



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

100%



LED Lights

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



Reusable Bottles

We provide all of our staff with **stainless steel** water bottles



Water

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

Food Purchasing

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

70%

vegetarian or vegan selections across our menus

Zero waste to landfill

Recycling

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

LOCAL SUPPLIERS

Our meat where possible is **Free Range** and always from **UK farms**, our fish **sustainably sourced** & fruit and veggies from the **local market** we buy daily. Beef has been **removed** from our menus



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



2024

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



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 **PLA** packaging and film, **eliminating** the purchase of any **plastics**

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

3 seasonal menus

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