

Sustainability Champions



Luke Howell

Royal Oak Ramsden

Luke Howell, General Manager

A coaching inn for 250 years, the Grade II listed Royal Oak Ramsden has undergone a transformation in the last few years into a traditional pub with sustainability at its core. General Manager, Luke Howell, lets us in on the secrets to their success.

Tell us about your sustainability practices

"Whilst we practice strict recycling policies and energy usage control, our real strength is our sourcing. We work closely with Todenham Manor, buying whole animals to ensure zero waste, practicing a low waste kitchen. With some dishes even being zero waste in themselves.

"Our wine list is stunning, with every wine accredited as organic, bio dynamic or from highly sustainable vineyards. As well as championing real and natural wines.

"All our beers (bar one) are local and from suppliers that really care about their

environment, as well our gins (one from Apiarist, a not-for-profit honey gin & rum supplier, what they love is the bees!). We have an endless array of products from Belu water to our direct trade coffee.

"Every product we buy for the rooms, the bar, the kitchen is vetted to ensure it is suitable for our business."

Are staff involved in your sustainable practices?

"Always; training, sourcing, it is all part of a day's work."



Natural floral arrangements



Dishes using locally sourced ingredients



Local beers

Do you get feedback from customers about the sustainable aspects of your business?

"Customers often ask about where we source our meat from, which is a huge source of pride for us. And the 'degree' we give each wine often brings up questions and praise."

What are you planning to do next?

"We're looking to introduce air source heat pumps and EV charging points, as well as cover a portion of the building with Sedum roofing."

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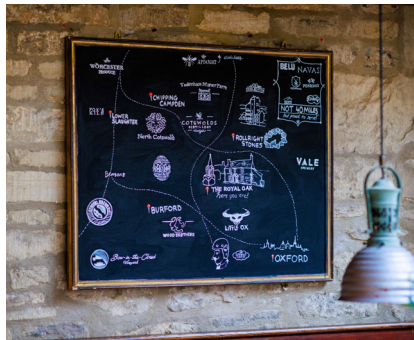
In the kitchen



Royal Oak Ramsden



Freshly baked rolls



Local food mile map



Wine from highly sustainable vineyards

Royal Oak Ramsden continued

What advice would you give a business starting out on their sustainability journey?

"Whilst you can't do everything, especially in an old building where resources and solutions are tight, look at your sourcing. Are you supporting businesses that protect our planet or those that profit blindly from it? This is a low-cost way to begin your journey."

How about any quick wins?

"Go direct, talk to the local farmers, build relationships with them."

"Once again, sourcing, organic house white, local lager, local gins.... the market is full of them!"

Is there anything you'd wish you'd known before you started your journey?

"Shout about it! Not everyone is doing it. I felt

it was something everyone is doing, but it isn't, and it should be.

"Shout and show your success and hope others follow and support. Suppliers will come to you if you make some noise."

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