

NEWS RELEASE - 8 February 2013

Lusmanns Restaurants are Highly Commended at National Sustainable Restaurant Association Awards



Andrei Lusmann, Hugh Fearnley-Whittingstall and Mark Linehan



The Sustainable Restaurant Association Awards



Sheila Dillon accepting her award from Raymond Blanc

Lusmanns Fish & Grill Restaurants in St Albans and Hertford have been Highly Commended in the 'Most Improved' category of the national 2013 Sustainable Restaurant Association (SRA) awards, which recognise companies that have achieved the SRA's highest sustainability ratings.

The restaurant group, which has SRA Three Star Sustainability Champion status for its excellent credentials in sourcing, environment and society, joined award nominees from all areas of the UK for the prestigious event on Monday 4 February at the iconic OXO Tower on London's South Bank.

SRA President Raymond Blanc hosted the awards, which were attended by 120 of the country's leading chefs and restaurateurs, including Antonio Carluccio and Hugh Fearnley-Whittingstall. Chef Blanc and his team from Le Manoir aux Quat'Saisons teamed up with two of his protégés, Bruno Loubet, head chef at Bistrot Bruno Loubet at the Zetter Hotel, and Agnar Sverrisson of Texture, to create a special sustainable menu in honour of the award-winners and special guests.

Andrei Lussmann joined a panel of experts alongside Hugh Fearnley-Whittingstall, Mark Linehan (Managing Director, SRA), Chris Hales (Unilever), John Steel (CEO, Café Direct) and Silla Bjerrum (Feng Sushi) for a lively 45-minute Q&A session on key sustainability issues.

Restaurant owner Andrei Lussmann said: *“It’s great to see Lussmanns, a Hertfordshire business, at the top table of sustainability again but, as always, there is plenty of work still to be done.”*

Among the award winners were Café-ODE (Sustainable Restaurant of the Year), Poco (Environment), Café Honore (Society), River Cottage (Sourcing) and Feng Sushi (Innovation).

Sheila Dillon, who has produced and presented BBC Radio 4’s Food Programme for 20 years, received the first ever Raymond Blanc Sustainability Hero Award in recognition of her unstinting efforts to champion responsible food production and sourcing. Paying tribute to her achievements, Raymond said: *“Sheila has always been a luminary. Never compromising, always curious, we both share the desire for chefs to reconnect with British farming and to encourage everybody to reconnect with their local community and great British food. She has a marvellous sense of ethics which makes her the perfect recipient of this award and has a deep understanding of how the world works and what we need to do preserve and protect it.”*

For full details of the awards, please see <http://www.thesra.org/some-good-thing/sustainable-restaurant-awards>.

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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 are recommended by *The Good Food Guide* (since 2010), rated as one of the UK's top restaurants by Fish2Fork, 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.
- We have restaurants in St Albans and Hertford.
- For more information, including supplier details, please visit our website at www.lussmanns.com, find us on twitter @lussmanns and facebook at <http://www.facebook.com/LussmannsRestaurants>

About The Sustainable Restaurant Association

- The Sustainable Restaurant Association (SRA) is a national, not-for-profit membership organisation providing 1,100 restaurants with expert 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.
- The SRA also the most comprehensive sustainability rating system in the sector, giving restaurants recognition for the good work they're doing and providing diners with a straightforward guide to finding a restaurant that matches their values. Restaurants must answer and provide evidence to 65 questions across 14 areas of sustainability. The results are then assessed and the restaurant rated accordingly.
- To be a Sustainability Champion a restaurant must demonstrate its all-round sustainability; providing the evidence that it really is sustainable on a daily basis, by serving local, seasonal, high welfare food in a restaurant where the resources and waste are managed efficiently, the staff are well treated, the customers respected and the community valued. The best are rated as One, Two or Three Star Sustainability Champions:
- For more information, please visit www.thesra.org

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