

LUSSMANN'S

FISH & GRILL

NEWS RELEASE – 24 October 2013

Lusmanns Fish & Grill Restaurants are double runners-up in the Observer Food Monthly Awards 2013



Lusmanns Fish & Grill Restaurants in St Albans, Harpenden and Hertford have been named runners-up in two categories of the 10th annual Observer Food Monthly Awards 2013.

The independent brasserie group was selected in the 'Best Ethical Restaurant' and 'Best Cheap Eats' categories of the Awards, representing readers' choices for ethical dining and great places for a meal under £15 around the country. The overall winners in

these categories were Poco (Bristol) and Tonkotsu (London w1).

Since their creation in 2003, the Observer Food Monthly Awards have championed the best in British food and drink, from independent local producers to the UK's most admired chefs.

The winners were announced at a show-stopping ceremony in London, co-hosted by Jay Rayner and *The Great British Bake Off* presenter Sue Perkins, where edible trophies made by Heston Blumenthal were presented.

Allan Jenkins, editor of Observer Food Monthly magazine and chair of the judging panel, said: "*The amazing transformation in British food in this first decade of the awards shines through in this year's winners. Whether it's the small but brilliant*



L'Enclume in the Lake District winning best restaurant, or a supremely talented female teenage cook in Cornwall beating the big-city, big-money, big-boy chefs, the days of the local food hero are definitely and defiantly here. Observer Food Monthly readers voted in their tens of thousands (the numbers have more than doubled in the past three years) to put their favourite people and places on the map."

Owner Andrei Lussmann said: *"We've always believed that value-driven dining can also be sustainable and it's fantastic to see our Hertfordshire restaurants joining the top tier of the UK dining-out scene once again."*

For a full list of the winners and runners-up, visit

<http://www.theguardian.com/lifeandstyle/series/observer-food-monthly-awards-2013>

Notes

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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