

# Supplementary Papers for Licensing Sub-Committee

Date: Wednesday, 12 May 2021



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## 7. **Application for a Variation of a Premises Licence, Urban Reef, Undercliff Drive, Bournemouth**

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An application has been received for a variation of the premises licence for the premise known as 'Urban Reef', Undercliffe Drive, Bournemouth.

This matter is brought before the Sub-Committee for determination.

Photographs and Menu submitted by Jon Payne, Licensing Lawers, on behalf of the Applicant.

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<p><b>FULL BREAKFASTS £8.5</b></p>	 <p><b>BREAKFAST MENU</b></p>
<p><b>Surf's up</b> – Dorset pork sausage, Denhay smoked back bacon, two Flambard's poached eggs, New Forest mushroom, grilled tomato, baked beans, hash brown bits &amp; toast (choose from white or granary) (D,E,G,Su) (GO)</p> <p><b>Vegan up</b> – Vegan sausage, grilled tomato, New Forest mushroom, wilted spinach, smashed avocado, baked beans, hash brown bits &amp; toasted sourdough (G) (PP)</p> <p><b>Veggie up</b> – Veggie sausage, two Flambard's poached eggs, New Forest mushroom, grilled tomato, baked beans, hash brown bits, wilted spinach &amp; toast (choose from white or granary) (D,E,G,Su) (GO)</p>	<p><b>HOT DRINKS</b> Coffee courtesy of <b>Bad Hand Coffee</b> and teas from <b>Dorset Tea</b></p>
<p><b>MUFFINS £8</b></p>	<p><b>JUICES £3.5</b> Freshly squeezed OJ or Hill Farm apple juice</p>
<p><b>Benedict</b> – Dorset ham, poached Flambard's eggs, hollandaise (D,E,G,Su) (GO)</p> <p><b>Florentine</b> – Wilted spinach, poached Flambard's eggs, hollandaise (D,E,G,Su) (GO)</p> <p><b>Royal</b> – Oak smoked salmon, poached Flambard's eggs, hollandaise (D,E,G,F,Su) (GO)</p>	<p><b>COCKTAILS £9</b> <b>Dorset Bloody Mary (Ce)</b> Conker Dorset Wasabi Vodka, Turner Hardy 'Feisty' Tomato Juice</p>
<p><b>PLATES £8.5</b></p> <p><b>Smashed avocado</b> with coriander, lime &amp; chilli, and two poached Flambard's eggs on toasted sourdough (G,E, Su) (GO)</p> <p><b>Smoked salmon</b> &amp; poached Flambard's eggs, wilted spinach &amp; cherry tomatoes on toasted sourdough (G,E,D,F,Su) (GO)</p> <p><b>Homemade granola</b> topped with Greek yoghurt, Sustainable maple syrup and berry compote (G,D)</p>	<p><b>Red Snapper (Ce)</b> Conker Dry Dorset Gin Turner Hardy 'Feisty' Tomato Juice</p> <p><b>Breakfast Martini</b> Tanqueray, Cointreau Tiptree Marmalade,</p>
<p><b>PANCAKES £7.50</b></p> <p><b>American style pancakes with either:</b></p> <p>Sustainable maple syrup with berry compote (G,E)</p> <p>Banana &amp; caramel (G,E)</p> <p>Sustainable maple syrup &amp; Denhay smoked back bacon (G,E)</p>	<p><b>Bellini</b> Prosecco &amp; Peach Puree</p> <p><b>Bucks Fizz (£6)</b> Prosecco &amp; Orange Juice</p>
<p><b>If you have any allergen queries then just ask, and we will gladly advise</b> Below you can find a handy key you can use to see which allergens are in each dish (next to the actual dish) Cr - Crustacean, Ce - Celery, D - Dairy, E - Eggs, F - Fish, G - Gluten, L - Lupins, Mu - Mustard, Mo - Molluscs, N - Nuts, P - Peanuts, Se - Sesame, So - Soy, Su - Sulphites</p>	

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## Urban Reef Bounce Back Proposal









