

# Cookery School Safety Statement

We're very much looking forward to seeing you soon.

The health and safety of our staff and guests remains our number one priority and we will follow all government guidance and local authority advice and do everything possible to ensure you not only feel relaxed and comfortable whilst under our roof but are also as safe as possible.

Our teams have undertaken COVID-safety training and new guest service procedures and we have taken a number of measures to ensure our facilities are COVID-secure. We have installed hand gel stations and Perspex screens at our reception desks and bars. In line with government guidance our staff will regularly wash their hands rather than wear gloves and will be wearing face shields.

You will see dedicated members of staff on hand to frequently sanitise all key touch points including tables, work surfaces, doorknobs, screens, phones, handrails and toilets. In our restaurant dining rooms, one-way system and floor vinyls will guide diners, face-to-face seating will be avoided where possible, QR codes will provide additional information, and condiments such as salt and pepper mills and sugar will be available on request. Our service will remain as warm and friendly as always, but we will do everything we can to ensure you feel comfortable and safe whilst still having a great experience with us.

In addition, we have adopted the following specific COVID-safety measures in our Cookery school.

Upon arrival, you will be directed to the back staircase (which initially leads up to the Tasting Room) where you will be greeted by a member of staff who will take your temperature. If you have a temperature in the red zone, or shows any other noted coronavirus symptom, we may be unable to accommodate you. We understand this may seem strict but is for your benefit and for that of others.

Assuming you are fit and well, we will lead you up through our Tasting Room, along a one-way system to the Cookery School where you will be greeted by our Cookery School staff who will direct you to your work station, explain how the day will work, hygiene procedures and what you'll be cooking. All Cookery School staff will be wearing face-shield/visors. Personal belongings are to be kept in allocated boxes which will be cleaned after each use. You must avoid touching other people's boxes/belongings

We are operating with reduced capacity with no more than 8 guests per cookery class. Each booking will be allocated one of five separate socially-distanced work stations with a maximum capacity of two people per work station but only if they share the same household/social bubble. If you come on your own we will ensure you're able to work on your own. Each station will have a clearly defined area which we need you to remain within as far as practically.

Each station will have all the utensils you are likely to need as well as hand gel, sanitiser, a supply of disposable gloves and face masks should you chose to wear them and a visor which we will require you to wear. As and when you require a comfort breaks we will also ask you to wear your face mask and continue to adhere to social distancing.

Tea, coffee and other refreshments breaks will be served to you on request by a front of house team member. The doors to the Cookery School will be open throughout the day to ensure proper ventilation of the space. A socially-distanced lunch will be served to all participants and their friends/families in a separate room to allow us time to thoroughly clean down and sanitise the cookery school. We kindly ask you to bring your own boxes to take any additional food home.

We will be unable to accept cash and cheque payments in preference to credit/debit cards.

Should you, or anyone else in your party, fall ill immediately or soon after the event, you must notify us immediately. Similarly, if any of our staff show the same, we will contact you and expect you to notify everyone in your party.

We understand this is an uncertain and strange time for everyone. We will be as flexible as possible with your booking to ensure you are comfortable and enjoy your event booking with us. If you are unable to attend your booking, please let us know as soon as you can, preferably at least 48 hours in advance of your booking. We will then offer a date change to the next available event or credit to book another event entirely or to dine in the restaurant.