

SALADS

To guide you to better food choices for our planet, we have teamed up with Klimato to present climate labels on all retail menus during COP26. Klimato uses climate data from lifecycle assessments to calculate the carbon footprint of meals served during the Summit. The Klimato climate label indicates whether a dish has a Low, Medium or High carbon footprint

CANDIED SCOTTISH BEETROOT & BROCCOLI

with barley, baby gem, aromatic cress & lemon infused rapeseed oil - - PLANT-BASED



SHREDDED SCOTTISH CHICKEN

with pickled radish, root vegetable, cauliflower heart, crispy kale, barley, spelt and aromatic cress



LOCH DUART SMOKED SALMON & FENNEL

with aromatic cress and beetroot dressing



SPINACH & ROASTED CAULIFLOWER

with pickled romanescu, Scottish carrot, candied roots, pearl barley and aromatic cress - PLANT-BASED



SCOTTISH SMOKED & SHREDDED CHICKEN

with cabbage, fennel, rock chive and sukura cress



POACHED & ROASTED BEETROOT EGG NICOISE

with brocco cress, mixed grain salad, and candied roots



Today, an average meal has a carbon footprint of 1.7 kg CO₂e in the UK. According to the WWF, we need to get this number down below 0.5 kg CO₂e to reach the goals defined in the Paris Agreement. By including climate labels on our menus, we aim to make it easier to achieve this goal - together.