



IN THE KITCHEN

Richard Lloyd - Executive chef

BACKGROUND

Head Chef Richard Lloyd began his career in a Michelin-starred kitchen. He has stayed on that path ever since.

PROFESSIONAL EXPERIENCE

Richard has worked in top restaurants, learning from famous chefs like David Cavillier and Angela Hartnett. These experiences have honed his cooking skills.

CULINARY APPROACH

He blends traditional methods with creative touches. Richard's passion and high standards make each meal memorable.

FROM OUR SUPPLIERS

We aim to create and maintain strong relationships with key suppliers that share our ethos in quality and environmental sustainability, ensuring a mutually beneficial partnership built on trust and shared values.



DIRECT MEATS

Meats supplied by Direct Meats are fully traceable and sourced exclusively from the British Isles, ensuring the highest standards of quality, animal welfare, and sustainability. This commitment guarantees that every product is carefully selected from farm to table, providing our customers with the utmost confidence in the origins and integrity of their meat.

DAILY FISH SUPPLIES

Our fish supplier sources fish and seafood responsibly which is paramount to their business. They believe in promoting the most sustainable seafood available to us and their clients and work with organisations such as the MSC to develop sustainable products. By prioritizing eco-friendly practices, we aim to protect marine ecosystems and ensure a healthy future for our oceans.



SUSTAINABLE FISHING



We buy fish and seafood landing into the UK wherever possible and only transport fish across the country or world if they are not available more locally. Minimising food miles helps to reduce our carbon footprint and ensures the fish is as fresh as possible. A significant amount of seafood is wild caught which can lead to overfishing, unwanted by-catch and destructive catch methods. We take the view that we need to work within the industry to guide our customers towards sustainable choices.



CHEF'S CHOICE FRUIT AND VEG



RELIABLE



FRESH



QUALITY-FOCUSED



SUSTAINABLE

Our fruit and vegetable supplier is based at the renowned New Covent Garden Market, ensuring access to the freshest and highest quality produce. We prioritise the use of seasonal ingredients, allowing our menus to evolve throughout the year. Additionally, we are committed to supporting British farmers and producers wherever possible, sourcing locally to promote sustainability and reduce our environmental footprint.

