

10 Steps for The Kitchen for covid safety.

1. Staff are to be tested regularly.
2. A Host on your arrival will show you to your table.
3. Providing hand sanitiser dispensers at all customer entry and exit points & outside toilets.
4. Hand sanitizers will be available in all areas of the restaurant and garden.
5. Protective plastic screens are positioned at till points
6. Customers can bring their own cutlery if wish. These will not be cleaned on-site. This is up to the individual.
7. Toilets checked and sanitized regularly throughout the day
8. Contactless payment methods are encouraged.
9. Regular cleaning and disinfecting of all customer and staff contact points such as door handles, tables, chairs and railings.
10. Regular staff training so that our staff are very Covid safe in their actions.
Staff will be requested to wear masks or visors. We are still taking this very seriously but at the same time we are also trying to open as normal as possible under the current circumstances and as comfortably as we can so that you have a relaxing lovely visit with no worries or hassles. Enjoy Living.