



ENVIRONMENTAL POLICY

We are surrounded by beautiful natural coastline & country side, we care about the world and what we do, and aim to make The Bay restaurant as environmentally friendly as possible without compromising your dining experience.

We are committed to continually improving our environmental efforts and our prevention of pollution, at the same time as maintaining a high quality restaurant.

Behind the scenes we reuse and recycle a wide variety of items including paper, card, glass, printer cartridges, electronic equipment, batteries, CDs, furniture, linen, and even wine bottle corks.

As well as recycling used materials, we have water saving equipment installed, and we monitor our energy usage daily to help us reduce our carbon footprint. Low energy lighting has been installed with PIR units nearly everywhere,

In the restaurant, as well as making best use of local seasonal produce in our menus, we do not use individually packaged items such as jams and sugars and instead use delicious local or chef made produce presented in refillable containers. We use biodegradable straws and unbleached chlorine- free napkins. Our kitchen deliveries arrive in reusable crates, and we have a composting area where garden and kitchen waste is sent to be turned into natural fertilizer for our plants and flowers.

Outside of the Restaurant, certain parts of the grounds have been left to grow into wild flower areas, which encourage wildlife such as butterflies, moths.

We have a 'Green Team' consisting of volunteer staff from each department who initiate and oversee all of our environmental initiatives. All of our contractors and suppliers are made aware of our environmental management systems.



It has always been our policy to buy from local [within 50 miles] sources wherever possible. This applies to food & drink, building materials, printing, stationary and other general supplies. By using local companies and producers we are supporting the local market which will in turn benefit our business by creating a sustainable local economy.

Please ask for information on our local food and beverage suppliers who you may wish to contact and arrange to take home some of the best fresh local produce available.

We hope you will join us in trying to make The Bay Restaurant environmentally friendly by:-

- Travelling to our Restaurant or round Cornwall by public transport, bike or on foot. Considering the environment and recycling your waste during your visit.
- Purchasing from local shops which avoids unnecessary delivery distances to Cornwall and supports the local community and economy.
- Helping us to support local charities.