

## 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.





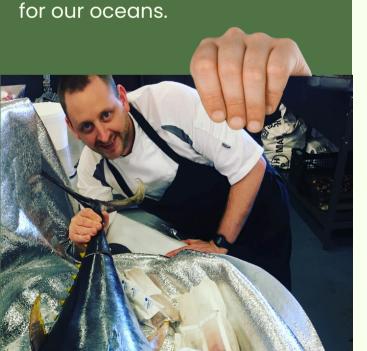


#### **DIRECT MEATS**

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 ecofriendly practices, we aim to protect marine ecosystems and ensure a healthy future



# 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







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.