

COVID-19, new dining experience Our Policy effective 20 May 2021



The Belle understands that the health, safety and well-being of our staff and our guests are paramount whilst co-existing with COVID-19

We have a duty of care to all staff and customers alike and have developed new ways of working based on advice and guidance provided by the government, industry bodies and our safety consultants.

We ask all our staff and customers alike to give their best endeavours to;-



Wellness checks are completed daily for all staff members and anyone displaying symptoms or pre-symptoms of COVID-19 will be excluded from the workplace.



Shift patterns allow for staff to travel to their workplace at non core times.



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



The number of employees on shift at any one time has been reduced in size to allow for physical distancing in the workplace.



Personal Protective Equipment (PPE) is readily available and face coverings are worn by back of house employees. Staff working outside are not required to wear face coverings



We ask our guests not to visit our restaurants if they are displaying any symptoms of COVID-19, however mild.



On arrival to our restaurants, guests are asked to sanitise their hands before being seated. All guests must check in using the NHS track and trace QR code



The layout of our restaurants has been adjusted to allow for physical distancing between guests to keep within government guidelines. Trading is from outside areas only



Our menu range has been reduced and simplified in order to allow us to operate with fewer staff in our kitchens and garden areas at any one time.



Enhanced cleaning regimes have been implemented, particularly for hand-contact surfaces and in the toilet areas, using chemicals which are effective against viruses.



Reservations: Are not compulsory however we do recommend you book in advance. Reservations are now permitted inside the premises to a max of 2 household groups or mixed tables to a max of 6 customers



Menus will now be placed on the tables in the bar and bought to you table by the waiters should you be eating. You may order directly now with the waiting or bar staff. The menus will be cleaned or replaced regularly.