

NEWS RELEASE - 22 October 2014

Lussmanns Fish & Grill Restaurants are double runners-up at the Observer Food Monthly Awards 2014

<u>Lussmanns Fish & Grill Restaurants</u> in St Albans, Harpenden and Hertford have, once again, been named runners-up in two categories of the 11th annual Observer Food Monthly Awards 2014.



The independent brasserie group was selected in the 'Best Restaurant' and 'Best Cheap Eats' categories of the Awards, representing readers' choices for their ideal place for a special occasion or a reliable local stand-by (Lussmanns St Albans ~ Best Restaurant) and their money-saving favourite for a tremendous meal for under £15 (Lussmanns Harpenden ~ Best Cheap Eats). The overall winners in these two categories were The Ledbury (London W11) and Silk Road (London SE5).

Other winners were Nigella Lawson (Best Food Personality), Jack Monroe (Best Food Blog), Cabrito

Goat Meat (Best Producer), April Lily Partridge (Best Young Chef) and Friska (Best Ethical Restaurant).

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 esteemed panel of judges includes Tom Kerridge, Russell Norman and Tom Kitchen.

The winners were announced at a show-stopping ceremony at the Freemasons' Hall in London, co-hosted by Jay Rayner and *The Great British Bake Off* presenter Sue Perkins, where chef's knives trophies made by Ben Edmunds were presented.

Introducing the awards in The Observer, judge Nigel Slater said: "Britain's most inspired and enterprising food is to be found from one end of the land to the other. More than ever this year our awards reflect that. Applause is due to all our winners wherever they work, farm and cook, and to the thousands of you who voted in this year's awards. As always your votes are crucial and much appreciated."

Owner Andrei Lussmann said: "Once again, I am both honoured and humbled to make runner-up in these prestigious annual foodie awards. We are ever thankful to the many patrons who make us their restaurant of choice."

For a full list of the winners and runners-up, visit http://www.theguardian.com/observer-food-monthly-awards

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.
- Giles Coren, food critic for *The Times*, described Lussmanns as 'everything a modern local restaurant should be' and rated us 8/10.
- We have been recommended by *The Good Food Guide* since 2010.
- We are founder members of the Sustainable Restaurant Association (SRA), SRA Three Star Sustainability Champions and won UK Sustainable Small Restaurant Group of the Year at the SRA Awards 2014.
- We are rated as one of the UK's top restaurants by <u>Fish2Fork</u>, the campaigning restaurant guide for people who want to eat fish sustainably.
- In 2011 and 2012, we won the Independent Restaurant category of the RSPCA Good Business Awards.
- 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 twitter @lussmanns and @AndreiLussmann.

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