



High up on the 7th floor with amazing views over London's skyline, only our mouth-watering cuisine will compete for your attention at Babylon! We pride ourselves in using only fresh, seasonal and sustainably sourced ingredients in our menus.

Our Sustainable fishing Fish Policy

Declining fish stocks

Our oceans are suffering from depleted stocks of fish as a result of destructive over fishing and commercial methods - 70% of the world's fish stocks are over fished, and some stocks are at such low levels that they are now in danger of collapse. In the North Sea alone, many once plentiful species such as cod, common skate and plaice are now over-fished, or in some cases virtually extinct.

A staggering one third of all fish globally is thrown overboard. The use of massive trawler nets which catch everything in their path are extremely damaging to marine habitats and species, especially as they trap mammals such as dolphins. Commercial fishing also has a devastating effect on small fishing communities around the world, since it disregards the sustainable fishing methods that they rely on.

Our intention when purchasing fish

It is our intention where possible, never to buy endangered species of fish or to buy during breeding season, with the guidance of seafood choices, the marine stewardship council and our suppliers we will only purchase fish caught in a sustainable manner.

Wild fish

Where possible we will use wild fish which are caught in a sustainable manner such as line caught sea bass, creel caught langoustines and diver caught scallops, these methods of fishing all minimise the damage caused to the marine eco system.

Farmed fish

Purchasing fish from a high standard fish farm is crucial, such as Loch Duart salmon. The Loch Duart farm is in the Hebrides and maintains best practice standards at every stage, from rearing and harvesting to supply. Each sea loch is fallowed for a complete year and then rested for 2 years, this approach maximises the health and welfare of the fish and minimises environmental impact. It also has significantly lower stocking densities than current industry standards and specifications allowing the fish to grow naturally.

Gigha, also in the Hebrides, has pioneered sustainable farmed Halibut as an alternative to wild halibut and are another quality source that we use and recommend.