

## **Yakumama and Covid**

Our priority is the safety of our customers, our staff and ourselves. We can't wait to welcome you back, and we want to do this as safely as possible.

If you are planning on visiting us, please look through the measures we are taking to keep people safe, and decide if a visit is right for you.

- Please do not book if you are experiencing any covid related symptoms
- We are currently in Tier 2 and are accepting bookings up to a maximum of 6 ppl from one household / bubble.
- Customers must wear face masks when moving around the building (apart from when sat at their table)
- We have a curfew of 10pm, meaning everyone out of the building by 10pm. This means that our last booking for food will be at 8.15pm.
- Tables have been rearranged to adhere to the 1m+ rule, with extra seating upstairs, please do not re arrange furniture (including chairs)
- Hand sanitising stations on entry and placed around the building
- Thorough cleaning of tables and chairs between guests
- Windows will be open where possible to increase ventilation
- Menus will be sent prior to your visit, which you can view on your own phone and order from, reducing contact between staff and customers. If you don't have a smart phone, there will be a few laminated wipeable menus available
- Customers expected to stay physically distant from one another
- We will be taking card payments only, no cash sorry. Contactless payment where possible, and the card reader will be disinfected after every use.
- Table service only, please do not come up to the bar
- We will be keeping contacts of all bookings and walk ins for 21 days to assist with the test and trace system if required
- Staff will be wearing face masks
- Sugar for tea and coffee will be served in single use sachets
- We already have a tight cleaning schedule, this will be increased
- Customers will be asked to wait outside the door in the porch area to be seated
- Booking times will be staggered to ensure groups are not arriving at the same time, so please do your best to come on time
- Bookings will be allocated 1 hr 45min slots for fridays and saturdays, and 1 hr 30mins for brunch on Sundays, allowing us time to properly clean tables and chairs in between bookings. If you feel you would like your table for longer to enjoy a few more cocktails after dinner or brunch, then please let us know and we can arrange

We know that our customers are a lovely lot and we hope that between us, through a combined effort of following the above guidelines, we can ensure a safe, fun and delicious dining experience.