 130
GAVI DI GAVI - Bruno - B. Broglia		2018 88
UMBRIA IGT - Cervaro Della Sala - Castello della Sala - Antinori	MAGNUM	2018 350
UMBRIA IGT - Cervaro Della Sala - Castello della Sala - Antinori		2018 170
UMBRIA IGT - Conte Della Vipera - Castello della Sala - Antinori		2019 95
ROERO ARNEIS - VIETTI		2020 75
LANGHE CHARDONNAY - Rossj Bass - A. Gaja		2018 230
LANGHE CHARDONNAY - Bussador - Poderi Aldo Conterno		2017 200
LANGHE CHARDONNAY - Gaia Rey - A. Gaja	MAGNUM	2012 3,200
IGT TOSCANA - Tenuta dell'Ornellaia		2016 490
SICILIA - Carricante - Eruzione 1614 - Planeta		2017 90
GERMANY		
RIESLING KABINETT - Mosel - Scharzhofberger - Alte Reben - E. Müller <i>SWEET</i>		2015 600
RIESLING QBA - Mosel - E. Müller <i>SWEET</i>	MAGNUM	2015 520
RIESLING AUSLESE - Mosel - Bockstein - Reichsgraf von Kesselstatt <i>SWEET</i>		1990 290
AUSTRIA		
GRÜNER VELTLINER - Kamptal - Loimer		2020 65
RIESLING - Kremstal - Steinterrassen - Stadt krens		2012 95
RIESLING - Wachau - Vinothek - Nikolaihof		2002 290
HUNGARY		
TOKAJI - Tokaj - Furmint - Szepsy		2015 165
CROATIA		
MALVAZIJA ISTARSKA - Istria - Alba - Matošević		2020 65

NORTHERN HEMISPHERE WHITE

SPAIN	750ML
SAUVIGNON BLANC - Penedes - Fransola - M. Torres	2018 85
CHARDONNAY - Conca de Barbera - Milmanda - M. Torres	2016 120
PORTUGAL	
ALENTEJO - Florao Branco - Quinta da Fonte Souto	2019 41
SLOVENIA	
CHARDONNAY-REBULA - Goriška Brda - Gasper	2018 55
UNITED STATES OF AMERICA	
CHARDONNAY - Sonoma Coast - Stone Cote - Hartford Court	2016 198
CHARDONNAY - Carneros - Hyde & d Villaine - Hyde	2012 250
CHARDONNAY - Oregon - Yamhill Carlton - Gran Moraine	2016 150
CHARDONNAY - Oregon - Sigrid - Bergstrom	2016 170
CHARDONNAY - Lugana Ridge - Kistler	MAGNUM 2015 900
ROUSSANNE - Santa Maria Valley - Holus-Bolus	2017 120
RIESLING - Columbia Valley - Eroica	2019 90
WHITE BLEND - Santa Maria Valley - Hildegard - Au Bon Climat	2016 130
CANADA	
CHARDONNAY - Niagara - Bachelder	2016 126
JAPAN	
KOSHU - Yamanashi - Private Reserve - Grace Winery	2018 72
KOSHU - Pipa - Aruga Branca - Katsunuma Winery	2015 110

SOUTHERN HEMISPHERE WHITE

NEW ZEALAND		750ML
PINOT GRIS - Central Otago - Prophet's Rock	2019	100
SAUVIGNON BLANC - Marlborough - Clos Henri	2018	96
SAUVIGNON BLANC - Marlborough - Te Koko - Cloudy Bay	2015	126
CHARDONNAY - Hawkes Bay - Gimblett Gravels - Trinity Hill	2017	100
AUSTRALIA		
RIESLING - Clare Valley - Polish Hill - Grosset	2018	130
CHENIN BLANC - Margaret River - L.A.S. Vino	2016	125
CHARDONNAY - South Australia - Yattarna - Penfolds	2016	280
BORDEAUX BLEND - Margaret River - Cullen Vineyard	2016	85
RHÔNE BLEND - Barossa Valley - The Steading - Torbreck	2018	105
CHARDONNAY - Adelaide Hills - Lenswood Vineyard - Shaw + Smith	2015	160
CHARDONNAY - Tasmania - Dawson & James	2015	155
ARGENTINA		
TORRONTÉS - Salta - Bodega Colomé	2020	45
CHARDONNAY - Mendoza - White Bones - Catena Zapata	2017	189
SOUTH AFRICA		
CHENIN BLANC - Western Cape - Old Vine Reserve - Ken Forrester	2019	60
CHENIN BLANC - Stellenbosch - 55 Barrel Fermented - Stellenrust	2020	70
CHENIN BLANC - Piekenierskloof - Dirty Little Secret - Two - Ken Forrester	N.V.	180

ROSÉ

FRANCE			
CÔTES DE PROVENCE - Chateau Miraval		2020	86
CÔTES DE PROVENCE - Chateau Miraval	MAGNUM	2020	170
CÔTES DE PROVENCE - Rock Angel - Château d'Esclans		2020	96
CÔTES DE PROVENCE - Rock Angel - Château d'Esclans	MAGNUM	2020	200
CÔTES DE PROVENCE - Rumor		2019	126
CÔTES DE PROVENCE - Chateau Leoube	MAGNUM	2019	200
CÔTES DE PROVENCE - Garrus - Château d'Esclans		2019	234
AIX EN PROVENCE - Lady A - Château La Coste		2019	72
UNITED STATES OF AMERICA			
PINOT NOIR - Willamette Valley - Angelicall - Antica Terra		2013	210

FRENCH RED

BURGUNDY	750ML
POMMARD - Tavannes - Fernand & Laurent Pillot	2016 135
VOLNAY - G. Glantenay	2018 150
GEVREY-CHAMBERTIN - Aux Corvées - M. Guillard	2015 140
GEVREY-CHAMBERTIN - Taupenot-Merme	2016 150
GEVREY-CHAMBERTIN - A. Rousseau	2009 790
GEVREY-CHAMBERTIN 1ER CRU - Les Cazetiers - Faiveley	2014 250
CHASSAGNE-MONTRACHET - M. Morey	2017 120
CHAMBOLLE-MUSIGNY - Jean-Claude Boisset	2017 192
CHAMBOLLE-MUSIGNY - Les Fuées -J.F. Mugnier	2006 700
CHAMBOLLE-MUSIGNY 1ER CRU - La Combe d'Oveaux - Taupenot-Merme	2014 650
CHAMBOLLE-MUSIGNY - La Combe d'Oveaux - Clavelier	1999 510
CHAMBOLLE-MUSIGNY 1ER CRU - Les Hauts Doix - Le Moine	2011 410
MOREY-SAINT-DENIS 1ER CRU - Les Brocs - D. Duband	2012 250
BEAUNE 1ER CRU - Les Teurons - Maison Leroy	2011 800
CHOREY-LES-BEAUNE - Domaine Tollot-Beaut	2018 110
SANTENAY - Clos des Hates - H. Lamy	2012 120
BURGUNDY GRAND CRU	
CHARMES-CHAMBERTIN GRAND CRU - Perrot-Minot	2011 550
GRIOTTES-CHAMBERTIN GRAND CRU - L. Le Moine	2012 750
CLOS DE LA ROCHE GRAND CRU - L. Le Moine	2013 620
CLOS DE LA ROCHE GRAND CRU - Arlaud	2011 490
CLOS DES LAMBRAYS GRAND CRU - Monopole - Domaine des Lambrays	2011 530
CLOS DE TART GRAND CRU - Monopole - Domaine du Clos de Tart	2011 850
CLOS DE VOUGEOT GRAND CRU - Domaine Prieuré-Roch	2015 1,900
LA TÂCHE GRAND CRU - Monopole - Domaine de la Romanée-Conti	2010 7,500
CLOS DE BÈZE GRAND CRU - Domaine Prieuré-Roch	2015 2,800
ECHÉZEAUX - MONOPOLE - Domaine de la Romanée-Conti	2002 5,500

FRENCH RED

BORDEAUX	750ML
SAINT-EMILION GRAND CRU - Château Cheval Blanc	2004 1,200
SAINT-EMILION GRAND CRU - Château Cheval Blanc	1999 1,500
POMEROL - Vieux Château Certan	2011 500
POMEROL - Château Pétrus	2011 4,200
POMEROL - La Conseillante	2010 550
CÔTES DE CASTILLON - Domaine de l'Aurage	2013 126
CÔTES DE CASTILLON - Château Cap de Faugères 'La Mouleyre'	2011 115
CANON-FRONSAC - Château Vrai Canon Bouche	2014 110
PESSAC-LÉOGNAN - Château La Mission Haut-Brion	2008 690
PESSAC-LÉOGNAN - Château Haut-Brion	1993 1,300
PESSAC-LÉOGNAN - Château Haut-Brion	1990 2,500
SAINT-ESTÈPHE - Château Ormes de Pez	2011 120
SAINT-ESTÈPHE - Château Montrose	2010 850
SAINT-ESTÈPHE - Château Cos d'Estournel	2003 640
SAINT-ESTÈPHE - Pagodes de Cos - Château Cos d'Estournel	2015 240
SAINT-ESTÈPHE - Château Calon Segur	1995 410
PAUILLAC - Château Lynch-Bages	2014 390
PAUILLAC - Château Lynch-Bages	1995 600
PAUILLAC - Château Pontet-Canet	2009 800
PAUILLAC - Les Forts de Latour	2008 740
PAUILLAC - Château Pichon-Baron	2005 490
PAUILLAC - Château Pichon-Baron	1989 520
PAUILLAC - Château Mouton Rothschild	2005 1,500
PAUILLAC - Château Mouton Rothschild	1989 1,700
PAUILLAC - Château Lafite Rothschild	1986 3,200
PAUILLAC - Château Latour	1995 2,100
PAUILLAC - Château Latour	1982 4,500
SAINT-JULIEN - Sarget de Gruaud-Larose	2012 120
SAINT-JULIEN - Château Langoa Barton	2011 180
SAINT-JULIEN - Château Ducru-Beaucaillou	2005 690
SAINT-JULIEN - Château Ducru-Beaucaillou	MAGNUM 2008 1,500
MARGAUX - Pavillon Rouge du Château Margaux	2006 490
MARGAUX - Château Palmer	2000 1,300
MARGAUX - Château Palmer	DOUBLE MAGNUM 1962 6,800
BLEND - Historical XIXth Century - Château Palmer	L.20.13 750

FRENCH RED

RHÔNE VALLEY

750ML

SYRAH - Maison Les Alexandrins	2018	55
CHATEAUNEUF-DU-PAPE - Les Sinards - Famille Perrin	2017	150
CHATEAUNEUF-DU-PAPE - Château de Beaucastel	2009	270
CHATEAUNEUF-DU-PAPE - Château de Beaucastel	2008	280
CHATEAUNEUF-DU-PAPE - Château Rayas	2004	2,100
CROZES-HERMITAGE - Maison Les Alexandrins	2018	85
CÔTE-RÔTIE - Jamet	2017	290
CÔTE-RÔTIE - La Turque - E. Guigal	2006	650
CORNAS - Les Eygats - Ferraton	2012	170
HERMITAGE - La Chapelle - Paul Jaboulet Aîné	2012	420
HERMITAGE - Colombier	2008	180

LOIRE VALLEY

SANCERRE - Vacheron	2016	110
BOURGEUIL - Le Grand Clos - Y. Amirault	2017	80

BEAUJOLAIS

JULIÈNAS - Château des Capitans	2017	68
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REST OF FRANCE

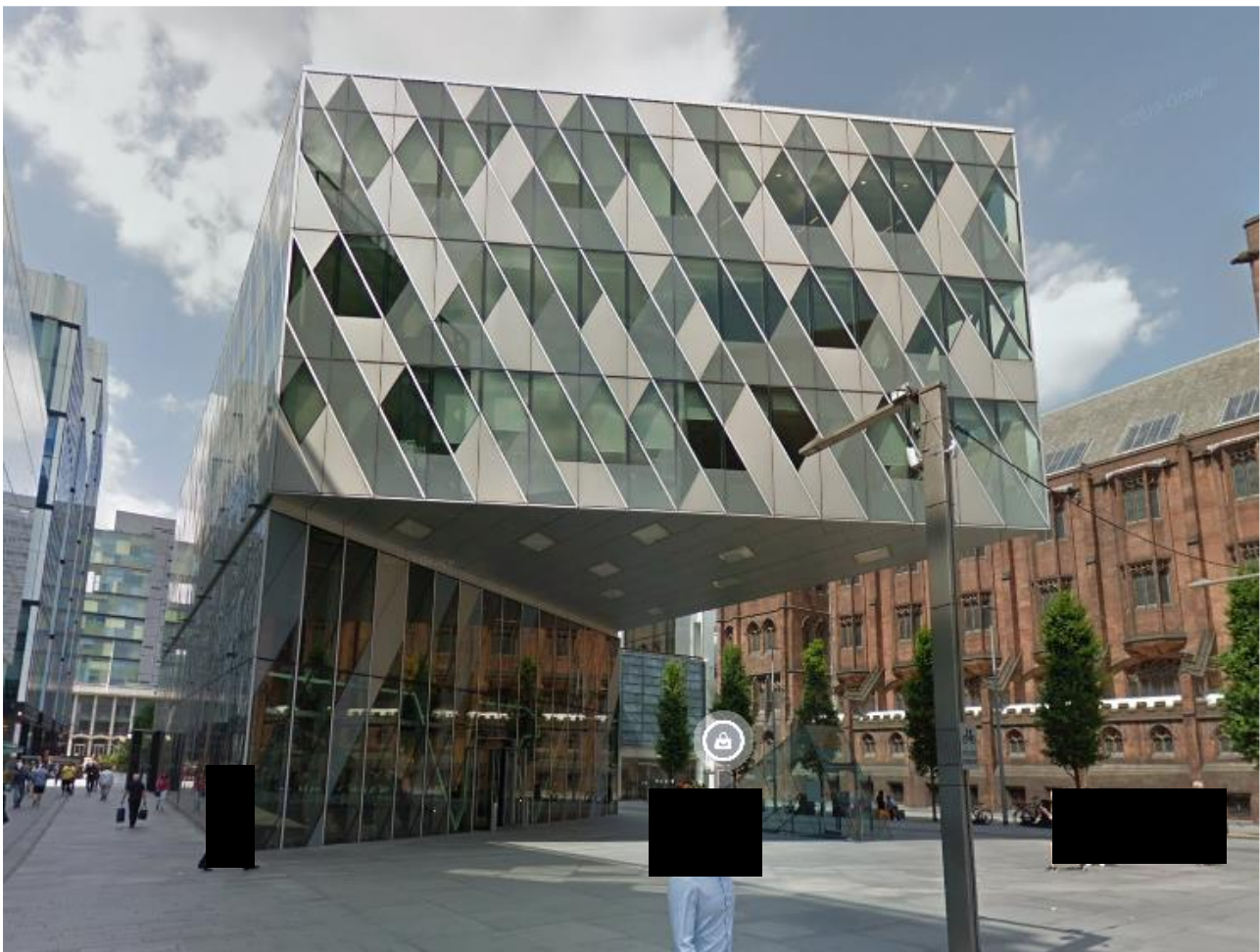
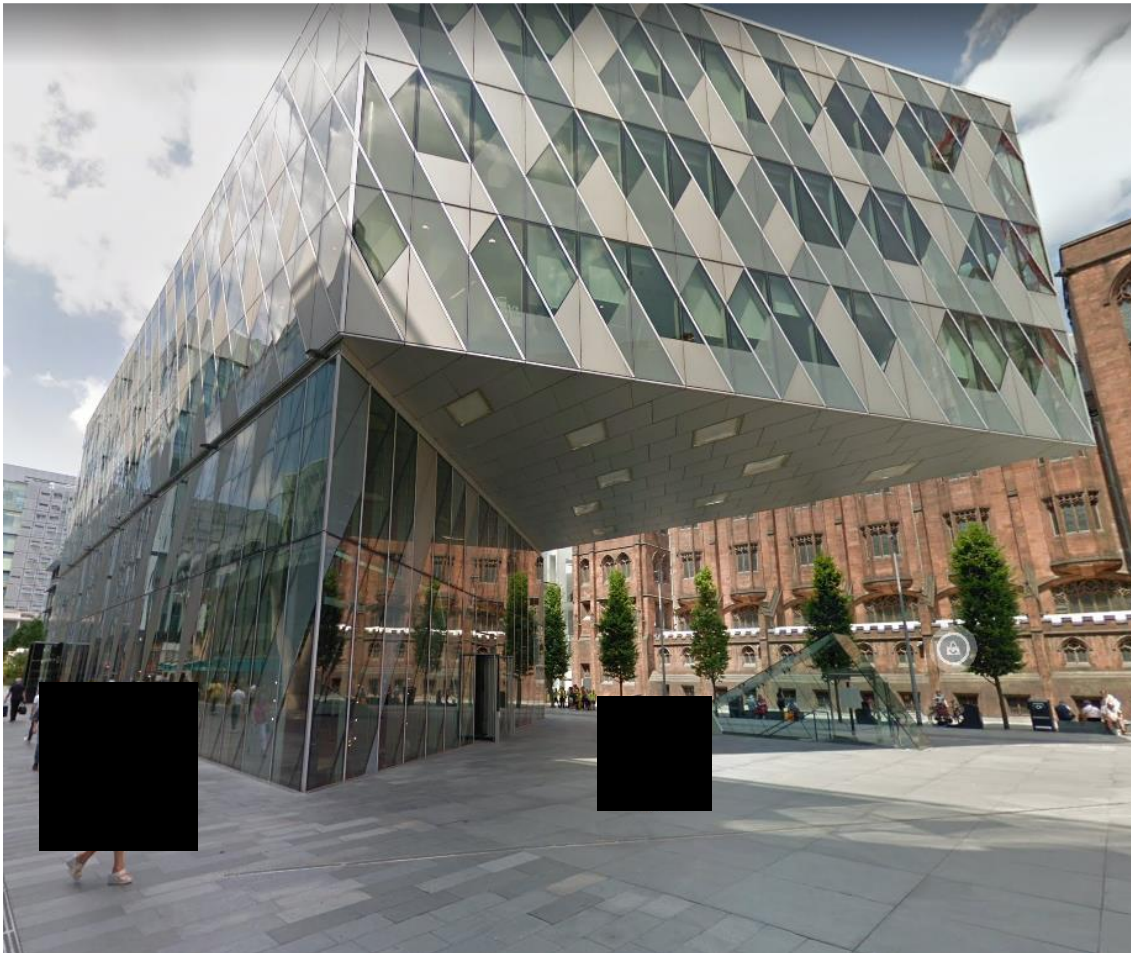
VDP DES BOUCHES-DU-RHÔNE - Domaine de Trévallon	2007	260
MINERVOIS LA LIVINIÈRE - Le Viala - G. Bertrand	2014	165
COTEAUX DU LANGUEDOC - Terrasses du Larzac - Domaine de Montcalmès	2012	95
BLEND - Corsica - Faustine - Comte Abbatucci	2017	85
MALBEC - Cahors - Seigneur de Grezette	2018	75
MALBEC - Cahors - Château de Chambert	2014	82
MALBEC - Cahors - Paragon - A.D. Perrin	2012	565
BANDOL - La Tourtine - Domaine Tempier	2005	180
CÔTES DE PROVENCE - Les Forts de Léoube - Chateau Léoube	2015	95

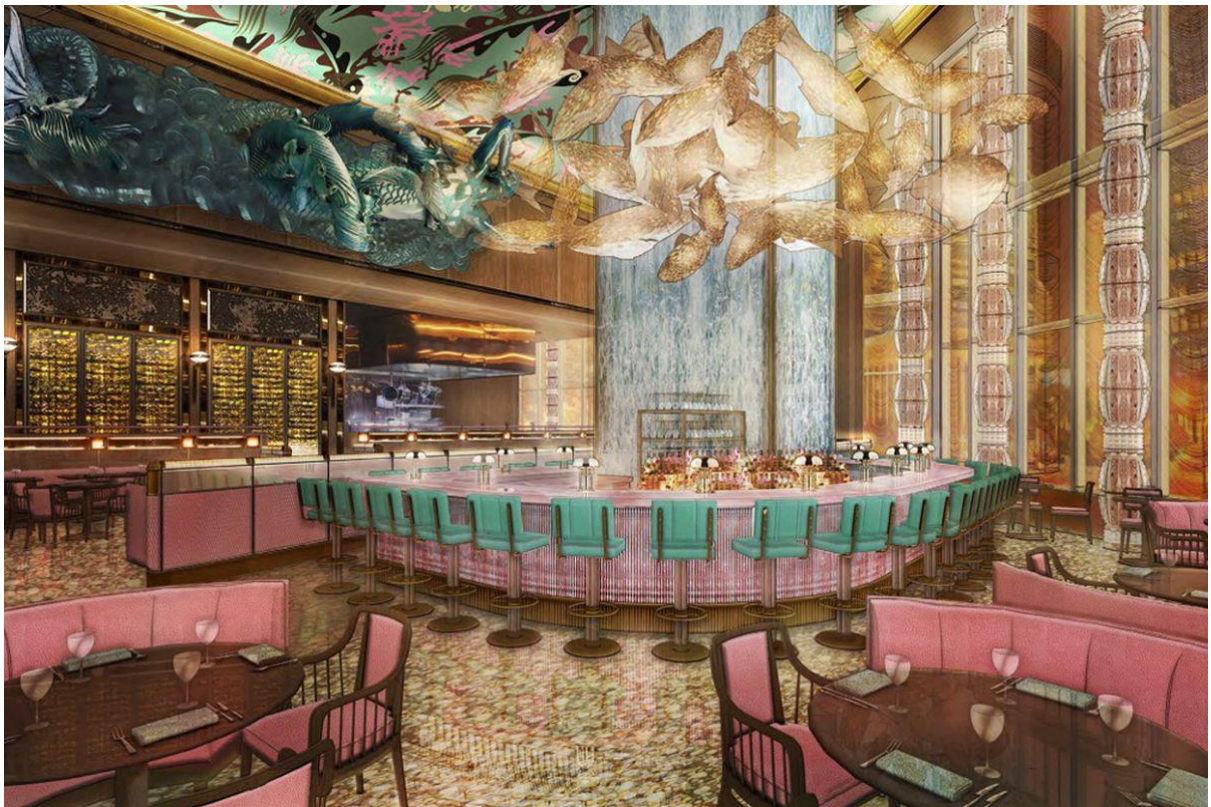
BY THE GLASS & CARAFE

SPARKLING		125ML	750ML	
CHAMPAGNE - Henriot - Brut Souverain	N.V.	17	88	
CHAMPAGNE - Ruinart - Blanc de Blancs	N.V.	26	155	
CHAMPAGNE - Dom Pérignon	2010	45	270	
ENGLISH SPARKLING - Nyetimber - Classic Cuvée - Sussex	N.V.	19	108	
CHAMPAGNE - Moët & Chandon - Grand Vintage - Rosé	2012	29	170	
CHAMPAGNE - Perrier-Jouët - Blason Rosé	N.V.	30	180	
WHITE		125ML	500ML	750ML
GORISKA BRDA - Malvazija - Gasper, Slovenia	2019	9	36	55
KOSHU - Yamanashi - Private Reserve - Grace Winery, Japan	2018	12	48	72
RIESLING - Volratz 1573 - Rheingau, Germany	2018	13	52	78
SANCERRE - Sexy Fish - Bernard Reverdy & Fils, France	2020	16	80	96
CHABLIS - Domaine Defaix, France	2020	17	68	102
AUXEY-DURESSES - Les Hautés - Domaine Lafouge, France	2016	20	80	120
SAUVIGNON BLANC - Marlborough - Te Koko - Cloudy Bay, New Zealand	2017	21	84	126
PULIGNY-MONTRACHET - Chavy, France	2019	23	92	138
CERVARO DELLA SALA - Antinori, Italy	2018	28	112	170
POUILLY-FUMÉ - Baron de L - Ladoucette, France	2018	▼	30	120
CHABLIS GRAND CRU - Bougros - W. Fèvre, France	2013	▼	35	140
CHARDONNAY - Sonoma Coast - Stone Cote - Hartford Court, U.S.A	2016	▼	39	155
CORTON VERGENNES GRAND CRU - Chanson, France	2016	▼	40	160
BORDEAUX SEC - Vin Blanc de Palmer - Château Palmer, France	2018	▼	70	280
ROSÉ		125ML	500ML	750ML
AIX EN PROVENCE - Lady A - Château La Coste, France	2020	12	48	72
CÔTES DE PROVENCE - Rock Angel - Château d'Esclans, France	2020	16	64	96
CÔTES DE PROVENCE - Rumor, France	2019	21	85	126
RED		125ML	500ML	750ML
RHÔNE BLEND - Murray Darling - Artisan's Blend - Deakin, Australia	2018	9	36	54
MERLOT - Il Fauno - Di Arcanum - Tuscany, Italy	2015	15	60	90
MALBEC - Mendoza - Privada - Bodega Norton, Argentina	2017	16	64	96
BEAUNE DU CHATEAU 1ER CRU - Bouchard Pere et Fils, France	2018	19	76	114
SAINT-ÉMILION GRAND CRU - Château Lassègue, France	2012	28	114	170
BRUNELLO DI MONTALCINO - Pian Delle Vigne - Antinori, Italy	2014	▼	29	116
CABERNET SAUVIGNON - Penedès - Mas la Plana - M. Torres, Spain	2015	▼	30	120
CHAMBOLLE-MUSIGNY - Jean-Claude Boisset, France	2017	▼	36	144
BOLGHERI SASSICAIA - Sassicaia - Tenuta San Guido, Italy	2013	▼	50	200
PAULLAC - Château Lynch-Bages, France	2014	▼	65	260
BORDEAUX BLEND - Aconcagua Valley - Sena, Chile	2015	▼	75	300
MARGAUX - Château Margaux, France	2008	▼	130	520

Wine by the glass available in 175ml upon request. ▼ Served by Coravin, the best way to preserve wine.
All prices include VAT. A discretionary 12.5% service charge will be added to your bill.







**Re: [EXTERNAL] Fw: Caprice, Unit 1-2, 2 The Avenue,
Spinningfields, Manchester, M3 3AE - Caprice 263065/AMZ**

SD

Fri 15/10/2021 13:03

?

To:

• [REDACTED]

Cc:

- [REDACTED];
- [REDACTED]

Dear [REDACTED]

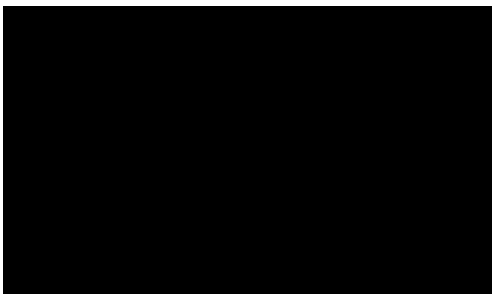
Thank you for your email.

As discussed this morning I am awaiting instructions from my client and have emailed and left messages advising that you have been in touch. I have indicated that I would like to get a reply to you before the weekend. Whilst I am still aiming to do so I am in meetings this afternoon and it may not be possible. However I am endeavouring to respond as soon as possible upon receipt of instructions.

My client appreciates that you may be neighbours and your client's desire to work with my client is appreciated. Please rest assured that my client is also keen to work with yours and I will be in touch as soon as possible.

In the meantime please accept my apologies for the delay in reverting to you.

Kind regards



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This email is confidential, may contain information that is privileged and is intended for the use of the above-named recipient(s) only. If you are not the intended recipient(s), you are notified that any dissemination of the information contained in this email is strictly prohibited. If you have received this email in error, do not print, forward or copy it and please notify us immediately at [REDACTED] or on telephone number [REDACTED] and delete this email from your system. We believe, but do not warrant,

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[REDACTED] is a limited liability company registered in England and Wales with registration number [REDACTED] whose registered address is at [REDACTED]
[REDACTED]

[REDACTED] is not a legal practice and is not authorised or regulated by the Solicitors Regulation Authority.

On 15 Oct 2021, at 12:54, [REDACTED] <[REDACTED]> wrote:

Dear [REDACTED]

I refer to my previous emails and our call this morning .

Please can you contact me as soon as you have received instructions from your client .

I am concerned that having had the Hearing adjourned in order to discuss and deal with your clients' concerns, we have had nothing from them

And my clients are chasing me to see why we have had no response .

Our clients will be [REDACTED] and my clients very much want to work with your clients to ensure that your clients' concerns are resolved .

Kind Regards

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Coronavirus - Important Information

Business continues as usual. A number of our team continue to work securely from home and remain available via email. Please do not send any hard copy documents by post.

Cybercrime notification: Our bank account details will NOT change during the course of a transaction. Please speak to us if you receive an email from Poppleston Allen requesting your bank details or purporting to amend our bank details, please contact us, or you can report this to the police.

[REDACTED]

Sent: 06 October 2021 10:03

To: [REDACTED] Premises Licensing

<Premises.Licensing@manchester.gov.uk>

Cc: [REDACTED]

[REDACTED]
Subject: RE: [EXTERNAL] Fw: Caprice, Unit 1-2, 2 The Avenue, Spinningfields, Manchester, M3 3AE - Caprice 263065/AMZ

Dear [REDACTED]

Following my email yesterday, I attach the full set of conditions we offered with our application, including amendments and new conditions highlighted in red requested by the Licensing Officer which we have agreed.

I attach a further copy of the ground floor drawing with the area outlined in blue, which is the proposed smoking area.

I look forward to hearing from you and [REDACTED]

Kind Regards

[REDACTED]

From: [REDACTED]

Sent: 05 October 2021 16:49

To: Premises Licensing <Premises.Licensing@manchester.gov.uk>

Cc: [REDACTED]

Subject: RE: [EXTERNAL] Fw: Caprice, Unit 1-2, 2 The Avenue, Spinningfields, Manchester, M3 3AE - Caprice 263065/AMZ

Hi Ashia,

Please can I request that you send us a full copy of the Application, and any supporting plans as I believe your planning site was down currently as we were unable to locate earlier on today. Once we have sight of these we will be in a better position to outline our concerns ahead of any meeting with applicants' solicitors.

Kind regards

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[<image001.png>](#)

[REDACTED]

[REDACTED]

[REDACTED]

From: Premises Licensing <Premises.Licensing@manchester.gov.uk>

Sent: 05 October 2021 12:40

To: [REDACTED]

Cc: [REDACTED]

Subject: [EXTERNAL] Fw: Caprice, Unit 1-2, 2 The Avenue, Spinningfields, Manchester, M3 3AE - Caprice 263065/AMZ

Hi [REDACTED]

Please see email below from the applicant's solicitor. Can you please confer between yourselves and if an agreement is reached then forward the chain of emails to me asap.

Kind regards

Ashia

From: [REDACTED]
Sent: 04 October 2021 11:58
To: Premises Licensing <Premises.Licensing@manchester.gov.uk>
Cc: [REDACTED]
Subject: Caprice, Unit 1-2, 2 The Avenue, Spinningfields, Manchester, M3 3AE - Caprice 263065/AMZ

Dear Licensing,

I attach the objection received from [REDACTED]

I set out below my email to [REDACTED] and I would be grateful if you could please forward this to [REDACTED] and confirm once you have done this.

Kind Regards

[REDACTED]

Dear Sirs,

I act for Caprice Holdings Limited, the applicant in relation to the new premise licence application at Caprice, Unit 1-2, 2 The Avenue, Spinningfields, Manchester, M3 3AE.

I have received a copy of your objection from Manchester Licensing. I attach a copy of the objection to this email.

As you will be aware our application has been listed for a Hearing on 26th October at 10am.

My clients and I would like to discuss your concerns as soon as possible as we are confident that with the information we are able to provide and the assurances that we can give you, your concerns can be addressed. We would like to arrange a meeting with you online as soon as possible with a view to resolving your objection.

Manchester Licensing Authority have agreed to an adjournment of my client's application which has now been listed for Hearing on 26th October at 10am at Manchester City Council.

I would be grateful if you could kindly contact me direct so that we can arrange a meeting as soon as possible.

I look forward to hearing from you.

Kind Regards

[REDACTED]

[REDACTED] k