

## Lusmanns Waste policy

At Lusmanns we source and serve quality ingredients and value each and every one.

Consequently, we take numerous steps to keep food on the plate and out of the bin.

Equally, we recognise the need to minimise our impact on the environment by reducing the amount of single-use items in our supply chain, kitchen and takeaway offers.

### These are some of the ways we reduce food waste:

- We design and monitor portion size
- We design our menus to minimise waste in the kitchen
- We design dishes to use less popular cuts, like oxtail, ox and cod cheek
- We cook all our dishes to order
- All our kitchen staff are trained in food waste prevention
- We don't use unnecessary garnishes
- We vacuum pack or freeze items coming to the end of their life
- When we change our seasonal menu we offer dishes from the previous menu cycle at a reduced price
- We will use items leftover from one dish in another
- Staff meals are often made with surplus items
- We offer diners the chance to take home their leftovers
- Food waste is separated from general waste in all our restaurants
- All unavoidable food waste is collected and taken to be anaerobically digested.
- We regularly monitor and measure our food waste.
- We recycle our cooking oil

"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

**These are some of the ways we're reducing our use of natural resources:**

- We measure and monitor the volume of non-organic waste we produce
- We offer tap water as standard so as to reduce bottles
- We encourage our suppliers to deliver reusable packaging – like the coffee bags that are collected, cleaned and reused by our supplier Wooden Hill.
- We order items in bulk – like our cleaning products
- Working with the same builder for many years we have become experts at repurposing old fixtures, fittings and furniture – so old table legs now decorate our bar in Woburn. Redundant table tops now form an artwork at Woburn, our planters in the garden at Woburn are created from disused furniture.
- Our takeaway coffee cups and ice cream cartons sold from our three trikes are all home compostable.
- We separate waste at all our restaurants
- Our general waste is sent to be transformed into energy

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