

ADDITIONAL INFORMATION

AGENDA ITEM 7

**"BROOKLYN BAR" - APPLICATION FOR THE
GRANT OF A PREMISES LICENCE FOR
BROOKLYN BAR, 50 CALL LANE, LEEDS LS1 6DT**

This page is intentionally left blank

BROOKLYN BAR

**50 CALL LANE
LEEDS
LS1 6DT**

TABLE OF CONTENTS

Document Name	Page Number
JONES BAR GROUP REVIEWS	
Bar 166 Review 1	1
Bar 166 Review 2	2-3
Bar 166 Review 3	4
Voda Bar and Kitchen Review 1	5
Voda Bar and Kitchen Review 2	6
Bar 166 and Brooklyn Bar Photos	7-9
EXPLANATION LETTER FROM FINANCE DIRECTOR	
Letter dated 21 May 2010 from Ian Ellis	10

This page is intentionally left blank



THE MAGIC NUMBER

Emma Steele felt right at home in Horsforth's revamped favourite.

Changes are afoot at a classic Northside restaurant – the renowned Bar 166 and Bistro in Horsforth.

It has only taken a week for owner Matthew Jones and his dedicated team to complete the renovation and the end result is a classy, contemporary mix of reds and browns with an updated seating layout.

All the upheaval meant we ate in the cosy but lively bar area for our latest visit as the last few finishing touches were being made in the bistro, but we still had the new winter/spring menu to choose from.

With an ample amount of dishes to choose from, it is simple British food with a contemporary twist, presented in a way that you might expect to find in a big city restaurant but without the massive price tag.

To quote a few words from my companion, 'outstanding', 'awesome', 'the best I have ever tasted', it was clear to see that he was thoroughly enjoying his starter of pan fried tiger prawns, and my crispy duck spring rolls, which he couldn't help taking a bite from.

I have to agree though my spring rolls were excellent. A wonderful blend of ingredients wrapped to perfection and not only full, but bursting with flavours. There was also plenty of it.

For my main course I opted for Ilkley's finest sausages with mashed potato and onion gravy. It is refreshing to be able to sample quality produce from somewhere so close to home. My companion stuck with fish and tried a personal favourite of his – sea bass, which came on a bed of linguini and was accompanied by mussels.

There is something so enticing about the word 'homemade', so we ordered a side portion of homemade chips and homemade bread. The warm bread was divine and the chunky chips were just as tasty, with the right amount for two diners.

We managed to squeeze a dessert in too. I chose sticky toffee pudding which again was homemade, and there is nothing more I can say than absolutely delicious. The lime and lemongrass crème brûlée was served with a homemade biscuit – a perfect partnership with the sweet desert.

I'm glad we've discovered Bar 166 and Bistro and if the food, service and setting is anything to go by, I think a trip to one of Matthew's other restaurants, Bar SixtyToo and The Fairfax Arms, is on the cards.

Northside verdict:

'Homemade' goodness and a glamorous setting complement each other in this buzzing restaurant/bar.

WHAT WE ATE:

Starters

Pan Fried Tiger Prawns, £5.50
Crispy Duck Spring roll, £5.50

Mains

Pan Fried Sea bass, £12.50
Lishmans Champion Sausages, £11

Sides

Homebaked Bread, £2
Homemade Skin on Chips, £2.50

Desserts

Sticky Toffee Pudding, £5
Lime and Lemongrass Crème Brûlée, £5

Bar 166 and Bistro

166 Town Street,
Horsforth,
Leeds LS18 4AQ
Tel: 0113 258 2661
www.bar166.co.uk

This page is intentionally left blank



Bar 166 Horsforth

Becoming a bit of an institution in Horsforth, Bar 166 on Town Street just keeps getting better and better. I admit that it is h2b's local, we often meet there for a quick drink after work, or if we're having a lunchtime meeting it's more often than not the place we choose. It's also a great place to take clients with the introduction of a smart function room upstairs, which can cater for business lunches and meetings with conference facilities and also private parties on any occasion. Complete with its own bar, it's well worth looking at if you need a venue.

I have eaten here both in the bar (where they serve great tapas) and the bistro at lunchtime, but on this occasion we were eating later (table booked for 9pm on a Friday evening). When we arrived the bar area was packed, but one of the great things about Bar 166, for me, is that it doesn't seem to attract the younger drinking crowd, most of its clientele is over 25, well dressed and convivial. The bistro is actually separate and was three quarters full when we arrived at 9:20. The menu, which is handy, as all starters are £5, main courses £12, Side Orders £2 and then the steaks from the grill vary. The menu we chose from is due to change shortly (they run for about three months), but it was very versatile with meat, fish, seafood and vegetarian options all available. Their meat and vegetables are also sourced locally.

My partner decided to try the homemade Tomato and Basil Soup to start, I passed but did partake of the hot, crusty bread and butter that it came with. For mains we chose Lishman's Champion Sausages, Mash Potato and Red Onion Gravy and a 10oz Rib Eye Steak served with Onion Rings, Mushroom, Fresh Leaf Salad and Peppercorn Sauce (£14). There was a little wait between the starters and the main course, but the atmosphere was lively and it gave us a chance to enjoy the wine (a very nice house French Merlot) and chat.

Bar 166 is owned and run by a young, dynamic team who have great taste (or their designers do!). The bistro is a luxury combination of chocolate and cream, dark wood floors, comfortable leather chairs, nice cutlery and ambient spot-lighting which changes colour to add to the mood. It was lively but not noisy. There are only about 15 tables in the bistro so there is a feeling of intimacy, but you can't book unless you are a large party, so go early on a weekend, secure your table and then take a drink in the bar.

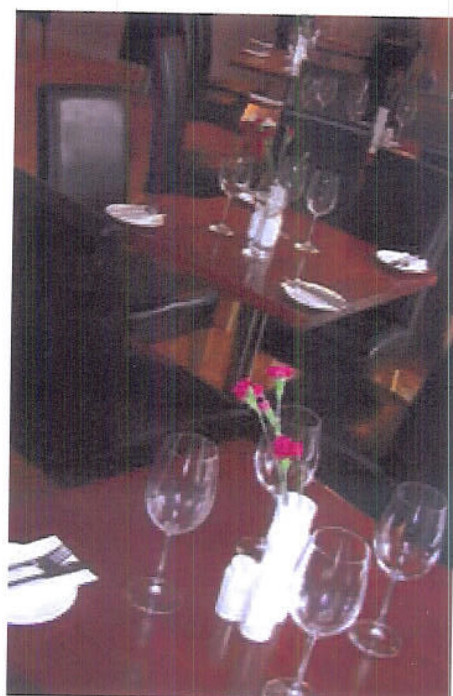
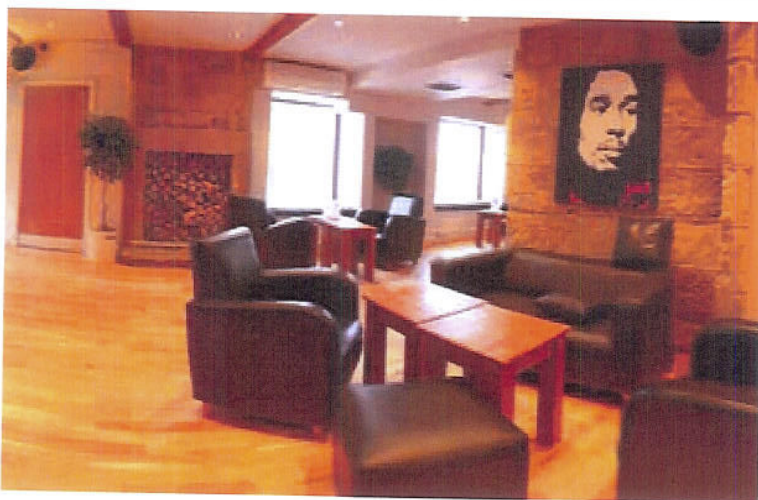
The mains arrived and I do have to say I haven't enjoyed a main course so much in a long while. I had a cold and hadn't smelt a thing in weeks but the meaty aroma of my steak managed to cut through it all and get my taste buds interested. Presentation is an important factor and it looked and tasted great.

I actually really enjoyed the fresh leaf salad with slivers of red onion, peppers and a really tasty dressing. After the absence of salad for quite a while (it's not a favourite of mine in the winter), it worked really well with the steak. The home-made crispy onion rings and the pepper sauce were fabulous. The sauce was served on the side and was different to many pepper sauces I've had before, it was divine, piquant but not too hot. My only complaint was that there could have been more because everything got dipped in it; and that included THE BEST BISTRO CHIPS EVER. Now this accolade, for me, used to belong to Monkman's when it was on Pool Bank and was once my favourite restaurant. I happened to mention this to the barman, as I was telling him how great the chips were, and he told me that the head chef at Bar 166 used to work at Monkman's! There you have it then, that's maybe why I liked it so much. Coincidence? Probably, but it doesn't detract from the fact that the food at Bar 166 is excellent.

I ordered a couple of side dishes, just so that I could tell you about them, as there was certainly plenty on a main course to satisfy even a hearty appetite. If you can manage them the Honey Glazed Parsnips and Thyme are just as they should be, crunchy on the outside and soft in the middle. The Minted Garden Peas were 'very minty', (this was my answer when I



Voted
"Best
Value For
Money
2007"
by h2b journal



asked for a comment, I suppose it serves me right!). And the Homemade Skin on Chips, as they are called, I have already told you about. You must try them before you die, they really are that good.

The Champion Sausage and Mash recieved a very positive response, and again was a large portion (three sausages sat on a generous bed of mash and smothered with tasty onion gravy). He just about managed it, but on top of what amounted to a whole loaf of bread (less one slice) with his soup, it's not really surprising he couldn't manage a dessert.

I always think at least one of you should try each course when reviewing a restaurant, even if you are completely satisfied (aka. stuffed), so, with him being unmovable and not being one to shirk our responsibilities, it was down to me. So an order for one Sticky Toffee Pudding with

Butterscotch Sauce, a latte and an Italian coffee (Amaretto and cream) was despatched. Truthfully, I had overdone the main course to truly enjoy the dessert, which was a shame as it was really good; however I did manage to finish off the butterscotch sauce (always a favourite).

It was coming up to 11pm and we were one of the last to leave. The dining experience here was wonderful, the food, the service and the atmosphere were all top class. Bar 166 is, in my opinion, the best place to eat in Horsforth. Try it and see for yourself.

Category: £20-£30

Atmosphere ★★★★★
Food ★★★★★
Service ★★★★★
Value ★★★★★

h2b JOURNAL

Contact Details

Bar 166
166 Town Street
Horsforth
Leeds
LS18 4AQ

T: 0113 258 2661

www.bar166.co.uk



Good experience

Susan Preston returns to an old favourite.

For vibrant atmosphere and excellent food you will not find anywhere better than Bar 166 and Bistro in Horsforth.

This is a favourite Northside eating and drinking haunt and it has certainly lost none of its appeal since being opened back in December 2004 as a first time project for owner Matthew Jones. Matthew has since gone on to open bar sixtytwo at 62 Town Street, Horsforth, and has just recently taken over The Fairfax Arms in Gilling East near York which provides food and accommodation.

On our latest visit to Bar 166 and Bistro the bar and bistro were packed. True, it was a Friday evening and you would almost expect this as the weekend action kicks off, but we have never seen this place anything other than bustling.

The food, as ever, was great. As simple folk we like the straightforward pricing here: starters are £5.50, main courses are £12, side orders £2, and desserts are £5. There are a few exceptions to this rule; locally sourced Dales steak, for example, costs from £10 (8oz rump) to £18 (6oz fillet), and soup and crusty bread is £5.

We chose the chicken liver parfait with red onion marmalade and toasted brioche, and crab linguini

infused with chilli and ginger, coriander and pine nut pesto as our starters. The linguini had a real bite to it and was very flavoursome. The chicken liver parfait was equally enjoyed across the table.

I opted for the special's board offering of grilled seabass, oriental stir fry and shellfish bisque for my main course. This was well cooked and provided a good fusion of flavours. My dining partner chose the smoked haddock with his favourite of black pudding and also mashed potato, poached egg and grain mustard veloute; this also got the thumbs up. Our side dish choices of homemade skin-on chips and carrot and swede puree were tasty and welcome accompaniments.

I was the only one with room left for dessert and went for the white chocolate and strawberry cheesecake. This was delicious and certainly to be recommended – you could tell it was homemade.

We have dined here many times now and we have never had anything but a good experience. They keep the menu relatively simple, but it works and you always know the food is going to be cooked and presented well.

Bar 166 and Bistro never fails to deliver and is well worth a visit. If you are over York way you should pop in at The Fairfax Arms; Matthew promises the food is as good here. We'll have to try it out soon.

Bar 166 and Bistro serves lunch and dinner seven days a week, 12 noon until 3pm and 6pm until close. The bar is open all day from 12 noon.

WHAT WE ATE:

Starters:

Chicken liver parfait, £5.50
Crab linguini, £5.50

Mains:

Smoked haddock, £12
Grilled seabass, £12

Sides:

Carrot and swede puree, £2
Homemade skin on chips, £2

Dessert:

White chocolate and strawberry cheesecake, £5

Drinks:

Cabernet Sauvignon, £4.70 per glass
Baileys Liqueur Coffee, £4
Irish Coffee, £4

Bar 166 and Bistro
166 Town Street,
Horsforth, Leeds
LS18 4AQ
Tel: 0113 258 2661
www.bar166.co.uk

Northside verdict:

"A vibrant and busy bistro serving simple, straightforward food that delivers time after time."

This page is intentionally left blank

Stylish dining

Recently opened, the **Voda Bar and Kitchen** is part of the new face of Huddersfield's John William Street, a quieter area of town which is home to new urban living apartments and a selection of great bars and restaurants.

Stylish and contemporary, the Voda Bar is a smart but inexpensive place to meet for a drink or something to eat. Spread over two levels, it offers the best of service and value for money in a great modern spacious environment.

Seating areas are a mix of comfy armchairs, cosy booths or dining chairs and you can sit wherever you like to enjoy a meal or simply a drink.

The Voda Bar is part of the huge regeneration that is taking place around Huddersfield's St George's Square that includes various leisure developments. Dining is fun and informal and the menu offers a great choice of steaks, burgers, wraps, pasta, pies etc or just a range of snacks to go with a drink.

On the evening we visited we were made extremely welcome and chose to sit in a booth area on a slightly higher level to the rest of the ground

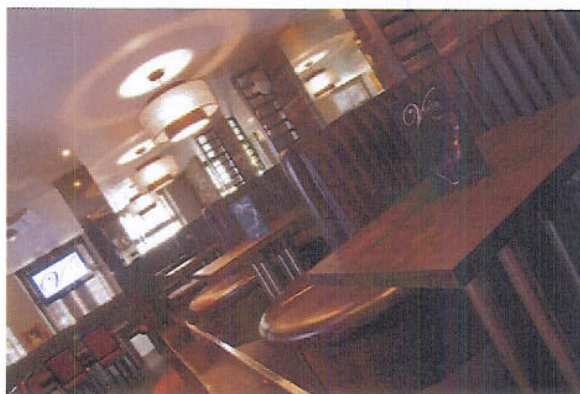
floor. Studying the menu we took a while deciding what to have. To be honest, it all sounded good.

In the end we opted for Nachos with Cheese to share and were glad we had decided not to order a plate each. The portion was huge but tasted divine.

To follow, for our main course, my friend opted for Fish Pie served with vegetables and maintaining the fish theme, I just fancied Beer Battered Fish & Chips with mushy peas and tartar sauce.

Both swiftly arrived and were again sizeable portions, my large delicious battered fish served with proper big chips and delicious mushy peas. Gorgeous! You can't beat a good plate of fish and chips, especially when served with a modern twist and piping hot.

Sadly we had to leave a little but both were absolutely delicious! After a rest we decided it would either had to be a pudding to



share or coffees.

Pudding won by a mile and we decided to share a Raspberry Creme Brulee with homemade cookie. It rounded off our meal perfectly and left us decidedly full and well fed.

To accompany our meal we each chose a large glass of wine, one red and one white, but were surprised at the choice of wine available by the glass. I ordered a Merlot and my friend chose a Chardonnay from a list of well over a dozen highly respectable labels.

Serving good simple fresh food, the Voda Bar and Kitchen looks like being a welcome addition to Huddersfield's thriving restaurant scene. Try it for yourself!

More information, menus, cocktails etc are on the website at www.voda-bar.co.uk.

Voda Bar
68 John William Street
Huddersfield HD1 1EH
Tel. 01484 545454



This page is intentionally left blank

32



Flying high for a new season of dance at the BRT

Young maestro on his way to town



Check out our new-look website at www.examiner.co.uk

Check out our new-look website at www.examiner.co.uk

Out & ABOUT 34



New artistic venture for Patsy

35

Critic's verdict on the latest DVD releases

Huddersfield Daily Examiner Friday, January 2, 2009 Page 31

Don't preach to me about drinking habits Liquid News Lucy Conry raises her glass to 2009!

The endless round of Christmas parties you haven't seen all year... you simply have to drink more than you should just to stay awake...

Voda Bar & Kitchen

John William Street, Huddersfield

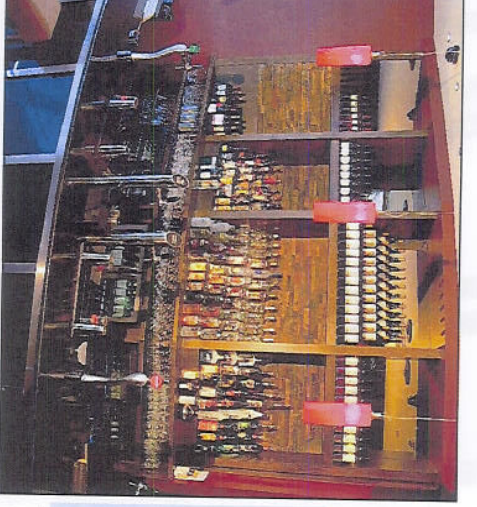
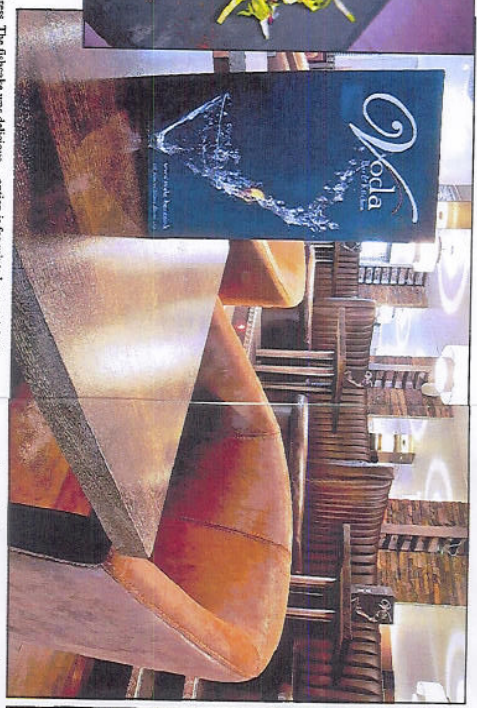
I had come round to that time when again... our annual Christmas/New Year meal out so we can catch up on the past year...

Having been colleagues at the Examiner for more years than we have had fingers... we were taking time out to meet the world to rights...



It LOOKS STYLISH, and tastes good - at the Voda Bar and Kitchen, Huddersfield. The dish is tempura egg prawns, fresh leafy salad, wasabi and soy dipping sauce

It LOOKS STYLISH, and tastes good - at the Voda Bar and Kitchen, Huddersfield. The dish is tempura egg prawns, fresh leafy salad, wasabi and soy dipping sauce



Both meals were really lovely and came in huge portions

By SUSAN RAYPINSKIRE

Rating Voda Bar & Kitchen in John William Street. TELEPHONE 01484 545454. OPEN Food served 12noon to 9pm Tuesday to Sunday and bar open all day from 12noon. CHILDREN To be honest, it's more of a grown-up venue. DISABLED ACCESS Level entrance but toilets are downstairs. THE BILL £21.50 (including three small bottles of water). WOULD YOU GO BACK? Definitely, I've already reserved Voda Bar to a few friends.

Do you agree with our reviewers' eating out experiences... Huddersfield Daily Examiner, Huddersfield Street, Huddersfield. Email: letters@examiner.co.uk and head your message Feedback

Give up the lemon drink if it makes about it... Perhaps the best idea is to take a more moderate approach... If you can find your own version of home-made lemonade...



STILL A TREAT: Stephen Jackson's soured cream and smoked salmon blinis, created from some of those festive leftovers

How we can make the most of all those festive left-overs... Stephen Jackson

HELLO everyone, and may I wish you all a very happy New Year... Not only that, we've got festive left-overs... Weavers Shed, Golcar

Stephen Jackson's left-over treats

Blinis with soured cream and smoked salmon... 2 eggs separated, the whites whisked to a soft peak... Ladle over soured cream or Gravolax...

chopped shanks into bowls... 2 eggs separated, the whites whisked to a soft peak... Top with a spring of dill and a little caviar...

And for health's sake, a crisp salad of rocket and... 4-500g leftover turkey breast, white and dark... 12 eggs yolks: 300g unrefined golden oil...

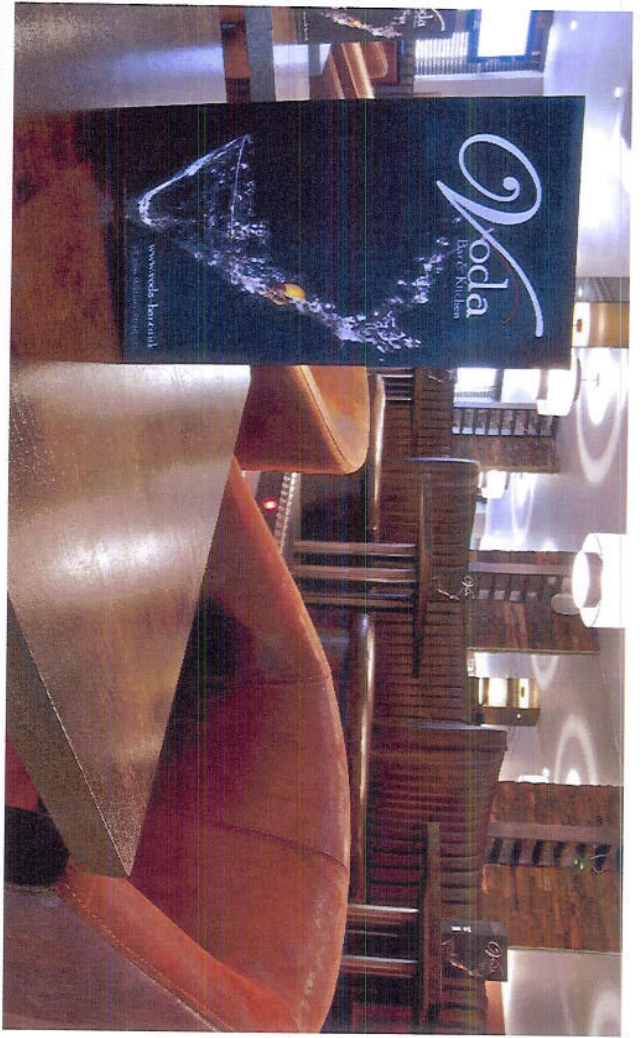
about all the liquid each time... 12 eggs yolks: 300g unrefined golden oil... 12 eggs yolks: 300g unrefined golden oil...

This page is intentionally left blank

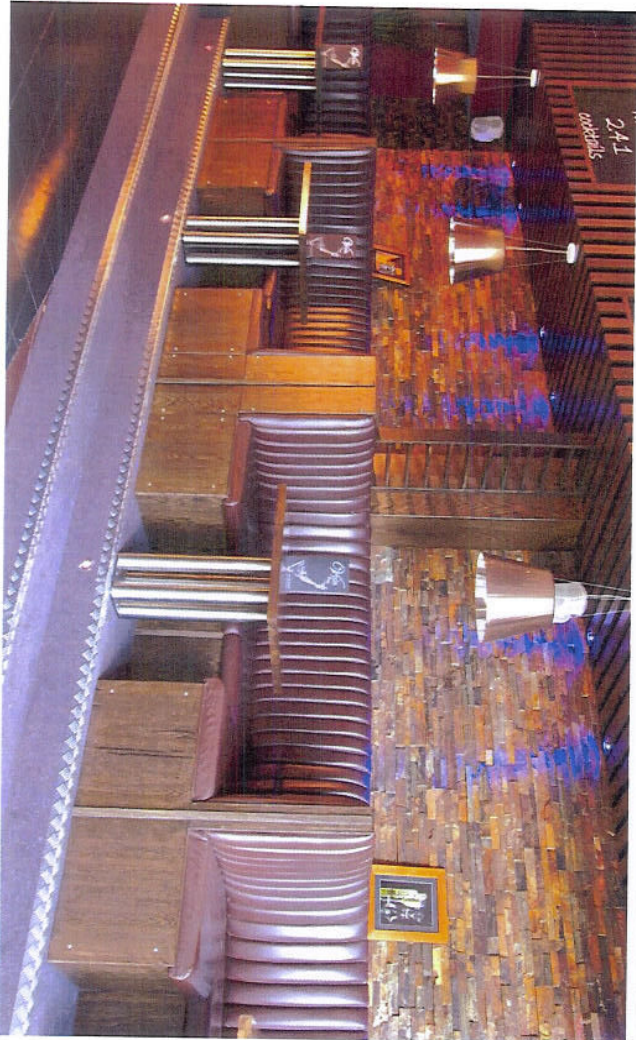


Bar 166 & Bistro ~ Horsforth





Voda Bar & Grill ~ Huddersfield





**Call Lane external pictures of the building
before the new windows and after.
Immediately shows**



This page is intentionally left blank

**ALL
POINTS
NORTH**
PUBLICATIONS Ltd

APN House, Temple Crescent, LEEDS LS11 8BP.
Telephone: 08701 255 555. Fax: 0113 344 9573.

Mr C Rees
Walker Morris
Kings Court
12 King Street
LEEDS
LS1 2HL

21 May 2010

Dear Mr Rees

NowUK.Net Limited – 03944698

I write to confirm during May 2009 I made applications for striking off for several of our dormant group companies on Companies House forms 652a. This included the above associated company.

At the time I was unaware the alcohol licence for 50 Call Lane was held by NowUK.Net Limited. Had I known this, obviously I would not have applied for the company to be struck of the register.

Yours sincerely



Ian Ellis
Finance Director

This page is intentionally left blank