

OUR SUSTAINABILITY PLEDGES

FOOD



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 from our local supply network



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



We only use British-milled flour



All our fresh eggs are British free-range



We only source British meat and poultry



All our bacon is British-reared and dry-cured



Our signature smoked salmon is caught and smoked by an artisan British smokehouse to our recipe



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 frozen prawns are Marine Stewardship Council-certified



All our milk is British Red Tractor-certified

DRINK



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



Our bottled water is naturally-sourced Harrogate. It is Britain's oldest bottled water, discovered in 1571, first bottled in 1740. It is a zero-waste-to-landfill company



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



We celebrate English sparkling wines, working with some of the best vineyards in the country



Our house beer is supplied by Freedom Brewery, the only beer recommended by the Sustainable Restaurant Association and Toast, a craft beer brewed with surplus fresh bread that would otherwise be wasted with all profits going to the charity

PEOPLE



In 2022, we are pledging to donate £175k to the charities and communities we work in



Our new Searcys apprenticeship programme ensures we have exciting apprenticeships for those entering our industry, and for our seasoned colleagues we have 42 development journeys in culinary, operations, front of house, HR, IT, finance and marketing



Too Good To Go

We have partnered with food waste app Too Good To Go, an innovative app that connects customers to restaurants that have unsold food surplus – at a great price – so it gets eaten instead of wasted



beyond food
inspiring a future beyond homelessness



HOTEL SCHOOL

Our nominated charities Hotel School and Beyond Food help those who are most at risk of homelessness to gain meaningful employment in hospitality



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