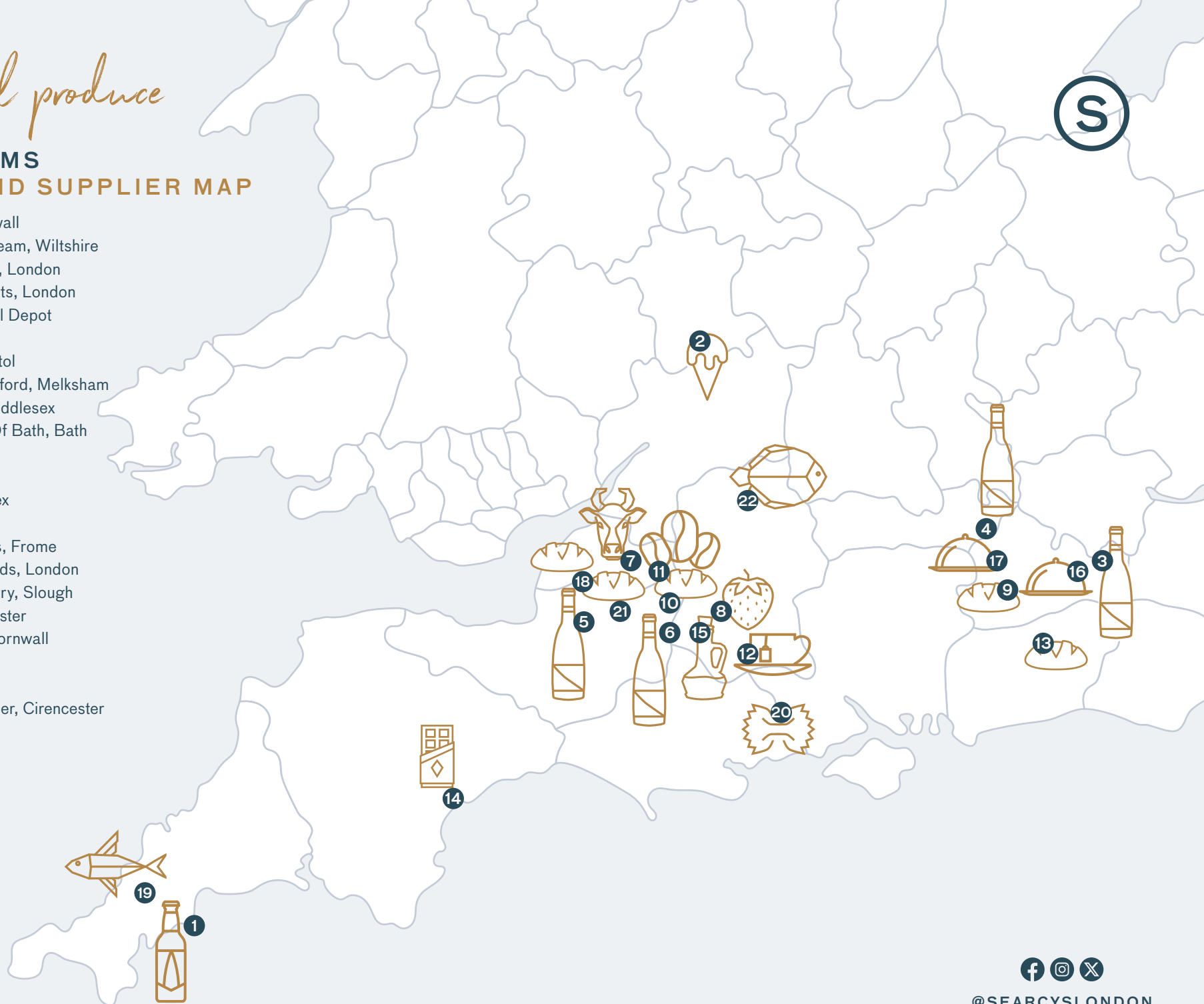


Great seasonal produce

BATH PUMP ROOMS INGREDIENTS AND SUPPLIER MAP

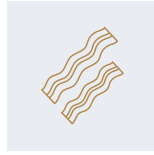
- 1 **Local Ales** St Austell, Cornwall
- 2 **Ice cream** Marshfield Ice-cream, Wiltshire
- 3 **Wine** Berkman Wine Cellars, London
- 4 **Wine** Jascots Wine Merchants, London
- 5 **Drinks** Mathew Clark, Bristol Depot
- 6 **Drinks** Bath Water, Bath
- 7 **Butcher** John Shepard, Bristol
- 8 **Fruit and Veg** Lovejoys, Burford, Melksham
- 9 **Pastry** Delice De France, Middlesex
- 10 **Bread and Pastry** Bakers Of Bath, Bath
- 11 **Coffee** Extract, Bristol
- 12 **Tea** Gillards of Bath, Bath
- 13 **Bakery** Piglets Pantry, Sussex
- 14 **Coffee** Miko, Exeter
- 15 **Rapeseed Oil** Fussell Farms, Frome
- 16 **Fine foods** Classic Fine Foods, London
- 17 **Fine Foods** Town and Country, Slough
- 18 **Pastry** Pivitol Foods, Gloucester
- 19 **Seafood** Wing of St Maw, Cornwall
- 20 **Dry Bidfood**, Salisbury
- 21 **Pastry** Cake Smith, Bristol
- 22 **Seafood** The Seafood Supplier, Cirencester



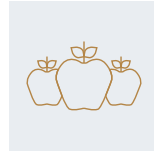
SUSTAINABILITY PLEDGES 2024



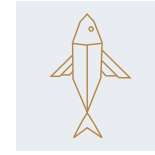
We only source British meat and poultry, and when possible, from regenerative farms.



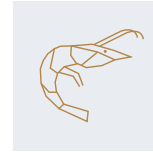
All our bacon is British-reared and dry-cured to preserve it and reduce wastage.



We hero seasonal English apples on our menus and offer a free bowl with our meetings packages.



We only use fish from the Good Fish Guide.



Our prawns are sustainably farmed.



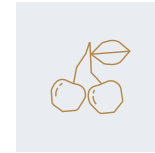
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



All fresh eggs used in our kitchens are British free-range.



Up to 90% of our fruit and vegetables are British, you will always find plant-based dishes on our menus.



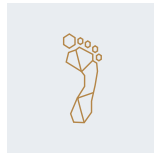
We champion local produce, with all fresh fruit, vegetables, cheese and dairy coming from our local supply network.



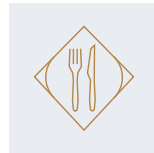
Our cooking chocolate is organic single source from the Islands Chocolate farm in St. Vincent and the Grenadines.



We only use British-harvested rapeseed oil for its low carbon footprint.



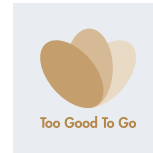
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



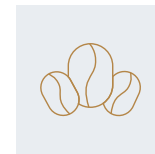
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



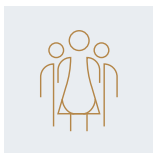
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



All our teas are responsibly sourced and Fairtrade, with most also being carbon-neutral.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

◆

Tour de Searcys

In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised £22k for our partner charities.