

Lusmanns Procurement policy

Since opening our first restaurant in 2002, Lusmanns has been committed to sourcing and serving food and drink that's good for people and the planet as well as tasting great.

This procurement policy reflects that ethos and provides a framework by which we operate, that forms the basis of all our procurement decisions and is living document to be used as a touchstone by all Lusmanns colleagues and all of our suppliers.

The policy is designed to ensure that every ingredient we source and serve meets our high standards of environmental sustainability and animal welfare.

Key procurement personnel

Andrei Lusssmann – Founder and Managing Director

Phil Thompson – Group Head Chef

Key Principles

Local and Seasonal

Whenever possible, fresh produce will be purchased in season. Lusmanns has maintained a 95% UK fresh produce policy for 20 years and wherever possible, we will procure UK produce over a foreign-grown alternative. We change our menu nine times a year and design dishes specifically to champion ingredients at their seasonal peak.

In all of our restaurants with bars, we serve beer on tap – brewed locally in Hertfordshire by Mad Squirrel.

We have for many years procured English grown tea direct from Tregothnan in Cornwall.

Animal welfare

Lusmanns will only ever procure UK-reared lamb, beef, pork and chicken that is either certified free-range, organic or both. All our meat must also be fully traceable to the farm where it was reared. We use only three meat suppliers:

Haye Farm, organic, Devon, for beef, lamb, mutton, pork and charcuterie

Adlington, Free range, Warwickshire, chicken

Aubrey Allen and Donald Russell – when we can't source from the two named suppliers above.

"EVERYTHING A MODERN LOCAL RESTAURANT SHOULD BE"

Giles Coren, The Times

RESTAURANTS

Merchant's House
HERTFORD

Cathedral Walk
ST. ALBANS

Off Market Place
HITCHIN

RESTAURANTS WITH GARDENS

On The Green
HARPENDEN

The Five Bells
BERKHAMSTED

Opening 2024
HIGHGATE

Opening 2024
WOBURN

Sustainable Seafood

Lusmanns has been certified by the Marine Stewardship Council since 2014 and most of the 20 tonnes of fish we source and serve annually is certified to MSC standards. Working closely with our longstanding and like-minded and exclusive supplier, Stickleback, we also procure seafood items that are not MSC certified but that are rated strictly 1-3 on the Marine Conservation Society's Good Fish Guide.

Procurement that's good for people and planet

To ensure the coffee we buy for our seven restaurants benefits the people who grow it and the planet, we recently switched to a new supplier – Wooden Hill in Bedfordshire – close to our Woburn restaurant. The Arabica beans are directly traded from Rio Tio Café in Brazil. The coffee is then packed into reusable containers which when finished are then collected, cleaned and reused – saving more than 20,000 bags a year. For every 100kg of coffee roasted, using a solar powered electric roaster, Wooden Hill plants a tree in the Forest of Marston Vale – to date they've planted 1700.

Due Diligence and new supplier evaluation

We have worked with most of our suppliers for many years and in all cases there is a shared understanding of our principles and ethics. We meet regularly with each of them to ensure our policies and requirements align as they evolve.

When considering a new supplier, we conduct a full evaluation of their operations and their supply chain to ensure that it meets our standards of sustainability, safety and quality.

We undertake a full product review and review traceability documentation.

We undertake a full audit of legal documentation to ensure compliance in all the key legal aspects including Modern Slavery.

We receive written confirmation that allergen risk assessments and health & safety risk assessments have been carried out and that all items are carefully moved through the supply chain.

We receive written confirmation that all employment legislation is followed.

Sustainability credentials are reviewed including packaging used and transportation to ensure chosen businesses have sustainability at the forefront of their model.

Delivery schedules are agreed with the aim of reducing deliveries to a minimum.

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