

Great British
FOOD



THE GREAT BRITISH MAIL ORDER GUIDE 2022

30+ AMAZING FOOD PRODUCERS TO ORDER FROM TODAY



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WELCOME



If the endless lockdowns taught us anything, it's the vital importance of those small local producers that kept us supplied with farm fresh veggies, groceries and treats when supermarket websites were crashing. At Great British Food we're always delighted when our favourite companies make it even easier to get hold of their delicious food, and the advancements in online shopping during the pandemic have given us direct access to the best of it. From the freshest Cornish seafood and exquisite English charcuterie to artisan coffee subscriptions and incredible gin from remote micro-distilleries, everything a food lover could possibly want is now available at the click of a button. We're utterly spoilt for choice!

To celebrate we've compiled a list of 30+ top British food and drink producers from across the country, all of whom will deliver directly to your door. We've got a mix of historic specialities, such as Grasmere Gingerbread® and Dukeshill Wiltshire ham, to modern classics like Devil's Bridge Rum or ByRuby's stunning handmade ready meals. Get stuck in! And remember to use the hashtag #greatbritishfoodstories to help spread the word.

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Published by

Aceville Publications Ltd,
21-23 Phoenix Court, Hawkins Road,
Colchester, Essex, CO2 8JY

Newstrade Sales

Frontline Ltd 01733 555161

aceville

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ARCHANGEL DISTILLERY

The team at Archangel Distillery prides itself on creating high quality gin that's delicately handcrafted, made with locally sourced ingredients and bursting with flavour. The distillery, based in Fakenham, Norfolk, believes in quality, small-scale production that uses the best local produce with local labour and small-scale, handcrafted products.

Every batch of Archangel Gin contains local juniper, harvested from bushes originally planted 15 years ago. Archangel produces many delicious gins using fruit from the surrounding countryside including Rhubarb, Sloe and Mulberry, and Plum gin. Inspired by the local landscape and rich religious heritage, Archangel continues a venerable monastic tradition of brewing and distilling with a mixture of work and prayer, 'Ora et labora', which stretches back well over 1000 years! You can also visit the distillery, where the team will guide you around and let you sample some heavenly gin.

ARCHANGEL-DISTILLERIES.CO.UK

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@ARCHANGEL_GIN

AAGRAH FOODS

Aagrah Foods brings you a delectable range of Indian sauces which are cooking up a storm in Yorkshire!

Built on a 45-year restaurant legacy, the company's Tarka bases use recipes loved by its restaurant diners for almost half a century. The motto is 'Tarka is Every Indian Chef's Secret' - indeed, it's the method used

by Indian chefs to fry spices until they sizzle and pop, releasing those wonderful flavours that Aagrah has become renowned for. And if that isn't enough, they're the top selling Indian sauce in supermarkets in Yorkshire - so give them a try! The Balti or Tikka Masala flavours will give you something familiar and super tasty, but for something to really excite those tastebuds, the Hydrabadi, Lahsen and Achari will leave you craving more. Not sure which one to buy?

Try the 8-Pack Curry Lovers Bundle for the whole award-winning range. Order online and use the discount code GBF21 for £5 off your first order.

AAGRAHFOODS.COM

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BYRUBY

Seriously special, handmade food for your freezer. That's what ByRuby is all about. This award-winning brand sources the finest, ethical ingredients directly from sustainable suppliers. British free-range chicken,

British grass-fed beef, and British Chalk Stream trout are cooked with care alongside market-fresh vegetables by Leith's-trained chef Ruby, using absolutely no additives or preservatives, just like you would at home. This is frozen food like you've never seen before. Delicious, nutritious and nourishing, these all natural, high-quality meals are for the modern day, busy foodie. ByRuby's fresh approach to frozen gives you convenience without compromise.

BYRUBY.CO.UK

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CARR TAYLOR

David and Linda Carr Taylor realised their ambition of planting a vineyard when, in 1969, David purchased 21 acres of land surrounding his family home in the beautiful East Sussex countryside. The initial planting commenced in 1971 with varieties such as Reichensteiner, Gutenborner, Muller Thurgau, Dornfelder and the classic Champagne varieties, Pinot Noir, Pinot Meunier and Chardonnay. The glorious summer of 1976 heralded the first commercially viable harvest for the vineyard and some 2000 bottles of Carr Taylor wines were produced! Since then Carr Taylor has gone from strength to strength, winning its first award in 1983 in the International Wine and Spirit Competition. The following years have seen a succession of medals in international competitions, accruing in excess of 190 awards.

CARR-TAYLOR.CO.UK

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CAWS TEIFI CHEESE

Caws Teifi Cheese is located on an organic family farm in Ceredigion where the team makes award-winning artisan cheeses from the finest, locally sourced organic raw milk. Raw milk has so many health and environmental benefits, it tastes amazing, and the added creaminess and complexity of flavour makes raw milk cheese highly prized and absolutely delicious!

TEIFICHEESE.CO.UK

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CHARLES MACLEOD

Charles Macleod Ltd is a family business that stretches back over seven decades. Its ongoing success has been built on two firmly established principles: top quality meat with excellent customer service and attention to detail. With the wholesome richness of the island pastures and an environment that very few can surpass, its meat is 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 a fine balance of seasoning. It's essential in a traditional breakfast or the perfect accompaniment to a range of savoury ingredients such as scallops, chicken, beef and pork. New to the range is a gluten free version of its famous Black Pudding, which has been developed in response to customer demand. Initial feedback has been so good, that some product testers even went as far as saying it was "better than the original!"

CHARLESMACLEOD.CO.UK

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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, it's been supplying seafood to top restaurants for nearly 40 years. With a reputation built on quality, the company enjoys great relationships with local fishermen and chooses to buy from small day boats run by dedicated Cornish fishing crews. Boasting one of the widest ranges of seafood in the country, its team of expert fishmongers can prepare fish in a wide variety of ways, making it as easy as possible to enjoy. They do the hard work, and share advice on the best ways to enjoy seafood through regular videos on their website. Delivery is always free, in recyclable packaging and with full tracking throughout. Order before midday for next day delivery online or call 01726 862489

THECORNISHFISHMONGER.CO.UK

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DÀ MHÏLE

Dà Mhìle (pronounced Da-Vee-Lay) is an organic distillery based on a family farm in Ceredigion. The company makes a range of award-winning spirits, including gin, rum and whisky, that are inspired by the beautiful surroundings and environmental ethos of the local area. The extraordinary drinks are testament to Welsh craftsmanship and the distillery puts its passion for quality and flavour at the heart of every bottle. Iechyd Da! The farm and the surrounding land is at the centre of everything Dà Mhìle does – indeed, it's where the team finds the wood to heat the still and it's the source of spring water that make the unique spirits so special.

DAMHILE.CO.UK

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DEERNESS DISTILLERY

Orkney's first distillery in over 130 years, Deerness Distillery invites you to experience the sensory pleasure of its multi-award-winning range of spirits and Orcadian Moon coffee liqueur. From a self-built distillery on the dramatic coastline of the east mainland, the team meticulously handcraft their drinks from start to finish, ensuring a quality product every time. Look closely at the company's hand-cut lino labels and you'll find a scene to be talked about – such as the dramatic seascape that is viewed from the distillery, depicted on its Sea Glass Gin. The majestic stature of the deer (represented in the company logo) symbolises the red deer bones that were found nearby, and which to this day remain a mystery. What is clear, however, is that Deerness Distillery should no longer be a mystery to you! Visit the website to learn more about this fascinating distillery and what it can offer you.

DEERNESSDISTILLERY.COM

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DELICIOUSLY DIFFERENT

Known for making incredibly tasty free from, gut-friendly and vegan food, Slightly Different Foods has just rebranded to Deliciously Different – with a fresh new look to boot! As Slightly Different Foods was growing, the team wanted to shift away from the word 'slightly different' and move more towards a descriptor that better summed up what they do best. All of its products are free from all fourteen major allergens, gluten free certified, plant based, vegan approved and low FODMAP approved. To celebrate the new name, Deliciously Different has launched two new products: Piri Piri Vegan Mayo and Mediterranean Herb Vegan Mayo, available from mid-April. RRP. £3.95. All of the company's flavour-packed cooking sauces, table condiments, salad dressings, pickles and relishes will remain completely the same and in due course will carry the fresh new Deliciously Different branding.

SLIGHTLYDIFFERENTFOODS.COM

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DEVIL'S BRIDGE RUM

Tired of drinking rums that they didn't actually enjoy, the founders of Devil's Bridge Rum envisioned a world where people drink differently. Their mission was to flip the notion of drinking to forget and offer a product worth remembering. Capturing imagination with the Welsh legend of Devils Bridge, the intention is to offer a local product that people can get excited about.

Highly commended as a start-up, since its release the product has received nine international awards, including four golds (and counting!), and it's easy to see why. Created by a Welsh master distiller, Devil's Bridge Rum is a spiced rum aged for nine years, with no added sugar. Botanical and complex, it boasts nostalgic flavours using produce local to Wales. It's finished in an eye-catching red bottle, designed by a world-class designer, that nods to its Welsh heritage from the first impression. Devil's Bridge Rum is paving the way for a new kind of rum.

DEVILSBRIDGERUM.COM

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DRIVERS PICKLES

Frederick Charles Driver started Drivers Pickles & Vinegar Company way back in 1906 when demand for his produce became established in their Leicester based grocery shops. Since that time the same family business has evolved bringing many new innovative and epicurious recipes to the range! Drivers Pickles aims to offer you a vast selection of delicious, award-winning pickles, relishes and chutneys via an online shop directly to your door. There are a variety of ready-to-go foodie gift boxes available to purchase as well as pick 'n' mix your own gifts, all carrying a two-year shelf life. With certified Vegan Society products in the range as well vegetarian and gluten free options, there is something for everyone to devour at Drivers Pickles. The company is also preparing to launch four new outstanding recipes to the range which will be available on the website from April 2022.

PICKLE-LOVERS.CO.UK

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DUKESHILL HAM

Dukeshill was founded over thirty years ago, with a vision of producing the very best hams, cured the old fashioned way - where flavour and texture are more important than speed or yield. Much has changed over the years; the business has more staff, it has outgrown its original cowshed and it now produces a much larger range of cured meats, salamis, sausages, charcuterie and even puddings at its site in Telford. The business has also added a range of exciting complementary products, championing small artisan producers that share its commitment and passion. One thing hasn't changed, however: Dukeshill's uncompromising attitude towards quality.

Dukeshill's commitment to quality led it to being selected by some of the top London food halls to produce their hams, and in 2003 it was awarded the ultimate accolade - a Royal Warrant to supply hams to HM The Queen.

DUKESHILLHAM.CO.UK

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ENGLISH HERITAGE

The rich history, beautiful landscapes and kitchen gardens of English Heritage are the inspiration for this celebratory portfolio of gins. Crafted using the finest organic botanicals, they evoke the stories of England, bringing those tales to life through their flavours.

Buying these products provides valuable support to English Heritage, helping it to care for over 400 historic buildings, monuments and sites for future generations.

BRITISHHONEY.CO.UK

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FOODIE FLAVOURS

Foodie Flavours is all about innovation. Putting seriously professional flavouring ingredients in the hands of serious foodies. The team already had decades of experience when they began marketing the Foodie Flavours brand in 2012, focusing on very high strength, natural flavourings made with ingredients sourced from around the world. Foodie Flavours is now a recognised brand of choice for many home bakers and small businesses. The company's amazing flavours can be used in baking, desserts, chocolate, fudge, ice cream, cocktails, spirits and so much more. Check out some of the amazing recipes and guides on its website for some inspiration. The company continues to sell directly from its own website as well as supplying retailers throughout the UK. One of its latest creations is Gorilla Vanilla, a quality organic vanilla extract. The range is suitable for vegans and is gluten-free, dairy-free and egg-free, with no added sugar.

FOODIEFLAVOURS.COM

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GEETA'S

With a family recipe handed down the generations, Geeta's famous and much-loved Premium Mango Chutney first came to the UK some 30 years ago. Today, the Geeta's range is so much more, and the team are experts in the delicious variety of Indian cuisine. You don't have to be an expert cook to enjoy the real flavour of India - all you need is a love of great food and the chance to get creative. Geeta's believes in making everything easy to use and infinitely versatile, so whether you're creating an authentic curry dish or adding a little sizzle to your stir-fries, street food-style wraps, a quick snack or an alfresco BBQ, you'll find everything you need in its range of sauces, pastes, marinades and award-winning chutneys and pickles. For inspiration, explore the company's eclectic blend of traditional and quirky recipes, all available on its website.

GEETASFOODS.COM

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G.H. PORTER PROVISIONS

Home to one of the world's oldest smokehouses, G.H. Porter Provisions has been supplying the people of Newark-on-Trent and the surrounding area with high quality food and drink since 1890. At the core of the business is a rich heritage in smoked pork and bacon products. Locally sourced flitches of bacon hang high in the blackened brick chamber underneath the shop, taking on a woody smokiness for up to 48 hours.

Popular products include Triple Smoked Shortback Bacon, Sugar Pit Bacon (dry-cured before being buried in a pit of sugar to create a distinct salty sweetness), OWD John (a 16th century cut from the gammon, peculiar to G.H. Porter), and Old Fashioned (middle bacon with the rind on). All of these and more can be ordered online for national delivery.

GHPORTERS.CO.UK

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GLORIOUS GAME

Glorious Game aims to increase the appeal of the ultimate sustainable, free-range food with a range of healthier versions of familiar dishes. Hugely underappreciated yet deliciously nutritious, game is often overlooked for no good reason. Whilst chicken is the default healthy option for many, pheasant is in fact lower in fat and cholesterol, and higher in protein. Offering quintessentially British dishes, the unique range also includes rendang and adobo, plus award-winning rillettes. You can even tailor the family-friendly Green Thai Pheasi to a spicier palate with an extra spoonful or two of homemade curry paste. Made with minimal salt, without unnecessary sugar, and naturally preserved by freezing, no additives nor preservatives are required. Just as importantly, Glorious Game sales raise funds for My Name's Dottie Foundation, Help for Heroes and the DEC Ukraine Appeal. Made with love in Yorkshire, in small batches.

GLORIOUSGAMELTD.CO.UK

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GODMINSTER

Send a truckle load of love to your friends and family with Godminster's gorgeous online gifts! These special little cheddars are made with love in the heart of Somerset and can be shipped nationwide via the company's trusted next-day courier service. Choices range from iconic waxed truckles in pretty eco-friendly gift boxes to mouth-watering cheese and wine hampers featuring the very best of British foodie must-haves. Look out for Godminster's iconic heart-shaped Vintage Organic Cheddar which was voted 'the Nation's Favourite Organic Product' at the UK's only awards in 2019. And for good reason; the smooth and creamy organic cheddar will win over every die-hard cheese lover and wow your foodie friends. Use the code H2H5 to get £5 off the Heart to Heart gift set, featuring two heart-shaped cheddars in the 'cheesiest' present ever. Code valid until 31st March 2023, not available in conjunction with any other offer.

GODMINSTER.COM

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GRASMERE GINGERBREAD®

Have delicious, unique Grasmere Gingerbread® delivered straight to your door using the company's friendly and efficient online mail order service. Invented in the heart of the English Lake District by Victorian cook Sarah Nelson in 1854, it is still baked fresh every day to a secret recipe inside her former Church Cottage home, now The Grasmere Gingerbread® Shop. Her sensational spicy-sweet cross between a biscuit and cake is feted by royalty, celebrities and leading chefs. One food critic described it as 'the best gingerbread in the world'. Grasmere Gingerbread® makes a perfect gift for family and friends at any time. The online shop also stocks award-winning Cumberland Rum Butter and other ginger-flavoured foodstuffs, many made exclusively for the company by other small artisan producers in the region. Order online or call 015394 35428 to request a product brochure.

GRASMEREGINGERBREAD.CO.UK

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HAMBLEDON VINEYARD

Founded in 1952, Hambledon is the oldest commercial vineyard in the UK and also one of England's most forward-thinking and respected wineries. This British family-owned winery grows its grapes in the small Hampshire village of Hambledon, where conditions are ideal for making award-winning, world-class fizz. The company takes no shortcuts: Hambledon Vineyard is committed to time and excellence. Whilst the minimum time on lees for an English sparkling wine is nine months, Hambledon ages its Classic Cuvée for a minimum of 21 months and its Premiere Cuvée for more than five years! Visit the website to order a bottle of the Finest English Fizz for yourself, or why not book a visit to England's oldest commercial vineyard?

HAMBLEDONVINEYARD.CO.UK

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HAWKSHEAD RELISH

The Hawkshead Relish Company is a producer of over 100 artisan chutneys, pickles, jams, marmalades, and sauces. All products are handmade on the edge of Esthwaite Water in the Lake District, in traditional open pans where no artificial colours or flavourings are added. The range varies from vibrant fruity jams like Strawberry & Rhubarb, to moreish savoury delights such as Black Garlic Pickle. With stockists throughout the UK and further afield, the company's amazing range is also available online – where eco-friendly, non-plastic packaging is used throughout. The company started as a small café where the demand for its homemade preserves grew rapidly; now it employs 30 full-time members of staff. In addition to this growth, the family business has continued creating amazing flavours and unforgettable combinations to exceptionally high standards.

HAWKSHEADRELISH.COM

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IRISH BLACK BUTTER

Regional Winner in the Great British Food Awards, Irish Black Butter continues to set the pace for culinary creatives. Set at the heart of this sustainably produced conserve is the EU PGI Status Armagh Bramley Apple. Offering a diversity of uses seldom rivalled, this rich dark conserve combines past inspiration with contemporary interpretation allowing a broad family of users to transform and enhance foodstuffs ranging from the simple sandwich or bowl of cereal to those creating high-end dining experiences. Loved on BBC Dragons Den, described by James Martin on his Great British Adventure series as 'off the charts,' Irish Black Butter offers users the opportunity to spread a little happiness whether enriching cheese at a sociable get together with family and friends or simply savouring a little personal indulgence. Those who know cook, bake, spread and mix a little magic into their dishes with Irish Black Butter. You can too.

IRISHBLACKBUTTER.COM

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KEEPR'S

KEEPR's artisan British spirits are inextricably linked to the natural environment and the company's beekeeping heritage. Its honey-infused spirits of gin, bourbon and rum are made with 100% pure British honey sourced from hives across the UK. Both authentic and traceable, this honey is made by British bees who have gathered pollen from a wonderful mix of blossoms from all over Britain and is regularly tested to ensure its provenance. Local beekeepers work hard to care for their bees and supporting them has a positive impact on the sustainability of the species.

KEEPRS.CO.UK

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LOST SHEEP COFFEE

Now this is a subscription worth getting out of bed for! Skip or change anytime, no hassle; fully traceable, fairly traded, handed roasted speciality coffee delivered to your door. Lost Sheep Coffee prides itself on only using the highest grade of coffee available in the world. Each bean is expertly handpicked and because of the company's unique grading system, it is able to gain expert knowledge on exactly where all of the coffee comes from, providing full traceability from farm to cup. When developing its Nespresso capsules, Lost Sheep Coffee wanted to ensure they were able to create a capsule that truly showcased the standard of speciality coffee. Lost Sheep Coffee offers a fantastic range of both Nespresso capsules and fresh coffee beans. All hand-roasted in Whitstable, Kent.

[LOSTSHEEPCOFFEE.COM](https://www.lostsheepcoffee.com)

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ORKNEY GIN

Orkney Gin is producer of Scotland's only Akvavit - the Great British Food Award winning Orkney Akvavit - plus multi award-winning gins such as Johnsmas, Mikkelmás and Rhubarb Old Tom. With stunning scenery, famous history, and unique folklore, it would be impossible not to fall in love with the islands the Watt family call home. A family-run business, the Orkney Gin Company crafts its spirits using locally foraged historical Orcadian ingredients, distilling them up to eight times for a lusciously smooth finish in every sip. The family enjoys using traditional methods while illuminating Orkney's forgotten tales through its enchanting spirits. You can feel the true essence of the Orkney Islands when you open every one of the beautiful bottles.

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OTC BEVERAGES

An amazing business idea passed through Shirley White's mind during her father's 80th birthday party in 2017. As she gazed around the room full of guests, her thoughts turned to the homemade drinks they were consuming, which were packaged in understated plastic reusable bottles. Shirley thought, 'surely there's a better way of presenting our local drinks?'. And so, OTC Beverages was born. After 30 years working in the City of London, she was ready for her next challenge. OTC Beverages are already proving popular, being shortlisted for a number of accolades including the Great British Food Awards in 2020, and being named 'Best Traditional Caribbean Drink' in Lux Life Magazine Food & Drink. OTC is now partnering with St James House & the RREC for the Platinum Jubilee Celebrations. For more information and to place your order head to the website.

[OTCBEVERAGES.COM](https://www.otcbeverages.com)

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[@BEVERAGESOTC](https://www.tiktok.com/@BEVERAGESOTC)

PUDDINGSTONE DISTILLERY

Named after a rare local rock formation found in Hertfordshire, Puddingstone Distillery produces the four-strong multi-award-winning Campfire Gin range. Founded by Ben and Kate Marston, the nano distillery (yep, the gin is produced in such small batches it's not even a micro distillery) was voted The Gin Guide Distillery of the Year 2021 and won the World's Best Martini Challenge with its Campfire London Dry Gin. If you're a martini connoisseur, once you've tried the company's Campfire Bone Dry Martini recipe you'll never deviate! The distillery also collaborates with other local businesses and charities on special edition gins. One being the bat themed Ultrasonic Gin made by using ultrasound and distillation processes to extract flavour from the botanicals which include Bramley apple, mint and elderflower. £2 from the sale of every bottle goes to Herts & Middlesex Wildlife Trust.

[PUDDINGSTONEDISTILLERY.COM](https://www.puddingstonedistillery.com)

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ROSEMULLION DISTILLERY

Rosemullion Distillery is a small family-run business set in the orchard of an 1870s Cornish house, close to the Helford River. Since launching in 2018 the distillery has won numerous national and international gold awards for its home-produced range of Cornish gins, rums and spirits. The business is directly influenced by the area of outstanding natural beauty in which the team are fortunate enough to live and work. The Helford rainwater used in the fermentation and distillation process is complemented by local Cornish ingredients, including seasonal fruit from the distillery's own orchard and vines, ripened by the Cornish summer sun. To ensure quality control they only make 300 bottles at a time, and all the spirits are produced by hand using a bespoke copper still. The Rosemullion Distillery team is made up of family and friends who not only share the harvesting, bottling and labelling processes, but enjoy drinking it too. Use the code Greatbritishfood10 for a 10% discount.

ROSEMULLIONDISTILLERY.COM

[f @PURECORNISHSPIRIT](https://www.facebook.com/purecornishspirit) [i @ROSEMULLIONDISTILLERY](https://www.instagram.com/rosemulliondistillery)

STAG BAKERIES

Based in the scenic Outer Hebrides of Scotland, Stag Bakeries is a family-run bakery with a heritage dating back to 1885. Traditional recipes passed down for generations and time-honoured methods remain at the heart of every product the team of skilled craft bakers make. 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 its signature product is its Stornoway Water Biscuit. Available in several flavours and two sizes to provide a variety of snacking options, the Water Biscuit has been designed with the cheeseboard in mind and pairs well with any kind of cheese as well as meat, fish, or pâté. A great option for canapés, the Water Biscuit provides a great platform for fantastic dining combinations.

STAGBAKERIES.CO.UK

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[@WATERBISC](https://www.tiktok.com/@waterbiscuit)





THE LINCOLN TEA & COFFEE COMPANY

The Lincoln Tea & Coffee Company is a family-run business which prides itself on delivering a fresh approach and award-winning products and service, supplying retail and commercial customers. The team have won Great Taste Awards, are members of The Guild of Fine Food and have been awarded Great Taste Producer status. Amongst the amazing tea and coffee range is various Official Licenced MOD Products - The Red Arrows and Typhoon Display Coffees and Battle of Britain Crew Brew Tea - not forgetting its fabulous Lincolnshire Tea selection. Lincolnshire born and bred, the company introduced the multi-award-winning Lincolnshire Tea to the family in 2018. It is enjoyed both nationally and worldwide and boasts its own fan base. Looking for a sustainable tea and coffee company that cares? Speak to the team on 01522 681838, join their journey on social media or visit the online shop.

THELINCOLNTEAANDCOFFEECOMPANY.CO.UK

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THE SCOTTISH SALMON COMPANY

The Harris & Lewis Smokehouse (part of The Scottish Salmon Company) is located on the beautiful and remote Scottish Western Isles. The artisan smokers use only the finest fresh Scottish salmon. Each fillet is hand-cured, gently smoked and packaged in Stornoway to maintain unrivalled freshness. Harris & Lewis Smoked Scottish Salmon is hand cured with sea salt and demerara sugar, then smoked using Scotch whisky cask chippings. Native Hebridean Smoked Salmon is a truly unique product, having been specially developed over more than a decade.

The multi-award winning heritage breed is a Scottish delicacy and is fully traceable to the Hebridean islands and West Coast of Scotland. Look out for new limited-edition products, to be launched throughout the year.

SHOP.SCOTTISHSALMON.COM

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

[ig @HARRIS.AND.LEWIS.SMOKEHOUSE](https://www.instagram.com/Harris.And.Lewis.Smokehouse)



QUIRKY & DELICIOUS



TIPPY WIGHT

Tippy Wight is a multi-award-winning producer of beautifully crafted vodka liqueurs, made entirely by hand with 100% natural ingredients. The team grow and forage for fruits and berries on their Victorian farm located on the banks of the River Medina overlooking Osborne House. These are lovingly made into delicious vodka liqueurs in twenty-two flavours (the perfect base for a completely original cocktail), then beautifully bottled and packaged. Tippy Wight is a plastic-free company and all of its products are made from local ingredients. Winner of five Great Taste awards and a Great British Food award, the company's products are loved by the UK's leading food and drink experts for their unique flavours and perfect green provenance.

[TIPPYWIGHT.COM](https://www.tippywight.com)

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TWO BIRDS

Two Birds Spirits were born out of a love for the countryside and inspired by the rural landscape surrounding its distillery in Market Harborough in the Heart of England. Its extensive collection originated with the award-winning Two Birds London Dry Gin and has evolved to include flavoured gins and vodkas, such as its popular Watermelon Gin and Passion Fruit Vodka, as well as a spiced rum and an absinthe. Its small batch spirits will take you on a journey of quintessential British flavours and botanicals, and surprise you with its contemporary creations.

[TWOBIRDSSPIRITS.CO.UK](https://www.twobirdspirits.co.uk)

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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. Specialising in just one product since 1984 has enabled the smokehouse to produce to the very highest standards. Indeed, in 2018 & 2019 it won best smoked fish category at the Great British Food Awards. Using only prime Scottish 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 rest. You can order online at uiglodge.co.uk or telephone 01851 672 396.

UIGLODGE.CO.UK

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YVETTE'S CHOCOLATES

Yvette's Chocolates is an artisan producer of award-winning handmade chocolates, nestled in the beautiful village of Potten End, near Berkhamsted. Yvette & Tony are the owners and chocolatiers, whose journey from home kitchen to fully equipped chocolaterie has been a true voyage of discovery. Every day at Yvette's Chocolates is special, whether it's perfecting secret techniques, crafting new innovations or concocting magical flavour combinations - and this is where it really shines, with small batch products like Fennel & Ginger or the bewilderingly pleasurable Curry Madras Truffle. Over the last six years the business has grown in both scale and following, recently producing 750 boxes for its largest corporate order to date. Yvette's Chocolates is also proud winner of seven Great Taste Awards and came Highly Commended in the Great British Food Awards Sweet Bake category for its Gooley Brownies.

YVETTESCHOCOLATES.COM

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