



## Double national award joy for Hertfordshire restaurant group

### Lusmanns Fish & Grill named Sustainable Small Group of the Year for second year



Helen Macfarlane from sponsor Yealands Wine Group (centre left) and SRA President Raymond Blanc (centre) present the award to operations manager Tom Filip (far left) and directors Tim Hope (centre right) and Andrei Lussmann (right)

A Hertfordshire restaurant group which recently became the first outside London to be accredited for serving sustainable fish, has been named Sustainable Small Restaurant Group of the Year.

Lusmanns Fish & Grill owner Andrei Lussmann received the award from Raymond Blanc, President of the Sustainable Restaurant Association (SRA), at the Sustainable Restaurant Awards, in London on 23 February.

Speaking at the ceremony, Andrei Lussmann said: *“Winning this award is testament to the ways that we at Lusmanns are making a difference. Sustainability in our homes and on our high streets is an essential part of our everyday life and Lusmanns continues to demonstrate that ethics and sustainability can form a very strong and unswerving part of any business. Food insecurity, dwindling resources and a growing world population are impacting our lives and the time to participate is now.”*

Diners have been enjoying the menu filled with free-range meat and a selection of craft ales and English wines at the three restaurants in Hertford, St Albans and Harpenden since they first opened 11 years ago. And, since late 2014, Lusmanns’ customers have been able to enjoy dishes including pan-fried cod cheeks with garlic, chilli and lime, from fish certified by the Marine Stewardship Council, when it became the first small restaurant group outside London to receive this accreditation. The group’s extensive

support of numerous local charities, its aggressive approach to tackling food waste, and use of eco-cleaning products further contributed to its success.

Lusmanns beat off strong competition from the seven-strong central London bar restaurant group Drake & Morgan, and steak restaurant group Hawksmoor - both named as runners up.

At the awards ceremony, at Oval Space in East London, attended by 250 of the UK's top chefs and restaurateurs, Daylesford, with three cafes in the Cotswolds and Kensington, and The Captain's Galley, whose owner and chef Jim Cowie worked as a fish trader and had never so much as boiled an egg before opening his harbour-side restaurant in Scrabster, Caithness, were jointly named Sustainable Restaurant of the Year.

Meanwhile, Star Bistro has been named The People's Favourite, topping a poll of five restaurants shortlisted from more than 850 nominations. The Cheltenham restaurant that offers customers a fine dining experience with immaculately sourced ingredients, and people with physical and learning disabilities the chance to gain hugely valuable work experience both front of house and in the kitchen, won the lion's share of the public's 10,000 votes.

At the awards gala lunch Raymond Blanc said: *"These awards are for me as important as Michelin Stars. They represent what everybody who is passionate about food should regard as the perfect ingredients: good ethics, an understanding that food touches every part of our lives and a desire to ensure that future generations will be able to experience from it the same pleasure as we have."*

Hugh Fearnley-Whittingstall was this year's recipient of the Raymond Blanc Sustainability Hero award for standing out as 'the person who shows the greatest connection to seasonality, sustainability and traceability.'

Thomasina Miers' popular Mexican restaurant group Wahaca, which has been serving grasshoppers to demonstrate how they can be a tasty and sustainable alternative protein source, won the award for Sustainable Innovation.

The Truscott Arms, in West London, triumphed in the Sustainable Pub of the Year category, while THE PIG in Brockenhurst was named Sustainable Hotel Restaurant of the Year.

The theme of the event was the *Future of Food* and the 250 guests were served cricket canapés prepared by Wahaca, before sitting down to enjoy an exquisite two-course menu prepared by James Golding, Chef Director of THE PIG and served by a team of graduates from The Clink Charity.

**ENDS**

#### **Notes to Editors**

**The Sustainable Restaurant Awards** honour and celebrate those hospitality businesses planning for the future as well as catering for the present. Fifteen of the 19 awards are decided on the basis of the scores achieved by businesses in their SRA Sustainability Rating, across the three pillars of sustainability – Sourcing, Environment and Society.

For a full list of the winners of the Sustainable Restaurant Awards please see <http://awards2015.thesra.org/>

**The Sustainable Restaurant Association (SRA)** is a not for profit membership organisation helping restaurants become more sustainable and diners make more sustainable choices when dining out. We help our Members source food more sustainably, manage resources more efficiently and work more closely with their community. The SRA Sustainability Star Rating scheme means diners can find a restaurant that matches their sustainability priorities.

[www.thesra.org](http://www.thesra.org)

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