



NEWS RELEASE - MARCH 2011

Lusmanns ranked in UK top 10 by independent restaurant guide



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fish2fork on
Lusmanns



[Lusmanns Fish & Grill Restaurants](#) in St Albans, Hertford and Bishop's Stortford have been ranked among the top ten restaurants in the UK by [fish2fork](#), the independent campaigning guide to sustainable seafood which has rated over 420 establishments.

A newly published rating gives Lusmanns 4.5 blue fish status. This puts the Hertfordshire-based group into an elite selection of UK restaurants, alongside the Michelin starred Andrew Fairlie at Gleneagles, and above Raymond Blanc's 4 blue fish rated Le Manoir aux Quat' Saisons.

The new assessment by fish2fork highlights Lusmanns' policy of not serving any fish which is endangered, and praises the quality of information provided to diners:

“Lusmanns are our kind of people. The menu is filled with information about where the food comes from - meat as well as fish. Line caught Cornish pollock is offered rather than cod, the tuna is line caught yellow fin and the salmon is farmed and organic. The restaurant has a policy of not serving any fish which is endangered and anything farmed must be organic. It also provides an exact description of each fish species often saying where and how it was caught. A small group with a big commitment. Outstanding.”

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Owner Andrei Lussmann said: *“We have always been concerned with ethical and sustainable sourcing. It’s great to see our hard work in this area being recognised by the fish2fork guide, and to be rated among some of the best restaurants in the UK. Our plan is to continue our efforts to be the first restaurant to achieve 5 blue fish status.”*

Diners can enjoy a variety of sustainable seafood options, including Lussmanns’ classic fishcake, organic Shetland salmon and line-caught smoked haddock and yellow fin tuna. By popular demand, the a la carte menu now includes ‘fish and chips Fridays’ when British pollock, house made chips and lovely mushy peas are served (this classic British dish will also make a special Sunday appearance on Mother’s Day, on 3rd April).

Lussmanns uses local fishmonger [Stickleback](#), based in Potter’s Bar and run by Ross Arnold to supply all its seafood. Stickleback supplies mainly local ‘day-boat’ fish; brought in from UK coastal waters by small boats during short day or night expeditions. This helps to counteract over-fishing and ensures optimum freshness.

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Notes

About fish2fork

- fish2fork is the world’s first website to review restaurants according to whether their seafood is sustainable. It was developed by the people behind the film *The End of the Line*.
- Over 420 restaurants have been reviewed and rated by fish2fork, with blue fish status being awarded for sustainability and red fish status given to restaurants such as celebrity favourite Nobu, which continues to serve endangered blue fin tuna.
- For more information, visit www.fish2fork.com

About Lussmanns Fish & Grill

- Lussmanns is the locals' fish & grill restaurant, championing artisan and welfare driven food producers, and dedicated to looking after all the family.
- We are recommended by *The Good Food Guide 2010 and 2011*, rated as one of the UK’s top restaurants by [Fish2Fork](#) and are members of the Sustainable Restaurant Association.
- We have restaurants in St Albans, Hertford and Bishop’s Stortford.
- For more information, please visit our website at www.lussmanns.com

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