

**THE SAFETY AND WELL-BEING OF OUR CUSTOMERS AND TEAMS IS OUR TOP PRIORITY. WE HAVE PUT THESE MEASURES IN PLACE, TO ENSURE YOUR AND OUR TEAM'S HEALTH AND SAFTY**



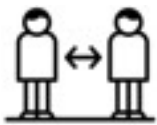
### **Opening Hours**

We've changed our opening hours for safety and wellness compliance



### **Temperature Checking**

Ensuring both workers and customers who feel unwell stay at home and do not attend the venue. Contactless temperature checks will be required upon arrival,



### **Safe Distance**

We have carefully created new dining spaces to allow more distance between guests



### **Hand Sanitiser**

Located at entrances and throughout the restaurant. guests will be required to use hand sanitise.



### **Cleaning and Sanitising**

To Increase the frequency of cleaning routines, to maintain the restaurant and guest washrooms with strictly deep cleaning and sanitising procedures.



### **Order Safe**

View our menu on our website, or from our single use menus.



### **Table Service**

Our team have been trained to operate the service in the safest way possible and will be wearing PPE at all times.



### **Team Training**

All our team have been trained using the correct methods and frequency of effective hand washing and sanitising and wearing the PPE.

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**Government Guidance**

The number of guests per table are subject to government guidelines



**Takeaway**

We are offering contactless collection service



**Payment**

We are encouraging card and contactless payments