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 Relandic or Norwegian offshore fishery MSC certified. - Rating 3 -	Atlantic Halibut Farmed. - Rating 2 -	Atlantic Bluefin Tuna Form licensed South West hook and line ay boats. -Rating 3-	Coley MSC certification. - Rating 2 -	Dover Sole Cornwall and Devon. - Rating 2 -
Githead Bream Githead Bream Giobal G.A.P. - Rating 2 -	Kaldock Northeast Arctic, Icelandic and Northeast Arctic, Icelandic and Northeast Arctic, Icelandic and Northeast Arctic, Icelandic and Convergian MSC certifed fisheries. - Rating 2 -	Hake Buropean from Cornish or Scottish Stating 2	Lobster Canadian with MSC certification. -Rating 3-	Mackerel Uk caught - Rating 3-
Negrin Other Travel, Northern North Sea, West Other Travel, Northern North Sea, West Other Travel, Northern North Sea, West - Rating 3 -	With the second seco	Monkfish Form South West Fisheries. - Rating 3 -	Octopus Tentacles MSC certified -Without Rating-	Description Palourde Clams Poole Bay Best option - hand collected. - MSC Certified May to Dec-
Plaice UK Caught South West and Icelandic. - Rating 3 -	Rainbow Trout Barned UK, Global G.A.P. - Rating 2 -	MSC Scallop Meat Brom MSC certified USA or Japanese fisheries - MSC Certified Without Rating -	Stone Bass Meagre Farmed Global GAP certified. - Rating 2 -	Salmon, Atlantic Farmed. - Rating 3 -
Sardine UK Caught, MCS certifed fisheries. - Rating 2 -	Seabass Farmed, Global G.A.P. Wild Line caught. - Rating 2 -	Squid MSC certified. -Without Rating-	Turbot Farmed, Global G.A.P. - Rating 2 -	Vellowtail Kingfish Zeeland farmed ASC certified. - Rating 1 -

Credit to Marine Conservation Society (MCS) for Images & Sustainability Ratings - October 2024 -