



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

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



Zero waste to landfill

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

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



We pay our staff a minimum of the London Living Wage



3 ★★☆
Salsa Standard



SUSTAINABILITY AWARD FOR CATERERS



2024

The star rating we have from the Sustainable Restaurant Association