FISH & CHIPS

To guide you to better food choices for our planet, we have teamed up with Klimato to present climate labels on all retail menus during COP26. Klimato uses climate data from lifecycle assessments to calculate the carbon footprint of meals served during the Summit. The Klimato climate label indicates whether a dish has a Low, Medium or High carbon footprint

FISH & CHIPS

Peterhead landed sustainable haddock with Scottish chips and UK sourced tartar sauce

SMOKED HADDOCK FISH CAKE

served with a lemon aioli and Scottish chips

TEMPURA BROCCOLI

with ginger and lemon aioli served with Scottish chips **PLANT-BASED**



Supplying fish and seafood of the highest quality, using highly experienced and accredited experts in processing and fishsmoking. Amity champion the responsible fishing scheme, keeping the chain of custody from sea to plate.



The Bay Fishcakes are made using responsibly-sourced British fish, British potatoes and parsley. There's no added salt, colouring or additives, just honest quality ingredients every time.

Today, an average meal has a carbon footprint of 1.7 kg CO2e in the UK. According to the WWF, we need to get this number down below 0.5 kg CO2e to reach the goals defined in the Paris Agreement. By including climate labels on our menus, we aim to make it easier to achieve this goal - together.



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