We have been trialling condiment sachets made out of SEAWEED.

Many of the wines on the Catering wine list are Organic, Vegan or Biodynamic.

2nd in 2013 UK National Vitality & Health Honours Award at Lords Cricket ground

We use disposable veg wear compostable used for soil enricher.

Many of our food supplies are local.

We sell Suma Wholefood vegetarian, natural, responsibly sourced products.

We have experimented with insects and tried them on the menu. We have had seminars and tasting events.

We supply edible straws

We supply Vegan mayo

Removed ALL paper cups

We have a Vegan logo glass bottles We started this in 2005

Most of our food supplies are local

Our Cleaning Chemicals are made from plants 2nd University to use these products

Using Chocolonely which uses Belgium Fairtrade Chocolate
Who work closely with the farmers to give them best price for the Cocoa.

Using Flawsome which pay the farmers for their wonky fruit & veg otherwise just get binned

The vegan and vegetarian dishes are first on the display counter so these can be seen first.

2 stars (max 3) 2015 7th College/University to achieve this award. Also provided case Study

Sustainable Food Businesses Cambridge

Our TAKEAWAY CONTAINERS are vegeware Even the label is bio-degradable Coarsing 22p.

We use disposable veg wear compostable used for soil enricher

Brain Food Accreditation 2009
1st Oxbridge College to obtain this, via Russell Group

We use filtered water Our own logo glass bottles

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