



Opus Restaurant Ltd Sustainable Seafood Sourcing Policy

At Opus, we are committed to sourcing wild-capture fish from sustainable and responsibly managed sources in British waters. We aim to support the British fishing industry and ensure that we purchase wild fish and seafood according to seasonality.

While we do not tend to purchase farmed fish, when we do so, we ensure that the source is strictly sustainable.

Every morning, we purchase fish from two suppliers who buy from daily auctions. So our chef sees what the fishermen have landed before we plan our next day's restaurant menu. This way of buying is key to our ability to change our menu daily.

We let the ingredients shape our menu, rather than our menu dictating what we must buy; in this way we aren't adding pressure onto our supply chain by asking for produce that isn't easily accessible and therefore unsustainable.

We ensure that our sourcing:

- Does not deplete overfished stocks, or stocks where data is deficient
- Is not from poorly managed or unregulated fisheries
- Is caught using methods which are not detrimental to other marine species or habitats

Our sourcing complies with the following criteria:

1. Wild-caught Species

Opus strictly avoids purchasing species intrinsically vulnerable to exploitation or dependent upon habitats particularly vulnerable to damage by fishing, or caught using fishing methods particularly damaging to other marine species or from over-fished stocks. This includes, but is not limited to,

- All deep-water species
- Endangered species including all sharks and skates
- Any fish or seafood that are rated 4 or 5 by the Marine Conservations Society (MCS)

2. Farmed Fish

Opus does not generally purchase farmed fish. Where farmed fish is sourced, we ensure that farmed fish comply with environmental standards for habitat protection and impacts of production.

- Try to source organic where possible to ensure feed is sourced sustainably.
- Reduced stock densities
- High welfare standards are met e.g. RSPCA Freedom Foods scheme

- Carry other recognized certification such as Global Gap, Aquaculture Stewardship Council or Global Aquaculture Alliance

3. Capture or Fishing Area/Stock

Opus will only source fish from FAO Fishing Areas or stocks within these areas that have been scientifically assessed as being exploited within sustainable limits and clear evidence that the stock is stable and not showing indications of over fishing or is not at risk of reduced reproductive capacity is available.

4. Capture or Fishing Method

Where possible Opus will source fish caught using the most selective fishing methods available and we expect our suppliers to be able to demonstrate knowledge of gear regulation. These include:

- Handline or rod and line
- Pole and line or troll
- Potting or creeling
- Traps
- Diver-caught
- Hand-gathered, hand raked
- Sustainable farming methods for shellfish such as rope-grown

Methods of fishing/fisheries to be avoided include:

- Mid-water pair trawling
- Bottom trawling in sensitive environments
- Beam-trawling
- Dredging
- Purse seine and gill nets
- Use of dynamite and cyanide

5. Breeding season and fish size

Opus will not at any time source or accept fish captured just prior to or during their breeding season or purchase of fish below the minimum size at which it reproduces. We expect our suppliers to be able to demonstrate knowledge of when target species breed in relation to when they are captured.

6. Transparency

Opus demands proof of traceability from its suppliers to enable us to know where the fish we are purchasing comes from, down to identifying the boat/captain.

We commit to monthly checking which species should be avoided as listings change to reflect current scientific advice. We use the Safely Sourced Seafood List as a source of reference.

Opus commit to reviewing and updating this policy on an annual basis.

Ann Tonks, MD; 19/06/2015