

## More or Luss: six ways in which Lussmanns maximises or minimises its impact.

1. Behind every great restaurant are hundreds, if not thousands, of even greater people. We work tirelessly to have a more positive impact on the lives of our fantastic farmers, fishers, growers and producers as well as our own cherished chefs and front of house team. We pay above the industry average plus overtime, provide regular training and career progression. Please join us in showing your respect for them all.
2. At a very early age, my mother taught me the value of food - the importance of knowing where it's from and how it's been produced. That's why at Lussmanns we insist on sourcing meat exclusively from farmers that do more to look after their animals and their land, like Harry Boglione and his family at Haye Farm in Devon. No meat is served in Lussmanns that's not either free-range, organic or both.
3. I love fish. It explains why there are so many seafood dishes on the menu. But to guarantee that my children and grandchildren can enjoy the same species in many years to come, we only source and serve those from plentiful stocks. We've been certified by the Marine Stewardship Council since 2014 and together we're working to ensure there are plenty more fish in the sea. All of the 20 tonnes of seafood we serve every year comes either with the MSC's blue ecolabel or a Marine Conservation Society Good Fish Guide approval (a rating of 1-3).
4. Restaurants are inherently wasteful, energy hungry, unsustainable businesses. Every day we're looking for ways to waste and use less so we can reduce our impact on the planet. We work tirelessly to ensure we waste as little as possible of the fantastic food we source, but any unavoidable waste is turned into renewable electricity. If you spot anything we're doing that could help us minimise our impact on the environment, please tell us and we'll endeavour to do it.
5. British farmers are the foundation stone of our food system and produce some of the world's finest ingredients. It's why, currently, 95% of all the food we serve is grown, reared, caught or produced in the UK and we change our menus every six weeks to serve produce at its seasonal best. Every day we're looking for more homegrown, delicious, seasonal food to serve our customers.
6. All our restaurants sit in the heart of a small town or community and that's precisely where we want to be. Over the last few years, we've contributed more than £50,000 to local good causes and supported charities to support people who are homeless, feed people struggling put food on the table and children who would otherwise miss out on breakfast. While we can't support everyone, we're always looking to do more to support the community, so don't hesitate to contact us.

"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  
WOBBURN