



The Menagerie Roadmap

We will keep this simple, we are working to ensure that your safety and that of our team comes first.

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 Menagerie experience.

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



What to know before you dine with us:

- We will require names and contact numbers of all guests attending to be stored for 21 days to support NHS Test & Trace. These details will be held confidentially and deleted after the given period.
- Bookings are spaced to ensure staggered guest arrivals, to ensure this is as effective as possible please arrive 15 minutes before your dedicated 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 abnormalitie. If you read as having a temperature of 38 degrees or higher and you believe there is any reasonable explanation other than being unwell we will reset the system and retake your temperature in 5 minutes to reassess. To ensure your safety and the safety of our guests 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 Menagerie experience we will ask you to maintain a 1 metre distance from other parties & staff.
- Once through our temperature monitoring station please check in with reservations and use our hand sanitiser pod.
- We will have dedicated socially distanced waiting areas following 'check in' with reservations, please remain in your allocated area until we show you to your table.
- There will be a one way route through the venue with guests entering through the main doors and exiting through our restaurant side doors.
- Once you have been shown to your table we ask that you remain at your table other than to visit the bathroom. There will be no bar service until a future date when it is safe to do so.
- If you are going to the bathroom or leaving the venue please follow our one way system through the venue.

- Bathrooms; guests will be asked to queue outside the bathrooms until you are given access by our designated attendant when a toilet cubicle becomes vacant . Once finished in the cubicle please wait until there is a sink free before proceeding.
- Guests dining in the private dining room will be asked to use the staircase one person or household bubble at a time.
- To avoid cross contamination we will provide a QR code for our menu so you can view, order and pay through your phone. We will also offer waiter service.
- We will bring cutlery to the table with your food and provide disposable napkins, these will be recycled once used.
- Guests of two are allocated their table for 1.5 hours, guests of 3 or more are allocated their table for 2 hours. Following this table time guests will be kindly asked to relinquish their table. Upon request we are able to take reservations for drinks tables after dinner, this however is dependant on limited availability. There will be no standing or bar service available.
- We respectfully ask that you pay by contactless, credit/debit card or through our QR link - not with cash



Enhanced Hygiene

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
- 20 minute regular hand wash protocol for staff
- Application of Zoono** 30 day protective surface shield throughout the entire venue, proven to be 99.9% affective at destroying covid-19 upon contact.
- Air and surface hygiene amplifiers*** in small areas; bathrooms, kitchen & staff room, these kill a wide range of viruses and bacterial species.
- NanoSeptic continuously self cleaning surfaces to cover heavily handled areas such as door handles
- Glass screens between booths
- Personal protective equipment & screens for staff, face shields and masks where appropriate and gloves for specific duties (handling deliveries & waste, food preparation, reservations desk.)
- UV Sterilisation of crockery and cutlery
- Hourly cleaning checklist relating to waiter stations, POS screens and equipment
- Personal staff pre shift checklists

Our team:

- Staggered arrivals for shift
- One person at a time in the staff room
- Staff change into uniform on site
- UV sterilisation of staff keys and phones available
- Working in team bubbles
- New procedures for taking deliveries and handling waste
- Kitchen and bar teams side by side working

** Zoono

This product is non-toxic and food safe. When applied to a surface by spraying, wiping or 'fogging', Zoono leaves behind a mono-molecular layer that permanently bonds to the surface. These molecules are antimicrobial, silane based polymers that covalently bond to the surface forming a barrier of positively charged microscopic pins.

The positively charged microscopic pins attract and pierce negatively charged pathogens. The pins rupture the cell walls. This causes the pathogen to break up with lethal effect. The layer of molecular antimicrobial pins carries on working for up to 30 days on surfaces. Routine cleaning can continue and does not disrupt the Zoono molecule or its antimicrobial activity. Zoono Group Limited (ASX:ZNO) is pleased to advise that it has received the report for the laboratory tests undertaken against COVID-19. The results show that Zoono's Z-71 Microbe Shield is > 99.99% effective against COVID-19.

*** Air and surface Hygiene Amplifiers

We plan to install our Air and hygiene amplifiers in bathrooms, the kitchen and the staff room. HyGenikx units have been shown to kill a wide range of microbes that are more difficult to eradicate than viruses, including bacterial species that produce endospores (*Clostridium difficile*, *Geobacillus stearothermophilus*), Gram-positive bacteria (*Staphylococcus aureus*, MRSA, *S. epidermidis*, *Listeria monocytogenes* and *L. innocua*), Gram-negative bacteria (*Escherichia coli* and *Pseudomonas aeruginosa*), and moulds (*Aspergillus fumigatus*) in both the air and/or on surfaces.

HyGenikx technology has been tested against MS-2 coliphage (a surrogate for Norovirus), and achieved significant reductions in counts in both air samples and on surfaces. MS-2 is a non-enveloped virus which is more difficult to kill than the lipid-enveloped SARS-CoV-2 (Coronavirus/COVID-19).

SARS-CoV-2 belongs to the same group of viruses that cause colds and influenza. The use of similar technology in call centres and offices at an NHS Trust has been shown to reduce the incidence of illness-related absences; particularly reported cases of colds, coughs and influenza, as well as reducing other chest and respiratory problems.

Without testing HyGenikx against SARS-CoV-2 (or a suitable surrogate) we cannot categorically state that we can kill this coronavirus: however there is a great deal of scientific evidence that this technology can kill a wide range of other microbes that are much more difficult to eradicate than SARS-CoV-2.

***NanoSeptic Continuously Self-Cleaning Surfaces The New Clean™

The New Clean means continuously self-cleaning surfaces. It means safe, non-toxic materials. It means turning dirty, high traffic public touchpoints into cleaner surfaces you can see.

The New Clean means less worry and a healthier environment—at work, school, in healthcare and travel.

NanoSeptic Skins and Mats turn dirty high traffic, public touchpoints into continuously self-cleaning surfaces. Powered by light, NanoSeptic surfaces utilize mineral nano-crystals which create a powerful oxidation reaction. Working 24/7, the surface continually oxidizes organic contaminants. Unlike traditional disinfectants and cleaners, the NanoSeptic surface uses no poisons, heavy metals or chemicals, and nothing is released from the surface since the nano-crystals are molecularly bonded to the material.