



At Graysons, our ethos revolves around the pursuit of perfection in every dish we create. With a fusion of expertise and creativity, we transform the finest seasonal ingredients into culinary masterpieces. Our commitment to using the freshest seasonal ingredients ensures only the highest quality dishes, ranging from light and wholesome options to the pinnacle of fine dining indulgence.



Sustainability

At Graysons we believe in a holistic approach to sustainability, intertwining environmental responsibility with a strong commitment to people, charitable endeavours and local communities. We have implemented a strategy for corporate social responsibility (CSR) allowing us to suitably outline our highly interwoven plans for local impact across the board. We take great pride in creating innovative and far-reaching strategies that make a tangible, positive impact that transforms sustainability and social value credentials both onsite and local to our operations. We believe in the power of food to bring people together, to celebrate moments and to create lasting memories. Our chefs are artists, drawing inspiration from the changing seasons, local markets and global culinary trends to craft dishes that are as beautiful to look at as they are delightful to taste. Every plate is a testament to our passion for perfection and our unwavering commitment to quality.

Our food waste serves various purposes, such as becoming biodynamic rocket fuel, supporting local charities with food donations and providing emergency food for the homeless in the UK. Our food waste is also transformed into organic fertiliser by our onsite wormeries, nourishing bee-friendly wildflower planters. We have reduced all single use plastic by 90% and only use disposables which are bio-degradable or recyclable and 100% compostable.

Sean Simmons – Culinary Director

Our Culinary Director Sean Simmons is a hands-on leader who has been with Graysons since 2021. Having held similar roles looking after large corporate clients across the City and having previously worked in some amazing restaurants in both the UK and Australia, he is best placed to support our chef teams and develop new and exciting ideas for our within this project.

Hall Lunch

Graysons will overhaul the Hall Lunch service to deliver a service that is in line with the best London restaurant fare. Our dishes will strike a balance between healthy options and popular classics, elevated to reflect high street trends, bringing contemporary, exciting food to the Hall. Our food will always be freshly prepared and cooked, delivering on a promise to improve the Hall Lunch experience.

The Garden Room

We will create a modern, relaxed and inviting lounge style environment to refuel with and savour a quality artisan coffee, enjoy fresh, homemade food with real provenance and use the Garden Room collaboratively for informal meetings or social interactions. The vibe of this area will truly be the ultimate in artisan, independent coffee shop culture; oozing a quality, chic and hip atmosphere. We are highly charged at the prospect of working with you to design this space to improve the ambiance and members' and visitor experience.

Partnership

We are elated to embark on a partnership between Middle Temple and Graysons. This alliance signifies a commitment to excellence, sustainability and culinary innovation, enhancing the dining experience for members and guests alike. Together, we will curate exceptional menus that reflect the rich heritage of Middle Temple, incorporating the finest seasonal and locally sourced ingredients. Our joint dedication to ethical sourcing, environmental responsibility, and community engagement ensures that every event hosted at Middle Temple not only delights the palate but also contributes positively to the broader community. This partnership is a testament to our unified vision of celebrating tradition while embracing contemporary culinary artistry, fostering an environment where memorable moments are crafted and cherished.

