



WE'RE BACK

Goddamn it feels good saying that... Thanks for all your wonderful messages of support and solidarity while we've been closed, they've really kept us going.

As lockdown restrictions lift and we welcome guests through our doors once again, we are very conscious of the role that we have to play in minimising the spread of coronavirus within - and beyond - our four walls. We've taken on board as many suggestions as possible from the customer survey we conducted (thanks guys) along with the latest government advice and invaluable leanings from our industry cousins overseas who've gone through the process of reopening already.

Here's an overview of what we're doing to keep our community safe. A lot of it is common sense, but if you have any questions on any of the points listed below, please don't hesitate to give us a call on 020 7487 5564.

We can't wait to see all your friendly faces again.

the experience

We've done everything we can to preserve the uniqueness of the Carousel experience, while following the all latest guidelines. The results are best described as 'same same but different'. As ever, we hope you have an amazing time.

We've converted our space upstairs into a table-service wine bar where you can join us for a drink before / after your meal (from 6pm)

We've halved the number of guests seated in the restaurant at any one time (max. 20)

We're running two sittings per evening

We've implemented gaps between our tables so guests can get in / out more easily

Outdoor seating in our garden is available upon request (first come, first served)

We're limiting group sizes to a maximum of 6 guests

The shared dining experience will last between 1hr 30mins and 1hr 45mins

health + hygiene

None of this sexy but it's all essential (until it isn't...) so we hope it provides you with some degree of comfort and confidence without detracting too much from the (equally essential) business of catching up with friends over dinner.

All guests are required to sign an online health declaration form before booking in

We're operating a safe queuing system on arrival (2m between groups, marked on the street)

We have a separate entrance and exit in place to avoid bottlenecks

Hand sanitiser is readily available to guests throughout the building

Spare facemasks are available to guests who ask for them

Sealable bags are available for guests to store their personal items in

The spaces are naturally ventilated as much as possible

All shared surfaces – including WCs – are regularly sanitised (every 30 minutes)

We've opened up extra WCs (downstairs)

Tables and chairs are sanitised thoroughly after each sitting

There's no sharing of family-style dishes between parties

We've gone cash-less, with all payments taken by card

our team

We've been desperate to get back to doing what we love doing but that doesn't mean throwing caution to the wind. We're taking all the necessary precautions to help keep things safe and clean.

All team members have to sign the same health declaration as our guests (daily)

Everyone has their temperature checked daily as soon as they arrive for work

The team are required to wash their hands thoroughly every 30 minutes (during prep and service)

We are following the latest government advice on facemasks and gloves (currently it's at the discretion of individual team members if they choose to wear these) - if you'd like us to wear them, just ask...