Reopening Health and Safety Protocols

Over and above our current strict hygiene, health and safety standards, we are implementing the following measures for the safety of our guests and team members.

- Comprehensive training for all team member on increased hygiene measure and physical distancing.
- Daily staff briefings on compulsory hygiene measures.
- Increased and strict hand washing between serving guests.
- Compulsory temperature checks for all staff at the start of each shift.
- Appropriate physical distancing in place in all areas as well as screens where required.
- Tables will be vacant for 15 minutes for thorough disinfecting between each customers visit.
- Restaurants and bars will be deep cleaned before and after service each day.
- We have replaced our paper menus with digital menus using a QR code. These are more hygienic but also reduce our carbon footprint.
- We will regularly be using dry fogging sanitation equipment, throughout the entirety of the building.
- We ask that anyone displaying any symptoms of Covid-19 refrain from visiting the venue.
- We are providing sanitising stations throughout the building for our customers. Please use when entering The Chip and throughout your visit.
- Where possible we will be operating a one way system within the Ubiquitous Chip.
- We are operating as a card payment only venue, with a preference for contactless payments where possible.
- We have restructured our venue table plan and menu offering. The A la carte and Tasting menu are available in all of our dining areas.
- We encourage guests to book online to avoid disappointment as we have reduced seating available. Deposits are required for all reservations.