

STAYING COVID-19 SECURE IN 2020

Ways we've managed transmission risk to keep our guests, team and pub safe



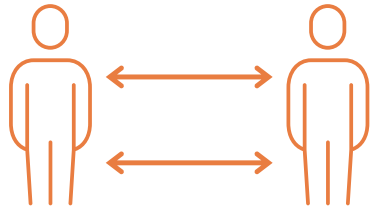
HAND SANITISER STATIONS AROUND THE PUB INCLUDING ENTRANCES AND EXITS

PERSPEX SCREENS BEING USED



TRACK AND TRACE
DETAILS BEING TAKEN FROM ONE MEMBER OF EACH PARTY

FEWER TABLES AND GUESTS TO ACCOMMODATE SOCIAL DISTANCING



SAFE DISTANCING MEASURES IN OUTSIDE QUEUES AND IN TOILETS

ORDER ON MOBILE TECHNOLOGY TO REDUCE GUEST AND TEAM INTERACTION

REDUCED NUMBER OF GUESTS IN THE PUB AND GARDENS AT ANY ONE TIME

RECORDED HAND WASHING EVERY 60 MINUTES AND SANITISATION BETWEEN FOOD AND DRINK DELIVERY



SERVERS TO BE DISTANCED FROM TABLE WHEN ORDER TAKING

CASHLESS PAYMENTS ONLY



ALL GUEST-FACING TEAM WILL BE WEARING FACE COVERINGS, AND WE KINDLY ASK THAT GUESTS DO TOO, WHEN NOT SEATED AT THEIR TABLE



ALL GUESTS TO BE SEATED WHEN DINING OR DRINKING

TABLE SERVICE THROUGHOUT, NO INSIDE BAR SERVICE

THOROUGH AND COMPLETE TEAM COVID COMPLIANCE TRAINING

DESIGNATED HOST PER SERVICE TO ENSURE SAFETY LEVELS MAINTAINED

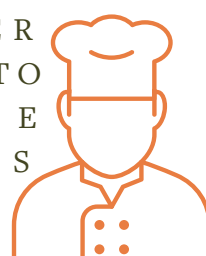


TEMP CHECKS OF TEAM AND FIT FOR WORK RECORDING BEFORE EACH SHIFT



IMPROVED CLEANLINESS WITH REGULAR SANITISATION OF COMMON TOUCH POINTS

SMALLER MENUS TO REDUCE TEAMS WORKING TOGETHER



INCREASED SIGNAGE TO HELP GUESTS FOLLOW NEW PROCEDURES