



Great British
FOOD

PRESENTS



40



**BRITISH
PRODUCERS**



YOU NEED TO KNOW

DEWLAY®

Third Generation Cheesemakers, and much more...



RIGHT
Wonderfully rich and creamy flavoured butter from Somerset



LEFT
Hearty game pies cooked with the finest British wild meat



RIGHT
Irresistible craft chocolate made by a mother-daughter duo in Bedfordshire

British food heroes



Welcome to your ultimate guide to British producers. There isn't a corner of the UK without some kind of delicious local specialty worth hunting down, and during my time editing *Great British Food* I've seen the industry truly flourish before my eyes: from traditional cheese makers doing things the old-fashioned (and often best!) way, to innovative new distillers crafting exquisite gin using foraged local botanicals.

Artisan producers have never had it easy, and current events have made it even more crucial than ever to support them where we can - no hardship when the quality is so high!

Here we've gathered together some truly exceptional businesses that we think are worth celebrating. With so many inspiring new makers cropping up all the time this is by no means an exhaustive list: just a pick of some of our favourites. I hope you'll find a nice mix of familiar names and new delicacies to hunt down.

If there's a producer in your area worth shouting about, do get in touch and let us know via our social media channels below. And for regular food stories and irresistible seasonal recipes, do sign up to our newsletter at greatbritishfoodawards.com/newsletter

Natasha Lovell-Smith,
editor of Great British Food

Dewlay Cheesemakers, Garstang, Lancashire, PR3 0PR.
www.dewlay.com 01995 602335

APPLEBYS, CHESHIRE

Appleby's Cheshire is a timeless, traditional British territorial cheese with delicious, grassy, piquant flavours. It has an earthy complexity and a subtleness that lingers, while the characteristic crumble is delicate and dewy. Each raw milk clothbound Cheshire takes a day to make and around twelve weeks to mature. The provenance and flora of the natural surroundings give Appleby's Cheshire a flavour that is totally unique, while the addition of natural annatto to the mix gives the cheese its lovely sunrise colour. Pair



with fresh fruit or a crisp sparkling cider. The future of British Territorial cheeses like Appleby's is exciting; small traditional farmhouse dairies making delicious, thought-provoking cheeses from a herd of grazing animals that give people pleasure as they eat. Applebyscheese.co.uk

BERMONDSEY DISTILLERY, LONDON

Bermondsey Distillery is the home of Jensen's Bermondsey London Dry Gin and Jensen's London-distilled Old Tom Gin. When founder Christian Jensen first tasted the vintage gins from London's lost distilleries, he began a journey. Creating a finely balanced gin that honoured these forgotten recipes became his obsession.

That's why Jensen's is distilled in small batches, using only traditional gin botanicals. So there's really nothing new about Jensen's, and that's why it's different. Distilled in Bermondsey, London, Jensen's is gin as it was and as it should be. The original London Dry Gin is well rounded and smooth with delicate floral and citrus notes; shake this into an unforgettable Martini! Bermondseygin.com



CAPREOLUS DISTILLERY, THE COTSWOLDS

Capreolus Distillery has seen a meteoric rise in reputation since launching. Darlings of the fine wine world, the team make Garden Swift gin, named The Whisky Exchange Spirit of the Year in 2017, and terroir-focused eaux de vie. The latter are wild fermented fruit brandies that capture the pure essence of fruit in beautifully aromatic, textured and intricate spirits. The company is even being held up as an equal to the finest Cognac, eaux de vie, schnapps and grappa producers in Europe. The production is obsessive. For example, to make its latest Raspberry Eau de Vie, each berry is handsorted and cleaned, then 33.5kg of fruit is distilled into one litre of spirit, around 1kg in a 25ml measure. Not only are you bathed in the essence of raspberry but the sheer concentration brings mint, lemon, nut and rose flavours up to a perceptible and intoxicating level. These annual expressions of quince, pears, apples and berries are perfection preserved. Capreolusdistillery.co.uk

@CapreolusDistil



CHARLES MACLEOD LTD, OUTER HEBRIDES

Charles Macleod Ltd is a family business that stretches back over seven decades. Its ongoing success has been built on two firmly established principles: top quality meat with excellent customer service and attention to detail. With the wholesome richness of the island pastures and an environment that very few can surpass, the meat is consistently of the highest order. The butcher's multi award-winning Charles Macleod Stornoway Black Pudding is made

with Scottish oatmeal to give a unique texture and the moist deep flavour is a result of high-quality ingredients and fine balance of seasoning. It's essential in a traditional breakfast or the perfect accompaniment to a range of savoury ingredients such as scallops, chicken, beef and pork. New to the range in 2020 is a gluten free version of its famous black pudding, which has been developed in response to customer demand. Charlesmacleod.co.uk

@CharlieBarleys

@CharlieBarleys



BOROUGH BROTH CO, LONDON

Borough Broth Co. has been making the finest organic broths on the market since 2015. Famed for their wonderful flavour, these collagen-rich, meaty broths are slow-cooked for 24-hours and use only certified organic British bones. Seasoned to perfection, you can sip these straight from a mug or use as you might a stock in your home cooking. Warming, nourishing and packed full of natural protein and collagen, it's little wonder bone broths have been a staple in kitchens around the world and continue to be loved by nutritionists, trainers and foodies. Boroughbroth.co.uk

@BoroughBrothCompany

Borough Broth Co

@BoroughBrothCo



BORDERFIELDS, NOTTINGHAMSHIRE

Borderfields has been making premium cold pressed rapeseed oil since 2005, when a group of like-minded farmers came together. Production of high-quality, simple, tasty products was their collective aim and, with this, the company was born. Borderfields' oils are British through and through, all produced at a Nottingham factory using specially selected seed varieties grown exclusively for the company. With a high smoke point for high-temperature cooking and half the saturated fat of olive oil, Borderfields oils are high in Omega-3 and Vitamin E, making them a healthier alternative to other oils and a great British all-rounder. Borderfields Infusions can also give your cooking an extra kick, with chilli, garlic, lemon and basil oils all available to take your culinary skills to the next level. Borderfields.co.uk

COLSTON BASSETT DAIRY, NOTTINGHAMSHIRE

Throughout its 107 year history, Colston Bassett Dairy has been making outstanding Stilton and Shropshire Blue cheese. Established as a farmer's co-operative, the artisan cheeses are still made in the traditional way, using dairy milk supplied by four farms which are all within 1.5 miles of the dairy in the Vale of Belvoir. Stilton's PDO status (Protected Designation of Origin) means that the cheese must be produced in Nottinghamshire, Derbyshire and Leicestershire, using pasteurised local milk. As one of the only six dairies licensed to make Stilton, a highly skilled and dedicated team use recipes that have been passed down through generations to create both of Colston Bassett Dairy's award-winning cheeses. Recognised across the world for their excellent



flavour and melt-in-the-mouth creaminess, Stilton is a versatile cheese with a smooth, mellow taste, whilst Shropshire Blue has a sweeter, tangy flavour that pairs well with a peppery Pinot Noir. Colstonbassett.dairy.co.uk

COOMBESHEAD FARM, CORNWALL

"I just mix flour, water and salt, and the rest takes care of itself" says Ben Glazer, head baker at Coombeshead Farm, a restaurant, guesthouse and bakery set among 66 acres of meadows and oak-lined streams in Lewannick, Cornwall.

Ben is perhaps understating his skill with dough, but it's true that the crusty, slow-fermented loaves he turns out are rooted in simplicity and tradition. The bread is naturally leavened, slow fermented, and baked quickly, so it forms a distinctive dark crust, with a chewy texture and slightly sweet flavour. The bakery supplies guests and visitors at Coombeshead, as well as top restaurants through a growing wholesale model. The farm, says Ben, is a special place. "I'm very lucky to be able to bake bread here, catching the sunrise as breads are slowly firing in the oven. It's about working with like-minded folk who share similar values, trying to produce food at the highest level." Coombesheadfarm.co.uk



THE
CONDIMENT
COMPANY,
SUSSEX

Nestled in the heart of the Sussex countryside is The Condiment Company, dedicated to making the very best condiments for all. With a full-time chef running the research kitchen the team are constantly developing new and improved flavours, on-trend sauces and textures to ensure all the products made are perfect. Started in 1986 by a local chef and now run by brother and sister Georgina Phillips and Oliver Baker and a team of 15 staff, they are dedicated to making great tasting food for all occasions, whether it is bespoke vegan mayonnaises, high protein sauces or their ever popular Blue Cheese Mayonnaise. Thecondimentco.co.uk



CREIGHTON'S, BEDFORDSHIRE

Mother-daughter duo Andrea Huntingdon and Lucy Elliott, otherwise known as Creighton's, are celebrated for their small-batch, handmade chocolate and their innovative flavour combinations which cover include anything from retro biscuits to ramen. The all-female team of five has been crafting chocolate since 2010 and now produce up to 10,000 bars a week, with all of the work save the chocolate tempering undertaken by hand. Their fun and brightly designed bars contain ingredients from all over the UK, from Maldon sea salt to Yorkshire biscuits, Scottish edible flowers, and coffee beans from Bedfordshire roasters. Don't miss the Spoon of Cereal bar, containing marshmallow-flavoured white



chocolate and cereal hoops, while gin lovers will need to check out the Pink Gin chocolate bar which is made in collaboration with London jewellery makers Tatty Devine. Creightonschocolaterie.com

DEERNESS DISTILLERY, ORKNEY

Spontaneous, self-sufficient and spirited: that's Stuart and Adelle Brown, founders of Deerness Distillery – Orkney's first new distillery for over 130 years. It is here that the duo produce their multi-award winning Sea Glass Gin, new Scuttled Gin and the UK's most northerly distilled vodka, Into the Wild, from their purpose-built distillery at the side of their home in Deerness, Orkney. The distillery boasts a beautiful shop as well as tours and tastings of their spirits. Plans are afoot for a café and the team will soon be extending their award-winning spirits with a small batch rum and whisky. Deerness Distillery spirits are a must try if you're looking for an exclusive premium gin or vodka - and delivery is free, too. Deernessdistillery.com



DEWLAY, LANCASHIRE

Lancashire cheese is enjoying a surge in popularity of late but did you know that cheese making in Lancashire can be traced way back as far as the 12th Century, when in 1199 King John granted Preston a Royal Charter to host an annual cheese fair? The county now has three distinct varieties; Creamy, Crumbly and Tasty Lancashire. Garstang-based Dewlay Cheesemakers have been making their award-winning Lancashire range since 1957 and now manufacture nearly 2000 tonnes of cheese per year at

their state-of-the-art dairy with milk sourced locally from 11 family owned dairy farms located within a few miles of the dairy. Over 800 years of cheesemaking history later, and consumers are finding that Lancashire cheese is ideal for a cheeseboard, great for crumbling over salads, is arguably the best cheese for cheese on toast and is absolutely perfect in a cheese and onion pie!

Dewlay.com



DIVINE GIN, WEST YORKSHIRE

Nestled in West Yorkshire's charming Holme Valley sits the Divine Gin distillery; a place where time honoured traditions meet modern technology to create the aromatic, spicy expression that is Divine Gin. The company was launched in 2014 by husband and wife team Ray and Rachel Woolhead, who met when they served in the RAF. The distillery produces 200 bottles a week made up of Divine London Dry Gin and Divine Raspberry



Gin. Locally sourced spring water is used in the distilling process and the bottles come from a company just 20 miles away. The botanicals are recycled at a nearby garden project where they are used in compost. Divine Gin won a silver medal at the San Francisco World Spirits competition in 2019 and a bronze medal at the International Spirits Challenge in 2017. Divinegin.com

@divinegin
@gindivine;
@ujGindivine.



FAIRFIELDS FARM, ESSEX

The Fairfields Farm team grow, cold store, wash, grade and bag twelve different potato varieties, which are then supplied to wholesalers and retailers across the UK and abroad. They also grow their own special varieties of crisping potatoes which are hand cooked on the farm to the highest possible standard, using gas and electricity which is generated on the farm from their anaerobic digestion plant and solar panels. Fairfields supply crisps to partners nationally and internationally; in fact they export to over 20 countries worldwide. Fairfields Farm Crisps are vegetarian, vegan, gluten free and are available in 40g & 150g bags. Fairfieldsfarmcrisps.co.uk



FITZ WINE, SUSSEX

While most English sparkling wines are made using the Champagne method, Fitz Pink is England's first pink sparkling wine produced using the Charmat (prosecco) method. The result is a vibrant, light in body, refreshing and crisp sparkling wine. Fitz sources grapes from a hard working and talented network of English farmers, some of who have been growing grapes



in England for over 40 years. Upon harvest the grapes are immediately transported from the farms to the company's state of the art winery in Sussex, where they are transformed into top quality English bubbly by talented winemaker Gareth Davies. Fitz.wine

DEERSBROOK FARM, ESSEX

Deersbrook Farm butchery and farm shop is a hidden gem of sensational local produce. As winners of the Pride of Essex Awards, the team are renowned for provenance, sustainability and their fantastic knowledge. Deersbrook is unique because it showcases the real field-to-fork experience, with 100% grass-fed beef and rare-breed pork coming directly from the farm. The shop is stocked with fresh seasonal produce and foodie treats from local artisan

producers, and its native herd of cattle are the only certified 100% grass-fed beef farm in Essex accredited by the Pasture for Life Association. The cattle thrive out in the meadows and the meat takes on the flavours and nutrients of the land. Finally the beef is dry aged with Himalayan rock salt for at least four weeks in a dry ageing chamber and the results are incredible. Deersbrookfarm.com

@deersbrookfarm
@deersbrookfarm
@deersbrookfarm



FOODIE FLAVOURS, HERTFORDSHIRE

Foodie Flavours are on hand to help serious foodies infuse their recipes with amazing tastes using natural flavourings. This UK business has a background in flavour creation going back to the 1950's when it used to create professional grade ingredients for the food manufacturing industry before deciding to give home cooks access to the same quality and strength flavours. Foodie Flavours has a range of over 60 natural flavourings and extracts with new varieties added regularly. These lovingly crafted, natural flavourings are very highly concentrated: 20-30 drops can easily flavour 1kg of food. All flavours are suitable for vegans and vegetarians, gluten-free, egg-free, dairy-free, no added sugar and made in the UK. Foodieflavours.com



FORDINGTON GIN, DORSET

Fordington Gin was conceptualised at the kitchen table of founder Ros Nelmes at her home in Dorset. A huge fan of gin all her life, Ros has a huge passion for food and drink, often travelling huge distances to taste and experience new and exciting things created by the very best in the industry. With so much experience, and an intense curiosity for the unusual, Ros brings you Fordington Gin - a combination of classic juniper with star anise, wormwood and lemon balm creating a very fabulous and original drink. Fordington gins have won Gold at Taste of the West, Gold at the International Women's Wine and Spirits Award, Silver at the World Gin Awards and been shortlisted by the Great British Food Awards. Fordingtongin.co.uk

[@fordingtongin](https://twitter.com/fordingtongin)
[@fordingtongin](https://facebook.com/fordingtongin)
[@fordingtongin](https://instagram.com/fordingtongin)



HAWKSHEAD RELISH, CUMBRIA

Hawkshead Relish is an artisan producer of award-winning handmade chutneys, pickles and preserves based in the historic village of Hawkshead nestled in the heart of the English Lake District. The team at this small family-run business pride themselves on their ability to create innovative products without the use of gluten, nuts or any artificial ingredients. Their range of over 100 products are handmade in small batches using only the finest quality and locally sourced ingredients possible. With products like Black Garlic Ketchup, Raspberry & Vanilla Jam and Chilli, Lime & Ginger Jelly on offer, there certainly is something for everyone. Customers are encouraged to use the products as ingredients for cooking as explained in owner Maria's new cookbook, *Embellish With Relish*. The full range of preserves, hampers, gifts and cookbook are available at Hawksheadrelish.com



HIVER, LONDON

Best known for making delectable beer using honey from urban beekeepers in London, Hiver have just launched a unique, all-English premium lager called Fabel. It is the only lager in the UK to use pressed barley, which is steamed and rolled to give it its crisp and dry character alongside roasted malted barley, for a finely balanced sweetness. In addition, it has an extended maturation period of six weeks for natural carbonation. Fabel is an accredited 'Slow Food' product meaning it passes this global movement's criteria for being 'good, clean and fair'. As a perfect 'with food' beer, famous hotel The Dorchester was the first to list Fabel as the house lager in their recently reopened main restaurant, The Grill. Hiverbeers.com



GODMINSTER, SOMERSET

Riding high on the organic boom is Somerset cheesemaker Godminster and its range of iconic Vintage Organic Cheddars. Recently crowned the Nation's Favourite Organic Product at the Soil Association's BOOM Awards, the Godminster team have plenty to celebrate this year. Their twenty years of uncompromising organic quality and deliciously creamy, melt-in-your-mouth Somerset cheddars have been bringing home awards both in the UK and around the world. The exceptionally smooth taste of the Godminster Cheddar range is all down to founder Richard Hollingbery's sustainable approach to caring for his happy herd of over 300 organic dairy cows in the little town of Bruton, Somerset. Look out for their latest addition –



the addictively moreish Black Truffle Vintage Organic Cheddar – both online and in Waitrose deli counters up and down the country. Godminster.com

[@godminster](https://facebook.com/godminster)
[@godminsterfarm](https://twitter.com/godminsterfarm)
[@godminster](https://instagram.com/godminster)



GRANNY GOTHARDS, DEVON

Granny Gothards ice cream, based in the heart of the glorious West Country, is a multi award-winning supplier of stunning artisan ice cream and sorbet. Each batch is lovingly handmade using only the finest natural ingredients; the milk arrives straight from the morning milking of cows grazing the rich Devon grass and proudly goes from pasture to pot in just four hours. The Granny Gothards team are proud to say there are absolutely no artificial flavourings, preservatives, colourings or skimmed milk powders in any of their products; each sorbet and ice cream has a simple, honest and natural ingredients list – just as it should be! Aside from the range of 200+ flavours, they also provide a unique flavour development service, creating bespoke recipes for top chefs. Grannygothards.co.uk



LAVINTON LAMB, LINCOLNSHIRE

Lavinton Lamb is native breed lamb produced by Sophie Arlott in rural Lincolnshire. Sophie's small flock of sheep, including traditional British breeds such as the Hebridean, Romney, Cheviot and Southdown, is farmed extensively, feeding naturally on rich pastureland. As



an artisan, Sophie's mission is to produce lamb for flavour, not size. Proof of her success is shown by the many Michelin-starred chefs who serve her lamb in their restaurants, as well as many other acclaimed eateries in the Midlands and London. Nathan Outlaw, who judged the meat category in the Great British Food awards, even described it as 'faultless'. Lavinton.com

THE LINCOLN TEA AND COFFEE COMPANY, LINCOLNSHIRE

Lincolnshire Tea is a multi award-winning brew which always makes an excellent cup, even when using the hardest water. Produced by The Lincoln Tea and Coffee Company, a family run business who work hard to ensure products are produced in a sustainable way, it is a delicate and perfectly balanced blend without any hint of bitterness. The tea is blended by hand, taste tested and hand packed; each step of production is with quality in mind. Available in the iconic sturdy tubes or smaller boxes, it would make a perfect gift for the tea lover in your life or a true treat for yourself. It is available as both loose leaf or biodegradable bags and all packaging is recyclable or biodegradable.

Buy online at Lincolnshiretea.co.uk. For commercial enquiries, please mail Info@lincolntc.co



LYNHER DAIRIES, CORNWALL

A global spotlight shone on Lynher Dairies Cheese Company in Cornwall when its new cheese, Cornish Kern, scooped the coveted Supreme Champion at the World Cheese Awards in 2017.

Already well-known for being sole producers of the iconic nettle-wrapped Cornish Yarg, Lynher Dairies has since bought its own herd of Ayrshires, guaranteeing a supply of the grass-rich and creamy milk that Kern needs. Buttery with caramel notes and a flinty texture, the long-maturing Kern is made with Alpine cultures and borrows its process from an aged Gouda recipe. International awards belong to Yarg too. Taking only six weeks from pasture to plate, its uniqueness lies in the leaves. Nettle-wrapped, it is gently mushroomy and crumbly in the core yet when wrapped in wild garlic, it has a firmer texture and whispers of Cornish woodlands in spring. Lynherdairies.co.uk



MACKIE'S, ABERDEENSHIRE

Mackie's award-winning Traditional ice cream is the perfect pairing for any dessert - made with fresh whole milk, cream and renewable energy on the family farm in Aberdeenshire. Mackie's Traditional ice cream is deliciously smooth and creamy with no added flavour - not even vanilla. From fruit crumble and chocolate pudding to honey baked figs and caramel roasted apricots, everything is enhanced when served with a generous scoop of Mackie's real dairy ice cream. Available in all major supermarkets RRP £3.00 Mackies.co.uk

[f @mackiesofscotland](https://www.facebook.com/mackiesofscotland)



SEASONED PIONEERS, WIRRAL

Authentic herbs, spices, seasonings, chillies and specialist ingredients of the finest quality are sourced from all around the world by Seasoned Pioneers. These are then uniquely packaged to retain maximum flavour and freshness, ensuring exquisite results in your cooking time after time. The team uses traditional recipes to create the extensive worldwide range of spice blends, which they dry roast and blend by hand, enabling you to explore international cuisine in your own kitchen. Complementing the products is exemplary customer service provided by the friendly and knowledgeable team. Seasonedpioneers.com



SHARPHAM CHEESE, DEVON

For over 35 years, Sharpham has been producing cheeses to local, national and international acclaim. Home to its famous Brie, Rustic and Ticklemore varieties, Sharpham Cheese is handcrafted with milk from the dairy's resident herd of Jersey cows, along with goat's and ewe's milk from its West Country neighbours. Most recently, the company has received two outstanding awards: UK Supreme Cheese at the Global Cheese Awards (Washbourne)

and British Product of the Year in the Great British Food Awards (Cremet) - an award judged by the buying team at Partridges Food Hall. The Sharpham Estate is open to visitors from March to the end of September for private and guided tours, cheese tastings, wine tastings and a self-guided vineyard walk. Within the picturesque grounds, its on-site café, The Cellar Door Kitchen, serves fantastic al fresco dishes, too. Sharpham.com

[@SharphamCheese](https://www.twitter.com/SharphamCheese)

[@SharphamCheese](https://www.instagram.com/SharphamCheese)



ORKNEY GIN, ORKNEY

Akvavit (sometimes spelled Aquavit) is a traditional Scandinavian caraway-based botanical spirit which has been celebrated and enjoyed for centuries. Orkney Akvavit is truly unique as it is the first of its kind made in Scotland. The drink is distilled and bottled in the Orkney Islands - an archipelago once colonised by Norway where the age-old language of Norn was spoken up until the

1800's. Orkney's Viking heritage still lives on in the dialect, traditions and folklore of locals on the islands. Created by the family-run Orkney Gin Company, Orkney Akvavit is a delicious, full-bodied botanical spirit with zesty citrus, fresh rosehips, and aromatic caraway. Each of the Orkney Gin Company's drinks are made using traditional techniques and ingredients indigenous to the islands and region. Info@orkneygincompany.com
Orkneygincompany.com

PUMP ST BAKERY, SUFFOLK

First and foremost an award-winning bakery based in Orford, Suffolk, Pump St also produces some outstanding small batch bean-to-bar chocolate, which equally has scooped up a whole host of accolades. Like its bread, Pump St's chocolate celebrates the concepts of locality and terroir, as demonstrated in the close-to-home ingredients which feature in its chocolate, such as the bakery's sourdough or rye breadcrumbs. Love cakes and chocolate? Don't miss Pump St's limited edition Eccles 55%, Panettone 70%, Brown Bread 40%, and Hot Cross Bun 58% bars. Pumpstreetchocolate.com



SHEPHERDS PURSE, YORKSHIRE

Shepherd's Purse Cheeses began in the late 1980's after farmer's wife, Judy Bell, discovered her passion and talent for cheese making using her own sheep's milk. As the award-winning artisan cheese company has grown, Judy and her team have built their range, adding innovative cheeses using cows milk, ewe's milk and water buffalo milk. Today, they are best known for their blue cheeses - Yorkshire Blue, Harrogate Blue and Mrs Bell's Blue - as well as for their sheep's milk Mediterranean salad-style cheese, Yorkshire Fettle. As Shepherd's Purse has grown, it has remained a proud, independent family farm-based business, with a team of 35, now into the second generation with Judy's two daughters, Katie and Caroline having the reins. The cheeses can be found across all good cheese counters and fridges, including local farm shops and national retailers such as M&S Food, Waitrose and Morrisons. Buy online at Shepherdspurse.co.uk



SIMPLY ICE CREAM, KENT

Award-winning Simply Ice Cream, based in the heart of Kent, produces luxury, indulgent ice cream and sorbets in over 30 flavours using all natural and locally sourced ingredients. Handmade in small batches and whisked by hand, this is truly artisan ice cream unlike anything you will have tasted before. All of the company's ice creams are vegetarian, most flavours are also gluten free and all of the sorbets are vegan. In fact, a vegan ice cream in three flavours will be launching over the summer to complete the range. You'll find Simply Ice Cream at



retail and food service outlets across the South East and beyond. For more information contact Info@simplyicecream.co.uk or ring the office on 01233 720922 Simplyicecream.co.uk

THE SPICE PIONEER, WIRRAL

Sign up to Spice Pioneer and have all the spices you need to cook a delicious meal delivered to your door. Every deluxe recipe box has been meticulously tailored to work in your kitchen and contains 6-8 spices

to create a three-course meal themed around a particular destination, from Sri Lanka to Uruguay and beyond! A shopping list that details the other ingredients required is also included.



Once all the food is purchased, the Spice Pioneer will guide you through the cooking process with straight-forward instructions. Finally – to make the evening complete – a specially curated music playlist that reflects your culinary destination is available to round off the cooking experience. Spicepioneer.com

ST AUSTELL BREWERY, CORNWALL

St Austell Brewery has been brewing beer in Cornwall since 1851 and is still independent and family-owned. Fast forward 169 years and while traditional brewing techniques remain, innovation, passion and craftsmanship continue to evolve. St Austell Brewery's range of award-winning beers are available in supermarkets nationwide, including Tribute Pale Ale, Korev Lager and Proper Job IPA. Award-winning Proper Job (5.5% ABV) is one of St Austell Brewery's most celebrated beers - a big, bold and powerfully hopped IPA that explodes with citrus, pineapple and grapefruit notes. Brewed with Cornish spring water, American hops and the finest quality malt, this strong golden ale has a refreshing finish and is perfect for pairing with big foodie flavours. To find out more about St Austell Brewery and its award-winning beers, visit: Staustellbrewery.co.uk



THUNDERFLOWER GIN, DEVON

An old Devon legend says that the tiny white 'thunderflowers' that sometimes grow on the thatched cottage roofs around this ancient landscape can ward off both lightning and witchcraft. Inspired by this legend, Thunderflower Gin is a multi-award winning, small-batch London Dry Gin made in a nano-distillery in Teignmouth, Devon. Thunderflower is distilled in the traditional 'one-shot' method using only vapour-infusion to extract the maximum flavour from 11 carefully blended botanicals. Only pure Dartmoor spring water is added to the final spirit. The result is



a full-bodied, complex gin appreciated by craft-gin lovers that perfectly balances sweet, savoury and spice notes. Each batch is limited to just 100 hand-signed bottles. Perfect in a G&T or as a sipping gin on ice. **Thunderflower.co.uk**



TIPSY WIGHT, ISLE OF WIGHT

Tipsy Wight is a multi award-winning producer of delicious vodka liqueurs made from ingredients grown or foraged for on the team's Isle of Wight farm. The company has a range of twenty quirky flavours including Spiced Honey made from its own honey, Rhubarb & Vanilla, Medlar, Crabapple, and Wild Mint & Cucumber. Everything produced is crafted from ethically sourced ingredients and themed around the English hedgerow - a larder of delicious ingredients that changes with the seasons. Think elderflowers in the spring, blackberries, rosehips and hawberries in the summer and, finally, sloes in the winter. Tipsy Wight has numerous awards too, including Small Business of the Year and Green Business of the Year. Tipsywight.com

STOFFELL'S, NOTTINGHAM

Stoffell's sauces and ketchups are award-winning for a reason. Free from artificial preservatives and gluten, with no added sugar, Stoffell's make delicious and natural condiments that are a healthier alternative to other table sauces. Instead of adding sugar or glucose syrups that are used to sweeten most products, Stoffell's only uses natural sugars. The range contains up to 75% less sugar than that of competitor brands and includes Brown Sauce, Tomato Ketchup, Tomato Ketchup with Chilli and Barbeque Sauce. If you're looking for a different, healthier alternative to your usual stock of sauces, give Stoffell's a try. Stoffells.co.uk



SUBLIME, SOMERSET

We don't need any encouragement to eat more butter but the clever folk at Sublime have managed to make our favourite toast topper even more indulgent with their decadent flavoured butters. Inspired by and named after the Sublime Society of Beefsteak - an eccentric 18th Century London gentlemen's club - Sublime is a new range of flavoured butters created to complement the quality produce found in independent stores. Varieties include Truffle, Parmesan & Black Pepper and Chimichurri; delicious in mash or melted on top of steaks. Sublimebutter.com



WICKED WOLF, DEVON

Wicked Wolf Exmoor Gin is an award-winning premium handcrafted gin, distilled on the banks of the picturesque River Lyn, North Devon. Launched in September 2015 by husband and wife Julie Heap and Pat Patel, the distillery produced an average of 400 bottles per week in 2019. Wicked Wolf Exmoor Gin uses a combination of 11 exotic botanicals producing complex

layers of citrus and pepper notes finely balanced with the distinct flavours of juniper and coriander. Hibiscus, lemongrass, cardamom and kaffir lime leaves have been artfully blended with these traditional aromatics. The botanicals are slowly and individually distilled to capture the full gamut of flavour from each botanical. This approach allows for complete control over the strength of each flavour and enables consistency across each batch. Wickedwolfgin.com



WILD & GAME,

Wild & Game was founded late in 2017 with the mission of addressing the under-consumption of game in the UK. Its aim is for this healthy and abundant source of meat to eventually be as common an option in supermarkets as chicken, beef, lamb and pork – and it is taking significant steps in that direction, having recently secured listings of some of its pies with Ocado. These delectable bakes are a real treat, available in flavours such as Grouse & Pheasant, and Pork Pheasant & Caramelised Onion. Wildandgame.co.uk

