

COVID-19 Reopening Health & Safety Protocols



We equip our back and front of house team with face guards or masks. Full and thorough training of all employees on essential hygiene, physical distancing and appropriate risks associated with operating in a COVID safe workplace.



The Griffin has been adapted to facilitate safe physical distancing for both staff and customers, including limiting the number of staff attending to the table through the duration of the meal.



Conducting a health assessment including a temperature check for all employees prior to every service and isolating any staff member showing symptoms.



All our payment machines are contactless friendly and sanitised after every use. We encourage the use of card payment to reduce the risk of potential transmissions.



Leaving customer tables vacant for five minutes after customers leave so that the full area can be disinfected and reset prior to the next guests arriving.



Deep cleaning the Griffin every morning. Attention on 40 highlighted 'touch areas' throughout the building such as door handles, counter-tops and tables, payment machines, point of sales and toilets.



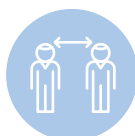
We would ask you if you are feeling unwell, display COVID 19 symptoms or have a temperature over 37.5 degrees to stay home. We will happily change your booking date when it is safe to do so.



We ask that you sanitise your hands using the hygiene stations, set up in high touch activity areas. Please regularly wash and/or sanitise your hands throughout your visit.



Our menus are wipeable and are disinfected after every use.



Keep correct social distancing and follow the queuing markers.



Please follow our bathroom protocols when in the restaurant.