

Season + Taste sourcing policy:

Where we buy food from has a huge impact on the environment and the lives of the people involved in growing and farming the produce we sell. A big part of what we want to do is reduce our supply chain, so that the food we are buying has come to us as directly as possible giving us a chance to build relationships with suppliers.

- We only use free range or organic meat/ dairy products - supporting small scale farms who have a genuine care for animal welfare.

- If using farmed fish or seafood it must be from a responsible source and fully traceable.

- Wild fish and seafood must be from a sustainable source.

- No air freighted food (Air freighting is an expensive option so is used for high value low weight items like most of the year this rules out baby veg, green beans, asparagus, tender stem broccoli, generally it's not used for long lasting less expensive produce like citrus, stone fruit, apples, avocados these usually come by sea).

- We do not use products which are grown, farmed or produced through exploitation. Ask questions: how where they prepared/ farmed? Would the farmer/ producer/ workers have been paid a fair price? What are working conditions like?

- Give preference to local produce, consider this when writing menus and ordering.

- Support small farmers - build real relationships appreciate non conformity and encourage biodiversity.

- Work with suppliers to minimise any excess packaging especially that which cannot be recycled.

We need your help! As a member of the team you can help us uphold these standards, questioning where produce comes from, how it was farmed or produced. Ask questions of our

suppliers, speak to Mark, consider these issues when we have any new items on the menu.