

Proudly supporting the



## The Bottling Plant Sustainability Policy 2026-2027

Since opening in 2020, sustainability has been at the heart of The Bottling Plant. As a seafood restaurant in the Southwest, we feel a deep responsibility to protect the environment and support our local community.

Today, the urgency to act is greater than ever. The world is out of balance, and businesses like ours have a duty to be part of the solution. That is why we are strengthening our environmental commitment through our **5% Profit Pledge**—a promise to actively support initiatives that protect our planet.

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### Our 5% Profit Pledge

- Starting in 2026, we will dedicate **5% of our net annual profit** to environmental causes.
- Each year, we will calculate our pledge based on the previous year's net profit (e.g., 5% of 2026 profits will be pledged in 2027).
- We have chosen to focus on one meaningful local cause: **The Ocean Conservation Trust**.

As a restaurant that celebrates the **best seafood in the Southwest**, our operations are inextricably linked to the health of the ocean. Supporting the Ocean Conservation Trust reflects our commitment to preserving marine ecosystems for future generations.

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### Our 15 Sustainability Commitments

#### 1. Reducing Food Waste

- All used oil is collected and converted into energy.
- Online booking data helps us accurately forecast ingredient needs, halving food waste since 2022.
- Food waste is currently collected weekly in a 110L bin, with a target to reduce to fortnightly by January 2027.
- Menus are designed to reduce waste through ingredient cross-usage, and we now dehydrate unused citrus for the bar.
- All food waste is taken to **Langage AD** for conversion into biomethane to produce heat and electricity.

#### 2. Energy-Efficient Operations

- LED lighting throughout the restaurant and kitchen.
- Open-plan kitchen provides natural heat to the restaurant, reducing heating needs.



- Thermal mass from our historic building and reversible ceiling fans help to regulate temperature without energy-hungry air conditioning.

### 3. Local and Seasonal Ingredients

- Menus are crafted around seasonal produce.
- Coffee is roasted in Somerset; some teas are grown in Cornwall.
- Vegetables sourced through **Tamar Fresh**, prioritizing local growers.

### 4. Sustainable Seafood

- Our seafood is supplied by **S&J Fisheries** and **Rex Down Fisheries**, who source responsibly and support the **Responsible Fishing Scheme**.
- Full traceability ensures our seafood is responsibly caught.

### 5. Fruit and Vegetables

- Supplied by **Tamar Fresh**, committed to quality, local sourcing, and supporting regional communities.

### 6. Food Supplies

- **J&R Food Service Ltd** supplies ambient, chilled, and frozen goods from West Country producers.

### 7. Meat Supplies

- **Complete Meats**, award-winning local butchers, supply high-quality West Country meat with a focus on sustainability.

### 8. Reusable Containers & Minimal Single-Use Plastic

- Paper straws since 2021; all glass, plastic, and cardboard recycled.
- Food storage now relies on reusable containers, achieving near-zero single-use plastic.

### 9. Eco-Friendly Cleaning

- Mild soaps and reusable cloths reduce environmental impact.
- We have eliminated bleach since 2020, avoiding harmful chlorine release.

### 10. Water Conservation

- Low-flow toilets installed in 2020.
- Dishwashers are run only when full, and staff are trained in water-saving practices.
- Water served only on request.

### 11. General Waste and Recycling



- General waste converted to energy at **Devonport EfW CHP Facility**.
- Recycling is processed at **Chelson Meadow**, Plymouth.

## 12. Reducing Glass Waste

- Refilling local rum bottles and using on-tap mixers minimize glass disposal.
- 100% of our glass is recycled at **Chelson Meadow**.

## 13. Composting Program

- Used coffee grounds are bagged and offered free to customers for gardening.

## 14. Reducing Paper Use

- Receipts are printed only upon request.

## 15. Employee Engagement & Training

- Shower facilities encourage cycling or walking to work.
- Staff contribute sustainability ideas, including transitioning to reusable micro cloths.

## 16. Sustainable Coffee and Tea

- **Brazier Coffee Roasters (Somerset)**: ethically sourced, small-farm beans supporting local communities at origin.
- **Newby Teas (London)**: members of the **Ethical Tea Partnership**, ensuring traceability and environmental responsibility.

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## Our Commitment to the Future

Sustainability is not a destination but a journey. At The Bottling Plant, we are committed to continuous improvement, transparency, and meaningful action. Through our **5% Profit Pledge**, our focus on local sourcing, and our dedication to ocean conservation, we aim to set a standard for responsible dining in the Southwest.

By working together with our suppliers, community, and charity partners, we believe we can create a lasting positive impact—preserving the oceans, supporting local communities, and ensuring that the exceptional food we serve today leaves the world a better place tomorrow.