

SUSTAINABILITY

Sustainability is a key priority for us.

Be Local - We use local suppliers as much as possible to reduce our carbon footprint aiming for a 25-mile radius. We source local, seasonal vegetables, we use a local butcher supplying meat raised in the area and our milk comes from a dairy in Tewkesbury which is supplied by local farms. Our ice cream comes from a Worcester dairy, and we feature local beers and ciders. We even offer over 25 local gins, rum, whisky, and alcohol-free spirits.

Most of our staff are local so when they need to use transport, their travelling time and impact is minimal.

Reduce - We also work hard to reduce waste with our current levels of mixed recycling now at over 70% and we only used recycled biodegradable plastic, and all our bottled drinks are in glass. Our takeaway cartons are compostable cardboard or aluminium, our straws are paper, and our takeaway cutlery is bamboo.

Reuse - We reuse ice cream containers for storage and offer used coffee grounds for customers to take away for their gardens.

