

July 2020

Covid-19 Mitigation Protocols

We have introduced a number of Covid-19 compliant safety measures for the safety of all our customers and employees alike and have our "We're Good To Go certificate" from Visit England. These include:

- Regulated guest arrival - we would ask all our guests to arrive as promptly as possible at the booked time as we need to stagger arrivals;
- Temperatures taken of all guests and staff on arrival;
- Table service only - bar area closed;
- Hand sanitisers will be provided on arrival and on all tables;
- All front of house staff will be required to wear a face covering;
- Strict table spacing of at least two metres for social distancing;
- Single use menus;
- No cutlery, glassware or napkins pre-laid and removal of salt and pepper mills;
- Condiments provided in sachets on request;
- Anti-bacterial sprays and wipes of all tables after use;
- Greatly limited numbers of guests in the restaurant at any one time;
- Guests to register contact information for NHS Test and Trace efforts - this information will be held securely by our electronic booking system for 21 days.

We have reduced the number of available tables by 40% plus in order to accommodate 1 metre plus spacing and keep the total number of guests in the three areas of the restaurant at any one time to a maximum of 25. This means that reservations between 18:00 and 19:45 will be limited to 1 hr 45 mins.

We have completed a risk assessment and made alterations to our operating procedures. A deep clean and fogging will be undertaken every four weeks.

Restaurants are beginning to open around the world, but with a very different look and feel than before the pandemic. We are feeling our way through these challenges and would sincerely welcome feedback, comments and suggestions on how we can make the dining experience even more pleasurable.

All the best and stay safe

Paul Duthoit
Director