

LUSSMANN'S

FISH & GRILL

NEWS RELEASE – 23 March 2016

Lusmann's Restaurants voted 'People's Favourite' at Food Made Good Awards 2016

'Ethical, delicious and preach-free'
The Independent on Sunday



(Left to Right: Raymond Blanc, OBE | Andrei Lussmann | Jamie Oliver, MBE)

Lusmann's Fish & Grill, the independent group with restaurants in St Albans, Hertford and Harpenden, has been named 'The People's Favourite' at the annual Food Made Good Awards. They were also runners-up for 'UK Sustainable Small Restaurant Group of the Year', a title that they have held for the past two years.



*Awards
2016*

Organised by the Sustainable Restaurant Association (SRA) and supported by *The Independent on Sunday*, the Food Made Good awards recognise a diverse range of ethical eateries - the often unsung heroes of hospitality who go way beyond just serving delicious food. Other winners included River Cottage, Pocoli and Wahaca.

Speaking to *The Independent on Sunday* just before the awards, founder and managing director Andrei Lussmann explained how sustainability has been fundamental to his business plan for more than a decade. Andrei believes in high-welfare farming, ethical sourcing and cooking with the seasons. However, he also understands that Lussmanns' loyal patrons – 3,000 diners a week – expect a first class experience with consistently good food, service and value.

“...with Lussmanns, for eight years we didn't tell anyone what we were doing. We didn't want to come across as being sanctimonious or righteous or preachy.”

[See the full article at <http://www.independent.co.uk/life-style/food-and-drink/news/food-made-good-awards-2016-lussmanns-named-as-people-s-favourite-a6941621.html>]

The coveted award, decided entirely by public vote, was presented by SRA President, Raymond Blanc, OBE and the Food Made Good 2016 Sustainability Hero, Jamie Oliver, MBE on 22 March 2016 at the Royal Horticultural Society's Lindley Hall in London.

After receiving the award, Andrei Lussmann said: *“We are humbled to receive such an endorsement. It's a seal of approval and a demand for 'more of the same please' that will spur us on to continue providing a sustainable option on the high street.”*

Mark Linehan, Managing Director of the SRA, said: *“Now in their fifth year, albeit with a new name, the Food Made Good Awards recognise the incredible achievements of restaurants and the wider hospitality sector that few other awards do.”*

Notes

- Food Made Good is run by the Sustainable Restaurant Association (SRA) to allow food lovers to indulge their passion for dining out without having to check their principles in at the cloakroom. Restaurants, cafes and caterers are assessed on their sourcing, impact on society and environmental footprint and diners can then find out their star rating, dubbed 'The Michelin Stars of Sustainability' by The Sunday Times.
- The Food Made Good Awards celebrate everything exciting about British hospitality businesses, chefs and suppliers making food delicious, ethical, sustainable. See www.foodmadegood.org and @FoodMadeGood
- All but four of the awards are decided on the basis of the scores achieved in the Food Made Good rating during 2015. This assesses restaurants across the three pillars of sustainability; Sourcing, Society and Environment and the awards recognise the achievements of the very best sustainable foodservice businesses in the UK and globally.
- For more information and a full list of the winners, visit <http://www.foodmadegood.org/awards/winners>

About Lussmanns Fish & Grill Restaurants

- Lussmanns is the locals' fish & grill restaurant, championing the best welfare-driven British producers, and dedicated to looking after all the family.
- Giles Coren, food critic for *The Times*, described Lussmanns as '*everything a modern local restaurant should be*' and rated us 8/10.
- We have been recommended by *The Good Food Guide* since 2010.
- We are founder members of the Sustainable Restaurant Association (SRA), SRA Three Star Sustainability Champions and won UK Sustainable Small Restaurant Group of the Year at the SRA Awards 2014 & 2015.
- We are rated as one of the UK's top restaurants by [Fish2Fork](#), the campaigning restaurant guide for people who want to eat fish – sustainably.
- We have restaurants in St Albans, Hertford and Harpenden, Hertfordshire.
- For more information, including supplier details, please visit our website at www.lussmanns.com, join us on facebook at <http://www.facebook.com/LussmannsRestaurants> and twitter @lussmanns and @AndreiLussmann.

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