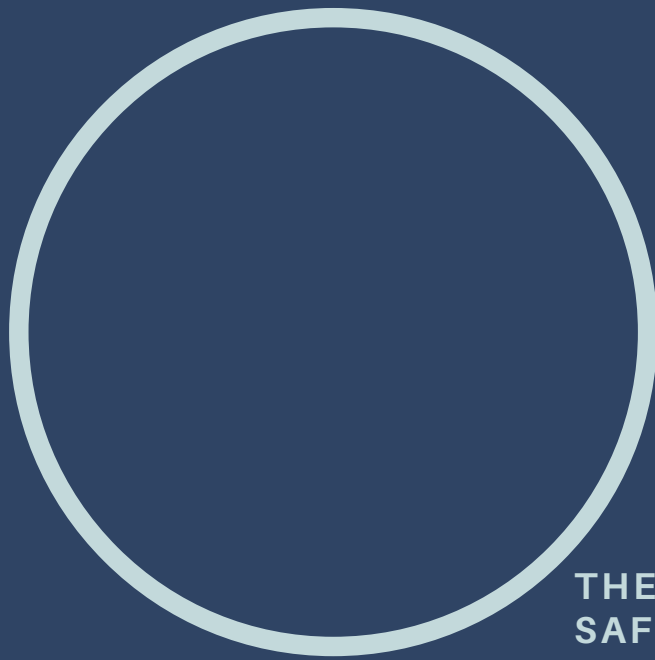




BAR | FOOD | MUSIC



BLIND COBBLER ROAD MAP

THE ULTIMATE GUIDE TO STAYING
SAFE BLIND COBBLER STYLE



The Blind Cobbler Road Map

We will keep this simple, we are working to ensure we are taking as many steps as possible to create the safest environment for both our customers and our team.

The world has changed and this is our response, our roadmap outlining how we are working to adapt and what that will mean for your experience with us. We will continue to evaluate and monitor the situation to provide the best experience possible.

We kindly ask that you cooperate with our Guidelines to protect yourself and others, for this to work it will be a joint effort.

We look forward to welcoming you back and embarking on this journey together.

Cobbler Team



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Things to know before joining us

- Bookings are spaced to ensure staggered guest arrivals, to ensure this is as effective as possible please arrive promptly for your reservation time.
- We will be checking all guests temperatures on arrival through thermal imaging equipment which is specifically designed to take an accurate temperature and detect any abnormalities. To ensure your safety and the safety of our team if you have a temperature you will be advised to seek immediate medical attention, and we will subsequently not be able to allow your admittance in to the venue.
- Throughout the entirety of your experience we will ask you to maintain a 1 metre minimum distance from other parties & staff.
- Once through our temperature monitoring station a member of staff will greet you and allow thorough hand sanitising.
- Once you have been shown to your table we ask that you remain at your table other than to visit the bathroom. All orders will be taken and delivered to your table. If you require any assistance please speak to your designated server.
- Bathrooms; These will be sanitised in 5 minute intervals and thoroughly checked. There will be sanitising solutions available.
- To avoid cross contamination we will provide disposable food and drink menus which will be shredded after use.
- We will have an open air area with tables available weather permitted
- We will bring cutlery to the table with your food and provide disposable napkins, these will be recycled once used.
- We respectfully ask that you pay by contactless, credit/debit card or when available to do so.



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Hygiene Procedures

What are we doing to ensure we maintain a hygienic environment:

- Staff temperature checks on arrival at work
- Hand sanitiser stations on arrival and in the venue
- Enhanced cleaning procedures across the venue
 - Deep cleans between sittings
- Regular hand wash protocol between tables for staff
- Personal protective equipment for staff, masks where appropriate and gloves for specific duties (handling deliveries & waste, food preparation)
- Sterilisation of crockery, glassware and cutlery
- Regular Bathroom Deep Clean and areas thoroughly sanitised
- Hourly cleaning checklist relating to waiter stations, POS screens, credit card machine and other equipment
- Personal staff pre shift checklists e.g thorough hand washing
 - Designated server per table to minimise staff contact.

Our team:

- Staggered arrivals for shift
- Working in team bubbles
- New procedures for taking deliveries and handling waste
 - Kitchen and bar teams side by side working

For those who wish to experience The Blind Cobbler from home we will have our full menu and handcrafted cocktails available for takeaway.