



Great BRITISH FOOD AWARDS

GUIDE 2021

The results are finally in! Discover the Grand Champion, reader-voted winners and 100+ standout, award winning British producers



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Welcome



“A Great British Food Award is a hard-won honour”

“It’s never been more important to shop locally and support independent businesses. As part of the Great

British Food Awards 2021 we’re championing standout producers from across the UK, and our host of incredible winners should offer tonnes of inspiration for your food shopping.

“This year the awards are bigger and better than ever, with 88 categories and a roster of amazing celebrity judges, including Michel Roux Jr, Monica Galetti, Raymond Blanc, Olly Smith and Booth’s supermarket.

“We also invited our audience to nominate and vote for their favourite local food retailers, restaurants, chefs and more. Over 13,000 of our readers voted – read on to find out more!

“Despite what has been a difficult year, we are heartened by the resilience of Britain’s amazing producers, and have been blown away by the quality of food and drink that’s on offer. A Great British Food Award is a hard-won honour, and very well deserved. Please read on to find out who scooped up the awards in each category in 2021.”

Acting Editor of Great British Food and Chair of the judging panel



@gbf_mag



@GreatBritishFood



@gbf_mag

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BOOTH'S
THE GOOD GROCERS

A heartfelt thanks to Booths the good grocers for sponsoring the Great British Food Awards 2021

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Published by
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21-23 Phoenix Court, Hawkins Road,
Colchester, Essex, CO2 8JY

Newstrade Sales
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aceville



AAGRAH FOODS

Aagrah Foods brings you its delectable new chutney, with roasted whole spices nestled amongst rustic caramelised mango chunks. This will take your Indian curry nights to the next level! Its Tarka Cooking Sauces use recipes that have been perfected over 40 years in its restaurants; the brand is truly raising the standards of taste and quality of home cooked, Indian food. Order online and receive £5 off when you spend £35 with code GBF21.

aagrahfoods.com

ADLINGTON LTD

Grown to full maturity of 70-80 days using a slow growing breed, the English Label Chicken from Adlington is carefully selected for its ability to thrive outdoors and live twice as long as commercial chickens. This gives them a longer and happier life of freedom out in the fields, which is reflected in the amazing eating quality of the bird. Fed on a diet including wheat, maize and whole natural oats, the end product is simply incredible in taste and texture, quite unlike any other; this led to a Great British Food Award.

adlingtonltd.com





ALDWICK ESTATE

English red wine? That's a pure delight to drink? Any prospect in late July 2011 that Aldwick Estates recently planted vines might thrive, much less produce internationally accredited wine? Pigs might fly! Aldwick Estate stands victorious! This light-hearted blend of carefully selected Pinot Noir and Regent grapes literally flies off the shelf, it's ideal for enjoying all year round. Lively dark fruit is plentiful in this youthful wine that's best served slightly chilled. It appears that Aldwick's English Sparkling range, Jubilate®, is not the only wine worth shouting about; its red is making just as much noise, oink, oink!!

aldwickestate.co.uk

BERMONDSEY STREET BEES

Bermondsey Street Bees is a sustainable beekeeping practice dedicated to producing characterful, raw English honeys. Heavenly honeys from its urban and country hives have consistently won this small artisan producer the leading professionally-judged awards in food, including this year's Great British Food's 'London & South East Producer' award. Just like fine wines or olive oil, single-origin raw honey is the product of its terroir, perfectly reflecting the landscape, soil, weather and forage plants within the flying range of the bees. It is these flavours that sing through Bermondsey Street Bees' glorious English honeys.

bermondseystreetbees.co.uk





BLACK COW

Black Cow is made in West Dorset from the milk of grass-grazed cows. Using milk as its only source ingredient is what makes the vodka so smooth. Black Cow is the invention of dairy farmer Jason Barber. Inspired by his love of vodka, back in 2012 Jason set about exploring the potential of what is leftover in the milk when making cheese. By combining the ancient Mongolian tradition of making alcohol from milk with the Northern European tradition of making high proof, clear, clean vodka, Jason was able to develop an innovative & superior tasting vodka, made entirely from milk.

blackcow.co.uk

BURREN BALSAMICS

Based in the rolling hills of County Armagh, or the Orchard County, in Northern Ireland, Burren Balsamics has been producing and infusing small batches of Balsamic Vinegar straight from Modena, Italy, with all-natural ingredients sourced from local farmers and producers. Carefully crafted by Susie Hamilton Stubber and Bob McDonald, Burren Balsamics' Black Garlic Infused Balsamic Vinegar of Modena is a Winner of a Great British Food Award 2021, and its Raspberry Infused Balsamic was highly commended. Other exciting creations such as the Irish Peat Smoked Infused White Balsamic, and Blackberry and Thyme Pearl Bursts have won numerous awards at GBF and more. Try them all!

burrenbalsamics.com





BYRUBY

Seriously special, hand-made food for your freezer. That's what ByRuby is all about. This award-winning brand sources the finest, ethical ingredients directly from sustainable suppliers. British free-range chicken, British grass-fed beef, and British chalk stream trout are cooked with care alongside market-fresh vegetables by Leith's-trained chef Ruby, using absolutely no additives or preservatives, just like you would at home.

This is frozen food like you've never seen before. Delicious, nutritious and nourishing, these all natural, high-quality meals are for the modern-day, busy foodie. ByRuby's fresh approach to frozen gives you convenience without compromise.

byruby.co.uk

CHOCO WORKS LTD

Established in 2018, Choco Works is the embodiment of a mission to deliver the best chocolate brownies to all. Operating from Paisley in Scotland, it delivers delicious brownies to local Paisley cafes and to customers across the UK, receiving outstanding reviews and recently being nominated as finalists in the Great British Food Awards for its Salted Caramel Brownies. Choco Works prides itself on using only the finest ingredients, creating mouth-watering flavours including white chocolate, Biscoff Caramel, and many more. It will continue to develop and expand its range of flavours, ensuring that it delivers nothing less than handcrafted perfection.

chocoworks.co.uk





CHARLES MACLEOD LTD

Multi-award-winning Charles Macleod Stornoway Black Pudding is made with Scottish oatmeal to give a unique texture. The moist deep flavour is a result of high-quality ingredients and a fine balance of seasoning. It's essential in a traditional breakfast or perfect accompaniment to a range of savoury ingredients such as scallops, chicken, beef and pork. New to the range is a gluten-free version of its famous black pudding, which has been developed in response customer demand. Initial feedback has been so good that some product testers even went as far as saying it was "better than the original!"

charlesmacleod.co.uk

COPAS TRADITIONAL TURKEYS

Copas Traditional Turkeys has been producing award-winning free-range birds since 1957. Based in the Berkshire countryside, it believes that the better the turkeys are looked after, the better the end result and its high welfare artisanal methods certainly produce unbeatable flavoured meat. The turkeys are guarded by a herd of alpacas and are given firework training to acclimatise them to the loud noises of bonfire night. There's a public footpath through the fields for anyone who wants to see for themselves and the farm is opposite Bisham Woods, the setting for Wind in the Willows.

copasturkeys.co.uk





CRAIC FOODS

If modern cookery is about anything, it's about the quest for new ingredients, flavours, and textures. Step forward CRAIC Foods, a small food company on a mission to create an unrivalled reputation for food innovation. CRAIC's latest offering is a range of pickled fruits, developed with a unique process that maintains the fruit structure in a complimentary flavoured sweet vinegar; all ready to serve from the jar, to enjoy with cheese, charcuterie, pate, cold meats, or seafood. CRAIC Foods products are already used in starred restaurant kitchens throughout Ireland and the UK, and are available to the home cook online.

craicfoods.com

CRAVE MARINADES

This secret recipe created in Karen's Lancashire kitchen has won many awards and testimonials, including one from the great Chef Ken Hom who described the marinades as being addictive! This delicious, healthy and plant-based marinade spice mix doesn't include any additives or preservatives. It's really versatile and can be used as a coating for fish, meat, vegetables, seafood and Quorn, as well as an ingredient in recipes! There are over 70 delicious recipes to make on its website. It hopes this Highly Commended Spice Mix, judged by the renowned Indian Chef Vivek Singh, will inspire you to make your own amazing dishes in your very own kitchen too!

cravemarinades.com





DEERNESS DISTILLERY

Vára Gin is Deerness Distillery's newest award-winning gin. Hailing from its self-built distillery in the Orkney Islands, Scotland, Vára joins its multi-award-winning line up of gins, vodka and Orcadian Moon liqueur. Meticulously crafted Vára Gin leads you on a sensory journey; juniper led with rosemary, citrus and cardamom undertones with a subtle rose finish. 'Vára' meaning 'to become spring' in Old Norse gives you an inviting spring taste, even in the depths of an Orcadian winter. With unique drinks to please the most discerning spirit and liqueur lover, you won't be disappointed if you visit Deerness Distillery online today!

deernessdistillery.com

DEVIL'S BRIDGE SPICED RUM

Devil's Bridge Rum envisions a world where people drink differently. Inspired by the tale of a lady's cunning plan to trick the devil, with sweet bara brith as the leading flavour, its rum dares people to defy the ordinary.

How? With 100% genuine, authentic ingredients, matured in ex-bourbon barrels in the Caribbean, and shipped to its Welsh distillery to be steeped in a unique combination of botanicals and spices. A local brand crafted for those who value quality, world-class design and an undeniable depth of flavour; daring to choose Devil's Bridge Rum is a decision you won't regret.

devilsbridgerum.com





DRAPERS

After decades of studying the art of draping, Drapers has applied the same fine art and detail to the art of recipe design and distilling. Weaving layers of aromatic botanicals, distilling in small batches and marrying the balance of the hand-picked seasonal produce to deliver a well-rounded, multi-award-winning spirit, Drapers contemporary spiced rum embodies the masterful essence of craftsmanship, leaving a taste draped in pure elegance. Handcrafted and distilled in small batches, the spiced rum weaves signature notes of rich cocoa, fragrant vanilla, and caramel tones with smoked oak chips, to balance the perfect measure. Perfect for sipping, paired with mixers, or the dressing up your cocktail measures.

drapersengland.com

DRIVERS PICKLES

Drivers Pickles, a fourth-generation family business based in Leicester, has added new products to its expansive range of gourmet pickles, relishes and chutneys. For over 119 years, Drivers Pickles has been producing award-winning products; the introduction of Spicy Calypso Chutney, Caramelised Red Onion Relish and Bread & Butter Pickles into the 2021 range doesn't disappoint! Starting off as a grocery store in 1902, Drivers Pickles has expanded its retail range and now supplies beautifully packaged gifts for all types of food lovers!

pickle-lovers.co.uk





DUKESHILL HAM

Dukeshill was founded over thirty-five years ago, with a vision of producing the very best hams, “old fashioned” cured, and a true focus on flavour. Its uncompromising attitude towards provenance and quality led to Dukeshill being selected by top London Food Halls Harrods, Fortnum & Mason, famed eateries like the Ritz and being awarded a Royal Warrant from HM The Queen. Dukeshill maintains a traditional approach of crafting and supplying fine foods to offer a wonderful array of top-quality meats, fish, cheeses, puddings, hampers and more, all available for delivery anywhere in the UK from its simple to use website.

dukeshillham.co.uk

EVERLEAF

Everleaf was created by British bartender and conservation biologist Paul Mathew, at his bar, The Hide, in Bermondsey, London.

He combined his knowledge of plants gained working for British conservation charity Fauna & Flora International with his expertise in crafting drinks, and developed Everleaf. It's a range of endlessly delicious non-alcoholic aperitifs that draw their inspiration from natural biomes: marine, mountain and forest. Everleaf's natural ingredients are drawn from around the world, but their flavour profiles were created for a British palate and drinking moment; that pre-dinner occasion where we traditionally sit back with a G&T or fruit cup. Complex, aromatic and refreshing, they're the perfect British aperitif!

everleafdrinks.com





FIREFLY DRINKS

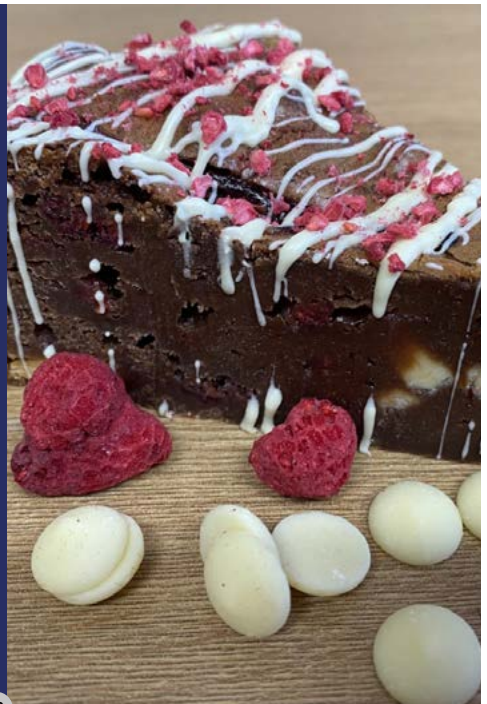
Introducing Firefly, a deliciously refreshing range of still soft drinks, enlivened with botanical extracts. It has collaborated with industry experts, award-winning mixologists and world-renowned herbalists to create a range of grown-up soft drinks made from still water, fruit juice, and blended herbal extracts. Each Firefly drink has a clean, fresh flavour, not too sweet and never fizzy. You can just pop the cap and instant refreshment is yours. But ideally, get your nicest glasses out, plenty of ice, a slice of citrus, a handful of berries, a sprig of mint and you're all set for a flavour adventure.

fireflydrinks.com

FI'S AMAZING BROWNIES

Fi's Amazing Brownies is founded from a family's love of mum's baking and her determination to create an income during the pandemic. Beautifully gift-wrapped boxes filled with "The Original" brownie, a decadent Belgium chocolate brownie packed full of fillings including honeycomb, fudge and more soon began making their way over the UK and beyond. Since its launch Fi has continually developed new recipes and now features 'The Biscoff One' and 'Chocolate Orange' along with tempting specials. Offering a delicious vegan brownie and gluten-free versions of all flavours, there really is something for everyone. Fi's popular range goes from strength to strength and is now supplied to coffee shops, grocers and more. Fi's Amazing Brownies remain true to the family roots the business was built on, with 20% of all profits donated to The Cystic Fibrosis Trust.

fisamazingbrownies.co.uk





FOX & FOX WINE

Joyously delicious Inspiration is made from the most beautiful golden-berried Pinot gris grown by us here at Mayfield, East Sussex. The vines, planted in 2004 and 2010, produced such luscious fruit in 2014 that Fox & Fox celebrated them by making this glorious fizz. As winemakers they love to push the boundaries with innovative wines that delight. Elegant small bubbles create a rich mousse, carrying citrusy lemongrass notes that are subtly flavoured with honey and a gentle spiciness. It tastes lovely with British cheeses like a white Cheshire or a creamy goats' cheese and with spiced dishes, especially those with chili and ginger. Fox & Fox made this English sparkling wine for you.

foxandfox.wine

FURNISS FOODS

Furniss, Cornwall's oldest and most cherished biscuit brand since 1886, is delighted to have teamed up with Cookie extraordinaire, Teoni Payne, on a delicious range of Cookies known as "Furniss Cookies by Teoni". Consisting of nine flavours, six being vegan, these cookies are a perfect combination of delightfully luxurious flavours with a unique rustic packaging style. Furniss is renowned for being home of the Cornish Fairing for over 135 years and these new cookies are a fabulous extension to the much-loved Cornish biscuit range. Enjoy 10% discount when shopping its online store, simply enter code GREAT10.

furniss-foods.co.uk/shop





GRIFFIN SPIRIT COMPANY

Griffin Spirit Company produces vodka, gin and rum using traditional DES copper pot stills in its artisan distillery at the Old Army Camp in Somerset. Alford Camp, as it was then known, was an important ammunition facility during WWII, but is now home to British spirit of a different kind. Griffin Spirit – which has been going from strength to strength – headed up by female distiller and founder Antonia Griffin, who worked tirelessly to create a recipe to be proud of and also designed the beautiful bottle labels. Fresh limes, mint, kaffir lime leaves and chamomile are just a few of the 18 botanicals that make this luxury London dry gin so unique. A true British labour of love.

griffinspiritcompany.com

GWENYNFA PENYBRYN APIARY

The Edwards family has been keeping bees since the 1930s, and are at the forefront of producing honey. Carys started taking interest in beekeeping at the age of 12 and was competing against her uncle at the age of 16 with her honey in events such as the Royal Welsh Show, Highland Show and Great North Yorkshire. She became very successful and started competing in honey products classes, producing honey jams. Her honey marmalades, jams, marmalades and honey are produced in a facility with BRC accreditation to an award-winning recipe, and are sold under the Gwenynfa Pen y Bryn Apiary brand.

penybrynhoney.com





HATTIERS RUM

Hattiers Rum sources fine rums from single estate distilleries across the globe, which are then expertly blended in South Devon. It has quickly gained recognition as one of the UK's best rum blenders, whilst at the same time using its business as a force for good. Hattiers is the UK's first B Corp certified rum; an international paradigm that only certifies businesses which can provide evidence of the very best socially and environmentally responsible practices. This attention to detail and quality was the catalyst behind Hattiers Rum gaining globally respected awards, alongside recognition for producing blends that comfortably sit beside some of the finest single estate rums from around the world.

hattiers.com

HELEN BROWNING ORGANICS

Everything you need for the ultimate ethical feast this Christmas can be found at Helen Browning's. With a firm ethos of 'farm to fork', Helen Browning's offers a renowned range of award-winning, grass-fed, and free-range organic pork and beef products (don't miss the steaks, ribs and hot-dogs) plus organic bronze turkeys, for home delivery across the UK. What really makes this brand stand out is its dedication to sustainable organic farming practised at Helen's family farm in Bishopstone, Swindon – a mission dedicated to seek ways to farm that are as good as they can possible be for people, farm animals and nature.

helenbrowningsorganic.co.uk





HEPWORTH & BREWERY COMPANY

The Right Stuff, an organic American style pale ale from Hepworth & Brewery Company, has won the Best Beer and Cider Award in The Great British Food Awards.

The first ever organic beer to win in this category, the beer is brewed from Chinook and Cascade barley grown locally to the West Sussex based brewery. It is brewed using traditional methods and the result is a naturally carbonated, gluten free and vegan friendly ale, which is full and fruitily flavoured. Another Hepworth beer, Aztec, was highly commended in the Non-Alcoholic Drinks category of the Great British Food Awards. The agave brewed, organic lager was the only beer to win an award in this category.

hepworthbrewery.co.uk

IRISH BLACK BUTTER

Irish Black Butter is a dark, decadent condiment. At its core the Armagh Bramley Apple. Local cider and brandy married with sugar and treacle offer a smooth, sultry, spreadable consistency. Cinnamon and mixed spices arouse senses as the warm aroma teases your imagination into overdrive, and endless uses are conjured by this Irish Black Butter alchemy. Launched on the sandy Whiterocks shoreline at Portrush in 2017, Irish Black Butter is a growing favourite with foodies, bakers, cooks and chefs offering high end dining sophistication or transforming everyday food. Featured by James Martin and enjoyed on BBC Dragon's Den this award-winning condiment will intrigue, surprise and delight with each dark delicious spoonful.

irishblackbutter.com





KAMES

Scottish Steelhead is an exceptional trout. It's the rainbow that migrates to the sea, where it grows big, athletic and lean, with a sweet depth of flavour, and delicacy for which trout is known. If you like salmon, you'll love Steelhead. It's bred and sustainably grown in Scottish sea lochs by Kames, Scotland's oldest family fish farm, who have been passionate about trout for 50 years, and value quality, sustainability and community in everything they do.

kames.co.uk

KARIMIX

Multiple award-winning artisan curator of condiments since 2005, with the sole aim to bring back simplicity and creativity in cooking! The Middle Eastern Zhoou! Green Harissa is a Yemeni spicy green coriander chilli pesto sauce which gives a burst of flavours to dishes. Free from artificial preservatives, gluten-free and accredited vegan by The Vegetarian Society, it is perfect as a marinade, dipping sauce, condiment, dressing, or glaze. It pairs perfectly when drizzled over salad, roasted vegetables, or grilled meat, and is mild in heat.

karimix.com





KITCHEN GARDEN CO

On Pythouse Farm, tucked away in the rolling hills of Wiltshire, there is a magical kitchen garden. For more than two centuries, curious fruits, vegetables and aromatic sprigs of green have grown there in abundance. Today, this botanical heritage has inspired a superb non-alcoholic aperitif called Sprigster.

The restaurant team at Pythouse Kitchen Garden first began bashing and brewing botanicals back in 2016 to make drinks to serve their guests. The most popular by far of several homegrown drinks, Sprigster's unique combination of hops, rhubarb, fennel and ginger perfectly represents the best of an English country garden. Sprigster is now served in some of the nation's top bars and restaurants as a delightful aperitif and versatile cocktail ingredient.

pythousekitchengarden.co.uk

LACONS

Lacons has been brewing beer in Norfolk since 1760 making them one of the UK's oldest brewers. It's possible your grandad's grandad even enjoyed a few pints of Lacons! You can taste the passion for its brewing heritage which is embraced in its brand storytelling. It still uses the original strains of yeast that Lacons brewers used centuries ago, which makes its beers taste truly unique. Threading the old in with the new adds real depth and authenticity to Lacons beers, Encore, Legacy and Affinity were named to celebrate its reclaimed independence in 2013. If you like discovering new beers and brands with cool stories then add Lacons to the list!

lacons.co.uk





LONDON CRU

LDN SPRITZ, the latest creation from the award-winning London Cru team, is made with only natural grape ingredients and is a field blend of English grape varieties to create a lively crisp finish of green apple and pear. Designed to be single serve, it comes in a 250ml can and is ready to drink or enjoyed over ice with a sprig of mint. It is locally sourced, gluten-free, vegan-friendly, low-calorie with no artificial flavours.

londoncru.co.uk/ldnspritz

LYBURN CHEESEMAKERS

Stoney Cross comes from the same home, Lyburn Farm, as Old Winchester. It's made from the farm's milk, which is supplied by their 170 cows. This cheese is mild yet generates intense and complex flavours. It's soft, creamy, earthy with rounded acidity and natural lactic sweetness with a texture that softens in a moment into a rich, creamy sauce. The grey rind enhances the flavour, creating an interesting contrast with the sweet cheese. It's made in a Caerphilly mould and has a weight of 3kg. The name Stoney Cross comes from a large flat area in the New Forest that was once a World War 2 airfield, 2 miles to the north of the farm.

lyburnfarm.co.uk





MORTIMER CHOCOLATE COMPANY

Mortimer Chocolate Company is a family-run business producing award-winning chocolate for drinking and baking. Master chocolate maker Adrian trained as a botanist, and understands that the proper fermentation is where great chocolate flavour first begins. He uses this knowledge to select fine tasting cocoas from around the world. From the first chocolate he created, the ever popular 70% West African, the range has grown to include flavoured drinking chocolates and the new Luxurious White Drinking Chocolate. All are ideal for hot chocolate and recipes such as our delicious chocolate brownies.

mortimerchocolate.co.uk

NOBLE LEAF

Noble Leaf sources all its tea directly from tea gardens, and both its peppermint and camomile teas are grown here in the UK by a passionate family farm. The farm uses sustainable methods to grow the herbs, which may take a little longer but results in a more enhanced flavour. Both the camomile and peppermint have been awarded a Great Taste Award, as well as being named finalists in The Great British Food Awards. This is a huge testament to the farmers for the passion and care that goes into every leaf.

nobleleaf.co.uk





NORTH POINT DISTILLERY

North Point Distillery produces small-batch, sustainable spirits that honour the heritage of Scottish Distilleries and the history of its local area – the beautiful county of Caithness. From North Point Distillery, you can see the perilous Pentland Firth – a channel to be navigated with great care. For hundreds of years, ships requiring safe passage signalled ashore, summoning the most skilled of seafarers (known as the North Coast Pilots) to come aboard to guide them through the channel. Every so often a ship could not or would not stop, and several pilots found themselves whisked away from Caithness on an unforeseen voyage to the Caribbean – the birthplace of rum.

northpointdistillery.com

ORCHARD BIGGAR

Biggar Flavour's owners, Ranald and Jane, were over the moon to be judged overall winner by world renowned chef Michel Roux Jr in the Great British Food Awards 2021 'Savoury Biscuit' category for Jane's Completely Cheesy Oatcakes. They also won Highly Commended in the 'Sweet Biscuits' category for their Luxury Scottish Butter Shortbread, judged by Martha Collison. Biggar Flavour's handmade range of biscuits uses Scottish ingredients and has 10 Great Taste awards. They are available from The Orchard in Biggar or online at orchardbiggar.co.uk (for nationwide delivery), and are also used within their range of bespoke hampers, cheeseboards and gifts.

orchardbiggar.co.uk





ORKNEY GIN

Orkney Akvavit is the first of its kind made in Scotland. It's a distilled spirit which derives from the famous akvavits (or aquavits) from Scandinavia. It perfectly represents Orkney Gin Company's ethos - keeping true to the islands' Scandinavian history, while also being proud to be part of a wonderful array of Scottish producers. Refreshing and luxuriously smooth, Orkney Akvavit is distilled an incredible eight times, with whole botanicals such as orange, caraway, vanilla and cinnamon. It is a truly unique spirit which can be enjoyed alone over ice (the traditional way) or how you'd enjoy gin - with tonic or ginger ale.

orkneygincompany.com

OZI LALA LEVANTINE KITCHEN

Ozi Lala was created by Chef Ozi and started as a Street Food Truck in 2018 to bring the authentic street food of the Levant to the UK. During the last two years, it has developed a range of award-winning products. Its mission is to create unique food products with exciting flavours, diverse and highly adaptable to many cooking traditions. Ozi's Amba Sauce is originally from Iraq. This mango-based tangy sauce is a remarkable culinary bridge from South Asia to the Middle East. It can be used as a sauce, dressing, cooking ingredient, marinade or dip.

ozilala.com





PLUM DUFF & STUFF

Plum Duff & Stuff is passionate about good, honest, old-fashioned food.

Its chutneys and marmalades are made traditionally in small batches by hand. All the ingredients are selected from local businesses in Somerset. It whole heartedly believes in looking after the environment so for many years has not used plastic in its products. Its marmalade recipe has passed down through the Gambier family since 1849 and has not been changed. Both the Harley House Chutney and the East meets West Chutney recipes are also from family recipe books.

plumduffandstuff.co.uk

REDHILL FARM

Redhill Farm Free Range Pork is a small family business that values its customers and concentrates on quality from field to fork. Ethically farmed to the highest welfare standards, the quality and flavour of Redhill Farm's free-range pork comes from slow growing, happy pigs living stress-free on its rural Lincolnshire farm. It commits the extra time, effort and skill needed to create products of real quality in its onsite butchery, bakery and smokehouse. Redhill Farm proves its quality year in year out with national awards and was crowned Supreme Champion in the Great Taste Awards. This year, it won 'Highly Commended' in the Sausages, Bacon and Black Pudding category of the Great British Food Awards for its Lincolnshire sausages. As Michel Roux Jr. commented "it's exceptional quality pork".

redhillfarm.com





ROLLAGRANOLA

Want to shake up your breakfast and try something new? Rollagranola is a range of tasty, gluten-free granolas made by hand in small batches for a truly satisfying breakfast experience. Containing nothing processed or artificial, each box is packed with premium fruits, seeds and spices. Oh, and nuts. Lots of them! All clustered together with the finest natural ingredients. With eight flavours to choose from, you can enjoy it for breakfast, add it to a bake or simply eat it straight out of the box. Who wants a second-rate breakfast when you can eat Rollagranola every day? Find Rollagranola in independent health stores, delis, Planet Organic and Ocado or shop direct.

rollagranola.com

ROSEMULLION DISTILLERY

Husband-and-wife team of chemists-turned-distillers, Rosemullion Distillery was established in 2018. With Summer gin, Spiced Rum, Chocolate Rum and Gold Rum in the finalists' categories at the Great British Food Awards 2021, Rosemullion is delighted that Spiced Rum won Highly Commended in the Flavoured Rum category. Judges declared: "A very close runner up, Rosemullion makes VERY good rum in such attractive packaging... The palate is jumping with cinnamon, clove, and treacle pudding sweetness. The spice and sweetness are perfectly balanced against the alcohol and they provide a depth and richness to the mouthfeel that is very complete."

rosemulliondistillery.com





ROYAL MASH

Royal Mash Vintage Vodka is produced from the world's finest potatoes; Jersey Royals, a unique potato variety grown with care on the island of Jersey since the late 1800s. These are the only potatoes to carry the EU Protected Designation of Origin mark of authenticity, just like champagne. Royal Mash Vodka is handcrafted expertly in bespoke 200 litres copper stills and distilled only once. The combination of the finest of ingredients, an expert Master Distiller, and a distillation process that creates the purest spirit has resulted in a superior, memorable and most awarded vodka in the British Isles.

royalmash.com

SLIGHTLY DIFFERENT FOODS

Tasty food developed in its own kitchen, Slightly Different Foods has created an award-winning range of cooking sauces, condiments and salad dressings. Its latest products are a Traditional Pickle and a Tomato Relish, the latter being highly commended by Great British Food.

Determined to improve gut health and also IBS symptoms, it has produced staple food cupboard products, but what makes them Slightly Different is they are all free from all 14 allergens, gluten-free certified, FODMAP-friendly certified, and as if that wasn't enough, they are vegan approved too! Slightly Different by name, deliciously different quality, nutrition and taste!

slightlydifferentfoods.com





SMUGGLED FROM CORNWALL

Smuggled from Cornwall is a unique collaboration between Haye Farm, Cornwall's oldest cider maker, and Colwith Farm Distillery, Cornwall's first plough-to-bottle distillery. The gin is inspired by 800 years of cider-making at Haye Farm, award-winning Colwith Farm Distillery vodka and the world's finest smuggled rum. Introducing themselves are Bill Cole and Steve Dustow. The journey began when Bill and Steve were exhibiting their cider and vodka together at the Royal Cornwall Show in 2015. Two farms, Haye Farm and Colwith Farm. Two sides of the beautiful River Fowey. Two proud farming traditions. One unique Cornish drinks company.

smuggledfromcornwall.com

SORSO

SORSO Sauce creates fresh tomato flavoured sauces composed of 100% plant-based ingredients, which are completely free from nasties! For food to stay fresh on the supermarket food shelf, it needs added ingredients which reduce spoilage, but SORSO decided against it. The sauces pack no preservatives; they maintain tremendous taste and texture while kept refrigerated, and can be stored in the freezer for up to three months. SORSO Smoked Garlic Sauce was a finalist in the Vegan category in 2021's Great British Food Awards, thanks to its smoky flavour.

sorsosauce.com





ST EWE EGGS

A Love of Eggs. A Passion for Welfare. An Obsession for Good Food and Nutrition.

St Ewe Free Range Eggs is a multi-award-winning free-range egg producer and packer hailing from Cornwall in the Southwest of England. It has been farming for over 40 years. With family values at its heart and nutrition at its core, it has wholeheartedly dedicated itself to producing an egg for everybody through innovative approaches, developing unique brands, being mindful of its impact on the environment and always making sure the hens' welfare comes first. Eggs never tasted so good!

steweeggs.com

STOKES TEA & COFFEE

Since 1902, those who love coffee, love Stokes. Stokes Tea & Coffee is an award-winning family company which puts over 120 years of passion and know-how into sourcing, roasting, blending and supplying the freshest coffees and finest teas, and delivering top-notch customer service too. Known as Lincolnshire's favourite coffee roaster, Stokes operates some of the busiest cafés and supplies the highest quality wholesale and retail coffee, tea, equipment, ancillaries and barista training to customers all over the UK.

stokescoffee.com





SUFFOLK SALAMI

Suffolk Salami is run by husband-and-wife team Ian and Sue Whitehead, together with their daughter Rebecca and nephew Harry: a real family affair. A lot of care and attention is taken to produce its award-winning British charcuterie, putting quality, provenance and sustainability at the forefront. Using purpose-built drying facilities, the finest ingredients, carefully selected herbs and spices, its range is truly authentic and delicious. Now in its fourth decade, the business continues to rear its own RSPCA-approved pork to use in its products.

suffolksalami.co.uk

TARBERT FINE FOODS

Tarbert Fine Foods is particularly proud of its increasingly popular Cold Smoked Trout. This product is produced using whole sides of the finest quality rainbow sea trout, oak-smoked and sliced giving an optimum flavour for a luxury treat. This delicious fish is perfect for starters, sharing platters and decadent sandwiches.

tarbertfinefoods.com





THE FARMER'S SON

The Farmer's Son is a family-owned, award-winning producer of Black Pudding, White Pudding, Haggis and Lorne Sausage, based in Fife, Scotland. Its products are handmade in small batches using a 100-year-old family recipe. All the ingredients used are natural and sourced locally: Scottish homegrown pork; 100% PGI Scotch beef; oatmeal grown on local farms; and flour from a local mill. Its vision is that farming and food production should be sustainable and environmentally friendly, all while making high-quality products that people love.

thefarmersson.com

THE COFFEE COLLABORATIVE

A veteran coffeemaker, a chef and author and humble musician all walked into a café. The creative spark that comes from craft coffee, ignited in them an unstoppable vision to form a collaborative, making artisan coffee available to everyone. The collaborative has won multiple awards from the Guild of Fine Foods and The Great British Food Awards. The coffee is Rainforest Alliance accredited, meaning it was produced using methods that are environmentally, socially, and economically sustainable. It also actively supports Nordoff Robbins (who use music therapy to transform lives) and The More Trees initiative (planting trees to help combat climate change).

thecoffeecollaborative.com





THE COPPER PAN **FUDGE COMPANY**

The Copper Pan Fudge Company, the home of unique flavours and exceptional quality. Quality is at the heart of everything at The Copper Pan Fudge Company, from sourcing handmade goodies to its final presentation of homemade fudge and confectionery. Its multi-award-winning confectionery makes the perfect gift for you and your loved one, with customer gift messaging available on all orders. Choose from over 45 deliciously creamy fudge flavours or the unique Coppercrunch, 2020's Grand Champion in the Great British Food Awards.

copperpanfudgecompany.co.uk

THE LOST BARN **COFFEE ROASTERS**

Nearly two centuries ago, a barn was 'blown away' in a catastrophic storm that hit Britain in January of 1839. The Lost Barn became nothing more than an intriguing, noteworthy mention, scribed onto the old field maps of the historic Grafton estate. The Lost Barn Coffee Roastery has now emerged on this site amongst the ancient trees and pastures of the Cheshire countryside. The skilled team at the multi award-winning Lost Barn Coffee Roasters are passionate about ethically sourcing top quality beans from far away continents and meticulously roasting them in small batches. View the range in its online store.

lostbarncoffee.co.uk



THE PROPER MARMALADE **COMPANY**

Blood Orange and Limoncello is one of the range of marmalades produced by the Proper Marmalade Company, a small artisan producer in the South West. Made by hand from fresh fruit and poured into jars with a small jug (with a well-aimed slug of limoncello to finish), this is a flavour fest on the tongue. These marmalades are as close to homemade as you can get. They once were, until production moved to a small kitchen behind its shop in Ilfracombe.

thepropermarmaladecompany.co.uk



THE SCOTTISH SALMON **COMPANY**

Unrivalled in quality and coveted by top chefs worldwide, award-winning Native Hebridean Smoked Scottish Salmon descends from the wild salmon of the rugged and remote Hebrides; it is exclusively raised and fully traceable to these islands. Native Hebridean Smoked Scottish Salmon is hand-cured in Stornoway on the Isle of Lewis using a traditional island recipe, then gently smoked with aged Scotch whisky barrel shavings, for a unique taste of the Scottish Hebridean islands.

scottishsalmon.com





TIPPY WIGHT

Tippy Wight produces a range of twenty-two multi-award-winning vodka liqueurs, made entirely by hand on its Victorian farm on the Isle of Wight. Each flavour is carefully crafted from ingredients grown or picked locally, highlighting the extraordinary variety of berries and fruits that grow in the English countryside and hedgerows throughout the year. Tippy Wight's Crabapple Vodka Liqueur received yet another award this year in the Great British Food Awards, where the judges described it as "a beautiful, bold liqueur with an impressive depth of flavour, truly celebrating the mighty apple."

tipsywight.com

TWELVE BELOW

Twelve Below is uniquely positioned as the UK's first 100% all natural, low sugar drinks range. With only 12 calories per 100ml, Twelve Below uses a dash of organic agave for sweetness in its great tasting, all natural, low calorie, British fruit inspired flavoured drinks. It is the brand's mission to shake up the drinks industry and define the 'low sugar' category, which places the consumer's health and knowledge at the forefront. The Twelve Below drinks range consists of award-winning Classic Premium Tonic, mixers and sparkling drinks. All Twelve Below drinks promise great natural flavours and are developed with a health-conscious lens; they can be paired with a range of spirits or simply enjoyed as a sophisticated standalone drink.

twelvebelow.co.uk





WHITEHALL VINEYARD

A love of growing and a passion for wine set the Self family on a journey: to craft exceptional English wines from their home at Whitehall Farm. Since 1894, for 5 generations, they have lovingly worked the land in Lacock, Wiltshire, and it is now home to their award-winning vineyard. Whitehall Vineyard has delicately handcrafted wine, with the ambition to create extraordinary and exquisite flavours to enhance any dining experience or to enjoy by itself. It aspires to bring tastes of rural Wiltshire in every glass, squeezed from the highest quality grapes, committing to making the best possible wine each year.

whitehallvineyard.co.uk

YARTY CORDIALS

"B" Black Garlic Vinegar has just three ingredients: black garlic, vinegar, a touch of sugar, lots of time and a bit of Yarty magic.

This creates a unique umami flavour to tantalise your palate. The process comes from Jayne's grandmother Mabel, who made vinegars and cordials for royalty and the local nobility in the New Forest (Yarty still does today). Yarty are in an enviable position; it creates all the products themselves and does not use production partners to make anything. This ensures that no shortcuts are taken to give their customers the best quality they expect. So, enjoy!

yartycordials.co.uk



Want to stay up to date on our awards coverage? Visit our website greatbritishfoodawards.com for recipes from our judges and interviews with our award-winning producers. You can also stay up to date on next year's awards cycle by signing up to our newsletter at greatbritishfoodawards.com/newsletter



Announcing the winners of The Great British Food Awards 2021



840
PRODUCTS
ENTERED

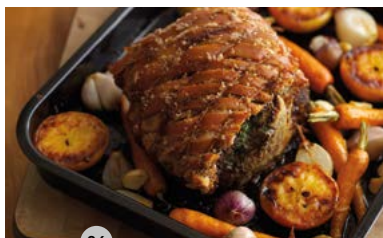


59
CATEGORY
WINNERS



BOOTH'S
THE GOOD GROCERS

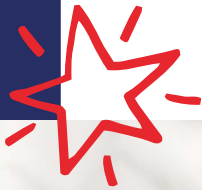
One
GRAND
CHAMPION





The Grand Champion 2021

The winners of each category were taste-tested by the esteemed buyers at Booths, our partner in this year's competition. The team had the enviable task of deciding which product to crown our ultimate champion. The prize? Being stocked in the Northern supermarket's many branches. It was the pickles winner that really stood out from the pack...



And the winner is...

CRAIC FOOD'S PICKLED GOOSEBERRIES IN APPLE & ELDERFLOWER VINEGAR



“Craic Pickled Gooseberries are a taste sensation. The fruit is plump, picked at perfect ripeness, then steeped and pickled in Bramley apple vinegar, honey, apple juice and elderflower with a sprinkle of sugar. The result is a perfectly balanced, great tasting product. The sharpness of the gooseberry is evident but beautifully complimented by the sweetness and complexity of the pickle. A wonderful addition to any cheeseboard or accompaniment to quality cooked meat; the gooseberries added an extra dimension on the side of roast pork dinner too. Craic Pickled Gooseberries will definitely impress guests at the dinner table.”

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

BOOTHS
THE GOOD GROCERS



BLUE CHEESE

Judged by chef
Raymond Blanc

WINNER

**Shepherds Purse,
Harrogate Blue**

"This really was a standout cheese from all the entries that were entered. Beautifully creamy with a wonderful balance of saltiness, savoury notes and a slight sharp finish. The golden colour of the cheese almost makes it seem creamier and buttery with its rich orange glow. This is a new favourite of everyone who tried it"



HIGHLY COMMENDED

Cropwell Bishop Creamery, Beauvale

"Beauvale really was an interesting cheese to taste. A real mix of great qualities of a blue stilton, sharpness from the blue veins and a rich aged creaminess, combined with the melting qualities of a great brie de meaux. This is a perfect cheese for anyone who is put off by the intensity of a strong blue cheese; truly a joy to eat and very moreish."



HIGHLY COMMENDED

Sussex High Weald Dairy Ltd, Brighton Blue

"The Brighton Blue has a slightly softer texture than most blue cheeses and has a lovely balance of sharpness from the blue veins, a wonderful creaminess and slight salty finish. There's a mild bitterness coming from the rind, which makes for more interest with this delicious blue cheese."



HARD CHEESE

Judged by chef
Monica Galetti

WINNER

**ALDI, West Country
Vintage Cheddar -
Specially Selected
Vintage Cheddar**

“What a fabulous cheese!
It starts off creamy, then
the lovely crystals formed
during the aging, giving it
a welcome texture and a
slight hint of sweetness at
the end, which rounds
it off perfectly.”



HIGHLY COMMENDED

**ALDI, West Country Red Leicester
Specially Selected Red Fox**

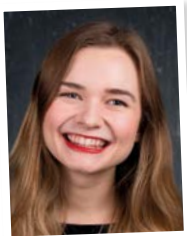
“Smooth and firm texture with deep
pleasing flavours, offset with a slight citrus
tang and slight nutty flavour
– beautifully balanced.”



HIGHLY COMMENDED

Lyburn Farm, Stoney Cross

“Wonderful creamy and buttery texture
with a light sweet and earthy finish
– a great cheese.”



SOFT CHEESE

Judged by food writer Martha Collinson

WINNER

**Sussex High Weald Dairy Ltd,
Sussex Slipcoates**

“This is a truly beautiful sheep’s milk cheese, formed into a cute button shape. It may look unassuming, but the flavour is beautifully fresh with gentle citrus notes, and using sheep’s milk means the aroma and flavour isn’t as harsh as goat’s cheese can be. The texture is fluffy and soft; it melts in the mouth and has a clean finish, with the ideal balance of creamy and tangy notes. Perfect for spreading onto fruit and nut crackers, and would be a welcome addition to any cheeseboard.”



HIGHLY COMMENDED

**ALDI, Specially Selected Cheese Bakes,
Barbers Cheddar**

“This little bubbling pot of cheese was so moreish: I couldn’t stop dipping in! The balance of sharp, fruity mature cheddar with the tanginess of crème fraîche and a carefully measured touch of garlic and mustard; it’s a real joy to dip crusty bread into. A brilliant cheese-based product for Christmas!”



HIGHLY COMMENDED

Feltham's Farm Ltd, Renegade Monk

“This is certainly not a cheese for the faint-hearted but wow, what a cheese it is. With its pungent aroma, you’ll smell it before you taste it – it is a little cheese with a big presence. The rind has been expertly washed in ale, and the subtle flavour you’d expect from blue cheese is all there in a meltingly soft, creamy and ripe texture. A delicious, unusual cheese that cheese lovers must try!”



FLAVOUR-ADDED CHEESE

Judged by chef Asma Khan

WINNER

**Blackwoods Cheese Company,
Graceburn Original**

“This marinated cheese is made with raw cow’s milk, and it is absolutely stunning! The flavours and textures are wonderful. I loved the creaminess of the cheese – the added garlic and thyme are perfectly balanced. I also loved the way the cheese was presented – the unevenly cut squarish pieces of cheese floating in oil are really beautiful. It did not last long in my household; I ended up eating it with a paratha wedge and also ryvita! The next day I went out specially to buy a suitable cheese biscuit for this cheese. It is so good.”



HIGHLY COMMENDED

**Aldi, Specially Selected Cheese Bakes,
Barbers Cheddar**

“A very satisfying warm dip or spread! It may sound strange to say that it did not taste too cheesy – the mustard came through and it was very aromatic. I dipped breadsticks in it and also brioche. It clung to the bread and breadstick, with a very nice texture. It was very well balanced – rich but not overwhelmingly so.”



HIGHLY COMMENDED

Godminster, Black Truffle Vintage Organic Cheddar
“Very attractive packaging. The truffle flavour works really well with the cheddar. It is not easy to get the balance of this combination right. Here they have. I ate this with grapes and pears. It really went well with the fruits. I don’t think a chutney works with this cheese as I did try that, and felt I lost the truffle flavour when I had it with a strong flavoured chutney.”



DAIRY

Judged by Masterchef 2021 winner Tom Rhodes

WINNER

Posh Cow, Butter with Smoked Salt

"Beautifully packaged, this butter is rich and creamy.

I particularly liked this butter for its pleasing level of saltiness; the best of all the butters tasted, in my opinion. The smoky flavour coming from the smoked salt is subtle, which is great as it doesn't overpower the great flavour of the butter."



HIGHLY COMMENDED

Clandeboye Estate, Greek Style Yoghurt

"Rich and creamy as Greek style yoghurt should be, you can tell that the thickness of this yoghurt is all natural. This one also has a pleasing and refreshing tartness, which helps to balance out the richness of it."



HIGHLY COMMENDED

Trewithen Dairy, Cornish Clotted Cream

"Clotted cream from anywhere is rich, but this one is in a league of its own. It tastes artisanal, as if from a small local dairy, and is gorgeously thick with a great crust. This one would be perfect with strawberries or spread generously on a scone with jam."



ICE-CREAM

Judged by chef and gelatiere
Jacob Kenedy

WINNER

Wholly Gelato, Milk Wholly Milk Gelato

“It is incredibly hard to make even a good plain milk ice cream, and Wholly Milk’s gelato is a great example – clean, perfectly smooth and dense texture, just sweet enough but not too saccharine, and a clean taste of milk. Perfectly white, just the right amount of fat, and as cleansing of the palate as a glass of milk. This stood head and shoulder above all the other ice creams judged.”



HIGHLY COMMENDED

Granny Gothards, Artisan Salted Honey Ice Cream

“Beautifully presented, sitting like a golden Vacherin in its pretty wooden case, this tastes very much of what it is supposed to – honey and salt, a refreshing twist on the ubiquitous salted caramel. The flavour is as sweet as I can enjoy – but this is appropriate for a honey ice cream. The only quibble was the light and almost frothy texture, a hint of parfait about this nearly perfect ice cream.”



HIGHLY COMMENDED

Wholly Gelato, Milk Gianduja Gelato

“Spot on appearance and texture, this looks and tastes as I remember chocolate ice cream from childhood. The cacao flavour is beautifully expressed, and the gelato dense, smooth, rich and luscious. The indulgent texture of gianduja was hard to perceive in what really is a brilliant chocolate gelato. It would have made first runner up, if I hadn’t been looking for gianduja in it”



SAVOURY BAKES

Judged by chef Raymond Blanc

WINNER

ALDI, Specially Selected Ultimate Sausage Rolls

"This was the stand out savoury bake for us this year. Without even looking at the back of pack ingredients you could taste it has been made with good quality ingredients with the aim to give the best sausage roll experience.

Using the very best British pork belly, shoulder and mixed with slow cooked, pulled pork and bound with a little pork stock. It really was delicious. A worthy winner."



HIGHLY COMMENDED

Brockleby's Pies, Ruffalo Buffalo Pie

"Not your usual pie filling so we were very intrigued to find out how it tasted. The pastry on a pie is always a good sign as to how well the pie has been made; the shortcrust was the best in the competition. It looked appetising. Lovely spicing of the minced bison, with a real warmth coming from the smoked paprika and chipotle chilli. An interesting pie; very moreish and tasty."



HIGHLY COMMENDED

The Zingiberi Bakery, The Captain's Crackers: Chia & Chive

"A beautifully baked cracker, delicately scented with chive and chia seeds. You can tell these have been hand-baked and packaged nicely to reflect the artisanal family bakery. Also nice to see the sustainable packaging, plastic-free and compostable which is what all suppliers need to be aiming for very soon."



BREAD

Judged by baker Flora Shedden

WINNER

GAIL'S, Waste Less Sourdough

"This blew away the competition in terms of flavour. It tastes almost like a wholemeal loaf with a good tang of sourness to it. The crumb was nice and open as well as having a bit of bite to it. The crust had a good colour to it and there was a nice overspring, which is a tell-tale sign that the dough has been handled properly through all stages of the preparation and cooking. This loaf also lasted extremely well and was as good toasted on day four as it was on arrival.

A clear winner for taste and also impressed with the ethos and sustainability behind the loaf."



HIGHLY COMMENDED

Baker Tom's, Focaccia

"A nice focaccia with a good amount of salt and rosemary. The bread was a little on the dry side which could have been improved by using a higher hydration dough. The flavours were great and there is a nice savouriness of good quality olive oil through the loaf. Lovely when warmed through and served with oil for dipping."



HIGHLY COMMENDED

Celtic Bakers, Signature Sourdough

"A tasty loaf with a good crust. It is generously sized, which I liked as it toasted well for the following days. The crumb was a little on the tight side but the slightly tangy flavour made up for this. The loaf had a good rise on it also."



SAVOURY BISCUITS

Judged by chef
Michel Roux Jr

WINNER

**The Orchard Biggar
Limited, Cheesy
Oatcakes**

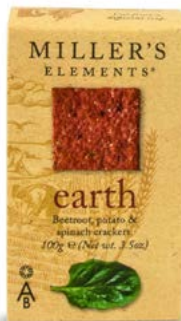
"Just the perfect balance of texture and long-lasting flavour. Very moreish on their own with an aperitif or with a little chutney. No excessive packaging and you can see the biscuits before buying. I will definitely be stocking up on those in the future for snacking on at any time of the day."



HIGHLY COMMENDED

The Artful Baker, Kalamata Olives and Oregano

"This packs a serious punch of taste that lasts for a long time, but in a really good way. Perfect balance of herbs and salty tang of olives. Ideal as a snacking savoury biscuit but also for dipping in hummus, guacamole and dips. So versatile even to add some crunch in salads or on a bowl of soup."



HIGHLY COMMENDED

**Artisan Biscuits, Miller's Elements Earth Crackers:
Beetroot and Spinach**

"This for me is the perfect cracker for spreading on your favourite pate, spread or dip. Crunchy, tasty but not overpowering. Perfect seasoning with a touch of natural sweetness from the beetroot. Nice to see a cracker made with different ingredients and with a striking colour."



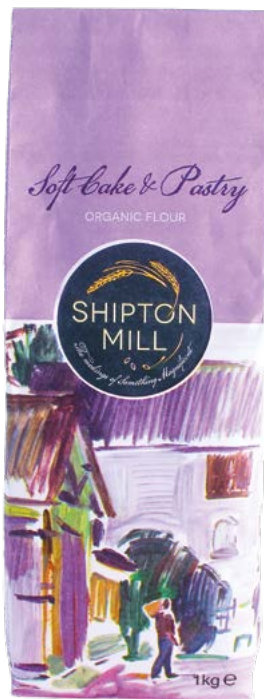
HOME BAKING

Judged by food writer Martha Collison

WINNER

Shipton Mill Limited, Soft Cake and Pastry Organic White Flour

"The perfect baking flour! Plain flours can be difficult to judge, but simply try cooking with this flour and you'll be amazed by the results. Pastry was as short and crumbly as you like, with a lovely flavour and melt in the mouth texture thanks to the fine milling of this flour. Scones and cakes were light and fluffy; a really high-quality product."



HIGHLY COMMENDED

W & H Marriage & Sons Limited, Moulsham Seeded Malted Brown Bread Flour

"A lovely, well-rounded flour with a delicious malty flavour. I loved how packed full of seeds this flour was, and the balance of flavours from each was wonderfully crafted. It makes a beautiful, rich coloured loaf with a light structure, and also makes incredible crackers to serve with cheese. I highly recommend it to any bread bakers!"



HIGHLY COMMENDED

Victoria's Sandwich, 3 Cheese Bread

"This loaf wowed me as soon as I saw it, with its generous amounts of cheese and domed top! The bread itself was soft and flavoursome, and of the three cheeses incorporated each brought something new to the party. Black onion seeds are a clever addition for both flavour, texture and colour. As recommended, we toasted this and were smitten by the oozy goodness!"



SWEET BAKES

Judged by baker Flora Shedden

WINNER

Croots, Lemon Drizzle Cake

"This really surprised me with how tasty it was. The packaging and presentation were very underwhelming but the cake flavour and texture were excellent and made up for first impressions. This drizzle has that lovely (and somewhat rare these days) crunch of sugar on top to contrast with a very moreish and moist sponge underneath. There are flecks of lemon zest throughout and a good citrus flavour that reminds you of something your granny once made. Really enjoyed this with a cup of tea and was impressed with just how excellent it was."



HIGHLY COMMENDED

Yvette's Chocolates, Goopy Brownies

"These were very classic brownies which you could tell had been made with good quality chocolate. Not overly sweet, they have a good level of richness and fudge-like texture. The presentation was excellent, though the portions were perhaps on the large side. They were also very tasty when warmed through slightly and served with a little crème fraiche."



HIGHLY COMMENDED

Calon Lan Cakes Traditional Welsh Cakes

"These were deliciously moreish and had a great interior crumb. The currants were soft and not too heavy in these cakes, which were surprisingly light compared to standard Welsh cakes. Very good when warmed and slathered in butter!"



SWEET BISCUITS

Judged by food writer
Martha Collinson

WINNER

Dukeshill, Handmade Scottish Shortbread

“Crumbly, bite-sized chunks of expertly crafted shortbread. Coated in sparkling sugar, the biscuit has been perfectly baked so it’s golden throughout with a delicious caramelised flavour. Perfect with a cup of tea or coffee, all round excellent shortbread!”



HIGHLY COMMENDED

Daylesford Organic, Cashew Chocolate Chip Cookies

“Beautifully made cookies with just the right amount of chew! The brown sugar lends deep caramel notes to the biscuit, and the dollop of rich cashew butter in the middle is inspired.”



HIGHLY COMMENDED

Orchard Biggar Limited, Luxury Scottish Butter Shortbread

“Evenly shaped, melt in the mouth biscuits with an intense buttery flavour. The perfect balance of sweetness and saltiness from butter. Delicious and decadent, a top-quality shortbread.”



HOT PUDDINGS

Judged by baker Flora Shedden

WINNER

Dukeshill, Sticky Toffee Pudding

"A delicious and not overly sweet pudding. The sauce adds a dark caramel flavour (although I could have done with double the amount) to the sponge, and the dates provide a good texture for the sponge as well as a natural toffee flavour. The cake is light and moreish. A perfect size for sharing between four (or two very hungry people). A classic and comforting dish when eaten with a generous portion of double cream, though I suspect custard would have complemented this even better."



HIGHLY COMMENDED

Durban Street Food, Apple Sponge Pudding

"The flavour of this is brilliant and slightly nostalgic, making me think of cosy winter dinners. The sponge however was a little on the dry side and required a lot of custard to moisten it. I suspect it would have been perfect if it had five to ten minutes less in the oven on the first bake. A good-sized portion for two people."



HIGHLY COMMENDED

LillyPuds, Premium Traditional Christmas Pudding

"This reminded me of classic Christmas pudding my great aunt used to make. It has a lovely amount of fruit throughout and I really enjoyed the apricot and almond flavour which added a nice nuttiness to the pudding. The packaging of this was also excellent."



READY MEALS

Judged by bootstrap
cook Jack Monroe

WINNER

Simpkin & Roses Chicken Calabrese with 'Nduja

"An absolute flavour sensation! Tender free-range chicken simmered with red wine and tomatoes, and a generous smack of spicy nduja sausage and smattering of black olives. More than enough to feed and satisfy two hungry people, really well balanced and punchy flavours, and although the entire Simpkin & Roses range merits exploring, this was in a sumptuous standout league all of its own."



HIGHLY COMMENDED

Durban Street Food, Bobotie

"A generous portion that easily serves two or three, this classic South African dish of tender spiced mince or lentils in a rich sauce, topped with a thick and crispy bechamel and egg layer, stood out among the competition for its bold flavours and comforting, casual style. Delicious piping hot with rice, or serving leftovers for breakfast in a soft roll with a fried egg meal of the day."



HIGHLY COMMENDED

ByRuby Roast chicken, leek and bacon pie

"A winner with the whole family, tender and flavourful free range roast chicken, generous pieces of bacon and softly sautéed leeks in a creamy white sauce, with perfectly crisp and flaky pastry. Perfect for a midweek easy supper for two or for taking the pressure out of cooking on a special occasion - one of the best ready-made pies I have ever tried!"



ENGLISH & WELSH WINE

Judged by eco-chef Tom Hunt

WINNER

Fox & Fox, Inspiration Brut 2014

“Fox’s minimal intervention approach to viticulture naturally creates a wine that speaks of its terroir. This wine is a fine example of how exciting English sparkling wine has become. With its balanced zesty flavours, fine fizz and subtle mineral-honey aroma, I’d recommend this wine to anyone. Fox and Fox clearly value nature as part of their wine making process, actively promoting biodiversity by encouraging hedgerows, ponds, weeds and brambles where they can. They also plant alleyways between vines with a pollen mix to encourage bees and pollinators, which in turn has seen an increase in prey bird species and the wider biodiversity on the farm.”



HIGHLY COMMENDED

Tinwood Estate, Blanc de Blancs 2018

“This flavoursome dry bubbly is a crowd pleaser from a classic English vineyard. It has a fine bubbly mousse and a delicate buttery brioche aroma with notes of honey. Its refreshing citrus-fruit flavours are just what I look for in an English sparkling wine. Tinwood Estate Blanc de Blancs is made using grapes grown on the beautiful Tinwood Estate, where they take great care of the land.”



HIGHLY COMMENDED

Aldwick Estate, Mary's Rose 2020

“Aldwick Estate Mary’s Rose is a delicious rose that really opens up and delivers. Its full fruity flavour is like a basket of summer berries; strawberry, raspberry and sharp redcurrants. Aldwick Estate has been in the family since 1905; they created their first vineyard in 2008. Since then, they’ve created an award-winning range including ‘Jubilate’, which I awarded this prize to last year.”



VODKA

Judged by master patissier Eric Lanlard

WINNER

Royal Mash Ltd, Vintage Vodka 2020

“Great presentation bottle which will look great on any bar shelf or drinks trolley. The vodka itself does not really have a strong nose but is really flavoursome when you taste it and comes across as very pure and clean. I would expect to be able to make a great vodka martini with this drink. The beauty of it is that it’s very very smooth on the palate and you do not get that fiery alcohol burn you get from many high spirits. The flavours are really rounded and do not need a mixer.”



HIGHLY COMMENDED

Wolf of the Woods, Organic Cornish Hop Vodka

“Love the old-fashioned bottle and the label is really cool too; from the nose it does have that classic hops smell (but not overpowering) and a slightly citrus finish. It is a very smooth and clean vodka, which can be easily drunk on its own on ice or shaken in a martini. I don’t think adding a flavoured mixer will do any good to this flavoursome vodka, full of notes of pine and rosemary.”



HIGHLY COMMENDED

Black Cow, Vodka Negroni

“I was a bit dubious of sampling a vodka negroni, but I was pleasantly surprised. The ready to use drink is perfectly mixed with the right balance of sweetness and classic bitterness. You do get a mouthful of botanicals and you don’t miss the traditional gin ingredients of this cocktail, as the vodka used is obviously good itself. This is the perfect premix for negroni fans.”



WHISKY

Judged by **Charlie Stein**, Director of Wine & Drinks at Rick Stein Restaurants

WINNER

The Cotswolds Distillery, Cotswolds Single Malt Whisky

“The first whisky made entirely in the Cotswolds, and what a fabulous first effort it is. Youthful and vibrant on the nose, plenty of cigar box, rolling tobacco with plenty of leather as well. The palate is again youthful, rounded, and creamy, some nice barrel integration and some more honeyed, vanilla notes that linger on the palate. It’s so exciting to see what is starting to emerge in the English Whisky scene. The Cotswolds are clearly making sure they make the most natural and best quality product they can. One to watch very closely.”



HIGHLY COMMENDED

Nc'nean Organic Single Malt Scotch Whisky

“I love the packaging of this Nc'nean Organic single malt. The nose is bright and floral, some cranberry, baking spices, quite light and lifted. The palate is smooth and round with cranberries, and even a touch of tropical fruit. A well-made whisky from a relative newcomer on the scene, showing real potential for the future.”



HIGHLY COMMENDED

The Cotswolds Distillery, Sherry Cask Single Malt Whisky

“Sherry cask whiskeys are some of my personal favourites; I love this one from The Cotswolds. The colour is a lovely shade of amber with gold edges. The nose is compelling; sandalwood, cooked cranberries, toffee, and fudge. On the palate there’s unctuous baking spices, ginger, and spiced fruit. Seriously impressive!”



LIQUEURS

Judged by **Tarquin Leadbetter**, founder of Tarquin's Gin

WINNER

White Heron, British Cassis

"A fantastic rich fruitiness on the nose with deeply intense blackcurrant and notes of black grape, cherry, granny smith apple and forest fruits. The body has a luxurious texture and is reminiscent of the British summer, with lashings of ripe blackcurrant. There is a fantastic fresh tartness and acidity on the finish that is skilfully balanced to perfection with sweetness, capturing the blackcurrant in all its glory – as if it had been picked yesterday. A shining example for a liqueur, an absolute delight to drink on its own, or in a vast array of cocktails."



HIGHLY COMMENDED

Sacred Spirits Orange Whisky Liqueur

"Lovely on the nose with a symphony of candied orange, cloves, anise, and oak. The body is powerful with soft vanilla, oak, spiced orange and a reassuring hit of whisky that has been blended with complete finesse to create a contemporary liqueur that defies its strength at 40% abv. Very soft of the palate, and overall a very impressive interpretation of an Old Fashioned cocktail."



HIGHLY COMMENDED

Tippy Wight, Crab Apple Vodka Liqueur

"Golden in colour, this beautiful bold liqueur has rich notes of honey, toffee, roasted golden delicious apples and caramel on the nose. The body is rich and thick almost like dulce de leche, and the symphony of the apple continues, develops and evolves from freshly picked bramley apples to a freshly baked tarte tatin. Overall, a very impressive depth of flavour."



BEER & LAGER

Judged by drinks expert and writer Olly Smith

WINNER

Hepworth & Company Brewers, The Right Stuff Organic APA (5%)

"This organic APA is a beautifully dynamic and unique brew. Full of vibrant vitality and bright fullness with soaring refreshment and satisfying complexity, and I give full marks for the bottle condition. I really enjoyed this delightful beer, clearly made lovingly with great craft to bring out a wonderfully balanced flavour."



HIGHLY COMMENDED

Lacons Brewery Ltd Encore Amber Ale (3.8%)

"Beautifully balanced malt with superb zesty flourishes, Encore Amber Ale is a delightful all-rounder to appeal both to those who love a brighter, lighter style of beer as well as those who prefer something more deep and traditional. I thoroughly enjoyed this brew. It would pair perfectly with a Ploughmans."



HIGHLY COMMENDED

Shepherd Neame & Co Strong Pale Ale (5%)

"Turbo-charged with delightful flavours, this is as powerful as it is precise. I love its uncompromising use of delicious hops surging with tangy vibrancy, and it has a wonderful sense of quenching refreshment underpinning its sumptuousness."



CIDER

Judged by food writer Pippa Middlehurst

WINNER

Hallets Cider, Hallets Real Cider

"This felt like a real premium sparkling cider delivered via an interesting natural process.

Crisp with a slight sweetness and also a bit of funk adding complexity. Thoroughly enjoyed it and could definitely have had another one; it certainly made me want to try their other offerings."



HIGHLY COMMENDED

Sandford Orchards, Devon Mist Cider

"A brilliant hazy session cider, lovely ripe apple flavour and a lingering aftertaste. Refreshing and delicious, it left me wanting more."



HIGHLY COMMENDED

Courtney's Drinks, Whimple Orchards Cider

"A lovely family-run business with a great growing ethos. This sparkling medium sweet cider was well balanced and juicy; very tasty."



RUM

Judged by **Miranda Hayman**, owner of Hayman's Rum

WINNER

Hattiers Eminence, White Rum Blended Aged

"Lovely fresh bright tropical notes from the Jamaican rum on the nose, hints of vegetal and light sugarcane flavours. It was smooth and balanced on the palate with a long finish. There were hints of sweetness and buttery notes, as well as natural sweet tropical fruit coming through. This was my winner as it felt very versatile due to its smoothness and balance and depth of flavours.

I think it would work very well in a cocktail such as a daiquiri, or other rum cocktails."



HIGHLY COMMENDED

Courtney's Drinks, Grumblebee Honey Spiced Rum

"This is attractively packaged and is equally appealing in taste. Bursting with vanilla, toffee, tropical fruits on the nose and notes of coconut, fudge and honey on the palate. It was smooth and balanced to taste and a nice finish. It did have a slight alcohol burn on the palate (slightly bitter) which moved this into second place for me."



HIGHLY COMMENDED

Rathlee Distilling Co Ltd, Sea Aged Limited Release Rum

"Lovely packaging – sophisticated and eye-catching. Soft floral tropical notes on the nose with hints of toast and oak. It is balanced on the palate with some deep whisky notes of oak, toast and wood. Overall balanced but I got a slight astringent finish which put this in third place. It would work well in whisky style cocktails."



FLAVOURED RUM

Judged by **Charlie Stein, Director of Wine & Drinks at Rick Stein Restaurants**

WINNER

WRC Holdings, Devil's Bridge Spiced Rum

"The winner for me was Devil's Bridge Spiced Rum; an interesting and delicious rum from Wales. I love the eye-catching packaging and the great attention to detail on the box and label. A very pronounced nose of sweet spice and baking spice, vanilla, dried tea, cinnamon, ginger, clove. Very warm and balanced palate with just the right amount of sweetness and a nice roar of alcohol on the finish. The mouthfeel is very rich, buttery, and creamy; a lovely texture throughout with lots of spiced fruit. Lovely on its own or would be amazing as a base for a cocktail."



HIGHLY COMMENDED

Rosemullion Distillery Ltd, Rosemullion Spiced Rum

"A very close runner up, Rosemullion makes VERY good rum in attractive packaging. This rum is perfumed with baking spices, ginger, vanilla from the oak. The palate is jumping with cinnamon, clove, and treacle pudding sweetness. The spice and sweetness are perfectly balanced against the alcohol and they provide a depth and richness to the mouthfeel that is very complete."



HIGHLY COMMENDED

Drapers England, Smoked oak and Vanilla

"I love the fact that this is made from double distilled molasses. The nose is full of ginger, cinnamon, and nutmeg with lots of textbook vanilla and oaky smoke, the mouthfeel is creamy, and the alcohol is well incorporated and balances out well, nothing is too harsh. There's loads of walnut, dark chocolate and baking spices on the palate. A perfect sipping rum."



ANY OTHER SPIRITS

Judged by drinks expert Olly Smith

WINNER

Orkney Spirits Ltd, Orkney Akvavit

“Served straight from the freezer, this is all you need with a plate of fresh crayfish or prawns to bring the occasion to life. Splendid aromatic aromas and beautifully herby, this fine example of akvavit is exotic and enticing. It’s delicious. I love the link with the Viking heritage in Orkney and the packaging is very appealing. This clear punchy spirit has a real caraway flavour and a lovely twist of cardamom. You could also serve it with tonic. Completely unique, this is a great achievement and I can’t wait to taste it again.”



HIGHLY COMMENDED

Cotswold Distillery, Cotswolds Summer Cup

“I really like the balance of fruit and clever use of sherry in this fine Summer Cup. With an outstanding lasting finish, this is a delightful example of a summer cup based on gin while delivering exotic fragrant depth and that trademark summer twist of delightful refreshment. Bravo. A great new addition to this category.”



HIGHLY COMMENDED

McNeans Distillery Ltd, McNeans Organic Botanical Spirit

“This is a really impressive and unique distillation with imaginative botanicals; sorrel and bog myrtle that give it its own unique character. Fantastic served with tonic. McNeans Botanical spirit is a great fun, imaginative twist on a clean, pure, bright spirit.”



FLAVOURED GIN

Judged by chef Adam Handling

WINNER

Three Wrens Distillery, Bison Grass Edition

"It's a very summery gin and a style I haven't quite tasted before. I really enjoyed it with the notes of, in my eyes, tonka – which the tasting notes don't mention but I tasted it – and the use of the pod of vanilla rather than the seed.

Super floral, super light – would be incredible as a martini."



HIGHLY COMMENDED

Pink Marmalade Gin

"This gin is something I haven't tried before. It's really fun that it changes colour and the flavour of a pink grapefruit works very well for a fun and quirky gin & tonic. It's nicely clean and, in my eyes, something perfect for a very unique gin and tonic."



HIGHLY COMMENDED

Deerness Distillery Ltd, Vara pink gin

"I loved the rose flavour, it's one of my favourites. I thought the flavour really shone through; it was one of the best pink gins I've tried."



GIN

Judged by chef Mitch Tonks

WINNER

Griffin Spirit Company Ltd, Luxury London Dry Gin

"A really classic gin, super texture, great scents on the nose with wonderful aromatics but remaining true to a classy gin taste. I drank it neat, with light tonic and blood orange soda; the aromatics weren't drowned and came through strongly complimented by a splash of the mixer. Easily the winner of the category and in super packaging as well."



HIGHLY COMMENDED

Masons of Yorkshire, Masons of Yorkshire: The Original

"Fabulous aromatics, easy drinking and delicious with just a dash of tonic so as not to drown them out."



HIGHLY COMMENDED

Isle of Bute Gin, Isle of Bute Oyster Gin

Loved the concept of this gin, capturing everything that is wonderful about Bute.

Cleverly packaged, it belongs on every gin shelf.

What Our Judges Thought...

Seafood expert Mitch Tonks and two-Michelin star chef Raymond Blanc were blown away by the quality of the products on offer



“Once again, it has been wonderful to be involved in the judging process for this year’s Great British Food Awards. Adam and I always enjoy receiving the selected products; it’s not always easy to find our winners but as we said in our feedback, the quality was really high and it’s exciting that such good ingredients are being used – a lot of thought is going into achieving the best tastes. Well done to the winners”

– Raymond Blanc, judging ‘Blue Cheese’ and ‘Savoury Bakes’



“It’s always a real privilege being asked to judge the Great British Food magazine awards and always very humbling. Seeing the quality and passion that goes into the products is really something else. For me these awards themselves are very important as they recognise the efforts made by British producers to innovate and develop our food culture, and knowledge and showcase the great work that they are doing. This year has been particularly challenging and I raise a glass to all those who’ve managed to survive and thrive”

– Mitch Tonks, judging ‘Gin’ and ‘Fish & Seafood’



COFFEE

Judged by **Charlie Stein**, Director of Wine & Drinks at Rick Stein Restaurants

WINNER

The Lost Barn Coffee Roasters, Columbia Asorcafe Inza Cauca

"There was some stiff competition, but after much brewing and tasting this was my favourite. Firstly, I love the packaging, nice, clean and with really good and clear coffee information and easy to open and close. Once brewed (AeroPress), there were plenty of inviting sweet and red fruit notes, overall complex and fruit forward. Raspberry, hazelnut butter, bright clean; I loved the balance between juicy acidity and structure and the tension that gives. Some great depth, refreshing with a fruit-based finish. Just a really nice bright cup of coffee to kickstart the day."



HIGHLY COMMENDED

Lost Sheep Coffee, Brazil Paranaiba

"A very close runner up, I loved the packaging as it is fun and playful and unpretentious. I brewed using an AeroPress and the resulting coffee was delicious, rich, and sweet. Toffee, some plum, almond butter. Juicy and sweet structure rich hazelnut on the palate, depth, and fleshy structure. The finish centres around toffee and hazelnut; it's long with refreshing acidity. Very enjoyable."



HIGHLY COMMENDED

The Lost Barn Coffee Roasters, Peru

"I loved this. I brewed in an AeroPress; very delicate, mid toned fruit with fresh acidity, sort of sweet and tart. Cacao nib, dried plum, orange zestiness. Lovely silky mouthfeel all backed up by a nice vein of acidity to balance. Finish is long and based around dried plum. It could easily become my go-to coffee every morning. Excellent stuff and a very close runner up."



TEA

Judged by Dani Redd,
Acting Editor of
Great British Food

WINNER

**Summerdown,
Summerdown**

Peppermint Tea Pyramids

"The best mint tea I have tried to date! It's very refreshing and has a strong peppermint flavor which only intensifies the more you drink. The tea bags are also great quality, and the bright and vibrant packaging definitely made it stand out."



HIGHLY COMMENDED

Noble Leaf, Revitalise Peppermint Tea

"The mint leaves of this tea have been infused with peppermint oil, meaning it has an intense and refreshing flavour. I also loved that it had been grown in the UK, and the recyclable packaging, meaning I could enjoy a brew with a lower carbon footprint."



HIGHLY COMMENDED

**The Lincoln Tea and Coffee Company,
Red Berry Tea Blend**

"I adored this fruity, floral tea. It had a perfect blend of fruit and flowers, from rosehips to hibiscus and raspberries. The vibrant red colour of the brew really made it stand out too!"



SOFT DRINKS

Judged by chef Shelina Permaloo

WINNER

Barn Farm Drinks, Rhubarb & Apple Presse

"Gently sparkling with a rich rhubarb and apple flavour, superbly tart with a hint of sweet which makes it the perfect refresher. These are 100% fruit juice with no additional sweetness which I really like, as I often find soft drinks are made far too sweet. Lovely combination of flavour and beautiful natural flavour."



HIGHLY COMMENDED

Gusto Organic, Sicilian Blood Orange

"An interesting soft drink with a wonderful bittersweet balance. Refreshing light bubbles which are perfect in the mouth and a great addition paired with a sprig of rosemary."



HIGHLY COMMENDED

Tom Parker Creamery, Free Range Strawberries and Milk

"Thick, creamy and rich, and packed with real strawberries. It is indulgent and decadent in flavour and a great treat for children packed with dairy and fruit. A refreshing take on a milkshake without any of the nasties!"



NON-ALCOHOLIC SPIRITS/BEERS/WINES

Judged by founder of Sober Girl Society, Millie Gooch

WINNER

Everleaf, Mountain

“Everleaf boasts an impressive offering of non-alcoholic spirits, but it is the Mountain that takes the top spot for me. The texture is silky which immediately gives it a sense of luxury despite the absence of alcohol, something that is often missing from NoLo drinks. It’s the perfect balance of sweet vs. bitter and floral vs. fruity with an aromatic punch – giving quite a bit of backing to Everleaf’s claim of having the world’s most complex alcohol-free spirits. Mountain is a unique drink and I have yet to taste anything else on the market that is similar.”



HIGHLY COMMENDED

Caleño, Dark and Spicy

“Bursting with pineapple, coconut and lime, the spirit is closest to emulating a rum but is still unique enough to be a completely new spirit in its own right. The ginger and cardamom give enough spice that you really get the kick that a lot of NoLo drinkers are seeking, but is expertly balanced out through the sweetness of the vanilla. A great follow-up to Caleño’s original Light & Zesty variant.”

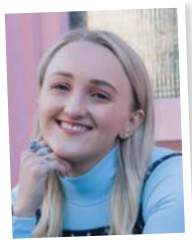


HIGHLY COMMENDED

Hepworth & Company, Aztec Agave Brewed Lager

“This lager boasts a lot of great credentials before you even get to the taste – vegan, organic and gluten-free. Where it really excels though, is in body and flavour.

Whilst it really does replicate the same flavours as an alcoholic beer, the agave element definitely elevates it to another level, making it unique against the competition. Refreshing and refined.”



MIXERS

Judged by founder of Sober Girl Society Millie Gooch

WINNER

Twelve Below, Rhubarb & Ginger Mixer

"Not only would this mixer uplift any accompanying spirit but it's a knock-out drink on its own. Despite being low in sugar, this mixer is still sweet enough thanks to the organic agave. This is offset by the fiery ginger which definitely leaves a lasting impression. The rhubarb comes through well. Would work with both alcoholic and non-alcoholic spirits."



HIGHLY COMMENDED

Drink Better Ltd, Cushiedoos Superior Tonic Water

"A quinine-free tonic that's simple, sophisticated and would really compliment any spirit counterpart rather than ever overpowering it. A blend of Scottish heather, silver birch and yellow gentian work well to hydrate, rather than dry, your palate. The branding is luxurious and the story behind the name is quite charming!"



HIGHLY COMMENDED

Barn Farm Drinks, Strawberry & Cucumber Presse

"It's a shame summer is over for another year as this beverage from Barn Farm would be just the picnic ticket. Gently sparkling and packed with flavour, it's light, cheery and perfectly balanced so that neither flavour outshines the other. As a non-drinker, this is a great drink on its own for me when others indulge in Pimms, but would work beautifully with simple spirits too."

What Our Judges Thought...

Sober Girl Society Founder Millie Gooch and Masterchef 2012 winner Shelina Permalloo can't get enough of the non-alcoholic drinks on the market!



“It’s been a real privilege to be involved in the judging process once again for the Great British Food Awards. The quality of all the products was so high that it was a tough job choosing the very best. It seems to get better each year; simply outstanding. GBF Awards attracts the best in British produce across the country and it’s an honour (albeit a difficult job at times with the calibre being so high) of judging these beautiful products”

– Shelina Permalloo, judging ‘Healthy Boost’ and ‘Soft Drinks’



“I feel completely honoured to have been asked to judge this category. I stopped drinking alcohol four years ago and back then, my choices of exciting No & Low strength drinks were incredibly limited. It has been amazing to watch the category go from strength to strength over the last few years and this year’s diverse, innovative and refreshing entries are proof that it shows no signs of slowing down”

– Millie Gooch, judging ‘Non-Alcoholic Drinks’ and ‘Mixers’



HEALTHY BOOST

Judged by chef
Shelina Permalloo

WINNER

St Ewe, Free Range Eggs

"Absolutely delicious

eggs, rich and vibrant packed with flavour. Perfect for baking and even better eaten simply fried, poached or scrambled. They have an indulgent flavour as well as being rich in DHA Omega 3. These are the perfect healthy start to the day!"



ORGANIC

Judged by eco chef Tom Hunt

WINNER

**Riverford Organic,
100% UK Veg Box**

"Seasonal-local-organic is any

good chef's mantra, yet surprisingly, seasonal-local-organic fresh fruit and vegetables are increasingly hard to find on the high street. Riverford have changed this and made organic produce accessible nationwide. Support Riverford and base your weekly meals on their 100% UK veg box and you are going a long way to reducing your own environmental impact, whilst supporting British farmers and boosting your own nutrition. What a win for people and the planet."



HIGHLY COMMENDED

**Yockenthwaite Farm Ltd,
Nutty Spelt Granola**

"This nutty and crunchy granola is perfect for those with wheat intolerance. It is not very sweet which makes it the perfect start to the day; the nuts provide just the right balance of sweet crunch and savoury."



HIGHLY COMMENDED

**Healthy Coconut Milk,
Coconut Kefir**

"A light and refreshing kefir packed with coconut milk flavour. A clean tasting kefir with the right balance of sour and sweet."



HIGHLY COMMENDED

**Daylesford Organic, Thai
Chicken Bone Broth with
Chilli & Lemongrass**

"This nourishing broth is simultaneously decadent and nourishing. Daylesford practices exemplary sustainability. Good farming equals good food and this product proves it."



HIGHLY COMMENDED

**Gusto Organic Fiery
Ginger with Chipotle**

"I've always enjoyed Gusto's drinks so was thrilled to discover this. It's refreshing, flavoursome and a joy to consume. Craig Sams, the founder, is an inspiration to the health food scene."



FREE-FROM

Judged by Great British Bake Off Season 10 Winner David Atherton

WINNER

The Zingiberi Bakery, The Captain's Crackers: Warm Chilli

"I didn't think I could get so excited about an oat cake, but these are truly spectacular. They look great, pleasingly thin as a crisp, blush pink, and speckled with seeds and spices. The crackers have a delightful brittle snap and the balance of flavours is perfect. The earthy, oaty flavour remains at the forefront with a chilli hug, and lingering nutty sesame notes. As you can imagine, these crackers are perfect for cheese and I'd pair them with big hitting flavours such as a mature cheddar or blue cheese. My favourite topping however was slathered in peanut butter."



HIGHLY COMMENDED

HazelNOT Gnawbles

"HazelNOT Gnawbles pay more than a passing resemblance to a certain airy malt confectionery covered in chocolate, and in my opinion they are better. This is a true win for the free-from family, they are crisp, nutty (without being "nutty") and oh so moreish. The real win is their versatility. I've crushed them as a topping for ice cream and added them to a cheesecake base."



HIGHLY COMMENDED

Slightly Different, Tomato Relish

"I love making relishes and chutneys, but I've never thought it was possible to achieve the full warm, rounded earthy sweetness without onions and garlic. This relish is not only delicious, but not lacking in any way. It is fresh and acidic, as well as being sweet and bold. It will compliment so many dishes from burgers to curries, falafel to cheese boards."



VEGETARIAN

Judged by eco chef Tom Hunt

WINNER

Sharpham Park, Organic Spelt White Pasta Gigli Rigati

"A diversity of grains is an essential part of a nutritious diet. It's hard to find good pasta made with alternative grains like spelt. Sharpham Park has cracked it! Their Spelt White Pasta Gigli Rigati is flavoursome, nutty and decadent. I've been following Roger Saul and Sharpham Park for the last decade, in awe of their organic practices and undying passion for spelt. Spelt is often referred to as an ancient grain because it has had little intervention and breeding in comparison to modern wheat varieties,

which along with its organic certification make it a nourishing grain to grow for people and planet. Its long root structure and sturdy husk and berry make it a hardy crop perfect for organic agriculture. The way we farm not only affects the environment but the taste of our food.

That's why Sharpham spelt tastes delicious."



HIGHLY COMMENDED

By Ruby, Vegetable Lasagne

"ByRuby's lasagne is a perfect treat when you need a day off cooking. It's filled with a delicious variety of vegetables including a layer of aubergine, butternut squash, tomato sauce and ricotta creamed spinach."



HIGHLY COMMENDED

Sharpham Park, Organic Pearled Spelt

"Pearled spelt grain makes a wonderful alternative to risotto called farotto. Simply swap out pearled spelt grain for risotto rice in any risotto recipe and extend the cooking time a touch until the spelt is perfectly al dente. Diversifying our staple foods is essential for our nutrition and supporting biodiversity."



VEGAN

Judged by vegan cook
Rachel Ama

WINNER

Swoon Gelato Ltd, Swoon
Bacio Gelato

“Smooth creamy chocolate ice cream with hazelnut. It’s incredibly addictive, reminiscent of Nutella (which isn’t vegan) so this is incredible on crepes, pancakes and waffles.”



HIGHLY COMMENDED

Vicarage Bakes, Indulgent Vegan
Chocolate Orange Brownies

“Really delicate light brownies yet incredibly indulgent and luxurious. Perfect balance of sweetness with chocolate, which keeps it very rich but still gently hits the sweet tooth.”



HIGHLY COMMENDED

The Brook: Plant Based Kitchen, Lemon
and Herb Seafood Cakes

“With a crispy panko coating and a lovely lemon and seaweed infused filling, these plant-based seafood cakes make for the perfect evening meal.”



CONDIMENTS & SPREADS

Judged by Masterchef 2021 winner Tom Rhodes

WINNER

Hawkhead Whisky Smoked, Whisky Smoked Black Garlic Salt

“The first thing you notice when opening a packet of this whisky smoked garlic salt is the intense smokiness, which carries through when tasting but thankfully is not overpowering. The smokiness works well with the molasses notes of the black garlic and results in a balanced salt with smoky, savoury, almost caramel flavours.”



HIGHLY COMMENDED

Irish Black Butter, Irish Black Butter

“I love the almost caramel flavour of the apples in this condiment. It is rich, warmly spiced and has a touch of acidity. What I love about this condiment is that it can clearly be used to accompany things like cheese and cured meats, as well as being great in both savoury and sweet applications.”



HIGHLY COMMENDED

Levantine Street Food, Amba Sauce

“This sauce has everything; it’s sweet, savoury, fruity, tart and heady with spice, the cumin comes through nicely. I can see this sauce working well with many Middle Eastern and South Asian dishes, but it will also add bags of flavour to all kinds of dishes. It is clearly incredibly versatile.”



COOKING SAUCES

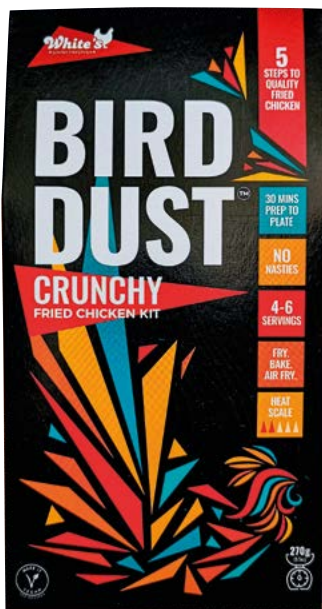
& KITS

Judged by chef
Vivek Singh

WINNER

White's Gourmet Fried Chicken, Crunchy Bird Dust

"A winning entry all the way! It was quick, simple, easy and needed very few ingredients other than the kit. Even though I applied the coating and cooked immediately, I was surprised at how much flavour it packed. Top scores for a firm favourite."



HIGHLY COMMENDED

Crave, Karen's Spicy Marinade Classic

"The marinade was boldly spiced, layer upon layer of flavour and quite simple to put together. It made the dish its own and didn't need a lot of time to marinate. I particularly liked its versatility and the bold heat running through it. A strong contender in what was a tough category!"



HIGHLY COMMENDED

Cottage Delight Limited, Caramelised Red Onion and Stout Sauce

"The depth of flavour in the sauce worked very well with slow cooked meat; it has a great balance too. Would make a great addition to stews and casseroles."



PICKLES

Judged by chef
Santosh Shah

WINNER

**CRAIC Foods Ltd, Pickled
Gooseberries in Apple &
Elderflower Vinegar**

"This pickle is unique.

It has a very good combination, and is very sharp in a good way. It's tasty, sweet, with a very good balance in the pickling liquid. I also liked the branding and packaging; very well preserved."



HIGHLY COMMENDED

**Dukeshill Ham Company,
Dukeshill Proper Piccalilli**

"This piccalilli is very good. I found it very tasty, with all the flavours well-balanced."



HIGHLY COMMENDED

**Calder's Kitchen Ltd,
Traditional Piccalilli**

"This piccalilli is also very good. Once again, it tasted great and the flavours were well-balanced."



VINEGARS, DRESSINGS & OILS

Judged by owner of Nonsuch Shrubs,
Henry Chevallier-Guild

WINNER

Burren Balsamics Ltd, Black Garlic-infused Balsamic Vinegar of Modena

"This is a wonderful vinegar. Infused balsamics can sometimes flatter to deceive, but Burren Balsamic's black garlic infused balsamic delivers on every level. It has a pronounced aroma of black garlic that has enticingly rich caramelised notes to it. This continues on the palate where it packs a mighty punch but without being overpowering. It is delightfully intense with great balance and a seductive finish. Makes a fabulous dressing and is a great finishing touch to a rich jus."



HIGHLY COMMENDED

Happy Butter, Happy Butter Organic Ghee

"It almost hadn't occurred to me that ghee could be made in England. I like the packaging of Happy Butter Organic Ghee, as it upsells what could simply be seen as a workhorse of the condiments cupboard. It has a luxuriously rich butter aroma and a rewarding texture as I scooped out a spoonful. It is velvety smooth on the palate with a soft and pleasant nuttiness."



HIGHLY COMMENDED

Burren Balsamics Ltd, Raspberry-infused Balsamic Vinegar of Modena

"The smell of fresh raspberries is a delight on the nose; it positively dances out of the bottle and transported me into an English kitchen garden. The palate is juicy, though it was quite tart. It is an ingenious ingredient that added character to every recipe I made with it."



HONEY

Judged by food writer and stylist Rosie Birkett

WINNER

Black Bee Honey, Seaside Honey

“Loved this truly unusual and delicious honey, which had a pleasing salinity redolent of salt marshes and sea succulents. The flavours in the honey were intense but balanced, and I couldn’t stop going in for more – like a natural salted caramel. A really unique and stand out honey.”



HIGHLY COMMENDED

Bermondsey Street Bees, Royal Albert Dock Honey

“A stunning honey, loads of complexity on the palette that speaks of diverse forage. Interestingly herbaceous and long-lasting, with a pleasing acidity.”



HIGHLY COMMENDED

Cilgwenyn Bee Farm, Mël Cilgwenyn - Carmarthenshire Meadow Wildflower Honey

“Like falling face first, mouth open into a densely flowering meadow. So many gorgeous floral notes and a herbaceous edge, beautifully balanced and lovely silky, runny texture.”



JAM

Judged by Lucy Charles, Head of Operations at Borough Market

WINNER

Annabel's Strawberry Conserve

"This was pretty perfect for me. It really tasted like strawberry, which may sound silly but so many jams just taste sweet. This would definitely pass a blind taste test. I tried it solo and with toast/butter and it was delicious both ways. I would now seek this out when I want strawberry jam in the future (and would be interested to see it here at Borough Market in fact, as we recently lost our preserves trader!)"

HIGHLY COMMENDED



Waterhouse Fayre Blackcurrant & Cassis Conserve

"This was a really close second to the strawberry jam; the flavour of the fruit really shone through and the balance of cassis was just right. Quite tart on the palette, I can imagine this sitting really well in cakes and desserts as well as a luxurious breakfast toast topping."



HIGHLY COMMENDED

Traclements Fresh Chilli Jam

"Although I felt this a little tricky to judge in comparison to the others, given its more savoury nature, I really enjoyed it compared to other chilli jams I've tried. The level of heat was just right and it wasn't too sweet – often chilli jams are too sweet or acerbic. I feel like this would be brilliant used in all sorts of things from epic cheese sandwiches and toasts to Southeast Asian cooking."



MARMALADE

Judged by Lucy Charles, Head of Operations at Borough Market

WINNER

Rosalind's Larder, Grapefruit & Cointreau Noir Marmalade

"Really mellow but with that signature bitter edge you get from a good marmalade. Really smooth but with a delicious sticky texture, it spread beautifully on toast. The taste of the Cointreau Noir is hard to pick out for me but it's obviously balancing out the grapefruit to achieve a really lovely flavour overall."



HIGHLY COMMENDED

Radnor Preserves, Hand-Cut Seville Orange Marmalade

"A really excellent classic, hard to find any fault. Good size pieces and quantity of peel, excellent flavour, would definitely be a go-to for any classic marmalade needs. Nice set, not too firm, very moreish scent."



HIGHLY COMMENDED

Season's Bounty, Seville and Sea Buckthorn Marmalade

"Unusual scent and an almost savoury finish on the palette. I was surprised just how much I liked this. Really complex flavour profile which begins with a classic marmalade taste then evolves into something quite unusual, leaving a bitter but not unpleasant aftertaste. Really great to see sea buckthorn in this type of product."



CHUTNEY

Judged by chef Asma Khan

WINNER

Plum Duff & Stuff, Harley House Chutney

"This is such a vibrant chutney. It is unusual as it is an uncooked chutney. I was curious when I read the label and saw that the base marinade was cider vinegar, and concerned it may be too strong as it was not cooked down. But it really is spectacular. The different textures of fruits and vegetables – all with a bit of bite in them is really great with cheese. I added it to my homemade burger. It was so good! This chutney is very versatile – if you have to buy chutney for your home, buy this!"



HIGHLY COMMENDED

Allan's Chilli Products, Pear, Apple & Date Chilli Chutney

"Great mix of textures. I had this chutney with mature cheddar and I felt it would go well with any kind of cheese. The balance of sweetness and chillies works really well. The dates give it a beautiful flavour. I was not a fan of the label, as I felt there was too much going on. The chutney on the other hand hangs together really well!"



HIGHLY COMMENDED

Cottage Delight Ltd, Classic Cheese Board Chutney

"I tried this chutney as a glaze on BBQ chicken. However, I did prefer it as a conventional chutney; I ate it with brie and a smoky cheese. The next day I had the chutney with soft boiled eggs – this was a great combination! I loved the colour of the chutney and the chunky bits. Finally, it is brilliant in a ploughman sandwich. It is exactly the right amount of tanginess and sweetness."



CHOCOLATE

Judged by master patissier
Eric Lanlard

WINNER

Firetree, Vanuatu

“Beautiful and attractive packaging and perfect size bar too at 65g. I like the kind of wax paper the bar came in – straight away you know you are in for a treat!

The bar is glossy with a rich reddish colour as proper chocolate should be.

The chocolate is obviously perfectly tempered as it snaps nicely; it is a dark bar but has a very long-lasting zesty finish making it very fresh on the palate, almost citrusy, with a hint of beautiful ripped stone fruits.”



HIGHLY COMMENDED

Firetree, Philippines

“Beautiful and attractive packaging. I like the kind of wax paper the bar came in! The bar is glossy with a rich reddish colour. The chocolate is perfectly tempered as it snaps nicely. It is a dark bar but has a sweeter finish with a slightly caramel flavour. As the chocolate melts in your mouth, you get the original and natural acidity of pure sun-dried cacao beans, cleaning the palate nicely.”



HIGHLY COMMENDED

Rumsey's, Handmade chocolate

“A beautiful presentation box perfect for gifting. The assortment is fun with many colours, shapes and types of chocolate; dark, milk and white. All the fillings are generous and not too sweet, making you want more as a good box of chocolate should. A very elegant, modern and innovative selection which I will be happy to offer to my friends or family!”



CHOCOLATE PRODUCTS

Judged by chef Adam Handling

WINNER

Sugarcane Studio, Florentines

"I loved the Florentines, especially the addition of the dried fruits inside them. I'm someone who really loves that sort of stuff. The nuts are all perfectly coated and the chocolate is tempered really well. They are all perfectly uniform and super tasty. Very well done."



HIGHLY COMMENDED

Ten Watch Chocolates, Rhubarb & Custard Bon Bons

"They look super lovely and the layers inside are even. You know straight away they are rhubarb and custard as soon as you taste them, which is a great job in my eyes. Really well decorated too. The shell around the outside is nice and thin. The two layers inside of the bonbon are very pronounced and make it a nice texture. These truffles are very well done."



HIGHLY COMMENDED

Love Brownies, Raspberry Brownie Bon Bons

"Flavour was great, punchy and full of raspberries. Nice texture with the brownie inside and loved the overall look. Very well done."



SAVOURY SNACKS

Judged by one-pound chef Miguel Barclay

WINNER

The Scottish Seaweed Company, **SHORE Seaweed Chips**

"A tasty alternative to a crisp, seasoned perfectly with a hint of seaweed and a robust sriracha flavour to give these restaurant-quality snacks a nice spicy bite. Similar to prawn crackers, but these are not greasy and are 100% plant based."



HIGHLY COMMENDED

Filberts Fine Foods Limited, **French Rosemary Almonds**

"A sweet coated almond with a savoury rosemary kick, these are certainly an adult snack that would complement a charcuterie board and a glass of wine. A highly recommended flavour combination."



HIGHLY COMMENDED

Two Farmers Hand-cooked Crisps, **Mushroom Flavour**

"A winning flavour that was as close to the real thing as you could possibly get; a real surprise and an absolute delight in a packet of crisps."

What Our Judges Thought...

Former Bake Off Winner David Atherton is impressed at the quality and creativity of free-from products in the UK



"I've loved being part of the judging team for the GBF Awards! The free-from category is so inspiring and the products so creative. The quality was impressive and I found it very hard to judge between the entries. All of you who rely on free-from foods are lucky; whether you're vegan, gluten-free, dairy-free there are lots of quality producers in the UK who have your back"
– **David Atherton, judging 'Free-From'**





BEEF

Judged by Simon Taylor, GB team captain at the World Butchery Challenge

WINNER

Daylesford Organic, Rib of Beef

"I really like the way this product was packed and presented. I could see straight away this was the sort of beef I'm used to dealing with myself. The breed and age tag was a nice touch. When I opened the box, I knew straight away from the smell and texture I was going to enjoy this rib of beef. I removed one rib and barbecued it; again the smells were beautiful and I thoroughly enjoyed it. The roast was just as good; I kept it lovely and pink and it looked like something from a recipe book with the roast potatoes, gravy and veg. Beautifully matured and marbled. This rib of beef had all the hallmarks of care, attention, passion, and flavour.

A joy to eat."



HIGHLY COMMENDED

Dyson Farming Ltd, Fillet Steak

"I have to say I don't normally go for fillet; it's always hard to really get flavour without adding something. However, this steak was packed with flavour. I just pan-fried in a drop of rapeseed oil and added a little salt to intensify that but that's it. I had the pan super-hot, caramelised all sides keeping it very rare, and it was incredibly soft. Beautifully cut and trimmed fillet with a softness like butter, I really enjoyed this steak."



HIGHLY COMMENDED

Helen Brownings's Organics, Ribeye Steak

"I love ribeye steak and I sell some incredible ones, so HB Organics had a lot to live up to. They did not disappoint; in a hot pan they caramelised beautifully. You could tell from the colour that the marbling was good both raw and now that the outside had turned golden brown. The outside flavour and texture were complemented by the soft tender texture. So much flavour and tenderness to match, I indulgently had these for breakfast."



PORK

Judged by **Simon Taylor**, GB team captain at the World Butchery Challenge

WINNER

Packington Free Range Ltd, Pork Shoulder

"I love pork shoulder. It's one of my favourite things to cook. That said, I can get my hands on very good pork so Packington had to meet the mark and they did, easily I must say. I tried to let the pork speak for itself but couldn't help adding a little fennel seed and sea salt. I could tell from the butchery and the perfect amount of fat cover we would be in for a nice meal. Not only did we have this for a roast but we used the shredded leftovers in a pork ragu which was equally as good. This shoulder was everything I wanted it to be, falling apart with tenderness and full of incredible flavour."



HIGHLY COMMENDED

Packington Free Range Ltd, Loin of Pork

"Nicely butchered, well strung, good fat cover and the right colour of meat. I got my oven nice and hot, hit the skin with a generous helping of salt and was rewarded with amazing crackling. The meat itself was very soft and tender, easy to slice for our meal. Once again, I couldn't help but enjoy Packington's free range pork. The loin as a meal was beautiful and I enjoyed the leftover pork and apple sandwiches just as much."



HIGHLY COMMENDED

Helen Browning's Organics, Salt and Pepper Ribs

"These are great products. The packaging was good and instructions were very easy to follow. I liked that these could be had as they were, or flavour added to them as I did with a sweet barbecue sauce. I really like these as a product, they are a quick and easy meal that you can add flavours to very simply."



LAMB

Judged by John Pallagi,
owner of Farmison & Co

WINNER

Yew Tree Farm, Heritage Meats, Herdwick Hogget, Shoulder on the Bone

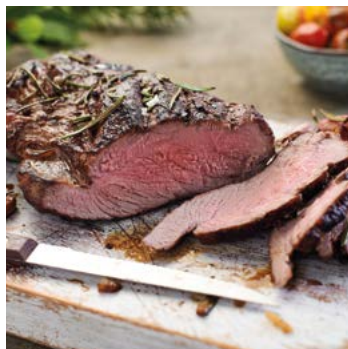
"This was a generous 3kg joint that came with an extremely good layer of fat. Packaging and labelling clearly identified the breed and provided cooking instructions. I choose to cook it long and slow for around 5 hours, keeping the cooking method simple and with only the addition of a stock and herb base. The end result was a vast amount of meat that was super tender and fell away from the bone with ease. With regards to taste, the hogget was full of flavour and produced noticeable herbal notes. A real pleasure to eat."



HIGHLY COMMENDED

ALDI, Specially Selected Galloway Lamb Rack

"The rack was well butchered; its appearance indicated a high level of butchery and care. The fat had been pre-scored, and both a butter and sauce accompanied the joint. The meat cooked well, resulting in a nice colour and it came out of the oven with clean bones, which allowed for a good presentation. The meat was extremely tender; the quality of the lamb was superb."



HIGHLY COMMENDED

Dukeshill, Butterflied Leg of Lamb

"This lamb leg was pre-butchered to a butterfly cut, allowing for easier cooking. Packaging was kept simple with minimal detail. Overall, the joint came with a moderate level of fat. It was extremely easy to cook and carved very well, ideal for BBQing or indoor roasting. The lamb itself tasted young with pleasing sweet notes and was beautifully tender. A joint second place was given."



GAME

Judged by chef and food writer Ben Tish

WINNER

ALDI, Specially Selected Partridge in a Pear Tree Wellingtons

"I particularly enjoyed these as they were straightforward to cook and precise on timing. It's a tricky thing generally but they nailed it. The pastry was crisp and remained so after resting. The partridge cooked just right for me and remained succulent with a bit of pink. The partridge was excellent quality and on the right side of gamey. Presentation was great – the pastry was nice and tight and held around the meat well."



HIGHLY COMMENDED

Mr Duck, Duck Saucisson Sec

"Great product. I'm sometimes disappointed by British charcuterie but this was excellent – good coarse texture, good clean fat flecks and marbling and it tasted of delicious duck. Duck can be overpowering in charcuterie but this was good and balanced. I thought a fatter, bigger salami would work better but this was generally great work."



HIGHLY COMMENDED

ALDI, Specially Selected British Venison Joint

"A good accessible product for the market. Venison can be intimidating but this was good – looked tempting and easy to cook to a nice pink. The flavour was more strong/ gamey beef than venison (a younger animal perhaps) but I don't think that's a bad thing – it's a good entry level game product and will get people to try more game after this. Well done to Aldi for this. Packaging was also good."



SAUSAGES, BACON & BLACK PUDDING

Judged by chef
Shaun Rankin

WINNER

The Farmer's Son, Black Pudding

"This is one of the best black puddings I've ever had. It has a lovely rich and meaty flavour with the perfect peppery aftertaste.

A high-quality product that they should be very proud of."



HIGHLY COMMENDED

Redhill Farm Free Range Pork Ltd, Lincolnshire Sausage

"The quality of the pork is outstanding, giving the sausage a fantastic deep flavour. Really well-balanced seasoning with the right amount of sage coming through."



HIGHLY COMMENDED

Charles Macleod Ltd, Stornoway Black Pudding

"It was very close between the Stornoway and the Farmer's Son black pudding. This is a fantastic product with a smooth texture, perfect seasoning and a great aftertaste."



POULTRY

Judged by chef
Vivek Singh

WINNER

Adlington's, English Label Free Range Chicken

"This was the winner by some margin! Soft, sweet and delicious, you could almost taste the sweetness of oats in the roast. It formed a good crust, kept a great golden skin and moist flesh made for an excellent roast chicken."



HIGHLY COMMENDED

Morton's Family Farm, Free Range Cockerel

"It was a great size, cooked very well and came with great instructions and tips. The bird tasted good on its own, and made for a generous centrepiece for the table. Clean tasty, juicy bird."



HIGHLY COMMENDED

ALDI, Specially Selected Perfect Duck Duo

"This was an excellent entry but missed out narrowly owing to the steps involved in cooking it. Complete with legs, rolled breast and the sauce, once cooked it was an impressive dish with layers of flavours and very tasty."



CHARCUTERIE

Judged by chef
Adam Handling

WINNER

**Dukeshill Ham Company,
York Ham**

“The reason I’m picking this one as the winner is the massive amounts of flavour and you can tell the quality of the meat is stunning. The fat content is delicious so therefore I know it’s been well cured. This is a ham you can cut thick, and it still won’t be dry. Very well done.”



HIGHLY COMMENDED

**Redhill Farm Free Range Pork Ltd,
Dry Cured Oak Smoked Pancetta**

“I always judge a pancetta by its fat. This fat was genuinely delicious. The yummy smokiness but tenderness – it wasn’t chewy, it was really melt-in-the-mouth. It was one of the best and it was a very close call. Keep up the good work, very well done.”



HIGHLY COMMENDED

Mr Duck Ltd, Duck Saucisson

“The sausage was incredibly well-made, with a good strong flavour and nice seasoning. I enjoyed it more than I thought I would, especially as it’s not normally my kind of thing, but I was very impressed with how it was made.”



FRESH FISH & SEAFOOD

Judged by chef and seafood expert
Mitch Tonks

WINNER

**Osborne & Sons (Shellfish) Limited,
Cooked Cockles**

"I really love the care that went into this entry; freshly cooked cockles are not something you come across often. I couldn't stop eating them, a delicious sea-like flavour, a soft texture with a good bite. This is one of England's oldest and once loved seafood and I like the fact that this family is continuing it. We should treasure producers like this and fall back in love with this delicious native seafood."



HIGHLY COMMENDED

**Loch Fyne Oysters Ltd,
Morecambe Bay Oysters**

"Small, fresh and briny, these for me are the perfect oyster; I loved them."



HIGHLY COMMENDED

**Kames Fish Farming Limited Kames Scottish
Steelhead Trout**

"A really delicious flavour profile. Sea trout are magnificent fish and superior to salmon in my eyes. It's really great to see them raised in lochs like this."



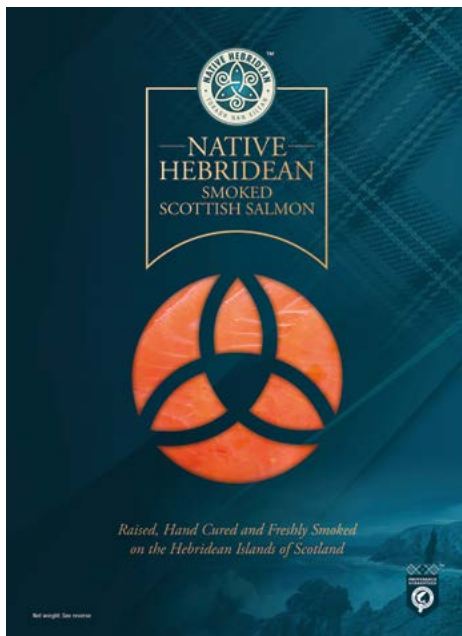
SMOKED FISH & SEAFOOD

Judged by chef and seafood expert Jack Stein

WINNER

The Scottish Salmon Company, Native Hebridean Smoked Scottish Salmon

“My winner is the Native Hebridean Smoked Scottish Salmon. There were some strong contenders for the number one spot and it was hard to call, but when it came down to it, this just had the best flavours. Being bred from wild island salmon gives this fish such a lovely texture. I thought the flavours were great, really good seasoning and really well smoked with a good smoke ring. The packaging was very classy. For me, this was the perfect smoked salmon. The only issue I could see with it was that I only got two samples – I could have happily eaten a whole fish!”



HIGHLY COMMENDED

The Pished Fish, Smoked Salmon Gilltong

“This gilltong was a close runner-up and gets honourable mention for being so innovative! This product has created a genuinely interesting and different product from salmon. The teriyaki flavouring was very nice, the right blend of cure and sweetness. It’s not only innovative but fun, and I really like the packaging and marketing. A really fantastic product and a very close second place.”



HIGHLY COMMENDED

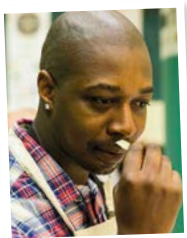
Loch Fyne Oysters Ltd, Loch Fyne Bradan Rost

“Hot smoked salmon is something I really enjoy, but it is often hard to get right. I really like the colours of this; the pinks and browns from the smoke were really appealing. The cure was perfectly balanced between salt and sugar. The roasting with retired whisky casks probably added a lot to the flavour – I couldn’t taste whisky but I loved the level of smoke. A versatile product.”

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BEST BRITISH SPECIALITY

Judged by Adrian Boswell,
Head Buyer at Selfridges

WINNER

**Lost Barn Coffee Roasters,
Bloomsbury Espresso Blend**

"I was fortunate enough to have a good range of quality products to judge; however, this was the one which stood out. For an espresso I found this incredibly smooth. The initial hit of coffee makes way to flavours of sweet roasted and toasted nuts, which then moves into rich dark chocolate. Somewhere within that journey, fruity undertones pop up, the brand described as citrus but I picked up on some wild berries and forest fruits similar to those found in a good quality chocolate. Definitely one to try for all espresso lovers."



HIGHLY COMMENDED

ByRuby Macaroni Cheese

"I am not usually a fan of frozen ready meals, however, what impressed me initially was the clean deck of ingredients. I was pleasantly surprised to see that it did not look too dissimilar from the website imagery when cooked. It was well seasoned with a good depth of flavour. The texture of the bread crumbs added an extra dimension and the balance of the mustard was spot on."



HIGHLY COMMENDED

London East India Iced Tea

"I was not overly impressed with the branding, but was happy to look past this. I found it refreshing with a delicate balance of flavours, and a sensible effervescent level. The agave provides a subtle sweetness and hints of peach; undertones of earthiness from the turmeric are present. I can imagine this being a favourite with cocktail mixologists, but still delivers as a healthy soft drink."

BOOTHS
THE GOOD GROCERS

BEST NEW PRODUCT

Judged by Booths

WINNER

Pastificio Carleschi Ltd, British Grown Emmer & Fava Bean Sedani Rigati

"A super-pasta, packed with nutrients from the Emmer & Fava Beans. The pasta itself cooked really well; the velvety rough surface is perfect for holding sauces. The delicate chestnut colour remains during cooking and the flavours are quite sweet with a lingering taste of the fava beans."



HIGHLY COMMENDED

Riverford Organic Farmers, Riverford Low-plastic 100% Organic Recipe Boxes

"A simple concept putting quality organic veg at its heart. Presented in 100% recyclable cardboard. All the produce was exceptionally fresh on arrival. Simple recipe suggestions are included in the box too to make life easier. I really liked it."



HIGHLY COMMENDED

Royal Mash Ltd, Royal Mash Vintage Vodka 2020

"Made from potatoes from the island of Jersey, it is doubtless the terroir and quality of ingredients which create this wonderful premium vodka. Distilled by experts and bottled in style. A fine gift for Christmas for any spirits connoisseur."

BOOTHS

THE GOOD GROCERS

BEST NEW PRODUCER

Judged by Booths

WINNER

Vicarage Bakes

"A small artisan bakery, based in the beautiful Wirral countryside.

Vicarage Bakes appear to keep it simple, using only the finest ingredients to create simply wonderful brownies, packaged in beautiful, sustainable packaging. Their craft and passion for baking is evident from the moment you see the product."



HIGHLY COMMENDED

WRC Holdings

"A small batch rum producer, blending a flavour of Wales into their Bara Brith Spiced Rum. Being noticed in the spirits world can be tricky, special commendation goes to WRC for their branding and storytelling which creates real interest."



HIGHLY COMMENDED

Pastificio Carleschi Ltd

"Great to see a forward thinking producer, creating alternative nutritious pasta. Presented in sustainable packaging and impactful branding."



BEST BRITISH KITCHEN PRODUCT

Judged by chef
Richard Bainbridge

WINNER

The Knife Sharpener Guy, The Anysharp Knife Sharpener

"As a chef, I get asked all the time how to sharpen my knives and something like this is ideal. A lot of knife sharpeners can be quite blocky and cumbersome, but this is quite nifty in size and it works really well – this is something we'd definitely use at home as a kitchen gadget."



HIGHLY COMMENDED

Wax Wrap, Organic Beeswax Food Bags

"I like the idea that it has different sizes and that they seal very easily between your fingers. The messaging alongside the nice packaging is a huge plus; the perfect alternative to the normal food bags you would buy in the supermarket and very useful."



HIGHLY COMMENDED

Thermapen, ETI Thermapen One

"This is a simple piece of kit but extremely useful for the kitchen. I love the fact that it's waterproof and that it has an integrated light; best of all is that the thermometer reading rotates with you to where you want the reading to appear – easily pleased!"

THE REGIONAL WINNERS

These are the standout producers that came top for provenance with our GBF judges



SCOTLAND: CHARLES MACLEOD LTD

A family run-butchers that stretches back six decades, Charles MacLeod make Stornoway black pudding, an iconic recipe from their Outer Hebridean home. Members of the Stornoway Black Pudding Association, they have been instrumental in ensuring its recent Protected Geographical Indication (PGI) status. We were also impressed by their use of local ingredients, and their strong relationships with suppliers.



NORTHERN IRELAND: IRISH BLACK BUTTER

Despite being a new company, we loved how the inspiration for the black butter conserve was deeply entrenched in the past; it's based on a medieval recipe that has been brought into the present day and given an Irish twist. The provenance of the conserve, using Euro PGI status Armagh Bramley Apples, was also impressive. The conserve has clearly captured people's imaginations; thanks to its tastiness and versatility it can be used in a wide variety of dishes and has won multiple awards.



WALES: CILGWENYN BEE FARM

Cilgwynyn Bee Farm produce fragrant raw honey from various locations in Wales, including their own apiaries in Carmarthenshire. They are champions of their local region and custodians of the environment, who work only with ethical local beekeepers. And what's more, they're 100% carbon neutral!



SOUTH WEST: THE CORNISH FISHMONGER

With The Cornish Fishmonger's provenance centre stage in its name, they've set expectations high – and don't disappoint. It's great to see a business make a statement about supporting local, small-scale fishermen despite the extra expense that doing so naturally incurs, especially when part of their reason for doing so is rooted in sustainability, both for fish stocks and the livelihoods of the local community. It's great that they supply food lovers at home as well as renowned Michelin-starred chefs, and this perfectly demonstrates their passion for championing their locale as much as they can. The Cornish Fishmonger is a proud champion of the region, and the West Country should feel proud to have it on its menu.





NORTH OF ENGLAND: HERITAGE MEATS

Heritage Meats is based on the farm once owned

by Beatrix Potter, who was the President of the Herdwick Sheep Breeders Association as well as a children's author! We were impressed by their commitment to sustainable livestock rearing, and the championing of this indigenous, slow-reared sheep, whose tender meat has become a national delicacy. The hogget was particularly full-flavoured!



MIDLANDS: CROPWELL BISHOP CREAMERY

Cropwell Bishop Creamery is one of the last artisan stilton makers in

Nottinghamshire, and impressed us with their delicious stilton, an iconic cheese with PDO status. The family-run business is dedicated to preserving the cheesemaking skills handed down to them through three generations, alongside hiring within its community and using local farmer suppliers.



EAST ANGLIA: ALDER TREE LTD

Alder Tree tick all the boxes when it comes to championing local; not only

do they have an impressive foodie family history in the region but source locally throughout their range - including from the family farm. Their sustainable credentials are to be applauded, and demonstrate the team's dedication to preserving the land which is home to their business. Not to mention that the products are delicious and great ambassadors of the region in their own right!



LONDON & THE SOUTH EAST: BERMONDSEY STREET BEES

Not only does Bermondsey Street Bees produce incredible honey from hyper-local locations including their very own

Bermondsey rooftop, but they're passionate about educating the public and wider food industry about the importance of shopping single-source and sustainably. It's easy to think that an inner-city location isn't the natural home for a product as pure as honey, but this business proves the naysayers wrong with aplomb. Plus, they have a honey sommelier - how impressive is that!





BEST BAKERS

WINNER

Twelve Triangles, Edinburgh
Twelve Triangles is a scratch bakery specialising in sourdough, slow fermented pastries & treats.

HIGHLY COMMENDED

Baker Tom's, Truro
GAIL's Bakery, London



BEST FISHMONGER

WINNER

The Cornish Fishmonger, St Columb, Cornwall
This fishmonger specialises in sustainable seafood that's caught locally and fished responsibly.

HIGHLY COMMENDED

Fish for Thought, Bodmin
Rockfish Retail Fish Market, Brixham



BEST CHEESEMONGERS

WINNER

I J Mellis, Edinburgh
I J Mellis are purveyors of fine artisan and farmhouse cheeses. It has expert knowledge and selects only the very best.

HIGHLY COMMENDED

Wensleydale Creamery, Hawes
Neal's Yard Dairy, London



Voted for by You!



BEST BUTCHERS

WINNER

The Buffalo Farm, Kirkcaldy
The Buffalo Farm has Scotland's largest herd of water buffalo, which produces a very healthy meat that is low in cholesterol.

HIGHLY COMMENDED

Ginger Pig, London
Wild and Game, Bristol



BEST FARM SHOP & DELI:

MIDLANDS

WINNER

Chatsworth Farm Shop, Bakewell
Quality products to tantalise you.

HIGHLY COMMENDED

Welbeck Farm Shop, Nottinghamshire
Ludlow Farm Shop, Bromfield



BEST FARM SHOP & DELI:

EAST OF ENGLAND

WINNER

Peck's Farm Shop, Eggington
A family-run, award winning farm shop that's proud of its huge range of locally sourced quality produce!

HIGHLY COMMENDED

Johnston's of Oldhurst, Huntingdon
Burwash Manor Farm Shop, Barton



**BEST FARM SHOP & DELI:
SCOTLAND
WINNER**

Ardross Farm Shop, Elie
Ardross Farm Shop connects you with fresh, local food from its farm; vegetables and slow-reared beef.

HIGHLY COMMENDED

The Blair Drummond Smiddy Fram Shop, Stirling
The Veg Shed, North Berwick



**BEST FARM SHOP & DELI:
NORTH OF ENGLAND
WINNER**

Keelham Farm Shop, Skipton
Passionate about sourcing the best seasonal products.

HIGHLY COMMENDED

Fodder Farm Shop, Harrogate
Cannon Hall Farm Shop, Barnsley



**BEST FARM SHOP & DELI:
NORTHERN IRELAND
WINNER**

Sawers Deli, Belfast
Open since 1897, this deli stocks a range of culinary treasures from around the world. It also makes its own products, such as chilli jam.

HIGHLY COMMENDED

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

Over 13,000 of you cast your votes for your foodie favourites – and here are the results!



**BEST FARM SHOP & DELI:
SOUTH OF ENGLAND
WINNER**

Darts Farm, Exeter
Darts food hall is brimming with seasonal veg, home reared meat and local west country cheeses.

HIGHLY COMMENDED

Windsor Farm Shop, Windsor
Folly Farm Shop, Sandhurst



**BEST FARM SHOP & DELI:
WALES
WINNER**

Al Ponte Deli, Cardiff
This deli specialises in the best French, Italian and Spanish produce, as well as Welsh gourmet treats!

HIGHLY COMMENDED

Inigo Jones, Caernarfon
Rhug Farm Shop, Corwen



**BEST FARM SHOP & DELI:
WEST OF ENGLAND
WINNER**

Padstow Farm Shop, Padstow
The shop sources many products from its farm and wider Cornwall.

HIGHLY COMMENDED

Crooked End Farm, Gloucestershire
Allington Farm Shop, Chippenham

VOTED FOR BY YOU!

Over 13,000 of you cast your votes for your foodie favourites – and here are the results!

BEST COOKBOOK

WINNER

Great British Adventures, James Martin

Your favourite British chef eats and cooks his way from coast to coast



HIGHLY COMMENDED

Pinch of Nom – Everyday Light, Kate Allinson & Kay Featherstone

My Kitchen Table – 100 Cakes & Bakes, Mary Berry

BEST FOOD MARKET

WINNER

Borough Market, London

This iconic institution is a must-visit for gourmets, with fantastic local producers selling wares from across the country.



HIGHLY COMMENDED

**Bowhouse, Fife
Altrincham Market, Altrincham**

BEST COOKERY SCHOOL

WINNER

Rick Stein Cookery School, Padstow

Learn how to cook the very best Cornish produce at seafood expert and tv chef Rick Stein's fabulous cooking school.



HIGHLY COMMENDED

**Northcote Cookery School, Lancashire
Ashburton Cookery School, Ashburton**

BEST ONLINE RETAILER

WINNER

Riverford Organic Farmers

The original veg box delivery is offering an increasing array of products, while never compromising on its sustainable, independent ethos.



HIGHLY COMMENDED

**Copper Pan Fudge Company
Forman & Field**

BEST RESTAURANT

WINNER

Northcote, Blackburn

This glorious Michelin star restaurant serves exquisitely cooked British cuisine with locally-sourced ingredients.



HIGHLY COMMENDED

**Rockfish, Brixham
Frog by Adam Handling, London**

BEST PUB

WINNER

Fat Cat, Norwich

This real ale pub is a Norwich institution – it even has its own microbrewery!

HIGHLY COMMENDED

**The Ship Inn, West Stour
Bear and Blacksmith, Chillingon**



BEST SUPERMARKET

WINNER

Aldi

This budget supermarket is an industry leader when it comes to sourcing local, British produce.



HIGHLY COMMENDED

**Waitrose
Tesco**



MOST INFLUENTIAL CHEF, COOK OR FOOD WRITER

WINNER

James Martin

"Wow. Just wow. First of all, thanks to everyone who voted for me – it means a lot."

HIGHLY COMMENDED

**Jamie Oliver
Mary Berry**