

The Restaurant Group Environmental Management Policy (including energy, water and waste)

Purpose:

This document includes a range of policy statements and standards which will be reviewed and adapted over time, and cover energy, water, and waste.

This Policy sets out the baseline standards for The Restaurant Group as a whole. Individual divisions or brands within the Group may choose to adopt further policies and procedures, or implement additional requirements, provided they are not inconsistent with this Policy.

It covers UK based operations.

For policies on sustainable food sourcing and supplier packaging please refer to the Food Policy.

General:

Energy (including purchased electricity, gas, and LPG), Water and Waste, and their CO2 equivalent volumes are an essential requirement for our operations. The group recognises its impact on the environment and in line with our ambition to achieve Carbon Net Zero by 2035, we are focused on the reduction in volume and carbon intensity of our operations.

We are committed to improving the impact of our operations through the planning, design, fit out and lifecycles of our pubs and restaurants. We will ensure that we comply at least with minimum levels of legislative standards, and where possible exceed these using better practice, equipment, and techniques.

We will set objectives and targets annually which will directly link to the overall net zero target and strategy. These will be regularly monitored and reviewed for performance and effectiveness.

TRG are founding members of the Zero Carbon Forum (ZCF) and are members of both the advisory board and operational board. ZCF is a collaborative organisation for the hospitality sector to build a roadmap to carbon net zero.

We will report GHG emissions under the SECR guidelines and further we will report progress within the SASB reporting framework.

Energy:

- The group procures renewable energy, bio gas, and bio LPG* for all nationally contracted supplies**. All new supplies will be aggregated onto these contracts at the earliest opportunity.
- The group will control and reduce energy use where it is operationally viable. This will be done by, but not limited to: the use of granular meter data to highlight wastage/opportunities for reducing consumption; behavioral change programmes supported by internal MI and access to online usage data, training material, standard operating procedures; investment in efficient equipment and energy saving devices.
- The group will design new buildings and refurbishments: using lower intensity material where possible; efficient equipment (including catering equipment, refrigeration, and LED lights); optimise insulation, heat loss and solar gain; sufficient controls for high loads such as lighting and HVAC.
- Where we are not in direct control of supply, over time, we will work with landlords to understand their position on renewable sourcing and volume control.
- The group will report at least annually on total kWh usage, total CO2e for Scope 1 and 2 emissions, using an intensity ratio and comparison to previous year.

* These are always fully backed by equivalent REGOs and RGGOs and over time may progress to specific CPPAs, private wire and/or on-site generation.

** This excludes supplies where we are not the counter party to supply agreement e.g. airports, shopping centres and other landlord supplies. It will also include for a period of time where we inherit an incumbent supply.

Water:

- The group will minimise water use whilst maintaining operational viability, and the hygiene needs of guests and team members.
- The group will review water conservation technology to build on what has already been installed. Not limited to harvesting, flow restriction, push taps, efficient ware washing equipment, metering, waterless urinals if appropriate by brand and location.
- The group will review site level usage to identify wastage and opportunity for savings including leaks.
- Drive efficiency through best practice behaviours.
- The group will review water supply and flood risk of specific locations.
- The group will report at least annually on total volumes in m3.
- Our measurable water use will be included in our Scope 3 footprint and decarbonisation targets.

Waste:

- The group diverts all possible waste from landfill where we control the waste services*. This is achieved by segregating as much waste as possible in order to minimise general waste.
- Under our duty of care, we follow the TEEP guidelines and wherever possible as a minimum segregate for recycling the following waste: card/comingled DRM, food, glass.
- Wherever possible the remaining general waste will be used as fuel to create clean energy, with only the residual or hard to handle items going to landfill. Currently we divert >99% of all directly controlled waste from landfill.
- Applying the hierarchy of waste, the group also wishes to reduce and prevent waste first. This will be done through but not limited to: supplier engagement to reduce packaging (see Food Policy); review portion sizes and dish specifications; stock and order control.
- Over time the group also wishes to identify opportunities for circular economy. This may include but is not limited to: recycling of delivery packaging, using food waste for our renewable energy/gas feedstock, creating compost for raw material crops.
- The group will report at least annually on: total directly controlled waste in metric tonnes, total food waste, total recycled percentage, and total percentage diverted from landfill.
- Our measurable waste volumes use will be included in our Scope 3 footprint and decarbonisation targets.

* The exception to this is landlord / locally controlled services such as airports and shopping centres. Over time we wish to get a better understanding of how waste is managed in these locations.