

SEARCYS SUSTAINABILITY UPDATE

Dear colleagues,


As we start the new decade and our sustainability pledges have been live for over a year, we thought we would share with you updates from our journey so far.

We have just received our three-star Food Made Good accreditation from the Sustainable Restaurant Association as a result of their 2019 audit. The SRA works to accelerate and stimulate environmental and social change and progress in the UK hospitality sector. Their three-tiered rating system recognises organisations efforts through assessing their commitment to ten different criteria in three different categories: the provenance of produce, supporting the community and reducing waste and recycling and we have broken down our report into these three sections.

We hope you enjoy hearing more about the impact of our approach to sustainability. Please don't hesitate to reach out with any comments you might have.

I look forward to speaking to you soon.

Warm regards,



Managing Director



OUR SUSTAINABILITY PLEDGE

We are ensuring sustainability is at the heart of our business, with a series of new pledges across our restaurants, bars and events venues.

 <p>Up to 90% of seasonal fruit and veg on our menus are British</p>	 <p>We only use British-harvested rapeseed oil in cooking</p>	 <p>We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming within 48-mile radius from our venues</p>	 <p>We celebrate signature seasonal English apples at all our cafes. We offer a free bowl with all our meetings packages</p>	 <p>Our bespoke chocolates have been created by William Curley, four-times winner of Best British Chocolatier title</p>	 <p>All our cooking chocolate is organic, Fairtrade and Rainforest Alliance-certified</p>	 <p>We only use British-milled flour</p>	 <p>All our fresh eggs are British free-range</p>
 <p>We only source British meat and poultry</p>	 <p>All our bacon is British-reared and dry-cured</p>	 <p>Our signature smoked salmon is caught and smoked at a family-run smokehouse on the edge of Aberdeen harbour</p>	 <p>We only use pole and line-caught tuna, which is a sustainable fishing method used to catch tuna, one fish at a time</p>	 <p>All our fresh and frozen prawns are Marine Stewardship Council-certified</p>	 <p>We have partnered with Drappier, the world's first carbon-neutral Champagne house</p>	 <p>We celebrate English sparkling wines, working closely with Nyetimber, Greysfriars and Furleigh Estate</p>	 <p>Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association</p>
 <p>All our teas are ethically and responsibly sourced</p>	 <p>Our coffee comes from an organic cooperative of smallholders in Peru and from family-run single estates in Guatemala and Colombia</p>	 <p>All our milk is British Red Tractor-certified</p>	 <p>Our nominated charity is Beyond Food, a social enterprise that helps those who are most at risk of homelessness to gain meaningful employment in hospitality</p>	 <p>We offer KeepCups, a sustainable alternative to disposable cups. There is enough plastic in 20 disposable cups and lids to make 1 KeepCup</p>	 <p>We have set ourselves a target to reduce food waste by 20%, with disposable packaging audit by the specialist NGO</p>	 <p>All our venues offer free tap water. Our bottled water is Belu. It is ethically-sourced and carbon-neutral, with all of its profits donated to WaterAid</p>	 <p>We have been awarded our three-star Food Made Good accreditation by the Sustainable Restaurant Association in recognition of our commitment to sustainability</p>

PROVENANCE OUR KITCHEN GARDENS



Blenheim Palace, Oxfordshire

At Blenheim Palace, 74% of our ingredients come from a 25-mile radius. This includes meat from local butcher Alden's, local Burford eggs and Oxford White chicken. Our chefs also use honey and lavender grown on the estate, and produce from the Palace's kitchen garden including rhubarb, Jerusalem artichokes, apples and apricots.



30 Euston Square, London

We planted a herb garden at 30 Euston Square's rooftop terrace earlier this year. It has provided Searcys' chefs with fresh rosemary, sage, oregano and thyme, which are used for a variety of dishes including a fresh starter of heritage beetroot, whipped ricotta with lemon thyme vinaigrette.



BRINGING OUR PLEDGES TO LIFE

We are incredibly proud to work with our producers and to champion fresh, seasonal and British produce throughout our menus. We love to shout about the ingredients we are using, where they come from and how we like to cook them.

THE UNSUNG HERO OF THE BRITISH ORCHARD



This year, we introduced a new sustainability pledge which aims to shine a light on the apple: the unsung hero of the British orchard. There are over 2,000 types of apples in the UK alone and they grow over a 4–6-month period.

They come into season at different points throughout the year, and we developed a seasonal apple calendar that celebrates a different apple each month, which is stocked in our meeting rooms and available to purchase in our cafes which resulted in over 4,800 English apples purchased over the counter in the past six months.

Alongside the calendar, our Head of Product Development Annie Herriott, has developed recipes that explore the versatile nature of apples.

SEARCYS' COFFEE PARTNERS



In 2017, we partnered with Extract Coffee Roasters, a sustainable roaster in Bristol, to deliver premium-quality coffee across our venues. Extract blends our own Searcys coffee, using 60% Project Peru, directly sourced from an organic cooperative of smallholders and the other 40% is Colombian Marianela, from a farm run by a pioneering family of agronomists.

Their four hard-working, vintage roasters have been lovingly restored by themselves and run off 90% renewable electricity, with 100% of the coffee waste recycled into bio-methane and bio-fertiliser. “We have enjoyed working with Searcys to define their new coffee offering,” says Lee Bolam, Director of Extract Coffee Roasters. “It has been wonderful to see the passion and commitment of the Searcys team to serve exceptional quality and ethically sourced coffee within its iconic venues.”



SINCE THE BEGINING OF 2019 WE HAVE SERVED...

27,150KG
UK HERITAGE
TOMATOES



565,740
STAVELEY FREE-
RANGE EGGS

41,253KG
UK HERITAGE
CARROTS



18,000KG
SEARCYS SIGNATURE
SMOKED SALMON

14,900KG
SUSTAINABLY-
SOURCED BEANS

AND WE HAVE
SEEN A...

38%
UPLIFT IN VOLUME
OF SEASONAL
VEGETABLES
PURCHASED



MEET THE GROWER

We are proud of our supply chain, the producers we work with and the relationships we have built with them. Through provenance trips, we look to further strengthen our understanding of the high-quality produce we use in our venues, as well as our relationships with our producers. Read more by going to searcys.co.uk/food-and-drink-partners/



Lissy Tate, Content Executive said, “It was a great opportunity to learn more about the Greyfriars ethos, as well as their processes and vineyard.”

GREYFRIARS VINEYARD

Members of the Searcys team including bartenders, restaurant managers and sales and marketing managers went to visit Greyfriars, one of our English sparkling wine suppliers on 15 October.

Greyfriars vineyard was planted in 1989 in Surrey and was taken over by Mike and Hilary, in 2010 with the aim of expanding Greyfriars to become a boutique producer of world-class sparkling wines.

The Searcys team visited the Greyfriars vineyard a couple of days into their sixteen-day harvest and had the opportunity to join the pickers in the vines. The day would not have been complete without a Greyfriars sparkling wine tasting where they learnt about the different processes and grapes used to make Greyfriars sparkling wine. Following this, Mike showed the team around the vineyard, including the chalk cave they built in 2017, which is naturally temperature-controlled to store and age their wine.

LAKE DISTRICT FARMERS



In September, a group of Searcys chefs travelled to Burrow-in-Furness to visit our supplier, Lake District Farmers, to learn more about the high-quality meat they provide for our venues. Our chefs visited Robin and Andrew, the owners of an organic farm, a Herdwick lamb farmer and a high-quality dairy and calving farmer.

“ The trip to visit the Lake District Farmers was amazing, not just in terms of developing our relationship, but meeting the farmers and witnessing first-hand, the passion, love and commitment they have for their animals and produce. Like Searcys, they are truly committed to being as sustainable as possible, supporting the community and supporting the British farming industry. Darren Deadman, Chef Director

ASPARAGUS TRIP

At the end of May, a group of Searcys chefs went on a trip to visit an asparagus farm in Norfolk.

The chefs had a tour of the farm, which has been commercially producing asparagus for the last 30 years. Following this, they had the opportunity to harvest the asparagus themselves, as well as watch the washing and packing process. They then enjoyed eating the asparagus they had picked for lunch in the farmhouse.

Paul Smith from one of our corporate accounts said, “As a chef it is very important to have a full understanding of where produce comes from, and it was great to have the opportunity to see how asparagus is being grown.”



BEYOND FOOD FOUNDATION

This Christmas, we are partnering with Beyond Food to raise money across our venues to support their incredible work. Rough sleeping has more than doubled in the last six years in London. Beyond Food is a social enterprise working to provide those at risk of, or who have experienced, homelessness with the skills they need to work in the hospitality industry.

We launched the partnership at the beginning of November with a collaborative supper at St Pancras Brasserie. Beyond Food apprentices cooked alongside Searcys chefs to create a four-course menu for the sold out event.

Through inviting guests to add a pound to their restaurant bill or a £1 per head for booked events throughout November and December we raised over £13,000.



beyond food
inspiring a future
beyond homelessness

GHERKIN STAIRCASE CHALLENGE



Annually, Searcys at the Gherkin partake in the NSPCC Gherkin Challenge to race up 38 floors in the aid of NSPCC. This October was the tenth year that members of the Searcys team climbed the 1,037 stairs to the top of The Gherkin, raising over £1,000. When the entrants reached the top of the Gherkin they were greeted with a glass of Champagne.

Over the past nine years the Gherkin Challenge has raised £1.4 million for the NSPCC. This could help fund NSPCC services such as the Speak Out. Stay Safe programme which helps thousands of children understand the signs of abuse and neglect and who to talk to if they are worried. Each £250 raised helps the charity reach 83 primary school children.

“ We are absolutely thrilled to have raised so much money for a charity that we have been supporting for more than 10 years. We have endeavoured to make this our best year of fundraising yet and, with the money still rolling in, we might just do that! The Gherkin Challenge was a great day, full of fun and a good dose of friendly competition. ”
Egla Dedushaj, Head of Sales at The Gherkin



JULIAN HOUSE, BATH

Searcys at The Pump Room is launching its first festive charity campaign with local charity, Julian House. Julian House offers support to those who are homeless through more than 40 different projects, accommodation sites and social enterprises. In 2018 Julian House provided 11,790 bed spaces in their Bath hostel and their Community Rehabilitation Service had a 72% success rate in reducing further reoffending. During November and December, valuable funds will be raised for Julian House courtesy of a voluntary £1 donation added when diners request their bill at the Pump Room in Bath.

WELLBEING



Our 'Art of Being' campaign took place at the beginning of 2019 and focused on both physical and mental well-being and living life to the fullest. We ran activities with leading nutritionist Rhiannon Lambert (BSc MSc ANutr) in order to promote eating healthily. Together with Rhiannon we developed a balanced, seasonal menu with local ingredients for event attendees and she also hosted a supper club and Q&A. We introduced plant-based menus across our restaurants to reflect the continuing trend of veganism and vegetarianism, in particular taken up during in January. Following our 'Art of Being' campaign, over the course of the year we have introduced more plant-based dishes to our menus across our venues. Through these dishes we hope to promote the health benefits of eating a more plant-based diet, as well as the positive effects this has on the environment.



We also partnered with watercolour artist and Lillet aperitifs ambassador, Clotilde Lataille who created her own menu of Lillet-based cocktails crafted for Iris Bar at The Gherkin. Clotilde brings art and hospitality together in a unique way, combining her two passions under one roof. Drawing inspiration from colours and nature, Clotilde created bright and zesty cocktails using unexpected ingredients. Clotilde also hosted a watercolour session with brunch at the Gherkin.



Bake Off's finalist Ruby Bhogal, hosted a supper-club with a special menu inspired by her childhood, celebrating seasonal, ethically-sourced ingredients. Yogasphere hosted a series of yoga classes, which took place on Saturday mornings and Wednesday mornings. Each week attendees enjoyed awakening one of their five senses with a one-hour yoga flow at the top of The Gherkin. Yogasphere uses the 'Science of Yoga' to cut through the mental chatter, counteract digital dependency and dispel our ever-present fear of missing out. Post-class, attendees explored a sensory immersion with a 30-minute sound bath on Saturday mornings, and reset their outlook with a short well-being talk on Wednesday mornings. After the success we saw from the 2019 campaign, January 2020 will see us re-launch the 'Art of Being' with a series of events, workshops and menus.

NEW WASTE REDUCTION INITIATIVES



In 2019, we pledged to reduce our food waste by 20% to minimise our impact on the environment. To achieve this goal, we introduced a set of simple, manageable steps for our chefs, which will help to make the task of reducing waste a realistic objective across our venues.

Darren Deadman, our Chef Director, has also designed a menu for conferencing and events, which looks to reduce waste as much as possible. The first of our low waste menus is our Harvest Menu, which focuses on using local, seasonal produce and reducing waste through using as much of an ingredient as possible. The hero dishes include a beetroot barley risotto, roast roots, beetroot leaf salad and rapeseed dressing, which uses all parts of the autumnal beetroot, from root to stem, by serving it three ways.

Darren Deadman commented, “With a buoyant events market, we feel it is our responsibility to reduce our food and packaging waste across Searcys, to make sure we can be as sustainable and waste-free as possible. To assist with this, we have established a list of simple, manageable steps for our chefs, which we hope will help make the task of reducing waste a realistic objective.”



TOO GOOD TO GO

Blenheim Palace and Searcys have joined the fight against food waste with the help of ‘Too Good To Go’, the world’s largest food waste fighting app, connecting businesses with unsold food, to local consumers who purchase, collect and eat it.

A Blenheim Palace ‘magic bag’ is filled with leftover items, which is then available to be purchased for a discounted price. In the first month alone, 100 ‘magic bags’ have been purchased.



A NEW GRAB-AND-GO PACKAGING RANGE

We were one of the first hospitality groups to remove

100%

plastic straws from our business

WE OFFER

for sale in our cafes and incentivise the use of reusable cups

All deli and salad pots and lids are made from recycled materials

We also use multi-use drinking cups where practical

OUR RANGE OF...

Bottles and lids for home-made juices

Plastic wine and champagne flutes

Cardboard for sandwich and baguette boxes

ARE ALL RECYCLABLE

OUR NEW GRAB AND GO PACKAGING

All paper carrier bags are made from recycled materials

Our kids' lunch boxes are also biodegradable

Where possible, we have switched from single use paper cups to china and glass crockery

THE 10 RULES OF FOOD WASTE REDUCTION

1. Order seasonal ingredients: utilise the wonderful produce the UK has to offer and work with the seasons to create dishes.
2. Use a local supply chain: all Searcys chefs have the flexibility to choose their own local suppliers to minimise food miles and support local economy.
3. Design plant-focused menus: develop dishes that focus on using as much plant and vegetable produce as possible. Make use of sustainable pulses, grains and mushrooms.
4. Aim for zero-waste dishes: create dishes that use all elements of an ingredient, and do not peel vegetables unnecessarily.
5. Consider the proteins on the plate and feature MCS-approved fish (use only fish with 1-3 rating), British poultry and wild game.
6. Order daily and reduce stock holding: make sure to order produce daily and not to order anything before stocks are checked. Limit the amount of perishable produce you have in stock.
7. Control portion size: design menus with portions that are satisfying but not oversized, to reduce uneaten food.
8. Make use of leftovers: where safe to do so, re-purpose leftovers – for example, make croutons from bread or use coffee grounds as compost.
9. Offer English sparkling wines and look out for organic, carbon-neutral or bio-dynamic wines.
10. Offer tap water where possible or use SRA-approved sustainable Belu.

