

Guidance & Regulations

Thank you for your patience. We are going above and beyond with our hygiene and cleaning standards. Our entire premises have been deep cleaned and will continue to be on a regular basis.

Please bear with us and appreciate our staff who are working hard to give you the best possible service whilst also keeping the pub safe.

Also please note we will be asking for your contact details in line with government regulations.

Please follow the guidelines below so that we can all enjoy the pub safely.

Temperature testing

- You will be asked to have a temperature test before your first order is placed
- All staff will also be temperature tested before beginning work

Table service

- Table service only
- Available tables will be clearly marked
- Hand sanitisers will also be available on every table
- After use, each table will be deep cleaned
- To avoid disappointment please book a table for food service
- We will be having one use disposable menus for food and wine
- Payment will also take place at the table, we do encourage card or contactless payments

Food Service

- Cutlery will be packaged in protective sleeves to prevent contact before use
- We will also be using single use sauces

Bar

- Please do not order drinks directly at the bar, we will come to you

Sanitisation

- Please sanitise hands upon entry
- There is an abundance of hand sanitisers around the pub both indoors and outdoors

Toilets

- Monitored toilets
- One in, one out please

Marquee

- We have a new marquee providing us with additional sheltered outdoor space
- Free Wifi available inside
- Additional toilets are also located next to our marquee