

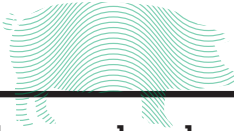
WHAT REVOLUTION?

OUR BEEF



100% British beef from Longhorn cattle, aged until tender and tasty. We only add softened shallots and seasoning to our burgers.

OUR DOGS



Outdoor-ethically reared pork sourced only from England.

- The meat is pure muscle meat **cut off the bone**
 - never any 'Mechanically Recovered Meat' or waste
- **No phosphates**
- **No emulsifiers**
(made by traditional method, only adding seasoning)
- **No added nitrates/nitrites** (only unprocessed sea salt)
- **No allergens - Gluten-free, nut-free, dairy free**
- **Naturally-smoked** lightly over beech and applewood

OUR BUNS



All our buns are made locally by the award winning Mayfield's Bakery in Sheering. They use only organic flour and no animal fats. They are traditionally made without the use of unnecessary preservatives and colourings. The very best ingredients are used and from the closest source, keeping food miles to a minimum and impact on the environment as small as possible.

OUR PACKAGING

Our cups, straws and packaging are made from plants, not plastic. Using Trees, Corn and sugar cane that are renewable, sustainable and natural materials.



Low carbon

Our eco materials contain less embodied carbon than those used in conventional packaging.



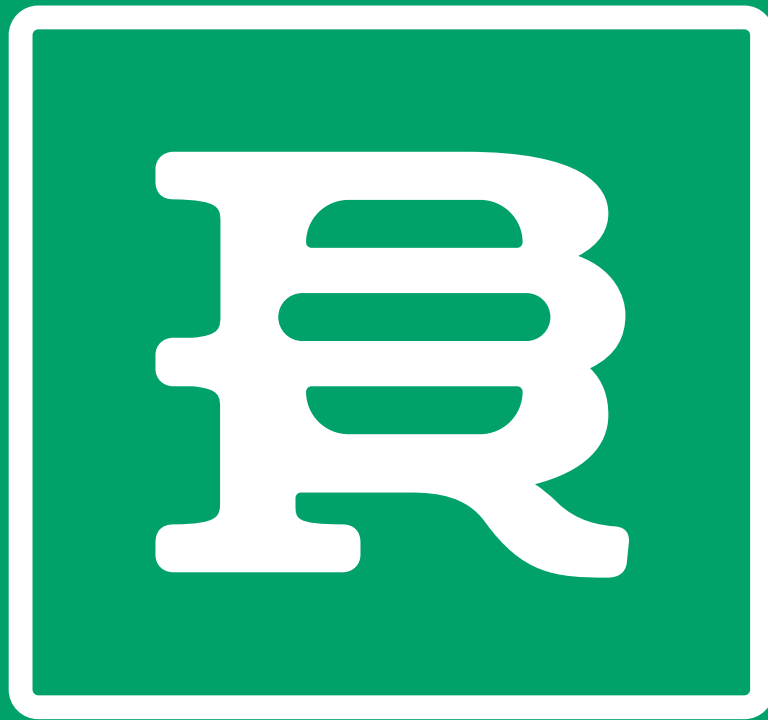
Recycled

We love recycled card, paper and recycled sugar cane fibre. Eco Audits track the recycled content in each item.



Sustainably sourced

Any virgin card or paper used to make our takeaway packaging come from a responsible forestry source with a recognised chain of custody.



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