

BENTLEY'S

SINCE 1916

COVID-19 REOPENING HEALTH AND SAFETY PROTOCOLS

From Bill Bentley in 1916, to Richard Corrigan in 2020 we have strived to ensure the highest standards of food, service and safety of our guests for over 100 years. We look forward to opening the doors to you once again and raising an oyster and a glass for 100 more.



We equip our team with face guards, front and back of house. Full and thorough training of all employees on essential hygiene and respiratory etiquette, physical distancing and appropriate risks associated with operating in a Covid-safe workplace.



The restaurants have been adapted to facilitate safe physical distancing for both staff and customers, including limiting the number of staff attending to the table through the duration of the meal.



Conducting a health assessment including a temperature check for all employees prior to every service and isolating any staff member showing symptoms.



All our payment machines are contactless friendly and sanitised after every use. We encourage the use of card payment to reduce the risk of potential transmissions.



Leaving customer tables vacant for five minutes after customers leave so that the full area can be disinfected and reset prior to the next guests arriving.



Deep cleaning the restaurant after service every evening. Attention on 40 highlighted 'touch areas' throughout the building such as door handles, counter-tops and tables, payment machines, point of sales and toilets.



We would ask you if you are feeling unwell, display COVID 19 symptoms or have a temperature over 37.5 degrees to stay home. We will happily change your booking date when it is safe to do so.



We ask that you sanitise your hands using the hygiene stations, set up in high touch activity areas. Please regularly wash and/or sanitise your hands throughout your visit.



Our menus have been redesigned to make your experience more enjoyable and we have moved to QR codes & disposable menus to eliminate additional touch points.



Keep correct social distancing and follow the queuing markers.



Please follow our bathroom protocols when in the restaurant.



Our Oyster shuckers wear nitro-sterile gloves when opening the oysters.