

RESPONSIBLE SOURCING

is core to our businesses. The following species have an
MCS 1-3 RATING.

Developed by the Marine Conservation Society, this system has been developed to help consumers choose the most environmentally sustainable fish.

'Best choices' are rated 1 - 2. Species rated 3 can be eaten, but not too often.



Atlantic Cod

Icelandic, Norwegian or Scottish, MSC certified.

- Rating 2 -



Atlantic Halibut

Farmed.

- Rating 3 -



Basa

Farmed, ASC certified.

- Rating 2 -



Brill

All catch methods except Beam Trawl.

- Rating 3 -



Brown Crab

Pot Caught, South West.

- Rating 3 -



Coley

Scottish, MSC certified.

- Rating 2 -



Cuttlefish

Trap Caught, South Coast.

- Rating 3 -



Gilthead Bream

Farmed with certification, Global G.A.P.

- Rating 3 -



Haddock

Northeast Arctic, Icelandic and Scottish MSC certified fisheries.

- Rating 2 -



Hake

European from Cornish or Scottish fisheries with MSC certification.

- Rating 2 -



Mackerel

UK Caught.

- Rating 2 -



Megrim

Otter Trawl, Northern North Sea, West of Scotland or Rockall, and Cornwall.

- Rating 3 -



Mussels

Farmed, England and Cornwall.

- Rating 1 -



Palourde Clams

Poole Bay. Best option - hand collected.

- Rating 2 -



Plaice

UK Caught and Icelandic.

- Rating 3 -



Pollack

Line Caught.

- Rating 3 -



Pouting

UK.

- Rating 3 -



Rainbow Trout

Farmed UK, Global G.A.P.

- Rating 2 -



Salmon, Atlantic

Farmed.

- Rating 3 -



Sand Sole

Cornwall and Devon.

- Rating 3 -



Sardine

MSC certified fisheries, Cornish fisheries.

- Rating 3 -



Seabass

Farmed, Global G.A.P.

- Rating 3 -



Tilapia

Farmed, BAP certified.

- Rating 2 -



Turbot

Farmed, Global G.A.P.

- Rating 2 -



Whitebait

Baltic Sea, MSC certified.

- Rating 1 -