

Covid - 19 Health and Safety Measures

The safety and wellbeing of our staff and customers is our top priority. Written below are the measures we have taken to reduce the risk of transmission in our restaurant:

- **Employees will be trained to follow all current hygiene and risk reduction practices as explained in our Covid 19 risk assessment plan. A copy of this plan is available to any customers that would like to see it.**
- **Employee temperature checks will be taken twice a day. Any employee who shows symptoms of covid 19 will be told to stay at home and isolate.**
- **Professionally cleaned uniforms will be worn fresh every day.**
- **All staff will be required to thoroughly wash hands at 30 minute intervals.**
- **We have removed tables to allow more distance between customers.**
- **We will be maintaining distancing between employees wherever possible.**
- **All work surfaces and areas of contact will be sanitised regularly.**
- **Toilets are communal and will be cleaned twice a day, they will also be chemically fogged at the start of each day.**

- **Hand sanitisers will be placed on each table, we will advise all customers to sanitise their hands on arrival.**
- **Paper menus will be left at the table and discarded once customers have left.**
- **After first pouring wine bottles and water bottles will be left for the customer to pour.**
- **Gloves will be used by chefs whenever they are preparing ready to eat foods.**

What we ask of our customers:

- **Customers will be asked to pay via card only to reduce the risk of contamination.**
- **Please arrive on time for your table, if you arrive early it may not allow us time to sanitise and disinfect your table thoroughly after the last sitting.**
- **Please refrain from visiting customers on other tables and remain seated whenever possible.**
- **You will be asked to fill out a track and trace form on arrival**
- **Last of all and most importantly, please do not come to dine with us if you have any symptoms of Covid 19.**

Frequently Asked Questions:

Why do you require card details?

As of 2020 we take card details for all customers wishing to dine at Tare. We haven't taken this decision lightly but as a small independent business with only 16 seats, having 'no-show' customers really affects us.

No charge is applied to this card unless you no show/cancel your meal in 12hrs (see below) Your card details are held independently with Stripe.

What is your cancellation policy?

We ask for at least 12 hours notice of a cancellation via email or phone. We have a cancellation fee of £10pp for under 12 hours notice and £30 for a no-show.

Cancellation after your designated sitting time is counted as a no-show.

What menus do you offer?

We offer a mixed menu of small plates with dishes changing gradually throughout the year. We always have vegetarian dishes available.

Are children allowed?

Yes, children are welcome. We do not provide a child's menu but we will do our best to adapt our dishes if desired.

Do you offer gift vouchers?

Yes we do, gift vouchers have a 12 month expiry and can be bought via our website.

Is there a dress code?

There is no dress code so please dress as smart or as casual as you like.

Can you cater for all dietary requirements?

We require a minimum of 24hrs notice for dietary requirements in order to prepare our menus. If you have any questions about this please contact our team.

Whilst we follow best practice at all times, we do like to highlight the fact that all the dishes we serve are produced in an environment where allergens are also prepared and cooked. We cannot guarantee that the environment will be completely allergen free.

How long does the menu last?

Each table has a 1.50hr sitting time to enjoy their meal. Due to our small space we may require your table back, your server will notify you of this.

What are your opening hours?

We take bookings from 5pm to 9.30pm Tuesday to Saturday and from 12pm to 2pm Saturday lunch.

Are dogs allowed?

Sorry, we don't allow dogs or pets in the restaurant.

Toilets & disabled access

Toilets are located downstairs and require a code which a staff member will provide you.

We are fully accessible for disabled access with a lift, there are also disabled toilets but please note these are on the ground floor.

Outside tables

During the summer we have a number of tables outside however we do not reserve these due to the fickle English weather. Your table will be reserved inside but you are welcome to take a table outside on a first-come-first-served basis.

Getting here

We are located directly behind the MShed in Cargo2. There is a carpark in the Wapping Wharf complex (charges apply.) We are also accessible from the 'Harbour' stop of the A1 & M2 bus.