



Right now, Burger Urge:

1. Do not use plastic straws, plates or cutlery, with some single use plastic being compostable
2. Use biodegradable napkins
3. Recycle oil
4. Aim to be a paperless office
5. Use LED lighting in all restaurants
6. Use free range eggs
7. Use locally sourced chicken
8. Have a large plant-based menu offering
9. Offer a 'meat free Monday' promotion
10. Are collaborating with a vegan chef to continuously improve their plant based offering
11. Offer a range of low sugar, healthier drink options such as kombucha
12. Do not produce food with any artificial colours or flavours, palm oil or MSG
13. Hold social events at their venues



By December 2020 Burger Urge pledges to:

1. Recycle all glass, plastic & aluminium drink and containers across our network
2. Compost all food waste
3. Eliminate waste that goes to landfill by 40%
4. Replace all single use plastic with recycled and biodegradable plastics
5. Only sell animal products that are *at least* RSPCA Approved
6. Implement reporting and track impact through measurable data, which will be communicated to the public via Burger Urge website, to ensure transparency

By December 2023 Burger Urge pledges to:

1. Offer free range, organic and plant-based alternatives for every menu item
2. Reduce waste that goes that into landfill by a further 30%
3. Use 50% renewable energy across network
4. Convert all corporate restaurants to solar power
5. All animal products to be completely free range

By December 2025 Burger Urge pledges to:

1. Eliminate all general waste & land fill
2. Everything to come from recycled material and to be recycled after use
3. Use 75% renewable energy across network
4. High sugar & artificially sweetened products to be removed from menu
5. All animal products to be completely free range organic