

Our Sustainability Pledges – Food

Being part of the London Wildlife Trust, sustainability is at the heart of our values. All of our profits go towards delivering our vision of a London alive with wildlife, nature in everyone's neighbourhood.



OUR TEAS

Teapigs provides our everyday range of teas and they all come in plastic free packaging. They are a certified B-corp company providing the highest standards of sustainability and ethical sourcing.

Littlecup provides our premium blends, all being plastic free & organic. Locally owned and made here in London.



LIBERTY COFFEE

We've worked with Liberty Coffee to create our own signature blend. 5% of the blend's sales are reinvested into the Wildlife Trust. Being local we can ensure the freshness of our coffee with it being delivered within days of being roasted.



VEGAN EARTH

Our hot chocolate is provided by Vegan Earth. Made with all natural ingredients, ethical chocolate and 100% vegan.



BELU WATER

Our still and sparkling mineral waters are bottled by BELU, a carbon neutral charity whose profits go to Water Aid with the goal of ending water poverty.



THE GOODNESS BREWERY

Our house beers are provided by The Goodness Brewery. Based in North London they provide us with a range of beers focusing on, all vegan, low gluten lagers and ales.



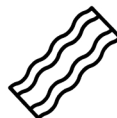
SOFT DRINKS

We stock Lemonaid & ChariTea (a charity that funds social projects) organic and fairtrade products, as well as Karma Drinks (a social enterprise and registered B Corp) ethical alternative lemonads, colas and ginger beers.



WINES AND SPARKLING

We work with local wine merchants to provide a carefully chosen wine list focusing on British & European wines. This helps us to reduce our carbon footprint. Our wine list will always offer organic and vegan options.



MEAT AND POULTRY

We only source British meat and poultry. Baldwins, our local butchers, provide us with dry cured bacon from a farm in Kent.



EGGS

In our Kitchen we only use free-range British eggs.



MILK

All our milk is British Red Tractor certified.



FISH AND SEAFOOD

On our menus we only use Scottish salmon and sustainably sourced seasonal seafood, approved by the Marine Stewardship Council.



SUPPLIERS

Where possible we work with local suppliers to cut down on delivery miles, working with local bakeries, butchers and florists.



FOOD WASTE

Our food waste is monitored by our kitchen team and all of our cafés keep a wastage log that is reviewed on a regular basis to identify patterns and improvement opportunities. All café food waste is composted offsite.

Our Sustainability Pledges – Waste

We have partnered with Firstmile as our waste and recycling contractor, who provide us with trackable data that allows us to monitor our recycling rates. Currently we are recycling close to 80% of our total waste via dedicated waste management systems.



CARDBOARD

Our cardboard and paper is kept separate as much as possible in order to reduce contamination and Firstmile recycle it within two weeks.



TETRAPACK

Tetrapack items, such as dairy alternative and juice cartons, have an extra layer of packaging that make them harder to recycle. Whilst most Tetrapack is recyclable, many mixed recycling bins do not do so. We ensure to keep these items separate and use Firstmile's specialist recycling stream to ensure all cartons are recycled without contaminating our mixed recycling.



GLASS

Glass recycling is most successful when kept separate from other streams as it is less likely to break and mix with other materials. Any glass that can't be used in the recycling process is broken down and used in the UK construction industry. Where possible we source only products in clear glass made from 100% recycled glass, as clear glass is easiest to recycle and more sought after than brown or green glass.



MIXED

Aluminium and plastic are recycled within our mixed recycling.



COMPOSTABLE PACKAGING

Compostable packaging mostly means 'compostable under certain conditions', meaning it can't go into a food compost bin. Firstmile is the only recycling company within the wider London area that provide a dedicated recycling stream for our compostable packaging.



GENERAL WASTE

Anything else (such as soiled paper, toiletry and sanitary items or external items brought on-site that don't fit our recycling) go into the general waste bin, all of which is incinerated with 0% going to landfill.



FOOD DELIVERIES

Bidfood, our largest supplier, deliver using vehicles that run on bio-fuels. We have reduced our deliveries of dairy from daily to every other day and are improving our orders to reduce journeys taken to deliver to us by 40% over the next two years.



MILAGE REDUCTION AND EMISSIONS

Firstmile vans are all 100% electric and carbon neutral. At our busiest site we use a cardboard crusher to compact our waste and reduce the number of times our bins need empties each week.



PACKAGING CHOICES

We predominantly source compostable packaging made from vegetable starch which is considered less harmful as it requires less energy in an incinerator. In cases where this choice is not available we ensure that paper (e.g. napkins) is made from 100% recycled material, whilst any plastic must be made from at least 70% recycled PET. We avoid stocking aluminium where possible.



DELIVERY PACKAGING

The majority of our products are delivered either in cardboard made with recycled paper that is sent back for recycling or in reusable crates. Our fruit and vegetables are delivered without film plastic, and we are currently working to add a specialist stream for film plastic where protective film covering is unavoidable (e.g. raw meats).