



So, how is it that we can sustain such a natural and organic approach when so many others have resorted to frozen fillets?

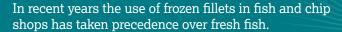
ANSWER

Lockers Fish operate under the Fully Documented Fisheries (FDF) scheme in sustainable fishing grounds. Every step of the fishing process is video monitored by 24 hour CCTV, from catching the fish to keeping it fresh whilst travelling.

And because we use modern, highly selective gear, we land bigger fish whilst smaller juvenile fish can easily escape.

This sustainable method of catching and processing means we can deliver the freshest fish at affordable prices, whether you choose cod, haddock or halibut.





At The Magpie we are bucking that trend to ensure we serve the tastiest and freshest meals.

Our fish is carefully handled by Lockers from the moment it is brought out of the sea to the minute it is delivered to the Magpie. And that's where the magic happens...

We prepare and cook our fresh fish using traditional methods. This gives our fish its amazing taste. And by serving a staggering 250,000 portions of fish & chips every year, we've had lots of opportunity to perfect our craft!



Catch





Chilling Checks











Filleting





Packaging





Delivery



Preparation



Frying





CATCH OF THE DAY

PLAICE LEMON SOLE

HAKE MONK FISH

CAT FISH

COD