



## food @ wallacespace

### Statements we stand by

We buy local and pay attention to how far our food has travelled to get to us.

We cook and prepare seasonal, fresh produce on the day, with no processed nonsense.

Creating lunches and dinner the wallacespace way means we'll always be able to work with our clients' dietary needs; we know what's in our food and why.

Our talented team cook to a restaurant standard, creating meals with knowledge and passion.

Our menus joyfully reflect the culture of diversity in London. Our food is fresh, lively and interesting; it could be Italian today and Korean tomorrow.

We are not preachy. We offer the option to be healthy or to indulge your sweet tooth.

We are plant forward. We champion the vegetable while still offering one meat or fish option daily.

We understand balance. Carbohydrates and fats often get bad press, but they are essential to a healthy body. With this in mind, we design light menus aimed to improve concentration in those all-important afternoon sessions!

### Our vegetables

Our supplier, Bill Bean, works with farms like Watts Farm. With sites in Kent, Essex and Bedfordshire, Watts

use a combination of organic land, polytunnels and modern glasshouses. We believe that if variety can be grown here in the UK, then we should grow it, rather than importing from around the world.

Bill Bean also supplies us with a monthly market report informing us of variations in supply due to weather conditions and other variables, allowing us to design menus accordingly, where possible.

### Meat

Our supplier, McKanna, are a family butchers, providing all British, farm-assured meat + free-range eggs.

### Fish

Daily Fish look after our piscatorial needs and believe in promoting only the most sustainable products and reducing food miles.

