

# Our pledges

WE ARE ENSURING SUSTAINABILITY IS  
AT THE HEART OF OUR BUSINESS

## INGREDIENTS



Up to 90% of seasonal fruit and veg on our menus are British



We only use British-harvested rapeseed oil in cooking



We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within a 48-mile radius from our venues



Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title



We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with our meetings packages



All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified



We only use British-milled flour



All our fresh eggs are British free-range



All our teas are ethically and responsibly sourced



Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia



All our milk is British Red Tractor-certified



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked at a family run smokehouse on the edge of Aberdeen harbour



We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time



All our fresh and frozen prawns are Marine Stewardship Council-certified

## BEVERAGES



We have partnered with Drappier, the world's first carbon-neutral Champagne house



We celebrate English sparkling wines, working closely with Nyetimber, Greyfriars and Furleigh Estate



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association

## COMMUNITY

## PACKAGING



We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO



We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup



By using the freshest, best quality ingredients sourced responsibly from local suppliers, we create a better experience for our customers, the community, and in ways that benefit the environment