



60%

of our fleet is electric & eliminating greenhouse gas

by 2025

5 years ahead of plan



Tracking & Routing Systems

This technology helps maximise 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 employees 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

3

seasonal menus



Palm leaf Platters

Made using naturally fallen leaves from India, it's an eco-friendly production with a simple making process with water and modified heat mold

Homemade food

by our highly skilled chefs in our Waterloo Kitchens

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

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 and beef has been removed from all menus



Minimum Wage we are proud to pay all of our staff the London Living Wage

70%

is vegetarian or vegan selections across our menus

Food Purchasing

We only order food to be used in confirmed orders to eliminate waste and over ordering



Recycling

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

3



2024

The star rating we have from the Sustainable Restaurant Association

&



Zero waste to landfill