



*andrew familie*

CORONAVIRUS INFORMATION

andrew fairlie

## CORONAVIRUS INFORMATION

Following the Scottish Government's announcements on the phased exit from lockdown, we plan to open Restaurant Andrew Fairlie on Wednesday 15th July 2020. We have missed you all and cannot wait to welcome you back. We will provide updates here and across our social media channels.

We want to ensure your next visit is safe and comfortable. We have been busy reviewing our entire operation to firstly ensure our restaurant remains a safe environment for you, your guests and our team. But also that an unforgettable, world class experience can be delivered in a relaxed and sumptuous surrounding, something that our guests have rightly come to expect.

We have implemented additional safety procedures and followed Scottish Government guidelines from Food Standards Scotland (FSS). These guidelines are monitored closely and any updates to policy will be reviewed continually. Our new safety procedures will be implemented across the whole business. [To view our Expanded Health & Safety Procedures in detail click here.](#)

The new safety procedures will be integrated into our already thoughtful service with a view to ensuring that you can focus on enjoying yourself. Our team of young professionals take great pride in delivering only the best service. For your everyone's safety, these new procedures will be carried out by them with great attention to detail.

NEW SAFETY PROCEDURES AT  
RESTAURANT ANDREW FAIRLIE

Our team have been trained on an updated risk assessment and current guidelines from the Scottish Government. They understand the requirements and are implementing new levels of health & safety to ensure that guests and their colleagues are working in a safe environment.



The restaurant has always maintained the highest level of hygiene and we have added to these procedures through additional surface sanitation regimes in public areas, the restaurant dining room, back of house and our kitchen. Extra hand sanitiser dispensers have been added to each workstation and hourly, thorough hand washing is a standard operating procedure. There are also 'No Handshaking' and 'No Physical Contact' policies in place. Our team will be practicing physical distancing by standing at least two meters away from colleagues when possible.



Guests will be expected to practice physical distancing by standing at least two meters from other groups of people when possible.



The restaurant's layout has been modified and we have removed a number of tables. This has maximised space for both guests and our team. We have also made adjustments to the flow of service traffic and team rotas.



At the entrance to the restaurant and on each table in the dining room there are hand sanitiser dispensers. Please make use of these during your time with us.



Our team will be observing guidelines to maximise space around guests and we will be minimising close contact when possible.



Personal, single-use menus will be available at the restaurant. They can also be viewed digitally at our website by following the link [A La Carte & Degustation Menus](#). Drinks menus and wine lists will only be available digitally and can be viewed by following the link [Drinks & Wine List](#). Guests can view these using their smart phones or tablet devices within the dining room.



New procedures are in place for handling cutlery, glassware, crockery and linen.



New procedures are in place for handling produce deliveries from our suppliers and our growers at our Secret Garden.



We are encouraging contactless payments through smart phones to limit physical contact with our equipment.

## WHAT WE ASK OF YOU



### Stay alert

*If you have any coronavirus symptoms* before your visit – fever, continuous cough, or loss of taste or smell, or have been asked to self-isolate or quarantine – *please stay at home.*

We will know how tempting it is to visit for dinner but please stay at home. *We will happily reschedule your booking when it is safe to visit.*

Only proceed with your reservation if your booking meets current [Scottish Government Guidelines](#) on social gathering. *Your reservation will be cancelled if you do not adhere to the above criteria.*



### What if you become sick with COVID-19 during your visit?

The incubation period for coronavirus is 2 –14 days, so it's possible you could develop symptoms after you arrive. It's vital you let our team know you feel unwell as soon as possible, while avoiding close proximity with any of our team or other guests. If you're able to leave, we will ask you to return home immediately.

We would like to thank you for your support through these challenging times. Our team is very much looking forward to welcoming you to Restaurant Andrew Fairlie in the future. Reservations and availability can be checked by clicking on this link [Restaurant Andrew Fairlie Reservations](#)

If you have any further questions please do not hesitate to contact us via email through [reservations@andrewfairlie.co.uk](mailto:reservations@andrewfairlie.co.uk)

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We cannot wait to continue to create unforgettable, world-class  
dining experiences in these sumptuous surroundings.*