



# ENVIRONMENTAL POLICY

## I. THE PURPOSE OF THIS POLICY

Flat Iron Steak Limited (trading as Flat Iron) is a restaurant company operating in multiple locations in the UK. Flat Iron acknowledges its responsibility to minimise the environmental impact of its business operations, for the benefit of its guests, stakeholders, local communities and society as a whole.

Over recent years, the business has taken a number of actions to reduce its environmental impact including, but not limited to, the procurement of renewable electricity; installation of LED lighting; the segregation of recyclable waste; the diversion of waste from landfill in sites where collections are managed; and the establishment of best practice in its operations and supply chain.

In 2024, Flat Iron achieved the full 3-star certification from the Sustainable Restaurant Association and became members of the Zero Carbon Forum.

## 2. OUR COMMITMENTS

We commit to continuously improve our environmental performance and utilise best practice within our operations. We have assessed our operations and are focusing on the following areas in order to reduce our impacts on the environment.

### 2.1. ENERGY REDUCTION

We pledge to:

- Reduce the consumption of natural resources in our business operations and, where possible to do so, to invest in energy efficient equipment, LED lighting and smart meters for utilities.
- Reduce the use of natural gas for our cooking equipment as part of a longer-term target to reduce Scope 1 emissions.
- Reduce the global warming potential of any refrigerant gases in use across the estate and to ensure proactive maintenance of refrigeration units in order to reduce the risk of leakage.

- Maintain the use of renewable electricity at each contract renewal, should it be best practice to do so.

These measures will enable us to achieve Net Zero emissions by 2030 for our direct emissions purchased energy (Scopes 1 & 2) from a 2021/22 baseline year.

## **2.2. WASTE REDUCTION AND MANAGEMENT**

We pledge to:

- Ensure the reduction of all forms of waste in business operations and the effective segregation of recyclable materials, including food waste.
- Maintain zero waste to landfill in sites serviced by our waste contractor.
- Consider the impact of materials and other environmental issues, such as energy performance, in the acquisition, design, refurbishment and location of our restaurants.

These measures will enable us to have a 75% recycling rate across all our restaurants by 2028. This means that a quarter of total waste streams in our operations will be recycled or sent to anaerobic digestion.

## **3. HOW WE IMPLEMENT THIS POLICY**

To achieve our goals, we commit to the following measures:

### **3.1. REGULAR MONITORING**

- Annually measure our Scope 1, 2 & 3 greenhouse gas emissions.
- Regularly monitor and measure our waste streams.
- Keep aware of external environmental risks and ensure proactive actions are taken where necessary.

### **3.2. COMMUNICATION AND TRAINING**

- Regularly engage internal stakeholders about the importance of improving environmental performance and to raise awareness of wider sustainability matters.
- Provide training and adequate resources to teams so they can enact the actions outlined in this policy

### **3.3 COLLABORATION**

- Work in partnership with landlords to ensure our environmental ambitions are aligned.
- Participate in collaborative efforts that directly contribute to the reduction of our Scope 1, 2 & 3 emissions, particularly via the Zero Carbon Forum.

#### **4. GOVERNANCE AND REVIEW**

Our Head of Beef is responsible for the implementation of this policy.

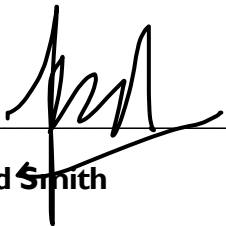
We commit to reviewing this policy annually.

#### **5. LEGAL COMPLIANCE**

Flat Iron pledges to comply with and, where possible, exceed relevant environmental legislation in the jurisdiction of our operations.

This includes but is not limited to: Streamlined Energy and Carbon Reporting, The UK Environment Act 2021, and the Simpler Recycling legislation.

**SIGNED:**

  
\_\_\_\_\_  
**Fred Smith**

Date: 28.11.25

Head of Beef