



Lusmann's Restaurants become Two Star Sustainability Champions



Lusmann's Fish & Grill Restaurants in St Albans and Hertford have been awarded a Star Rating by the Sustainable Restaurant Association (SRA) in recognition of their commitment to sustainability in all aspects of their business.

The SRA assessed both restaurants across 14 key areas and awarded them Two Stars for their excellent credentials in sourcing, environment and society. "We are delighted to have received this important recognition of the way in which we operate. Running restaurants with an environmental bias is a modern day discipline, we ignore it at our peril." said Andrei Lusmann.

The SRA is a national not-for-profit membership organisation, providing restaurants with ongoing advice and support to help them become more sustainable. It helps restaurants manage their social and environmental impacts and renowned restaurant critic Giles Coren now shows SRA ratings alongside his restaurant reviews in *The Times*, recently giving Lusmann's St Albans a sustainability score of 8. *The Sunday Times* recently referred to the SRA's Star Ratings as the 'Michelin Stars of Sustainability'.

In order to achieve a star rating, restaurants must provide answers and evidence to 70 questions covering everything from the sourcing of their produce to how they manage their

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waste and energy, as well as how they treat their staff and engage with the local community.

George Clark, senior account manager at the SRA said the Two Star rating reflected the restaurants' particularly good credentials in sustainable sourcing, healthy eating, staff practices, community support and responsible marketing.

“Lussmanns is built on sustainable values, with a serious commitment to ethical practices and this rating reflects that. They are part of a growing movement among restaurants across the country to be meeting customer demand for greater sustainability. The SRA is providing restaurants with an industry benchmark giving them recognition for the good work they are doing and diners a straightforward means of identifying restaurants that match their values.”

The SRA is working with more than 600 restaurants of all types, across the UK. More than 300 will be star rated by the end of the year.

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Notes

About The Sustainable Restaurant Association

- The Sustainable Restaurant Association (SRA) is a national not-for-profit membership association, providing restaurants with advice and support to help them navigate the whole spectrum of sustainability. We aim to make UK restaurants global leaders in sustainability.
- Members receive expert advice from our specialist account managers on the full range of sustainable issues including: food sourcing, energy efficiency, waste management and community responsibility.
- The SRA also the most comprehensive sustainability rating system in the sector, giving restaurants recognition for the good work they're doing and providing diners with a straightforward guide to finding a restaurant that matches their values. Restaurants must answer and provide evidence to 70 questions across 14 areas of sustainability. The results are then assessed and the restaurant rated accordingly.
- To be a Sustainability Champion a restaurant must demonstrate its all round sustainability; providing the evidence that it really is sustainable on a daily basis, by serving local, seasonal, high welfare food in a restaurant where the resources and waste are managed efficiently, the staff are well treated, the customers respected and the community valued. The best are rated as One, Two or Three Star Sustainability Champions.
- For more information, please visit www.thesra.org

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.
- They are recommended by *The Good Food Guide 2010, 2011 and 2012*, rated as one of the UK's top restaurants by [Fish2Fork](#) and are members of the Sustainable Restaurant Association.
- They have restaurants in St Albans and Hertford.
- For more information, including supplier details, please visit www.lussmanns.com

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