



GUIDE 2022



The results are finally in! Discover the Grand Champion, reader-voted winners and 50+ standout, award winning British producers



Meet Britain's Best



As part of the Great British Food Awards 2022 we're championing standout producers from across the UK, and our host of incredible winners should offer tonnes of inspiration for your shopping.

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

So, after a huge number of entries and months of rigorous shortlisting, testing, tasting and voting – the results are in! We are thrilled to reveal the winners of the Great British Food Awards 2022.

Natasha Lovell-Smith

Editor of Great British Food
and chair of the judging panel

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GRAND
CHAMPION

Great British FOOD

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THE ARTISAN VINEGAR COMPANY

The Artisan Vinegar Company have been making premium vinegars in an Old Nuclear Bunker in Cornwall since 2010. Artisan Malt Vinegar is the company's premium malt vinegar – a gourmet version of an everyday staple of the great British store-cupboard. Made from the finest English malted barley, Cornish spring water and nothing else, every drop is oak-barrel-matured for at least a year. The company's Artisan Raspberry Vinegar is made entirely from whole-fruit raspberries, double fermented into a rich raspberry wine, and then again into the final product. All vinegars are drawn straight from the barrel – live, unpasteurised and unfiltered.

artisanvinegar.co.uk

BAKKAFROST SCOTLAND

Bakkafrost's Native Hebridean Smoked Scottish Salmon is farmed exclusively in the waters of the remote west of Scotland where it is harvested and processed in Stornoway and delivered as fresh fillets to the company's smokehouse. Each fillet is then hand-cured and gently smoked in pebble lined kilns by a team of artisan smokers and packaged on the Isle of Lewis to maintain unrivalled freshness. Available for UK delivery and local collection.

shop.scottishsalmon.com





BAREFOOT **OXFORD**

Barefoot Oxford are a family run small batch bakery delivering happiness through cakes and brownies across the UK. Made without flour, preservatives, colourings and flavourings, their brownies make an ideal gift for any occasion. Barefoot encompasses two much-loved stores in the city of Oxford, a small coffee and cake shop in Jericho and one on North Parade. If you're in the area pay them a visit, or order online at barefootoxford.co.uk

BELLE VUE TEA ROOM

Jan was thrilled to hear of success in winning the Vegan category this year with her Bara Brith. It is a simple, traditional Welsh fruit loaf with a modern, zingy twist. The bara brith is a best seller and served as part of the Welsh afternoon teas at the Belle Vue Tea Room, nestled in the heart of Newport's stunning Belle Vue Park. It is a moist loaf packed with figs, dates, apricots and prunes in a mix which has been adapted from a number of old recipes and topped with a sticky three-fruit marmalade glaze also made in house. Some customers love it with butter. Either way, it's delicious!

bellevuetearoom.uk



BERMONDSEY **STREET BEES**

2022 sees the sustainably produced raw English honeys from Bermondsey Street Bees come top in the Great British Food Awards for the third year in a row. The company's exceptional single-source honeys are born of ethical beekeeping, authentic terroir and traditional artisan production, spun out by hand and minimally filtered without heat.

Bermondsey Street Bees' multi award-winning honeys are available exclusively online at Provenance Hub. Jarred in Limited Editions, they are part of Provenance Hub's specially curated selection of best tasting, award-winning foods from extraordinary independent food producers.

bermondseystreetbees.co.uk



BILLINGTON'S **GINGERBREAD**

Since 1817 the artisan bakers of Market Drayton, Shropshire, have been keeping a closely guarded secret: the coveted recipe of Billington's Gingerbread. With links to the ancient spice routes, Billington's Gingerbread is still crafted today using one of the oldest gingerbread recipes in the country. With a blend of secret spices, a dash of rum and the smooth velviness of golden syrup, Billington's Gingerbread is composed into crisp gingerbread fingers that are perfect for dunking! Billington's crisp and aromatic gingerbread biscuits can be enjoyed on their own or as an accompaniment to a host of sweet and savoury dishes, they also make an ideal cheeseboard pairing.

billingtonsgingerbread.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' Irish Heritage Apple Infused White Balsamic is a Winner of a Great British Food Awards 2022. Other exciting creations such as the Irish Peat Smoked Infused White Balsamic, Raspberry Infused Balsamic and Blackberry and Thyme Pearl Bursts have won numerous awards at GBF and more. Try them all! [burrenbalsamics.com](https://www.burrenbalsamics.com)

CHAPMAN'S SEAFOODS

The Chapman family have been involved in the Seafish industry for several generations.

Based in Grimsby in North-East Lincolnshire, their knowledge and experience is invaluable in all aspects of the business. Central to the Chapman's success story has been the late Mavis Chapman and her closely guarded recipes for her much-loved fish cakes. Mavis understood the principle of only ever using the finest ingredients and this is very much the cornerstone on which the Chapman business still operates. Today her sons Kevin and Paul continue with this philosophy using some of Mavis's very own recipes and some new ones developed and added along the way, including their sensational Fish Wellingtons. [chapmans-seafoods.co.uk](https://www.chapmans-seafoods.co.uk)



CHARLES MACLEOD

Charles Macleod is a family business that stretches back over seven decades – and their ongoing success has been built on two firmly established principles: top quality meat with excellent customer service and attention to detail. With the wholesome richness of the island pastures and an environment that very few can surpass, they pride themselves on products that are consistently of the highest order. Multi award-winning, Charles Macleod Stornoway Black Pudding is made with Scottish oatmeal to give a unique texture and the moist deep flavour is a result of high-quality ingredients and fine balance of seasoning. Essential in a traditional breakfast or perfect accompaniment to a range of savoury ingredients such as scallops, chicken, beef and pork. charlesmacleod.co.uk



CLANDEBOYE ESTATE YOGHURT

Clandeboy Estate started producing their award winning authentically strained Greek Style yoghurt on the farm at Clandeboy Estate in 2007. They produce a range of natural and strained Greek Style yoghurts, using the milk from their own pedigree Jersey and Holstein herds, which graze on the lush pastures of County Down. Strained in the old-fashioned way in cheese cloth bags the product is a true authentic Greek Style. Available in a range of flavours including the Madagascan Vanilla which was highly commended in this year's Great British Food Awards and winner of Product of the year in last year's Quality Food Awards! clandeboyeyoghurt.com





THE COO SHED

The Coo Shed is a unique 70-seater, ‘cow-themed’ coffee shop on a family dairy farm in the Ayrshire countryside. This popular destination is loved by all foodies who appreciate good home cooked food and fabulous cakes.

Serving delicious breakfasts and lunches using quality local ingredients, the Coo Shed is also well known for its 24-hour vending machines, selling fabulous fresh pasteurised milk served from two Milkbot vending machines. Customers can buy a glass bottle, fill it with milk and add a tasty, flavoured syrup to it. The bottles are reusable and can be brought back for refills.

thecooshed.co.uk

THE COOKIE JAR BAKERY

The Cookie Jar Bakery was born and bred in 1965 by the Herron family, at the foot of Mourne Mountains in Northern Ireland, hence the brand name ‘Mourne and Bread’.

Following traditional family bread recipes, the company soon built a reputation for quality Northern Irish breads. Wheaten Bread was and still is the most popular product produced, with its delicious

slightly sweet but nutty flavour, soft crumb and delicious aroma. It’s a bread perfectly suited for savory and sweet dishes. Home bakers can use the bakery’s range of ready mixes to replicate this unique product; thanks to the special buttermilk powder blend, only water and oil is required to make your very own delicious Wheaten Bread. mourneandbread.co.uk





COPAS **TRADITIONAL** **TURKEYS**

Copas was established in 1957 by Tom Copas Sr. and they have been rearing award-winning turkeys ever since. Based in Cookham Dean, Berkshire and now managed by Tom Copas Jr. this family run business takes pride in the high welfare of their turkeys. Reared to full maturity, the birds are hand plucked and game hung to ensure the best possible flavour. Copas turkeys roam free on the farm's meadows and orchards; they even have a family of alpacas living with them and acting as bodyguards against foxes!

copasturkeys.co.uk

THE CORNISH **FISHMONGER**

Cornwall's clear waters boast some of the best seafood in the world, and The Cornish Fishmonger specialises in bringing the best from the quay direct to homes across the UK within 24 hours. As a family-run Fishmonger, they've been supplying seafood to top restaurants for nearly 40 years. With a reputation built on quality, they enjoy great relationships with local fishermen and choose to buy from small, day boats run by dedicated Cornish fishing crews. Boasting one of the widest ranges of seafood in the country, their team of expert fishmongers can prepare fish in a wide variety of ways, making it as easy as possible to enjoy. Delivery is always free, in recyclable packaging and with full tracking throughout. **thecornishfishmonger.co.uk**





CRWST

Crwst (simply meaning ‘crust’ in Welsh!) is a café/bakery based in the vibrant market town of Cardigan, West Wales. With a passion for creating products using Welsh ingredients, chef Osian and his partner Catrin have bought something special to their community. In 2019, Crwst began packaging some of their most loved products for their ‘crwstomers’ to take home and enjoy! One of which included the award-winning Welsh Honey Butter. This silky-smooth honey spread is made using only 4 ingredients: Welsh honey, Welsh butter, Welsh cream, and Welsh sea salt. Perfect for spreading on toast or pouring over ice cream.

crwst.cymru

THE DRINKS BAKERY

The Drinks Bakery create award-winning savoury ‘drinks biscuits’ that are expertly flavour profiled to match great drinks such as craft beer, fine wines, whisky and gin. Founded in 2017 by Andy Murray (not that one!) who travelled Europe in a campervan with his foodie-obsessed family every summer as a child, eating in bars and brasseries and visiting amazing food markets which turned into his inspiration. Andy passionately believes that every great drink deserves a great snack so created a range of premium snacks that are a more thoughtful alternative to the usual crisps and nuts. **thedrinksbakery.com**





DRYNKS

Smashed is an independent British craft drinks brand that focuses 100% on producing 0% beer, lagers and ciders that taste so good you wouldn't realise there wasn't any booze in them. The company's Great British Food Award-winning Smashed Apple cider starts life as a real British 5% ABV cider produced by Herefordshire craft cider producer, Celtic Marches. Smashed then uses its state-of-the-art cool vacuum distillation process to gently lift out the alcohol, leaving behind a cider that tastes just like the real thing. The full Smashed range is available in selected Sainsbury's and Booths supermarkets, plus a wide variety of pubs, bars and restaurants. It is also available online at drynks.co.uk

DUNDAVE ESTATE

Nestled between two of Northern Ireland's most famous landmarks - The Giant's Causeway and Bushmills Distillery - sits the magnificent Dundarave Estate, with roots dating back to the late 1500s. The company's North Coast Beetroot, Dulse & Whiskey Chutney is inspired by locally sourced ingredients such as dulse harvested from Torr Head and whiskey from a nearby distillery. The chutney goes stunningly with goat's cheese, smoked salmon or alongside any cheeseboard. Dundarave's North Coast Beetroot, Dulse & Whiskey Chutney is a true classic. All of the company's preserves and juices can be purchased online at dundaraveestate.com





EBB TIDES

Founded by Tony Coulson, Ebb Tides sells sustainably hand-harvested edible seaweeds. Based on the beautiful Jurassic Coast in East Devon, Ebb Tides was a dream of Tony's for many years and was finally established in 2016. Tony's knowledge of seaweed and his belief in its nutritional benefits go back a long time; he's been eating seaweeds for much of his life. Combined with 20 years of experience working in aquaculture and fisheries, as well as environmental protection, he knows his stuff. The range includes seaweed shakers, flavour sachets, seaweed rubs and salts. Awash with flavoured goodness, they make a wholesome and delicious alternative to salt in all kinds of dishes. ebbtides.co.uk

FI'S AMAZING BROWNIES

After years of friends telling Fi her brownies were so good she should sell them, Fi's Amazing Brownies was established in Winterslow, Wiltshire during the first lockdown. Fi produces made-to-order Belgian chocolate brownies in an ever-growing variety of amazing flavours from her purpose-built brownie kitchen, with the help of her co-brownie-baker Ruth. FAB supplies brownie boxes for any occasion, posted UK-wide, as well as brownie wedding favours, 'brownie celebration stacks' and afternoon teas. Her brownies are stocked in several cafes and restaurants. The company also supports the Cystic Fibrosis trust by donating 20% of the profits from every order.

fisamazingbrownies.co.uk





GHEE APPÉTIT

Launched in March 2021, Ghee Appétit is an organic, grass-fed, and locally produced ghee product. Ghee is known as a butter alternative, and as a gold standard cooking fat. Being artisanal, Ghee Appétit's version is cooked as per Ayurveda, the ancient Indian medicine doctrine. There are eight different variety of Ghee and Ghee infusions available: Original Ghee, Original Cultured Ghee, Turmeric, Roasted-Garlic, Chilli, Cinnamon, Herbes De Provence and Morel Paté. Ghee Appétit intend to educate the world of food lovers as to how versatile ghee can be, alongside demonstrating its gut healing properties. gheeappetit.co.uk

GLEBE FARM

Glebe Farm is the only company in the UK growing and processing gluten-free oats into delicious plant-based oat drinks, flours, and cereals. Family-owned and Cambridgeshire-based, Glebe Farm steams and mills the oats on its working farm and state-of-the art mill and milk plant. The oats are Red Tractor quality-assured from seed to table, award-winning, certified pure, and Coeliac approved. Traceability, sustainability, and community are at the heart of the company, and it leads the market in environmental practices, using its own renewable energy sources to achieve class-leading 0.29kg CO₂/Litre of PureOaty and making high-quality products with extremely low food miles. glebefarmfoods.co.uk



GORDON RHODES

Gordon Rhodes was an intrepid traveller who searched the globe for the finest ingredients and delicious recipes to create wholesome, flavourful food. He returned to his Yorkshire home full of Eastern promise – as well as pockets full of herbs and spices! Now in its 10th year, Gordon's award-winning blends include Jolly Fine Stuffing's, Drop Bread Gorgeous Bread Sauce and a wide range of Gourmet Sauce Mixes, all specifically created with busy households in mind. Perfect for cooking up a wide variety of meat, fish, vegetarian, vegan and gluten free dishes. Creating taste bud tingling, dinnertime delights has never been easier! gordonrhodes.co.uk

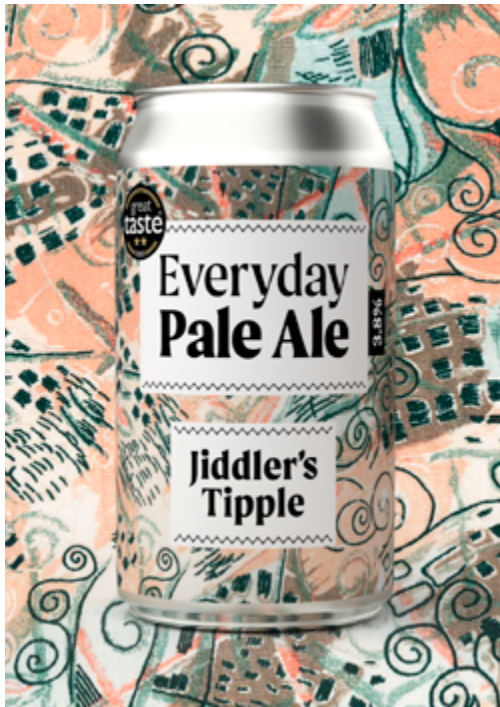


GRANDBARS

Grandbars were first created in 2018 by Mary Merheim to encourage her elderly father to eat. As a nutrition coach for the elderly, Mary ensures they are full of the nutrients and vitamins needed as we age. Importantly they are small, tempting and are finely ground to create an indulgent yet nutritious snack. Oats, walnuts, almonds, honey, hemp and flax seeds are combined with dried fruit and chocolate to add healthy calories to anyone's diet. 1 in 10 people over 65 in the UK is at risk of malnutrition, Grandbars were launched in 2022 to keep everyone stronger for longer.

grandbarsnacks.com





JIDDLER'S TIPPLE

Jacob Little launched Jiddler's Tipple in October 2019 after falling in love with homebrewing. It took a while to get the business off the ground, but in February 2022 Jacob quit his job and went full-time beer baron! Jiddler's Tipple make inclusive, delicious and eco-friendly beer. Their beers are carbon positive, vegan, gluten free, and lower abv (3.8%). They're also wrapped in vintage shirt patterns! This year's Great British Food Awards Winner is his multi-award winning tropical and citrusy hazy pale ale. Soft and velvety, a restrained bitterness and a 3.8% abv complete this truly sessionable pale ale.

jiddlerstipple.com

KARIMIX

Premium condiment brand Karimix are delighted and honoured at being Highly Commended in the 2022 Great British Food Awards in the Vegetarian category in addition to being a finalist in the Cooking Sauces/Kits category with their Teriyaki Wasabi Ready to Use Sauce. A zingy, spicy flavoured sauce, the wasabi adds a distinct twist to the traditional teriyaki and gives it a sharp kick! Use as a glaze or marinade, pour it directly from the bottle onto noodles or rice, or use it for dipping. Karimix are committed to creating authentic products by sourcing premium additive free ingredients, locally sourced in Kent wherever possible.

karimix.com





LAMBTON & JACKSON

Lambton & Jackson is a boutique smokehouse most famous for its delicious smoked salmon range. Located on the fringes of Maldon, Lambton & Jackson has won many awards including the smoked fish category at The Great British Food Awards and three gold stars from Great Taste. The smokehouse specialises on small-scale production where perfecting the smoking craft never ceases. It's why Lambton & Jackson has supplied world famous five star hotels and legendary Michelin-starred chefs including Alain Roux and Marcus Wareing. High-end but affordable, Lambton & Jackson's website is the ideal destination for smoked salmon lovers. [lambtonandjackson.com](https://www.lambtonandjackson.com)

LA PARISIENNE

La Parisienne is a much-loved local bistro in Southwell, Nottinghamshire, serving up traditional French and Mediterranean-style food and delicious homemade patisserie. Founded by Noelle and Steve in 2008 La Parisienne has been a favourite destination of weary tourists and dining locals for over ten years and is committed to providing a sensational dining experience. This year the bistro was a finalist in the Vegan category of the Great British Food Awards 2022 for its gorgeous gluten-free almond Sucree Biscuits. With a unique taste and beautiful crispy and chewy texture, they're utterly moreish. [parisiennesouthwell.com](https://www.parisiennesouthwell.com)





THE LINCOLN TEA & COFFEE COMPANY

The Lincoln Tea & Coffee Company are adding a splash of warmth to your winter with their selection of hot drinks, syrups and Christmas Hampers. Enjoy festive boxes featuring award-winning tea and coffee, homely mugs, as well as classic cake & biscuit combinations. A family run business launched in 2013 by Founder & Director Susie Carlisle, the company prides itself on delivering a fresh approach, award-winning products, equipment and friendly customer service, supplying to both retail and commercial customers. It's all about you, so join the fresh approach this festive season with The Lincoln Tea & Coffee Company at thelincolnteaandcoffeecompany.co.uk

MANUKA DOCTOR

If you're trying to eat better this winter, you should consider manuka honey. This premium honey only comes from New Zealand and is prized for its anti-bacterial properties known to kill certain types of bacteria. The award-winning Manuka Doctor brand has picked up a Great British Food award and a Great Taste Award for its darker, thicker consistency and subtle taste. Every jar can be traced back to the group of beehives where it was created, with batches tested five times at independent labs for purity and quality.

Manukadoctor.co.uk



MARTIN THOMAS FAMILY BUTCHERS

Martin Thomas Family Butchers is run by family Craig, Martin and Maureen Thomas who can trace the Thomas name in the trade directly back six generations. Back in 1997 they developed their own black pudding recipe using only the best ingredients, hand diced pork fat and mixing in small batches by hand. Since then the business has won multiple awards including the UK's only medals at IFFA Frankfurt in 2016, 2019 and 2022. All products, from bacon to sausages, are crafted and matured in the same way that previous generations would have done back in their day.

martinthomasbutchers.com



MEGGY MOO'S DAIRY

Meggy Moo's Dairy is a family-run farm in Dorset aiming to create quality dairy products using fresh milk and cream produced by their own happy, free-range herd. Meggy Moo's Sea Salted Butter is entirely handcrafted; it is churned the old-fashioned way, using the dairy's own double cream and a sprinkling of sea salt. Each block is salted and shaped by hand using traditional butter paddles for a truly unique, rich and creamy, artisan butter.

meggymoosdairy.co.uk





NANA'S CHUTNEYS

Born from a love of cooking good food for good people, 'Nana' started bottling home-crafted Indian chutneys in her West London kitchen in 2016. Incomparable to the bland substitutes you sometimes get with a takeaway, Nana's Chutneys are full of fire, zing, texture, freshness, spice, warmth and indulgence, but most of all, they're incredibly versatile - to be used as part of your cooking process to add a touch of magic to any dish. Stir a little of our Garam Garlic Chutney into tomato-based sauces for an added warmth, use as a quick marinade for aromatic grilled and fried meats, or spoon into curries and broths for a fiery, indulgent flavour.

nanaschutneys.com

NORLO

Norlo Coffee is all about embracing life's opportunities and daring to do things differently. Inspired by Oslo's iconic coffee scene, the company harness the raw, natural goodness of coffee beans to deliver an incredibly smooth, bright drink with purpose. Determined to discover the world's best coffees, back in 2016, Norlo's founders visited some of Oslo's most iconic coffee houses and were blown away by how smooth and bright the coffee was. Unable to find anything quite so unique in the UK, Norlo set out to create something extraordinary by ethically sourcing the World's best organic coffees and started perfecting the Norlo blends. **norlocoffee.com**





OATWELL

OatWell Crispy Hearts are a delicious oat-based cereal, perfect for breakfast, as a tasty topping, or as an on-the-go snack. As well as being tasty, Crispy Hearts support health and well-being by being high in fibre and a good source of protein. They are also vegan-friendly. Unlike other cereals, OatWell Crispy Hearts also provides 100% of the daily recommended 3g of oat beta-glucan, scientifically proven to lower blood cholesterol levels and reduce the risk of heart disease, per portion. Focusing on a balanced diet and positive lifestyle choices helps to keep the body healthy and reduce the risk of disease. oatwell.co.uk

ORKNEY GIN COMPANY

The Orkney Gin Company's award-winning hand-crafted Aatta Gin is proud winner of Best Bottle and Best Design in the World in the Prestigious World Drinks Awards 2022.

This breath-taking bottle encapsulates a brilliant, accomplished London Dry Gin, which has gained several taste awards including gold in the London Spirits Competition, Spirits Business Awards, and many others. Inspired by the Orkney Island's history, character and beauty, Aatta - meaning 'eight' in Old Norse is distilled an impressive eight times with eight botanicals including hand-picked local rose hips, whole oranges, and just a touch of Madagascan vanilla

orkneygincompany.com





PEAK ALES

A truly luxurious award-winning botanical gin in a classic London Dry style. Chatsworth Rose Pink Gin is produced on the estate of one of the

UK's most quintessential stately homes, Chatsworth House and is made at the Peak Artisan Drinks Distillery. The Chatsworth Garden displays an abundance of roses which are selected and hand-picked and delivered to the distillery for production. Chatsworth Rose Pink Gin contains no artificial colourings and is in fact a clear gin with the rose petals imparting a subtle rose flavour and yielding an exquisite aroma.

chatsworthgins.com

PEMBROKESHIRE **LAMB**

Pembrokeshire Lamb specialise in high welfare, award-winning lamb, hogget and mutton from a small, sustainable farm in the heart of Pembrokeshire.

Founders and husband and wife team

Steve and Kara Lewis are deeply committed to farming in a way which respects the land they farm and the sheep they rear; care and expertise on the farm creates the best possible flavour in the meat they sell. From the sheep they breed and the grass they graze, to the way the meat is hung for longer by their local butcher, everything they do is driven by their passion for flavour and quality.

pembrokeshirelamb.co.uk





PENNINGTONS TEA

Penningtons are an award-winning family-owned and run company based in the market town of Kendal, The Lake District. At the roastery the team hand-roast specially selected coffees from around the world to craft the finest coffees. There is also an extensive range of loose-leaf teas and tisanes, plus a range of hampers, brew kit and tea and coffee subscriptions.
penningtoncoffee.co.uk

SARA'S PETITE CUISINE

Founded in 2017, Sara's Petite Cuisine is an award-winning patisserie in the heart of Topsham, Exeter, founded by cake designer and pastry chef Sara. Born in the Portugal and raised in Plymouth, Sara graduated from Ashburton cookery school and also trained at the Peggy Porschen Academy in London. Sara and her talented team are passionate about creating delicious pastries and cakes with the finest ingredients that look amazing and taste even better. saraspetitecuisine.co.uk





THE PORTSMOUTH DISTILLERY

Crafted by The Portsmouth Distillery, 1812 is England's very first authentically made rum, aged for three years in ex-bourbon barrels at 18th Century Fort Cumberland, surrounded by the sea and centuries of naval history. This delightful rum is made from sugar cane juice imported from Costa Rica, fermented, distilled twice and then left to age. On the nose there are notes of caramel and citrus peel alongside tropical fruits, layers of nutty toffee and pear drops. On the palate it is incredibly soft and smooth with a burst of sweet overripe bananas, finishing with the perfect amount of bite from the alcohol.

Theportsmouthdistillery.com

RANDY'S SAUCE COMPANY

Discover the award-winning Korean Sauce from Europe's No1 wing restaurant. Randy's Sauce Co was born out of the pandemic when the brother and sister team started bottling the sauces they use in their restaurant for people to cook at home. Their Korean sauce instantly received a Three Star Great Taste rating and a coveted Golden Fork nomination. Sweet and sticky with a mild kick of heat it's packed full of authentic oriental flavour. Fusing chilli, ginger and garlic with sesame, soy and vinegar this sweet and succulent sauce will add a new dimension to any dish.

shop.randyswingbar.co.uk



REREDHILL FARM **FREE RANGE PORK**

In 1998, pioneer farmers Jane and Terry Tomlinson soon found their free-range pork was something really special from selling at local farmers markets when they became 'the stall with the queue', with customers saying that it was the best they had ever tasted. Simplicity is the secret to their success - with great quality free range pork, the less you do with it the better. To remain an ethical small farm that concentrates on quality, they have maintained an honest, low-tech, hands-on approach to everything they do. Quality is always best proven from someone else, so when Great British Food Awards judge Michel Roux Jr. commented: 'It's as good as I use at Le Gavroche', it doesn't get any better than that for Redhill Farm! redhillfarm.com



THE RIVER TEST **DISTILLERY**

The River Test Distillery is situated in the picturesque village of Longparish and enjoys one of the most beautiful locations in Hampshire's Test Valley. The world-famous River Test runs through the property and the owners take inspiration from the incredibly clear waters and meadows, to create distinctive gins with a smooth taste and original personality. Meadowsweet, handpicked by the river, is a key botanical in their signature gin. The distillery is recognised as a brand to watch following the success of their involvement with Craft Gin Club's 140,000 members and a recent TV feature on Richard Hammond's Britain's Beautiful Rivers programme. rivertestdistillery.co.uk





SANDFORD **ORCHARDS**

Founded in 2002, and celebrating their 20th anniversary this year, Sandford Orchards are independent, family owned and very proud to be based in the oldest working cider mill in the UK. They pride themselves on making cider the right way. Pressing and fermenting whole juice from the finest locally sourced fruit. No artificial flavours or aromas, simply the best natural ingredients, that are then left to age to perfection. No shortcuts. The result? Delicious, beautifully balanced and naturally refreshing ciders that have picked up a horde of national and international gold awards recently. Quite simply, cider done right. sandfordorchards.co.uk

SHANTY SPIRIT

Hugh Lambert, founder of Shanty, explains how his spirit brand started out. "I worked in television for 25 years, but when I had my first child, being a present father was my priority. Since I worked mainly for food and drink productions, I was very interested in the craft distilling sector - I found the idea of using a neutral spirit as a blank canvas for botanicals fascinating. I wanted to create a complex spirit that was based around a blend of seaweeds, giving a beautiful umami depth of flavour, complimented by other botanicals such as wasabi and galangal. After spending years working on the unique flavour profile, I approached Brewdog distiller Zak Shenfield. He was excited to collaborate on this unique spirit evocative of the British coastline, which we felt would appeal both to the vodka market and gin lovers alike." shantyspirit.com



SHEPHERDS PURSE ARTISAN CHEESES

Shepherds Purse was founded over 30 years ago by the pioneering Judy Bell on the family farm in North Yorkshire, and is now run by her two daughters Katie and Caroline. The family are 5th generation farmers on site and now employ 40 people in the production of their world class award-winning cheeses. They pride themselves on putting their own innovative twist on the traditional and beautiful cheesemaking process.

Honouring the quality of the over two million litres of local cow's milk, sheep milk and water buffalo milk as they craft and mature their nine British artisan cheeses, and all whilst still on the family farm in North Yorkshire. shepherdspurse.co.uk



SHETLAND SALT

Harvested from the clear waters around the Shetland Islands, Shetland Salt offers a taste of pure natural island sea salt. With

deliciously melting flakes full of vivid flavours, Shetland Salt is growing in popularity in Shetland and beyond. The process of creating Shetland Salt is in harmony with the local topography; using water that is pollutant-free and is sourced near local mussel farms, which means the water has been filtered naturally by mussels. On land, the water is filtered twice more before gentle heat lamps allow the salt crystals to form. The family team behind Shetland Salt then hand-harvest and hand-pack the high-quality product, ready to delight palates around the world.

shetlandsalt.co.uk





SIMPLY ICE CREAM

Simply Ice Cream make multi-award-winning luxury ice creams in the heart of Kent. Using 50% double cream in every batch they hand whisk and hand pot each bowl using fresh, natural ingredients and no preservatives or additives. Their award-winning Honeycomb is made fresh on site every day along with other delicious flavours such as Brown Bread, Apple Crumble and Stem Ginger & Marmalade. This is just some of the range of over 34 retail and hospitality-ready flavours. Their range includes sorbets and vegan ice creams and a recently launched Iced Dog treat range along with some beautiful mugs and bowls for a special gift. Available across the South East in various retailers, independents and hospitality outlets or direct to consumers via simplyicecream.co.uk

THE SIMPLE ROOT

Forget jarred, unhealthy and unsustainable cooking sauces, and say hello to fresh, plant-based and veg-packed alternatives – The Simple Root are here to shake up the world of cooking sauces! The company take British grown potatoes, parsnips and sweet potatoes, and with a little thought and care, turn them into the creamiest sauces – no dairy needed. Using veg as the #1 ingredient, the cooking sauces help you easily create healthy, plant-based versions of the dishes you love. The four flavours include a deliciously decadent Truffle & Ch**se Style Sauce, a Creamy Pesto Style Sauce, Spicy Satay Style Sauce and a Creamy Simple White Sauce. Available online at thesimpleroot.co.uk





SODA FOLK

Soda Folk was founded by Ken, a Coloradoan who missed his hometown sodas whilst in London and saw an opportunity to shake up the boring world of fizzy pop with caringly-made, brilliant-tasting, US-inspired sodas that were big on flavour. He also wanted to recognise those whose good deeds had inspired him on his journey and feature them on the cans. Since then, Soda Folk continue supporting those who do good deeds because small contributions to our communities can make a big difference to society. Founded on this simple idea, every Soda Folk can features an unsung hero to inspire us.

sodafolk.com

SUGARSIN

Premium confectionery brand SugarSin of Covent Garden are delighted and honoured to be announced as Winner in the Sweets category of the 2022 Great British Foods Awards with their unique collection of Strawberry Daiquiri Gummies. Strawberry Daiquiri gummies are gluten- and dairy-free and contain natural colours. All 10 flavours of SugarSin gummies are available in 100g recyclable pouch bags and 260g gifting glass jars. Visit SugarSin at 1 Russell Street, London, WC2B 5JD or sugarsin.co.uk





TICKLES PICKLES

Made using traditional methods of fermentation, Tickles Pickles are inspired by recipes from around the world, and realised at their production premises in North London. They honed their kimchi-making skills at Chunjinam Hermitage, under the tutelage of Jeong Kwan Sunim (of Chef's Table fame).

Tickles pickles are made from fresh vegetables (sourced as close to home as the season allows: England mostly, Holland in winter), herbs and spices, a little sea salt and the magic of microbes. It is these friendly bacteria that give Tickles Pickles their complex flavour and distinctive zing.

ticklespickles.co.uk

THE TRADITIONAL CHEESE DAIRY

At their dairy in Waldron, East Sussex, the Delves family handcraft a selection of award-winning cheeses, using free-range, raw milk from their farm. The Delves family are third-generation dairy farmers; cheesemaking has been a long-held dream and, in 2021, they were able to realise that dream when they acquired The Traditional Cheese Dairy. Originally in Stonegate, they relocated operations to their dairy farm, where they've been milking cows since 1962.

Their focused, high animal welfare, grass-based production system of farming means they are perfectly equipped to maintain the high standards that The Traditional Cheese Dairy has always held – while adding a uniqueness that is entirely their own.

thetraditionalcheesedairy.co.uk





WICKED WOLF EXMOOR GIN

Award winning, small batch, true artisan gin, from the original gin distillery on Exmoor, Wicked Wolf® Exmoor Gin™ is a premium spirit made from 11 botanicals, distilled on the banks of the picturesque River Lyn in North Devon. Wicked Wolf Exmoor Gin uses the combination of 11 exotic botanicals producing complex layers of citrus and pepper notes finely balanced with the distinct flavours of juniper and coriander. Hibiscus, lemongrass, cardamom and kaffir lime leaves have been artfully blended with these traditional aromatics creating a full-flavoured, smooth gin.

wickedwolfgin.com

WINCHESTER COCOA COMPANY

Great British Food Awards 2022 Grand Champion winner the Winchester Cocoa Company is an award-winning chocolaterie, making luxury filled chocolates and bars using fresh ingredients and fine couverture chocolate. The team create delicate, imaginative flavour combinations designed to make your taste buds come alive. These chocolates are made for lovers of great cocoa who enjoy fresh, intriguing flavour combinations and chocolates that are less sweet and more natural tasting than mass produced alternatives. All of the centres are made by hand using fresh fruit purées, natural flavourings, nuts, herbs and spices to create the most mouth-watering and refined chocolate taste experiences.

Winchestercocoa.co.uk





The winners of each category were taste-tested by the esteemed buyers at Harvey Nichols. The team had the enviable task of deciding which product to crown our ultimate champion

WINCHESTER COCOA COMPANY'S FRESH CHOCOLATE SELECTION



"There was one product that simply stole the show. Prettily crafted, innovatively flavoured and simply presented, it hit all the credentials that we were looking for and for that reason, we have decided to award Winchester Cocoa Company the Grand Champion of 2022 Great British Food Awards. We loved their melt-in-your-mouth chocolates that we felt deserved the award. The perfect gift, treat for yourself and for sharing, these chocolates are really special and didn't last long!"



HARVEY NICHOLS

"We were honoured to have the opportunity to take part in The Great British Food Awards to choose the Grand Champion winner. We tasted so many amazing products from passionate producers, from

the traditional cockles with malt vinegar and white pepper, good organic bacon, eggs with blazing golden egg yolks, right through to a salty sea-fresh oyster. We were mightily impressed with the sheer range of innovative recipes and the freshest ingredients including a very creamy burrata, a rich and juicy turkey, punchy sourdough seeded rugbrod, gorgeously floral honey and a great selection of beer and spirits – we enjoyed every mouthful!

Well done to all who took part, it makes us so proud to be in the wonderful food industry. Keep up the great work producing incredible products, continually improving standards for people, for animal welfare and for sustainability."

- **Shirley Aubrey, Food Buying Manager at Harvey Nichols (pictured right)**



BLUE CHEESE

judged by author and *Bake Off* winner **David Atherton**



WINNER

Shepherds Purse: Harrogate Blue

“Surely Shepherds Purse were always aiming for gold with this golden hued cheese. Crumbly as you cut it, but exceptionally creamy as it melts in your mouth, it has a mild but assertive piquancy and lingering complex flavour. This is a spectacular cheese and will stand tall on any cheese board. Instead of getting used to the flavour, as you eat it, it has that rare ability to surprise with each new tasting.”

HIGHLY COMMENDED

Shepherds Purse: Yorkshire Blue
Cropwell Bishop Creamery: Beauvale



FLAVOUR ADDED CHEESE

judged by chef **Steve Groves**

WINNER

Appleby Creamery: Eden Smokie

“An excellent Brie with well-judged smoking. The flavour and texture on the cheese is excellent and the smoke really lifts it to another level. Delicious.”

HIGHLY COMMENDED

Croome Cuisine:
Black Truffle Cheddar

Croome Cuisine: Worcester Sauce & Shallot Cheddar



HARD CHEESE

judged by **Adrian Boswell**, head buyer at Selfridges

WINNER

Sharpham

Dairy: Sharpham Ticklemore

“This is an amazing cheese which combines delicate notes of citrus, (specifically lemon), with creamy and savoury flavours working together in perfect harmony with its slightly chalky texture. Given the milk type, which can be too strong for some, it delivers a hint of ‘goatiness’ which lingers on the finish and is incredibly moreish.”

HIGHLY COMMENDED

Swaledale Cheese: Swaledale Farmhouse

Traditional Cheese Company: Lord of the hundreds



SOFT CHEESE

judged by **Adrian Boswell**, head buyer at Selfridges

WINNER

La Latteria: Burrata

“This cheese transported me from Central London to Puglia with each bite - fresh, creamy, buttery with a slight sweetness.”

HIGHLY COMMENDED

Sharpham Dairy: Sharpham Elmirst
Appleby Creamery: Eden Valley Brie





DAIRY
judged by chef
Glynn Purnell

WINNER

**Meggy Moo's Dairy:
Sea Salted Butter**

"The colour and the consistency of this butter was mind-blowing. The flavour was incredible. The hint of sea salt in it made it quite an

intense butter, but it more than stood up for itself. It was just delicious. It ticked all of the boxes."

HIGHLY COMMENDED

**Clandeboye Estate Yoghurt:
Authentically Strained
Madagascar Vanilla Greek
Style Yoghurt**

**Clarence Court: Clarence
Court Burford Brown Eggs**

HEALTH & WELLBEING



HEALTHY BOOST
judged by chef
Vidushi Binani

WINNER

**Junius: Junius Spa
Kale, Broccoli &**

Parsley Cold-pressed Juice
"The juice had just the right amount of sweet flavour from the apple, which balanced well with the lemon. Containing parsley and celery, the ingredients live up to the marketing of it being a green 'liver detox' juice. The flavour of kale and broccoli can tend to be off putting in a juice, but this blend managed to not let them be the overpowering flavour, and the juice itself had a smooth texture as well."

HIGHLY COMMENDED

Grandbar Snacks: Grandbar

**Junius: Junius Fab Beetroot,
Watercress & Lemon
Cold-pressed Juice**



FREE-FROM
judged by chef
**Shelina
Permalloo**

WINNER

Hunter &

**Gather: Classic Egg-Free
Mayonnaise**

"Fantastic consistency, great taste and offers versatility in use. A very stable consistency, rich thick and packed with flavour."

HIGHLY COMMENDED

**Freedom Confectionery:
Vegantics**

**Sharpham Park: Organic Spelt
Drink Barista Blend**



ICE CREAM
judged by chef
Jacob Kennedy

WINNER

**La Maison Des
Sorbets: Praline**

Hazelnut Dairy Ice Cream

Wow - full on praline taste, texture and appearance; intense hazelnut flavour. Awesome!"

HIGHLY COMMENDED

**Callestick Farm Ice Cream: Clotted
Cream & Blackcurrant
Fab Faries & Wicked Tarts: Simply
Lemon and Basil Sorbet**





ORGANIC

judged by chef **Sebastian Rast**

WINNER

Frenchbeer Farm: Organic Free-range Bronze Turkey

"The turkey had a really nice shape, good proportions and fantastic flavour with lovely golden, crisp skin. It is a beautiful product and something you can real look forward to for Christmas."

HIGHLY COMMENDED

Soapbox Spirits: Pothecairy Original British Blended Organic Gin

Smoking Brother: Organic Smoked Salmon Belly



VEGETARIAN

judged by restaurateur **David Moore**

WINNER

Hunter &

Gather: Olive Oil Classic Mayonnaise

"I loved this product – totally delicious, quality ingredients making a top-class mayonnaise."

HIGHLY COMMENDED

By Ruby: Dan Dan Noodles

Karimix: Teriyaki Wasabi Ready to Use Sauce



VEGAN

judged by chef **Vidushi Binari**

WINNER

Belle Vue Tea Room: Jan's Generously Spiced Bara Brith

The cake was very moist and yet crumbly at the same time. It truly lived up to being "generously spiced", as every bite was packed with aromatic spices and the right balance of sweetness. The small chunks of fruit were well spread out, and the entire loaf was very evenly baked. A true delight, it felt like a bite of festive season in your mouth.

HIGHLY COMMENDED

Fairfields Farm: Cheese & Onion Crisps

Island Bakery: Three Seed Oatcakes



BREAKFAST CEREALS

judged by chef **Peter Dale**

WINNER

Yockenthwaite

Farm: Fruity Nutty Granola

"A toasty cereal that doesn't break your teeth with the crunchiness of the clusters! You can taste a touch of paradise from the hint of coconut that comes through. A great combination of fruitiness and nuttiness."

HIGHLY COMMENDED

DNE Granola Co: D.N.E Granola

Dorset Cereals: Marvellous Pecan & Almond Muesli Crunch





CONDIMENTS & SPREADS

judged by chef **Steve Groves**

WINNER

Annie's Herb Kitchen: Smoked Chilli Salt

"The flavours added to the salt carry through really nicely, the chilli adds a warmth without overpowering and the smoke flavour is really well balanced and adds great interest to the foods that it is seasoning."

HIGHLY COMMENDED

Randy's Sauce Company: Randy's Korean Sauce

Craic Foods: Kitchen 3 Chilli Furikake



JAM

judged by chef **Raymond Blanc**

WINNER

English Spirit at Treguddick:

Plum & Ginger Jam

"Packed full of flavour with nice pieces of plum, a good ratio of fruit to sugar. The jam is not overly sweet with a firm, spreadable texture. The ginger was the highlight of this jam and really made it stand out above the rest."

HIGHLY COMMENDED

Rosalind Larder: Gooseberry & Tonka Bean Jam

Boddington's Berries: The Strawberry Conserve



COOKING SAUCES/KITS

judged by chef **Shaun Rankin**

WINNER

TRUEfoods:

Light Chinese Broth

"This Chinese broth brings together lots of ingredients to complement the delicious chicken flavour, resulting in a comforting and versatile base that can be used within many meals."

HIGHLY COMMENDED

Ozi Lala Levantine Kitchen: Honey Harissa

Spice Kitchen: Indian Spice Tin with 9 Spices



HONEY

judged by chef **Tom Hunt**

WINNER

Bermondsey Street Bees: Exmoor

Wildflower Honey

"This is a fragrant and floral clear honey with high notes of honeysuckle, lemon verbena and grape. Wonderful!"

HIGHLY COMMENDED

Manuka Doctor: 100 MGO Squeezable Manuka Honey

Heather Hills Farm: Scottish Heather Honey



PICKLES

judged by chef
Harriet Mansell

WINNER

**Winner Tickle's
Pickles: Napa
Cabbage Kimchi**

"This was a great tasting kimchi - it really delivered with the level of fermentation, it was nicely tangy, with a depth of flavour and a good level of spicing."

HIGHLY COMMENDED

**Burren Balsamics: Balsamic
& Honey Piccalilli**



MARMALADE

judged by chef
Ben Tish

WINNER

**Rosalind Larder:
Blood Orange**

Negroni Marmalade

"This marmalade is a great idea and works well. There was a really good balance of fruit and booze flavours and a true negroni flavour. A nice caramel balance too for me - rich but not too rich. Great texture. Loved it."

HIGHLY COMMENDED

**Radnor Preserves: Hand-Cut
Radnor Classic Seville Orange
Marmalade**

**Nana Nairne: Blood Orange
Organic Marmalade**



CHUTNEY

judged by chef
Shaun Rankin

WINNER

**Dunderave Estate:
North Coast**

Beetroot, Dulse & Whiskey Chutney

"This chutney is the perfect harmony of fruit and spice. The resulting tangy taste will enhance many dishes due to its impressive balance of flavours."

HIGHLY COMMENDED

Annabel's Deliciously British:

Annabel's Chilli Chutney

**Nana's Chutneys: Garam
Garlic Chutney**



**VINEGARS,
OILS &
DRESSINGS**

judged by
Mitch Tonks

WINNER

**Burren Balsamics: Irish Heritage
Apple Infused White Balsamic**

"I love sweet vinegars like this. It's not over sweet but fragrant and delicious in dressings for salad and raw fish."

HIGHLY COMMENDED

**Hunter & Gather Foods: Grass
Fed Organic Ghee**

**The Slow Vinegar Company:
Elderberry Wine Vinegar**





CHOCOLATES

judged by chef
Dipna Anand

WINNER

**Winchester
Cocoa Company:**

Fresh Chocolate Selection

"I really liked these. The nice green box really stands out and I love the idea of seasonal flavours, it's not something I've seen before. Highlights were the Venezuela Milk, nice and creamy with a lovely smooth ganache, and the Chai Vanilla was amazing too. I could have eaten the whole box at once!"

HIGHLY COMMENDED

Beech's: Dark Chocolate Ginger

Beech's: Orange Fondant Creams



CHOCOLATE PRODUCTS

judged by **The Great
British Food Team**

WINNER

Blue Basil: Dark

Chocolate & Cherry Brownie

"What a beautiful looking brownie. The eye is what attracts you, and this one didn't disappoint after that first bite. The flavour combination was divine, the slight bitterness of the dark chocolate was offset against the wonderful cherry. Each bite was as delicious as the last. Such a delight."

HIGHLY COMMENDED

**Bubbling Stove: Dark
Chocolate Brownies**



SAVOURY SNACKS

judged by chef
**Richard
Bainbridge**

WINNER

Kent Crisps:

Lamb & Rosemary Crisps

"The first thing I noticed was that the packaging was great - there was loads of information about the heritage of where the lamb came from and the rosemary, and I loved the fact that they're a local product. The flavour was insane - they literally tasted like a Sunday roast in a crisp; and 4-year-old daughter ate them and exclaimed 'These taste like gravy!' which I thought was the best compliment you could have."

HIGHLY COMMENDED

**Fairfields Farm: Sea Salt & Aspal
Cyder Vinegar Crisps**

**Two Farmers: Herefordshire
Sausage & Mustard Crisps**



SWEETS

judged by chef
Adam Handling

WINNER

**Sugarsin: Strawberry
Daiquiri Gummies**

"This was my favourite because you can tell it's been really well made; for me it was restaurant quality. I love that it's a cheeky sweet, a combination of childhood and adult favourites - it's childish and grown up at the same time. For a gummy sweet to be this tasty is something special."

HIGHLY COMMENDED

**Sugar & Spice Craft Teas Limited: Black
Sugar Candied Ginger**

Marsdens: Vanilla Fudge





SAVOURY BAKES

judged by chef **Dipna Anand**

WINNER

Ginsters: Mac & Cheese Bake

“The pastry was very good quality and the filling was just oozing with delicious macaroni cheese when you cut it open. It was very generously filled and rich with mature Cheddar. The chives inside really enhanced the flavour, too. It sounds like it would be quite carb-heavy but it was surprisingly light.”

HIGHLY COMMENDED

Tart Tart Quiche: Smoked Trout & Parsley Quiche

Field Fare: Melty Cheese & Bacon Bite



BREAD

judged by artisan baker **Richard Bertinet**

WINNER

Lovingly

Artisan: Danish Rugbrød

“Very delicious and very well balanced flavour”

HIGHLY COMMENDED

Karaway Bakery: Dark Rye with Sunflower Seeds

Karaway Bakery: Fruity Rye



SWEET BAKES

judged by author and *Bake Off* winner **David Atherton**

WINNER

Tart Tart Quiche: Blackcurrant Tart

“What a tart! The shell is so light and flakey it almost shatters when your teeth touch it. This tart shies away from the easy win of a sickly-sweet bake, and delivers on flavour and texture. Blackcurrants are an underused British fruit but perfectly balance a sweet filling. The smooth custard is set to perfection with a consistent texture from the edge to the middle, and almost mousse consistency. Honestly, this is a perfect tart.”

HIGHLY COMMENDED

Fi's Amazing Brownies:

Fi's Amazing Original Brownie

Croots Farm Shop: Croots Bakewell Tart



HOME BAKING

judged by **Lucy Charles**, head of operations at Borough Market

WINNER

St Ewe Free Range Eggs: Rich Yolk

“These eggs are delicious! I tested them as they are (hard boiled), as well as using for baking. The yolks are such a gorgeous golden colour, they made an exceptional sponge cake.”

HIGHLY COMMENDED

Marriages: Finest Plain White Flour

Marriages: Finest Self Raising White flour





SWEET BISCUITS

judged by chef
Eric Lanlard

WINNER

Furniss: Apple Pie Cookie

"These cookies were absolutely delicious. Light and not too sugary, but delicate enough to taste the brown sugar. I love the addition of the oats, which give a lovely texture to the cookie. The flavour of the apple really comes through - it's truly like eating an apple pie. All you need is custard!"

HIGHLY COMMENDED

Furniss: Cornish Clotted Cream Shortbread with Strawberry Pieces
Nairn's: Salted Caramel Oat Biscuits



SAVOURY BISCUITS

judged by chef
Harriet Mansell

WINNER

Peter's Yard: Rosemary & Sea Salt Sourdough Crackers

"These crackers were incredibly versatile, with a good snap, and we found ourselves reaching for them

time and time again. They were perfect with cheese and pickles and had such a good wholemeal flavour. They also came in thin squares, which were appealing and considered."

HIGHLY COMMENDED

The Drinks Bakery: Mature Cheddar, Chilli & Almond Drinks Biscuits

Island Bakery: Isle of Mull Cheese Biscuits



READY MEALS

judged by chef
Eric Lanlard

WINNER

Chapman's Seafoods: Salmon Wellington

"I was so impressed with these little bundles of flavour. The packaging is cute and eco and the uncooked wellingtons look beautifully handmade. They puff up beautifully in the oven and turn into a generous main course, which I would be more than happy to serve to guests at home. The generous filling of salmon and dill was well balanced, keeping the inside lovely and moist, and the puff pastry was super light. A winner all round!"

HIGHLY COMMENDED

ByRuby: Chicken Tikka
Aldi: Gastro Lasagne





CLASSIC GIN

judged by drinks expert **Olly Smith**

WINNER

North Point

Distillery: Crosskirk Bay Gin

“Highly characterful and unique, this gin has a glorious juniper power to it, verging on minty the aromas are so fresh. The aromatic fragrance feels like an exhilarating frosty breeze through

the purest pine trees and there’s plenty of upbeat citrus verve too. This stood out as my winner thanks to its turbo-charged intensity, a gin that’ll get more than just your toes tapping, it turned my G&T into a liquid festival.”

HIGHLY COMMENDED

Terlingham Vineyard: Bacchus Dry Gin

The River Test Distillery: London Dry Gin



WHISKY

judged by chef **Tom Hunt**

WINNER

Mackmyra Distillery:

Independently Bottled Whisky
“This is a smooth, rich single malt with a complex and long flavour profile with notes of bitter-caramel, citrus rind and vanilla pod.”

HIGHLY COMMENDED

Douglas Laing & Co: Timorous Beastie

Douglas Laing & Co: Scallywag 10 Years Old



VODKA

judged by chef **Adam Handling**

WINNER

Black Cow: Black Cow Vodka

“This vodka was my favourite because I love the texture of it. I love the smoothness, and when drinking it on its own or drinking it with mixers, it gives a phenomenal mouthfeel. I actually think it’s one of my favourite vodkas of all time.”

HIGHLY COMMENDED

Black Cow: Black Cow & English Strawberries Vodka

Cardiff Distillery: Repurposed Coffee Grounds Vodka



ENGLISH & WELSH WINE

judged by drinks expert **Charlie Stein**

WINNER

Terlingham Vineyard: Pink Sparkling Wine

“Terlingham use minimal intervention in the vineyard and it shows in this wonderful sparkling pink made from the traditional Champagne varieties. This perfect pink is full of crunchy red fruit, with a very fine mouse and some very interesting brioche flavours and plenty of acidity to make it great with food but also great as an aperitif.”

HIGHLY COMMENDED

Atlantic Distillery: Organic White Vermouth

Terlingham Vineyard: Pinot Noir & Dornfelder





RUM
judged by rum expert **Philip Everett-Iyons**

WINNER

The Portsmouth Distillery Co.: 1812 Three-Year-Old Rum

"This light three-year-old rum benefits from the 43% ABV bottling strength. Cane juice rum is something of a novelty here in the UK and the extra care taken

to achieve it should not be underestimated, it is well worth it. A clear and fruity nose, with the pallet leaning towards the medicinal plus light caramel, sea salt and creamy toffee."

HIGHLY COMMENDED

North Point Distillery: North Point Pilot Rum

Symposium Spirits: Merser Signature



FLAVOURED RUM

judged by rum expert **Philip Everett-Iyons**

WINNER

Isle of Bute Distillery: Dead Run

"An allspice/cinnamon lead with dates, orange and nutmeg all shining through, without competing against one another. The team at Dead Run Scottish Spiced Rum are onto something here. This is an honest spiced rum that boasts a gentle sweetness that balances well when mixed or enjoyed neat over ice."

HIGHLY COMMENDED

The Portsmouth Distillery Co.: Forum Garden Rum

Rosemullion Distillery: Spiced Rum



FLAVOURED GIN
judged by chef **Ben Tish**

WINNER

Deerness Distillery: Vara Gin

"I loved this gin. For me it has the right balance of pure and clean flavours with botanicals underlying. A lot of gins don't get this right. My drink of choice is a gin martini and this will be a brilliant choice from the freezer with an olive. Top notch."

HIGHLY COMMENDED

Atlantic Distillery: Organic Earl Grey Gin

Pocketful of Stones Distillers: Marmalade Old Tom Gin



OTHER SPIRITS

judged by restaurateur **David Moore**

WINNER

Thunderflower: Negroni 58

"Excellent ingredients and blending. This cocktail is a top-quality version of a classic. I totally recommend it and would buy it myself."

HIGHLY COMMENDED

Orkney Gin Company: Orkney Akavit

The Broadway Drinks Company: Horseradish & Wasabi Bloody Mary





LIQUEURS

judged by chef
Sally Abe

WINNER

**White Heron
Drinks: British
Framboise**

“This is everything you could want out of a liqueur for me, sweet, fragrant and delicious and perfectly smooth on the palate. Delicious enjoyed over ice but I think equally its flavour would stand out when being used as part of a cocktail. Superb!”

HIGHLY COMMENDED

Hogg Norton: Coffee Liqueur

**Hogg Norton: Seville
Orange Liqueur**



CIDER

judged by drinks
expert **Charlie Stein**

WINNER

**Sandford
Orchards: Sandford
Reserve Cider**

“I could drink a lot of this, a very smashable session cider from Sandford up (for me) in Devon. A super refreshing medium cider that is extremely well balanced, fruity in just the right way, but also with a touch of that distinctive southwest bite.”

HIGHLY COMMENDED

**Shepherd Neame:
Orchard View
Sandford Orchards:
Devon Red Cider**



**BEER &
LAGER**

judged by chef
Jacob Kennedy

WINNER

Jiddler's Tipple:

Everyday Pale Ale

“This beer has glorious notes of lemon sherbet, passionfruit and mango and a somewhat mousse-like foam - a fabulous drink.”

HIGHLY COMMENDED

**Shepherd Neame: Bear Island
East Coast Pale Ale**

Shepherd Neame: 1698



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COFFEE

judged by chef
Laura Dale

WINNER

Norlo: Organic Caffeinated Coffee

“The branding of this would have my custom without even having to try it! And then you try it! Wow! Beautifully intense, without being overwhelming. A stunning, smooth coffee perfect for the start of the day...or all day.”

HIGHLY COMMENDED

Lost Sheep Coffee Get To The Hopper

Iron and Fire: Colombian Jazz Speciality Coffee



TEA

judged by chef
Richard Corrigan

WINNER

Penningtons Tea & Coffee: Fine

Lakeland Loose Leaf Tea

“I just loved this, the blend of Indian, Sri Lankan and African leaves made for a robust cuppa. I don’t want a weak cup of tea, especially in the morning, and this held up against a good slug of full fat milk. Not too weak and really well balanced. I live in a fairly hard water area and the tea held its own!”

HIGHLY COMMENDED

Babingtons Blends: Earl Grey Imperial Tea Bags

The Lincoln Tea and Coffee Company: BBMF Crew Brew Tea Blend Compostable Paper Bags



SOFT DRINKS

judged by drinks expert
Olly Smith

WINNER

Soda Folk: Cherry Soda

“I picked this as my winner because as soon as I tasted it, I loved it so much I stocked my fridge with it! With a remarkably attractive crimson colour and a top-quality bright cherry scent, this soda really nails the balance between sour and fruity. It’s not too sweet with a hint of wonderful bakewell tart aroma that’s delightfully alluring.”

HIGHLY COMMENDED

Radnor Hills Mineral Water Company: Heartsease Farm Sparkling Wild Elderflower Pressé Dunderave Estate: Apple Juice



MIXERS

by **Milly Gooch**, founder of Sober Girl Society

WINNER

Savora Drinks: Vibrant Orange & Fiery Ginger

“A spicy and citrus flavour profile makes this mixer a delightful drink that holds its own. Suggested for pairing with tequila but would also complement some of the tropical non-alcoholic spirits on the market. The fiery kick is ideal for those seeking the mouth feel from alcohol but wanting to opt for a soft drink instead.”

HIGHLY COMMENDED

Double Dutch: Cucumber & Watermelon

Love Struck: Pina Colada



NON-ALCOHOLIC SPIRITS / BEERS / WINES

Milly Gooch, founder of Sober Girl Society

WINNER

L.A Brewery: Sparkling English Blush

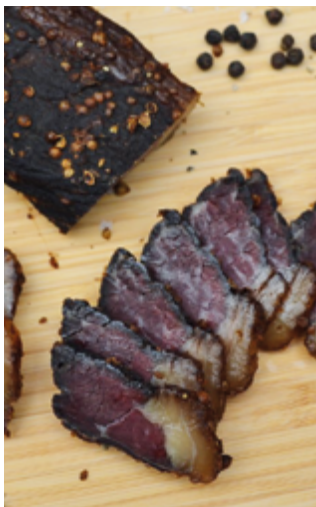
“Combining seasonal flowers and rhubarb, this elegant kombucha is a gorgeous alternative to sparkling wine and prosecco. Delicately dry and florally fizzy, impress your guests and take to a party!”

HIGHLY COMMENDED

Caleño Drinks: Light & Zesty Tropical Non-Alcoholic Spirit

Drynks Unltd: Smashed Apple Cider





CHARCUTERIE

judged by chef
Stuart Ralson

WINNER

St Marcus Fine Foods: Original Biltong

“This was by far the most unique product that stood out. I loved the pepper flavour and the texture of the meat was not 100% dry, which I liked. It still felt it had a little moisture, which is

rare for a jerky style product. I also loved that it had a bit of fat through it and on top, which gave it a lot of flavour. I also thought that the packaging and info about the provenance was outstanding and felt very high quality.”

HIGHLY COMMENDED

Somerset Charcuterie: Black Down Ham

Wildman Salumi & Charcuterie: Yorkshire Gin Coppa



LAMB

judged by chef
Giovanni Attard

WINNER

Pembrokeshire

Lamb: Mutton Mince

“Absolutely stunning. Lean but with the right amount of fat that melts and just adds loads of flavour. I have a lovely ragu out of it. Mutton mince is not something we use as often as we should. A great product and very sustainable!

HIGHLY COMMENDED

Aldi: British Rack of Lamb with Garlic & Rosemary Butter and a Port, Cranberry & Mint Glaze

Emma’s Ewesful Acres: 100% Meadow fed shoulder of lamb



BEEF

judged by chef
Tomas Lidakevicius

WINNER

Aldi: Wagyu Tomahawk

“This was by far the best product of the whole lot. I cooked it on a charcoal barbecue and the steak caramelised amazingly. The taste of it when rested was very deep, fatty and juicy. All it needed was a bit of salt and pepper to really open up those beefy flavours.”

HIGHLY COMMENDED

The Jolly Hog: The Jolly Cow Steak Burgers with Pepper

The Newt in Somerset: Denver Steak



PORK

judged by chef
Glynn Purnell

WINNER

Redhill Farm: Free Range

Shoulder of Pork

“This was a delicious cut of meat. It had an amazing fat coverage. It had a delicate but gamey taste, almost nutty. The pork had a great colour and texture, and for me it really stood out in a very strong category.”

HIGHLY COMMENDED

The Newt in Somerset: Pork Collar Steak

Packington Free Range: Pork Belly



POULTRY

judged by chef **Marc Hardiman**



WINNER

The Newt in Somerset: Spatchcock Chicken Marinated in Preserved Lemon, Garlic & Rosemary

“Packaged well, and a good-looking bird. This gave a great flavour and ate nicely. I enjoyed the fresh marinade and presentation of the bird. Texture was good. Simple to cook and prepare. Overall a good product marrying classic British flavours. Ideal for Sunday Roast and no fuss BBQs. Would recommend this product to novices and skilled cooks alike.”

HIGHLY COMMENDED

Copas Traditional Turkeys: Whole Free Range Bronze Turkey

Herb Fed: Herb Fed Chicken



SAUSAGES

judged by chef **Richard Corrigan**

WINNER

The Ethical Butcher: Soy

Free Pork Sausage, Simple Salt & Pepper

“I’ve had some of the meat from these guys before but I’ve never had their sausages and they are so well seasoned with a nice kick of black pepper. I had some of the chefs at my restaurant cook them up for staff food one day and they went down a treat as sausage sandwiches!”

HIGHLY COMMENDED

Redhill Farm: Lincolnshire Sausages

The Newt in Somerset: Pork & Wild Garlic Sausage



GAME

judged by chef **Richard Corrigan**

WINNER

Yew Tree Farm Heritage Meats: Diced Game Mix

“They only use wild game from local estates which is key to the exquisite flavour here. The chunks of game were generous and come in a perfect ready-to-cook packet which takes all the hard work out of preparing the birds yourself. It saves you plenty of time in the kitchen so you can make a game pie with crispy, flaky pastry. Yes please!”

HIGHLY COMMENDED

Woodmill Game: Wild Venison Burgers

Aldi: Specially Selected Duck Breast with Morello Cherry Sauce



BACON

judged by chef **Glynn Purnell**

WINNER

Helen Browning’s: Organic Unsmoked Streaky Bacon

“This bacon had an incredibly rich flavour with a fat-to-meat ratio that makes for the perfect streaky bacon. The thickness is excellent, as it had a bit of a bite to it, just how I like it. It had a surprisingly nice sweetness to it that really rounded off the flavours – an impressive show of craftsmanship.”

HIGHLY COMMENDED

Dukeshill: Smoked Dry Cured Back Bacon

The Newt in Somerset: Nitrate Free Back Bacon





FRESH FISH & SEAFOOD

judged by chef **Marc Hardiman**

WINNER

Rooney Fish: Millbay Oysters

“These oysters had a lovely creamy texture with a clean, briny taste. Plump, tender meat and cultivated to a good size. They travelled well and presented beautifully. These oysters worked well with traditional accompaniments or cucumber, but are versatile enough to pair with more complex ingredients.”

HIGHLY COMMENDED

The Cornish Fishmonger: Fish Pie Mix

Aldi: Salmon Fish Fingers



BLACK PUDDING

judged by chef **Sebastian Rast**

WINNER

Redhill Farm Free Range Pork: Ham Hock Black Pudding

“A really tasty and well-made black pudding, which kind of reminded me of my childhood in Germany. When I saw the packaging I was really looking forward to trying this black pudding and it didn’t disappoint. Perfect flavour and consistency.”

HIGHLY COMMENDED

Martin Thomas Butchers: Traditional Black Pudding

Charles Macleod: Stornoway Black Pudding



SMOKED FISH & SEAFOOD

judged by chef **Mitch Tonks**

WINNER

Osborne & Sons:

Cooked Cockles

“Cockles are an iconic British seafood zinging with the fresh taste

of the sea; white pepper and Osborne’s malt vinegar are the perfect foil to enjoy them at their best with soft bread and butter.”

HIGHLY COMMENDED

Lambton & Jackson: Salmon Gravlox Sashimi

Wing of St Mawes: The Cornish Fishmonger Smoked Salmon





BEST NEW PRODUCER /START-UP

judged by **Lucy Charles**, head of operations at Borough Market

WINNER

The Simple Root: Truffle & Chse Style Sauce**

“It’s difficult to replace the rich savouriness of a macaroni cheese sauce but this was a good alternative. I used for both a pasta bake and to coat gnocchi and each dish was moreish and satisfying.”

HIGHLY COMMENDED

Gaia’s Farming Co: Hemp & Coco Chocolate M*lk

Ghee Appétit: Organic Turmeric Ghee



BEST BRITISH SPECIALITY

judged by chef **Michel Roux Jr.**

WINNER

ButterNut of

London: Rose & Pistachio Butter

“This was absolutely delicious, not overpowering in rose and a very generous amount of pistachios. It’s incredibly versatile – spread on toast, drizzled on porridge, I even used it as a base for satay.”

HIGHLY COMMENDED

Glebe Farm: PureOaty

Creamy & Enriched Oat Drink



BEST NEW PRODUCT

judged by chef **Giovanni Attard**

WINNER

Heck Food:

Steak & Butter Burgers

“Sensational and so juicy. The best burgers I have tried in a while, they literally melt in your mouth.”

HIGHLY COMMENDED

The Honey Farm: 2016 Limited Edition Heather Mead

Crave Marinades: Karen’s Spicy Marinade Pouch, Mild

Regional Winners

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



SCOTLAND: BLACKTHORN SALT

For many, lockdown provided an opportunity to slow down and to reconnect with the simpler things in life. For Scottish salt producer

Blackthorn Salt, which launched during lockdown in April 2020, nature is intrinsic to the creation of their 100% Scottish West Coast salt. To make it, the world's only productive thorn tower – a gargantuan wall packed tightly with blackthorn branches – evaporates Scottish sea water before the remainder of the salt is drawn out using a traditional salt pan in small batches.



NORTHERN IRELAND: CRAIC FOODS

Innovation is the name of the game at Craic Foods. Winners

of last year's Grand British Champion prize for its amazing Pickled Gooseberries, the company continues to wow with its truly unique range of sauces, condiments and pickles. Who else makes Chocolate Salted Caramel with Irish Stout & Miso alongside Rathlin Kelp pesto?



WALES: FARM & FORK

Shopping quality meat sustainably can often mean high costs and low convenience, which is why

Farm & Fork truly represent a taste of what we hope is to come. They not only offer a selection of carefully curated, excellent quality meat with provenance, but they do so at a fair price.



SOUTH WEST: THE NEWT IN SOMERSET

It's rare that a local business champions its local surroundings in

such an all-encompassing way. Not only does The Newt in Somerset produce and sell its own delicious food and drink products, but it offers a Somerset experience like no other – making it an icon for the region across the UK.



NORTH OF ENGLAND: LOTTIE SHAW'S

Lottie Shaw's is a prime example of a historical food business which satisfies today's food lover and relishes its heritage in equal measure. It's no wonder that the company has become synonymous with Yorkshire parkin across the UK, and its branding and product range proudly celebrates its history and quality perfectly.



MIDLANDS: BILLINGTONS GINGERBREAD

Baked in Market Drayton, which is known as home of gingerbread, this entry has an impressive history with flavours of east meets west. The secret recipe is said to date back to 1817, the result is a spiced gingerbread finger perfect dunked in hot drink or enjoyed with a glass of something stronger.



EAST ANGLIA: OSBORNE & SONS

Not only is this business a proud ambassador of its local area, but its

heritage spans generations. As well as supplying the excellent cockles which made it what it is, the business has opened a food hall to offer complementary delicacies. A true destination and a foodie beacon in the region.



LONDON & SOUTH EAST: LA LATTERIA

The finest Italian-style cheeses, produced in London using milk from small, sustainable British farms with excellent provenance – what's not to like? The taste of La Latteria's perfectly gooey Burrata, rich and creamy Ricotta and scrumptious Mozzarella speaks for itself, which is why it's the dairy stock some of London's top restaurants.



Voted For By You!

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



BEST COOKBOOK

WINNER

The Hairy Bikers British Classics

An unadulterated celebration of British food and the wonderful ways it can be cooked

HIGHLY COMMENDED

Mary Berry's Baking Bible
Pinch of Nom: Everyday Light



BEST COOKERY SCHOOL

WINNER

River Cottage

Nestled in a stunning valley in the Devonshire countryside, this iconic cookery school offers a truly exciting programme of diverse courses throughout the year

HIGHLY COMMENDED

Rick Stein Cookery School, Padstow
Leiths School of Food and Wine



MOST INFLUENTIAL CHEF, COOK OR FOOD WRITER

WINNER

Jamie Oliver

Despite having published countless books and fronted so many TV series over the years, Jamie always manages to surprise and delight us with something new. A true British food icon!

HIGHLY COMMENDED

Mary Berry
James Martin



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

Altrincham Market, Altrincham
Leith Farmers Market, Leith



BEST RESTAURANT

WINNER

The Black Swan, North Yorkshire

This idyllic Michelin-starred restaurant with rooms has an inspiring farm-to-fork philosophy and strong focus on innovation and self-reliance

HIGHLY COMMENDED

Rockfish, Brixham
The Hand and Flowers, Marlow



BEST INDEPENDENT ONLINE RETAILER

WINNER

The Cheese Shed

An emporium of artisan cheese from the West Country, lovingly curated by Ian Wellens and his team in rural Devon

HIGHLY COMMENDED

Abel & Cole
Riverford Organic Farmers

BEST PUB

WINNER

The Fat Cat, Norwich

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

HIGHLY COMMENDED

Wheatsheaf, Beetham, Cumbria
Bear and Blacksmith, Chillington

BEST SUPERMARKET

WINNER

Aldi

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



HIGHLY COMMENDED

Waitrose
Tesco

The UK's Top Independent Retailers

Voted for by GBF readers



BEST BAKERY

WINNER

GAIL's Bakery, London

The first GAIL's bakery opened in London's Hampstead High Street in 2005. Today, the company has 79 bakeries in neighbourhoods in and around London, Oxford, Brighton and beyond. The team bake fresh, handmade bread, pastries and cakes every day, served with carefully-sourced house blend specialty coffee. The bakery is particularly renowned for its incredible sourdough bread.

HIGHLY COMMENDED

Twelve Triangles, Edinburgh
Hobbs House Bakery, Bristol

BEST BUTCHERS

WINNER

Ginger Pig, London

The Ginger Pig isn't just a fantastic butchers - the team produce, and sell their own range of traditional, hand-raised pork pies, chutneys, pickles and condiments, all made by hand. Ginger Pig has eight shops in London, offering a wide range of high welfare, slow-reared meats and delicious cold cuts, homemade salads and pastries from its deli counters.

HIGHLY COMMENDED

Wild and Game, Bristol
The Buffalo Farm, Kilkcaldy

BEST FISHMONGER

WINNER

The Cornish Fishmonger, Cornwall

This fishmonger specialises in sustainable seafood that's caught locally, fished responsibly and is in-season. The team buy from small day boats run by Cornish fishermen and supply Michelin star chefs as well as the general public!

HIGHLY COMMENDED

Rockfish Retail Fish Market, Brixham
Torbay Fish Ltd, Torbay

BEST CHEESEMONGERS

WINNER

The Cambridge Cheese Company

This beautiful shop is tucked away among the historic buildings of Cambridge and is full to the brim with outstanding local and European produce, with a phenomenal range of nearly 200 rotating, seasonal cheeses from hundreds of brilliant dairies. The company has a thriving online shop too.

HIGHLY COMMENDED

Neal's Yard Dairy, London
I J Mellis, Edinburgh

BEST FARM SHOP & DELI: NORTH OF ENGLAND

WINNER

The Hollies Farm Shop, Cheshire

The Hollies Farm Shop is a family run business in Cheshire, proudly owned by the Cowap family and located in Cheshire's glorious countryside. From artisan-made breads, cheeses and cured meats, to luxury wines, beers, Champagnes and spirits, to farm-fresh, locally produced fruits and vegetables, this farm shop has it all.

HIGHLY COMMENDED

Keelham Farm Shop, Skipton
Cannon Hall Farm Shop, Barnsley



BEST FARM SHOP & DELI: SOUTH OF ENGLAND

WINNER

Darts Farm, Exeter

This stunning food hall is brimming with incredible seasonal veg, handpicked from the fields each morning; the butcher's counter is full of beautiful, home reared meat; and the deli sells the best local west country farmhouse cheeses. As well as this, it produces incredible English wine at its vineyard, and crafts unique small batch cider in our on-site cidery.

HIGHLY COMMENDED

Windsor Farm Shop, Windsor
Fullers Farm Shop, Tunbridge Wells





CORNISH FISHMONGER

WINNER of St MAWES



BEST FARM SHOP & DELI: WEST OF ENGLAND

WINNER

Gullivers Farm, Shop & Kitchen, Dorset

Much more than a shop, Gullivers is actually part of a charity and social enterprise called Sturts Community Trust that supports adults with varying support needs, encompassing a farm, market garden, deli kitchen and Gullivers Farm Shop & Kitchen. The space is inclusive of all with a passion for sustainable food and the idea is to open up facilities for the benefit of the local community. This can mean local people volunteering on the farm or market garden, or utilising one of its allotment spaces.

HIGHLY COMMENDED

Padstow Farm Shop, Padstow Allington Farm Shop, Chippenham

BEST FARM SHOP & DELI: MIDLANDS

WINNER

Chatsworth Farm Shop, Bakewell

This farm shop has a huge selection of exciting and quality products to tantalise your taste buds. Whether you are creating a family feast, fancy a treat or want to try something different, you are sure to find something delicious. There's a butchery and fresh fish counter, fresh fruit and vegetables, a deli and more – and much of it is locally sourced.

HIGHLY COMMENDED

Redhill Farm Shop, Lincoln Apley Farm Shop, Norton



BEST FARM SHOP & DELI: WALES

WINNER

Cwmcerrig Farm Shop, Llanelli

Cwmcerrig Farm Shop truly is a food lovers' paradise, with a dazzling selection of Welsh cheeses, locally-baked breads and glorious produce fresh from the farm. Have a wander around the farm paddocks and say hello to the Shetland ponies, Jacob sheep and Hereford cows, or grab a bite to eat and enjoy the surrounding views from the cafe.

HIGHLY COMMENDED

Al Ponte Deli, Cardiff

HIGHLY COMMENDED

Forage Farm Shop & Kitchen, Cowbridge

BEST FARM SHOP & DELI: SCOTLAND

WINNER

Fenton Barns Farm Shop, North Berwick

Situated in the beautiful countryside between Haddington and North Berwick, this traditional shop and café provides a haven for all discerning food-shoppers, as well as a central pit-stop for all hungry visitors to the area. The team focus on fresh produce, so the range of fruit and vegetables is constantly changing, from British heritage tomatoes, raspberries, and strawberries during the summer, to Jerusalem artichokes in winter.

HIGHLY COMMENDED

Craigie's Farm Deli & Cafe, Edinburgh McGregor Farm Deli, Aberdeenshire

BEST FARM SHOP & DELI: NORTHERN IRELAND

WINNER

Pheasants Hill Farm, Downpatrick

This stunning rural shop farms the largest herd of Tamworth pigs in Ireland, as well as free-range chickens, geese and grass-fed Dexter and Irish Moiled cows.

HIGHLY COMMENDED

Broughammon Farm, Ballycastle Hillstown Farm Shop, Antrim



BEST FARM SHOP & DELI: EAST OF ENGLAND

WINNER

Willow Brook Farm, Peterborough

A traditional butchery is at the heart of this thriving rural shop, selling a huge range of delicious local meats, including the farm's own Willow Brook Long Horn beef. The store enjoys a loyal local following, with many customers coming to the shop for their weekly meat for years. The recently revamped Granary Tea Room is a real highlight.

HIGHLY COMMENDED

Calcott Hall Farm Shop Pecks Farm Shop, Eggington