

Alongside our catering partner, Company of Cooks, we deliver change through initiatives like these

Well Grounded

We work with Well Grounded, a social enterprise that helps people into work by training them as baristas. We provide placements for those undergoing the training programme and donate £2 for each kilo of coffee purchased.

Plant-based

We promote plant-based menus. Our menus are packed with plant-based choices prepared with creativity, skill and flair.

Waste Knot

We work with Waste Knot, which works directly with farmers to utilise crops that would otherwise go to waste, by distributing seasonal products direct to the hospitality industry. You can find these vegetables put to good use in our soups and salads.

Working with minority owned businesses

We work with minority owned businesses and social value suppliers such as Birchall which is completely run on solar power and has pioneered biodegradable tea bags.

Compostable disposables

We work with Vegware, who have range of plant-based, compostable catering disposables to package and deliver hot and cold food & drink. All of our single-use coffee cups, napkins and other products are recycled and biodegradable.

Giving back

In 2021, Company of Cooks gave back £1.4million in social value.

Green energy

Our kitchen is run on 100% green energy with no gas appliances and all waste oil is collected and turned into bio diesel.

Future 50 Foods

Future 50 foods are ingredients have been selected based on their high nutritional value, relative environmental impact, flavour, accessibility, acceptability and affordability. You'll find a range of these ingredients incorporated throughout our catering partner, Company of Cooks', menus.

Wonky Veg

We buy 'wonky' vegetables that are typically rejected by supermarkets.

London Larder

We use data to inform our ordering, to reduce our food waste. Our menus contain ingredients with a low carbon footprint. This is achieved by reducing food miles using our 'London Larder', a collection of over 20 small London-based food growers, producers and suppliers. Local suppliers delivering to central hubs which are combined on one vehicle to deliver. This significantly reduces the delivery miles of ingredients used in creating dishes at RSA and the subsequent carbon footprint.

Sourcing local

Company of Cooks is committed to only sourcing British cheese and meat, only serving fish rated as 'good to eat' by the Marine Conservation Society.

A venue with purpose

All profits from hospitality and coffee house sales go towards the RSA charity which is committed to delivering social impact and creating an equitable and greener society for all.

Good egg award

Company of Cooks hold a Good Egg Award from Compassion in World Farming (CiWF) for exclusively using cage-free eggs.

Net zero aim

Our catering partner, Company of Cooks set their Science Based Targets and have recommitted to being net zero by 2040.

No airfreight

We don't source any airfreighted fruit and vegetables.

Sustainable hospitality

Company of Cooks have been accredited with 3 Stars from the Food Made Good Awards for their sustainable hospitality.

Waste oil

All waste oil is collected and turned into bio diesel.

The RSA

Where world-leading
ideas are turned into
world-changing actions

