
















Our commitment to sustainable dining



Our menus have been developed in line with our unapologetically sustainable approach.

These apply to all menus throughout our hotel.

 Fresh fruit available	 Healthy grain dishes	 Marine Stewardship Council sourced fish available
 Poultry available	 Coffee and tea is ethically sourced	 Eggs are free range and locally sourced
 Oat milk available	 Balanced menus based on a mixture of food groups	 Global nutritious dishes
 Raw meat is farm assured and locally sourced	 Plant based dishes available	 UK virgin cold pressed rape seed oil
 We provide dietary information on all our menus and can offer alternatives for allergens if you let us know in advance.		

Where possible we will:

 Offer seasonal fruits and vegetables	 Reduce the use of saturated fats	 Cook from scratch	 Reduce the use of processed foods
 Make 75% of our menu low carbon	 Create meals using excess food	 Use dressings, rather than cream sauces	 Include high fibre to dishes and menus

We will not use:

 Unsustainable palm oil	 Nuts or nut-based products in any recipes or menus
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Sustainability

 Menu items are created using locally sourced foods	 All food waste is recycled to help produce renewable energy
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