



by **2050**

**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

**<1KG CO<sub>2</sub>e**  
per meal served  
**70%** reduction  
in emissions  
per diner



**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

**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



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

**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

## 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



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



**3 ★★★★★**  
**Salsa Standard**



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

**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

**Food Purchasing**

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



**Zero waste to landfill**



**LONDON VENUE & CATERING AWARDS 2024**

**WINNER**

**SUSTAINABILITY AWARD FOR CATERERS**