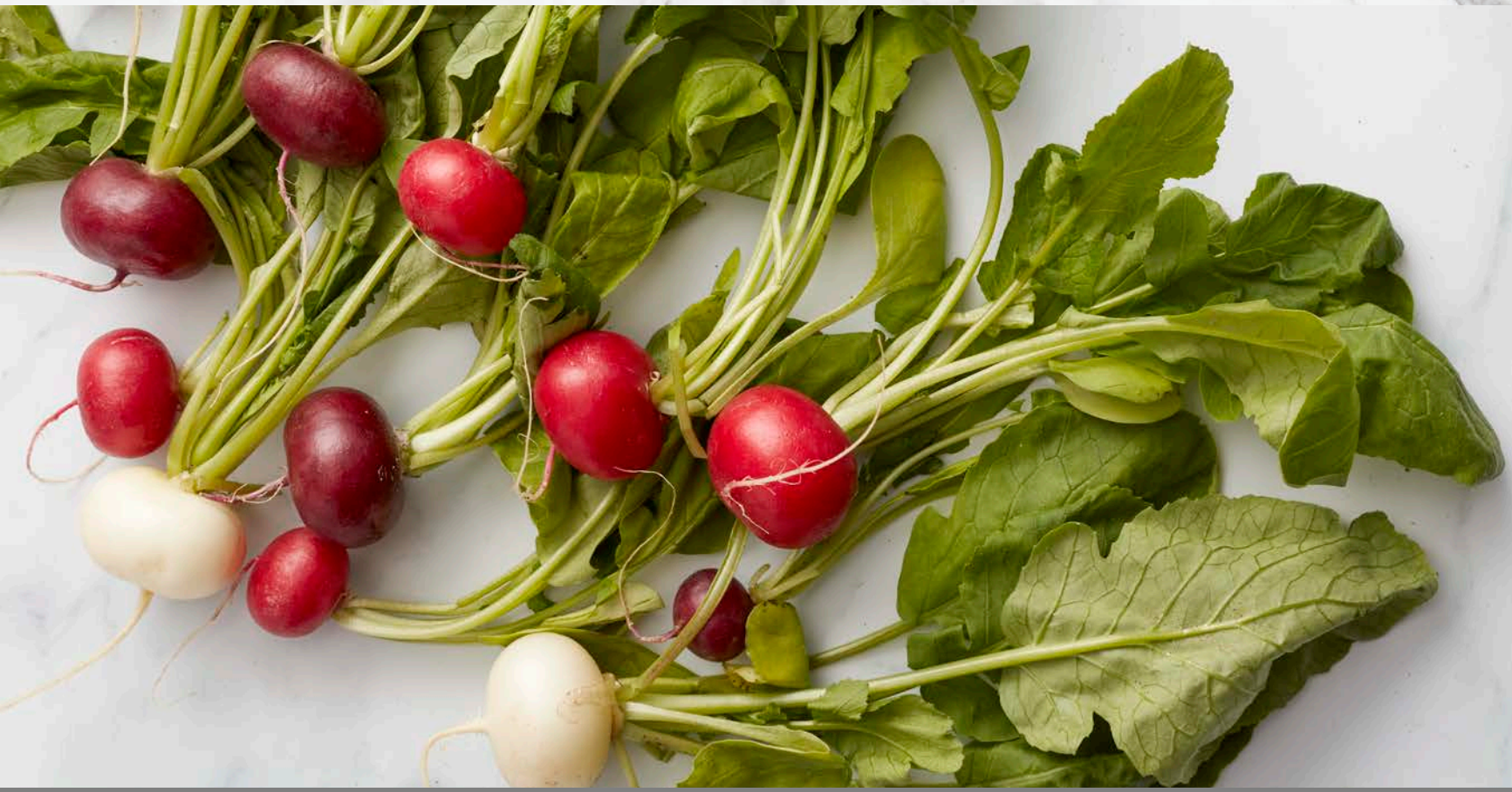
OUR PLANET PROMISE.

OUR SUPPLIERS | CARBON LABELS | OUR PRACTICES



With food systems being the second biggest contributor to greenhouse gas emissions, we are driving meaningful change within our operations and across the wider value chain to decarbonise the sector.

Reducing waste across the food chain is key to minimising our footprint and driving the sustainable use of resources.

As society faces growing health and nutrition needs, we are shaping a food environment that makes healthy, sustainable choices easier.

Committed to a net zero target by 2040.



OUR PLANET PROMISE.

MEAT, OUR SUPPLIERS

LAKE DISTRICT FARMERS

Lake District Farmers are suppliers of premium quality, breed specific meat and are on a mission to provide a sustainable future for Cumbrian hill farmers. Through the adoption of regenerative farming techniques, Lake District Farmers address the environmental impact of farming, with a whole host of regenerative projects, such as re-wilding, supporting biodiversity and restoring wetlands.

Scan to find out more about Lake District Farmers

CAPABILITY GRAHAM, BY BRETT GRAHAM

Brett Graham, three Michelin-starred chef, and founder of Capability Graham. Brett is a keen farmer and collaborates with and has formed enduring relationships with like-minded regenerative farmers and experts across the UK to produce exceptional and considered food products. Capability Graham owns and has continued to breed the first ever herd of Iberian pigs in Britain. It has developed a specialist 'soy free' feed and endeavours to provide the highest welfare and the lowest environmental impact wherever possible, demonstrating the values underpinning its philosophy.

Scan to find out more about Capability Graham

LEGGHORN

Breeder Hen meat is a by-product of the chickens we eat. High welfare 420-day old Breeder hens produce rich, delicious meat which is antibiotic free. Legghorn mince is more nutritious for you, healthier for the environment, with a carbon footprint of 1.31kg CO_2/kg and is packed full of flavour. Up until now Breeder hen meat has been under-appreciated, Legghorn are on a mission to change that.

Scan to find out more about Legghorn



OUR PLANET PROMISE.

SEAFOOD, OUR SUPPLIERS

BRIGHTON & NEWHAVEN FISH SALES

The vessels that land to BNFS are small inshore day-boats that land their catch within hours of capture, thus ensuring the fish is of the highest quality. They rely on seasonal fisheries native to this area and work closely with local authorities to enable consumers and the community to benefit from sustainably caught fish and shellfish.

Scan to find out more about Brighton & Newhaven

DIRECT SEAFOODS

Direct Seafood believe in promoting the most sustainable products available, by working closely with suppliers, they have strong links with NGOs such as MSC to develop and market sustainable products. Direct Seafoods only ship fish across the country if they are not available locally; minimum food miles means maximum freshness. A significant amount of seafood is wild caught which can lead to overfishing, unwanted by-catch and destructive catch methods. Direct Seafoods work within the industry to guide our customers towards sustainable choices.

Scan to find out more about Direct Seafoods

CHALKSTREAM TROUT

The finest English freshwater trout from the farmers on the world-famous Test and Itchen rivers in Hampshire. Slow grown for two and a half years in farms built on fast flowing, pure chalk stream water, the trout is fresh and lean with a unique clean taste. RSPCA assured and harvested to order.

Scan to find out more about ChalkStream



OUR PLANET PROMISE.

FRUIT & VEGETABLES, OUR SUPPLIERS

EVOGRO

Evogro is plant growing, evolved! Using this advanced horticultural technology, microgreens and salad leaves are now grown on site for our Hospitality services. This is hyper-local produce, grown and harvested on site, grown with no pesticides or herbicides and is completely chemical free!

Scan to find out more about Evogro

FIRST CHOICE

From our state-of-the-art catering facility in the heart of London's New Covent Garden Market with a focus on providing high-quality, fresh produce from local producers. First Choice work with a number of the best British suppliers for all products, including fruit, vegetables, salads, foraged foods, eggs and dairy - provenance is key to their business.

Scan to find out more about First Choice

WASTE KNOT

Waging a war on waste and rescuers of surplus vegetables; Waste Knot came about as a way of getting surplus veg out of farmers' fields and into chefs' kitchens. Their ambition is to make sure the farmer is paid and receives a commercial value for produce at the same time as helping the hospitality sector to enhance its sustainability credentials. "We will continue until every overlooked fruit and vegetable is restored to its rightful place." Each month we receive two deliveries of seasonal produce, which gets utilised across our events and catering spaces here at the Bank.

Scan to find out more about Waste Knot



OUR PLANET PROMISE.

BREAD, OUR SUPPLIERS

WILDFARMED

Wildfarmed grows wheat the right way, making regenerative flour that tastes better, is better for you and the planet. Regenerative farming means that we farm in a way that puts soil health first, creating thriving ecosystems and food packed with nutrients. “Our mission is to transform landscapes, taking fields that were otherwise silent dead zones, and turning them into thriving fields full of life.”

Scan to find out more about Wildfarmed

THE BREAD FACTORY

The Bread Factory source the finest ingredients, collaborating with farmers and millers who align with their values. The result is delicious, thoughtfully baked goods that support a more sustainable and nutritious food system – bringing great bread to more tables every day. “At The Bread Factory, we’re not just baking bread; we’re baking with purpose.”

Scan to find out more about The Bread Factory

SEVEN SEEDED

Dough-obsessed since 2006, Seven Seeded champion the better bread movement from their Hertfordshire bakery, crafting standout sourdough and Viennoiserie with time-honoured methods, regenerative ingredients and bundles of heart in every bake. Everything they do is considered, from the flour sourced to the feel of the final crumb. Whether it’s a slow-fermented heritage sourdough, a cloud-soft burger bun, or a pastry that flakes perfectly, they pour as much thought into the process as they do the product.

Scan to find out more about Seven Seeded



OUR PLANET PROMISE.

COFFEE, OUR SUPPLIERS

REDEMPTION ROASTERS

Reducing reoffending through coffee, by changing the game for ex-offenders and the Criminal Justice System. Redemption Roasters train prison residents and people at risk of crime with the skills they need to gain secure and meaningful employment. The range of coffee changes with the season and as new crops come in, but the commitment to quality, roasting with a purpose and ethical sourcing remains a consistent core value.

Scan to find out more about Redemption Roasters

HEJ COFFEE

The mission is simple: to create community coffee spaces, bringing the neighbourhood to your workplace. With significant work on corporate social responsibility, HEJ invests in local communities and charities through their 'Coffee for Causes' programme. They take a conscious approach to coffee production and distribution, opting for reusable buckets for packing coffee and delivering exclusively by electric vehicle.

Scan to find out more about HEJ Coffee

CARAVAN COFFE

Caravan funds community projects across their coffee supply chain in collaboration with the Chain Collaborative. Their Female Producer Programme donates 10p per kilo of coffee sourced from women in coffee, to causes supporting female leaders in coffee and their communities. Closer to home they have reduced their CO2 emissions with their electric delivery fleet, recapturing energy with their innovative Loring roaster, and installing solar panels at their coffee roastery.

Scan to find out more about Caravan



OUR PLANET PROMISE.

WINE & DRINKS, OUR SUPPLIERS

HATTINGLY VALLEY VINEYARDS & PARTNERS

Founded in 2008 by owner Simon Robinson, Hattingley is a modern, eco-friendly winery. Hattingley sources fruit from a wide range of England's regions, to allow for a multitude of soil types and microclimates. In 2022 Hattingley vineyards were awarded 'Sustainable Wines of Great Britain' from Wine GB.

Scan to find out more about Hattingley Valley

BOLNEY WINE ESTATE

Sustainable management is essential to the growth and future of Bolney Estate's vineyards. By observing and responding to the rhythms of the land, Bolney Estate nurtures biodiversity, protects natural resources, and crafts English wines that express the unique character of the region. Solar panels on the roofs of the winery and main buildings supply around 30% of the estate's electricity, which is enough to run the equipment used to prepare their sparkling wine. Bolney is accredited by 'Sustainable Wines of Great Britain with the most recent accreditation awarded in 2025.

Scan to find out more about Bolney Wine Estate

MEJUICER

Founded in 2021 with sustainability and positive social impact built into the business from day one – Mejuicer are makers of freshly pressed ginger shots and fresh juices made with no added sugar, water or preservatives. The shots are delivered in glass bottles which are then collected, keeping our glassware circulating rather than becoming single-use waste. Mejuicer has partnered with Refood to transform by-product pulp into biofuels and work with Dean City Farm, where pulp is used for animal feed and compost, making sure 100% of ingredients is used.

Scan to find out more about MeJuicer

OUR PLANET PROMISE.

CARBON LABELS WITH FOODSTEPS

Carbon Footprint Rating Key:

- A Very low
- B Low
- C Medium
- D High
- E Very high

Foodsteps

We want our guests to understand how food production and their meal choices affect climate change and make an ongoing commitment to sustainable eating going forward.

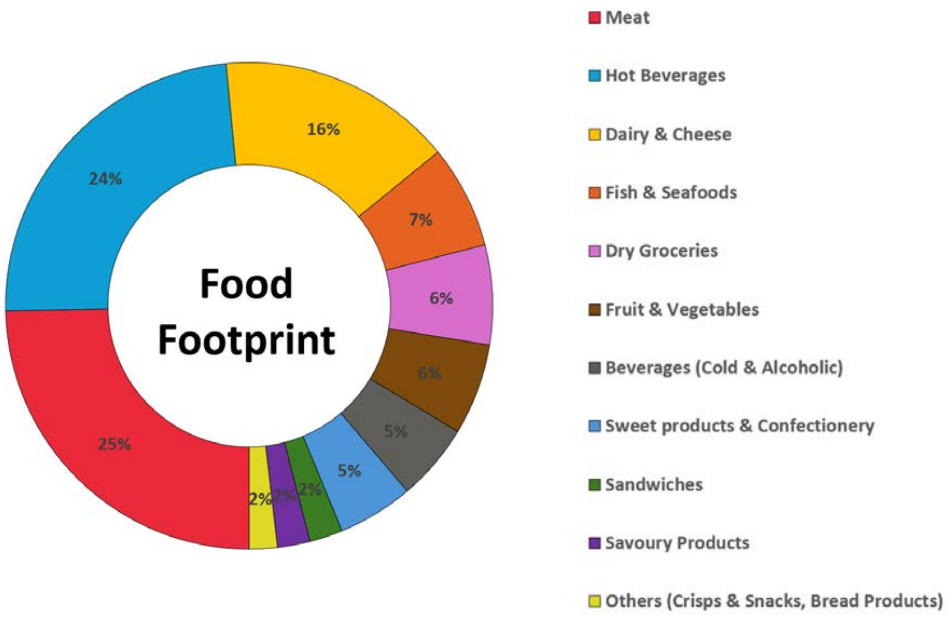
Join us in reducing our impact on the planet and turning targets into actions. Our partner, Foodsteps uses Life Cycle Assessment data to calculate the greenhouse gas emissions from food across its life. *You will see our carbon labels on our menus, this means the dish has been calculated by Foodsteps to help you make the right decision for you, and the planet.

**Foods with a value 'A' show a low carbon rating.*



FY25 Food Impact for Bank of America Hospitality (%tCO_2e)

We have analysed our hospitality food footprint over the last year and can see that our most carbon intensive categories are meat, hot beverages, dairy and cheese. By working with Foodsteps and introducing more A-C rated menus, our aim is to encourage guests to make informed choices when dining with us.



OUR PLANET PROMISE.

OUR PRACTICES

A ZERO-PLASTIC BOTTLE APPROACH

We no longer stock any drinks in plastic bottles at our UK & Ire. services. By switching to alternative sustainable solutions, we have made a reduction of 100,000 plastic bottles, on average per year.

REMOVAL OF SINGLE USE PLASTICS

We have removed all single use plastics from our range of food containers and cutlery. These have been replaced with more sustainable, plant-based and compostable options.

OUR COFFEE SHOPS

- All our dairy-free milk options are free of charge across all our services. Plant-based milk has half the environmental impact of dairy milk.
- Receive 30p off your hot drink with your own keep-cup.
- Help yourself to free coffee grounds for your garden.

DISPOSABLE CUPS

Since moving away from paper cups across all vending areas in the London offices, we've seen an average reduction of 38,500 cups per month.

OUR DELIVERIES

Brakes have reduced the carbon footprint of their operations by improving energy efficiency and transitioning to renewable electricity. We've set a target to cut our Scope 1 and 2 carbon emissions 27.5% by 2030.

Launched by Brakes in 2015 and now an independent charity, Meals & More provides support to children who live with poverty, social isolation and have limited access to adequate food provision and activity throughout school holiday periods.

OUR DISPOSABLES

Our supplier, Bunzl, have reinvested in a delivery mapping solution which has significantly reduced road miles and minimises carbon footprint by consolidating deliveries and journey planning. 83% of Bunzl Group's revenue is attributable to non-packing products or packaging products made from alternative material that are well suited to a circular economy.

REUSUABLE CUTLERY

By introducing reusable cutlery in our London offices, we save an average reduction of 28,000 pieces of wooden cutlery per month.