



ACCESSIBILITY | INCLUSIVITY | SUSTAINABILITY

ACCESSIBILITY

The Cupola is fully accessible with ample free parking. A dedicated drop-off/parking area provides direct access via a gently sloping purpose-built ramp, avoiding two steps.

Once accessed via the ramp, the entire Cupola area is on one level, including the exhibitions, café/restaurant, outside decked areas as well as the accessible WC.

There are wide double doors for easy access into the building, and clear open access around the interior. Seating in the Café restaurant can easily accommodate a wheelchair or other movement aid.

A dedicated fully accessible WC is available, which also incorporates a baby change.

INCLUSIVITY

Diversity and inclusion – in every form – is fundamental to The Cupola, its management and its team.

The team is committed to providing a location which welcomes an inclusive audience, accessible to the widest possible number of diverse groups in society, bringing our heritage to those who would not normally connect with it, whilst providing a café/bar/restaurant, which welcomes all.

SUSTAINABILITY

The Cupola team is committed to operating its business in the most sustainable way. Its practices, policies and operations will be reviewed and amended to take advantage of a changing world, making appropriate changes as and when opportunity arises.

The Cupola uses only local companies for its provisions, where possible directly from the producer. Where distributors are used, they are questioned



and challenged on their supply chains, encouraging and promoting the use of supplies from other local sources.

Produce is delivered with minimal or no packaging. The use of re-usable crates for loose products is used extensively, including for fruit, vegetables, bread etc.

Where packaging is necessary it is of a degradable material. Waste is minimised by careful ordering, stock control, planned menus as well as the use of specials of the day.

Food is very rarely not eaten, when it is not, it is mostly taken away, a practice strongly encouraged by staff, with appropriate packaging provided.

The Cupola's menus include a good selection of vegan and vegetarian options, this helping towards a reduction of livestock farming.

The Cupola has a very modern kitchen with state-of-the-art equipment which is modern and efficient.

All waste created is recycled at source before being placed into designated bins comprising, glass, recyclables and kitchen waste. These bins are collected by a waste transfer company which segregates the waste further and they have a zero to landfill policy.

The Cupola building is newly built and incorporates segregated water systems, allowing water from roofs and carpark to drain naturally to the ground, avoiding water treatment.

The building is constructed from local materials, some recycled from the site.

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The Cupola

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