



Responsible Sourcing Statement

Soho House is committed to integrating leading environmental and social practices into our supply chain and partnering with like-minded suppliers. It aims to reduce the negative environmental and social impact of its business activities by focusing on sustainable, responsible and local sourcing.

Many of the products that are sourced by Soho House have ethical, social and environmental concerns, from textiles, to seafood, cocoa, coffee, tea, sugar, palm oil and more.

In line with the [Soho House Supplier Code of Conduct](#), the ethical procurement policies set out in this document are intended to ensure that items procured are of the best ethical and sustainable standards.

Procurement for some products may require a balance and a compromise to take into consideration, comparing both the social and environmental impacts, however by agreeing and understanding the minimum best-practice standards for procurement, and by following the Soho House Supplier Code of Conduct, these decisions are more easily simplified and articulated to teams and members.

Supporting Global Farmers: Supporting farmers through third party certified programmes such as Fairtrade and Rainforest Alliance ensures that minimum standards are adhered to across social themes, such as working conditions and fair pay as well as education programmes and gender equality.

Local and Seasonal: Sourcing local and seasonal produce supports and grows community relationships, and the produce is more likely to be ripened on the farm before being harvested and delivered. In addition, by procuring locally and seasonally, businesses are reducing the carbon footprint of the produce, reducing costs, and reducing food waste within the supply chain.

More Vegetables and Better Fish and Meat: Meat and dairy products have ethical and animal welfare issues as well as a larger carbon footprint than grains, legumes or vegetable products. Reducing and improving the quality of the meat and fish that is served and increasing the quantity and the sourcing standards for dry goods, fruits and vegetables make a considerable positive impact.

These principles are supported by the Soho House Sourcing Commitments which outline sustainable procurement policies for:

- *Meat & Dairy*
- *Fish & Seafood*
- *Dry Store Goods*
- *Fruit & Vegetables*
- *Textiles, Paper & Packaging*



SOHO HOUSE SOURCING COMMITMENTS

Where and who Soho House gets its products from is a large part of supporting sustainability in the spaces it operates. Meat, fish, cocoa, palm oil, sugar, dairy, soy, rice, fruit (exotic & tropical), vegetables, tea & coffee are all products used daily across the business whose procurement, transport, & provenance have an environmental impact to consider. By setting standards for Soho House suppliers to adhere to local & global accreditation of sustainable production, the business can ensure it is contributing to improved environmental health.

2030 Global Goals

- Every supplier is contractually agreed to the Soho House Supplier Code of Conduct
- All Food and Beverage products are sourced in alignment to the Soho House ethical procurement policies
- All Textile & Material products are sourced in alignment to the Soho House ethical procurement policies

Our Plan:

- Strengthen the Soho House Supplier & Partner Codes of Conduct, review terms annually and audit suppliers and partners to confirm their adherence
- Implement the *Sustainable Fish Procurement Policy* enforced by signed agreements from our suppliers
- Implement the *Sustainable Meat & Dairy Procurement Policy* enforced by signed agreements from our suppliers
- In addition to requiring signed agreement to the Soho House Supplier Code of Conduct and Sustainable Procurement Policies, ensure suppliers meet the relevant accreditation of their food product and provide details on origin to farm level
- Build & maintain regionalised quick reference procurement guides for meat, dairy, fish, dry store goods, fruit and vegetables that take into account national and international accreditation variances
- Build & maintain regionally specific seasonal produce bibles to guide and support menu updates across the business
- Source the majority of main ingredients from within the country it is served

- Increase and highlight plant-based and plant-led options on menus across the business





SUSTAINABLE MEAT & DAIRY PROCUREMENT

Soho House aims to eliminate any meat or dairy products in its spaces that are not produced with a high level of animal welfare, responsible antibiotic use, high animal feed standards, humane transport and environmental impact. In line with Soho House's commitment to the UN Global Compact it aims to achieve 100% responsible sourcing in this area across the group by 2030 to the following standards:

Eggs

Includes all shell, liquid and egg products

- Must be cage-free or free range at a minimum
- Additional preference to serve local and/or organic when available

Dairy

- Must be sourced from producers working to a hormone-free, high standard of animal welfare
- Additional preference to serve local, organic, pasture fed and/or outdoor reared products when available

Lamb, Pork and Beef

- Must be sourced from producers with free range and/or high animal welfare certification aligned to *The Five Freedoms*
- Additional preference to serve local, organic, pasture fed and/or outdoor reared products when available

Chicken

- Must be sourced from certified free range and chlorine-free producers
- Additional preference for local and organic when available



SUSTAINABLE FISH & SEAFOOD PROCUREMENT

Soho House aims to eliminate any fish products in its spaces that violate workers' rights through modern slavery or unfair working practices such as unreported or unregulated fishing boats. Soho House will not accept or serve fish products that use environmentally damaging fishing methods, and will avoid endangered species. In line with Soho House's commitment to the UN Global Compact it aims to achieve 100% responsible fish and seafood sourcing across the group by 2030 to the following standards:

Soho House is working with its suppliers to increase the environmental and social standards of the Fish and Seafood on menus and aims to only source and serve fish that is on the 'fish to eat' list.

- Additional preference to third party certified as sustainable, wild stock, MSC, ASC or organically farmed.
- Procurement activity is supported by the [Good Fish Guide](#), provided by the Marine Conservation Society
 - Soho House will serve 1 to 3 rated fish
 - Soho House will minimise 4 rated fish
 - Soho House will not serve 5 rated fish
- Procurement activity supported by suppliers to understand the provenance and traceability of the seafood sourced
- When available, the Soho House preference is to source and serve fish and seafood that:
 - Is locally sourced, day boat catch, hand collected, hand line caught or pole and line caught
 - Has detailed identification on origin

Soho House is working closely with its suppliers to better understand the social impact of the fisheries that it buys from.



SUSTAINABLE DRY STORE GOOD PROCUREMENT

Soho House upholds ethical and environmental commitments to dry store goods designed to support global farmers and minimise the impact of deforestation and the consequent impact on biodiversity, climate change and other negative impacts. Soho House supports the use of sustainably sourced ingredients, including derivatives of, and will use sustainably sourced ingredients where commercially and technically viable depending on region and locality of business.

Soho House is working with its suppliers to only accept ingredients that meet the following minimum ethical and environmental standards:

Tea

- Fairtrade, Organic, Rainforest Alliance, and/or Ethical Tea Initiative

Coffee

- Fairtrade, Organic, and/or Rainforest Alliance

Sugar

- Fairtrade, SEDEX, and/or Bonsucro

Chocolate

- Responsible Palm Oil Sourcing, including products containing palm oil, and/or Fairtrade

Honey

- Must come from producers who prioritise welfare and health above yield

Dry good products

- Where possible must be third party certified such as Organic, Fairtrade and/or Rainforest Alliance accredited

Palm Oil

- Roundtable on Sustainable Palm Oil certified (RSPO)

Soho House is working closely with our suppliers to better understand the social impact of the global farmers that we buy from.

Soho House supports global farmers and sustainable ingredients. It strives to include ingredients in dishes which are sourced using best practice methods, best human rights practices and cause the least environmental damage possible.



SUSTAINABLE FRUIT & VEGETABLE PROCUREMENT

Soho House aims to work with local producers within the region and/or locality of business. Soho House works with suppliers to ensure that it is procuring produce that is seasonal and responsibly sourced. The business's suppliers and partners work within stringent criteria which is continually seeking to minimise the impact on the environment including the energy use, packaging and waste produced from using fruit and vegetables.

Soho House is working with its suppliers to only accept ingredients that meet the following minimum ethical and environmental standards:

- Produced by suppliers who uphold high social and environmental standards, including those that have internationally recognised schemes to accredit these practices
- Red Tractor Assured, Global G.A.P accredited and/or equivalent
- Tropical fruit and vegetables in particular must be Fairtrade or similar certification such as Rainforest Alliance and/or LEAF Marque

Soho House recognises that the agricultural industry has a majority migrant workforce, therefore can be vulnerable to poor working conditions and human rights violations. Human rights are a priority when procuring fruit and vegetables.

Where facilities allow, Soho House will grow its own fruit and vegetables to provide within its menus. Soho House is privileged to manage countryside Houses and spaces which provides opportunity to make progress towards this practice.



SUSTAINABLE TEXTILE, PAPER & PACKAGING SOURCING

Soho House provides and sells products to its teams and members that don't fall within food and beverage classifications, and the environmental, social and animal welfare impact of these items are not without consideration. From the linens and papers used in the spaces to the source materials in our beauty and homeware lines, it is committed to ensuring it upholds the ethical principles that define the business's core values.

Soho House is working with its suppliers to only accept materials that meet the following minimum ethical and environmental standards:

Cotton

- must be Fairtrade and Organic accredited

Menu and Tissue Papers

- Forest Stewardship Council (FSC) accredited

Packaging:

- Compostable packaging must, as a minimum, be Home Compostable accredited
- Paper based packaging must be Forest Stewardship Council (FSC) accredited
- BPA/F/S presence within packaging must be declared and below the legal limit

Textiles:

- Low Water Need
- Low Energy need
- Non-GMO with chemical controls
- Non soil eroding
- Renewable resource - with a preference to Biodegradable or Made of Wastes

Sourcing textiles is multi-faceted, and in addition to environmental concerns, presents ethical risks in terms of social impact, animal welfare, and worker's rights. Soho House has built the *Retail Textile Compendium* to support teams in navigating the concerns across each of the textiles used in the operation, ensuring the business continues to move towards sourcing all textiles to a sustainable standard.