

82%

of our fleet is
electric
& eliminating
greenhouse gas
scope 1 & 2
by **2025**
5 years ahead of plan



Tracking & Routing Systems

This technology helps **minimise** fuel and power consumption in our vans

3000

LETTING GROW

planted so far since 2021 with our partners Letting Grow, and by 2032 our goal is to have planted **20000**



Our food boxes are made of corrugated cardboard and all **recyclable**



We use recyclable and recycled **BOPP** food wrap



Reusable Bottles
We provide all of our staff with stainless steel water bottles



We have reduction floats in toilet systems, a **no running tap** policy and use pressure tap sensors in our wash hand basins



LED Lights
Used throughout our premises, many with timers or sensors to reduce the consumption



3

seasonal menus

Homemade food
by our highly skilled chefs in our **Waterloo Kitchens**

Palm leaf Platters
Made using naturally fallen leaves from India, it's an **eco-friendly** production, made simply using only fallen leaves, water, heat and pressure

by **2050**

<1KG CO₂e
per meal served

70% reduction
in emissions
per diner

Food Purchasing
We only order **fresh food** which we know will be used **immediately**



Zero waste to landfill

70%

vegetarian or vegan selections across our menus

Recycling

We **recycle** cardboard, glass, tin, plastic, and paper. Our on-site compactor, helps **reduce** waste volume, **minimising** transportation needs

PROCUREMENT OVERHAUL

In 2024, we aligned our entire supply chain to our values. We now source from suppliers who prioritise **ethical practices**, **carbon reduction** and **circular economy models**. These include:

Daily Dose

British cold-pressed juice makers using mainly surplus 'wonky' fruit and vegetables

MOTH Drinks, Toast Ale, When in Rome Wine

All certified B Corps with transparent sourcing and low-impact packaging

Symplicity Foods

Zero-waste, chef-led plant protein producer using real vegetables and grains



LONDON VENUE & CATERING AWARDS 2024

WINNER

SUSTAINABILITY AWARD FOR CATERERS



We pay our staff a minimum of the **London Living Wage**



3 ★★★★★
Salsa Standard



2024

The star rating we have from the **Sustainable Restaurant Association**