



How are you looking after the safety of your team?

- Training for everyone on social distancing and hygiene standards
- Job specific training, e.g. enhanced cleaning standards, procedures and food hygiene
- Clear guidance on taking time off when feeling unwell
- Communication channels for team members to get further advice and guidance
- Provision of PPE consistent with job roles, where required



How are you looking after the safety of your guests?

- Minimal contact from the point of arrival, when seated and dining, including contactless payments
- Support of the Track & Trace scheme, guests will be asked for their contact details
 - Hand sanitiser stations in key locations
 - Health screening for our team and regular hand washing
- Social distancing applied using the 1-metre plus rule throughout the restaurant
- Restricted capacity throughout service including staggered arrival times
 - Option to review menus via smart phone



How have you revised your cleaning standards?

We have implemented the following sanitisation and cleaning measures:



Thorough deep clean and sanitisation before reopening and enhanced procedures at the end of every day



Use of globally recognised chemical provider Ecolab & increased use of appropriate chemicals

How have you revised your cleaning standards?



Sanitisation of each table pre arrival



Disinfection of all high touch points and public areas including single use cleaning items such as disposable cloths



Increased cleaning regimes back of house



Use of appropriate PPE, which is changed regularly for all team members