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FOOD



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WELCOME



Spending a year in the shadow of the pandemic has caused a lot of changes to our everyday lives. This includes how we socialise and spend our leisure time, and even what we eat.

Last year, as supplies on supermarket shelves dwindled, we turned to local farm shops for our produce. When restaurants closed, we began trying takeaways and homemade meal kits. Without bricks and mortar outlets to sell their wares, many producers opened online shops. It is now possible to buy a fantastic array of British food and drink online - and this catalogue celebrates the very best of the bunch.

We've compiled a list of the 40 top British food and drink producers from across the country, all of whom will deliver directly to your door. Fancy trying a gin made out of sweet potato? Then check out The Sweet Potato Spirit Company. How about Suffolk Salami, which is cured by hand on a Suffolk farm? Or Hive & Keeper, which works with small-scale beekeepers to deliver raw honey? From cheese to wine, pies to smoked salmon, we've included everything you need for a Great British feast!

Here at Great British Food, we love hearing about new and innovative producers on the scene! Use the hashtag #greatbritishfoodstories to help spread the word.

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AUBREY ALLEN

Imagine finding a butcher who could not only deliver nationwide but chose only the top 4% of the best meat in the British Isles? A supplier who counted the Queen, Raymond Blanc and Michel Roux amongst its clients and is the only butcher to have won Chef's Favourite Supplier five times? Not to mention a butcher whose dry ageing process was described as the best in the world by the inventor of the flat iron steak? Aubrey Allen is the butcher you have been looking for – a 3rd generation family business which places extraordinary client service and meat selection as their top priorities. If you contact the team out of hours, one of the family will reply. Aubrey Allen, long loved by chefs, now offers free nationwide delivery through its online portal.

AUBREYALLEN.CO.UK

BERMONDSEY STREET BEES

This sustainable beekeeping practice produces award-winning English raw honeys from urban and rural hives. Just like fine wines, each honey is from a named location; its colour, texture and flavours capture the terroir from which it originates. Traditionally produced, each single source honey is simply spun out and minimally filtered, preserving all of its natural characteristics. For many years, Bermondsey Street Bees has worked almost exclusively with leading chefs, supplying Michelin-starred luminaries such as Andrew Yeo, Tom Kerridge and Hélène Darroze. Now these raw honeys are available at Bermondsey Street Bees' new web shop, along with natural honey skincare, hand rolled beeswax candles and lifestyle products.

BERMONDSEYSTREETBEES.CO.UK



BOROUGH BROTH COMPANY

Borough Broth Company makes slow-cooked and perfectly seasoned bone broths with the finest, locally sourced organic ingredients. Whether you call it a broth, a stock or a fancy soup, they don't mind – as long as you agree it tastes delicious! Bone broth has been used for thousands of years as a nutrient-rich elixir that soothes the body and support gut health. High in protein and a great source of natural collagen, these beautiful broths are slow-cooked in small batches for 24 hours in their London kitchen, while never compromising on consciously sourced organic ingredients. Whether sipped from a mug, slurped from a bowl of noodles or splashed into your favourite recipes as a stock, you'll be amazed how much a proper, traditional broth can enrich your lifestyle. This is slow food, fast.

BOROUGHBROTH.CO.UK

BLACK POWDER GIN

Situated in the picturesque countryside, overlooking the coastal peninsula of Western Lancashire, resides one of the most unique distilleries in the region. Black Powder offers an extensive range of exciting products, all meticulously handmade in traditional copper stills. Along with gins judged to be some of the finest in the world, it also produces exquisite liqueurs, rums, whiskey, port and a range of fruit gins to tantalise your taste-buds. Its meticulous distillation and infusion methods ensure concoctions that are literally bursting with genuine spirit – absolutely no artificial flavours, colourings or preservatives are used, just amazing quality ingredients grown on its own orchards or sourced direct from the very best producers all over the world!

BLACKPOWDERGIN.CO.UK





CHARLES MACLEOD

Charles Macleod Ltd, based on Stornoway in The Outer Hebrides, is a family business that stretches back over seven decades. Its ongoing success has been built on two firmly established principles – top quality meat, alongside excellent customer service and attention to detail. Grazing lush island pastures, its meat is of the highest order. Multi award-winning Charles Macleod Stornoway Black Pudding is made with Scottish oatmeal to give a unique texture, while the moist deep flavour is a result of high-quality ingredients and fine balance of seasoning. New to the range is a gluten free version of their famous Black Pudding, which according to feedback is “better than the original!” Order these products online!

CHARLESMACLEOD.CO.UK

CONDESSA

Condessa Welsh Liqueurs offers a delightful balance of traditional recipes and flavours, alongside 40 years of expertise. Products range from fruit to cream liqueurs, cocktail recipes and liqueur gift boxes. It has won many awards over the years, including the Proven Fine Foods Great Taste Awards and the True Taste Awards for Wales. Condessa preserves its family recipes, honouring their heritage, while drawing inspiration from the Isle of Anglesey – home of druids, myths and legends – which is where its liqueurs are made and bottled. Purchase its award-winning alcohols online today!



CONDESSA.CO.UK

CHEDDAR GORGE CHEESE COMPANY

This is the only cheddar made in Cheddar, by a family-owned independent artisan cheesemaker. These days, the world's most popular cheese is made all over the globe and bears no resemblance to the original (and the best!). But the cheese made at The Cheddar Gorge Cheese Co. preserves the original character of its namesake. Long-matured, cloth-bound truckles are made using raw local milk, and have a powerful punch! Husband and wife team John and Katherine Spencer have made it their mission to preserve this declining craft. Their award-winning cheeses can be sampled at their shop in Cheddar Gorge, and bought online.

CHEDDARONLINE.CO.UK



DEERNESS DISTILLERY

Situated in the beautiful Parish of Deerness on Mainland Orkney is Deerness Distillery, which was self-built by husband and wife duo Stuart and Adelle Brown. It produces delicious, multi-award winning Orkney gin, vodka and liqueur. With spring in the air, there is no better way to enjoy the season than with its new pink gin Vára (Vára meaning 'become spring in old Norse'). Each sip takes you on a journey across the Orkney Islands, evoking the flavours of juniper, elderflower, sweet rose, lemongrass with undertones of cardamom and rosemary; the taste of spring. Vára can be ordered from the distillery's online shop, alongside other spirits such as its award-winning Sea Glass Gin.

DEERNESSDISTILLERY.COM



EMPRESS ALE

Empress Ale is a premium craft British pale ale which delivers a smooth and easy drinking experience. Originally created to be a perfect accompaniment with food, after months and months of testing, tasting, tweaking, working with chefs, restaurateurs and award winning brewers – Empress Ale was born! The floral and malty aroma is complemented with a balanced citrus and hoppy finish, resulting in a refreshing ale for a wide variety of occasions.

The artisan brew is created using natural ingredients, sourced as locally as possible and brewed in London. Taking inspiration from both British and Indian heritage, it epitomises modern UK-inspired products. Now, after establishing itself within the beer market, Empress is seen as the perfect beer for any occasion, with its easy drinking nature and eye-catching design.

EMPRESSALE.COM



FOODIE FLAVOURS

Founded in 2009, but with a history in the flavours industry going back to the 1950's, Foodie Flavours was set up to put professional grade, natural flavouring products in the hands of serious foodies. It is now an established go-to brand for flavours and extracts in cooking, baking, desserts and more. Its growing range includes all the essentials like Raspberry, Vanilla, Caramel and Banana, alongside more unique flavours such as Rhubarb, Rose, Elderflower, Organic Orange Oil, Dandelion & Burdock and many more. Only a few drops of each adds great taste to your food and drink. Foodie Flavours' products are suitable for Vegans, Gluten-free, Dairy-free and Egg-free diets. Check out the website for products and recipes.

FOODIEFLAVOURS.COM

MR FILBERT'S FINE FOODS

Welcome to the culinary world of Mr Filbert's, which creates award-winning snacks from its gourmet kitchen in Somerset. Each handmade nut recipe is created in small batches by expert roasters using only 100% natural ingredients; this means its snacks have no artificial additives, so you're getting only what nature intended. As Tony Turnbull, The Times Food Editor says, "For nuts, you won't find better than Mr Filbert's". There are ranges and snack boxes to suit everyone from the bestselling Movie Night Snack Box to the award-winning gluten- and dairy-free Vegan Snack Selection Box. Try one of its gourmet snack hampers today: use the code SNACK10 at checkout to get a tempting 10% discount, plus free delivery.

MRFILBERTS.COM



HAWKSHEAD RELISH

The Hawkshead Relish Company is a small family business based in the Lake District.

It offers over 100 products which are all handmade in traditional open pans, from flavoursome sauces and relished to fruity jams. All of these can be delivered straight to your door. What's more, Hawkshead Relish has also launched a cookbook, Embellish with Relish, written by co-owner Marie Whitehead to help you find new and exciting ways to use these products. The company even stocks a range of Warburtons Gluten Free Bread, delivered fresh twice a week so you never have to go without again. Head over to its website and use the exclusive code 'GREATMAIL' for 15% off your order and free delivery on orders over £30.

DEERNESDISTILLERY.COM





HIVE & KEEPER

This artisan honey company works with a community of small-scale British beekeepers, bringing their fabulous raw honey to market so more of us can eat locally, sustainably and healthily. It only buys honey from beekeepers who are good custodians of the UK's bees and the environment. Hive & Keeper don't do anything to the honey – it's sold raw, leaving the flavour and character straight from the beehives! The story of each beekeeper is included with every jar of honey sold! Hive & Keeper's honey boxes, gift sets, clubs and subscriptions are all fantastic ways to discover and indulge in high-quality British honey, all whilst supporting small scale beekeepers around the UK and keeping them and their bees buzzing.

HIVEANDKEEPER.COM



LINCOLN TEA & COFFEE CO.

The Lincoln Tea & Coffee Co is passionate about sustainability; this is evident in everything it does, from production right through to packaging. It is also a proud sponsor of The Red Arrows, one of the world's premier aerobatic display teams. The Typhoon display circuit is a culmination of work by the whole team, from the pilot to the dedicated group of professionals that make up the Typhoon Display Team. Then there's the BBMF, who maintain the priceless artefacts of our national heritage in airworthy condition to commemorate those who have fallen. Purchase Lincoln Tea & Coffee's official Red Arrows merchandise and its iconic Lincolnshire Tea™ by visiting its online shop.

THELINCOLNTEAANDCOFFEECOMPANY.CO.UK

HUNTERS OF HELMSLEY

Once named Britain's Best Small Shop at the House of Commons, Hunters of Helmsley is a treasure trove bursting with fresh and store cupboard foods, home cooked meats, cheeses, pastries and alcoholic and soft beverages. For 30 years, Hunters has been passionate about bringing customers the very best food and drink from Yorkshire and beyond. It's run by the Garnett family, from a farming background, who bring a passion for quality and provenance to everything they offer. At least three quarters of what it sells is Yorkshire produce. With a newly relaunched online store, consumers can choose from bestsellers, delicious hampers and Hunter's own locally produced range. All items can be delivered across the UK to you or your family.

HUNTERSOFHELMSLEY.COM



LOCH FYNE

Loch Fyne Oysters has been dedicated to providing the finest quality award-winning seafood since 1978. The company started with the inspirational idea of growing oysters in the clean, fertile waters at the head of Scotland's Loch Fyne. Today, it has evolved to include not only the original oyster farm, restaurant and deli but also a smokehouse, mussel farm and oyster hatchery producing many award-winning products. Now you can get its smoked & fresh salmon, oysters, mussels, shellfish and luxury gift hampers delivered direct to your door. Order their full range online for home delivery to the U.K. mainland, including their Great British Food Awards 2020 Highly Commended Bradan Orach Smoked Salmon and Loch Fyne Oysters. Orders over £70.00 in value are delivered free of charge.

LOCHFYNE.COM





LUDLOW FARMSHOP

Ludlow Farmshop is an award-winning shop in the heart of Shropshire offering locally reared and produced food. A massive 80% of the food sold comes from Shropshire and surrounding counties, and around half is made onsite at the farm shop! Visit this unique space and you'll see the artisans making the food through glass windows around the shop, a great insight into their ways of working. This year the farm shop expanded its online offers to include a wide range of food and drink, as well as its own dairy, butchery, bakery and deli products. It offers artisan condiments, local alcohol, sweets and chocolate, snacks, world food, cured fish, pate and other store cupboard essentials. Delivery is available to anywhere in the UK.

LUDLOWFARMSHOP.CO.UK



MATTHEW'S PRESERVED

Established at the beginning of 2019, Matthew's Preserved is turning heads with its innovative chutneys, winning two 3-star Great Taste Awards, and the Savoury Preserves category in the Great British Food Awards 2020. Working out of his kitchen in rural Nottinghamshire, Matthew produces an array of perfectly cooked artisan preserves. He started the business after suffering a mental breakdown in 2018 due to work pressures, and was gently pushed by his family to start selling his wares. Little did he realise that his products would become such a hit. Matthew says "I love making my preserves because I get lost in the moment, which helps my mental health. With the sale of each jar, 10p is donated to Mind UK".

MATTHEWSPRESERVED.CO.UK

LYNHER DAIRIES

Spring is a busy time at Lynher Dairies, the sole makers of the iconic nettle-wrapped Cornish Yarg; March and April is the all-important foraging season. Around three tonnes of nettle and wild garlic leaves need to be picked. The team heads to secret locations to collect the best they can find. The leaves are then frozen, ready to be wrapped around the award-winning Cornish and Wild Garlic Yargs. Natural moulds help the cheeses mature – only six weeks from field to finish. Lynher's longer maturing cheese, Kern, was crowned Supreme Champion at the World Cheese Awards in 2017 and Supreme Champion 2020 at the Taste of the West awards too. All three cheeses, can be ordered online and delivered to any UK address.

LYNHERDAIRIES.CO.UK



NOBLE HOUSE PREPARED

Noble House Prepared provide delicious, chef-prepared and award-winning food, delivered directly to the doorstep. Its outstanding dishes are frozen to lock in flavour, texture and nutrition, guaranteeing a gastronomic restaurant style treat. It offers an extensive range of mains, sides and desserts, as well as a superior selection of high quality, ethically produced coffee and wines from all over the globe. The brand caters for a number of specialist dietary requirements and has a strong commitment to sustainability, sourcing the majority of its ingredients locally. The Noble House Prepared kitchen is led by Executive Chef Owen Sullivan, who used to head up Gordon Ramsay's restaurants, serving up exceptional culinary feasts.

NOBLEHOUSEPREPARED.COM



ORKNEY GIN COMPANY

With the Orkney Islands' rich history and folklore at heart, Orkney Spirits Limited combine tradition with unique Orcadian ingredients used for many years, and handcrafts them into truly special, award-winning island spirits. Its gins and Scotland's first akvavit – Orkney Akvavit – are handmade in the small family-run distillery just metres from Orkney's famous Scapa Flow. The contents of every bottle are lovingly made by hand, from foraging local ingredients to carefully hand labelling and packing ready for delivery.

ORKNEYGINCOMPANY.COM



OTC BEVERAGES

OTC Beverages make refreshing beverages, both sparkling and still – including non-alcoholic ginger beer and a sorrel drink – from high-quality ingredients, providing a taste of the Caribbean in a bottle, and using environmentally friendly packaging. Its ginger beer and sorrel drinks have been featured in many Christmas food hampers; it was also shortlisted for Food Matters' Best New Drink Award in 2019, and for the 'Best Fruit Juices & Mixers' category in the Great British Food Awards. OTC Beverages is also releasing a brand new flavour, Blue Butterfly Pea Flower, which is great for maintaining a healthy immune system and relieves anxiety/depression. Check out its website for more information on the company's journey.

OTCBEVERAGES.COM



ORO GIN

Oro is a family-owned and operated venture dedicated to creating ultra-premium spirits. It pursues luxury and flavour using its scientific understanding and passion for distillation.

Its luxury collections, each containing five cocktails, have been carefully designed by its resident distillers and bartenders at its home in Dalton, Dumfries. It wants to bring a luxury bar and taste experience to the comfort of your home or lovely garden. Everything you need to make cocktails can be found in the box – even the garnish! Set your inner mixologist free; all the flavours have been balanced and using everyday items or home bar equipment, you can shake it like a professional. Head to the online shop to check out their internationally award-winning spirits, hampers, cocktails collections and more. Free UK mainland deliveries on orders over £30.

ORIGIN.CO.UK



THE PIE MILL

The Pie Mill is a small family business which prides itself on making scrumptious pies using the best quality local produce. It makes pastry from scratch every day and many of the fillings are adapted from traditional family recipes. All pies are made fresh to order, and delivered ready to eat (or freeze, if you can resist the temptation)! The Pie Mill makes a wide variety of savoury pies and family fruit pies. But if you are looking for something a little different just give them a call and they will work with you to make that special pie! Why not order a tasty treat for a relative or friend; a birthday pie surprise or just to show you care?

PIEMILL.CO.UK





RADNOR HILLS

Radnor Infusions is not just a low-calorie soft drink – it's the zero calorie, zero sugar, zero additive choice for discerning consumers seeking a healthy soft drink which doesn't compromise on flavour. It is available in Raspberry & Black Cherry or Lemon & Lime, which were created on the Radnor Hills family farm in Radnorshire, Mid Wales. The brand wanted to harness its pure natural spring water to create a drink you can enjoy anywhere. It is the perfect drink for hydration with all-natural flavourings! Why not check out some of its other products while you're on the website, such as the Heartsease Farm delicious premium pressé range! Using the code 'Online10' (valid until 30/06/2021) will give you 10% off products in the online shop!

RADNORHILLS.CO.UK



SACRED SPIRITS

A pioneer of the gin renaissance, Sacred has been creating the world's best spirits for over twelve years. Based in Highgate, north London, the entire range of beautifully balanced gins, vodkas, vermouths, aperitifs and whisky is available online for delivery to anywhere in the UK. On the website you'll also discover some delicious serving suggestions and have the opportunity to join online tastings and cocktail masterclasses. "When you hold a bottle of Sacred in your hands, you can feel the love and ambition that went into it," says Matt Teacher, author of The Spirit of Gin. Sign up to Sacred's mailing list on their website, and follow them on Facebook and Instagram to hear about events, competitions and special offers.

SACREDGIN.COM

REDHILL FARM

Redhill Farm Free Range Pork is a 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. It commits the extra time, effort and skill needed to create products of real quality at every stage in their onsite butchery, bakery and smokehouse. In its quest to stand out from the crowd, Redhill Farm proves its quality year in year out with national awards, winning Supreme Champion in the Great Taste Awards 2020, beating 12,777 entries of the best food and drink in the world. As Michel Roux Jr. explains, "It's exceptional quality pork."

REDHILLFARM.COM



SHARPHAM CHEESE

Sharpham Dairy makes award-winning cheeses by hand in a beautiful valley overlooking the River Dart in South Devon. Home to its famous Brie, Rustic and Ticklemore cheeses, Sharpham Cheese is handcrafted with milk from their own herd of Jersey cows, along with goat's and ewe's milk from their neighbours. Sharpham Cheese has won notable awards including UK Supreme Cheese at the Global Cheese Awards (for Washbourne) and British Product of the Year in the Great British Food Awards (for Cremet). The Sharpham Estate is open to visitors from April to September for guided tours, cheese and wine tastings, and al fresco feasts at The Cellar Door Kitchen. Sharpham Cheeses can be delivered nationwide.

SHARPHAMCHEESE.CO.UK



AWARD WINNING
SHEPHERDS PURSE
Artisan Cheeses



SHEPHERDS PURSE

If you're searching for luxury artisan cheese gifts or would simply like to indulge in some delicious Yorkshire produce, Shepherd's Purse Cheeses has got something for every cheese lover! Its cheeses are delivered in beautiful packaging using overnight couriers. Judy Bell discovered her passion and talent for cheesemaking in the late 1980's, after setting out on a mission to create quality dairy alternatives for cow's milk allergy sufferers. She started out making cheese from her own sheep's milk. Today Shepherd's Purse makes a range of international award-winning blue and white cheeses from the finest cow, sheep and water buffalo milk. It remains a proudly independent family business, now run by Judy's two daughters on their Yorkshire farm.

SHEPHERDSPURSE.CO.UK

STAG BAKERIES

Based in the scenic Outer Hebrides of Scotland, Stag Bakeries is a family-run bakery dating back to 1885. Traditional recipes passed down for generations and time-honoured methods remain at the heart of every product.

Only the finest ingredients are used, and nothing is rushed to ensure maximum flavour. The result is an award-winning product range trusted on quality and provenance. Stag specialises in making a variety of savoury bakery goods including cheese straws and oatcakes, but their signature product is their Stornoway Water Biscuit. Designed with the cheeseboard in mind, it pairs well with any kind of cheese, meat, fish, or pâté and is also a great option for canapés.

STAGBAKERIES.CO.UK



STOPHAM VINEYARD

Stopham Estate specialises in the production of aromatic still white wines and sparkling wine. In 2007 winemaker Simon Woodhead, an ex-Formula 1 engineer, planted 21,000 vines on a 15-acre estate in West Sussex, following the successful completion of a Viticulture course at Plumpton Agricultural College. Joined by Assistant Winemaker Tom Bartlett in 2010, the pair share a passion for English wine and work hard to raise the bar crafting inspired, sustainable wines from Sussex land. Stopham wines are extremely well regarded. The Pinot Gris and Pinot Blanc won gold medals in the 2020 Independent English Wine Awards. The range comprises three aromatic dry white wines and the Stopham Brut Prestige sparkling wine.

STOPHAMVINEYARD.CO.UK

STOKES TEA & COFFEE

For almost 120 years, the Stokes Tea & Coffee family has lovingly created the finest blends. Now, you can get your hands on its amazing products online! Check out new arrivals, virtual experiences and a wide choice of coffees, teas, equipment and accessories. The Stokes Coffee Club subscription service is perfect for coffee fanatics; just like exploring the grandest wine-cellar to find a perfect vintage, being a member gives you access to the finest seasonal, single-origin and speciality coffees. Sign up to receive free delivery on two coffees per month – both carefully chosen for their varietals, altitudes & tasting notes, plus you'll get regular offers & free samples! Or why not book a Stokes Virtual Experience instead?

STOKESCOFFEE.COM





SUFFOLK SALAMI CO

This award winning British charcuterie is made in the heart of Suffolk, on the family farm belonging to Ian and Sue Whitehead. They use their own Freedom Food approved pork, alongside carefully selected herbs and spices, to create a truly authentic and delicious range of salami and chorizo. The family have been perfecting their craft for nearly 20 years, and Suffolk Salami's products are a perfect addition to any charcuterie board. Its small salamis and chorizos make excellent snacks for a picnic or a long walk. You can purchase these amazing pork charcuterie products from its online shop.

SUFFOLKSALAMI.CO.UK



THE CHEESE SHED

In 2006, a blue shed in Devon gave birth to a business that has gone on to become one of the country's leading online cheese suppliers. With a passion for the great cheeses of the West Country, it set out to make them available to customers all over the UK – and it's still doing that today. The range on offer has risen to over 100 cheeses, along with all manner of tempting accompaniments. The gift-seeker will find cheese selections and hampers to suit just about anyone, there are subscriptions, vouchers, and, of course, cheese for weddings. All of this can be ordered online, but at long last the business has also materialised in the real world, with a stunning bricks-and-mortar cheese shop in its home town of Bovey Tracey.

THECHEESHED.COM

THE SWEET POTATO SPIRIT COMPANY

Crisp gins. Smooth Liqueurs. Pure Vodka. Fabulous Rums. Winners of The World Food Innovation Award for 'Best New Artisan Beverage', four World Spirit Competitions and five Great Taste Awards. Even a modern-day gold medal winning twist on the moonshines that started it all. The company's UK range has been created to satisfy the most discerning drinker, no matter the occasion. Each and every one of their spirits starts their journey on its farm, where the brand hand-picks only the best sweet potatoes. Then the expert distilling teams combine methods passed down through generations with innovative modern techniques.

THESWEETPOTATOSPIRITCOMPANY.COM



THE FRESH FISH SHOP

Fresh fish is the company's forte and owner and Master Fishmonger, Sebastian Candelon, only puts his name to the best. It's why retailers, farm shops and delis up and down the country trust it to supply first-class fish from shore to door. Crowned 'Best Regional Producer in London and the South East' in the Great British Food Awards 2020, The Fresh Fish Shop's extensive range of sustainably-sourced seafood is available to buy online. Home delivery is offered to households in London and the South East, with nationwide delivery coming soon. Choose from a hand-picked selection of British fish, including RSPCA-approved Loch Duart Salmon and Chalk Stream Trout, shellfish, smoked fish, homemade fish pates and more.

THEFRESHFISHSHOP.CO





TIPPY WIGHT

Tippy Wight makes beautiful, multi-award winning vodka liqueurs from 100% natural ingredients grown or foraged on its family farm on the Isle of Wight. Its range is based on fruits and berries that grow naturally in the English countryside. From the outset it was determined to make a high quality, ethically produced, beautifully packaged product. Tippy Wight has won five Great Taste awards, and its famous Crabapple Vodka Liqueur is described as “wonderfully smooth, sweet, gentle and delicious.” Other flavours include Wild Plum, Sloe, Elderflower, Spiced Honey, Quince and Medlar. Tippy Wight is passionate about using local ingredients and is an enthusiastic member of the Slow Food movement, committed to producing products in a sustainable way that fully integrates with their local environment and community.

TIPPYWIGHT.COM



ANNICE MACLEOD PHOTOGRAPHY

UIG LODGE

Set on the stunning west coast of the Isle of Lewis in the Outer Hebrides, Uig Lodge hand-produces some of the finest smoked salmon that can be found in Scotland. Using only prime Scottish Atlantic farmed Salmon, the smokehouse prides itself in its unique curing process, which ensures that Uig Lodge smoked salmon possesses the perfect texture and delicious flavour beloved by its customers. Each fish is treated independently and even the prevailing weather conditions at the time of the smoke are taken into account. It is these small but crucial details that put Uig Lodge's smoked salmon head and shoulders above the mass-produced smoked salmon that is too readily available nowadays.

UIGLODGE.CO.UK

TOPPINGS PIES

Toppings Pies is a family-run bakery based in Doncaster, South Yorkshire, producing award-winning Speciality Pork Pies, Hot Eating Pies and Quiche. Its handcrafted product range is made to family recipes using British quality assured pork, beef and chicken.

The company ethos is to only use the very best ingredients, a pinch of love and lots of care in every product made. With its origins in the family butcher's shop which opened in 1961, Toppings diversified into a speciality pie making business in the 1990s. It has won over 70 awards and supplies only the very best farm shops, delis and independent retailers. These fantastic products are now available to order online and delivered to your door – so why not try one or two for yourself?

TOPPINGSPIES.CO.UK



WAXWRAP

Environmentally friendly, fridge friendly and lunch box friendly, WaxWrap is an old idea made amazing! Organic cotton is infused with a naturally preservative blend of beeswax, antimicrobial pine resin and antibacterial organic jojoba oil. It's the healthy way to preserve food while fighting the war against plastic, whether in the fridge or on the move. The WaxWrap on a roll couldn't be easier – cut to size, cover, wash and reuse, over and over. Keeps leftovers, salads, fruit, cheese and bread fresher and tastier for longer. Convenient, cost-effective and completely compostable – it's THE planet-friendly way to cover, store and contain food or drink. Incredibly versatile and available in a choice of designs, WaxWrap also comes in handy pre-cut packs of wraps and pouches. Make a positive move towards a zero waste lifestyle today!

WAXWRAP.CO

