

COVID-19 Operations Policy

Bradley's Restaurant understands that the health, safety and well-being of our staff and our guests is essential whilst co-existing with COVID-19.

In order for the restaurant to be safe, we have adopted new methods of working based on advice and guidance provided by the government and industry bodies.

These include:



Wellness checks are completed daily for all staff members to protect our customers and staff.



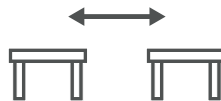
Face coverings are worn by front-of-house employees whilst serving guests.



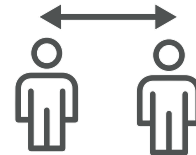
All employees have been retrained in the correct frequency and method for effective handwashing.



Enhanced cleaning regimes have been implemented, using chemicals which are effective against viruses.



The layout of the restaurant has been adjusted to allow for physical distancing between guests.



The number of employees serving has been reduced to allow for physical distancing in the workplace.



On arrival to our restaurant, guests are asked to sanitise their hands before being seated.



Menus can be viewed electronically at www.bradleysnw3.co.uk



Our menu range has been reduced and simplified in order to allow us to operate with fewer staff in our kitchen.