



FISH BUYING POLICY

We only sell wild-capture and farmed fish from sustainably and responsibly managed fisheries.

We will only sell fish that has been caught and sold legally. Offers of Illegal, Unreported and Unregulated (IUU) fish will be rejected.

Our decision on whether a particular fish species is from a sustainable source will be made with reference to two excellent online resources. In the case of Cornish fish, we consult the Cornwall Wildlife Trust (CWT)'s Cornwall Good Seafood Guide at www.cornwallgoodseafoodguide.org.uk and for non-Cornish fish we switch to the Marine Conservation Society (MCS)'s www.mcsuk.org/goodfishguide. Both organisations grade fish from 1 (fish to eat) to 5 (fish to avoid). Every attempt will be made to source fish from fisheries with a grading of 1 to 3. Very occasionally we may choose to serve a grade 4 fish to provide a variety of fish to our customers. We will never buy or serve fish with a grade of 5. There will be a continuous commitment by Frasers to try to lower the average grade of the fish that it serves. The CWT/MCS's grading for all the fish we sell will be displayed on our website and be available in the restaurant for any customer that requests to view it. A check will be made on a monthly basis to see if any of the fisheries we source fish from have been re-graded by the CWT or MCS.

We will always have a variety of other fish species on our menu and encourage our valued customers to experiment and try different fish. The Marine Stewardship Council (MSC) works to promote the trading and serving of fish only from sustainable fisheries. A consumer of MSC certified fish can have 100% confidence that they are eating fish from a sustainable and well managed fishery. Frasers will endeavour to always have at least two MSC certified fish on its menu, with the only reason for this not being the case being its non-availability. We will every 6 months review what different species of MSC certified fish is available on the open market and aim to increase MSC menu options as more viable supplies occur.

With world fish stocks threatened by an ever-increasing human population and ever more productive fishing methods, it makes no sense for fishermen to target fish in their spawning season. For that reason, in line with MCS recommendation, despite its popularity, Frasers will not purchase or serve fish roe products.

Frasers will always ask questions of its wild fish suppliers to confirm the exact species being sold, sea areas the fish were caught in and the catching methods employed and its farmed fish sellers as to the production method, country of origin and farming method. We do not tolerate modern slavery or human trafficking in our supply chain and insist that all suppliers respect the ETI Base Code to protect workers' rights.