

SMOKE

B B Q

COVID 19 GUIDANCE

Your safety and happiness is our number one priority! Here are some of the lengths we are taking to ensure your and our teams' safety. We hope this gives you all the confidence to feel safe when visiting us in the near future!



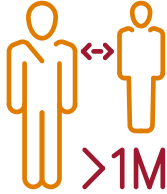
HAND SANITISERS

Hand sanitisers will be located at entrance doors, throughout the restaurant, before entering toilets, with two in the toilets and at every workstation for the staff.



SAFE SERVICE

All our team will wear PPE (visors) at all times. They will be happy to offer you a flexible at-table service. All condiments are single-use and your cutlery will be individually wrapped.



SAFE SPACING

We have created a one metre plus environment across our restaurant and all booths are divided by screens. There are clearly marked traffic routes and "new safe dining spaces" to allow more distance between guests.



HEALTH CHECK

We have introduced a health check questionnaire for all our staff before they start their shift to ensure the safety of our guests & all our team members. We trust that all guests are well to their knowledge before arriving at SMOKE.



CLEANING AND SANITISING

We have re-trained our team to look after the restaurant & toilet facilities with stringent deep cleaning procedures. We have installed ozone cleanser to our fresh air-intake and will sanitise the restaurant Overnight daily! Our toilets and all shared services will be monitored & cleaned every 30 min! All credit card machines will be sanitised after every use.



YOUR BUBBLE. PLUS 1

As per the government guidelines, we are limiting all bookings to a maximum of eight people. No more than two households are to meet anyway (sorry). We will operate table service so please refrain from hanging around the bar.