

PRESS RELEASE

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## **Lusmanns Fish and Grill named UK's Sustainable Small Group of the Year**

### **Hertfordshire restaurant group recognised at Sustainable Restaurant Awards**



**Twelve years after opening with the intention of providing diners with good ethically sourced food at value for money prices, a trio of Hertfordshire restaurants has been rewarded with the title of Sustainable Small Restaurant Group of the Year.**

Andrei Lusmann, of Lusmanns Fish & Grill, received the award from Raymond Blanc OBE, President of the Sustainable Restaurant Association (SRA), at Roast restaurant in London's Borough Market.

Lusmanns, with sites in St Albans, Hertford and Harpenden, described by The Times critic Giles Coren as *'everything a modern local restaurant should be'*, fought off strong competition to win the award and shared the podium with other well-known restaurants like Le Manoir aux Quat'Saisons and River Cottage.

Andrei said: ***“Winning this award is absolutely invaluable. It proves that you can put sustainable dining at the heart of every high street – classy but classless.”***

Lussmanns won the award by achieving the highest score by a small group in the SRA’s Sustainability Rating. All of the meat and eggs it uses are free-range, it only serves sustainably sourced fish, customers can choose from a selection of craft ales, organic cider and English wines. The group regularly supports a range of charities and participates in several local initiatives including Hertford Food & Drink Festival, Letchworth Food and Garden Festival and the Oaklands College Young Chef of the Year competition. And when it comes to the environment, Lussmanns recycles everything it can, including food waste, furnished the restaurants using recycled or reclaimed items and only uses environmentally friendly cleaning products.

Mark Linehan, Managing Director of the SRA, said: ***“Lussmanns Fish & Grill is an outstanding example of a local restaurant group that is alive to consumers’ desire for a sustainable local dining experience at affordable prices and Andrei and his team richly deserve this award.”***

The award for Sustainable Restaurant of the Year was won by cafe-ODE in Devon for the second year running. Geronimo Inns, which operates 35 pubs in London and the South East, was named Sustainable Large Group of the Year. Le Manoir aux Quat’Saisons won Hotel Restaurant of the Year and River Cottage won the SRA Award for Sourcing.

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#### **Notes to Editors**

**The Sustainable Restaurant Association (SRA)** is a national, not-for-profit membership organisation providing restaurants with expert sustainability advice through a team of specialist account managers. The SRA helps member restaurants source food more sustainably, manage resources more efficiently and work more closely with their community. Members enjoy the economic benefits of greater sustainability and the SRA promotes their activities to consumers.