

LUSSMANN'S

FISH & GRILL

NEWS RELEASE – 2 December 2013

Lusmanns Fish & Grill Restaurants launch new partnerships with two local drinks producers



Diners at Lusmanns Fish & Grill Restaurants in St Albans, Harpenden and Hertford can now enjoy apple juice and beer from local producers.

The independent brasserie group, which champions the best in sustainable British food and drink, has teamed up with two new suppliers in St Albans.

Highfield Park Trust, a charity established in 1996, will be providing apple juice made from the 2013 harvest of fruit grown in its Cell Barnes and Hixberry Lane Orchards situated on the south eastern side of St Albans. The orchards are managed in a traditional way; no chemicals or fertilisers are used in the production process and the Trust relies on nature, particularly bees, to ensure the production of an apple full of taste.

The apples are harvested by hand in late September and pressed to extract the juice, which is then settled to reduce sediment and pasteurised to ensure that it remains in excellent condition. A 'winebox' system for storage keeps the environmental impact to a minimum.

Highfield Park Trust Park Manager, Richard Bull said: *"We have been producing apple juice for a number of years, but this is our first commercial venture and we are delighted to link up with Lusmanns who have a compatible ethos to the Trust. As a charity we are always looking for ways of generating extra income to support the work of the Trust."*

Diners who prefer something a little stronger can try a new Classic English Ale, produced by The 3 Brewers of St Albans using all-English ingredients (pale barley malt, darker crystal malt and a touch of wheat) including fresh water from their own Hertfordshire borehole. Made with British Challenger,

Fuggles and Goldings hops, this clean, smooth and refreshing ale has a deep amber colour, a light hoppy aroma and a rich and rounded malty taste. The three brewers – Mark Fanner and brothers Pete and Nick Zivkovic – also produce a Golden English Ale and are working on their next beer, code-named ‘the stronger one’.

Mark Fanner, co-founder of The 3 Brewers of St Albans said: *“It was Andrei’s passion and enthusiasm for local produce, and in particular for our beer, that helped us make the significant decision to start bottling our beer. We’re therefore delighted to see this come to fruition, enabling more local people to enjoy our Classic English Ale in all three Lussmanns restaurants.”*

Restaurateur Andrei Lussmann said: *“We are excited to be developing new, mutually beneficial partnerships with other local independents. As supporters of the best British food and drink suppliers, it’s great to be serving locally produced apple juice to our diners and extending our English craft beer selection to include one of the best ales in Hertfordshire.”*

Notes

Photo shows (left to right) Mark Fanner (3 Brewers of St Albans), Andrei Lussmann (Lussmanns) and Richard Bull (Highfield Park Trust)

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.
- We have been recommended by *The Good Food Guide* since 2010 and rated as one of the UK’s top restaurants by [Fish2Fork](#), the campaigning restaurant guide for people who want to eat fish – sustainably.
- We are members of the Sustainable Restaurant Association (SRA) and SRA Three Star Sustainability Champions.
- In 2011 and 2012, we won the Independent Restaurant category of the RSPCA Good Business Awards.
- Giles Coren, food critic for *The Times*, described Lussmanns as *‘everything a modern local restaurant should be’* and rated us 8/10.
- 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 chat to us on twitter @lussmanns and @AndreiLussmann.

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