



## TRANSPARENCY IN EVERY BITE

### Ethics at Our Core

Wild Shropshire Restaurant's dedication to ethical practices is evident through their commitment to integrity in sourcing, food preparation, and transparency with their guests.

- **Ethical Sourcing of Ingredients**

Our hyper-local approach to sourcing, particularly through our farm, ensures that all our produce is grown under ethical, sustainable conditions. By focusing on regenerative farming practices, we are reducing harm to the environment while promoting biodiversity and soil health, which are ethical priorities in today's food industry. We have long-standing relationships with the farms around us, and with our supplier agreement and procurement policies we ensure that the relationships are ethical for all parties involved.

- **Transparency in the Dining Experience**

Although we are a blind tasting menu, we note the irony in boasting about transparency. However, we practice complete (eventual) transparency with our guests regarding the menu and sourcing. There's no fixed menu; instead, dishes are crafted daily based on what is available in the moment from our farm and local suppliers. This allows guests to experience the freshest ingredients and understand the direct connection between what's on their plate and where it came from.

- **Honesty in Food Practices**

The restaurant has strict guidelines regarding dietary restrictions and allergies. Our openness about what we can and cannot accommodate due to the nature of our kitchen highlights the commitment to ethical communication and fairness toward guests.

By ensuring every element of their food journey is ethically sourced and their processes are open to the public, Wild Shropshire Restaurant upholds a strong ethical code in its culinary practices.