

Supplementary Committee Agenda



**Epping Forest
District Council**

Licensing Sub Committee Tuesday 1st August 2023

Place: Council Chamber - Civic Offices

Time: 10.15 am

Democratic Services: V Messenger, Democratic Services (Direct Line 01992 564243)
Email: democraticservices@eppingforestdc.gov.uk

5. APPLICATION TO VARY A PREMISES LICENCE IN RESPECT OF THE STANDARD, 126 HIGH ROAD, LOUGHTON IB10 4BE (Pages 3 - 62)

Please see the additional information submitted by the Applicant/Agent on the above licensing application.

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Agenda Item 5

From: [Denise Bastick](#)
To: [Handan Ibrahim](#)
Subject: FW: Application to Vary the Premises Licence in respect of The Standard, 126 High Road, Loughton
Date: 30 June 2023 15:51:00
Attachments: [The Standard Noise Management Plan.docx](#)
Importance: High

From: Denise Bastick
Sent: 30 June 2023 15:50
Subject: Application to Vary the Premises Licence in respect of The Standard, 126 High Road, Loughton
Importance: High

Good afternoon

Since submitting the above application, the applicant's solicitor has asked us to share the below statement along with the attached Noise Management Plan, with a view to you better understanding the applicant's intentions and the variation of the Premises Licence. Further to this statement, if you wish to discuss this directly with the applicant's solicitor, his email address has been included below. Alternatively, this can be addressed at the hearing, where you will have the opportunity to ask questions or comment. If you do wish to withdraw your representation, then please notify us accordingly.

In the interim, if you have any questions, please do not hesitate to contact myself or my colleague, Mrs Handan Ibrahim.

Kind regards.

Denise Bastick
Licensing Compliance Officer
Commercial and Regulatory Service Directorate
dbastick@eppingforestdc.gov.uk
Tel: 01992 564334

Working hours Wednesday – Friday

In my absence, please contact Mrs Handan Ibrahim, Licensing Compliance Officer
hibrahim@eppingforestdc.gov.uk Tel: 01992 564153

Monday – Wednesday

"Dear Neighbour,

I act on behalf of the operator of The Standard, Peach Entertainment Ltd, and write in response to your representation to my client's application for a variation to the Premises Licence.

My client is committed to working in partnership with the local community, many of which are customers of The Standard, and would welcome the opportunity to meet with you to discuss your concerns, clarify the changes sought within the application and explain the relevant measures in

place at the venue which will continue to be in place if the application is granted, along with the additional measures and conditions agreed with Responsible Authorities. Navin Iyapah, owner and operator of The Standard would be keen to meet with you at the premises to discuss your concerns and is available on Wednesday 5th July 2023 from 6pm in the evening. If you would like to meet, please call Navin and he would be happy to arrange this with you. Navin's telephone number is 07932642249. Alternatively, If it would help to speak with me to discuss the application further, then I would be happy to discuss this with you.

I would also like to take this opportunity to clarify our application and address the points and concerns raised in relation to the amendment of conditions sought.

By way of background, as you may know, the premises operated as a late night bar previously, however following a Review of Premises Licence and concerns raised as to the style of operation the operators took the decision to change the style of operation to a high-end gastropub, known as "The Standard". This is now an established award-winning venue which has been operating since September 2017 (over almost 6 years) and as far as we are aware without any issues of note as to nuisance, crime or disorder.

The purpose of this variation application is to remove some outdated conditions that were imposed on and applied to the venue's previous style of operation as a nightclub which are no longer appropriate or proportionate given the premises now operates as a high-end gastropub and restaurant, with a proven track record. These outdated conditions are unnecessarily restrictive, not operationally workable and are stifling the commercial viability of the business. For example, removing restrictions so as to allow flexibility for use of the external area (such areas have become an integral part of the offering for many licensed premises post covid) are changes necessary for the business to remain viable.

My client appreciates neighbours may be anxious as to the change in conditions sought. However, given the style of operation and limited operating hours (licensable activities until 23:00 Sunday to Thursday and midnight on Fridays and Saturdays, up to 30 minutes thereafter drinking up time) and robust replacement conditions proposed, there is no evidence to suggest these changes will result in significant increase in nuisance, crime or disorder or adverse impact upon promotion of the licensing objectives.

The changes sought to use of the premises is not unprecedented for the area. Other licensed premises in the area operate similarly, to similar trading hours including use of external areas.

The updated conditions proposed within the application to replace the outdated ones had been offered following consultation with Police, Licensing and the Council's Noise Prevention Officers in the Community Resilience Team, and are deemed appropriate and proportionate given the style of operation to ensure promotion of the licensing objectives. The Responsible Authorities have raised no objection to the application. Guidance to the Licensing Act makes clear Police Licensing and the Community Resilience Team officers should be treated as experts and the main source of advice on the prevention of crime and disorder and prevention of public nuisance, neither has raised objection to this application.

Specific measures have been proposed to mitigate against nuisance from the proposed use of the terraced area. For your reference, a further amendment has been agreed to proposed condition 5

such that “Only incidental / background music shall be played on the terraced area (roof garden) and is to cease at 23:00”. Therefore, no regulated entertainment in the form of recorded music or live music will be permitted in this area. Additionally, sale of alcohol in this area will cease at 22:30 pm, and it will be cleared and closed by 23:30 pm, in line with premises closing times on Sundays to Thursdays, and in fact earlier than the existing closing times on Friday and Saturday. In addition, my client will ensure there shall be regular monitoring of customer behaviour and noise levels later in the evening to ensure this use does not cause a nuisance.

Finally, to allay any concerns as to the premises reverting to the previous style of operation as a late night bar, it should be noted no changes have been sought to extend trading hours as part of this application to trade later. Instead, I can assure you that The Standard is and will continue to be operated by the owner as a high-end gastropub and restaurant. Significant time and investment has been made by our client to change the style of operation and work with the local community, and this variation is simply sought to ensure the business can remain viable and commercially competitive in what is still a difficult time for the hospitality sector.

Notwithstanding the above, my client has taken on board concerns raised and, subject to the application being granted as applied for, to provide further assurance my client is happy to offer that, alongside the conditions proposed already, that the attached site-specific noise management plan will be in place to mitigate against potential public nuisance.

Should you feel reassured by the information provided and are happy to withdraw your representation (confirming this to the Council’s Licensing Team) so we can avoid a hearing as to this matter, then please be assured that my client would be happy to continue to liaise with you as to any issues or concerns you may have.

Kind regards,

Suraj Desor | Associate Solicitor

Poppleston Allen

s.desor@popall.co.uk |

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The Standard, 126 High Road, Loughton, IG10 4BE
Noise Management Plan

Alongside the conditions on the premises licence that seek to prevent public nuisance, the following noise management plan should be followed with regard to management of the premises (including external area) and our customers to prevent and minimise disturbance or nuisance to neighbours, and minimal impact upon the neighbourhood in relation to potential nuisance, anti-social behaviour and disorder. It is recognised that whilst the business has no direct jurisdiction outside of the boundaries of the premises we must continue to use our best endeavours to manage noise to the best of our control. The noise management plan is subject to review and shall be adapted as necessary to address problems and concerns as they are identified.

- The Duty Manager will risk assess management processes on high peak nights where the premises trade late to ensure appropriate measures are in place to mitigate against nuisance (including to risk assess need for door supervisors where appropriate on high-risk nights/events).
- Doors and windows to be kept closed (except for access & egress) when music is being played, and from 11pm at any other times, to prevent noise breakout and nuisance. Customer behaviour and playing of music will be monitored to prevent noise nuisance.
- The noise limiter device at the premises shall be used and any set limits adhered to.
- CCTV will cover the premises to allow for monitoring of customers and behaviour where appropriate particularly on high peak nights/ later trading hours.
- The licensee/ premises duty manager shall ensure they are contactable on the telephone number made available to local residents during trading hours and to promptly deal with and escalate as appropriate any complaints raised (including nuisance)
- The Duty Manager or nominated member of staff shall ensure that customers in entry queues or who have stepped outside to smoke are monitored to ensure they are not causing a noise nuisance. If necessary, a member of staff should be available to remind them to avoid disturbing neighbours.
- During last 30 mins of opening, lighting levels will be increased and where any music has been played the type/ levels should be adapted to encourage gradual dispersal of customers during last part of trading and drinking up time.
- Towards the end of the night, there will be increased movement and inspection through the premises by management to begin to encourage customers to move out of the premises in a quiet and orderly manner. The Duty Manager or nominated member of staff will monitor customers as they leave this will aid in "winding down" and assist in dispersal of customers, encouraging them to keep noise to a minimum and be considerate of residents by moving away from the immediate area.
- Upon close, the Duty Manager or nominated member of staff, or door supervisor where on duty, shall oversee the dispersal of customers, until all are safely away from the immediate vicinity of the premises. The Duty Manager or nominated member of staff shall, where necessary, ask customers to avoid waiting outside the premises, or loitering or chatting outside the premises unnecessarily. Once the last customer has left the Duty Manager and/or nominated member of staff should conduct a thorough check of all internal and external areas to ensure no customers remain within the venue. The immediate external vicinity will be checked before securing the venue.
- Details of local public transport and / or taxi services shall be available to customers to enable them to disperse easily.
- Signage displayed at the entrance/exit to request that customers respect our neighbours and leave the premises quietly on dispersal. Consider additional signage to request customers using smoking areas, customer vehicle users and taxi drivers to refrain from behaviour that could create a nuisance.
- The DPS/Duty Manager shall ensure reasonable steps are taken to ensure that no nuisance is caused to neighbours by litter being allowed to accumulate in the area immediately outside the premises.
- Arrangements for deliveries to the premises and the storage and disposal of refuse shall be conducted so as to not cause a nuisance to local neighbors.

The Standard, 126 High Road, Loughton, IG10 4BE
Noise Management Plan

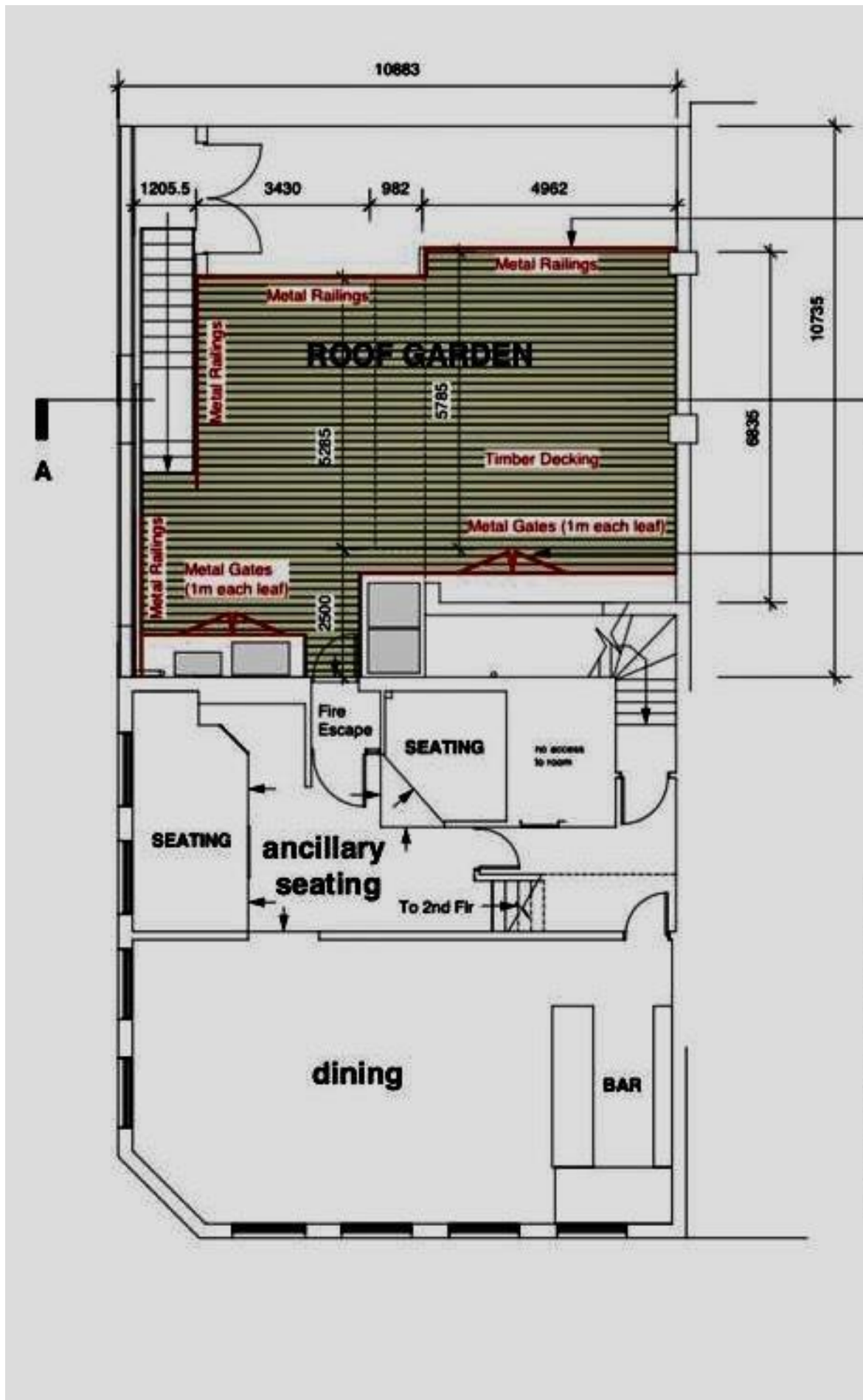
Terraced area (roof garden)

- The Duty Manager or nominated member of staff shall ensure use of the terraced area (roof garden) shall be restricted in accordance with licence conditions including restrictions on hours of use and that only incidental/ low level background music shall be permitted in the terraced area (roof garden) and only until 11pm. Related noise levels will be regularly monitored to prevent noise nuisance.
- *Regular monitoring. When the terraced area (roof garden) is used under the premises licence the Duty Manager or nominated member of staff shall ensure customers using this area are managed carefully and shall arrange for a member of staff (or door supervisor where on duty) to undertake regular monitoring of customer behaviour and noise levels during later hours of use to ensure they are not causing a noise nuisance and prevent any problems from escalating. And consideration should be given to stationing member of staff in the area at busy times.*
- CCTV shall cover the terraced area (roof garden) to assist with monitoring of customers and behaviour.
- Notices shall be displayed in the terraced area (roof garden) to remind customers to be respectful of neighbours and not cause a nuisance.

I hereby confirm I have read and understood the above noise management plan

Name	Signed	Date

Standard 1st Floor Plan (including roof terrace)



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The Standard, 126 High Road, Loughton, IG10 4BE

Statement on behalf of the Premises Licence Holder

Introduction

This statement is made for and on behalf of Peach Entertainment Limited who are the holder of the Premises Licence for The Standard at 126 High Road, Loughton, Essex, IG10 4BE.

This statement is made in support of the Premises Licence Holder's application to vary the Premises Licence. The variation application is intended to facilitate the removal of some of the more onerous conditions on the licence, and the replacement of those conditions with others which have been agreed with the Responsible Authorities, namely the Council's Licensing team, Environmental Health Officer and, indeed, the Police.

Background

The key operational personnel within the Premises Licence holding company are Navin and Keeran Iyapah, who are family, together with Michelle Purvis Iyapah who is Navin's wife. Keeran is the Designated Premises Supervisor of the premises, but will unfortunately be unable to attend the forthcoming Licensing Committee hearing as a result of contracting COVID-19.

The family have historic experience of running nightclubs in London, which duly led into their acquisition of "Luxe" which was essentially a late night bar which ran for 4 years from 2013 to 2017 within the building now known as "The Standard". The business operated well for a number of years without any significant concerns. Unfortunately, it became popular with a client base largely drawn from Tottenham, Chingford, Walthamstow and Leytonstone, which are all approximately a 10-15 minute drive away from the premises in the later part of the evening.

Unfortunately, as a result of attracting this particular client base, the premises encountered some significant problems and was the subject of a licence review. This was in 2017.

This whole experience was a significant wake up call to the family in terms of whether they really had any desire to continue to be in the late night business, due to the inherent difficulties experienced within the late-night economy and the specific problems which had arisen at Luxe.

The Police at the time were asking for a reduction of the trading hours to 01:30, but the family decided to change the direction of the premises completely, invest significantly in it and turn it into a high-end eatery. In their negotiations with the Police, the family offered to reduce the hours further beyond what the Police had suggested and were left with the terminal hours which currently appear on the licence those being 23:00 for licensable activities Sunday to Thursday, and midnight Friday and Saturday. They felt that these hours were entirely suitable for the business model that they envisaged.

The current licence conditions

The family are well aware that at the time of their stated intention to change the business into a high-end food led endeavour that there would be a certain amount of scepticism as to whether they would indeed follow through on their plan. As a result, and understandably, the licence retained a

number of late night bar style conditions in order to ensure that the licensing objectives were promoted.

Nearly 6 years have now passed and the family have done what they said they would do, and created a popular and successful business which has won numerous restaurant awards and, in their submission, simply is what it says on the tin.

Navin, in particular, has undergone a significant period of consultation with the relevant authorities to agree the removal of some now disproportionate conditions and the amendment of others. Those agreements are reflected in the application which has been submitted.

The proposals in relation to the conditions are dealt with in more detail later in this statement.

The Standard

Historically the building was a pub known as The Royal Standard, and the family decided to resurrect the name (in part) and invested approximately £600,000 in refurbishing the building, including revitalisation of much of the original signage and the introduction of a full commercial kitchen.

They hired the Executive Chef from the Tate Modern Group and, with his help, created a venue which offers high end food, wines and Champagne.

The kitchen is open daily from 11:00 to 21:00, and services not only the premises but also customers who wish to dine at home via platforms such as Deliveroo and Just Eat. This development became particularly prevalent during the pandemic.

The premises is also privately hired approximately 3-4 times per week for “baby showers”, again with the kitchen providing the food. The kitchen also provides an external catering service for those wishing to enjoy a catered dinner at home.

The premises have earned numerous awards and particularly the Open Table Best Local Restaurant Award in both 2021 and 2022. The family are hoping to make it three in a row this year.

The overall wet / dry split at the premises is 40 / 60, with the average dining spend being £55 per person at the weekend and £25 - £30 during the week.

Relevant Attachments

Attached to this statement can be found some photographs of the interior and exterior of the premises, some food and drinks menus, some Trip Advisor reviews, some of the restaurants awards, details of the Executive Chef who helped transform the business, updated plans showing the roof terrace and the Noise Management Plan.

Proposed Condition Changes

Condition 7

This condition requires a rigid two members of door staff from 21:00 until close on Fridays and Saturdays. This costs the business approximately £800 per week.

Whilst the family understand fully the reason why this condition was imposed upon review of the previous late night bar licence, it is submitted that this is unnecessarily onerous and not in keeping with a food led operation trading no later than midnight on those days.

In any event, the family have offered a risk assessed condition as an alternative, which requires them to assess whether door supervisors are required on any given occasion. They must also take cognisance of any Police advice.

The reality is that the business will continue to employ door staff on a risk assessed basis during higher risk periods such as the run up to Christmas, for example. This would also undoubtedly include Bank Holiday weekends.

It is further worthy of note that a condition has been offered whereby no live sport will be shown at the premises, which considerably reduces the risk profile of any licensed business.

Of course, this proposed change has been endorsed by the Police, following consultation with officer prior to submission of this application.

Condition 9

This is really linked to condition 7, and provides a specific requirement that door staff monitor any queue which forms at the premises. Again, the imposition of this was understandable at the time of the review, but it is totally inappropriate for a food-led operation. In fact, the family have told me that the only time that a queue ever forms outside their premises is during their very popular Sunday lunch offering when people are waiting for tables.

Conditions 11 – 13

These are conditions which effectively prohibit the premises from offering any kind of entertainment whatsoever. Again, the family understand why these conditions were imposed at the time of the review when the business was quite rightly still seen as some form of late night venue, despite the reduction in their trading hours.

The business has clearly evolved and the family simply seek the ability to have a jazz quartet or solo singer playing to customers whilst they dine and / or have a drink.

It is also worthy of note that a stringent noise limiter condition has been offered up in agreement with Environmental Health, such that no noise breakout may be caused from the premises.

Condition 14

What is proposed is effectively a minor amendment to the existing polycarbonate / toughened glass condition, allowing an exception for wine, Champagne and gin glasses.

The premises will always use toughened glass by preference, as those glasses are more durable and safer for customers. The pragmatic reality is that these particular glasses are more difficult to get hold of in a toughened format, therefore the premises simply want to be able to avail themselves of alternatives should the need arise.

Condition 18

This relates to the lack of use of the roof terrace and further details of intended use of this part of the premises will be dealt with separately later within this statement.

Condition 21

A last entry condition is clearly one which is appropriate for a late night venue and not a food-led business. The premises simply want to be accessible to customers who may have eaten elsewhere and seek a night cap whilst they are passing on their way home.

The reality is that the number of arrivals at the premises after 23:00 is anticipated to be very low.

Condition 22

This is the current noise limiter condition, and its removal is sought to be replaced by a more onerous and detailed condition agreed with Environmental Health.

Issues raised in representations received

The family have read the representations received and have identified the following primary issues which have been raised, and will endeavour to deal with each of them in turn:

1. **The history of the premises.** Several of the representations make reference to the problems which gave rise to the review in 2017. The family submit most strongly that whilst fear of a return to such a business model may be understandable, there is simply no way that that is going to happen.

This business is now a successful food led enterprise. There is no intention to do anything significantly different moving forward than has been done in the preceding six years.

2. **The roof terrace.** The family understand completely why an external area is likely to be of greater concern than almost anything else, with regards to issues relating to nuisance. Although their application requests use of this area until 22:30, they are quite happy to limit that usage to 22:00 with last orders for drinks and food being at 21:00 daily.

The family have also offered a number of conditions as to the use of this area which will primarily be an external dining space.

The family are well aware of the need to be good neighbours, and of the risk of causing disturbance from an external area. It will be appropriately managed and monitored, and any music will be at a low level in accordance with the Noise Management Plan submitted together with the correspondence to those who made representations.

Additionally, the initial condition 5 proposed in the application has been further amended following consultation with the Council's Noise Prevention Officers in the Community Resilience Team such that "Only incidental / background music shall be played on the terraced area (roof garden) and is to cease at 23:00". The condition permits only low-level

background music within the terraced area, and only until 11pm, and no regulated entertainment in the form of recorded music or live music will be permitted at any time in this area.

As per the offered conditions, the terraced area will only be in use in the event that planning permission is successfully secured. Such an application has not been embarked upon at this stage due to the presence of condition 18 on the current licence.

3. **Noise.** The primary concerns with regard to noise relate to the roof terraced area which has already been addressed above.

In addition, the premises have offered up a robust and tailored Noise Management Plan and, of course, a detailed noise limiter condition agreed with Environmental Health.

4. **Last entry and dispersal.** These issues have been adequately addressed within the Noise Management Plan.

Conclusion

The presence of some of the more onerous conditions on the current Premises Licence are entirely understandable given the licence review which took place in 2017.

The premises have evolved considerably since then, and flourished to become an asset to the local community.

The conditions imposed in 2017 are no longer relevant or proportionate to the style of operation which "The Standard" has become.

The family have worked diligently with the authorities towards the acceptable modification of the conditions, have explained their operation and intentions clearly within this statement and, indeed, have made concession in respect of the use of the external roof terrace should planning be granted to enable its use in due course.

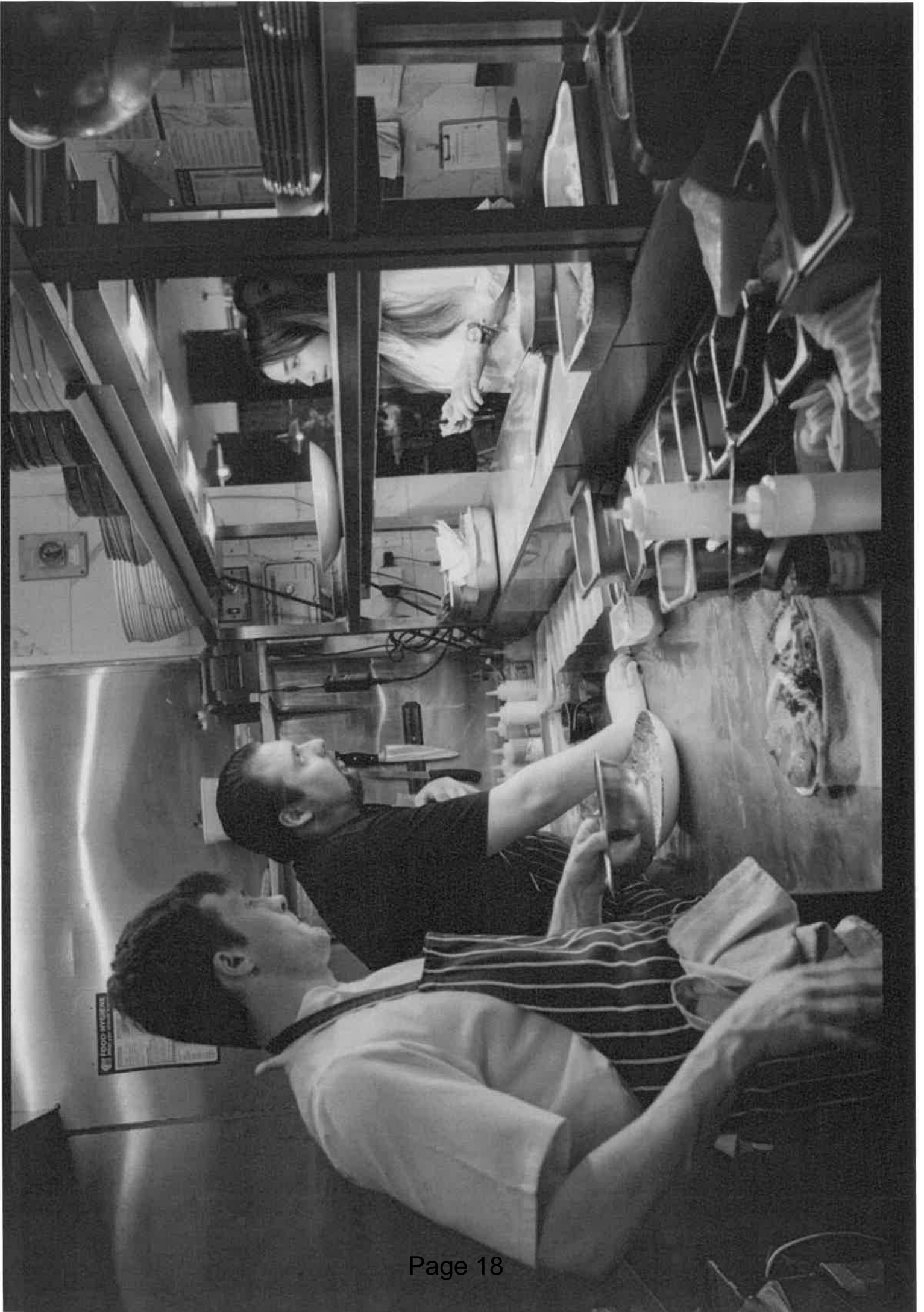
Finally, the family assure the Committee that they will always seek to be good neighbours in their local community, and will maintain open channels of communication with their nearest neighbours and take on board any of their communicated concerns.

In all of the circumstances, the family would request that the Committee grant the application as applied for.

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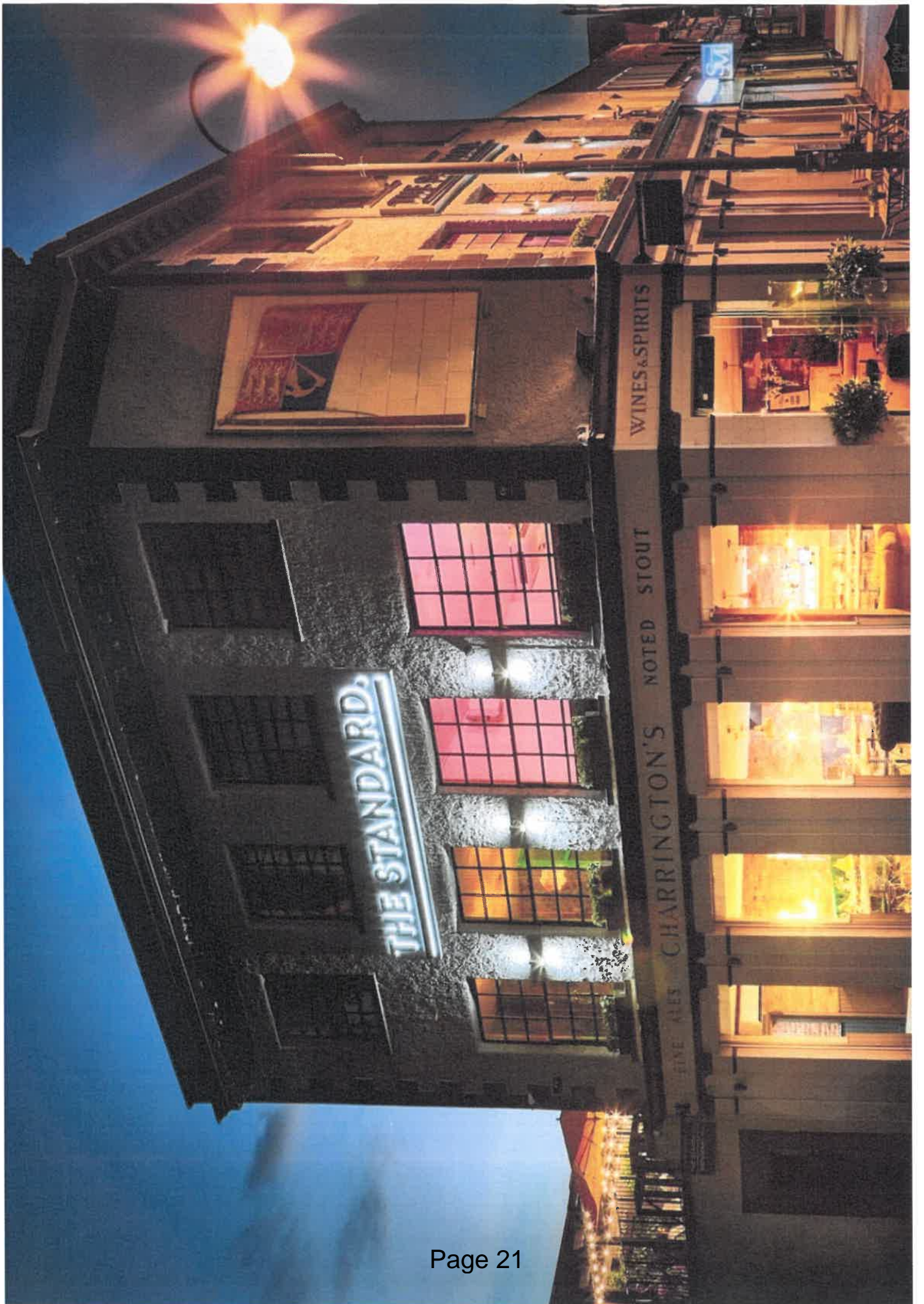


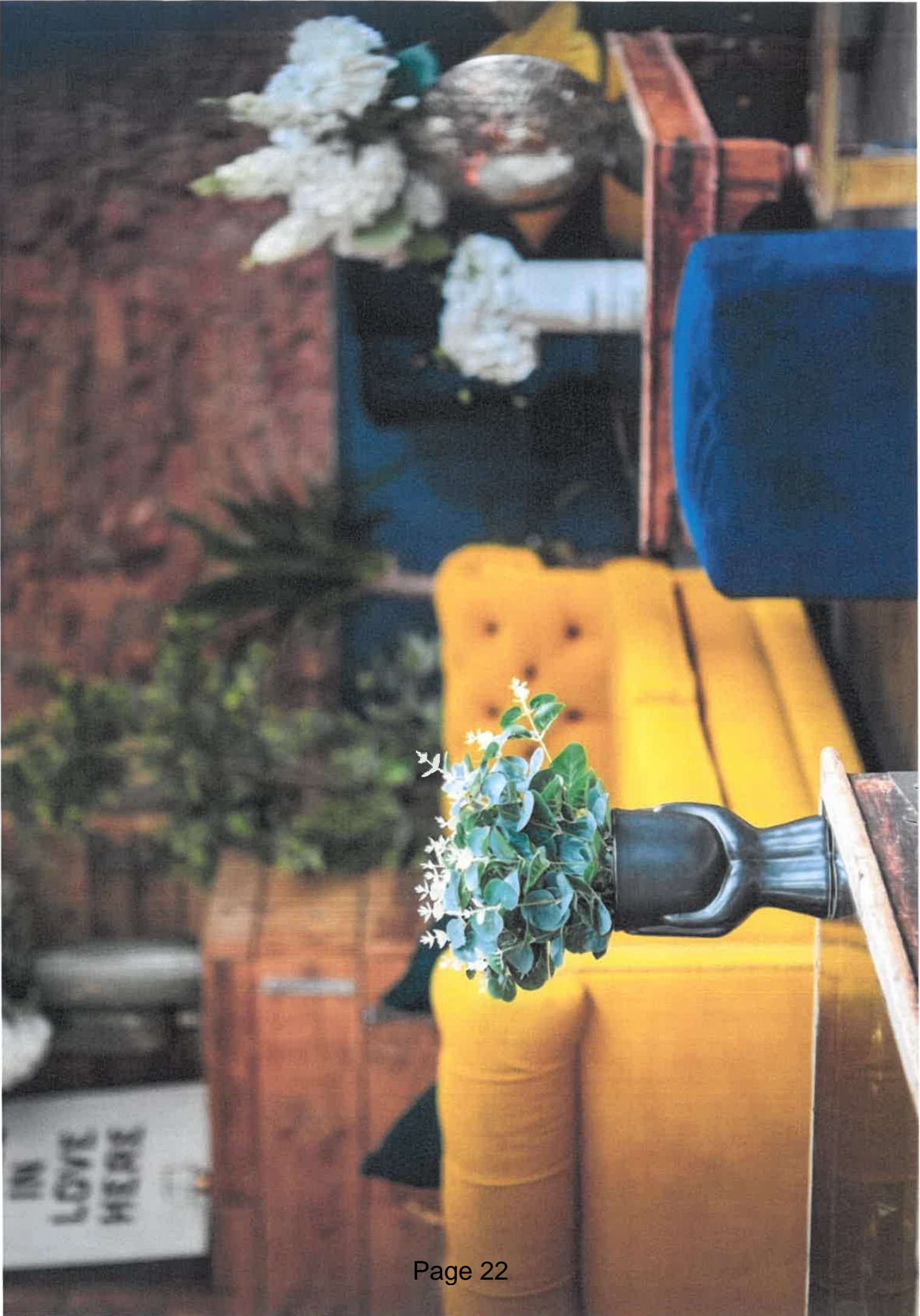
THE STANDARD.
RESTAURANT
ROOFTOP & BAR



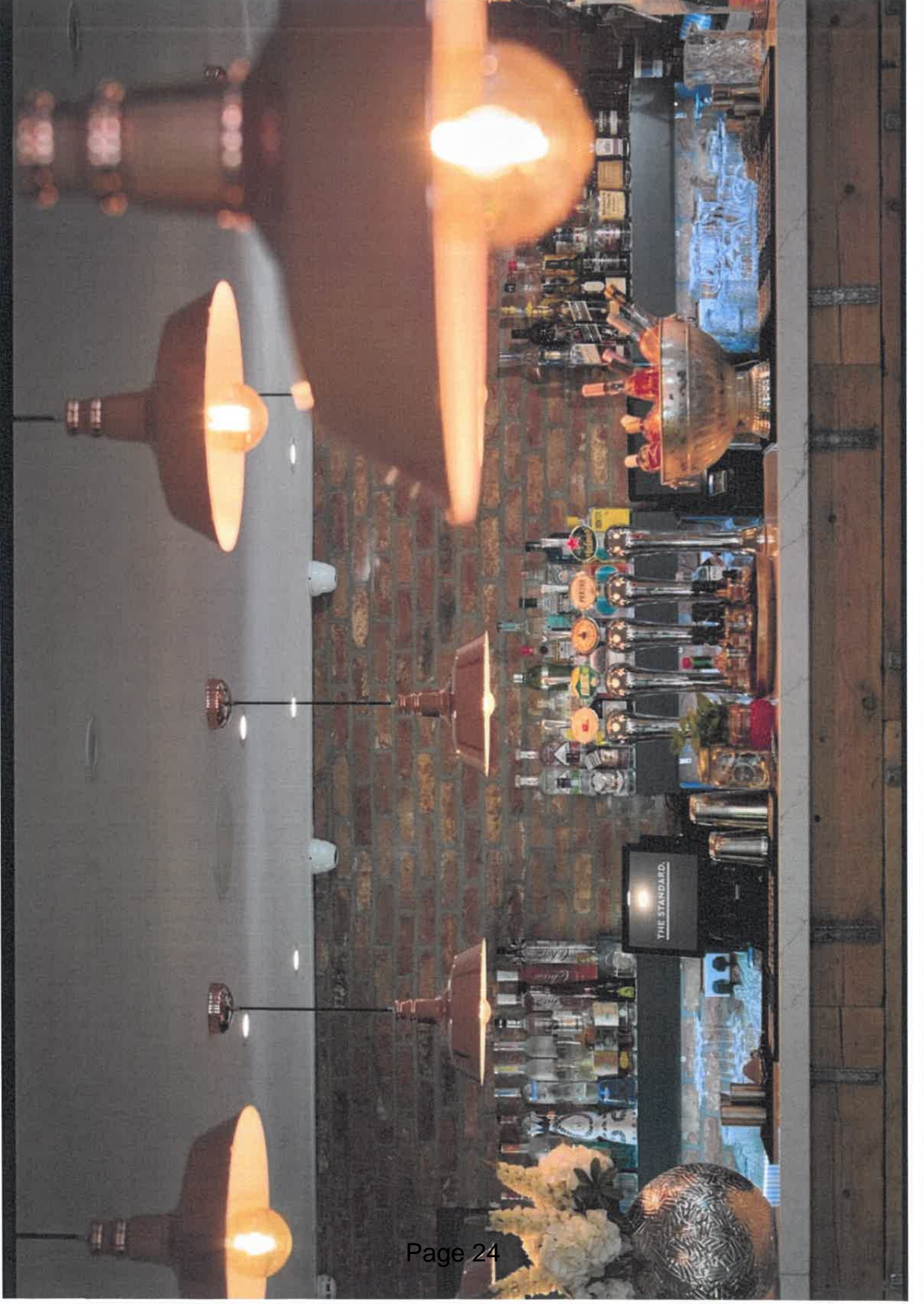














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STANDARD BRUNCH

AVOCADO TOAST £ 10.25
SMASHED AVOCADO ON SOURDOUGH WITH POACHED EGGS

SPICY AVOCADO TOAST £11
SMASHED AVOCADO, VEGAN MOUTARDE, CONFIT TOMATOES, SMOKED CHILLI OIL, HAZELNUT CRUMB

TRUFFLED AVOCADO TOAST £12
TRUFFLED AVOCADO, TOASTED SOURDOUGH, POACHED EGGS, TRUFFLED MUSHROOMS, PORCINI MUSHROOM POWDER

STEAK AND EGGS £18
DRY AGED SIRLOIN STEAK, SLOW ROASTED TOMATOES, 2 FRIED EGGS, CRISPY POTATO STRAWS, COMBOT BUTTER SAUCE

CROQUE MONSIEUR £10.50
48 HOUR SOURDOUGH, SMOKED HAM, FENNEL SALAMI, 3 CHEESE BECHAMEL SAUCE, SMOKED BACON AND ONION CRUMB

CROQUE MADAME £12
48 HOUR SOURDOUGH, SMOKED HAM, FENNEL SALAMI, 3 CHEESE BECHAMEL SAUCE, FRIED EGG, SMOKED BACON & ONION CRUMB

FRENCH TOAST £11
THICK CUT BRIOCHE WITH CARAMELISED BLUEBERRIES AND TONKA BEAN CREAM

BANANA FRENCH TOAST £12
THICK CUT BRIOCHE, TOASTED HAZELNUT PRALINE, SHAVED CHOCOLATE AND BANANAS

CHICKEN AND WAFFLES £15.50
NASHVILLE HOT CHICKEN BREAST, CRUMBED FILLETS, WITH BROWN BUTTER WAFFLES AND A HOT HONEY SAUCE

MAKE IT A BOTTOMLESS BRUNCH?

UP TO TWO HOURS OF BOTTOMLESS PROSECCO FOR ONLY £18 PER PERSON. IN ADDITION TO WHATEVER YOU ORDER FROM OUR MENU

THE STANDARD BRUNCH

LOUGHTON ESSEX
BRUNCH SERVED 11AM - 4PM DAILY
BRUNCH - LUNCH - COCKTAIL HOUR - DINNER

CHICKEN WINGS
CHOOSE PORTION 4-8-12-16
CHOOSE FLAVOUR BBQ - BUFFALO - JERK

SPECIAL £16
TABLESIDE TORTILLAS £12
SHARING BOWL OF MARRA TORTILLAS WITH SPICY GUAC

FRENCH ONION SOUP PASTA

SALADS

ADD: SALICED AVOCADO 4 NASHVILLE HOT CRISPY CHICKEN FILLETS & CRISPY SMOKED BACON 3 SOFT BOILED EGG 1.50

GRILLED CHICKEN CAESAR SALAD £15.50
BABY GEM LETTUCE, AGED PARMESAN, SOFT BOILED EGG, SOURDOUGH CROUTONS

NASHVILLE HOT CRISPY CHICKEN SALAD £16
MESHES OF PURPLE AND GREEN BEER LETTUCE, COLOURFUL TOMATOES, SERVED WITH DRESSING ON SIDE

THE ULTIMATE GREEK SHARING SALAD £18
KALAMATA OLIVES, CHARRED FETA CHEESE, CHOPPED CUCUMBERS, ANIMATED TOMATOES, RED ONIONS, TOASTED SEEDS AND SPICES, EXTRA VIRGIN OLIVE OIL AND OREGANO DRESSING

WATERMELON SALAD £15
FRESH AND CHARRED WATERMELON, PICKED MINT, SMASHED CUCUMBER, PINE NUTS, FETA AND AVOCADO

KALE AND SWEET POTATO SALAD £14.50
SPICY ROASTED SWEET POTATOES, CRISPY CHICKPEAS, CURLY KALE, TOASTED HAZELNUT DRESSING

DONT FORGET THE SIDES !!
SAUTEED WILD MUSHROOMS - POACHED EGGS - CRISPY POTATO BITES - MAPLE GLAZED SMOKED BACON - CRISPY SMOKED BACON - SMASHED AVOCADO - SLOW ROASTED TOMATOES - TOASTED SOURDOUGH - HOUSE PICKLES

BURGERS

SERVED WITH HOMEMADE CRISPY ROSEMARY FRIES
MADE DAILY BY OUR CHEF, OR HOUSE SALAD

THE STANDARD BURGER £15
8OZ CHUCK & BRISSET ANCE BURGER, BEEF TOMATOES, LETTUCE, IN A TOASTED BRIOCHE BUN

VEGAN BURGER £14
GRILLED PLANT BASED BURGER, VEGAN CHEESE, SHREDDED LETTUCE, TOMATOES IN A BRIOCHE BUN

SANDWICHES

SERVED WITH HOMEMADE CRISPY ROSEMARY FRIES
MADE DAILY BY OUR CHEF, OR HOUSE SALAD

CLASSIC BLT £12.95
SMOKED CRISPY BACON, SLICED HERITAGE TOMATOES, CRISP LETTUCE, ROASTED GARLIC AND HERB MAYO, HOUSE PICKLE

NASHVILLE HOT CHICKEN £14
OUR SIGNATURE BRINED AND CRISPY NASHVILLE HOT CHICKEN, FILLETS, HOUSE PICKLES, SHREDDED LETTUCE IN RANCH DRESSING, TOMATOES

BEER BATTERED COD £13.50
CRISPY BEER BATTERED COD GOUDJONS, TARTARE SAUCE, AUSHY PEAS AND GHERKINS

NO FISH FINGER GOUJON (V) £11
TARTARE SAUCE, MUSHY PEAS AND GHERKINS

COCKTAIL PITCHERS £25

MARGARITA PITCHER
(PAIRS PERFECTLY WITH OUR TABLESIDE TORTILLAS)

DOWN SOUTH SWEET TEA
SWEETENED ICED TEA, PEACH, VODKA

COFFEE & TEA

Americano 3.50 LATTE 4 CAPPUCINO 4 ICED LATE 4.25 TEA 3

PRIVATE HIRE
OUR VENUE IS AVAILABLE FOR PRIVATE DINING AND PRIVATE PARTIES, RANGING FROM 15PPPL TO 150PPPL. ASK YOUR SERVER FOR DETAILS

MAIN MENU

If you have a food allergy or special dietary requirement, please check with a member of s

DIPS AND SNACKS

ITALIAN MIXED OLIVES £4

GRILLED SOURDOUGH AND BUTTER £5

TRUFFLED PARMESAN BITES £5.50

SALTED PADRON PEPPERS £5.50

SPICY AVOCADO DIP (VEGAN) £7.50

MOLASSES, PICKLED RED ONION, CORRIANDER

ISRAELI STYLE HOUMOUS (VEGAN) £6.50

SUMAC, EXTRA VIRGIN OLIVE OIL

ROASTED BEETROOT AND TAHINI DIP £7.50

AGED FETA, PISTACHIOS

SMALL PLATES

BAKED CORNISH CAMEMBERT £10.50

APPLE AND CIDER CHUTNEY, TOASTED SOURDOUGH

HALLOUMI FRIES £9.50

MIXED SALAD AND ROMESCO SAUCE

MEXICAN STYLE JACKFRUOT TACOS £10

BLACKED CORN SALSA, GARLIC SAUCE, CORIANDER, AVOCADO

GRILLED SPROUTING BROCOLI £9

TAHINI YOGURT, HAZELNUT DUKKAH, TOASTED SPICES

TRUFFLED POTATO HASH BROWN (VEGAN & GF) £10

CELERIAC REMOULADE, TOMATO DRESSING

FRESH CORNISH CALAMARI £11

SAFFRON AIOLI

SESAME LOBSTER AND PRAWN TOAST £11.50

CHILLI, LEMONGRASS AND GINGER DIPPING SAUCE

CHICKEN WINGS 4/8/12/16

BBQ/BUFFALO/JERK/MANGO & LIME

BUTTERMILK FRIED CAJUN CHICKEN FILLETS £9.50

JALAPENO COLESLAW, GARLIC BUTTERMILK SAUCE

CRISPY PORK BELLY TACOS £12

CHARRED CORN SALSA, AVOCADO

MINI SLIDERS £12.50

RED ONION CHUTNEY & MELTED CHEESE

CHICKEN KATSU BITES £9

KATSU CURRY SAUCE

MAIN COURSES

BEER BATTERED HADDOCK (DF) £16.50

TRIPLE COOKED CHIPS, TARTARE SAUCE

GRILLED LEMON SOLE (GF) £22

ASPARAGUS, SAFFRON POTATOES, TARTARE BUTTER

SATAY CHICKEN (DF & GF) £16

BANG BANG CUCUMBERS, COCONUT RICE

PAN ROASTED SCOTTISH SALMON £19

CRUSHED JERSEY ROYALS, SPRING PEAS, ASPARAGUS

FRESH PASTA

BEEF AND WILD MUSHROOM PAPPADALLE £17

HAND ROLLED PAPPADALLE PASTA, CRISPY SAGE, TRUFFLE POWDER

BLACK TRUFFLE MACARONI CHEESE £16.50

HAND ROLLED MACARONI, AGED PARMESAN, WILD ROCKET

CORNFED CHICKEN MILANESE £17

HAND ROLLED LINGUINE, HOMEMADE TOMATO SAUCE, PESTO DRESSING

BURGERS

THE STANDARD BURGER £14.50

HOMEMADE BEEF BURGER, SMOKED BACON, LETTUCE, BEEF TOMATO, HOUSE SAUCE AND TRIPLE COOKED CHIPS

THE STANDARD VEGAN BURGER £12.50

SPICED AISAN BEAN PATTY, LETTUCE, BEEF TOMATO, HOUSE SAUCE AND TRIPLE COOKED CHIPS

FROM THE GRILL

MINTED LAMB CHOPS £20

BUTTERED JERSEY ROYALS, TENDERSTEM BROCOLI

HASSLEBACK COURGETTE (VEGAN) £12.50

SMOKED ALMOND AND POMEGRANATE DUKKAH, TAHINI, SWEET POTATO RATATOUILLE, SMOKED CHILLI OIL

KOREAN BBQ BEEF SHORTRIB £24

CUCUMBER KIMCHI, TEMPURA KING OYSTER MUSHROOMS

SALADS

GRILLED CORNFED CHICKEN CAESAR SALAD £14.50

AGED PARMESAN, SOURDOUGH CROUTONS, CAESAR DRESSING

GOATS CHEESE SALAD (GF) £14

CANDY BEETROOTS, PICKLED BEETS, HAZELNUTS

GRILLED ASPARAGUS CESAR SALAD £14

PECORINIO, SOURDOUGH CRUTONS, BURFORD BROWN EGG

CRISPY DUCK SALAD £16

RADISH, CASHEW NUTS, SESAME AND SOY DRESSING

CHIPS AND FRIES

TRIPLE COOKED CHIPS £4

TRUFFLED FRIES £6

PARMESAN FRIES £5

ROSEMARY FRIES £5

SWEET POTATO FRIES £4

SKIN ON FRIES £4

TRIPLE COOKED CHIPS AND CURRY SAUCE £6

SIDES

GUNPOWDER SPICED POTATOES YOGURT, TAMARIND £5.50

SAFFRON BUTTERED POTATOES £4

GRILLED ASPARAGUS CHILLI, GARLIC £6

MIX LEAF SALAD £5.50

SMALL CAESAR SALAD £6.50

COCONUT RICE £3.50

← VIEW ALL MENUS

BOOK A TABLE

ROAST MENU

All of our roasts are served with cauliflower cheese, seasonal greens and carrots. Sunday Roasts are se

If you have a food allergy or special dietary requirement, please check with a member of s

ROAST BEEF £19.50

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE
STUFFING, GRAVY

ROASTED LEG OF LAMB £18.50

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE
STUFFING, GRAVY

ROASTED HALF CHICKEN £17

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE
STUFFING, GRAVY

MIXED ROAST £26

ROAST BEEF, ROASTED HALF CHICKEN, ROASTED LEG OF LAMB, YORKSHIRE PUDDING, ROAST POTATOES,
CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE STUFFING, GRAVY

STUFFED BONELESS WHOLE CHICKEN (TWO TO SHARE £41.50)

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, SAGE AND APPLE
STUFFING, GRAVY

VEGGIE ROAST £14.50

YORKSHIRE PUDDING, ROAST POTATOES, CARROT AND SWEDE MASH, ROASTED CARROT, VEGETARIAN
GRAVY

SUNDAY SIDES

YORKSHIRE PUDDING £1.50



[← VIEW ALL MENUS](#)

[BOOK A TABLE](#)

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WHITE WINE

ANCIENS TEMPS BLANC, VIN DE FRANCE 19.50

South West France | 11.5%
Hints of green apples and gooseberries, balanced with citrus flavours

PINOT GRIGIO, VIA NOVA 27.50

Veneto, Italy | 12%
Lemony on the nose, Dry white with a gorgeous lingering finish.

RESERVE CHARDONNAY, TOOMA RIVER 27.00

Australia | 12.5%
Packed with Grapefruit, Lime and Melon Flavours, all bound up with a zesty crisp citrus balance which cuts through to the finish.

FREE RUN STEEN, CHENIN BLANC 27.00

Western Cape, South Africa | 13.5%
Melon and Guava aromas, bold and sweet citrus backed by acidity.

PINOT GRIS, YEALANDS 35.00

Marlborough, New Zealand | 13%
Aromas of poached pears and melon, with underlying notes of ginger and quince. A full bodied palate, showing a fine balance between texture, fruit weight, and acidity.

LANDMADE SAUVIGNON BLANC, YEALAND 31.50

Marlborough, New Zealand | 12.5%
Notes of stone fruit and guava, underpinned with notes of fresh herbs. The palette is brimming with vivacious fruit and a crisp mineral finish.

ALBARINO, RAMON BILBAO 32.00

Rioux Baixas, Spain | 12.5%
Scents of pineapple and passionfruit interspersed with golden apple, and floral aromas. Notes of apricot and mango, with a refreshing acidity.

PICPOUL DE PINET, RESERVE ROQUEMOLIERE 29.50

Languedoc, France | 12.5%
Crisp, light and aromatic with remarkable freshness on the palate.

GAVI DI GAVI, LA MANAIA 37.00

Piemonte, Italy | 12.5%
A light, fresh, mineral citrus bouquet. Crisp, dry with a hint of pear.

CHABLIS, JOSEPH DROUHIN 39.00

Burgundy, France | 12.5%
Medium Bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears, A classic dry finish.

SANCERRE, DOMAINE DES VIEUX PRUNIER 38.00

Loire, France | 12.5%
The nose is clean and fresh with enticing lemon and leafy green aromas. The palate is full of citrus and mineral fruits leading into the dry, crisp, lengthy finish.

HILLS AND VALLEYS, RIESLING, PIKES 31.00

South Australia | 10.5%
Vibrant nose displaying aromas of lemon, white peach and some subtle honeysuckle notes



THE STANDARD.

ROSE WINE

ANCIENS TEMPS ROSE, VIN DE FRANCE 19.50

South West, France | 12%
Fruity fresh aromas of strawberries combined with strong notes of red currants and raspberries

PINOT GRIGIO BLUSH DELLE VENEZIE, IL SOSPIRO 26.00

Veneto, Italy | 12%
Aromatic notes of freshly crushed cranberries, and mineral elements.

DOMAINE DE L'AMOUR ROSE, LA VIDAUBANAISE 27.00

Provence, France | 13%
Rich with ripe fruit character, strawberries and cherry on the nose. Crisp, dry and elegant, an easy drinking refreshing rose.

COMTE DE PROVENCE ROSE, LA VIDAUBANAISE 27.00

Provence, France | 13%
Light, bright nose of wild strawberries with a refreshing smooth palette.

LOVE BY LÉOUBE ORGANIC ROSE, CÔTES DE PROVENCE ROSE 31.00

Provence, France | 13%
This is a quintessentially dry and elegant Provence Rose Style. Pale pink with an attractive fruit flavours of strawberry and white peach

IDRIS ELBA, PORTE NOIRE ORGANIC ROSE, CHATEAU SAINTE MARGUERITE 39.50

Provence, France | 12.5%
This delicate wine has a delightfully floral nose, with heady passion fruit. It has a strong backbone of acidity, supporting a palate of peach and orange peel

WHISPERING ANGEL, CÔTES DE PROVENCE ROSE 45.00

Provence, France | 13%
Evocative flavours of Grapefruit and Citrus, combined with refreshing acidity

PLEASE ASK YOUR SERVER FOR THE BEST PAIRING OF WINE, ALONGSIDE YOUR PREFERRED COURSE AS YOU DINE. EACH OF OUR WINES HAVE BEEN HAND SELECTED, FOR ALL TO ENJOY ALONGSIDE OUR MENU.

RED WINE

ANCIENS TEMPS ROUGE, VIN DE FRANCE 19.50

South West France | 12.5%
A round and full-bodied wine with a ripe fruit character. Rich flavours of dark fruit give way to hints of pepper and gentle, spicy oak

PINOT NOIR LES MOUCEOTTES IGP PAYS D'OC 27.50

Languedoc, France | 13%
Black cherries and raspberry aromas on the nose, The palate is medium bodied with sappy red berry fruit and a silky long finish.

LONGUE ROCHE, MERLOT 26.00

Vin De France, France | 13%
Deep colour with intense aromas of berries and pepper. Red fruits are prominent.

TOOMA RIVER SHIRAZ, TOOMA RIVER 25.00

South Australia, 13.5%
A touch of spice, dark berry juice and a clean lovely finish

CARMENERE RESERVA, VINA MAR 26.00

Colchagua Valley, Chile 13.5%
A full bouquet of spiced oak, black fruit precedes, currant and cherries.

DON DAVID MALBEC, EL ESTECO 31.50

Salta, Argentina 14%
A medium full bodied wine with notes of cooked plum, prunes and violet.

RIOJA CRIANZA, RAMON BILBAO 31.50

Rioja, Spain 14%
A medium intensity, fresh dark fruit aroma, hints of blackberry yoghurt.

SPARKLING

PROSECCO, STELLE D'ITALIA 29.00

Veneto, Italy 11%
A lively crisp sparkling wine, aromatic, dry and fresh.

VIA VAI PROSECCO ROSE, SERENA 29.00

Veneto, Italy 11%
A lively crisp sparkling wine, Notes of ripe red fruits such as raspberries.

VEUVE CLICQUOT, YELLOW LABEL BRUT 75.00

Champagne, France 12%

VEUVE CLICQUOT, RICH ROSE 105.00

Champagne, France 12%



THE STANDARD.

WHITE WINE

ANCIENS TEMPS BLANC, VIN DE FRANCE 5.50 / 6.75

South West, France | 11.5%
Hints of green apples and gooseberries, balanced with citrus flavours

PINOT GRIGIO, VIA NOVA 6.75 / 8.75

Veneto, Italy | 12%
Lemony on the nose, Dry white with a gorgeous lingering finish.

RESERVE CHARDONNAY, TOOMA RIVER 6.75 / 8.75

Australia | 12.5%
Blended with Grapefruit, Lime and Melon Flavours, all bound up with a zesty crisp citrus balance which cuts through to the finish.

LANDMADE SAUVIGNON BLANC, YEALANDS 8.00 / 9.75

Marlborough, New Zealand | 12.5%
Notes of stone fruit and guava, underpinned with notes of fresh herbs, The palette is brimming with vivacious fruit and a crisp mineral finish.

BY THE GLASS

ROSE WINE

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South West, France | 12%
Fruity fresh aromas of strawberries combined with strong notes of red currants and raspberries

PINOT GRIGIO BLUSH DELLE VENEZIE, IL SOSPIRO 7.50 / 9.25

Veneto, Italy | 12%
Aromatic notes of freshly crushed cranberries, and mineral elements.

COMTE DE PROVENCE ROSE, LA VIDAUBANAISE 8.00 / 11.50

Provence, France | 13%
Light, bright nose of wild strawberries with a refreshing smooth palette.

DOMAINE DE L'AMOUR ROSE, LA VIDAUBANAISE 8.00 / 11.50

Provence, France | 13%
Rich with ripe fruit character, strawberries and cherry on the nose. Crisp, dry and elegant, an easy drinking refreshing rose.

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VIA VAI PROSECCO, SERENA 6.50

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VEUVE CLICQUOT, YELLOW LABEL BRUT 11.00

Champagne, France | 12%

RED WINE

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RIOJA CRIANZA, RAMON BILBAO 8.00 / 9.75

Rioja, Spain | 14%
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THE STANDARD.

COCKTAIL MENU

MARTINIS

FRENCH MARTINI 10.00

Vodka, Chambord and pineapple juice, shaken with crushed raspberries, garnished with fresh raspberries

LYCHEE MARTINI 10.00

Vodka, Giffard Lychee Liqueur, and Fresh Lime Juice over ice.

ESPRESSO MARTINI 10.00

Vodka, Mr Blacks Cold Press Coffee Liqueur, a dash of Chocolate Bitters, garnished with fresh coffee beans.

LOLAS APPLETTINI 10.00

Vodka, Giffard Sweet Apple Liqueur, Brandy with fresh apple juice over ice

PORNSTAR MARTINI 10.00

Vodka, Vanilla Extract Passion Fruit Puree, Fresh Orange, Served with a shot of Prosecco.

WATERMELON MARTINI 10.00

Vodka, Giffard Watermelon Liqueur, Shaken over ice.

CUCUMBER MARTINI 10.00

Vodka, St Germain Elderflower Liqueur, Dolin Dry Vermouth, garnished with a cucumber ribbon

SOURS

UPPER EAST SIDE 11.00

House Gin, Dry White Vermouth, Fresh Lemon Juice, A generous spoon of marmalade, and egg white shaken over ice..

SUNSET SOUR 10.00

Vodka infused with Giffard Peach Liqueur, Lemon, EggWhite, Sugar, topped with cocktail bitters in a chilled Champagne Flute.

MONROES MARGARITA 10.00

Chilled Tequila, Fresh Lemon and Lime Juice, Agave Syrup, served in a Chilli rimmed glass over ice

WATERMELON MARGARITA 10.00

Chilled Tequila, Watermelon Liqueur, Lemon and Lime Juice, over ice.

SPICY HERMOSA MARGARITA 10.00

Muddled Jalapenos, Golden Tequila, Fresh Lime Juice,

JAPANESE SLIPPER (VEGAN) 10.00

Midori melon liqueur, triple sec and lemon juice, frothed up with vegan aquafaba, garnished with a red maraschino cherry

CLASSICS

COSMOPOLITAN 10.00

THE BLOODY MARY 10.00

BILLY OCEANS MOJITO 10.00

STRAWBERRY MOJITO 11.00

NEGRONI 10.00

WHISKEY/AMARETTO SOUR 10.00

OLD FASHIONED 10.00

LONG ISLAND ICED TEA 14.00

FRAISE DE BOIS SPRITZ 14.00

House Gin, Fresh Sliced Strawberries, topped with Crisp Chilled Sparkling Rose and Zesty Tonic.

APEROL SPRITZ 11.00

Aperol Appertivo topped with Stella D'Italia Prosecco, FeverTree Soda, garnished with Orange.

PEACH SPRITZ 12.00

Vodka, Giffard Peach liqueur, Fresh Peaches Topped with a chilled Sparkling Rose, Crisp Soda and Mint Leaves.

VENITIAN SPRITZ 11.00

Belvedere Citrus Vodka, Italicus Rosolio Di Bergnottto, Topped with Crisp Stella D'Italia Prosecco, Garnished with Lemon and Basil.

WATERMELON SPRITZ 11.00

Vodka, Giffard Watermelon liqueur, Topped with a chilled Sparkling Rose, and Crisp Soda, Garnished with Watermelon.

THE GRACE NOTE SPRITZ 11.00

St Germain Elderflower Liqueur, Fresh Lime juice, Crisp Soda, Garnished with Cucumber Ribbons.

LYCHEE SPRITZ 11.00

Vodka, Giffard Lychee liqueur, topped with Stella D'Italia Prosecco, and a Crisp Soda

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The Standard



●●●●○ 156 reviews

££ - £££, International, British, Healthy

🕒 Open now: 11:00 AM - 11:30 PM ⓘ



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Review



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Ratings and reviews

4.0 ●●●●○ 156 reviews

#3 of 3 Healthy in Loughton

#18 of 55 Restaurants in Loughton

RATINGS



Food



Service



Value





DayTrip58286585232



Reviewed 22 May 2022  via mobile

Love The Standard

We love visiting The Standard. It's a really nice bar and restaurant with a great atmosphere. We had an evening meal there on a weekday. I had fish and chips, which was huge, and very well cooked.

Date of visit: May 2022

Helpful? 



This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our [transparency report](#) to learn more.



debbiehA8372AF

Cosham, United Kingdom



Reviewed 15 May 2022  via mobile

Such a lovely evening

Such a lovely evening! We went to celebrate a friends upcoming wedding and it was such a lovely vibe. Felt like we were on holiday! Tamsin was lovely and made sure we were well looked after. Even offering to get us a sofa in the downstairs bar as it got later. This and other little touches made it such a lovely evening. Would definitely return!

Show less

Date of visit: May 2022



Runnerhbpt
London, United Kingdom

●●●●● Reviewed 12 November 2022

Lovely staff, food and atmosphere

I have visited The Standard several times and am never disappointed. In my opinion it's the best place to go in Loughton, which has many other restaurants and bars to choose from.

What makes The Standard different is how welcoming and attentive all of the staff are, from the waiting staff to the management too.

The vibe on a Friday night was a great atmosphere and a young crowd both dining and drinking at the bar. We were a more "mature" group of four .

Our waitress, whose name i did not catch was superb. I have met her several times and she is always so knowledgeable, enthusiastic and provides such great service so I wanted to mention her. Our food was totally delicious and we all ate a different main meal and could not fault any of them.

We will be back!

Show less

Date of visit: November 2022

●●●●○ Value

●●●●● Service
●●●●● Food

●●●●● Reviewed 16 March 2023

Very nice!

A lovely place in a great location - very spacious with nice decor/furniture inside. Food and drinks were very nice indeed, good portions and lovely cocktails. Service by Tamsin was fantastic, very friendly and she was very knowledgeable about the menus and able to make... **More**

Date of visit: March 2023

Helpful? 



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Gurpreet S

●●●●● Reviewed 1 February 2023  via mobile

Evening with friends

We came back to this restaurant after a long time , and I can truly say we were not disappointed... loved the food, music and Jeff was very welcoming and Steve the chef was outstanding!! Will be back !!

Date of visit: February 2023

Helpful? 



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mags257

●●●●● Reviewed 3 January 2023  via mobile

A fabulous experience from start to finish.

Professional and personal service during the booking process. Michelle was great. We hired out the upstairs room. The staff were wonderful, helpful and friendly. The food was



LDNGIRL
Loughton, United Kingdom

●●●●● Reviewed 16 March 2023

Very nice!

A lovely place in a great location - very spacious with nice decor/furniture inside.

Food and drinks were very nice indeed, good portions and lovely cocktails.

Service by Tamsin was fantastic, very friendly and she was very knowledgable about the menus and able to make great recommendations to us.

Will definitely visit again.

Show less

Date of visit: March 2023

●●●●● Value

●●●●● Service
●●●●● Food

👍 Thank LDNGIRL





Sian M
@812sianm

Contributions
48

Followers
0

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0

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Loughton, United Kingdom

Joined in Feb 2018

Activity feed

Trips

Photos

Reviews



Sian M wrote a review
Apr 2023



Fantastic food!

“Went for dinner with some friends last night. Had several small plates and a sharing Greek lamb dish with salad. The food was absolutely superb and as ever t...”

Date of visit: April 2023



The Standard

156 reviews

Loughton, United Kingd...



kategP1597JC




Reviewed 14 May 2022

Fantastic

Friendly and efficient staff. Tamzin was especially helpful and approachable, her service made our evening and she even went as far as helping us pick our cocktails

Date of visit: May 2022

Helpful? 



This review is the subjective opinion of a Tripadvisor member and not of Tripadvisor LLC. Tripadvisor performs checks on reviews as part of our industry-leading trust & safety standards. Read our [transparency report](#) to learn more.



J5370TKjamesf




Reviewed 14 May 2022

5 Star service!!!!

Couldn't recommend this place enough! Bar staff were exceptional and so welcoming, Tamzin especially was extremely helpful!! If you are looking for a stylish, high end and friendly environment with amazing staff then i cannot recommend this place enough.

Date of visit: May 2022

Helpful? 



Diner Reviews

Select dates Filter



09/03/2023

TiffanyB

Visited 05/03/2023

FOOD 5

VALUE 5

SERVICE 5

NOISE Moderate

AMBIENCE 5

👍 would recommend

My favourite place!!! Staff are amazing, food and ambiance! I can't fault any of it! ❤️

Categories: Great for creative cocktails, Romantic, Fancy, Hot spot, Neighbourhood gem, Great for live music, Lively, Innovative, Child Friendly, Good for business meals, Charming, Good for groups, Good for special occasions



07/03/2023

Sonj

Visited 04/03/2023

FOOD 5

VALUE 4

SERVICE 5

NOISE -

AMBIENCE 5

Birthday dinner with friends. Great service, drinks and food.



03/04/2023

LucyO

Visited 02/04/2023

FOOD 5

VALUE 5

SERVICE 5

NOISE Energetic

AMBIENCE 5

 would recommend

Had a Sunday lunch here with my daughter - I had a roast and she chose a dish from the main menu. I was very impressed with the size of the portion on both her main meal and my Sunday lunch. Very generous portion (too much to finish)

Would certainly come back again and would make sure I come on an empty stomach so that I could finish all of my food next time :-)

Waiting staff very attentive and pleasant [view less](#)

14:42

◀ My Business



Charli

Local Guide · 37 reviews

★★★★★ ⓘ a month ago

Food was delicious and service absolutely fantastic. The lady server we had couldn't have done more to make us have the most enjoyable evening! Thank you we are not from the area and would certainly return!

↩ Reply

👍 Helpful ...



15/02/2023

MichelleS

Visited 14/02/2023

FOOD 5

VALUE 5

SERVICE 5

NOISE Moderate

AMBIENCE 5

👍 would recommend

First visit. Waitress lovely, welcoming, felt comfortable.
Food was very good. Would recommend.

Categories: Good for special occasions



30/01/2023

JoannaS

Visited 29/01/2023

FOOD 5

VALUE 5

SERVICE 5

NOISE Moderate

AMBIENCE 5

👍 would recommend

Wonderful service and fabulous food - will be coming back
and highly recommend.



19/01/2023

Anonymous

Visited 13/11/2022

FOOD 5

VALUE 5



25/04/2023

Emily

Visited 22/04/2023

FOOD	5	VALUE	5
SERVICE	5	NOISE	-
AMBIENCE	4		

Had a lovely evening catching up with a friend at the standard. The team really looked after us and went to great lengths to ensure my allergy was catered for and taken seriously. Food was delicious and looked great and they have a really varied wine list. Will visit again!



22/04/2023

Anonymous

Visited 21/04/2023

FOOD	5	VALUE	5
SERVICE	5	NOISE	-
AMBIENCE	5		

Friendly service.
Great food.
Will visit the place again.

14:43

◀ My Business



np1032681
Local Guide · 133 reviews

★★★★★ ⓘ 3 months ago

Dine in | £20–30

Ginormous Sunday roast, very good for the price. Nice chilled out environment, family-friendly.

Food: 5 | Service: 4 | Atmosphere: 4

Recommended dishes: Sunday Roast

↩ Reply

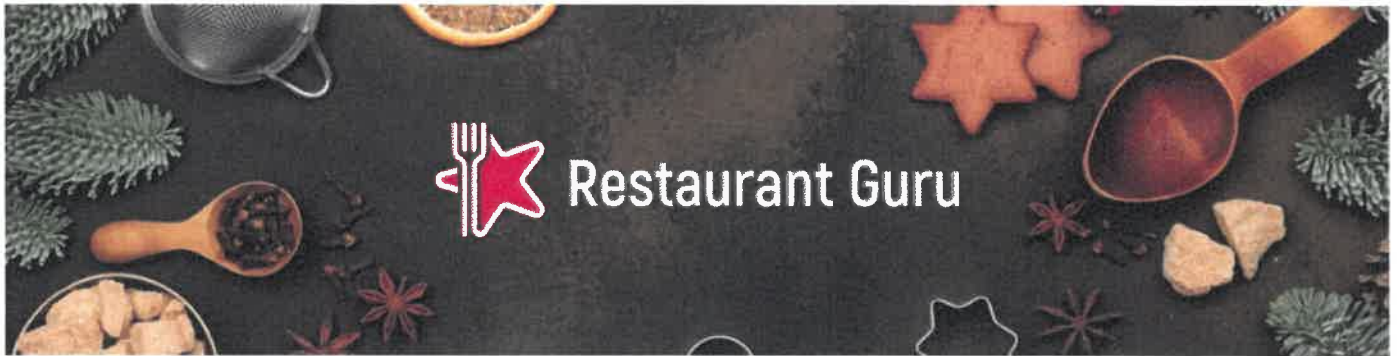
👍 Helpful 1



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The Standard Certificate of Excellence



Hello, **The Standard** team!

The Restaurant Guru team wishes you a Merry Christmas and a pinch of happiness and magic every day in the coming year!

We're happy to inform that **The Standard** has been awarded a Recommendation badge by Restaurant Guru according to the visitors' reviews in 2022! Please accept our sincere congratulations and a special award to install on your website.

You can choose the design of the award and get the code to embed it on your website [on this page](#). If you add the badge to your website, we'll promote your restaurant and place it at the top of the list above many other restaurants, bars and cafes in Loughton. To embed the award, copy the HTML code from the same web page. Please send us the link to the page where you have placed the badge and we'll shortly add your profile to our promo campaign.

You can also download your full-size printable Certificate of Excellence from the same web page.

[CHOOSE YOUR AWARD](#)

P.S. If you need to claim and update your profile on Restaurant Guru, [here is the form](#)





Your OpenTable restaurant ID:
142563







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HOSPITALITY & CATERING NEWS

Tate Entertaining appoints Head Chef + Head of Client Relations and Planning

July 9, 2018

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Tate is delighted to announce the appointment of Charlotte Selbie as Head of Client Relations and Planning for Tate Entertaining, and Billy Cronin as Head Chef. The gallery's exclusive event caterer, Tate Entertaining is an integral part of the gallery's food and drink offering. Delivering bespoke corporate and private events tailored by the talented in-house team, Billy and Charlotte join a dedicated core team of 12 at Tate Entertaining.

Coming from a background in events, and having worked at London catering company Rocket Food for 9 years, Charlotte has a wealth of experience and extensive knowledge of the London events scene.

"I am delighted to be part of an incredibly creative and talented team at Tate Entertaining, working within Tate's dynamic cultural spaces to provide events that bring client's ideas to full fruition" – Charlotte Selbie, Head of Client Relations and Planning for Tate Entertaining.

Award winning Chef Billy Cronin (The Lanesborough Hotel, The London Coliseum, Theatre Royal, Seasons Restaurant and Catering, Honourable Artillery Company) is highly experienced in leading a large team in a busy venue, delivering successful events across multiple sites.

"I'm excited to be bringing my experience to Tate Entertaining, and building on Tate's incredible relationship with local suppliers, as well as fully utilising Tate's home-grown produce to create memorable menus" – Billy Cronin, Tate Entertaining Head Chef.



Overseen by Tate Executive Chef Chris Dines, and created by Billy and the team of events chefs, Tate Entertaining's exciting menus are ingredient led, seasonal, and inspired by current food trends, flavours and styles. The team work closely with the client and wider teams at Tate, and past menus have been themed on everything from sustainability, to foraging, as well as tying into current artist exhibitions.

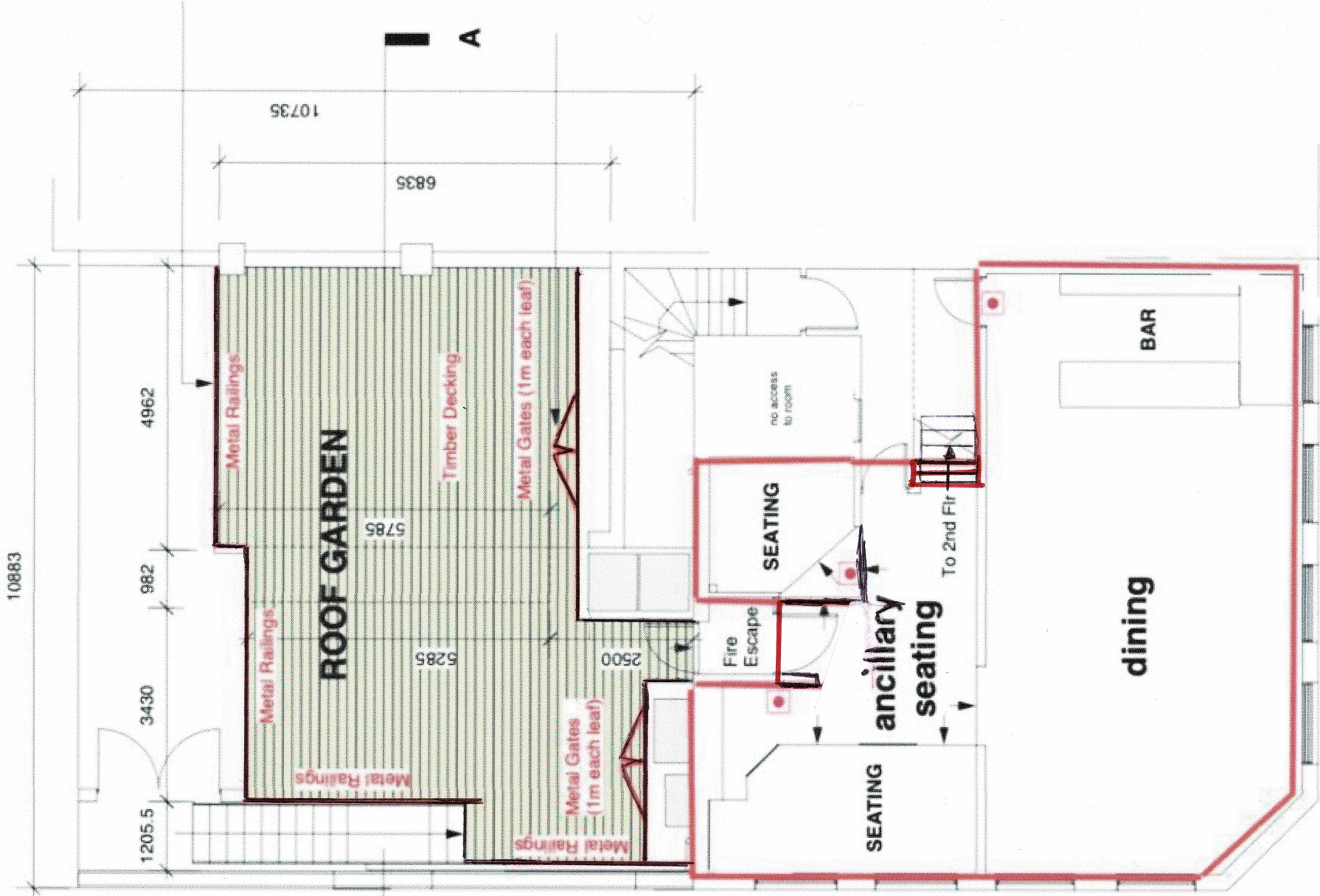
Tate Entertaining makes full use of the incredible in-house offering at Tate. From Tate Britain's multi-award winning wine cellar at the Rex Whistler restaurant, to Tate Coffee, which is home-roasted in a WWII Nissan hut on site, as well as bespoke Tate beer and gin collaborations, all of which feed into the incredible Tate Entertaining offering – think rare and exceptional wines, craft beer, high end cocktails and ethically sourced, home-roasted coffee.

Offering bespoke private and corporate events, from intimate dinners, to grand canapé receptions, Tate Entertaining work with a list of accredited suppliers to offer a wealth of experience and the highest quality service, creativity and delivery.



Working closely with the gallery's event team, curators and art guides, Tate Entertaining has a pool of expert guides at their disposal. Whether it's a private tour of the collection, or a specially written address, a deep knowledge, appreciation of art, and wealth of experience combine to engage and entertain guests.

Utilising the incredible spaces available in Tate Modern and Tate Britain, Tate Entertaining's knowledge of the exhibitions and Tate's core programme mean they create a completely cohesive and unique experience from venue to menu. Through their food, dedicated team, sustainability promise and local collaborations, Tate Entertaining is committed to delivering exceptional food, renowned wines and impeccable service for corporate events.



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