

FOOD HYGIENE RATING

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VERY GOOD

Our Aim...

We don't just talk about sustainability—we **actively work on it**.

While others rely on marketing buzzwords, we take action by **reducing food miles, cutting waste, and cooking more from scratch**.

Steps We're Taking:

- **Minimising Plastic:** No single-use plastics used in our kitchen, and our cooking sauces are now made in-house reducing plastic waste.
- **Sustainable Seafood:** We've **removed salmon** from our menus in favour of locally caught trout from **Severn & Wye Smokery**.
- **Reducing Waste:**
 - **Environmentally friendly food waste collection which is used for bio fuels.**
 - **Giving away coffee grounds for gardening.**
 - **Encouraging "Too Good to Go" takeaway options to prevent food waste.**
 - **Energy & Ethical Practices:** Using **energy-efficient equipment** and supporting suppliers with ethical labour practices.

Across all our locations, we maintain **5-star Food hygiene Ratings**, ensuring the highest standards in food safety and sustainability.