

## Introduction

At Wild Shropshire Restaurant, we are committed to operating in a manner that reflects our deep respect for the environment, the community, and future generations. This operational policy outlines how we ensure sustainability is embedded into every aspect of our food sourcing, from growing produce ourselves to partnering with suppliers who share our commitment to the environment and local heritage.

This policy is aligned with our mission to be a leader in sustainable dining and is intended to meet the high standards of organisations such as the Sustainable Restaurant Association (SRA).

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## 1. Sourcing Locally and Growing Our Own Produce

We believe that the freshest, most sustainable ingredients are those that are grown closest to home. Our first priority is to cultivate our own seasonal produce on our farm. This approach not only minimises food miles and carbon emissions but also allows us to have complete control over growing practices to ensure they are in line with our environmental values.

- **Kitchen Garden and Farm**

We grow a variety of seasonal fruits, vegetables, herbs, and flowers on our one-acre farm near the restaurant. Our farming methods focus on organic, no-dig principles, ensuring minimal disruption to the soil and supporting biodiversity.

- **Self-sufficiency Target**

Our long-term goal is to become 95% self-sufficient in terms of produce, enabling us to have the freshest possible ingredients while reducing reliance on external suppliers.

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## 2. Supporting Local and Heritage Produce

When we cannot produce everything ourselves, we turn to our community. We seek out small-scale, independent farmers and suppliers who grow heritage varieties that celebrate local agriculture and maintain biodiversity.

- **Local Heritage Varieties**

We prioritise sourcing heritage crops and animal breeds, preserving agricultural traditions and helping to maintain the diversity of our local ecosystems. This includes working with producers who engage in regenerative farming methods.

- **Reducing Food Miles**

Our commitment to working with local suppliers helps reduce the environmental impact associated with long-distance food transport. By focusing on regional partners, we minimise food miles, further supporting our sustainability goals.

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### 3. Long-Term Partnerships with Ethical Suppliers

Beyond our kitchen garden, we foster long-term relationships with farmers, fishers, and food producers who share our values for sustainability, quality, and transparency.

- **Sustainable and Ethical Practices**

Our suppliers are carefully vetted to ensure they practise environmentally responsible methods, including soil conservation, water management, and humane treatment of animals. We favour those who prioritise low-impact farming and fishing techniques that protect natural resources for future generations.

- **Multi-Annual Agreements**

We are committed to forming multi-year partnerships with our suppliers. This ensures consistency in our supply chain, provides stability for small producers, and allows us to have open, transparent communication about shared sustainability goals.

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### 4. Minimising Waste

Reducing food waste is essential to our sustainability goals. We are committed to using every part of the produce we grow and source. Surplus and excess ingredients are repurposed, composted, or preserved in our lab.

- **Composting and Repurposing**

Organic waste is either composted or used in creative ways in our kitchen or lab. By converting unused food into rich soil for our garden, we close the loop on waste and enhance our ability to grow more produce sustainably.

- **Fermentation and Preservation**

Ingredients that might otherwise go unused are often fermented, dehydrated, or distilled in our Wild Shropshire Lab. This not only reduces waste but also enhances the flavour profiles of our menu offerings.

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### 5. Transparency and Ethical Responsibility

We hold ourselves and our suppliers accountable to a high ethical standard. This includes transparency in all supply chain dealings and a firm commitment to upholding human rights.

- **Supplier Audits and Due Diligence**

We regularly assess our suppliers to ensure their farming or fishing methods comply with our standards for environmental sustainability and ethical labour practices. This includes

regular communication and visits to farms, fisheries, and production sites to verify compliance.

- **Human Rights in the Supply Chain**

We require that all our suppliers adhere to fair labour practices, ensuring that workers are treated with dignity and respect. We expect all those in our supply chain to comply with UK employment laws and international human rights standards.

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## **6. Continuous Improvement in Sustainability**

Wild Shropshire Restaurant is always striving to do more for the environment and our community. As we grow, we will continue to evaluate and improve our practices in sourcing, farming, waste reduction, and supplier relationships.

- **Environmental Goals**

We regularly set measurable goals to reduce our carbon footprint, increase biodiversity on our farm, and enhance the sustainability of our supply chain. These goals are shared with our team and our suppliers to foster collaboration and shared accountability.

- **Sustainability Audits**

Annually, we will review our sustainability practices against the guidelines of the Sustainable Restaurant Association (SRA) and other industry best practices. This will help us identify new areas for improvement and ensure that we remain at the forefront of sustainable dining.

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## **Conclusion**

At Wild Shropshire Restaurant, we believe that sustainability is not just an obligation but a passion. Through our commitment to local sourcing, growing our own produce, building long-term relationships with ethical suppliers, and minimising waste, we aim to create a dining experience that reflects our respect for the environment and supports a better future for food and farming.

This policy is a living document that will evolve as we learn, grow, and continue to deepen our commitment to sustainability.