

WRIGHT & BELL SUSTAINABLE OPERATIONAL POLICIES

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WRIGHT & BELL SUPPORTS THE COMMUNITY

To restore or refresh. That's the definition of the French word 'restaurant' and the very nature of hospitality is to bring people together through fabulous food.

Bars that are connected to their communities are places that have loyal customers, loyal staff, and some of the tastiest food. It's a recipe for a sustainable and successful business

Our commitments at company level

Belu Water

We work with Belu water and donate £1 per bottle of filter water to Water aid

In 2011, WaterAid formed an exclusive partnership with Belu Water, a pioneering social enterprise and leading ethical water service brand that produces bottled mineral water, filtered water systems and refillable water bottles.

A unique long-term commitment, it has already seen the multi award-winning organisation give over £3 million to our life-changing work through sales of its products.

In addition to creating positive social impact through this partnership, Belu is an environment-first brand. The business is 100% carbon neutral across all of its products – packaging has high levels of recycled content and is fully recyclable, and Belu is committed to reducing their carbon footprint each year. In recognition of this, and of their partnership with WaterAid, Belu was presented with The Queen's Award for Enterprise in Sustainable Development in May 2017.

Clarity

Each business has a Clarity product, Soap Co, in their guest toilets.

The Soap Co. is an ethical luxury brand that makes products that are good and do good.

Based in East London, and with a traditional workshop in the Lake District, The Soap Co. creates bath and beauty products with sophisticated fragrances, minimalist design and a strong social and environmental ethos.

They are a social enterprise providing training and work opportunities for people who are visually impaired, have disabilities or are otherwise disadvantaged. All their profits go back into our business so that we can provide these opportunities and more like them.

At individual business level

We recognise that there is an opportunity for each business to create a partnership with a charity of their choice. We are currently working on who those charities might be

Name of your Business:

Name:

Role:

Signature:

Date:

Supplier:

Signature:

WRIGHT & BELL ARE COMMITTED TO PROVIDING HEALTHIER OPTIONS ACROSS OUR MENUS

Eating out is no longer the occasional treat it once was. More than eight billion meals are eaten out of the home every year, that's equivalent to one in five meals. One in three children leaves primary school classified as overweight or obese and many consume no fruit and vegetables – let alone the recommended five a day. And obesity is costing the UK £50 billion a year.

Four out of five people say they want to be eating more veg but despite 40% of families eating out at least once a fortnight vegetable consumption is declining. A 2016 survey by consultants PwC found 47% of all consumers consider it important that a restaurant offers healthy options.

Our commitment to healthy eating

Planning menus

Our menus are built seasonally around ingredients that adhere to the highest welfare and quality standards. We provide options for vegetarian and vegan guests, and provide gluten free alternatives where possible. We will always accommodate substitutions for vegetables and salads in our dishes.

We offer separate children's menus in all our businesses, that are inclusive of two portions of vegetables as standard, and where possible no added salt.

Vision

It is our aim to weave healthier eating into the fabric of our offering, culminating in a vegetable-centric menu that is still satisfying for our guests. We will continue evolve our cooking techniques and ingredients to provide a balanced and appealing offering to our guests, both adult and children.

Review

We are committed to reviewing this policy at each menu change.

Richard Falk

Executive Chef

Signed

Dated

WRIGHT & BELL ARE CELEBRATING LOCAL AND SEASONAL PRODUCE

The UK is more reliant on food imports now than at any time since the 1970s. We're importing more than half of our food, including 95% of our fruit and veg. This, at a time when we're leaving the EU, UK farmers are struggling, and consumers say they think buying local food is important.

Buying from local producers gives you access to seasonal fresh food with a smaller carbon price tag. It also provides a valuable investment in the local economy, helps establish thriving food networks and protection for UK food heritage. Serving locally sourced food also helps give customers the transparent traceability they crave.

Our commitments to seasonality and purchasing locally

Sourcing Guidelines

Where possible, we will purchase fruit and vegetables predominantly from the UK or the EU, currently with the exception of citrus fruits. We prefer fruits and vegetables grown in soil, and without the intervention of hormones or pesticide, accredited by the soil association.

We buy seasonally, and build our menus around available produce, preferring low intervention methods, heritage and heirloom varieties.

Vision

It is our aim to support local farmers and producers across our menus. We aim to have our own small holdings in the future to provide us with certain lines grown especially for the business.

A long-term goal is the reduction of products that originate globally, such as certain citrus fruits and nuts.

Review

We are committed to reviewing this policy annually, and every time we take on a new supplier.

Current approved suppliers:

Natoora: <i>contact details person</i>	<i>Fruit and Vegetables</i>
Linkclass: <i>contact details person</i>	<i>Fruit and Vegetables</i>
Gilchesters Organic: <i>contact details person</i>	<i>Organic Flour</i>

Richard Falk
Executive Chef

Signed

Dated

WRIGHT & BELL ARE COMMITTED TO SOURCING AND SERVING BETTER MEAT

Livestock production accounts for 15% of all greenhouse gas emissions. If the world went meat-free for a day a week it would reduce emissions by 2%. Almost half of the UK population identifies as flexitarian and yet menus are still dominated by meat and fish. Whether out of concern for the health of the planet, or indeed their own well-being, UK consumers are hungry for more veg-leg options as well as meat produced to higher welfare standards. Making your menu less meat-centric will reduce your overall environmental impact and chime with the 82% of diners who believe that a good meal doesn't require meat

Our commitments to animal welfare, sourcing and serving

We are committed to serving meats that adhere to the highest standards of animal welfare, slaughter and processing as possible. We select our suppliers on their ability to ensure UK bred and slaughtered meats, and by their moral and ethical approach to selling meat and meat products.

Sourcing Guidelines

We will only serve free range poultry products, and will only ever serve lamb, pork and beef that is outdoor reared and from non-intensive farming. These should be accredited free range, RSPCA or Red Tractor accredited. We need to be able to trace the origin of our meat products to the farms on which they are produced.

We will not serve meat that is intensively reared, bred or slaughtered outside of the EU / uncertified imported, or any poultry products from battery farms.

Vision

It is our aim for the future to be using whole animal butchery throughout the business, where possible. As a multi-site, multi-disciplined business, we have to opportunities to utilise the whole of the animal, being as reverent to its origin and slaughter as possible.

It is our long-term aim to reduce the amount of meat that we sell as a company, whilst simultaneously increasing the amount of each animal that we can use, with an overall reduction of the amount of resources our animal consumption requires.

Review

We are committed to reviewing this policy annually, and every time we take on a new supplier.

Current approved suppliers:

Swaledale Foods
contact details
person *Pork, Beef, Lamb, Poultry*

Soanes Family Butchers
contact details
person *Poultry*

Select UK
contact details
person *Pork, Beef, Lamb, Poultry*

Richard Falk
Executive Chef

Signed

Dated

WRIGHT & BELL SOURCES FISH RESPONSIBLY

The world's fish stocks are under threat and many scientists are concerned about the future of our seas. The good news is that there is still time to do something about it, so we ensure that we maintain the sustainability of our fish by diversifying and promoting the best options to help consumers make the right choice.

Traceability

We work with suppliers to ensure that the fish and seafood we source is fully traceable and we are not serving any 'fish to avoid' on the Marine Conservation Society's 'Good Fish Guide'. We have signed up to receive updated ratings from the MCS every six months and will check what's good and what's not. We will always know the exact species we are serving, if it is wild or farmed, where it was caught, how it was caught, and if holds any certification or accreditation.

Sourcing Guidelines

For wild-caught seafood, we ensure that species considered: vulnerable to exploitation, dependent upon habitats vulnerable to damage by fishing, caught using fishing methods that are damaging to other marine species and those from overfished stocks will not be used.

Where possible we source fish caught using the most selective fishing methods available including: hand-line, rod and line, pole and line or troll, potting or creeling, traps, diver-caught, hand-gathered, hand raked and sustainable farming methods for shellfish such as rope grown. We expect our suppliers to demonstrate knowledge of gear regulation.

Methods of Fishing / Fisheries We Avoid

We will never source fish captured using the following methods: Mid-water pair trawling, bottom trawling in sensitive environments, beam-trawling, dredging, purse seine and gill nets. The use of dynamite and cyanide.

Farmed Fish

We ensure that farmed fish comply with environmental standards for habitat protection and impacts of production as follows:

Source organic where possible to ensure feed is sourced sustainably

Source fish with recognized certifications such as Global Gap, Aquaculture Stewardship Council or Global Aquaculture Alliance BAP 4* or above

If the above are not available, we source higher-welfare fish (e.g. RSPCA Assured) or retain supplier assurance that farms have low stocking density and strictly control the use of chemicals, especially antibiotics.

We commit to reviewing and updating this policy on an annual basis.

Name of your Business:

Name:

Supplier:

Role:

Signature:

Signature:

Date:

WRIGHT & BELL ARE COMMITTED TO SUPPORTING GLOBAL FARMER

More than 200 million people depend on tea, coffee and chocolate for their livelihood. Some farmers receive as little as 1% of the value their produce sells for in UK foodservice businesses. Researchers predict that a lethal combination of climate change, low yields, diseases and pests will halve the amount of viable land for growing these crops by 2050.

Our commitment to global farmers

Coffee and Tea: We engage with suppliers who are committed to sourcing their tea and coffee responsibly, along with supporting the local community and working with social enterprise where possible. They are committed individually to pursuing a reduction in packaging, along with finding sustainable alternatives for disposables such as tea bags.

Sugar: All of our sugar is from Tate and Lyle, a fair-trade sugar supplier.

Vision

As with any other product, we aim to have full traceability in all our imported produce, down to farm level. The mechanisms of import must pay the farmers fairly, and help contribute holistically to the environment in which they work.

Our aim is to become entirely seasonal when it comes to citrus fruits, buying only when available and preserving for the months when it is unavailable. If this is unavailable, we will aim to engage in direct trade as much as possible, and to make our default purchasing 2nd grade.

Review

We are committed to reviewing this policy annually.

Current approved suppliers:

Good and Proper Teas
contact details
person

Loose leaf and bagged teas

Ozone Coffee
contact details
person

Coffees

Woods Food Services
contact details
person

Chocolate, flour and sugar.

Gilchesters Organic:
contact details
person

Organic Flour

Richard Falk
Executive Chef

Signed

Dated

WRIGHT & BELL VALUES NATURAL RESOURCES

As humans continue to increase their negative impact on the planet by burning through our natural resources, it is more important than ever to be aware of our consumption and to work towards reducing it. This action is necessary to preserve our planet and its natural resources for generations to come.

Energy

We currently work with our various energy contractors to set maximum usage levels appropriate to each business, and we have installed LED light bulbs and motion sensor/timer functions on our lights across the business.

By the end of 2019 we aim to be working with utility providers that are dedicated to sourcing gas and electricity from sustainable sources according to our specifications, and who will help us monitor and reduce our consumption by providing us with detailed reviews of our usage. This will include seeing energy used outside of scheduled times, spikes in usage compared to normal patterns, and regularly testing our monitors. Any new sites will adopt these services from the start.

Water

By the end of 2019 we are committed to working with the same utility providers described above to get the same level of feedback on our water usage as we will energy. While already in practice, we will be committing more time to adjusting behavioural patterns of our staff members to be highly conscious of water usage. Monitored points include only running dish and glass machines when they are full, not leaving the dish sink spray nozzle running when not in use, and not leaving hot water running for various kitchen tasks.

While not consistent across the business as of now, in our future sites we will be sure to make low-flow taps and low-flush toilets standard practice.

Name of your Business:

Name:

Role:

Signature:

Date:

Supplier:

Signature:

WRIGHT & BELL ON REDUCING, REUSING AND RECYCLING

As our society continues to grow and demand efficiency and convenience, waste production continues to increase and cause serious damage to our planet and its future potential. We recognize that our position in the hospitality industry can easily contribute to the constantly growing amount of waste, and we are committed to reducing our waste contribution as much as possible to minimize our negative impact on the environment.

Reduce

We reduce the amount of waste we produce by not providing any of the following single-use items: straws, sachets, non-compostable take away containers, cutlery, or plastic bags. We also limit the amount of packaged water we offer.

From the kitchen perspective, we return packaging to the supplier whenever possible, and aim to send back all supplier packaging by the end of 2019. Our goal is to reduce our plastic use in the kitchen by shifting standard behaviours away from relying on cling film, vacuum packaging, and piping bags for common tasks. By learning from others in our field, providing alternative storage options, and creating systems that can challenge current behavioral patterns we hope to significantly reduce our plastic use over time.

Reuse

We are committed to using salvaged furniture and building materials when designing a restaurant. While not all current sites were created with this in mind, the impact of designing any future spaces will be carefully considered. All sites have undergone BREEAM rating.

The paper used for our menus is currently re-used for general printing needs, and we are working to use this scrap paper to create an informative document that will be used to inform our patrons of our sustainable practices and the values they are supporting by dining with us.

Recycle

We ensure that waste streams are separated at each site in order to significantly reduce sending recyclable goods to landfill. Appropriate bins are located throughout each site to make this separation easy for staff members. Moving forward, we are looking to work with utility companies that will provide us with detailed information about our collections so that we may more closely monitor our waste production and incorporate this information into staff training to continue increasing recycling efficiency. We aim to start this process across our sites by the end of 2019.

Name of your Business:

Name:

Role:

Signature:

Date:

Supplier:

Signature:

WRIGHT & BELL ON FOOD WASTE

One-third of food produced for human consumption globally is lost or wasted. UK foodservice kitchens throw out a million tonnes of food every year, equivalent to one in every six meals. That's enough to fill almost 11 buildings the size of The Shard and it's costing the industry £2.5 billion. All this, at a time when more than 8m people in the UK are living in food poverty. And, if food waste was a country, it would be the third largest emitter of greenhouse gases.

Reducing Food Waste

We reduce the amount of food waste we produce by building our menus around multiple uses of fewer ingredients. This ensures there is a place on the menu for just about every part of the ingredients we buy, and most anything extra is preserved for future use or incorporated into staff food.

We do our part in the dining room by training staff to monitor how much food guests order, allowing them to get the right amount without leaving too much food uneaten.

As we are not perfect, any food waste we do produce, and that which is created when food goes unfinished, is separated and sent to anaerobic digestion plants to create energy and biofertiliser. We are currently looking to change food waste collectors in our businesses, as allowed by our landlords, to London-based processors (ReFood) that give away the fertilizer produced to farms at no cost.

Name of your Business:

Name:

Role:

Signature:

Date:

Supplier:

Signature: