



An open letter to chefs from [Angela Hartnett](#) and [Luke Holder](#).

Farmed salmon fuels pollution, diseases and parasites, antibiotic use, escapee interbreeding, and the depletion of wild fish for feed, all of which threaten wild salmon. It's time chefs took it off the table.

Wild salmon populations are now endangered in the UK. The farmed salmon industry is a major threat to their survival.

As chefs, we have both the power and the duty to protect marine ecosystems and the future of British seafood. By refusing unsustainable choices, we can set the standard for diners, suppliers, and peers.

In the UK, we have an exciting variety of fish and seafood that local fishermen land every day. Yet, we only eat five species of fish regularly (cod, haddock, tuna, salmon and prawns). The British public deserves better. Let's take farmed salmon off the menu and replace it with lesser-known, locally caught species which are traceable, have superior flavour and give diners a memorable experience.

Wild salmon populations in Scottish rivers have dropped by 70 per cent since 2000. What was once a luxury treat is now mass-produced in polluting open-net farms along the Scottish coastline.

Environmental Impact: Escaped farm salmon interbreed and compete with wild salmon, often leading to reduced survival rates in wild populations. Additionally, diseases and parasites like sea lice can be transmitted from farmed to wild fish, threatening their survival.

Open-net salmon farms don't just threaten wild salmon populations; the chemicals used on salmon farms are lethal to other types of sea life – in particular lobsters, crabs and prawns. The seafood we serve our customers could be contaminated thanks to salmon farms.

Undeniably Unsustainable: salmon farms rely on commercial trawling from already overfished seas for feed. Much of this catch comes from regions where local communities depend on these wild fish as a vital source of protein and employment.

Unacceptable Welfare: mortality rates of 20 per cent or higher are not unusual in a production cycle where poorly managed disease outbreaks and water quality issues see fish die in massive numbers before they reach our plates.

Wild salmon and salmon farms cannot co-exist. We have to choose if we want to ensure the survival of the magnificent wild salmon or allow farmed salmon laced with antibiotics and sea lice to prevail.

We urge the industry to show leadership at a pivotal ecological turning point. Together, we can send a strong message to the government, certifiers, and consumers that farmed salmon does not belong on our plates.



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