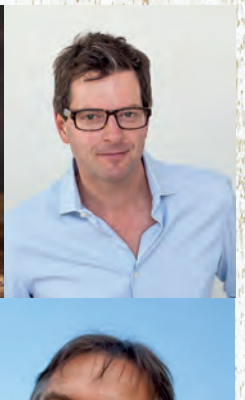


aceville



The Finest British Food & Drink of 2020

The final results of the annual *Great British Food Awards* are here. Discover this year's Grand Champion, along with 100+ finalists and exclusive profiles of some of the UK's most inspiring artisan producers





"IT'S NEVER BEEN MORE IMPORTANT TO SHOP LOCALLY AND SUPPORT INDEPENDENT BUSINESSES"

"It barely needs saying that times have been extremely tough for small British producers and retailers this year – so it's never been more important to shop locally and support independent businesses. As part of the Great British Food Awards 2020 we're championing standout producers from across the UK.

This year saw us introduce several new categories and welcome a host of new celebrity judges, including William Sitwell, Asma Khan, Mitch Tonks, Vivek Singh and Martha Collison. For our producer categories I'm absolutely delighted to see so many truly innovative small companies coming top, while the results of our reader-voted categories offer a real insight into the minds of food lovers today, with top names running alongside well-loved independent retailers

After a huge number of entries and months of rigorous shortlisting, testing, tasting and voting – the results are in! We are thrilled to reveal the winners of the Great British Food Awards 2020. In this extra special download we also discover a little more about some of the truly inspiring food and producers who

came out top. Read on to discover the cream of the crop!"



Natasha Lovell-Smith
Editor of Great British Food and chair of the judging panel



BOOTH'S
THE GOOD GROCERS

"THE QUALITY WAS SIMPLY OUTSTANDING"

"It's been a real privilege to be involved in the judging process for this year's

Great British Food Awards, an experience made even more special by being asked to judge the Grand Champion Award (results on p.59). The quality of finalist products was simply outstanding. The GBF Awards attract the very best produce and it was clear that each of the category winners were in the final through being the best in class. The Grand Champion category brings together an eclectic mix of great quality food and drink, making the judging process both tricky and an absolute pleasure.

The GBF Awards are a great showcase of British food and drink and offer a superb insight into the quality being produced across the whole of Great Britain. At Booths we pride ourselves on sourcing the very best tasting food and drink and therefore the synergy with GBF is a natural one. What is evident from being involved in the awards is the positive shape of British artisan food and it highlights our continued duty to support producers from across Great Britain, by championing them through awards like GBF, or by offering them the opportunity to present their wares to customers. On behalf of Booths I'd like to thank Great British Foods for the opportunity to take part in the awards, also to wish all the producers out there the very best for the next year"

John Gill, Head of Marketing & Trading at Booths.

The Best British Food & Drink Producers 2020

Discover a bit more about the amazing companies that came top in the *Great British Food Awards 2020*, including winning, highly commended and shortlisted producers

ALDWICK ESTATE:

WINNER IN ENGLISH WINE (P.37)

English wine lovers will certainly want to add Aldwick Estate in North Somerset to their travel wishlist. Regional experts in delivering a full range of quality English wines, a vineyard tour visit is a must. Tucked away in the heart of the Yevo Valley, Aldwick is renowned for its relaxed atmosphere, knowledgeable tours and award-winning wine. And, in case you didn't have reason enough to visit, the Estate has recently introduced yet another winning wine to its collection, Jubilate Blanc de Noirs. This sophisticated dry fizz is full of character; 100% Pinot Noir, the delightful pale gold sparkling wine has hints of ripe, fresh red fruits with an impressive, delicate finish. aldwickestate.co.uk



ALFRED ENDERBY TRADITIONAL FISH SMOKERS:

WINNER IN FISH & SEAFOOD (P.23)

Alfred Enderby has been smoking fish in a wonderfully traditional way for over 100 years. The company's traditional smokehouse, with its distinctive ornate iron crows, is roughly a century old, with two generations of the Enderby family involved in running it for two thirds of that time. The team pride themselves on the high quality of skill and craftsmanship that goes into their now award winning smoked fish products. Smoked or traditional smoked? There's a big difference. Years of tradition have carefully refined the company's cold smoking methods, skills passed down through generations, and the PGI status ensures high standards, guaranteeing a quality product and taste that simply cannot be recreated through modern electrical kilns. alfredenderby.co.uk



Great
BRITISH
FOOD
AWARDS



BERMONDSEY STREET BEES:

WINNER IN HONEY (P.36)

Bermondsey Street Bees is a sustainable beekeeping practice with urban and country hives. Its raw, single-source English honeys have won countless awards, reflecting the company's care for the welfare of its bees and use of traditional, artisanal production methods. Whether from hives in London's rewilded docklands or West Country wilderness colonies, every pot of Bermondsey Street Bees' honey is unique. Just like a fine wine or olive oil, it's a perfect reflection of its origin. The majority of Bermondsey Street Bees' production goes straight to leading chefs, but a small amount is jarred for sale through hand-picked independents and through an online store at provenancehub.com/bermondseystreetbees/ alongside the luxurious natural skincare and lifestyle collections which are also part of this environmentally and sustainability focused business. bermondseystreetbees.co.uk



THE BROOK:

HIGHLY COMMENDED IN GLUTEN FREE (P.54)

The Brook started life as a restaurant in London and Surrey. After winning numerous awards, the team decided to expand its reach by offering its best-selling dishes through retail, so anyone can enjoy them from home. The range features fully prepared frozen meals, desserts and cooking sauces. The award winning Sticky Toffee & Ginger Pudding is made with dates, coconut and spices and is covered in a homemade toffee sauce for a comforting, warming treat. It's indulgent yet not overly sweet and particularly delicious when served hot. For the full range of meals available, and to order online, visit the-brook.co.uk



BORDERFIELDS:

SHORTLISTED IN OILS & VINEGARS

Borderfields has been producing high quality British cold pressed rapeseed oil and infusions since 2005. Using 100% pure British rapeseed, the Borderfields range is high in omega 3 and vitamin E – and being cold pressed, it doesn't use any heat or chemicals like most refined cooking oils. Manufactured in Nottinghamshire, the company takes pride in offering quality oils, like its popular lemon infusion. Adding a distinct lemon zest to rapeseed oil creates the perfect infusion for cooking with fish, chicken and spraying on salads. The sprays are perfect for a calorie-controlled diet too, ensuring the right amount of oil is used; 1 spray equals 2 calories! For more information and recipe inspiration give Borderfields a follow on Facebook, Twitter and Instagram. borderfields.co.uk



BURREN BALSAMICS:

WINNER IN BEST NEWPRODUCT (P.20) AND HIGHLY COMMENDED IN OILS & VINEGARS (P.56)

Burren Balsamics was founded in 2014, inspired by a passion for creating high-grade vinegars, fusing local, natural ingredients with premium Balsamic Vinegar of Modena. The company's range of delectable vinegars are a must for any kitchen, adding beautiful flavours to savoury recipes, sweet dishes and even cocktails! Drizzle over cheese, add to marinades and casseroles or even drizzle on top of ice cream. The vinegars are guaranteed to always add depth to your favourite dish. The desire to become a zero waste business also inspired the brand to produce a range of jams and chutneys - one of which is currently available within the business class sector of a major national airline. burrenbalsamics.com

THE BUTTERWORKS:

SHORTLISTED IN DAIRY

Introducing an essential for butter lovers, The Butterworks' Softer Butter. This award-winning toast topper is churned, blended and crafted with butter lovers in mind (made using only butter and salt) but is naturally softer and spreads straight from the fridge. A family run business that has been churning cream for over 40 years in the UK, The Butterworks team use only Welsh and British cream sourced from Red Tractor Assured Farms and believe that local, high quality, natural ingredients are what make their products taste so great. thebutterworks.co.uk



CAKEHEAD:

HIGHLY COMMENDED IN SWEET BAKES & PIES (P.21)

Oakham-based bakery Cakehead has been spreading joy through cake since 2004, not only by creating carefully crafted, mouth-watering tray bakes, but also by making them easy to order, delivered on time and ready to enjoy. Every ingredient used, be it flour, eggs, Belgian chocolate, fruit or nuts, are sourced with a careful eye both on quality and environmental impact before being lovingly transformed into irresistible indulgent, lighter and Vegan & Gluten-free cakes and bakes. Have your coffee shop favourites delivered straight to your door by ordering a box online today. £18.75 per box from cakehead.co.uk



CHAMPION & REEVES:

HIGHLY COMMENDED IN SWEETS (P.51)

After too many years of waiting, Champion & Reeves decided to bring back the old luxury Callard & Bowser confectionery products that were once so delicious and sought after by so many. If you are looking for quality tasting natural confectionery made with more Orange blossom honey (rich in Antioxidants) and premium pistachio, almonds, cashew and cherries than any other nougat in the world, then you have found it. The company's latest nougat with crystallized ginger pieces needs to be tasted to be fully appreciated, and is now sold in all Lakeland stores throughout the UK. championreeves.com



DAVIS WORLDWIDE:

SHORTLISTED IN FRUIT JUICE & MIXERS

Lovingly produced by Davis Worldwide, Red Love Apple Juice is 100% natural, from the beautiful colour to the delicious flavour. Sharp, sweet and refreshingly balanced, the juice is made from extra special Red Love Apples. Their glossy red outer skin reveals nothing of the alluring surprise within: a deep-pink, almost red, inner flesh, with a faint white rim around the core that, when the apple is quartered, resembles the shape of a heart. davisworldwide.nl



DEERNESS DISTILLERY:

**WINNER IN VODKA (P.41)
AND OTHER SPIRITS (P.44),
AND SHORTLISTED IN
CLASSIC GIN (P.40)**

Orkney Islands-based Deerness Distillery had great success at the 2020 Great British Food Awards, winning both the Vodka and Other Spirits categories with its Into the Wild Vodka and Orcadian Moon coffee liqueur. Both make the perfect pairing for an espresso martini! The company's Sea Glass Gin won the Classic Gin category in 2019 too, so is in good company. Stuart and Adelle Brown, founders of Deerness Distillery – Orkney's first new distillery for over 130 years – are over the moon with their awards and extremely proud to be producing handcrafted spirits and liqueurs to be enjoyed by so many.

deernessdistillery.com



DOUGLAS LAING & COMPANY:

WINNER IN WHISKY (P.42)

Established in 1948, Douglas Laing is a proudly independent, family-owned Scotch whisky business in its third generation. Over 70 years of heritage has helped the team to refine their processes, and deliver whisky that is consistently exceptional in its offering. Abiding to the philosophy of presenting whisky as the distiller intended, the company adds nothing and takes nothing away from the spirit, enabling whisky lovers around the world to come as close as they possibly can to sampling a dram straight from the cask.

douglaslaing.com



EXETER GIN:

WINNER IN CLASSIC GIN (P.40)

Award-winning Exeter Gin is a real family affair, encompassing four generations of founder Karen Skerratt's family. The distillery celebrates Roman heritage by using ancient botanicals to give the gin a robust yet smooth London Dry Gin finish. The business is very much a family enterprise with one side of the brand named after the grandparents of founder Karen. Whether your taste is for a rich, robust flavour and citrus tones, something altogether more floral, or navy strength gin to knock your socks off, one of the range is bound to be just the tonic you need!

exetergin.com grannygarbuttsgin.co.uk



GINGER BAKERS:

**HIGHLY COMMENDED IN BRITISH
SPECIALITY (P.29)**

Ginger Bakers is a multi award-winning artisan bakery based in Kendal cooking up some seriously delicious cakes and bakes. Making use of the plentiful fresh ingredients available locally, the team creates treats including Westmorland Pepper Fruit Cake, a true Cumbrian gem with distinctive and robust flavours of ginger, cloves and black pepper. Ginger Bakers have also just created a stunning bar packed full of flavour and goodness. Sour Cherry & Brazil Nut Boost Bar is a satisfying dark chocolate bar that is totally vegan and gluten free, containing brazil nuts, cashew nuts and almonds, juicy plump sour cherries and dates.

Available from gingerbakers.co.uk

GOSPEL GREEN CYDER:

HIGHLY COMMENDED IN CIDER & BEER (P.38)

Gospel Green uses the double fermentation 'champagne method' to produce a delicious and sophisticated sparkling cider, providing the perfect alternative to champagne, prosecco and cava. For over 30 years the multi award-winning Gospel Green Cyder Company has sourced its hand picked apples from the Blackmoor Estate in Hampshire. The cyder house is less than a mile away from the orchards, ensuring supreme quality and taste. gospelgreen.co.uk



GREY'S TEAS:

WINNER AND HIGHLY COMMENDED IN TEA (P.46)

Grey's Teas specialises in selling distinctive tasting loose-leaf teas not easily found elsewhere via its website. Since 2000 the company has built an unrivalled collection of high-grade teas from areas of the world famous for the quality of their teas as well as from lesser-known areas and gardens producing exceptional varieties. The collection encompasses black, green oolong, white, yellow and flavoured teas, of which thirty are organic. The company also has a range of herbal infusions and English blended teas.

Many are also available wholesale to tea rooms and hotels. greysteas.co.uk



GLEBE FARM FOODS:

SHORTLISTED IN FREE FROM

At last, an oat drink that's made from exclusively British gluten free oats, by an ethical, family owned business using renewable energy sources. It's never made from concentrate (yes, that does happen), the drink contains just four simple ingredients: oats, water, sunflower oil and salt. No hidden extras, just great taste. Ideal for barista coffee and perfect with breakfast cereals, in smoothies or for baking. [@glebefarmfoods](https://www.glebefarmfoods.co.uk) glebefarmfoods.co.uk



HIVE & KEEPER:

HIGHLY COMMENDED IN HONEY (P.36)

Delighting local food lovers across the UK, Hive & Keeper source the most exquisite tasting honeys from artisan beekeepers across the UK, each variety specific to a single apiary and harvest. Each jar of this gorgeous honey is a unique experience and the brand offers an experience like no other, where shoppers can taste honey straight from the hive. Discover the story behind this fantastic ingredient, including details on where the hive is and the natural flavour notes of the honey. hiveandkeeper.com

HALLETS CIDER:

WINNER IN CIDER & BEER (P.38)

Hallets Cider is a family-run business based on a family farm in South Wales. Annie and Andy Hallett, along with their son Andrew, have been making cider of the highest quality since 2006, and it's been proving popular all over the UK and abroad. All of the company's ciders are made using traditional methods and the family is passionate about maintaining those traditions, while also being innovative in making new and interesting products. Hallets welcomes visitors to the farm for tastings and also has accommodation in the form of a farmhouse (sleeps 6) and a bunkhouse (sleeps 12) for longer visits. halletsrealcider.co.uk



INDIE BAY SNACKS:

HIGHLY COMMENDED FOR BISCUITS & COOKIES (P.50) AND SHORTLISTED FOR SAVOURY SNACKS

Alternative grains like spelt and quinoa are used to make the pretzel base of Indie Bay Snacks' delicious Pretzel Bites. That means they're high in fibre, under 150 calories a bag, and vegan too. Coated in an indulgent, 64% cocoa solids dark chocolate and with a delicious salty crunch, they're the perfect blend of sweet and savoury. Whether you're enjoying them as a snack or topping your cakes and bakes, you can enjoy them safe in the knowledge they contain twice as much fibre as other chocolate pretzels, and 80% more protein than a chocolate coated rice cake.

indiebaysnacks.com

ISLE OF WIGHT DISTILLERY:

SHORTLISTED IN CLASSIC GIN

Mermaid Gin is hand-crafted on the Isle of Wight using ten ethically sourced botanicals. A small batch spirit, it delivers a smooth yet complex blend of fresh organic lemon zest and peppery grains of paradise, with a hint of sea air from locally foraged, fragrant rock samphire - for a refreshing and invigorating serve. The first and only distillery on the Isle of Wight was licensed in 2014 by friends Xavier Baker and Conrad Gauntlett. Combining a wealth of experience in brewing and wine-making with locally sourced and foraged ingredients, they have created a range of premium spirits, including Mermaid and the island's first ever whisky.

isleofwightdistillery.com



JENNY WREN CHOCOLATE:

HIGHLY COMMENDED IN CHOCOLATE (P.33)

Jenny Wren Chocolates is on a mission to create mainstream quality products that are both delicious and environmentally conscious. Jenny Wren Chocolates is part of the Beech's Group, a 100 year old family firm that from a traditional background, is now one of the leaders in adopting planet saving and ethical choices to ensure that we do our part in promoting a more sustainable future. The Beech's Group makes over 40 purely plant based products and with its award-winning Jenny Wren Fabulous Fondants the aim was to create five sensational new chocolate flavours especially for lovers of plant based ingredients.

jennywrenchocolate.co.uk





LOCH FYNE OYSTERS:

HIGHLY COMMENDED IN FISH & SEAFOOD (P.23)

Loch Fyne was established in 1978 and today the company is one of Scotland's foremost producers of premium seafood. Loch Fyne Bradan Orach is a full flavoured smoked salmon; fresh Scottish salmon fillets are dry cured with salt, then smoked for longer over oak shavings from retired whisky casks for a rich flavour in the traditional Highland style. Perfect as a gift or a treat, Loch Fyne Oysters will be appreciated by all oyster lovers. After three years of care and attention, the company's oysters reach marketable size. Once harvested, every oyster is purified in filtered natural seawater at Cairndow, where Loch Fyne is based. lochfyne.com/shop

THE LINCOLN TEA AND COFFEE COMPANY

HIGHLY COMMENDED IN TEA (P.46) AND COFFEE (P.47)

The Lincoln Tea and Coffee Company is a family run business which strives to stand out for quality. With three products making the shortlist of the Great British Food awards and two of them being awarded 'Highly Commended' the team certainly achieved this. Its Malawi Peppermint is vibrant and fresh, the Guatemalan Single Origin Coffee beans are smooth and characteristic and the company's well-loved Lincolnshire Tea makes a great cup of tea even when using the hardest water. Check out the online shop for more information lincolnshiretea.co.uk



LOST SHEEP COFFEE:

HIGHLY COMMENDED IN COFFEE (P.47)

Get To The Hopper is the signature blend at Lost Sheep Coffee. The company uses this blend in its shops and it is by far the most popular coffee it sells, too. When creating Get To The Hopper the team were looking to craft something fun that can be drunk at any time of the day and enjoyed by everyone. Lost Sheep Coffee keeps the blend simple by only selecting two or three beans at any one time, and always looks to combine beans that complement each other, creating perfect harmony in the cup. lostsheepcoffee.com



MARTIN THOMAS BUTCHERS:

WINNER IN CHARCUTERIE (P.26)

Martin Thomas family butchers is a 5th and 6th generation family business in a small rural village in Staffordshire, that can trace its history back over 150 years through the Thomas line. The company's award-winning black pudding recipe was created back in 1997. Winning its first award in 1998, fast forward 22 years and the product is still winning major awards both in the UK and overseas as the UK's only medal winners at prestigious meat trade fair IFFA Frankfurt in 2016 & 2019 scoring 100% from the international judges. martinthomasbutchers.com



MASH DIRECT:

WINNER IN GLUTEN FREE (P.54) AND REGIONAL WINNER FOR NORTHERN IRELAND (P.15)

Mash Direct is an innovative family farming enterprise, run by the Hamilton family at their six-generation family farm in the stunning north-east corner of Northern Ireland. The Hamilton family carefully grow and select heritage varieties of vegetables that are bursting with flavour. These vegetables are then gently prepared into an innovative range of convenient, quick-serve vegetable and potato side-dishes. The team were delighted that their Beer Battered Chips won in the gluten-free category. These Beer Battered Chips combine the best chipping varieties with a gluten-free beer batter, made using local craft beer, to provide the perfect crunch along with a warm and fluffy interior. mashdirect.com

MONTY'S BREWERY:

HIGHLY COMMENDED IN CIDER & BEER (P.38)

Monty's Dark Secret and Magnitude are just two examples of the stunning beers produced by Monty's Brewery. Dark Secret is a glorious 5.6% oatmeal stout; its hidden secret is that it is gluten free, although it has been made with barley and oats. Magnitude is a hearty 8% barley wine that's perfect for snuggly evenings by the fire. Magnitude has a subtle sweetness with a soul warming kick of alcohol.

montysbrewery.co.uk



PACKINGTON FREE RANGE:

WINNER IN MEAT (P.22)

The Packington Free Range Cockerel might be just the answer for smaller gatherings this Christmas and beyond. Naturally smaller than a traditional turkey, a cockerel retains poultry at the heart of Christmas with very little waste when there are fewer mouths to feed. Available in four sizes from 3 to 6+kg, Packington Free Range cockerels are slow-reared for tenderness and packed with flavour. Alec Mercer, a fourth-generation farmer, rears his cockerels and chickens on traditional English pasture in rural Staffordshire. With a passion for sustainability, Alec prioritises exceptional welfare for his birds, alongside unrivalled taste and provenance for customers. Order online at packingtonfreerange.co.uk



ORKNEY SPIRITS:

WINNER IN FLAVOURED GIN (P.39)

Orkney Gin Company is a small family run business based on the beautiful Orkney Islands with an impressive accolade of world renowned awards. Winner in the Flavoured Gin category, Rhubarb Old Tom is a bright, zesty and floral gin that celebrates Orkney's historical love for vibrant red rhubarb, with complementary botanicals such as orange, cinnamon and rose. Rhubarb Old Tom was described as, 'simply outstanding – and probably the best I've ever had the pleasure of trying!' by Judge Martha Collison. orkneygincompany.com





PEAK ALES:

SHORTLISTED IN CLASSIC GIN

A collaboration between Peak Ales and the Chatsworth Estate, Chatsworth Gin is a newly-launched spirit that is distilled with selected botanicals from the Chatsworth gardens and greenhouse, less than a mile from the distillery. Main botanicals include lemon verbena, lemongrass and Imperial lemon to produce a crisp citrus character which is complemented by the herbal notes of banana leaf, a very unique addition.
peakales.co.uk

PETERS YARD:
HIGHLY COMMENDED IN SAVOURY BAKES & PIES (P.21) AND SHORTLISTED IN BISCUITS & COOKIES

Peter's Yard combines Swedish tradition with British craft and natural ingredients to create delicious hand-baked sourdough crispbread. Each batch starts with the company's 45-year-old sourdough starter, which is slowly fermented for 16 hours - good things take time. Crafted without shortcuts or artificial ingredients, the crispbread is dappled and slightly wobbly with award-winning flavour and crunch. Enjoy it paired with cheese, smoked salmon or pâté. petersyard.com



R2 DISTILLERS/ DIVINE GIN:

REGIONAL WINNER FOR NORTH OF ENGLAND (P. 16) AND SHORTLISTED IN FLAVOURED GIN AND CLASSIC GIN

Divine Gin are proud winners of the North of England regional category in the Great British Food Awards 2020. Nestled in West Yorkshire's charming Holme Valley, the distillery is 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. To find out more about Divine Gin visit divinegin.com

RADNOR HILLS:

SHORTLISTED IN BEST NEW PRODUCT

The source of Radnor Hills lies in the old county of Radnorshire in Mid Wales. In this very under populated area, the water is able to filter naturally through layers of rock to achieve its exceptional taste and purity. As you enjoy the company's products you will be consuming one of the natural wonders of Mid Wales. Radnor Infusions is crafted by using its own spring water with a gentle sparkle, delicately infused with all-natural flavours and extracts. It is also calorie, sweetener and preservative free. radnorhills.co.uk/infusions





RAISTHORPE MANOR:

WINNER IN FRUIT JUICE & MIXERS (P.48)

Raisthorpe Distillery was established more than 10 years ago. The company produces a range of gin and gin liqueurs, as well as vodkas, whiskies, ports and, more recently, Yorkshire Tonics. Raisthorpe has seen a huge growth in sales of its Yorkshire Tonics, a mixer made by blending local water with natural citrus and fruity botanicals and quassia rather than quinine to deliver a slightly less bitter flavour. The tonics are produced in six flavours. Pink Grapefruit was chosen as a Great British Food Awards 2020 winner, while the Citrus, Apple and Elderflower, Skinny and Premium tonics all have accredited vegan status. The tonic is also available in Mixed Berry and Strawberry & Pomegranate flavours. raisthorpemanor.com



RADNOR PRESERVES:

WINNER IN SWEET PRESERVES (P.34)

Radnor Preserves, based in mid-Wales, has established an excellent reputation for outstanding preserves in its 10 year history. The company is very proud to have won the Great British Food Awards Sweet Preserve Category in 2018 for its Hand-Cut Pink Gin Marmalade and in 2020 for its Hand-Cut Lime & Laver Marmalade. To learn more about the magnificent marmalades, premium preserves and champion chutneys of offer visit radnorpreserves.com

ROSEMULLION DISTILLERY:

WINNER AND HIGHLY COMMENDED IN RUM (P.43), HIGHLY COMMENDED IN BEST START-UP (P.58)

Rosemullion Distillery is a multi-award-winning craft distiller of gin, rum and seasonal spirits, based on The Helford in Cornwall. The company was proud to be awarded the title of 'best rum' at the Great British Food Awards for its Spiced Rum, and highly commended for its Gold Rum. Inspired by its beautiful surroundings, Rosemullion Distillery's product range also includes a Dry Gin made using Cornish botanicals and a Seafarer's Gin with samphire and seaweed. rosemulliondistillery.com



SAFFRON TREE:

HIGHLY COMMENDED IN READY MADE (P.55)

Saffron Tree's authentic range of Indian food is based on a collection of classic dishes passed down from the family and friends of founder Monalisa. The range of authentic, ready-prepared chilled meals pay homage to these special people and to the city of Hyderabad. "My grandmother, Iona, was my cookery teacher and my food hero! For countless weekends and holidays I sat beside her watching, helping and learning, while she created elaborate meals that graced our tables," says Monalisa. Varieties include Gosht ka Salan, succulent chunks of caramelised lamb sauteed in whole spices, and Achari Murg, tender pieces of chicken marinated and cooked in aromatic pickled spices. saffrontree.co.uk

SEASON'S BOUNTY:

HIGHLY COMMENDED IN SWEET PRESERVES (P.34)

Made with fat, juicy sour cherries and enhanced by the addition of a quality 40% proof kirsch, Season's Bounty's award-winning Sour Black Cherry Jam with Kirsch is simply lush and just a little decadent. Season's Bounty has won over 30 awards for both jams and marmalades. Everything is produced at home in Norwich by founder Ali Barwick, using traditional methods. Her preserves have no artificial ingredients, are dairy free and suitable for both vegetarians and vegans. seasons.bounty@yahoo.com



SIMPLY ICE CREAM:

WINNER IN FREE FROM (P.28) AND SHORTLISTED IN FROZEN DESSERTS

Simply Ice Cream believes that simple, natural food tastes best. The company's ice cream is lovingly handmade in small batches in the heart of Kent using only simple, natural and fresh local ingredients. The team produce a range of decadent, luxury ice creams in Bonnington, Ashford using British dairy products, Kentish seasonal fruits and ingredients from top suppliers sourced locally where possible. The result is an award-winning truly unbelievable taste available in 120ml and 500ml for retail and 2litre and 4.75litre for scooping. Available for delivery across the UK. simplyicecream.co.uk



SHED 1 DISTILLERY:

SHORTLISTED IN OTHER SPIRITS

Shed 1 Distillery's Festive Bramble Gin Elixir is a traditional, full-strength liqueur made with locally grown, organic heritage apples and foraged blackberries, steeped in spiced Shed 1 Gin. Serve cold or warm, alone, with tonic or soda, or add a splash to a glass of Prosecco. A perfect addition to any festivities! Shed 1 is Ulverston's multi award-winning distillery, offering Cumbria's only 'make your own gin' experience, as well as gin tours, tastings and afternoon G&Teas. shed1distillery.com



ST MAUR:

SHORTLISTED IN OTHER SPIRIT

William and Kelsey Seymour, Earl and Countess of Yarmouth, are makers of St Maur premium elderflower liqueur. They explain: "We created St Maur for our guests on our wedding day and they loved it. We then spent another two years developing our drink before bringing it to market. St Maur has a great story to tell. The name comes from our family name in the middle ages. We pick wild elder blossoms for St Maur from the ancient woodlands we care for. We make St Maur as a drink to share with friends old and new. It is delicate on the palette and so evocative of summer elegance and halcyon days. We have succeeded in producing a versatile, well balanced, and distinctive drink. St Maur is enjoyed neat, over ice, in a spritz, and in a myriad of cocktails." drinkstmaur.com



STAG BAKERIES:

HIGHLY COMMENDED IN
BISCUITS & COOKIES (P.50)

Based in Stornoway in the scenic Outer Hebrides of Scotland, Stag Bakeries is a family-run bakery with a heritage dating back to 1885. Nothing is rushed and traditional recipes passed down for generations, time-honoured methods and a team of skilled craft bakers remain at the heart of every product the bakery makes.

Stag's signature product is its classic Stornoway Water Biscuit, and the bakery is now perhaps best known for its seaweed version which was launched in 2013. The Seaweed Water Biscuit is made with a blend of three seaweeds and is a unique and flavoursome cracker that pairs beautifully with cheese, meats, fish, or pâté. stagbakeries.co.uk



SUFFOLK SALAMI CO:

HIGHLY COMMENDED IN
CHARCUTERIE (P.26)

Suffolk Salami Co is a family-run business producing award winning British charcuterie using Freedom Food approved pigs reared on its own farm in Suffolk. The latest addition to the company's range is the award-winning diced cooking chorizo, which oozes delicious oils to flavour your dish while cooking. Using the finest Pimenton de la Vera paprika this product is a popular choice for speedy home cooking. suffolksalami.co.uk

STOKES TEA & COFFEE:

SHORTLISTED IN TEA AND COFFEE

Stokes Tea and Coffee is a multi-award-winning family business with almost 120 years' experience in sourcing, roasting, blending and supplying the freshest coffees, finest teas and delivering top notch customer service. Today the team operate some of the busiest cafés and supply the highest quality, wholesale and retail coffee, tea, equipment and training to customers all over the UK.

stokescoffee.com



THE THOUGHTFUL FORAGER:

SHORTLISTED IN BEER & CIDER

The Thoughtful Forager travels the length and breadth of the UK, seeking the best craft beers and ciders, created by passionate independent producers. Packed with variety, from lager to cider, stout to sour and much more, each is a genuine craft beverage, created by real independent brewers at the highest level of quality. The Thoughtful Forager's ciders are created with fresh apples from family orchards of Herefordshire by the award-winning Celtic Marches. Their juicy pressed cider apples create an intense fruity aroma with refreshing flavour and fruity edge. thoughtfulforager.com





TOM PARKER CREAMERY:

SHORTLISTED IN DAIRY

Tom Parker Creamery was set up with one aim in mind - to make delicious dairy produce without compromising on quality or taste. So, the company only uses fresh British free range milk in its entire dairy range. The creamery began in 1921 with just 14 cows and Tom Parker delivering milk by horse and cart. As word spread of the amazing milk he was selling, his fleet of beautifully painted horse drawn milk floats became a regular sign in the local area. Four generations on, the milk used for the entire range still comes from British free range, pasture fed cows and the mission remains the same - to deliver the simple but delicious pleasure of natural, high quality dairy produce to as many people as possible. tomparkercreamery.com

TRUE FOODS:

SHORTLISTED IN CONDIMENTS & COOKING SAUCES (P.57)

Family owned and run, TRUEfoods has been producing stock and sauces based on culinary principles since 2006, supplying some of the UK's top chefs and restaurants during that time. The stocks are made from the finest British sourced produce and ingredients, using quality farm- assured meats and bones. This provides the perfect base for true gravy, sauces and broths. For those looking to bring the restaurant experience home, they also have a range of meticulously crafted sauces, made the way a chef would. You can purchase the full range of stocks and sauces in supermarkets and independent food outlets nationwide. truefoodsltd.com



VICARAGE BAKES:

HIGHLY COMMENDED IN FREE FROM (P.28)

Vicarage Bakes is a small family-run artisan bakery based in a vicarage in the beautiful Cheshire countryside. Creating award-winning indulgent gluten free chocolate brownies baked in small batches to ensure perfection, the team uses fresh high quality, local ingredients in every bake. Made with rich Belgian dark chocolate, British gluten free flour, British sugar and free range eggs from a local village farm, they are pure indulgence in every bite. Vicarage Bakes took its award winning brownie, added the finest orange oil and even more rich dark chocolate to create the Indulgent Chocolate Orange Brownies that were highly commended in the Great British Food Awards 2020. vicaragebakes.co.uk



WESSEX SPIRITS:

HIGHLY COMMENDED IN FLAVOURED GIN (P.39)

Founded by Kate Griffin, Wessex Spirits started life in February 2017 as Test Valley Gin, in a garden annexe at the founder's grandad's house! Kate explains: "I wanted to make something different using fresh, natural flavours from locally sourced produce. All of my products are completely handcrafted by me in Hampshire where I also make bespoke gin and host online virtual gin tasting. Every bottle is unique and made with love." wessexspirits.co.uk

THE REGIONAL WINNERS

Fantastic producers that came top for provenence with our judges



SCOTLAND: HEBRIDEAN SMOKEHOUSE LTD

The Isle of Uist has been home to this smokehouse for over 30 years. The surrounding pristine waters support all the salmon and sea trout that the company uses to make its special peat and beechwood smoked products. It's this commitment to quality raw ingredients, plus the skills of the expert team, that has earned Hebridean Smokehouse a reputation for producing the very best smoked fish. hebrideansmokehouse.com



NORTHERN IRELAND: MASH DIRECT

An innovative family farming enterprise run by the Hamiltons at their sixth-generation farm north of Belfast. The family grow and select heritage varieties of vegetables that are then gently transformed into an innovative range of convenient, quick-serve vegetable and potato side-dishes. mashdirect.com



WALES: PENBEDW LAMB

Penbedw Farm is where Nicholas Archdale has been breeding from the same flock since 1947. With a surge in online home delivery, growing demand for sustainable farming and support for local produce, in May 2020 the team started offering home delivery boxes of the farm's stunning PGI certified, Welsh farm-assured lamb. penbedwlamb.com



SOUTH WEST: JERSEY DAIRY

The Jersey Dairy Company's herd has access to open air all year and spends most of the late spring, summer and early autumn months at pasture. It's this access to fresh grass and sea air that produces the distinctive and unique creamy milk used in the company's delicious luxury ice cream mix. jerseydairy.com



NORTH OF ENGLAND: R2 DISTILLERS LTD

Makers of Divine Gin, West Yorkshire-based R2 Distilleries have fantastic local credentials; the team uses Shepley Spring water from neighbouring Huddersfield in its gins and bottles are sourced from Allied Glass in Leeds, less than 20 miles from the distillery. The botanicals used are not discarded afterwards either – they are recycled a stone's throw away from the distillery into a local Earthworks Garden Project, who use it in their compost. divinegin.com



MIDLANDS: WILLY'S LTD

Willy apple cider vinegar is made from 48 classic apple varieties grown in the company's 300-year old organic orchards in Herefordshire. From blossom to bottle the vinegar is all natural; raw and unfiltered it contains all the incredible probiotic goodness of the live Mother. The orchards boast incredible natural diversity thanks to the sustainable and organic farming methods. willysacv.com



EAST ANGLIA: FAIRFIELDS FARM CRISPS

Fairfields Farm grow, cold store, wash, grade and bag twelve different potato varieties. The team also grows its 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. fairfieldsfarmcrisps.co.uk



LONDON & SOUTH EAST: THE FRESH FISH SHOP

This stunning deli has been selling fish from the counter for over 30 years and, more recently, started supplying packaged fresh fish to retailers across the country. The team holds regular cooking classes, demonstrations and tastings in the store, and offers free recipe cards to encourage customers to try something new. thefreshfishshop.com



Voted for by You

This year more than 11,000 *Great British Food* readers selected their foodie favourites — and we are delighted to share the results!



BEST COOKBOOK

WINNER

Great British Adventure (Quadrille)
by James Martin
This beautiful book saw the Yorkshire chef travel, cook and eat from coast to coast.

HIGHLY COMMENDED

Greenfeast by Nigel Slater
Veg by Jamie Oliver



BEST ONLINE RETAILER

WINNER

Riverford Organic Farms
The original organic veg box delivery company now offers so much more.

HIGHLY COMMENDED

The Cheese Shed
The Ethical Butcher



BEST FOOD MARKET

WINNER

Borough Market, London
Borough Market is a dynamic institution where food is talked about almost as much as it is eaten.

HIGHLY COMMENDED

Bowhouse, Fife
St Albans Charter Market, St Albans



BEST COOKERY SCHOOL

WINNER

River Cottage
You've voted this cookery school top for the past four years!

HIGHLY COMMENDED

Leiths School Of Cookery & Wine
The School of Artisan Food



BEST RESTAURANT

WINNER

Roots, York
The restaurant is renowned for bringing together the freshest hyper-seasonal ingredients.

HIGHLY COMMENDED

Holborn Dining Room, London
Northcote Manor, Blackburn



BEST PUB

WINNER

The Mariners, Cornwall
This stunning pub is loved for its views over Cornwall's Camel Estuary.

HIGHLY COMMENDED

The Fat Cat, Norwich
The Inn at Whitewell, Lancashire

MOST INFLUENTIAL CHEF, COOK OR FOOD WRITER

WINNER

Jamie Oliver
Despite having published countless books and fronted so many TV series over the years, Jamie always manages to surprise and delight us with something new, whether it's his accessible approach to healthy weekday cooking or innovative ideas for making comfort food classics even more delicious. A true British food icon!



HIGHLY COMMENDED

Mary Berry
James Martin

The UK's Top Independent Retailers

— Voted For by GBF Readers —

BEST BAKERS

WINNER

Baker Tom's, Truro

Baker Tom's began in a kitchen in a corner of the South West over 10 years ago; founder Tom Hazzledine baked his first couple of loaves of fresh bread and biked them to his local farm shop. Today the bakery has five shops, two cafes, a mobile van and an online shop and products are available wholesale throughout Cornwall and Devon.

HIGHLY COMMENDED

GAIL's Bakery, London

Welbeck Bakehouse, Nottinghamshire

BEST BUTCHERS

WINNER

Cranstons, Cumbria

A family-run butchers for more than 100 years, Cranstons are the real deal – specialising in sourcing, hanging and butchering the finest meat from trusted Cumbrian farmers. Cranstons was set up in 1914 by Stanley Cranston; things have changed a little since then, and brothers Philip and Roger Cranston now oversee a thriving retail network, including the flagship Cumbrian Food Hall.

HIGHLY COMMENDED

Ginger Pig, London

Aubrey Allen, Leamington Spa

BEST CHEESEMONGERS

WINNER

Neal's Yard Dairy

The team at Neal's Yard Dairy sum up their mission in three words: improve British cheese. The immediate focus is, of course, on supplying customers with the most delicious farmhouse cheeses – always interesting, characterful and authentic – but the wider aim is to play a role in ensuring the sustainability of British cheesemaking.

HIGHLY COMMENDED

I. J. Mellis, Edinburgh

Country Cheeses, Tavistock

BEST FISHMONGER

WINNER

Tarbett's Fishmongers, Leeds

Tarbett's is Yorkshire's largest independent fish retailer. Founder Liam Tarbett is dedicated to supplying top quality fresh fish and seafood at affordable prices, impressively taking the concept of the traditional high street fishmonger into the 21st century.

HIGHLY COMMENDED

The Fish Shop, Camberley

Ewing's Belfast Fishmongers, Belfast

BEST FARM SHOP & DELI: MIDLANDS

WINNER

Hilltop Farm Shop, Warwickshire

Hilltop Farm Shop started with a small crop of asparagus, picked fresh from the field and sold from the farm table. Seeing the appetite for quality local food bought straight from the producer, the Ellis family then started selling their own lamb and beef, soon launching a beautiful farm shop and cafe in the rolling Warwickshire countryside as demand grew.

HIGHLY COMMENDED

Ludlow Farm Shop, Ludlow

Chatsworth Estate Farm Shop, Derbyshire

BEST FARM SHOP & DELI: EAST OF ENGLAND

WINNER

The Gog Farm Shop, Cambridge

The Gog is a thriving foodie hub staffed by enthusiasts who are committed to bringing the most wonderful produce from the local area to its happy customers. With a greengrocery, butchery, deli, cheese and wine shop, it's a sight to behold.

HIGHLY COMMENDED

The Norfolk Deli, Norfolk

Earsham Street Deli, Suffolk

Great BRITISH FOOD AWARDS



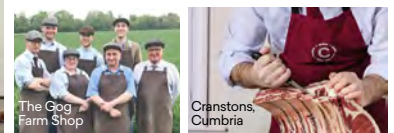
Ballylagan Organic Farm



Padstow Farm Shop



Baker Tom's



The Gag Farm Shop

Cranstons Cumbria

BEST FARM SHOP & DELI: NORTH OF ENGLAND

WINNER

Keelham Farm Shop, Skipton

Keelham Farm Shop offers a culinary tour of Yorkshire, all under one roof. For three generations the family-owned business has championed local ingredients. The store has a butchers, deli, grocers, bakery and florist, allowing visitors to buy fresh produce supplied by more than 400 local producers and farmers.

HIGHLY COMMENDED

Fodder, Harrogate
The Hollies, Cheshire

BEST FARM SHOP & DELI: SCOTLAND

WINNER

The Buffalo Farm, Fife

The Buffalo Farm is home to Scotland's largest herd of water buffalo as well as a thriving butchery, selling meat from the region's finest producers. But as you'd expect, it's the buffalo meat that really draws the crowds, available as juicy steaks, joints, pies, burgers, sausages and more.

HIGHLY COMMENDED

Valvona & Crolla, Edinburgh
Ardross Farm Shop, Fife

BEST FARM SHOP & DELI: NORTHERN IRELAND

WINNER

Ballylagan Organic Farm, Ballyclare

The team at Ballylagan Organic Farm pride themselves on stocking almost everything you could possibly need to live an organic and sustainable lifestyle, from premium groceries to the farm's homegrown beef, pork, bacon, eggs, seasonal fruit and vegetables.

HIGHLY COMMENDED

O'Malley's Farm Shop, Newry
Pheasants Hill Farm, Downpatrick

BEST FARM SHOP & DELI: SOUTH OF ENGLAND

WINNER

Windsor Farm Shop, Windsor

Windsor Farm Shop is the ideal location to purchase quality local produce and enjoy a relaxing afternoon tea in the shadows of Windsor Castle. The shop specialises in locally sourced goods and produce from the Royal Estates and Windsor Great Park.

HIGHLY COMMENDED

The Goods Shed, Canterbury
The Hungry Guest, Kent & West Sussex

BEST FARM SHOP & DELI: WALES

WINNER

Four Seasons Farm Shop, Pembrokeshire

Four Seasons combines the products of a grocers, florist and delicatessen with a fantastic choice of cheeses, hams, meats and oils, in-house bakery and much more. Keen to promote Pembrokeshire produce, the store has an emphasis on utilising products from local suppliers.

HIGHLY COMMENDED

Bodnant Welsh Food Centre, Conwy
Newhall Farm Shop, Monmouthshire

BEST FARM SHOP & DELI: WEST OF ENGLAND

WINNER

Padstow Farm Shop, Cornwall

Passionate about its low carbon footprint, this shop champions local produce with fantastic service. Its wide range of meat and dairy products make it a key stop off in Cornwall's culinary scene. Expect exceptional meat, Cornish cheeses and a huge selection of Cornish ale, cider, sparkling wine and gin.

HIGHLY COMMENDED

Darts Farm, Exeter
Farrington's Farm Shop, Bristol



BEST NEW PRODUCT

Judged by
Booths

WINNER

Burren Balsamics Irish Peat Smoked Balsamic Vinegar

“A wonderfully unique tasting condiment, quite unlike anything our buyers have tasted before. White Italian pale balsamic with rich smoky flavours of peat. Not as acidic as the average balsamic, this wonderful product could easily complement many a dish without overpowering.”

HIGHLY COMMENDED

Jason's Bread

“Ciabattin is a mash up of ciabatta and sourdough, baked in a tin, sliced and presented really well under the Jason brand. All three loaves tasted fantastic in their own right.

TwelveBelow Apple & Garden Mint Tonic

“Whilst the market is awash with new tonics, Twelve Below is a refreshing new arrival. Twelve Below products are all natural, low sugar tonics sweetened with organic agave. Also relatively low calorie at 12 cal per serving. The Apple and Garden Mint Tonic delivers on flavour and freshness and would add an interesting angle to any premium dry gin.”





SAVOURY BAKES & PIES

Judged by chef
Raymond Blanc

WINNER

Celtic Bakers LTD Organic Olive & Herb Sourdough

“This bread stood out for us in its flavour. The crumb was excellent, a well baked loaf and still retained some moisture in the bread. This was an outstanding example of a flavoured sourdough. Delicious.”

HIGHLY COMMENDED

Peter’s Yard Poppy Seed Sourdough Crispbread

Brockleby’s Pies Summer Isle Salmon Pie





MEAT

Judged by chef
Vivek Singh

WINNER

Packington Free Range Whole Shoulder of Pork

“There were 11 entries in the category and as packed as it was, this product stood out for its clean taste and balanced richness. The care that goes into producing it shone through by some margin for me, and that’s why it’s the winner.”

HIGHLY COMMENDED

Heritage Meats Herdwick Hogget Leg Joint

“Personally I love hogget and feel it’s under-rated and not promoted enough. The flavours are naturally mature and go very well with spiced Indian dishes, but I cooked this on its own as it was intended to be and enjoyed it a lot.”

Aldi British Wagyu Sirloin

“It’s great to see British wagyu available to the public in a supermarket. It’s a very good product and whilst not in completion with Japanese wagyu, it came with a good level of marbling, and cooked and ate very well.”





FISH & SEAFOOD

Judged by chef
Mitch Tonks

WINNER

Alfred Enderby Traditional Fish Smokers Traditional Smoked Haddock

“A British heritage product perfectly executed: high quality fish prepared using time-tested methods. I felt I was eating something unique – moist, spiky fish flakes with perfectly balanced smokiness and salt. This is iconic smoked haddock.”

HIGHLY COMMENDED

Loch Fyne Oysters Bradan Orach Smoked Salmon

“This really was the best quality. The fish tasted fresh, the smoke was just smoky enough and the cure was not over salted. In the mouth the texture was dry rather than being too oily and the thickness of the cuts was just right. This is how smoked salmon should taste.”

Loch Fyne Oysters

“Loved the packaging with 6 in a box. The oysters were the right size, not too big, the meat was not milky and the shells full, the juices were clear, salty and fresh. A perfect oyster - you really get a sense of the clear, clean environment they were grown in..”





CHEESE

Judged by chef
Raymond Blanc

WINNER

Cropwell Bishop Creamery Beauvale

“This for us was the best cheese by far that was entered in the competition. Beautifully creamy, not too salty, with a lasting finish. Perfectly balanced, a real crowd pleaser. Truly versatile, we loved it.”

HIGHLY COMMENDED

Lynher Dairies Cheese Co. Cornish Kern
Cerney Cheese Limited Cerney Ash Cheese



DAIRY

Judged by chef
Adam Byatt

WINNER



Old Hall Farm Raw Jersey Butter

“This butter is cultured and has a wonderful acidity and richness but is balanced and refined. You can feel the very essence of the farm it was produced on and the care that had gone into producing the original cream. The setting texture is not too hard and spread on a slice of toasted sourdough this is perfect.”

HIGHLY COMMENDED

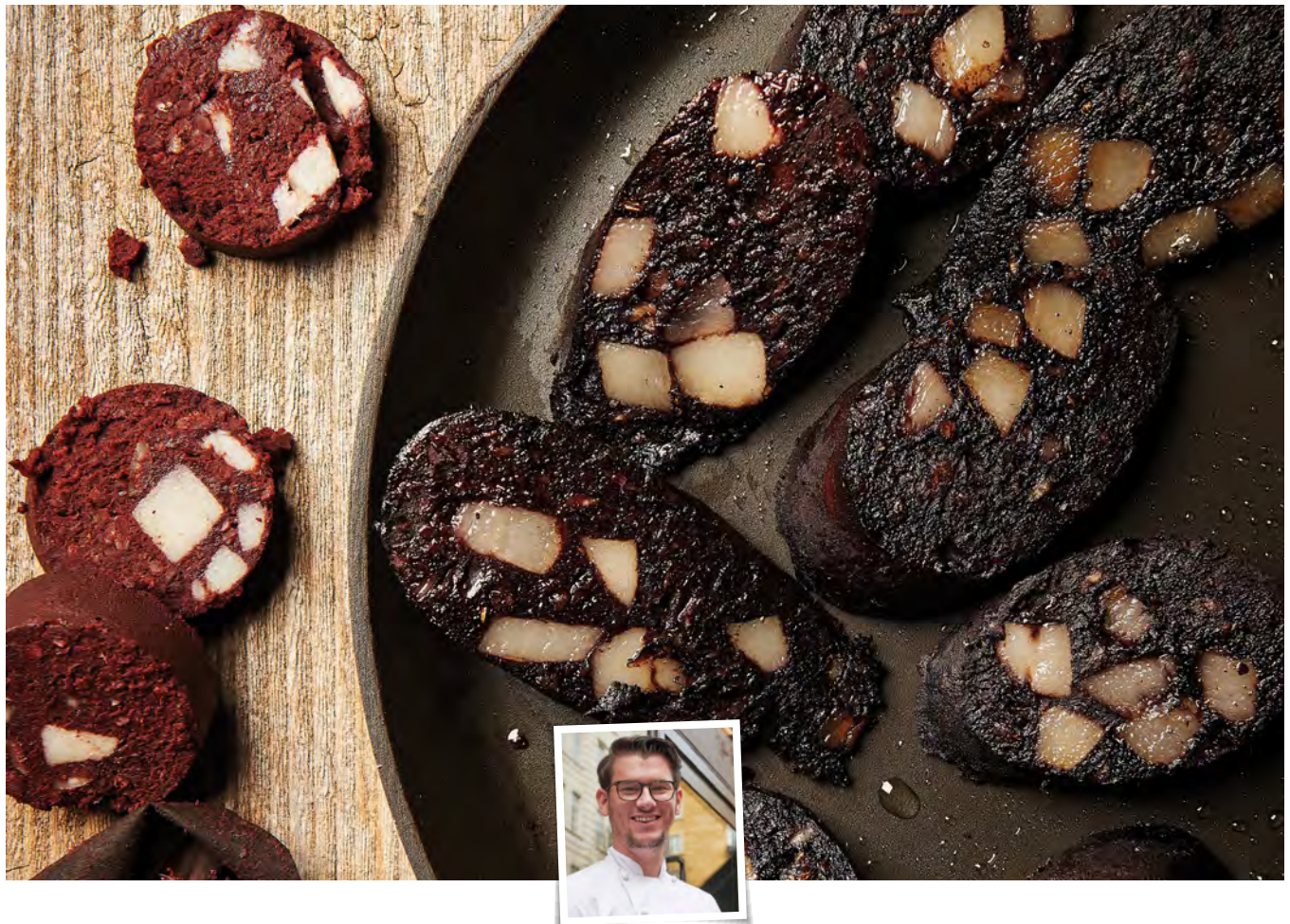
Cornish Moo Milk

“It felt odd to pick simply ‘milk’ as my runner up against other products such as yogurts and delightful butters. But this milk stood out to me as probably the nicest, most wholesome milk I had ever tried. We have raw milk delivered at home but this was so much better; it didn’t just taste how milk should taste like, it had so much more, which I can only guess comes from the terroir and surroundings in which the cows are raised. A truly exceptional product in its field.”

Old Hall Farm Natural Norfolk Yoghurt

“I am a big fan of yoghurt but this was on another level. Rich and thick in a Greek yoghurt style with a really well balanced acidity that didn’t overwhelm. Lovely sized jar and nice packaging. I used the yoghurt whisked into a sauce and it worked a treat. A product I would use at home all the time. Brilliant.”





CHARCUTERIE

Judged by chef
Adam Handling

WINNER

Martin Thomas Butchers Traditional Black pudding

"I love everything about this, especially the big chunks of fat. Super delicious, how black pudding should be. I would definitely buy it."

HIGHLY COMMENDED

Helen Browning's Organics Corned Beef

"I love corned beef and I thought this was great. Good flavour and texture. I liked the packaging also and thought it got the relevant messaging across very clearly."

Lane Farm Country Foods Ltd Diced Cooking Chorizo

"Very tasty. Might be slightly too salty for some people but I like that. It actually tastes slightly better when it has been left to cool down. I would buy it."





POULTRY

Judged by chef
Asma Khan

WINNER

Morton's Family Farm Free Range Cockerel

"The cockerel was incredibly moist. Most unusual as I had expected it to be similar to chicken in texture. It was so much better than any poultry that I have had in this country. The skin was really tasty too."

HIGHLY COMMENDED

Packington Free Range Chicken Thighs

"I made the thigh into Calcutta-style chilli chicken with soy sauce and green chillies. Loved the colour when I sealed the meat on a high heat in the wok. Very moist, it absorbed all of the flavours beautifully. I would definitely buy this chicken again."

Packington Free Range Chicken Fillets

"We had this chicken for staff lunch at the restaurant, cooked in a ginger and red chilli base and it was really moist. My experience of chicken fillets is that they are no good at absorbing sauce when cooked, but in this instance the meat soaked up all the flavours of the spices and the sauce. Very impressive."





FREE-FROM

Judged by cook and author
Shelina Permaloo

WINNER

Simply Ice Cream Raspberry Sorbet

“This sorbet is magnificent in texture and flavour. It had the mouth feel of a gelato, creamy and decadent with the most deliciously tart fresh raspberry flavour which coated the entire palate of pure raspberries.”

HIGHLY COMMENDED

Vicarage Bakes Indulgent Chocolate Orange Brownies

“These brownies were decadent, indulgent, gooey and rich. The texture was delightful, with a powerful hit of citrus orange coupled with a refined dark chocolate flavour. You get an incredible hit of cocoa without the brownie feeling claggy in the mouth. Absolutely delicious!”

Lauden Chocolate Ultimate Vegan Chocolate Spread

“This gorgeously seductive chocolate spread has all the impact of a high-end hazelnut chocolate spread. Paired with some gluten free toast this is a game changer for the morning. Not too sweet with a perfect balance of bitterness and sweetness from the hazelnut this is a really delicious Nutella rival.”





BEST BRITISH SPECIALITY

Judged by TV chefs
The Hairy Bikers

WINNER

Baboo Gelato Elderflower Sorbet

“Beautiful mouth feel which is exactly what you want from a sorbet. Well balanced flavour with a blossom of elderflower scent on the pallet. All in all a superb product.”

HIGHLY COMMENDED

Donald Russell Lamb Cushion Stuffed with Rosemary & Garlic

“When cooking a lamb cushion it is imperative that one follows the cooking instructions on the packaging. Nobody knows the cut better than those who’ve prepared it. Fantastic flavour, great texture. The stuffing that ran through the joint was well balanced and well distributed. There was a beautiful meat crust and the joint was succulent. It carved well. A great product.”

Ginger Bakers Westmorland Pepper Cake

“We thought the flavour was great.”





SWEET BAKES & PIES

Judged by baker and food writer
Martha Collison

WINNER

Many Macarons Marmalade on Toast Macaron

“One of a kind, unique but, most importantly, delicious! The zesty marmalade pairs with the deep, almond flavour of the shell perfectly, and the buttery centre creates the nostalgic flavour of toast with marmalade.”

HIGHLY COMMENDED

Frankonia Bakery Apple Crumble Muffin

“Mastery of muffin-kind! These muffins are beautifully moist, well-spiced and the apple flavour simply sings. The crumble topping is buttery and rich, and perfectly complements the sponge. We ate the lot in one sitting, so they are very moreish indeed!”

Cakehead Raspberry & Almond Bake

“This is a generous cake in every way – both in size and flavour! The almond and raspberry really jump out at you, just as you’d want, and the cake is moist and tender. It is great with coffee, and also makes a lovely dessert with a dollop of crème fraiche.”





HOT PUDDINGS

Judged by chef
Eric Lanlard

WINNER

Charlie Bigham's Proper Puds Sticky Ginger Pudding

"Very convenient to heat up in its little wooden container. The sponge is very moist and sticky. Full of flavour and well balanced; the ginger didn't overpower. Truly as good as a homemade one! Great served with vanilla custard."

HIGHLY COMMENDED

Charlie Bigham's Proper Puds Bread & Butter Pudding

"**Very convenient** to heat up and safe in the little wooden container. It is a creamy and moist pudding, which I love. I could have done with a little more sugar and vanilla but lovely served with ice cream."

Durban Street Food Malva Pudding

"Delicious and filling with very rich custard".





FROZEN DESSERTS

Judged by chef
Vivek Singh

WINNER

Fab Fairies and Wicked Tarts Raspberry Choc Ice

“Well conceived and beautifully presented, these lollies came up trumps in the face of very stiff competition. Everyone remarked how well the lollies held their shape and liked their clean flavours.”

HIGHLY COMMENDED

Aldi Specially Selected Sicilian Lemon Tart

“I really didn’t expect to like this frozen lemon tart as much as I did! It was a revelation to me and to my team who tasted with me. The clean acidity of lemons came through well and it was a strong contender in the category. Missed the first place only by a whisker!”

Donald Russell Cheesecake Selection

“A very good selection indeed, Rich, satisfying and different flavours with inventive combinations.”





CHOCOLATE

Judged by chef
Adam Handling

WINNER

Lauden Chocolate Ultimate Chocolate Spread

“I thought this was absolutely delicious. Perfect amounts of hazelnut and chocolate – full of flavour. I would definitely buy this. The jar looks great too.”

HIGHLY COMMENDED

The Parlour at Lavenham The Parlour Fresh Cream Truffle

“Great chocolate tempering. The cream works very well with the chocolate. This is my type of truffle.”

Jenny Wren Chocolate Fabulous Fondants

“The packaging is quirky so it will always stand out. Perfect little sized bites. Reminds me of the strawberry and orange chocolate Roses I had as a child. Perhaps a little touch too sweet for adults. Quirky and fun but more suitable for children.”





SWEET PRESERVES

Judged by food writer and influencer
Rosie Birkett

WINNER

Radnor Preserves Hand-Cut Lime & Laver Marmalade

“I love the unexpected combination of laver and lime in this zesty marmalade. The laver brings a beautifully saline, umami note which works in contrast with the sweet, zingy lime.”

HIGHLY COMMENDED

The Proper Marmalade Company Lemon & Horseradish Marmalade

“I would never have expected to find horseradish in my marmalade, but the heat and earthiness works really well and makes for a very interesting mouthful.”

Season's Bounty Sour Black Cherry Jam with Kirsch

“There is so much fruit in this and I love the sour flavour of the cherries which is nicely balanced by the kirsch. I'd happily use this for a filling for a Victoria sponge, and it's great on top of hot buttered crumpets with whipped cream.”





SAVOURY PRESERVES

Judged by food writer and influencer

Rosie Birkett

WINNER

Matthew's Preserves Spicy Pineapple Chutney

"This chutney is incredibly well balanced, with the sweet acidity of the pineapple working beautifully against the fragrant pops of the whole spices. Every mouthful is lovely, hitting your tastebuds with the flavours of fenugreek, nigella and cumin. I can't wait to make a cheese toastie with this."

HIGHLY COMMENDED

Cottage Delight Bolaka Mango & Aubergine Chutney

"This zingy chutney has a lovely acidity and is full of plump raisins and apple chunks which have really sucked up the flavours of the cider and spices. Lovely with pork scratchings and cheese."

Cottage Delight English Country Cider Chutney

"This is a wonderfully spiced mango chutney and I love the addition of aubergine, which brings added heft and richness. The perfect accompaniment to a curry or ploughmans."





HONEY

Judged by chef
Bryn Williams

WINNER

Bermondsey Street Bees Bermondsey Street Honey

“This is a wonderful honey with a lovely complex and interesting flavour. Like a good wine, the flavour continues to develop on the palate making for a really interesting and versatile honey.”

HIGHLY COMMENDED

Hive & Keeper Honey from Dymock Woods, Gloucestershire

“I loved this one, again it has a really complex flavour that develops as you taste it. It narrowly missed out on first place only because it is less versatile than the Bermondsey Street one in being a set honey. A lovely spread nonetheless.”

Bermondsey Street Bees Royal Albert Dock Honey

“This is a fantastic and solid honey and it would work well across various uses. I can imagine enjoying this in tea, with cake, or in cooking. A good all-rounder although with slightly less depth than the other winners.”





ENGLISH WINE

Judged by eco-chef
Tom Hunt

WINNER

Aldwick Estate Jubilate Blanc De Noirs

“I think this wine proves the UK is ready to start shouting about its sparkling wines. It is delicate and well balanced with fine textured bubbles. It tastes of summer, fresh berries and has a touch of brioche. This wine has a new spot on my wine rack.”

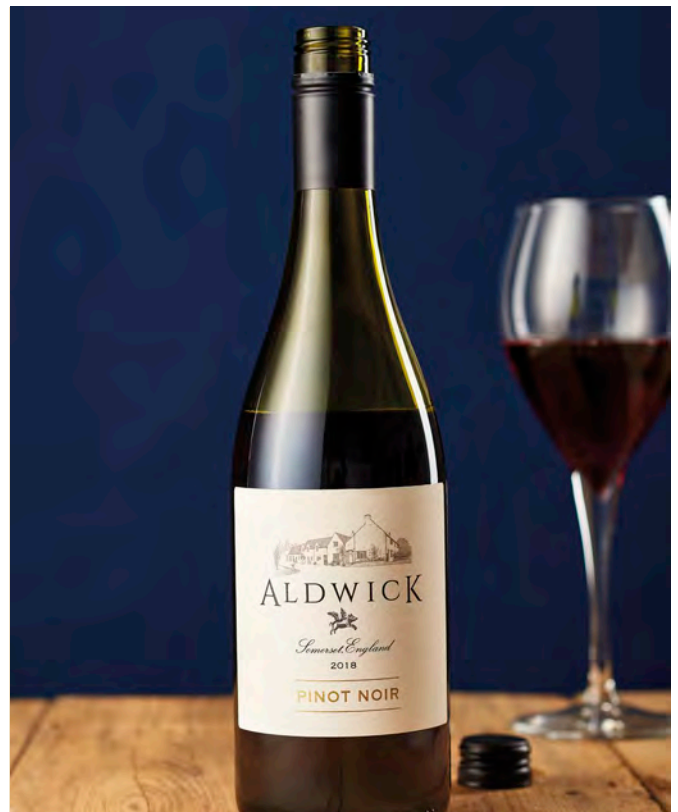
HIGHLY COMMENDED

Vranken-Pommery Louis Pommery England

“The future of English fizz looks bright. This sparkling wine is made by one of the first champagneries to invest in English wine. The bubbles are soft, delicate and sensual - and the wine tastes like crisp apples, freshly picked from the orchard, with citrus and toasted brioche. Perfect enjoyed with strawberries and cream.”

Aldwick Estate Aldwick Pinot Noir

“Aldwick’s attentive approach to their vines is clearly represented through the quality of this wine. The upside to the unfortunate global warming effect on English soil is an improvement in the quality of our wine. As with most English reds, this wine is a lighter, fresher style of pinot noir with hints of cherry and raspberry.”





BEER & CIDER

Judged by food and restaurant consultant
Natalia Ribbe

WINNER

Hallets Cider Deviation

"This is a wine drinker's cider, something that goes great with food or simply to sip in the sun – lots of natural wine vibes. Dry on the nose with wafts of stone fruit. It boasts a hint of barley and elderflower on the palate. Love the elegant branding, too."

HIGHLY COMMENDED

Gospel Green Cyder Gospel Green Rosé

"Gospel Rose is a Provencal-style rosé on the nose and then a sparkling rosé on the palate, with great mousse. In a blind tasting I reckon it would be hard to believe it was a cider. Would make an excellent aperitivo paired with a salty snack. Something that could easily go on a wine menu as an alternative to champagne/sparkling wine. Such a great way to showcase how sophisticated cider can be made on English soil."

Monty's Brewery Monty's Dark Secret

"This porter had me thinking of smoky bacon on first smell, but it was light and super smooth. It has a beautiful flavour profile, something I could enjoy with a bowl of roast peanuts in front of a roaring fire on an autumnal day. I also think this would be an excellent beer to pair with desserts on a tasting menu."





FLAVOURED GIN

Judged by baker and food writer

Martha Collison

WINNER

Orkney Gin Company Rhubarb Old Tom

“This gin is simply outstanding – and probably the best I’ve ever had the pleasure of trying! It is Turkish delight in a bottle, heady with rose, cinnamon and sweet rhubarb. The balance of botanicals is spot on. It is ideal for summer but I’ll happily sip it year round. Another bottle is already on my Christmas list!”

HIGHLY COMMENDED

Wessex Spirits Test Valley Gin

“This is a really unusual, almost savoury gin, but makes a glorious change from a lot of sweet offerings on the market. The herb blend is extremely well balanced and well selected, and it leaves a really crisp, refreshing finish in the mouth. It is easy drinking and an excellent all-rounder.”

Three Wrens Gin Apple Crumble Edition

“From the moment you uncork the bottle, there is no mistaking that they captured apple crumble in a gin. It is warming without being too spicy, and fruity without tasting artificial. Using toasted oats as part of the botanical mix is an inspired idea!”





CLASSIC GIN

Judged by drinks writer and presenter
Olly Smith

WINNER

Exeter Gin

“Bold aromas, excellent aromatic depth, stacks of fragrance and a big hit of juniper all deliver compelling complexity and I could not wait to dive in. Glossy and richly textured with juniper banging a deep bass drum, this glorious gin reverberates with refreshing citrus layers and a kick of zesty spice. It’s epic – a proper festival of flavours.”

HIGHLY COMMENDED

Lenzie Gin

“This is liquid brilliance. I love its fragrant sweet scent with enticing cleanliness and punchy crack of juniper. The flavours are awesome, loads of bright fruitiness and absolutely delicious poise. There’s a clever interplay of gentle life-affirming sweetness with striking purity and layering of harmonious botanicals. This is a recipe of sheer splendour. Great spirit and remarkably delightful with tonic and also in a martini.”

Isle Of Bute Gin Company Isle Of Bute Oyster Gin

“Totally intriguing, herbal and citrus aromas and on the palate nicely integrated bright fruitiness with something more savoury and tantalizing about it that kept me coming back for more. There’s a light touch to the texture with gorgeous silkiness echoing the bright flavours underpinned by that subtle spicy twist. This is a completely unique gin with massively appealing refreshment.”





VODKA

Judged by chef
Richard Bainbridge

WINNER

Deerness Distillery Into the Wild Vodka

“This delicious vodka has a clean, crisp and refreshing finish with a beautiful hint of citrus. Ideal served simply with a good balanced tonic – my kind of vodka. Like the name suggests, a sip reminds you of clearing away the cobwebs with a light breeze.”

HIGHLY COMMENDED

English Spirit Chocolate Chilli Vodka Liqueur

“A taste of Christmas. This is an unlikely combination, but I think it works really well. The flavour of the chilli at the end gives it an obvious kick, but you’ll find the heat actually really brings it all together. I’d have a glass of this over ice after Christmas dinner sitting by the fire.”

The Wasabi Company Wasabi Vodka

“This vodka is unique. It has a beautiful long-lasting wasabi freshness to it with peppery tones. You can really taste the mustard and radish flavours, but with a sweet finish. I think this would pair perfectly with sushi or make a good Bloody Mary.”





WHISKY

Judged by chef
Richard Bainbridge

WINNER

Douglas Laing & Company Specially Selected Speyside Malt Scotch Whisky

“The flavours really complement each other here. The vanilla blends really well with the nutmeg and cinnamon on the palate and the warming oak spice at the end gives you a nice cosy feeling – like you’re sitting by the fire on a cold winter’s evening.”

HIGHLY COMMENDED

Adnams Rye Whisky

“I’m a huge fan of Adnams. The French oak barrel that it has been aged in for five years gives a beautiful nose of orange peel, cinnamon and vanilla. There are lots of complex flavours in this one, which I love; hints of chewy rye spice, honeyed cereal and a touch of blackberry.”

Adnams Triple Malt Whisky

“A fantastically complex, bold and strong whisky. Chocolate, orange, caramelised almonds and exploding spices make it surprisingly smooth and creamy and even more surprising is, for me, a unique hit of sweet finish, which reminds me very much of bubblegum.”



RUM

Judged by wine buyer and drinks expert
Charlie Stein



WINNER

Rosemullion Distillery Spiced Rum

“A delicious spiced nose with a huge amount going on. The palate is warm and supple, just the right amount of sweetness and it’s really comforting. Those spices translate amazingly from the nose to the palate and balance out really nicely with the other components.”

HIGHLY COMMENDED

English Spirit English Spiced Rum

“Another very good rum, much more on the fruit side of the spectrum which I love but in the background is all the textbook warmth and roundness and some really lovely ginger going on. The alcohol is well incorporated and balances out well, nothing is too harsh, it’s basically smooth sailing, and that’s exactly where I’d like to drink this...on a sailboat, in the sun.”

Rosemullion Distillery Rosemullion Gold Rum

“I absolutely loved both the rums from Rosemullion. The Gold is very special, incredibly smooth with lots of lovely vanilla from the oak and almost a whisky edge to the flavour. I have to say the packaging is spot on and really well done, both label and bottle shape are beautiful.”





OTHER SPIRITS

Judged by wine buyer and drinks expert
Charlie Stein

WINNER

Deerness Distillery Orcadian Moon

“There’s a delicious and intense hit of coffee on the nose, very pure and elegant, which is backed up with a hit of walnut, hazelnut, and some lovely dark chocolate and baking spice. Really smooth texture without being too sweet and cloying.”

HIGHLY COMMENDED

Pinkster Gin Hedgepig Fruit Gin Liqueur

“I really loved this, especially when put with ginger beer. There’s just the right amount of sweetness so as not to overpower. The quince and bullace fruit flavours are well integrated and balance out with the alcohol and sweetness. Bullace is something I haven’t tried before and I like the use of a different fruit, it makes the product really interesting for me. Just a really fun, and easy drink for the warmer months.”

English Spirit English Sambuca

“It’s about time that the English market learned that Sambucca is more than just a shooter at the bar on a Friday night. So hats off to English Spirit for making such a pure and elegant one that is wonderfully unctuous with real anise flavour.”





NON-ALCOHOLIC SPIRITS & DRINKS

Judged by cook and author
Shalina Permalloo

WINNER

Wilfreds Drinks Wilfred's Non-Alcoholic Aperitif

“An incredible blend of bittersweet orange, rosemary and rhubarb. It is the perfect Aperol substitute and a memorable non alcoholic aperitif with all the bitterness needed for it to feel like an adult drink.”

HIGHLY COMMENDED

L.A Brewery Sparkling English Rose

“A beautiful and clean-tasting sparkling drink with prominent flavours of kombucha, rose petals and tea. It delivers all the zesty and potent flavours of a sparkling wine without any of the alcohol, making it incredibly memorable. It had the right amount of bubbles and left a beautiful mouth feel. Perfect served chilled on a warm summer's day.”

Caleño Drinks Juniper & Inca Berry Non-Alcoholic Spirit

“This tropical infusion is a collision of citrus and spice botanicals and is perfect for creating tropical inspired cocktails. It's sugar and sweetener free, providing a bittersweet and astringent hit of flavour which makes for the perfect non alcoholic cocktail. Bold packaging and memorable flavours such as ginger and coriander make for a conversation starter at a cocktail party.”





TEA

Judged by blogger
Pippa Middlehurst

WINNER

Grey's Teas Assam Jamguri TGFOP1

"Delicious with or without milk and perfect for breakfast. The flavour was as pleasant on the first sip as it was on the last – not too bold or overpowering."

HIGHLY COMMENDED

Grey's Teas Ceylon Uva Blackwood Organic OP

"The flavour was pleasantly dry and I found this worked really well alongside a sweet treat. The different flavours stood alongside each other nicely – I could taste a light smokey, toasty fragrance. I would enjoy this tea at any time of day and I also loved the packaging."

The Lincoln Tea & Coffee Company White Tea & Mango

"I enjoyed the fruity light flavour of this tea and found it a comforting cup and would enjoy it at any time of day. It wasn't too sweet, and the tea flavour stood out well alongside the mango."





COFFEE

Judged by blogger
Pippa Middlehurst

WINNER

SOLO Coffee Cold Brew Coffee

"I loved the convenience of this product and found it very easy to drink. The flavour is not too overpowering or bitter and works really well cold. Refreshing, bold and very tasty."

HIGHLY COMMENDED

The Lincoln Tea and Coffee Company Guatemalan Single Origin RFA Coffee Beans

"I loved the bright packaging and branding. Really enjoyed this coffee after a meal. The aroma was bold and nicely rounded with dark chocolate notes. Very pleasant taste, with a good balance of sweet and bitter notes."

Lost Sheep Coffee Get To The Hopper

"I loved the roasty flavour of this one and the notes of sweetness. Perfect for the morning. The most drinkable and enjoyable of all the hot coffees. Quite moreish!"





FRUIT JUICE & MIXERS

Judged by critic and food write
William Sitwell

WINNER

Raisthorpe Manor Yorkshire Tonic Pink Grapefruit

“This was an exquisite drink, beautifully made with a really natural taste. It gets the balance between the grapefruit and the sugar content of the tonic. You get that wonderful, gently bitter, refreshing taste of grapefruit and it’s softened by the tonic.”

HIGHLY COMMENDED

Barn Farm Drinks Opal Apple Juice

“My favourite of the several apple juices in the category. A lovely natural taste, as if you’ve pressed the apples yourself but with a hint of sophistication that just elevates it from a local farm shop juice. The cute little bottle and sprightly packaging make it perfect served with a lunchtime sandwich.”

Owlet Cheerful Gold Apple Juice

“A big, blowsy, generous and classic apple juice. Having a large bottle in the fridge feels like it’s been brought straight from the farm. It’s a proper old fashioned product of which they should be mighty proud.”





SAVOURY SNACKS

Judged by chef
Michel Roux Jr

WINNER

Two Farmers Hand-cooked Crisps Salt & Cider Vinegar

"I thought this was absolutely delicious. Perfect amounts of hazelnut and chocolate – full of flavour. I would definitely buy this. The jar looks great too."

HIGHLY COMMENDED

Made For Drink Chorizo Thins

"Very moreish! Just the right amount of spice. They're much more than a snack and great to go with drinks. This is a great store cupboard ingredient, too. On salads of all sorts it's a real treat."

Supernatural Food Ltd Boundless Activated Nuts & Seeds: Turmeric & Smoked Paprika

"They taste great and feel as if they are good for you! A good balance of sweet and spice, and thankfully not too salty."





BISCUITS & COOKIES

Judged by chef and author
Maunika Gowardhan

WINNER

Frankonia Bakery Coco Butter Shortbread

“Buttery, delicious shortbread with a chocolate flavour. I love the traditional, homely packaging too. So moreish and definitely one that I’ll be ordering soon.”

HIGHLY COMMENDED

Stag Bakeries Stornoway Seaweed Water Biscuits

“Lovely crisp biscuits with a subtle seaweed flavour. The perfect accompaniment to a cheese platter.”

Indie Bay Snacks Pretzel Bites

“The packaging is great and the little bag is the perfect size to travel with. The salty pretzels are perfectly complemented by the dark chocolate coating”.





SWEETS

Judged by chef and author
Maunika Gowardhan

WINNER

The Copper Pan Fudge Company Coppercrunch

“These little squares were just delicious! Fudge with a crunchy mix and just the right amount of sweetness.”

HIGHLY COMMENDED

Champion & Reeves Ginger Nougat

“Savoury and sweet flavours made this nougat so good. You get lovely chunks of ginger with every bite.”

Scarlett Angel Treacle Toffee

“Rich, with a dark flavour and perfect crunch. The toffee is great on its own but also versatile to use for baking and cooking too.”





HOME BAKING

Judged by chef
Asma Khan

WINNER

Shipton Mill Heritage Blend White Flour

“A clear winner! I used the flour to make paratha and Aneesa from my team made a loaf with olives. Both were so delicious. While kneading the dough for the paratha I loved the smoothness of the dough after it had rested.”

HIGHLY COMMENDED

Brook Vegan Foods Sticky Ginger & Toffee Pudding

“Upon opening the packaging this pudding has a lovely subtle ginger aroma. I was concerned that the ginger flavour would be lost once baked but it stayed and was absolutely delicious. I loved the meltingly soft texture after it came out of the oven. So good I did not miss having any ice cream or sauce on the side. It narrowly missed out on being number one.”

Shipton Mill Heritage Blend Stoneground Wholemeal Flour

“This flour is a cut above other wholemeal flours. I used it to make a traditional village-style roti and someone on my team made it into bread - it worked really well in both recipes.”



HEALTHY BOOST

Judged by eco chef
Tom Hunt

WINNER



Willy's Ltd Organic Apple Cider Vinegar with the Mother

"If our shelves were filled with products like this, the world would be a better place. Even the aroma shouts apples, with a funky floral-sweet punch in the nose. And it tastes so good I can drink the stuff, just mix a teaspoon to a tablespoon with a glass of water for a delicious healthful drink."

HIGHLY COMMENDED

Seaspoon Seaweed Boost

"The last couple of years I've been getting more into nutrition and I've realised that even with a super healthy diet it can be hard to get all the nutrients you need to be of optimal health. Puriton Beetroot and Chocolate is a brilliant, minimally processed product in a market wrought with hyper-processed food products claiming to be something they are not. It only contains whole foods which is the key to an evidence-based healthy diet. Importantly it tastes delicious too, I like to blend it up with mixed fruit, whatever I have available really, oatmeal and water."

Jenny Wren Chocolate Fabulous Fondants

"Seaweed is a great source of omega 3 fatty acids and an interesting way to season your food in a way that is more health promoting than straight up sea salt. Seaspoon Seaweed Boost is a blend of four seaweeds: dulse, sea spaghetti, sea lettuce and sea greens. Combined they have a lovely taste that works well sprinkled on salads, in stews and even in smoothies."





GLUTEN FREE

Judged by chef
Eric Lanlard

WINNER

Mash Direct Beer Battered Chips

"The best oven chips I have ever eaten! Super fluffy, crispy on the outside when they came out of the oven. Proper restaurant fat chips! I would have never known that they were gluten free either."

HIGHLY COMMENDED

Donald Russell Cider Battered Haddock Fillets

"Very good fluffy and crispy batter, easy and quick to deep fry. The fish was lovely with big flakes and a delicious flavour. I would have never known it was a gluten free option if not mentioned."

Nairn's Gluten Free Chunky Biscuit Breaks: Apple & Cinnamon

"I loved these biscuits, perfect as a treat on the go or served with cheese. The apple and cinnamon flavour is very natural and does not take over. On the plus side it's very low in sugar too, making it perfect to be used as a savoury biscuit too."





READY MADE

Judged by author and influencer
Miguel Barclay

WINNER

Quick Crêpes Crêpes Mix

“So quick and simple, I just added water, grabbed my frying pan and then ate some delicious crepes. I like the fact that this is a long lasting, storecupboard solution to negate the requirement for perishable milk and eggs.”

HIGHLY COMMENDED

Saffron Tree Gosht ka Salan

“Delicious and authentic tasting curry ready in minutes. Time and effort went into the preparation of this meal and it shows.”

Bannisters Yorkshire Family Farm 6 Little Jacket Potatoes

“It blows my mind that you can have a jacket potato in 3 minutes. But you can! They are mini jackets, already pre-cooked then frozen, so it only needs a few minutes to cook. Ideal for busy families, and a great time saving idea.”





VINEGARS & OILS

Judged by chef
Jack Stein

WINNER

Willy's Ltd Organic Apple Cider Vinegar with The Mother

"I love cider vinegar, and this is world class. I like the story of the 300-year-old orchards, and the Mother aspect of the live ferments. It tastes of proper cider which is unusual in vinegar. Clean and elegant."

HIGHLY COMMENDED

Hillfarm Oils Extra Virgin Cold Pressed Rapeseed Oil

"A very high-quality rapeseed oil with a beautiful deep yellow colour. It is clean without too much pepperness on the finish which I really like. Great packaging and nutritional information too, comparing it to other types of oil."

Burren Balsamics Irish Peat Smoked Balsamic Vinegar

"If this competition was about innovation this would win; a very unusual combination but really interesting. White balsamic is very trendy and this with the peat smoke would be great for chefs to play with. I'm not sure how much the home cook would get from it but definitely something to add to pickles and things like that, would also work well with oysters."





CONDIMENTS & COOKING SAUCES

Judged by author and influencer
Miguel Barclay

WINNER

Karimix Korean Bulgogi Sauce

“What a great sauce! Tastes homemade and encapsulates all the flavours you’d expect from this kind of sauce. This is going on everything from hotdogs to dim sum. I really have fallen in love with this sauce.”

HIGHLY COMMENDED

Hunter & Gather Garlic Avocado Oil Mayonnaise

“I can’t stop dipping chips into this sauce. Luxurious and flavourful.”

Taste of Keejays Peking Hoi Sin Sauce

“An authentic tasting hoi sin sauce just like you’d find in a decent Chinese restaurant, you genuinely cannot tell the difference. It has all the correct flavour notes in exactly the correct proportions.”





BOOTHS
THE GOOD GROCERS

BEST START-UP

Judged by
Booths

WINNER

byRuby

“Seriously great-tasting frozen ready meals, made only with ingredients you would use in your own kitchen. We sampled four products from the range and each one tasted as though it was cooked from scratch that evening. Generous portion sizes too.”

HIGHLY COMMENDED

Rosemullion Distillery

“British rum is definitely of real interest. Rosemullion Distillery do it properly, making their own base spirit and taking the time to create a wonderful oak aged rum, with a great smooth finish. Perfect as a base for any rum cocktail but equally smooth enough to sip on its own. Beautifully presented in a heavy bottomed bottle with stylish branding.”

In the Welsh Wind Distillery

“Notably the dark bottle and distinctive branding make this gin stand out amongst others on presentation. The gin itself is a dry style, with interesting warm sweet aromas, which give a long and smooth finish.”



Great
**BRITISH
FOOD**
AWARDS 2020

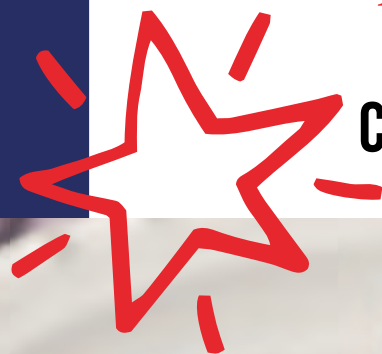
**GRAND
BRITISH
CHAMPION**

The Grand Champion 2020

The cream of this year's competition was taste-tested by the buying team at Booths, partner of this year's awards. With a diverse group of amazing food and drink, it was the Best Sweets finalist that stood out from the competition.

And the winner is...

**THE COPPER PAN FUDGE
COMPANY'S COPPERCRUNCH**



BOOTHS
THE GOOD GROCERS

“What an absolute joy. On appearance quite unassuming, maybe it’s a fudge or possibly toffee, the layer of chocolate and nuts adds some intrigue, but surely nothing I haven’t seen before. On first taste though, wow just wow - the taste of toffee brittle, nuts and chocolate sent my mind back to when I was a kid, remembering flavours I’d forgotten but love so much. Texture wise, the brittle top layer combines wonderfully with the soft toffee beneath to deliver a heavenly bite every time. Coppercrunch really is supreme.”

**John Gill, Head of
of Marketing &
Trading at Booths**