

**Guidance for customers for a covid secure environment.
What to do; what to expect.**

- We will be maximising the use of or outside space and keeping inside well ventilated - so bring a cardigan
- Please book ahead if you can to allow us to stagger arrival times and arrange tables with maximum distance
- Consider coming at traditionally quieter times especially if you need to minimise your risk. Talk to us about what you need so we can help you
- We will be starting with a simpler menu to allow for extra cleaning, less staff in the kitchen and to let supply issues sort out. We will gradually add more specials over time as things settle down.
- We will be operating a one way system with the back door as a way in and the front door as the way out (except for people who are disabled)
- We will be offering table service only and keeping the area around the bar free of customers. Someone will greet you on arrival and show you to a table.
- You will be offered hand sanitiser at the table
- Your table will only be set once you have arrived to keep everything as clean as possible. Condiments will be brought to you if you need them again to keep them as clean as possible .
- Extra cleaning will be in place to keep you safe
- Remember - Indoor gatherings are limited to members of any two households (or support bubbles), while outdoor gatherings are limited to members of any two households (or support bubbles), or a group of at most six people from any number of households.