

1. Send it by post to: Claire Tibbott, Fish2fork.com, Third Floor, South Building, Somerset House, Strand, London, WC2R 1LA
2. Scan it and email it to claire.tibbott@fish2fork.com

UK - Questionnaire



Name and address of the restaurant

Restaurant	
Street and Number	
Town/City	
County	Postcode
Website Address	

Personal details

First Name
Last Name
Position/Job
Email
Telephone Number

1. Does this restaurant always indicate on the menu the name of each species of fish served?

Please select: Yes, it always indicates the species names of fish served. No, it does not always indicate species names.

2. Does the menu always indicate whether the fish are wild or farmed?

Please select: Yes, it does. No, it doesn't.

3. Does the menu always indicate where and how the fish were caught, if wild?

Please select: Yes, it always does. No, it does not always indicate this.

4. Does this restaurant serve any of the following “fish to avoid”? Please select:**

- | | | |
|--|---|---|
| <input type="checkbox"/> Cod, Atlantic (exceptions: NE Arctic, E & W Baltic, Iceland, Faroe Plateau) | <input type="checkbox"/> Marlin - black, white, blue (Atlantic longline & purse seine) | <input type="checkbox"/> Sole - Dover/common Irish Sea |
| <input type="checkbox"/> Brill (beam-trawled) | <input type="checkbox"/> Monkfish (from Spain & Portugal) | <input type="checkbox"/> Spurdog |
| <input type="checkbox"/> Dublin Bay prawn/ langoustine/ scampi (from Spain & Portugal) | <input type="checkbox"/> Patagonian toothfish. Exception: MSC certified | <input type="checkbox"/> Sturgeon (& caviar) - wild caught |
| <input type="checkbox"/> Deep water species - such as: blue ling, orange roughly | <input type="checkbox"/> Plaice (from Celtic Sea, W. English Channel, SW & W Ireland) | <input type="checkbox"/> Swordfish - Indian Ocean, Mediterranean, S. Atlantic, NW Pacific |
| <input type="checkbox"/> Eel (European & conger) | <input type="checkbox"/> Ray - small-eyed & thornback from Bay of Biscay; blonde, sandy, shagreen, undulate | <input type="checkbox"/> Tiger & king prawns - wild caught & non-certified farmed |
| <input type="checkbox"/> Grouper | <input type="checkbox"/> Salmon - Atlantic, wild caught | <input type="checkbox"/> Trout - brown/sea, & wild caught from Baltic |
| <input type="checkbox"/> Haddock (W. Scotland) | <input type="checkbox"/> Seabass - pelagic trawled | <input type="checkbox"/> Tuna, albacore - S. Atlantic. Exception: pole & line or troll caught from S. Pacific |
| <input type="checkbox"/> Hake (from Spain & Portugal) | <input type="checkbox"/> Seabream (red) | <input type="checkbox"/> Tuna, bigeye - all areas except E. Pacific |
| <input type="checkbox"/> Halibut - Atlantic, wild caught only | <input type="checkbox"/> Shark | <input type="checkbox"/> Tuna, bluefin |
| <input type="checkbox"/> Herring/Sild - W. Ireland, W. Scotland | <input type="checkbox"/> Skate | <input type="checkbox"/> Turbot - beam-trawl caught |
| <input type="checkbox"/> Ling (trawled) | <input type="checkbox"/> Snapper (northern red) | <input type="checkbox"/> Wolffish. Exception: Iceland |
| <input type="checkbox"/> Lobster - (from Southern New England stocks) | | |

5. If this restaurant serves farmed carnivorous fish, such as salmon, please indicate if they were sourced from farms that attempt to derive their fishmeal only from sustainable sources (e.g. but not necessarily, certified organic farms)? Please specify source.

Please select:

- This restaurant DOES attempt to ensure this.** This restaurant DOES NOT attempt to ensure this. This restaurant does not serve farmed fish.

** Please tell us the source:

6. This restaurant follows a policy on sourcing seafood sustainably that (tick all that apply):

- is printed online or on the menu and clearly available to customers
- excludes fish not recommended for consumption as defined in the above list
- ensures fish are from stocks managed according to scientific advice and caught by the least damaging methods

7. Please include any supporting information on your answers to Question 6 above and anything further you wish to tell us about this restaurant's sourcing policies. This may include, for instance, sourcing from certified fisheries or membership of a boat-to-plate scheme.

Additional information