

- We have removed some of our tables to allow more space
- Where possible chairs are back to back with other tables
- We have increased the amount of tables outside
- We have put in a one way system
- Customers will be asked to wash their hands on arrival
- Customers will be asked to pre book their tables
- Customers will be show straight to the table that has been reserved for you.
- Cutlery will be given to customers in containers so there is minimal staff handling
- Staff will have the option to wear face marks or face shields
- All door handles will be regularly cleaned
- We will encourage customers to use a web based ordering system ( this is being built and will be ready soon)
- Waiting staff will not lean over customers to serve them- instead plates and drinks will be placed on the edge of tables
- We will politely ask that plates and glasses are placed towards the edge of tables to allow staff to clear these away.
- There will be no standing and drinking at the bar
- Menus will be wipeable and only given to customers who can not access the menu online.