

# Covid-19 Message from Alain Roux

We closed our doors on Friday 20th March 2020 in line with the Government directive, along with all our colleagues throughout the hospitality sector, to keep our staff and guests safe from the Coronavirus. I am delighted to announce that following the Prime Minister's statement on 23rd June we plan to reopen Roux at Skindles on Monday 6<sup>th</sup> July 2020 for lunch and dinner.

Initially, we will be operating with a reduced number of tables in the brasserie and our cocktail bar will also be used for dining. Due to social distancing, sitting at the bar for a drink will not be possible as we cannot guarantee a safe route for our guests and staff. Rest assured the moment we can reinstate this we shall.

With the constantly changing nature of this guidance, we will be continuously reviewing our procedures and brasserie capacity. At the current time we can only accept reservations for lunch and dinner in the brasserie for up to 4 people and in the cocktail bar for up to 6 people. Tables of no more than 10 people can be reserved in the private dining room with a minimum spend of £50.00 per person (minimum of £300.00).

We would respectfully advise that your table is booked for two hours and you may be asked to vacate the table if it is required for another booking. On your arrival at Roux at Skindles we would ask you to wait outside and one of our team will welcome you and show you to your table. Cloakroom space is very limited so we would ask guests, weather permitting, to leave their coats and jackets in the car. Wherever possible, could you also please leave any children's buggies in your car.

Social distancing restrictions have a huge impact in the size of the chef brigade in the kitchen at any one time. We want you to have the best culinary experience possible, and for this reason we have decided to offer a slightly reduced a la carte menu for lunch and dinner. This menu will be available to enjoy in the brasserie and the cocktail bar. Unfortunately, our bar snack menu is unavailable at the present time. Should you wish to view the menu please click on the following link: <https://rouxatskindles.co.uk/food-menus/>.

I would like to assure you that all government guidelines and best practices are being implemented and necessary risk assessments will be certified to validate our procedures. All practices and procedures will be updated in line with government guidelines. Full training of every member of staff is being undertaken prior to reopening. Staff will be wearing protective gloves and masks as well as taking a temperature check each morning before clocking in for work. Anyone exhibiting signs of Covid-19 will not be allowed onto the premises. All guests will be invited to use hand sanitiser as they enter Roux at Skindles' and hand sanitisers will be available for staff and guests to use at every opportunity. There will be a dedicated member of the team overseeing the cleaning of all toilet facilities.

We have also taken the difficult decision to suspend the use of our boat for trips on the river but we are happy to recommend [www.privateboathire.co.uk](http://www.privateboathire.co.uk). Should you decide to arrive by boat this is still acceptable but please be advised that the depth of our mooring is 0.6 metres.

It goes without saying that we are all in this together and I know that we can count on all our guests to take similar responsibility for their own safety. You will be invited to use the hand sanitizer available at the entrance on arrival and in the public areas. Should you see friends in the restaurant at another table we must ask that you refrain from going over to them. We would like all our guests to feel as comfortable and relaxed as possible in the brasserie.

If you have any concerns or questions you do not feel have been adequately covered in this message please contact us by email [reservations@rouxatskindles.co.uk](mailto:reservations@rouxatskindles.co.uk)

Maxime, Raj and the team look forward to welcoming you to Roux at Skindles.

Best wishes

Alain Roux, Chef Patron