

Bar 33

Index

Page

- | | |
|--|-------|
| 1. The Premises & Management Structure | 1-2 |
| 2. Location Plan | 3 |
| 3. Sunday Temporary Events Notices | 4 |
| 4. Photos of Premises | 5-7 |
| 5. Training Extracts | 8-13 |
| 6. Extract from the Drinks Menu
<i>(full menu will be available at the Hearing)</i> | 14-23 |
| 7. Extract from the Cocktail Menu
<i>(full menu will be available at the Hearing)</i> | 24-28 |

A bit about the premises

Our operating style is a quirky 'hidden' speakeasy style bar. When we purchased the bar it was marketed exclusively by social media requiring a code for entry. There was nothing obvious to the exterior of the building. We have divorced slightly away from that theme. Whilst we remain a 'hidden' bar we now have a mural and sign outside (though it is not apparent it is a bar). As part of the repairs needed, we needed to replace our door and so have abolished the code lock in lieu of a buzzer system. Guests must now press the correct buzzer button – which rings in the bar and we grant access. We rebranded slightly from an overt 'don't tell' 1920s speakeasy theme to hybrid between the 20's speakeasy and a more industrial theme. Our menu and décor is American industrial themed "Neville Street Depot".

Our offering very much focuses on a premium cocktail experience. We make many ingredients on site including syrups, bitters, mixers. We create our own dehydrated garnishes etc. We have a unique cocktail list which is updated regularly, with many positive reviews for the creativity and innovative nature of our cocktails.^{1 2} Beyond this, we have a vast, comprehensive spirit range ranging up to 200 long. We were recently nominated for a prestigious award by Imbibe industry magazine for '2018 Drinks List of the Year'³, the only English bar north of Manchester to be nominated, with our competitors including top London hotels and some of the UKs most influential bars. We were represented at the awards ceremony in London by our GM and our AM in October.

Due to space constraints, we do not offer food.

Our Bar is very much a place to go and enjoy a drink and a conversation. There is no space for dancing and our music volume never goes above a level where a conversation can be held comfortably. Exceptionally, we host live music, perhaps once every few months (I have hosted live music twice since taking over in May 18 and there was one instance of live music being played when the venue was hired for a private function). These are acoustic acts, typically singer/guitarist (we don't have the room for anything bigger!). Bar 33 in the past has had a jazz quartet in and other different bands etc, but due to the size of the venue, live music tends to overpower the facility to have a conversation and so isn't something we actively push. This is likely to be one of the reasons why there have been no noise complaints in the last 2+ years as confirmed by Michelle Williamson and Kay Howarth in our meeting on 1/11/18.

As for clientele, we are very popular with the Durham student population who represent 60-70% of our clientele. We hope this year to encourage more local residents and tourists to

¹ <https://thetab.com/uk/durham/2018/10/16/we-reviewed-bar-33-where-you-can-get-a-cocktail-with-actual-soy-sauce-in-it-43010>

² https://www.tripadvisor.co.uk/Restaurant_Review-g190832-d12064647-Reviews-33-Durham_County_Durham_England.html

³ <http://imbibe.com/news-articles/drinks/imbibes-2018-drinks-list-year-finalists/>

the bar. We have strong links with the University's students union and have regular events with them, for example a monthly poker evening organised by the DU Poker Society, Gin Society discounts, other societies booking our venue for events etc.

Style of service is relaxed, consultative with drinks etc. Our signature cocktails will typically take 5-10 minutes to make, guests are encouraged to take a seat and be brought their drinks when ready (wherever possible, depending on time of day/night and how busy we may be). We do not do drinks promotions, with the exception of our Saturday afternoon Gin Club (3x premium single measure Gins and 2x premium bottled tonics for £12), the intention of this being to allow guests to explore gins they may otherwise not have considered trying – not to increase the amount of alcohol that we sell. We do not otherwise discount pricing or do anything to incentivise excessive consumption of alcohol – this doesn't fit with the atmosphere we try to create.

As you will see from our menus, we are priced at a level that represents the quality of our drinks and care and skill that goes into their construction, including the behind the scenes prep work. Our average cocktail price is £8.50, not a place where guests come to drink to excess on a budget. A single house gin and tonic is £4.50, we have draught (3 lines only, reduced from 5 to make more room for cocktails/spirits), a pint of premium lager currently charged at £3.50 (effectively near cost to attract people for our cocktail list).

Given that we are a small cosy bar and to maintain the atmosphere we want to offer, we are particularly strict on refusal of service and we do not allow drunken behaviour to adversely affect the experience of other guests. We are small enough to police this effectively and this also likely contributes towards the fact that we have not had any complaints.

General Manager

has completed his PL course though does not have a PL. He is responsible for all operations excepting those mentioned in the paragraph above. He formerly volunteered as a special constable with Northumbria Police (and has actually just given me his notice, leaving in Feb to become a detective constable with West Yorkshire police – though I'm not sure this is something we wish to shout about!). He has circa 8 years in hospitality management.

Management Structure

Assistant Manager -

Personal licence holder – 5 years in hospitality management

Italian gent with 8 years cocktail bartending experience

We have various other casual/part time staff.

Location Plan

Bar 33 is located at 33 Neville Street on the first floor, as marked on the plan below. Mr McKeon's home is located at No. 21 Neville Street. Neville Street is a steep cobbled street that bends around to left as you walk up from Bar 33 towards Mr McKeon's house. Mr McKeon is at the top. The two locations are at opposite ends of Neville Street. The properties are not within a line of sight and are approximately 280 feet, or almost a hundred yards, apart.

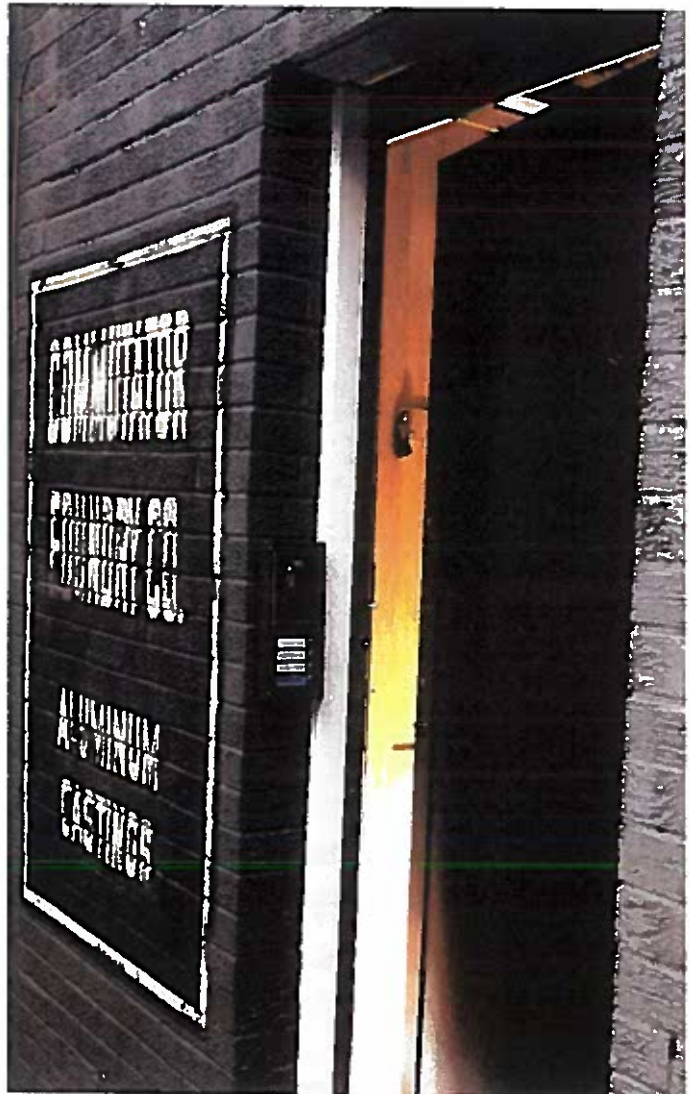
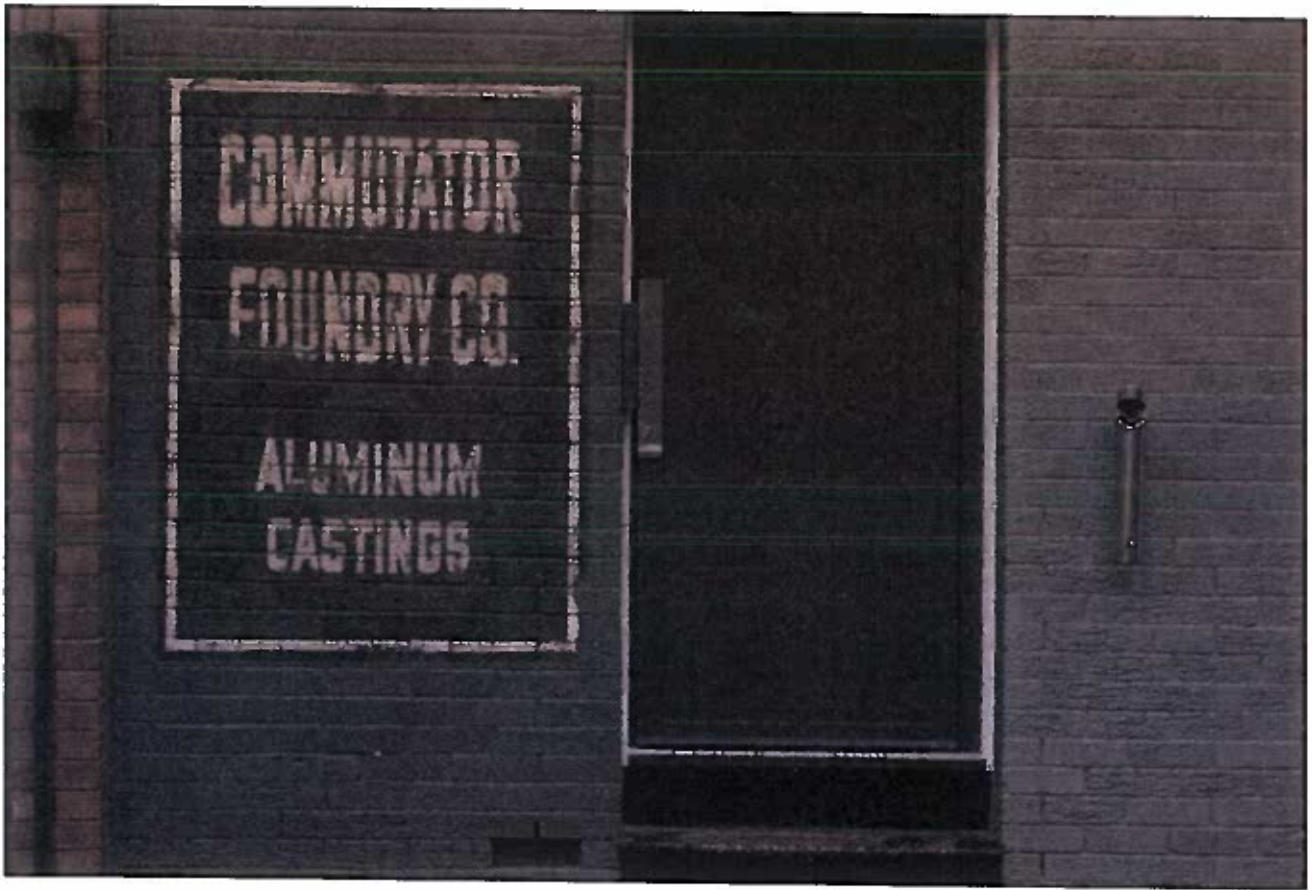


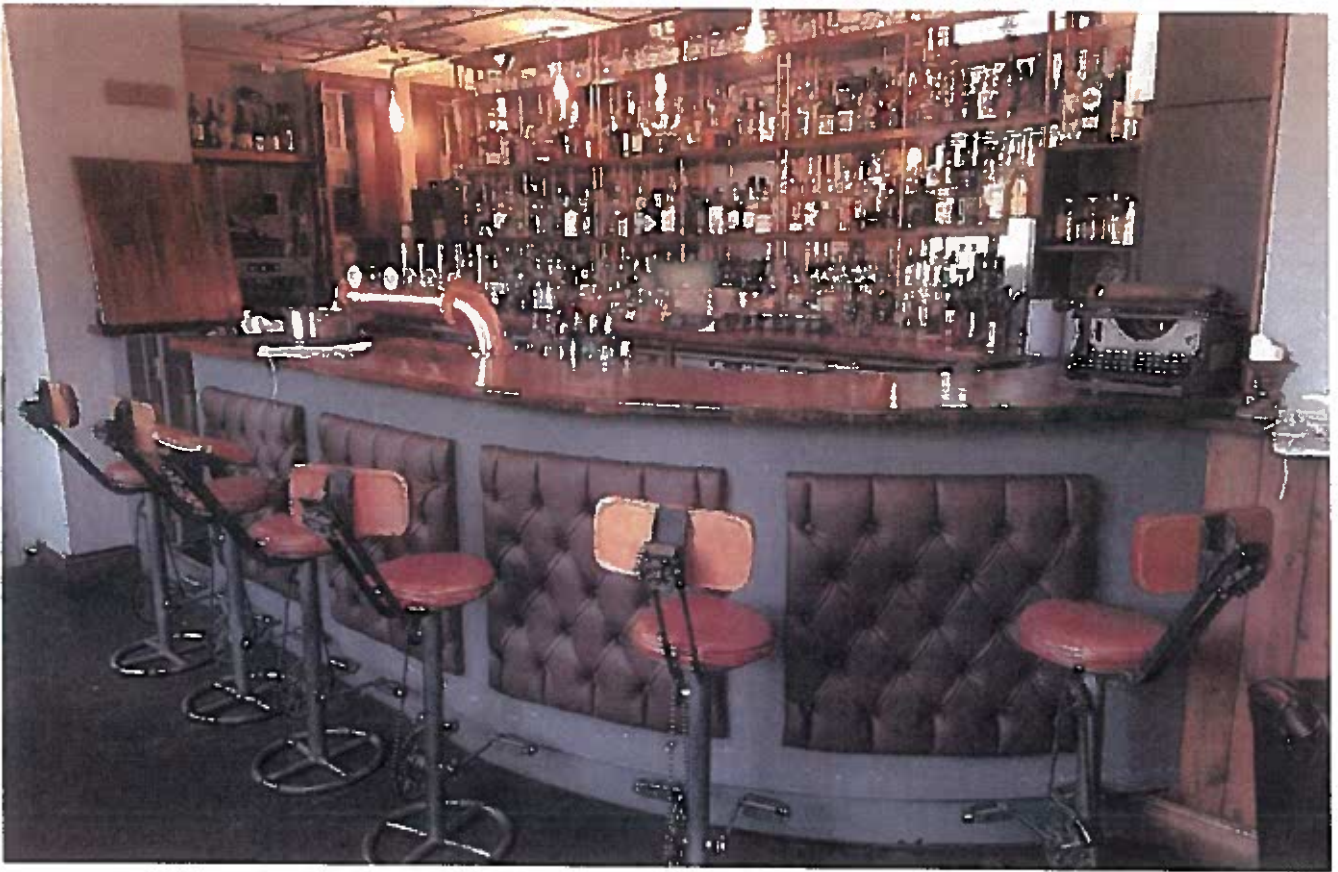
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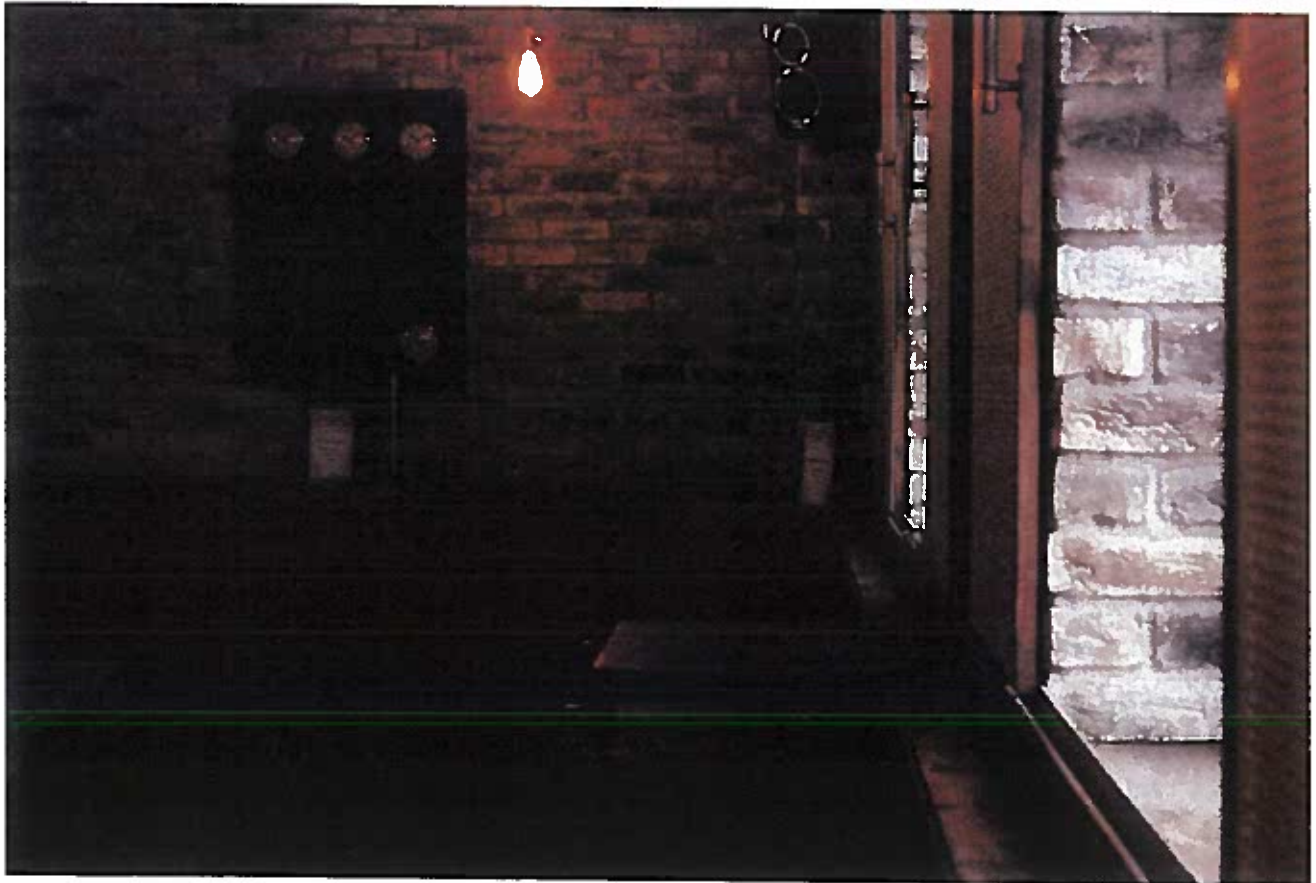
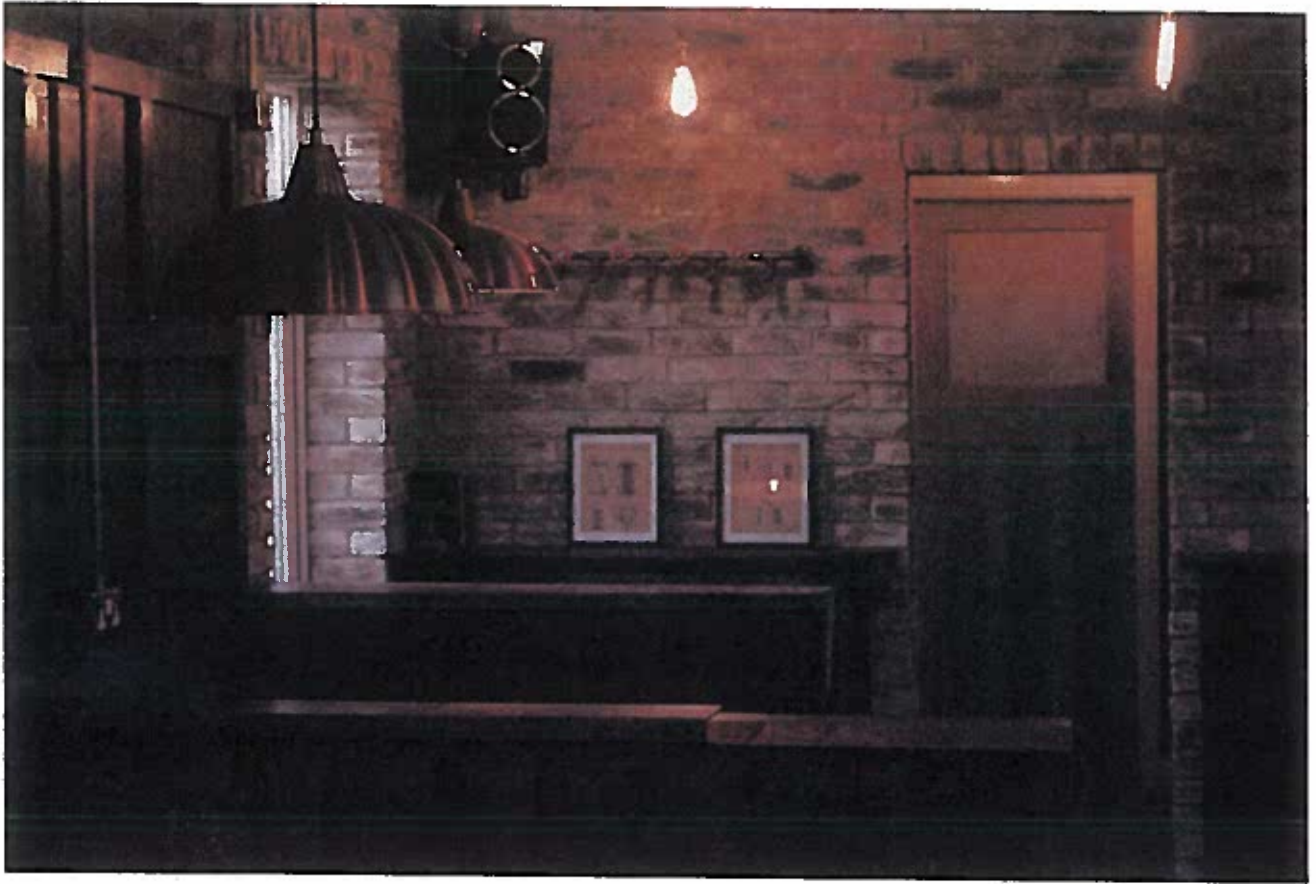
See below table and confirmation of TEN letters received

Date TEN acknowledged	Date of Event	Takings
08/10/2018	21/10/2018	165.05
12/10/2018	28/10/2018	405.80
12/10/2018	04/11/2018	80.00
12/10/2018	11/11/2018	694.25
26/10/2018	18/11/2018	378.35
26/10/2018	25/11/2018	430.95
26/10/2018	02/12/2018	576.50
26/10/2018	09/12/2018	485.80
26/10/2018	16/12/2018	219.30
14/12/2018* - LATE TEN	23/12/2018	Didn't open
06/12/2018	06/01/2019	TBC
06/12/2018	13/01/2019	TBC
4/1/2019	19/01/2019	TBC

All TENS were accepted. There will have been a total of 13 TENS and 12 events (We did not actually open on 23/12 due to staffing/operational issues). Feedback has been unremarkable – customers were unaware it was a special event per se and simply thought we had chosen now to open on Sundays. Takings are a bit less than usual weekday nights, though having been closed on a Sunday for so long is something we believe/hope can improve upon with marketing (which we haven't yet pushed in case we don't get the permanent variation granted). I have received no complaints whatsoever and have asked each of my staff who confirm the same.







33 Durham Licensing Training

Title: Basic Licensing Laws and Bar Alcohol Policies

Objective and Benefits:

To ensure that all team members managing and working the bar have a full understanding of their responsibilities in accordance with the UK Licensing Laws.

How the standard is to be achieved:

THE FOLLOWING LEGAL REQUIREMENTS APPLY TO LICENSED PREMISES
The licensee(s) holds the overall responsibility for the provision of intoxicating liquor and MUST ensure that legislation is complied with at all times.

Bar Definition

- A bar is defined as; any place exclusively or mainly used for the sale and consumption of intoxicating liquor.

Notices to be Displayed

- Licensee and license details in a visible area in the premises.
- Notice specifying quantity in which Gin, Rum, Vodka and Whisky are sold (25ml/35ml) should be clearly visible at the bar and contained in any drinks menus.
- Notice specifying quantity in which wine is sold by the glass (125ml/175ml/250ml or multiples thereof) should be clearly visible at the bar and contained in any drinks menu.

Persons Authorised

- A document detailing the persons authorised by the designated premises supervisor to serve alcohol will be maintained behind the bar for inspection upon request by a police or licensing officer.
- It is an offence for any person not named within this document to serve alcohol on the premises.

Sales to Persons Under the Age of 18

- It is an offence for a license holder or any of their employees to sell intoxicating liquor to a person under 18.
- It is an offence for the license holder or any of their employees to allow a person under 18 to consume alcohol in the bar.
- It is not necessary for the seller to *know* or *suspect* that the person purchasing the alcohol was under 18 – as long as the sale took place to an under age person prosecution can be brought against the seller. The seller then has to prove that they exercised all due diligence to avoid committing the offence to avoid prosecution.

I confirm that I have read and fully understand the contents of this page. I understand that adherence to this policy is a condition of my employment and any failure to do so may result in disciplinary action which may result in my dismissal. The above policy has been fully explained to me and I have had the opportunity to ask and receive answers to any queries, concerns or areas I may be unclear about.

Employee Name & Signature:

Trainer Name & Signature:

Date:

Drunkness/Disorderly Conduct

- It is an offence to permit drunkenness or '*violent, quarrelsome or riotous*' conduct to occur on licensed premises.
- It is an offence to sell intoxicating liquor to a person who appears to be drunk.
- It is an offence to supply any liquor or light refreshment whether by gift or sale to a Police Officer who is on duty.
- Staff should not hesitate to dial 999 and request the police in the event of serious disorder or where there is a risk to staff or public safety.

Proof of Age and Challenge 25

- The bar operates a 'challenge 25' policy.
- Anyone appearing to be under the age of 25 will be asked to provide photographic identification to prove that they are over the age of 18.
- Acceptable ID is a passport (issued in any country), an international photographic identity card, or a UK photocard driving licence (provisional or full driving entitlement). These documents must show a photograph, date of birth and holographic mark.
- Each time identification is requested, this should be logged.
- If acceptable identification is provided, the 'Challenge 25/Identification Requested' button should be pressed on the till alongside the customers drinks order. This will electronically log that proof of age has been requested and provided to the staff members satisfaction.
- If acceptable identification cannot be supplied, the person must be assumed to be under the age of 18 and therefore the sale of alcohol must be refused and the person asked to leave the premises. This should be documented in the 'refusal log' located behind the bar.

Refusal of Service

- Where the sale of alcohol is refused to a customer (for any reason), this should be documented on the 'refusal log' located behind the bar.
- At the duty managers discretion, customers who are refused the sale of alcohol may be invited to purchase a soft drink or alternatively given free tap water
- If necessary for the maintenance of good order or safety, the duty manager may alternatively request that the customer leaves the premises.

Ejecting persons from the premises

- Should it be necessary to eject a person from the premises, staff should calmly and professionally request that the customer leaves the premises.
- If the customer refuse to leave and door supervisor staff are available, staff should seek their assistance. If no door supervisor is available, staff should again calmly but firmly request that the customer leave. Staff should advise that if the person fails to leave the premises that they will contact the police to have them removed.
- If the person still refuses to leave, contact the police on 999 and request

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Date:

assistance.

- Under no circumstances are staff to use physical force to remove a person from the premises. Staff doing so will not be covered by the companies public liability insurance policy and may be subject to civil or criminal liability.

Reporting of Incidents

- Any serious incidents (for example those involving violence, serious accident or disorder, drugs or any instance where the emergency services are called) should be immediately reported to the DPS.
- Staff should complete an incident report form (located in incident file behind the bar) giving full details of the incident and this should be witnessed and signed by a second staff member if possible.

Duty of Care

- The company, licensee and its staff have a legal duty of care to customers and guests on our premises.
- Whilst this duty of care extends beyond the scope of licensing law, there are several aspects specifically relating to the to the sale of alcohol:
 - Free tap water is to be supplied to any customer on request.
 - Any customers who are refused service and asked to leave should be assisted in arranging transport home (IE: a taxi called/advised about the taxi rank/assisted to telephone friends etc)
 - Customers consuming alcohol must at all times be discouraged from driving. Should a customer ask what drink is suitable if they are driving, they should be advised only to purchase a soft drink. It is never acceptable to suggest that a customer will be safe having 'just one drink'.
 - Should a customer show sign of illness or become unwell due to the consumption of alcohol (or for any other reason), assistance should be offered including the calling for help (eg an ambulance) if required.

Drugs

- 33 Durham operates a zero tolerance policy to illegal drugs. Should staff discover anyone to be in possession of illegal drugs, the duty manager should be immediately informed and the guest should be immediately told to leave the premises. Should they refuse the police should be immediately called.
 - Staff should seek immediate assistance from a door supervisor if available.
 - Anyone ejected for this reason should be advised that they are barred from the premises and that they are not welcome to return.
 - If there is evidence that a person is selling, distributing or dealing drugs, the police should be called immediately.
 - For the safety of staff and customers, at no time should staff attempt to seize any suspected illicit substance, attempt to detain the person or use physical force to eject the

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Date:

person from the bar. Staff doing so will not be covered by the companies public liability insurance policy and may be subject to civil or criminal liability.

- In all instances, staff should complete an incident report with full details of the circumstances surrounding the discovery.
- The incident should be reported to the DPS as soon as is practical.

Additional 33 Durham specific policies

- Under 18's are not permitted on the premises at any time during licensed hours, even if they are not drinking alcohol. Under 18's may be permitted on the premises under certain circumstances at specific events and only if approved by the DPS.

FAILURE TO COMPLY WITH REQUIREMENTS OF THE ABOVE LEGISLATION MAY RESULT IN CRIMINAL PROSECUTION.

It is essential that ALL team members have a solid understanding of basic licensing laws to ensure that they are protecting the health and safety of ALL guests and colleagues by monitoring and regulating the sale of intoxicating liquor to all patrons.

How the standard is measured:

In house monitoring.

Local authority monitoring.

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Date:

33 Durham Weights and Measures Act Training

Title: Weights and Measures Act

Objective and Benefits:

All team members serving liquor must be trained in the requirements of the law when dispensing alcoholic beverages.

How the standard is to be achieved:

All Intoxicating Liquor

- No measuring instrument or equipment is to be used unless it is government stamped and in good condition.
- A full measure **MUST** be given.

Beer and Cider

- A full measure **MUST** be given.
- Where beer is poured directly into a lined or 'fill to the rim' glass, the level of the liquid should reach the line or rim.
- There is no legal definition as to what constitutes a full pint as regards to the ratio of liquid to head. There is an industry/government code of practise which requires a minimum of 95% liquid.
- If in doubt it is safest to always offer the customer a top-up and to do so without question if the customer requests this.
- When bottled beer or cider is served the customer must be given the entire contents of the bottle.

Spirits

- Unless sold as part of a cocktail containing three or more liquids, these may only be sold in quantities of 25ml or multiples thereof.
- Spirits should be dispensed only in a government stamped measure.
- Where thimble or brim full measures are used, the spirit **MUST** be poured to the top of the measure.

Wine

- Where wine is sold by the glass it **MUST** be in quantities of 175ml, 250ml or multiples thereof.
- Where wine is sold as a mixture of liquids (eg Spritzer) it is permitted to sell in different quantities.
- Wine may be sold by the bottle in quantities of 250ml, 500ml, 750ml or by the litre.

General Legislation

- Drinks must be sold at the prices displayed on the appropriate bar tariff (drinks

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Date:

menu).

- Substituting a different brand of drink for the one ordered is an offence unless implemented with the knowledge and agreement of the customer.
- Selling intoxicating liquor to persons under 18 years of age or to any other person for the consumption by a person under 18 is an offence.

How the standard is to be measured:

In house monitoring.

Local authority monitoring.

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Employee Name & Signature:

Trainer Name & Signature:

Date:

United States Customs Services

NEVILLE STREET DEPOT

On-Site Holdings

Supersedes Part II NSD - 33 On Site
Holdings, February, 1933.

INTRODUCTION

Welcome to Neville St. Depot.

This document provides a guide to general depot operations. It outlines available stock & recommended methods of transportation.

P.s.

Regarding recent unsavory allegations concerning this premise & its alleged link to the illegal transportation & sale of alcohol, we would like to assure our virtuous customers that we abide by all rules & regulations of the 18th Amendment.

TABLE OF CONTENTS

Section I: Wine	4
a. Red Wine	
b. White Wine	
c. Rose Wine	
d. Dessert Wine	
e. Sparkling	
Section II: Sake	9
Section III: Moonshine	10
Section IV: Vodka	11
a. Flavored	
b. Import	
Section V: Gin	15
a. Dry	
b. Citrus	
c. Spicy	
d. Sweet	
e. Flavored	
Section VI: Whiskey	22
a. Lowlands	
b. Speyside	
c. Islands	
d. Imports	
Section VII: Bourbon	29
a. Big Batch	
b. Small Batch	
c. Rye	
Section VIII: Rum	33
a. Dark	
b. Spiced	
c. White	
Section IX: Tequila	37
a. Tequila	
b. Mezcal	
Section X: Brandy	39
Section XI: Liqueurs	40
a. Italy	
b. France	
c. United Kingdom	
d. The Americas	
Section XII: Hot Drinks	46
Section XIII: Snacks	46

WINE

RED WINE

- The Guv'nor** 4/5/6/17
 General Data: Sweet, yet spicy. This medium-bodied Spanish blend made with tempranillo & granacha grapes has a firm acidity balanced with jammy notes of raspberries, cherries & the slightest hint of spice. Highly quaffable.
 Source: Spain.
- Merlot - Granfort** 4.5/5.5/6.5/18
 General Data: A rich, soft, & luxurious merlot from the south of France. Smooth red berries, a light chocolate finish, & soft tannins creates a dangerously drinkable medium-bodied red.
 Viva la France!
 Source: Pays d'Oc, France.
- Chianti DOCG - Ruffino** 4.5/5.5/6.5/18
 General Data: Viva L'Italia! Take a trip back to the Old World for this alluring & balanced rustic red. Medium-bodied with all the characteristic fruity & spicy notes Chiantis should have. A staple on any wine list.
 Source: Tuscany, Italy.
- Pinot Noir - Cramele Recas** 4.8/6/7.5/20
 General Data: Forget Italy or France, Romania is one of the oldest wine producing regions in the world. The climate created by its rolling hills & mountains ranges produces perfect growing conditions for high-quality grapes. This pinot noir has gentle hints of strawberries & dried cherries for a rustic & light-bodied red.
 Source: Romania.
- Old Vine Zinfandel - Drifting** 5/6.5/8/22
 General Data: People have been planting zinfandel vines in California since prospectors rushed the state looking for gold. Plucked from vines around 50 years old, these flavorful grapes create an inky & full-bodied wine with notes of blueberries, black cherries, & a smoky black pepper spice. If that wasn't enough, this wine is finished off with 3 months in French oak barrels. Divine.
 Source: Lodi, California, USA.
- The Black Shiraz - Richlands** 28
 General Data: Smooth & strong. This full bodied wine packs a solid punch with cracked black pepper, smoky oak, earthy ripe berries, & long supple tannins. A lovely bottle to share between friends.
 Source: Riverina, New South Wales, Australia.
- Black Malbec - Los Intocables** 30
 General Data: One of the best, if I don't say so myself. This wine spends a year resting in ex-Jack Daniel bourbon barrels before hitting the shelves. This process gives it an intensely robust & smoky character. Gorgeous notes of blackberries & plums with a long finish. Hits the spot.
 Source: San Juan, Argentina.

WHITE WINE

Pinot Grigio - Bona Vita 4/5/6/17

General Data: This refreshing & easy-drinking South African Pinot Grigio is loaded with notes of peaches & zesty lemons with a mouth-watering dryness for a lively & fresh white.

Source: South Africa.

Verdejo Blanco - Ayrum 4.5/5.5/6.5/18

General Data: Fruity & light, this Spanish white is packed full of fresh notes of peaches, pineapples & lychees. Harvested at night, this wine has a subtle acidity balanced with citrus notes.

Source: Valdepeñas, Spain.

Chardonnay - Bouchard Aine & Fils 4.5/5.5/7/18

General Data: This winery has been producing Chardonnays for the last 270 years, so they must be doing something right. A heavily perfumed Chardonnay with sweet hints of fresh fruits & vanilla & a long honey finish.

Source: Burgundy, France.

Gewürztraminer - Vine Trail 5/6/7/19

General Data: Typically a cold-weather grape, this dry Chilean Gewürztraminer from the sunny hills of the Curicó Valley has all the typical notes of juicy orange blossoms, lychees, & citrus fruits that a Gewürztraminer should have, with a slightly heavier body than its French or German cousins.

Source: Curicó Valley, Chile.

Greco di Tufo - Rocca del Dragone 5.5/7/8.5/26

General Data: You may not have heard of this type of grape before, but once you try it you may not be able to stop. Originally from Greece (Greco), this Italian grape creates a beautifully juicy and fruity wine. Notes of grapefruit, orange zest, and a light honey finish. It also has a dragon on the label so what more could you want?

Source: Campania, Italy.

Sauvignon Blanc - Te Awa Left Field 25

General Data: Everything a Sauvignon Blanc from New Zealand should be; jam-packed with fresh notes of nectarines, passion fruits, gooseberries, & a racing mineral dryness. Delicate and light.

Source: Nelson Bay, New Zealand.

Chardonnay - Cycles Gladiator 30

General Data: Master winemaker Adam LaZarre oversees every step of this wine's production, making it a stereotypical Cali 'vineyard to table' wine. A very fruit-forward Chardonnay, with big hits of pineapples, ripe pears, baked green apples, & a creamy vanilla finish.

Source: California, USA.

ROSE WINE

Pink Elephant -- Pinot Grigio Blush 5/6/8/23

General Data: A mouth-watering dry rose with crisp flavors of strawberries & raspberries.

Better yet, a portion of all sales goes towards Elephant Family & their work to save the Asian Elephant.

Source: Alentejo, Portugal.

Charlie Zin -- White Zinfandel 5/6/8/23

General Data: Fresh & fruity, something for the sweet-tooth in your group. This White Zin has distinctive notes of watermelon & strawberries, no really, watermelons. Just trust us. A definite house favorite.

Source: California, USA.

DESSERT WINE

Graham's -- 10 YR Tawny Port 5

General Data: From the last remaining family-owned British Port company comes this gorgeous tawny. Aged for an average of seven to nine years, this wine has warm aromas of orange peel, cinnamon, raisins, & figs. Simply divine.

Source: England.

Method of Transportation: Enjoy in a chilled glass.

Graham's -- Late Bottle Vintage Port 6

General Data: The master maker & cellar master at Graham's personally select only the best grapes from the Douro Valley, Portugal for this late vintage port. Bottled at the age of four to six years, this port has a floral nose with full-bodied flavors of cinnamon & cassis and a long supple finish.

Source: England.

Bodegas Hidalgo -- Pedro Ximenez Triana Sherry 5

General Data: One of the sweetest wines on the market. Established in 1792, the Hidalgo family makes this sherry from the white grape, Pedro Ximenez, using the solera maturation process.

This sherry, which is drawn from the oldest cask, has notes of raisins, molasses, & toffee with a nutty hint & a long finish.

Source: Jerez, Spain.

· SPARKLING ·

- Serenello Prosecco Extra Dry** 6/23
 General Data: A pleasantly sweet prosecco with a flowery nose & notes of ripe apples and pears.
 Source: Italy.
- Duval Leroy Brut Champagne** 9/45
 General Data: From one of the last remaining family-owned Champagne houses comes this Chardonnay-dominant sparkling wine. Elegant hints of apricots & apples balanced with red fruits & plum.
 Source: Champagne, France.
- Bollinger Special Cuvée Champagne** 60
 General Data: Grapes in these bottles only come from vineyards with Premier and Grand Cru status for a stunning full-bodied champagne with distinctive notes of apples & pears. Bolly good show, old boy.
 Source: Champagne, France.
- Veuve Clicquot Rich Champagne** 70
 General Data: One of the sweeter, softer champagnes out there. Master makers add extra sugar to the bottles as they age deep underground in the Clicquot-owned cave systems beneath Rheims. Notes of raspberries and strawberries.
 Source: Champagne, France.
 Method of Transportation: Designed to be drank over ice with your chose of citrus zest.
- Laurent Perrier Cuvée Rose Champagne** 80
 General Data: Made only using Pinot Noir grapes from Grand Cru vineyards, this iconic rose champagne has crisp notes of red berries.
 Source: Champagne, France.
- Dom Perignon Vintage Champagne** 170
 General Data: Named after the monk who 'invented' champagne and released only as vintage bottles. Each year has its own characteristics, the 2006 vintage was an irregular year that resulted a subtle champagne, while 2009 was an exceptional year that allowed the production of a bold & sweet vintage. Ask the barkeep for the latest shipment.
 Source: Champagne, France.
- Krug 2003 Vintage Champagne** 300
 General Data: It takes around twenty years to produce each of these bottles. Called the year of 'vivacious radiance' the 2003 vintage is full of bright notes of citrus, red grapefruit & caramelized apple tart.
 Source: Champagne, France.

SAKE

- Choya Sake 13.5% abv** 4.5
General Data: An easy-drinkin' introduction into the world of sake. Abundance of earthy & flowery notes.
Source: Yucho Brewery, Japan.
Method of Transportation: Best served in a room temperature glass to open up the peach & apple notes.
- Akashi-Tai Hanjozo 15% abv** 6
General Data: A little lighter than most sakes. Delicately balanced with hints of crisp lemon & lime & a lovely dry finish.
Source: Yucho Brewery, Japan.
Method of Transportation: Order in a chilled glass.
- Akashi-Tai Shiraume Umeshu 14% abv** 8
General Data: A heavenly amount of plummy goodness. Ultra-smooth & delectably sweet. Heavier than the other Japanese wines. Worth every penny.
Source: Yucho Brewery, Japan.
Method of Transportation: Best enjoyed in a chilled glass with a nice large cube to lengthen it out.
- Kanpai Kumo Cloudy Nigori 14.8%** 8
General Data: Sake? From London? No! Yes indeed. Those crafty suckers down south have been toiling away for the last couple of years making one of the first sakes produced in the UK. This interesting addition is a cloudy, or unfiltered sake, with a creamy body and interesting notes of spices & bananas. Only released in July 2018, go easy it takes a while to ship this up the M1.
Source: London, England.
Method of Transportation: Order in a chilled glass.
- Akashi-Tai Daiginjo 17% abv** 9
General Data: This one took a little longer to get in, owing to the fact that it has to be polished to 38% & sit another two months stewing. After all that time, take a whiff of all the melon, lemon, & bitter orange notes.
Source: Yucho Brewery, Japan.
Method of Transportation: Order in a chilled glass.
- Kanpai Sumi Junmai 14.5%** 9
General Data: Another stunning addition to the new UK sake scene. Released in July 2018 this sake is made using only the highly prized Yamada Kishiki rice valued for its quality. With a floral nose & refreshing notes of tropical fruits & caramelized nuts. If you're a sake fan, it's a must try.
Source: London, UK.
Method of Transportation: Best served at room temperatures.
- Kanpai Fizu Sparkling Hopped Junmai 11.5%** 23
General Data: You have crowd-funding to thanks for this interesting addition to the UK sake scene, power to the people! This sake undergoes the champagne treatment & is secondarily fermented in the bottle to make those delightful little bubbles. Crisp notes of citrus & a dry finish. Simply lovely. Sold by the bottle only, sorry folks!
Source: London, UK.
Method of Transportation: Best served at room temperatures.

MOONSHINE

- Blackberry 22.5%** 4
 General Data: Sweet with a little bit of a kick.
 Source: South Carolina, USA.
 Method of Transportation: Best served over ice.
- Strawberry 22.5%** 4
 General Data: Made using freshly picked strawberries & shipped here ASAP. Sit back & enjoy this summery little number.
 Source: South Carolina, USA.
 Method of Transportation: Ask for it over ice with a slice of strawberry.
- Apple Pie 22.5%** 4
 General Data: Local apples & a secret South Carolina cider recipe gives this 'shine an authentic apple pie taste. Ain't nothing more 'Murican than apple pie.
 Source: South Carolina, USA.
 Method of Transportation: Serve neat.
- Peach 22.5%** 4
 General Data: Get a load of these peaches. South Carolina is one of the US's largest peach producing regions and what a delight they are. Made using juice from local peaches.
 Source: South Carolina, USA.
 Method of Transportation: A couple of cubes.
- Pink Marshmallow 22.5%** 4
 General Data: Ultra-smooth & ultra-fine. Tastes just like a day out at the carnival with a vanilla kicker. The sweet potatoes used to make this 'shine come all the way from Scott Farms in North Carolina.
 Source: Evesham, Worcestershire, UK.
 Method of Transportation: Enjoy over ice.
- Toffee Apple 22.5%** 4
 General Data: Hello apples, hello toffee, hello gorgeous. Like a delicious crème brûlée covered in candied apples.
 Source: Evesham, Worcestershire, UK.
 Method of Transportation: Enjoy over ice.
- Buffalo Trace White Dog Mash 62.5%** 5
 General Data: Clear corn whiskey. Un-aged & unapologetic with the slightest sweet after-taste.
 Source: Frankfort, Kentucky, USA.
 Method of Transportation: Sit & sip over ice.
- Platte Valley Corn Whiskey 40%** 6
 General Data: Unlike most 'shines, this one is aged for three years in wooden barrels giving it a sweet nose & a smooth finish.
 Source: Weston, Missouri, USA.
 Method of Transportation: Neat.
- Stillhouse Original Moonshine 40%** 7
 General Data: Made from 100% corn & filtered through charcoal. An American classic.
 Source: Louisville, Kentucky, USA.
 Method of Transportation: This one's for sippin.

**Machine Maintenance
Manual**

Neville St. Depot

**Maintenance &
Instruction
Manual**

Foreword

Welcome to Neville St. Depot.

The purpose of this manual is to give you as clear & easy instructions as possible. Please read carefully and for any additional information on the machinery please ask at the desk

Warranty

All of the parts to the equipment we use are made here on site, they are fresh, ethical & as high quality as possible. We take every care to get the best parts & spend hours perfecting them. We know it sometimes takes a little bit longer, but we assure you it's worth it.

Return Procedure

If you are unhappy with anything about your machinery please see a technician, who will take every care to replace

Unforeseen Circumstances

As we make many of our ingredients fresh and on site, we cannot guarantee that any products served will be free from the presence of any particular allergen, including but not limited to nuts, eggs and dairy. Several of our drinks contain fresh, unpasteurized egg white and these are clearly marked on our menu. If you have any individual requirements or wish to discuss this further, please speak to a member of staff when ordering and we will do our best to accommodate you. Whilst we may be able to alter your beverage to suit your personal requirements, due to the preparation process we regret that we cannot guarantee that any drink served will be free from all traces of any particular allergen.

Contents

Engineering Page 4

These are new, unique recipes to the Neville St. Depot. They are slightly more expensive, but we assure you they're worth the extra penny

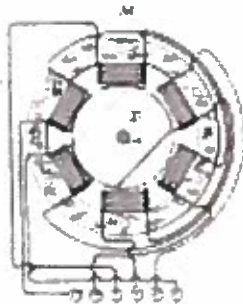
MaintenancePage 8

While we do love something unique sometimes all you need is a good, stiff drink. If you get us? Fresh flavours meet good ingredients, and these are combinations we can come back for again & again

Adjustment Page 12

Sometimes you just want something you can rely on, something tried and tested. These are our classics with just a slight alteration, to keep you guessin'

No 381.408



Engineering

These are new, unique recipes to the Neville St. Depot. They are slightly more expensive, but we assure you they're worth the extra penny

Henry Hoover £9



Whiskey | Rosemary | Bitters

Herbert liked a good smoke & we can't blame him. Smokey Whiskey meets Rosemary and it's a combination we can't resist.

Telefonbillet £8.5



Gin | Pear | Apple | Egg White

This won't be quite what you're expecting, but then it wouldn't be fun otherwise. Fruity, light and creamy.

Buy the ticket, take the ride.

Windsor Funnel

£9.5



Bourbon | Lemon | Sugar

Smugglin' the name of the game if we remember.
Bourbon, citrus and sugar combine for some sour
goodness.

We can assure you, salvation lies within.

Florida Keys

£9



Limoncello | Butterscotch | Milk & Cream

Best pie in all the land I hear, limes aplenty
too. This is sugary, creamy goodness.

Indulgence at it's best.