

## BE WELL. EAT WELL. STAY SAFE.

Working with our longstanding independent food safety partners, Food Tech Laboratories, we've put a plan in place to ensure that we are fully compliant with HSE guidelines. Our food hall has remained open throughout, thanks to our dedicated team, and we look forward to welcoming back our diners.



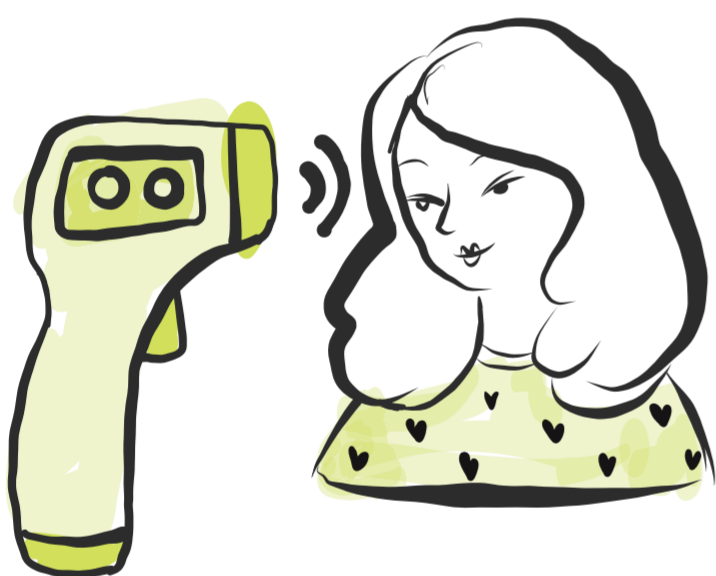
Food Tech Laboratories has put in place a strict and detailed Covid protocol which they will monitor on an on-going basis.



We have created new table plans to ensure social distancing with groups of no more than 6 guests seated together.



Hand sanitiser stations are situated throughout the building, and each guest that dines with us will receive their own travel size bottle for personal use.



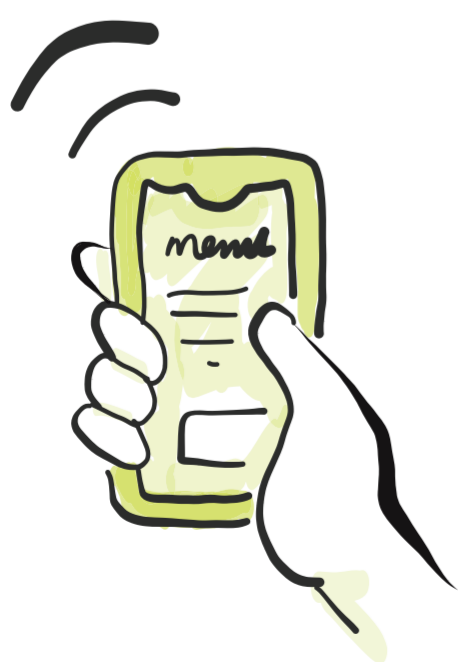
Team members are temperature checked on arrival for their shift, and there is no sharing of work tools. A Covid team has been put in place to ensure all protocols are strictly adhered to and monitored on an ongoing basis.



A rigorous cleaning schedule has been put in place including thorough and regular sanitisation of all touch points and surfaces.



An air and surface purifier has been installed – this works overnight to eliminate 99.99% of all viruses and bacteria so that our team members and guests arrive to a completely purified space each day.



There will be digital versions of all menus available and we will of course accept all methods of contactless payment.



Our linen supplier has introduced an antiviral wash programme to ensure all linen items are completely germ free.

**A LOVE OF  
FOOD WITH  
PEACE OF MIND.**