

Lusmanns Sustainable Seafood Sourcing policy

This policy outlines our steadfast commitment only to source and serve seafood that has a minimal impact on the precious marine environment and ensures stocks remain healthy and plentiful for future generations.

Lusmanns strongly favours wild-caught fish over farmed and the only farmed fish we use is Chalk Stream trout which is certified sustainable.

We source our wild caught seafood exclusively from Stickleback with whom we have an agreement that:

1. Our first preference is that the seafood they supply us is certified to Marine Stewardship Council (MSC) standards. Lusmanns has been certified by the MSC since 2014 and believes sourcing, serving and championing certified sustainable seafood is the best way to protect stocks and to encourage our customers to do the same.
2. To ensure we serve our customers a wide range of seafood, we will look beyond MSC certified. In this case, the seafood must be sourced from fisheries rated 1-3 by the Marine Conservation Society.
3. We inform our customers about the source of our seafood, such as where it was caught why it represents an environmentally responsible choice
4. We clearly communicate these expectations to our exclusive supplier – Stickleback
5. We meet regularly with Stickleback to ensure clarity and transparency of purpose and that this policy continues to reflect responsible seafood sourcing policies

“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