



SUSTAINABILITY - OUR POLICY STATEMENT

“To protect future generations and promote the environment by making informed decisions which take into account the sustainability and environmental needs of the business, whilst maintaining the highest standards of food safety, culinary skills and customer service”.

Working with local suppliers to reduce our food miles and recycle.

Our continued aim is to reduce the impact on the environment from our operations.

- Use local sustainable suppliers
- Support a Circular economy
- Reduce primarily and Offset our carbon footprint
- Engage with local schools and colleges to promote employment from within the local community.
- Using apprenticeship program for the kitchen and pub management team.
- Work with Gray & Son’s to improve the energy performance of The Queen Victoria and champion modern methods of insulation and new technologies to reduce our carbon footprint and impact on the environment.

We will:

- Promote responsibility for the environment within the organisation and communicate and implement this policy at all levels within the workforce.
- Reduce the use of energy, water and other resources, including the use of new innovations and technology.
- Use renewable energy where available (electricity is already 100% from renewable sources)
- Champion the reduction and dependency on natural Gas consumption
- Minimise waste by reduction, re-use and recycling methods.
- Comply with all relevant environmental legislation/regulation.
- Ensure that our policies and services are developed in a way that is complimentary to this policy.
- Encourage all suppliers to develop and work in harmony with our sustainable environmental and development policy, actively encouraging them.
- Reduce supplier packaging and return to them any non-recyclable.