

CURD & CURE

SPECIALITY FINE CHEESE & ARTISAN FOOD WHOLESALER

2024-2025 BROCHURE



CURD & CURE

We'd like to thank all our customers for continuing to support us and the speciality food & drink industry that we're so lucky to be part of. It's a pleasure to work with such an enthusiastic community who invest their time, skill and passion into creating world-class food that we're proud to champion.

Our team have been on the ground at various trade shows, catching up with current suppliers but also exploring relationships with new ones to continue bringing you the latest products and industry trends.

With the snack industry booming and new trends entering the market every day, we're pleased to have strengthened our snacking range, particularly around HFSS compliant products, including new products from Squirrel Sisters and Taking The Pea.

Meanwhile, there's been a growing interest in foods from producers who use regenerative farming techniques to restore and rejuvenate depleted soil. As consumer awareness grows, we're delighted to be working with Golden Hooves who create award-winning cheeses whilst pioneering the way food is produced through regenerative farming.

After a fantastic first year working with Hennart, one of our continental cheese producers who specialise in maturation, we're pleased to be expanding the number of stock lines available. Through our continued partnership, you'll be able to offer your customers access to more of the best cheeses on the world market.

We're also pleased to bring you a wider range of on-trend Free-From products from Kent & Fraser, Montezumas vegan, and Serious Pig to name a few. We hope you and your customers will love these new additions.

Our premium supplier branded retail range is also expanding with ranges from producers such as Do Goodly who create great-tasting plant-based dips, ethically made in Wales.

We are also excited to launch Organic Herd, who have produced a fantastic range of organic dairy products sourced from a co-operative of 120 dairy farmers. They are a movement with a fresh prospective on how dairy should be – sustainable, ethical and always organic.

With our ethos 'make local, local to you' in mind, we're thrilled that our team has been expanding, making it easier for you to stock quality produce in your area from independent, artisan food & drink producers. We will also be making some updates to our tracking system this year to improve our communication around delivery times.

Lastly, we have been working hard behind the scenes to refresh the Curd & Cure brand to better reflect who we are as a business and establish ourselves as the 'go to' wholesaler for premium quality cheese & charcuterie. We hope to launch this in the coming months so keep your eyes open!

We're excited for the year ahead and look forward to working with you.

The Curd & Cure Team



TERMS & CONDITIONS

NEW ACCOUNTS

To set up a new account, you will be asked to complete a new account form which will ask for your business and contact details, company number, delivery address, delivery day preferences and trade references.

Upon being approved to open a credit account, we will then send you our GoCardless link so that you can set up an automated Direct Debit payment to us.

For any accounts that do not require a credit facility, we do accept cash and cheque payments (payable on delivery).

Please note any bank charges incurred for unpaid cheques will be passed back to the customer.

PAYMENT

We operate a GoCardless Direct Debit payment scheme and our standard credit terms are for all invoices to be collected on the 15th of the following month.

We issue customer statements on the 1st and 16th of each month for reconciliation purposes.

If credit limits are exceeded or outstanding payments are late, your account will be placed on hold until payment is made.

We reserve the right to remove credit facilities and unpaid accounts will be passed on to our debt collectors and all charges in collecting will be passed on to the customer.

PRICES

Prices sometimes change, and this can be with short notice. We reserve the right to pass on price increases imposed by our suppliers. Where we can, we will always endeavour to communicate any change to special pricing with notice. However, changes to standard list price will be updated with each month's price list and will not be communicated.

CLAIMS

On the occasion that there is a discrepancy or shortage of your order, or if goods are damaged, you must advise us by phone or email within 24 hours of delivery. Any claims after this time will not be refunded or replaced.

DAMAGED OR FAULTY PRODUCTS

We are happy to replace any damaged or faulty products that are reported by phone or email within 24 hours of receipt. All goods should be inspected upon delivery and a customer signature is required to confirm that goods have been received satisfactorily.

Drivers cannot accept returns unless they have a collection note for the returned items.

Please contact the office to arrange the return and a collection note will be raised.

If you are not able to report the issue to our drivers, and reject on receipt order, you will be required to report any issues to our telesales team and send photos within 24 hours. Damages reported after delivery will be recorded on our system and we will arrange collection from you on your next delivery. Please store these products in the correct conditions prior to collection.

CREDIT NOTES

Upon the return of damaged or faulty products to our warehouse, a credit will be issued to your account within 14 days.

SELL BY DATE and PRICE LABELS

We are unable to credit for items that remain unsold after their expiry date. Please ensure stock rotation to avoid this.

We cannot accept the return of goods that have been price marked and on sale in your premises.

MINIMUM DATES

We always endeavour to provide our customers with the longest shelf life possible at point of delivery. Our company minimum dates are outlined below, we will only accept claims for short dated product if the date received is less than the below stated guidelines.

All hard cheese and meats (except gala pie): less than 7 days.

Soft cheese, gala pie, mozzarella, creams, 1kg pates and ricotta or similar fresh products in this category: less than 5 days.

All ambient products: Less than 2 months.

VAT

VAT is charged on all items marked "20.0% S" in our brochure and no VAT is charged on items marked "0.00% Z" or not specified.

All minimum orders and delivery charges are subject to VAT at 20.0%



OUR SERVICES - HOW TO ORDER



OWN VAN DELIVERIES

We deliver throughout Kent, Sussex, Surrey, Hampshire, London, Essex, Cambridgeshire & Hertfordshire on our dual temperature vans on set days each week, Monday - Saturday.

Please see below the postcodes we currently deliver to;

AL, BN, BR, CB, CM, CO, CR, CT, DA, E1-20, E4, EC, GU, IG, KT, ME, N1-22, NW, PO, RG, RH, RM, SE, SL, SM, SO, SP, SS, SW, TN, TW, W1-13, WC.

Contact the team for more information.

Our minimum order for delivery by our own team is £100, if you order value falls below this, a delivery charge of £15 plus VAT will be automatically added to your invoice. This charge will not be communicated to you, and it is your responsibility to ensure your orders are above this to not incur this charge. If your order contains a shortage which brings the invoice value below our minimum order, delivery will not be charged.

NATIONAL DELIVERIES

We offer a next day delivery service Tuesday – Friday via our nationwide courier service for all chilled & ambient products (excludes frozen products).

Orders must be placed by 12pm for next day delivery.

Free delivery on all orders over £140 before VAT.

TRACKING

You can also track your order live here -

www.curdandcure.co.uk/delivery-ordering/

enter "SO- " followed by the order reference number e.g., SO-265972.

HOW TO ORDER

We have a friendly telesales team who can call you the day before your delivery day to take an order, or you can **place your order by calling 01580 212949**.

Our phones are manned from 8.30am-4pm Monday to Friday with the option to leave an order on the answerphone overnight.

Orders may also be placed by emailing **orders@curdandcure.co.uk** during office hours only. Please include your full business name, postcode & contact telephone no.

Our experienced sales & telesales team are always on hand to help with any questions or product enquiries.

Promotions run throughout the year. Please ask for current offers when placing your order or let us know if you would like to sign up to our newsletter to be kept fully up to date.

Once your order has been processed, you will receive a notification via email or text on the day of delivery with your tracking details.

BUSINESS WHATSAPP

A quicker way of contacting us is via Business WhatsApp. If you have any general queries including product, price or delivery questions then please send us a message on **07423130950** and one of our telesales team will get back to you promptly. Service available during **office hours only**.

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We are always looking for new ways to reduce waste and implement new systems to improve our operations and reduce our footprint. From reducing plastic packaging, streamlining our picking notes and implementing paperless billing to reduce paper waste.



As a wholesaler of chilled food with short dates we will always have surplus, but this does not have to go in the bin! We work our hardest to divert this and make sure people get to eat the amazing food that we stock! We achieve this through efficient stock rotation, stock to clear, freezing stock, staff pallet, Too Good To Go bags, charity donations & more...



We have partnered with UK Harvest, a charity who redistributes our surplus to charities across the South of England, including cooperatives, food banks and community fridges.



Launched at the end of 2021, our new quarterly awards 'The Appreciation Awards' gives our team the opportunity to nominate another team member for their hard work and commitment to our values. We celebrated the launch together at our staff party before Christmas!

We want to shout out the great work of our drivers, who received these great nominations from the team recently:

"Always cheerful, always positive and nothing is ever too much trouble for Andy!"

"Always upbeat, Kirsty is always smiling and making everyone laugh. She always takes into account and notices the small things that everyone does."



Over 6500 bags have been collected from our warehouse since we launched Too Good To Go. This has saved over 17 tonnes of CO₂e, which we are very proud of!



OUR VALUES

6

*Our core values are central to our business and our team.
They guide us in how we work with our suppliers & customers and each other.*



Each team member is valued equally and brings an essential purpose to achieving our collective mission. We build a **positive working environment** through hard work and respect; **we always treat our suppliers and customers with equal admiration and mutual trust**. Success can only be achieved through collectively working together as **ONE BIG TEAM**.

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We believe that we can learn from one another to **build better, stronger businesses**. Through taking time to **listen, being supportive** and **sharing our skills**, we are dedicated to growing the business of our customers & supplier partners and **achieving customer satisfaction**.

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It fuels our business – in everything we do. **Product, people, and place drive us in how we think, talk, make decisions and act**. We work with our suppliers and customers, treating their businesses and products as an extension of our own.

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We believe that there is always something more that we can do to **change** the game. We are **ambitious** and **evolve** through being **adaptive**. We constantly push ourselves to progress and **make an impact with our work**.

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We understand the impact that the food wholesale industry has on our shared environment. **We strive to be active, take action** and **stay accountable** for our impact. It is our **responsibility** to minimise our footprint and work with others in our supply chain to do the same.

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We work with **suppliers** who are **local** to us and our customers, to **encourage local investment and employment opportunities**. We choose to **champion local** because we are **committed to the quality** of our products and **adding value to our community** and supporting a **strong local economy**.

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SOMERSET

KINDA CO

Giving up the cheesy loves in your life can be a seriously big decision. If you want to ditch the dairy, taste can be a dealbreaker and we can assure you, not all vegan cheeses are created equal. They handcraft their products using the highest quality ingredients, in small batches to prioritise taste and quality.

PRODUCT	WEIGHT	RRP	VAT
Chilli Vegan - NEW	120g	£6.99	0.0% Z
Farmhouse Vegan - NEW	120g	£6.99	0.0% Z
Garlic & Herb Vegan - NEW	120g	£6.99	0.0% Z
Greek Style Vegan - NEW	120g	£6.99	0.0% Z
Smoked Vegan - NEW	120g	£6.99	0.0% Z
Spirulina Blue Vegan - NEW	120g	£6.99	0.0% Z
Summer Truffle Vegan - NEW	120g	£6.99	0.0% Z

Kinda CO.
DAIRY FREE CHEESE

Incredibly tasty, cashew based dairy-free cheese.
Hand-crafted with sustainable and ethical values.



I AM NUT OK

I am Nut OK is a range of vegan cheese and dairy, using alternative visual and flavour combinations, to satisfy the tastebuds in a way delicious food does.

LONDON

PRODUCT	WEIGHT	RRP	VAT
MinerThreat - Smoky Charcoal	120g	£7.55	0.0% Z
NeroMinded - Black Truffle	120g	£7.80	0.0% Z
PapaRica - Spicy Paprika	120g	£7.55	0.0% Z
G.O.A.T - Italian Herbs	120g	£7.55	0.0% Z
Fetamorphosis - Marinated Feta	140g	£8.60	0.0% Z
Bluffalo Notzarella - Vegan Mozzarella (PO)	200g	£5.40	0.0% Z
Oh, Grate! - Grated Parmesan Alternative	100g	£5.40	0.0% Z
C'e Dairy - Vegan Mature Cheddary Cheese (PO)	120g	£7.75	0.0% Z

HONESTLY TASTY

NEW

Plant-based cheeses for people who love cheese. Using the very best, carefully selected ingredients, they bring fresh thinking with traditional cheese-making techniques. No dairy, no compromise.

LONDON

PRODUCT	WEIGHT	RRP	VAT
Blue Vegan Cheese - NEW	100g	£4.95	0.0% Z
Bree Vegan Cheese - NEW	135g	£4.95	0.0% Z
Garlic Vegan Cheese - NEW	160g	£3.95	0.0% Z
Shamembert Vegan Cheese - NEW	160g	£5.75	0.0% Z

NORSELAND

A diverse and versatile offering, with innovation at it's heart.

SOMERSET

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Vegan Applewood	200g	Producer Branded	N/A	N/A	N/A	V
Applewood Nets - NEW	75g	Producer Branded	Hard	Cow	P	V
Applewood Wedges - NEW	185g	Producer Branded	Hard	Cow	P	V
Jarlsberg D-Cut - NEW	190g	Producer Branded	Semi Soft	Cow	P	T
Ilchester Mini Selection Nets - NEW	230g	Producer Branded	Mix	Cow	P	V



PRE-PACK CHEESE

Our local & British cheesemakers produce world class cheeses and we are proud to be working with many artisan makers to offer cheeses from a varied cross section of styles & regions. This is complemented by our selection of international cheeses, which includes favourites from the continent that we all know and love.

Our pre-packed cheese range provides a simple way to offer a broad spectrum of cheeses, which you can mix & match to build a range that includes a variety of producers and is perfectly suited to your own customers' needs. Our pre-packs provide a way to offer speciality cheeses without the need for slicing in house.

Many cheeses are also available whole & as larger cuts, please see pages 79 -100 in the Deli section.

KENT

BLACKWOOD'S CHEESE COMPANY

Blackwoods produce cow's milk cheeses at their dairy at Commonwork Organic Farm in Kent. A regenerative dairy farm with a single herd of 240 mixed breed milking cows. The cows pasture based diet of herbal lays, grass and silage gives them the perfect milk for cheese making. They use only the freshest milk which is collected each morning.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Graceburn Original	250g	Producer Branded	Soft	Cow	UP	T
Graceburn Chipotle Chilli & Lemon	250g	Producer Branded	Soft	Cow	UP	T
Graceburn Truffle	250g	Producer Branded	Soft	Cow	UP	T
Edmund Tew (PO) - NEW	120g	Producer Branded	Soft	Cow	P	T

CHEESEMAKERS OF CANTERBURY

Traditionally made in Kent, a full range of British artisanal cheeses. Time, dedication and a whole lot of love go into producing cheeses the old-fashioned way, using locally sourced ingredients.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ashmore Chilli	Variable	Producer Branded	Hard	Cow	UP	V
Ashmore Farmhouse	Variable	Curd & Cure	Hard	Cow	UP	V
Ashmore Mustard	Variable	Producer Branded	Hard	Cow	UP	V
Ashmore Smoked	Variable	Curd & Cure	Hard	Cow	UP	V
Dargate Dumpy (PO)	Variable	Producer Branded	Soft	Sheep	P	V
Kelly's Goats	Variable	Producer Branded	Hard	Goat	UP	V
Chaucer's Camembert	Variable	Producer Branded	Soft	Cow	UP	V
Ellie's Plain	Variable	Curd & Cure	Semi Soft	Goat	UP	V
Ellie's Chilli	Variable	Curd & Cure	Semi Soft	Goat	UP	V
Ellie's Herb	Variable	Curd & Cure	Semi Soft	Goat	UP	V



PRE-PACK CHEESE

KENT

KINGCOTT DAIRY

Made on their dairy farm in the heart of Kent with milk from their lovely herd of cows. Their cheeses are made from rich and creamy milk produced from their relaxed, content and calm cows, at the heart of their farm.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Kentish Blue	Variable	Producer Branded	Semi Soft / Blue	Cow	UP	V
Kingcott Blue	Variable	Producer Branded	Soft	Cow	UP	V

WINTERDALE CHEESEMAKERS

This wonderful Cheddar is made at Wrotham by the Betts family using super-fresh, unpasteurised cow's milk from their own herd. After three days in a traditional wooden press, the cheese is wrapped in cotton and matured for ten months in a cave in the chalky North Downs.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Winterdale Shaw	Variable	Curd & Cure	Hard	Cow	UP	V
Winterdale Shaw Smoked	Variable	Curd & Cure	Hard	Cow	UP	V

SUSSEX

HIGH WEALD DAIRY

A small team of cheesemakers work to produce a range of cheeses from award-winning cow, sheep and goat milk cheese, on a family-owned farm in the beautiful West Sussex countryside.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ashdown Forester	150g	Producer Branded	Semi Soft	Cow	P	V
Ashdown Forester Smoked	150g	Producer Branded	Semi Soft	Cow	P	V
Brighton Blue	150g	Producer Branded	Semi Soft / Blue	Cow	P	V
Duddleswell (PO)	125g	Producer Branded	Hard	Sheep	P	V
High Weald Halloumi	Variable	Producer Branded	Semi Soft	Cow	P	V
Medita	150g	Producer Branded	Semi Soft	Sheep	P	V
Sister Sarah	125g	Producer Branded	Semi Soft	Goat	P	V
Slipcote Garlic and Herb Button (PO)	100g	Producer Branded	Soft	Sheep	P	V
Slipcote Plain Button Organic (PO)	100g	Producer Branded	Soft	Sheep	P	V
St Giles	150g	Producer Branded	Semi Soft	Cow	P	V
Sussex Marble Chilli	150g	Producer Branded	Blended	Cow	P	V
Sussex Marble Herb	150g	Producer Branded	Blended	Cow	P	V
Seven Sisters	125g	Producer Branded	Semi Soft	Sheep	P	V
Truffle Ewe (PO)	150g	Producer Branded	Semi Soft	Sheep	P	V
Little Sussex (PO) - NEW	80g	Producer Branded	Soft	Sheep	P	V
Sussex Blossom (PO) - NEW	125g	Producer Branded	Semi Soft	Sheep	P	V



PRE-PACK CHEESE

SUSSEX

ALSOP & WALKER

Artisan cheesemakers since 2008, creating a unique style of award-winning cheeses. Following a mixture of traditional and modern methods with the addition of their own twist.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Idle Hour	Variable	Curd & Cure	Semi Soft	Cow	P	V
Mayfield	Variable	Curd & Cure	Hard	Cow	P	V
Sussex Brie	Variable	Curd & Cure	Soft	Cow	P	V
Sussex Camembert	Variable	Curd & Cure	Soft	Cow	P	V

BOOKHAM & HARRISON

A family owned business, the Harrison family started milking cows in 1952. Now milk from the Harrison's dairy is used to produce their unique range of very special cheeses.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Sussex Charmer	200g	Producer Branded	Hard	Cow	P	V
Twineham Grange	150g	Producer Branded	Hard	Cow	P	V

BOOKHAM & HARRISON FARMS LTD



Twineham Grange
Vegetarian Italian Style
Hard Cheese



Sussex Charmer
Combination of a Mature Cheddar
and Italian Style Hard Cheese

PRE-PACK CHEESE

SUSSEX

GOLDEN CROSS CHEESE CO.

A family-owned business run by Kevin & Alison Blunt at Greenacres Farm, Holmes Hill, East Sussex. Together with Matthew, one of their three sons, and 3 part-time staff they produce soft mould ripened goats and sheep milk cheeses since 1989 so they're at the forefront of the modern artisan cheese making explosion in the UK.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Golden Cross Goat Log	250g	Producer Branded	Soft	Goat	P	V
Flower Marie	200g	Producer Branded	Soft	Sheep	UP	V

TRADITIONAL CHEESE DAIRY

The Dyball family took over the making of an amazing cheese (Lord of the Hundreds) developed by a cheese legend (James Aldridge) without missing a beat. Since then they have added to their product list such as the Scrumpy, which makes great cheese on toast!

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Goodweald Smoked	Variable	Curd & Cure	Hard	Cow	UP	V
Lord of the Hundreds	Variable	Curd & Cure	Hard	Sheep	UP	V
Olde Sussex	Variable	Curd & Cure	Hard	Cow	UP	V
Scrumpy Sussex	Variable	Curd & Cure	Blended	Cow	UP	V

HAMPSHIRE

HAMPSHIRE CHEESE COMPANY

From the first ladle of milk from the local farm to the paper wrap and box packaging, every cheese is made by hand, using traditional methods and French-style 'bassiness' with expert skill and true passion. The best Camembert in the world!", said Raymond Blanc of Tunworth.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Tunworth	220g	Producer Branded	Soft	Cow	P	T
Winslade	230g	Producer Branded	Soft	Cow	P	V



PRE-PACK CHEESE

BRITISH

BARBER'S - SOMERSET

Their story started six generations ago, in 1833, when Daniel Barber began making Cheddar on Maryland Farm. Now, as the world's oldest surviving Cheddar-makers, they are still here, making award-winning traditional Cheddar.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Barber's 1833	190g	Producer Branded	Hard	Cow	P	V
Barber's Mature	200g	Producer Branded	Hard	Cow	P	V
Barber's Mellow	200g	Producer Branded	Hard	Cow	P	V
Barber's Vintage	200g	Producer Branded	Hard	Cow	P	V
Cave Aged Cheddar Wedge - NEW	200g	Producer Branded	Hard	Cow	P	V
Cave Aged Goat - NEW	200g	Producer Branded	Hard	Goat	P	T
Red Leicester	200g	Producer Branded	Hard	Cow	P	V
Barber's Mature	320g	Producer Branded	Hard	Cow	P	V
Barber's Mellow	320g	Producer Branded	Hard	Cow	P	V
Barber's Vintage	320g	Producer Branded	Hard	Cow	P	V
Haystack Tasty	320g	Producer Branded	Hard	Cow	P	V
Coastal Cheddar - NEW	360g	Producer Branded	Hard	Cow	P	V

SHEPHERDS PURSE - YORKSHIRE

A proud, independent family business, making cheese in the traditional way on their farm in North Yorkshire.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Blue Monday	180g	Producer Branded	Soft	Cow	P	V
Harrogate Blue	180g	Producer Branded	Soft	Cow	P	V
Yorkshire Blue	180g	Producer Branded	Soft	Cow	P	V
Northern Blue	180g	Producer Branded	Soft	Cow	P	V
Bluemin White (PO)	170g	Producer Branded	Soft	Cow	P	V
Mrs Bell's Blue (PO)	180g	Producer Branded	Soft	Sheep	P	V
Buffalo Blue (PO)	180g	Producer Branded	Soft	Buffalo	P	V
Katy's White Lavender (PO)	150g	Producer Branded	Soft	Sheep	P	V
Mrs Bell's Salad Cheese (PO)	150g	Producer Branded	Soft	Sheep	P	V



PRE-PACK CHEESE

BRITISH

WHITE LAKE - SOMERSET

Now in their third generation of farming, since the 1930s. White Lake began making traditional Cheddar from the family herd and has now delved into the niche market of goats and ewes cheese production.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Driftwood	215g	Producer Branded	Soft	Goat	UP	V
Pave Cobble	200g	Producer Branded	Soft	Sheep	UP	V
Burrow Mump	250g	Producer Branded	Semi Hard	Sheep	UP	V
Somerset Solstice (PO)	200g	Producer Branded	Soft	Cow	P	V
Baby Katherine	250g	Producer Branded	Hard	Goat	UP	T
Little Lilly	140g	Producer Branded	Soft	Goat	UP	V
Eve (PO)	140g	Producer Branded	Soft	Goat	UP	V
Goat's Curd (PO)	200g	Producer Branded	Fresh	Goat	UP	V
Michael's Mount	140g	Producer Branded	Soft	Goat	UP	V
Bagborough Brie (PO)	220g	Producer Branded	Soft	Cow	P	V
Tor	200g	Producer Branded	Soft	Goat	UP	V
Equinox (PO)	160g	Producer Branded	Soft	Goat	UP	V
Fetish (PO)	200g	Producer Branded	Crumbly	Sheep	UP	V
Glaston Tile (PO)	150g	Producer Branded	Soft	Goat	UP	V
Hamstone Organic (PO)	180g	Producer Branded	Soft	Cow	P	V
King of the Castle (PO)	200g	Producer Branded	Soft	Goat	UP	V
Little She (PO)	140g	Producer Branded	Soft	Sheep	UP	V
Sheeps Curd (PO)	200g	Producer Branded	Fresh	Sheep	UP	V
Somerset Goats Halloumi (PO)	160g	Producer Branded	Semi -Hard	Goat	TH	V

NEW

WESTCOMBE - SOMERSET

Everything at Westcombe revolves around the quality land they manage. By farming holistically, they pay particular attention to the health of the soils, the diversity of their pasture, and the wellbeing of their herds. They owe a great deal to the unique environment there at Westcombe, so above all else, they try to create a balanced ecosystem.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ducketts Caerphilly Wedge - NEW	250g	Producer Branded	Hard	Cow	UP	T
Westcombe Cheddar Wedge - NEW	250g	Producer Branded	Hard	Cow	UP	T



PRE-PACK CHEESE

BRITISH

RIBBLESDALE CHEESE – NORTH YORKSHIRE

Award-winning artisan cheesemakers based in the beautiful market town of Hawes, in the Yorkshire Dales. Specialising in goat cheese and a little sheep cheese, an unashamedly micro dairy, where everything is very hands on and they lavish the love, care and attention on their cheeses.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ribblesdale Blue Goat	Variable	Curd & Cure	Semi Soft	Goat	P	V
Ribblesdale Goat	Variable	Curd & Cure	Semi Soft	Goat	P	V

ROSARY GOATS CHEESE – WILTSHIRE

Rosary Goats Cheese is fresh and creamy, with a mousse-like texture and a natural acidity. Handmade at a Salisbury-based dairy with pasteurised milk from local suppliers.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Ash Button	100g	Producer Branded	Soft	Goat	P	V
Ash Log (PO)	275g	Producer Branded	Soft	Goat	P	V
Garlic & Herb Button (PO)	100g	Producer Branded	Soft	Goat	P	V
Plain Button	100g	Producer Branded	Soft	Goat	P	V

HIGHLAND FINE CHEESE – SCOTLAND

Passionately created in Tain, Highland Fine Cheeses came to life on Blarliath Farm – amounting to some 80 acres running along the coast of the Dornoch Firth and to the west of Tain.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Black Crowdie (PO)	110g	Producer Branded	Semi Soft	Cow	P	V
Caboc (PO)	110g	Producer Branded	Soft	Cow	P	V
Minger	250g	Producer Branded	Soft	Cow	P	V
Morangie Brie (PO)	225g	Producer Branded	Soft	Cow	P	V



Caboc – Highland Fine Cheese

Fen Farm Dairy

BARON BIGOD

*“Baron Bigod is consistently one
of our most loved and
requested cheeses”*

-
Finnian Dunlop - Macknade.com



fenfarmdairy.co.uk

PRE-PACK CHEESE

BRITISH

FEN FARM - SUFFOLK

Loving what they do, the Crickmore family have been farming for three generations. Their happy Montbeliarde cows graze the beautiful marshlands of the Waveney River valley in Suffolk.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Baron Bigod Brie	250g	Producer Branded	Soft	Cow	P	T
Truffle Baron Bigod Brie (PO)	250g	Producer Branded	Soft	Cow	P	T
Cultured Cream (Mascarpone) (PO) - NEW	240g	Producer Branded	Soft	Cow	UP	V

GOLDEN HOOVES - WALES

Golden Hooves is a celebration of dairy and, more importantly, dairy cows. By focusing on regeneration, their farmers work in a way that their grandfathers would have recognised, but with the help of modern technology and data - a way that they believe replenishes the earth's soil, increases biodiversity and locks carbon away.

NEW

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Mature Cheddar - NEW	200g	Producer Branded	Hard	Cow	P	V
Vintage Cheddar - NEW	200g	Producer Branded	Hard	Cow	P	V
Red Leicester - NEW	200g	Producer Branded	Hard	Cow	P	V
Smoked Cheddar - NEW	200g	Producer Branded	Hard	Cow	P	V

Golden Hooves

THE ONLY CHEESE WITH A STOMP OF APPROVAL!

Our co-op's 700 family farms want you to join the regen revolution.

By farming with nature, we're working to do better by the planet, animals and people everyday.



Certified



Corporation



Available in 200g retail packs and 2.5kg deli blocks, along with POS and in-store samplings.



goldenhooves.co.uk
firstmilk.co.uk
info@goldenhooves.co.uk



PRE-PACK CHEESE

BRITISH

NEW

CAWS TEIFI – WALES

In 1981, the co-founders, John, Patrice and Paula came to Wales from their native Holland with dreams of setting up a centre for learning organic farming and self-sufficiency. Soon after arriving at the farm Patrice, who trained as a cheesemaker in Holland, started making wonderful raw milk cheese. Based on a 500 year old Gouda recipe, it is the very same cheese that they make today and is named after the nearby river Teifi. Having started in 1982 they are now the longest established artisan cheesemaker in Wales.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Mature Teifi Cheese Wedges - NEW	180g	Producer Branded	Hard	Cow	UP	T
Oak Smoked Teifi Cheese Wedges - NEW	200g	Producer Branded	Hard	Cow	UP	T
Garlic & Onion Teifi Cheese Wedges - NEW	180g	Producer Branded	Hard	Cow	UP	T
Traditional Caerphilly Teifi Cheese Wedges - NEW	200g	Producer Branded	Hard	Cow	UP	T
Teifi Organic Halloumi - NEW	200g	Producer Branded	Hard	Cow	UP	V

NEW

BUFFALICIOUS – SOMERSET

With a herd of around 250 water buffalo which are only reared on their farm, housed during the cold/wet winters then free to range the lush green grasses of the Somerset countryside during the rest of the year. Buffalicious is the evolution of their story. Being able to bring everything that is great about water buffalo and provide a unique range of produce for customers to enjoy.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Buffalo Mozzarella (PO) - NEW	100g	Producer Branded	Soft	Buffalo	Raw	V
Boccocini (PO) - NEW	6x 26-30g	Producer Branded	Soft	Buffalo	Raw	V

NEW

ORGANIC HERD – SOMERSET

Over the past 28 years, they've grown massively as an organisation. What started as a single partnership has evolved into a diverse array of organic dairy products and ingredients, from delicious milk to creamy butter and other protein-rich offerings.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Mild Organic Cheddar - NEW	200g	Producer Branded	Hard	Cow	P	V
Mature Organic Cheddar - NEW	200g	Producer Branded	Hard	Cow	P	V
Extra Mature Organic Cheddar - NEW	200g	Producer Branded	Hard	Cow	P	V
Soft & Creamy Organic Velvety - NEW	150g	Producer Branded	Semi Soft	Cow	P	V
Garlic & Parsely Organic Velvety - NEW	150g	Producer Branded	Semi Soft	Cow	P	V
Spiced & Marbled Organic Velvety - NEW	150g	Producer Branded	Semi Soft	Cow	P	V



**HOW
WE FARM
MATTERS**

**organic
herd**



WE'RE ON A MISSION TO **SHAKE UP** DAIRY

Discover our delicious range of **100% organic dairy** chilled products - all of which are produced **without the need for herbicides, additives or antibiotics...**

...because we know, **how we farm matters!**

www.organicherd.co.uk

Proudly sustainable • Naturally delicious • Always organic



**Herbicide-free
= happy bees**



**Free-range and
grass-fed cows**



**Planet positive,
responsible farming**

PRE-PACK CHEESE

BRITISH

THE BATH SOFT CHEESE COMPANY – SOMERSET

The Bath Soft Cheese Company, run by the Padfield family from Park Farm in Somerset, have an enviable reputation as producers of the finest artisan soft cheeses in the West Country. They are most famous for the Bath Soft Cheese itself, an outstanding and unique-tasting cheese, the recipe for which goes back hundreds of years.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Bath Soft Cheese	250g	Producer Branded	Soft	Cow	P	T

VILLAGE MAID – BERKSHIRE

Now in their fourth decade of cheesemaking, the Wigmore family and their team, have perfected their art: winning numerous awards along the way. They count themselves lucky to carry their new IPA-washed Maida Vale, as well as the inimitable Waterloo and Wigmores.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Wigmore	180g	Producer Branded	Soft	Ewe	UP	V
Waterloo (PO)	180g	Producer Branded	Soft	Cow	UP	V
Maida Vale (PO)	180g	Producer Branded	Semi Soft	Cow	UP	V
Heckfield (PO) – NEW	180g	Producer Branded	Semi Hard	Cow	UP	V
Spenwood (PO) – NEW	250g	Producer Branded	Hard	Sheep	UP	V

WENSLEYDALE CREAMERY – YORKSHIRE

They are custodians of a 1000-year history of cheesemaking in the Dale. Using traditional methods, they handcraft artisan cheese to time-honoured recipes, using fresh, subtly sweet milk from local farms, and their unique cheesemaking starter cultures. With knowledge, skill and craftsmanship passed down through generations they understand all there is to know about cheesemaking.

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Yorkshire Wensleydale	Variable	Curd & Cure	Semi Hard	Cow	P	V
Wensleydale & Cranberries	Variable	Curd & Cure	Semi Hard	Cow	P	V

QUICKE'S – DEVON

At Quicke's they understand that great cheesemaking is an art. For nearly 500 years they have been committed to doing right by the land, using passion, dedication, understanding and expertise to craft great cheese

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Quicke's Mature	150g	Producer Branded	Hard	Cow	P	T
Quicke's Smoked	150g	Producer Branded	Hard	Cow	P	T
Quicke's Vintage	150g	Producer Branded	Hard	Cow	P	T

PRE-PACK CHEESE

BRITISH

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
Applewood Smoked	Variable	Curd & Cure	Hard	Cow	P	V
Capricorn	100g	Producer Branded	Soft	Goat	P	V
Cave Aged Cheddar	Variable	Curd & Cure	Hard	Cow	P	V
Colston Bassett Stilton	Variable	Curd & Cure	Semi Soft Blue	Cow	P	V
Cornish Yarg	Variable	Curd & Cure	Hard	Cow	P	V
Dorset Red Smoked	Variable	Curd & Cure	Hard	Cow	P	V
Double Gloucester	Variable	Curd & Cure	Hard	Cow	P	V
Double Gloucester with Onions & Chives	Variable	Curd & Cure	Blended	Cow	P	V
Innkeeper's Choice	Variable	Curd & Cure	Blended	Cow	P	V
Long Clawson Stilton - NEW	Variable	Curd & Cure	Semi Soft	Cow	P	V
Mexicana	Variable	Curd & Cure	Hard	Cow	P	V
Parkers Mature	Variable	Curd & Cure	Hard	Cow	P	V
Parkers Mild	Variable	Curd & Cure	Hard	Cow	P	V
Somerset Brie	Variable	Curd & Cure	Soft	Cow	P	V
Somerset Camembert	220g	Producer Branded	Soft	Cow	P	V
Sparkenhoe - Traditional Red Leicester - NEW	Variable	Curd & Cure	Hard	Cow	UP	T
White Stilton & Apricot	Variable	Curd & Cure	Blended	Cow	P	V
Windsor Red - NEW	Variable	Curd & Cure	Semi Hard	Cow	P	V
Best of British Cheeseboard - (Idle Hour, Somerset Brie, Wookey Hole, Dorset Red, Colston Bassett)	500g	Curd & Cure	Variety	Variety	Variety	Variety
Home Counties Cheeseboard - (Winterdale Shaw, Scrumpy Sussex, Kentish Blue, Sister Sarah, Sussex Brie)	500g	Curd & Cure	Variety	Variety	Variety	Variety



PRE-PACK CHEESE

CONTINENTAL

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
DUTCH						
Edam	Variable	Curd & Cure	Semi Hard	Cow	P	T
Gouda	Variable	Curd & Cure	Semi Hard	Cow	P	T

FRENCH

Boursin - Garlic & Herb	150g	Producer Branded	Soft	Cow	P	V
Brie De Meaux	Variable	Curd & Cure	Soft	Cow	UP	T
French Brie 60%	Variable	Curd & Cure	Soft	Cow	UP	T
Camembert	250g	Producer Branded	Semi Soft	Cow	P	V
Comte Extra Vieille	Variable	Curd & Cure	Hard	Cow	UP	T
Emmental	Variable	Curd & Cure	Semi Hard	Cow	UP	T
Gruyère	Variable	Curd & Cure	Hard	Cow	UP	T
French Goat Log	Variable	Curd & Cure	Semi Soft	Goat	P	V
Roquefort Société	100g	Producer Branded	Soft	Sheep	UP	T

ITALIAN

Dolcelatte	Variable	Curd & Cure	Soft	Cow	P	T
Mascarpone	250g	Producer Branded	Soft	Cow	P	V
Mozzarella Buffalo	125g	Producer Branded	Soft	Buffalo	P	V
Mozzarella Cows	125g	Producer Branded	Soft	Cow	P	V
Mozzarella Smoked - Scamorza	250g	Producer Branded	Soft	Cow	P	V
Parmesan Reggiano	Variable	Curd & Cure	Hard	Cow	UP	T
Ricotta	250g	Producer Branded	Soft	Cow	P	V

CURD & CURE

Continental Cheeseboard - (Manchego, Brie De Meaux, Comte, Goats Log, Dolcelatte)	500g	Curd & Cure	Variety	Variety	Variety	Variety
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PRE-PACK CHEESE

CONTINENTAL

PRODUCT	WEIGHT	PACKAGING	STYLE	MILK	TYPE	VEG/TRAD
GERMAN						
Bavarian Smoked	Variable	Curd & Cure	Semi Soft	Cow	P	V
Cambozola	Variable	Curd & Cure	Soft Blue	Cow	P	V
GREEK						
Feta	200g	Producer Branded	Soft	Sheep & Goat	P	V
Halloumi	220g	Producer Branded	Semi Hard	Sheep, Cow & Goat	P	V
NORWEGIAN						
Gjetost	250g	Producer Branded	Semi Hard	Cow & Goat	P	V
SCANDINAVIAN						
Danish Blue	Variable	Curd & Cure	Semi Soft	Cow	P	T
Jarlsberg - NEW	Variable	Curd & Cure	Semi Soft	Cow	P	V
SPANISH						
Manchego Ewe 12 Month	Variable	Curd & Cure	Hard	Sheep	UP	T
SWISS						
Fondue Swiss Mix	400g	Producer Branded	N/A	Cow	P	V



WAXED CHEESE

SNOWDONIA CHEESE - NORTH WALES

Inspired by the lush greenery of beautiful Snowdonia in North Wales, they began by using fresh ingredients to craft natural, premium Cheddar and Red Leicester cheeses that married an extraordinary depth of flavour with a remarkable creaminess. Their cheeses were an instant success in local markets – and, as they continued their pursuit of incredible flavour, they went on to create even more varieties. Over the years, each cheese has won its own cult following and many have received prestigious awards.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Amber Mist	6 x 200g	Hard	Cow	P	V
Beechwood Smoked	6 x 200g	Hard	Cow	P	V
Black Bomber	6 x 200g	Hard	Cow	P	V
Black Bomber	6 x 400g	Hard	Cow	P	V
Bouncing Berry	6 x 200g	Hard	Cow	P	V
Ginger Spice	6 x 200g	Hard	Cow	P	V
Green Thunder	6 x 200g	Hard	Cow	P	V
Pickle Power	6 x 200g	Hard	Cow	P	V
Red Devil	6 x 200g	Hard	Cow	P	V
Red Storm	6 x 200g	Hard	Cow	P	V
Rock Star	6 x 200g	Hard	Cow	P	V
Ruby Mist	6 x 200g	Hard	Cow	P	V
Truffle Trove	6 x 150g	Hard	Cow	P	V

PURE CHEESE INDULGENCE

Award-winning cheese
handcrafted using the finest
natural and fresh ingredients
producing extraordinary depth
of flavour and creaminess.



snowdoniacheese.co.uk

WAXED CHEESE



GODMINSTER - SOMERSET

Godminster was born of a passion for organic farming and wildlife conservation. Ever since Richard Hollingbery bought Godminster Farm in 1993, he and his team have been pursuing an environmentally friendly and ethical approach to farming. Their approach incorporates the organic principles to the land and the livestock.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Godminster Vintage Bruton Beauty Heart	8 x 400g	Hard	Cow	P	V
Godminster Vintage Bruton Beauty Heart	8 x 200g	Hard	Cow	P	V
Godminster Black Truffle Howling Hound Heart	8 x 200g	Hard	Cow	P	V
Godminster Red Chilli Devil's Dance Heart [PO]	8 x 200g	Hard	Cow	P	V
Godminster Red Chilli Devil's Dance Round	8 x 400g	Hard	Cow	P	V
Godminster Vintage Bruton Beauty Round	8 x 200g	Hard	Cow	P	V
Godminster Vintage Bruton Beauty Round	8 x 200g	Hard	Cow	P	V
Godminster Black Truffle Howling Hound Round	8 x 200g	Hard	Cow	P	V
Godminster Oak Smoked Cheyneys Fortune Cheddar Round	8 x 200g	Hard	Cow	P	V

SHORROCKS CHEESE - LANCASHIRE

The Shorrock family have been making Lancashire Cheese for generations. The Lancashire Bombs are matured over two years creating a very creamy and full flavoured taste and texture.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Lancashire Bomb	230g	Hard	Cow	P	V
Lancashire Bombs	450g	Hard	Cow	P	V
Cracked Black Pepper Bomb (Green Wax) - NEW	230g	Hard	Cow	P	V
Garlic & Herb Bomb (Blue Wax) - NEW	230g	Hard	Cow	P	V
Home Smoked Bomb (Brown Wax) - NEW	230g	Hard	Cow	P	V
Hot Chilli Bomb (Red Wax) - NEW	230g	Hard	Cow	P	V
Red Onion Bomb (Dark Red Wax) - NEW	230g	Hard	Cow	P	V
Vintage Bomb (White) - NEW	230g	Hard	Cow	P	V



WAXED CHEESE

CHESHIRE CHEESE COMPANY – CHESHIRE

The Cheshire Cheese Company is based on Laurels Farm in Nantwich, Cheshire, where Cheshire Cheese has been produced by hand to time-honoured recipes since 1957. They make an amazing and unique range of waxed truckles of cheeses, chutneys, and biscuits and only use local Cheshire milk to make their cheese.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Black Bob Mature Cheddar	6 x 200g	Hard	Cow	P	V
Charcoal Cheddar	6 x 200g	Hard	Cow	P	V
Old Hag, Ale & Mustard Cheddar	6 x 200g	Hard	Cow	P	V
Traditional Cheshire	6 x 200g	Hard	Cow	P	V
Reserva, Caramelised Onion & Rioja Cheddar	6 x 200g	Hard	Cow	P	V
Gincello, Gin & Lemon Cheshire	6 x 200g	Hard	Cow	P	V
Jerk Spice, Jamaican Jerk Spiced Cheddar	6 x 200g	Hard	Cow	P	V
Shamrock, Irish Whiskey & Ginger Cheddar	6 x 200g	Hard	Cow	P	V
Vintage Cheddar	6 x 200g	Hard	Cow	P	V
Smokewood, Smoked Red Leicester	6 x 200g	Hard	Cow	P	V
Masala, Mango Chutney and Nigella Seed Red Leicester	6 x 200g	Hard	Cow	P	V





AWARD-WINNING CHEESE HANDCRAFTED IN CHESHIRE

Discover premium waxed cheese truckles from the award-winning Cheshire Cheese Company, handcrafted in the Cheshire countryside.

WHOLE CHEESES

KENT DAIRIES

CHEESEMAKERS OF CANTERBURY

Traditionally made in Kent, a full range of British artisanal cheeses. Time, dedication and a whole lot of love go into producing cheeses the old-fashioned way, using locally sourced ingredients.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Ashmore Chilli (PD)	2kg, 1kg	Hard	Cow	UP	V
Ashmore farmhouse blended with chilli to give a subtle kick					
Ashmore Farmhouse	4kg, 2kg, 1kg	Hard	Cow	UP	V
A full-flavoured hard cheese with a creamy texture and bags of natural bite					
Ashmore Mustard (PD)	2kg, 1kg	Hard	Cow	UP	V
A younger, gentler cheese married with the flavour of mustard grains					
Ashmore Smoked	550g	Hard	Cow	UP	V
Naturally smoked farmhouse Cheddar					
Canterbury Cobble	1kg	Semi	Cow	UP	V
Naturally rinded brine-washed cheese aged for two to four months		Soft			
Bowyer's Brie					
Brie-style British Friesian cow's milk cheese matured for two to six weeks. Rich, runny	1kg	Soft	Cow	UP	V
Kelly's Goat					
A matured hard goat's cheese with a good depth of flavour	4kg, 2kg	Hard	Goat	UP	V
Ramsey (PD)					
A slightly sweet Cheddar-style ewe's milk cheese matured for four to six months	4kg	Hard	Sheep	UP	V

WINTERDALE CHEESEMAKERS

The Winterdale dairy is housed within a traditional oak framed barn located at the head of a picturesque valley on the Northern edge of the family farm. Their cheesemaking process is now carbon neutral, using sustainable practices and solar energy.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Winterdale Shaw	10kg, 5kg, 1.2kg	Hard	Cow	UP	V
A cloth-wrapped hard cheese matured on site in caves for at least 6 months					
Winterdale Shaw Smoked	5kg, 2.5kg, 1.2kg	Hard	Cow	UP	V
Gently smoked version of Winterdale Shaw					

KINGCOTT DAIRY

Made on their dairy farm in the heart of Kent with milk from their lovely herd of cows. Their cheeses are made from rich and creamy milk produced from their relaxed, content and calm cows, at the heart of their farm.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Kentish Blue	2.6kg, 1.25kg	Semi Soft/Blue	Cow	UP	V
A 12 week matured blue cheese, semi soft, balanced with a good depth of flavour					
Kingcott Blue	1.5kg	Semi Soft/Blue	Cow	UP	V
A softer centred and lightly veined blue cheese with smooth, mellow blue flavours					

ALSOP & WALKER

Artisan cheesemakers since 2008, creating a unique style of award-winning cheeses. Following a mixture of traditional and modern methods with the addition of their own twist, and continuously producing some very exciting and bespoke cheeses.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Mayfield A semi hard cheese with natural eyes and a creamy, sweet, nutty flavour	16kg, 4kg, 2kg, 1kg	Hard	Cow	P	V
Mayfield Smoked (P0) Naturally oak smoked version of the immensely popular Mayfield cheese	6kg, 3kg, 1.5kg	Hard	Cow	P	V
Idle Hour Straw coloured, crumbly hard cheese with a mild flavour	2.8kg	Semi Soft	Cow	P	V
Lord London A unique bell shaped cow's cheese, semi soft, clean citrus tasting with a natural creaminess	500g	Soft	Cow	P	V
Sussex Brie A delicious natural tasting brie, a soft, naturally rinded cheese produced in the East Sussex countryside	1kg	Soft	Cow	P	V
Sussex Camembert A creamy mushroom earthy tasting cheese with a natural white edible rind	1kg	Soft	Cow	P	V
Ewe Eat Me (P0) A firm sheep's milk cheese which is mellow & smooth	3kg	Hard	Sheep	P	V
Truffle Brie (P0) Truffled cream sandwiched between delicious natural tasting brie	1kg	Soft	Cow	P	V
Plumpton Woodside Red A cheese that is orange in colour with a red natural rind, the colour is obtained by using a natural colouring from a South American thistle. It is a smooth creamy cheese with a hint of cheddar that is matured for 4 months	1.25kg	Semi Hard	Cow	P	V

BOOKHAM & HARRISON

They are a family owned business on the Sussex border with Surrey. The Harrison family started milking nine cows, back in 1952. Since then, they have transformed that tiny herd into the successful agricultural enterprise that R. Harrison and Sons is today.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Sussex Charmer A Parmesan inspired Cheddar-style crossover	800g	Hard	Cow	UP	V
Twineham Grange Vegetarian Parmesan-style hard cheese, ideal for cooking	500g	Hard	Cow	UP	V



HIGH WEALD DAIRY

A small team of cheesemakers work to produce a range of cheeses from award-winning cow, sheep and goat milk cheese, on a family owned farm in the beautiful West Sussex countryside.

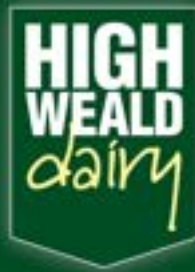
PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
St Giles A semi soft cheese, similar to Port Salut, with an edible rind	1.5kg	Semi Soft/Blue	Cow	P	V
Sussex Marble Chilli Based on the St Giles cheese and marbled with hot spicy chilli for an afterkick	1.5kg	Blended	Cow	P	V
Sussex Marble Herb Made from the St Giles recipe, a very buttery texture complements the garlic and herbs	1.5kg	Blended	Cow	P	V
Duddleswell (PO) Mildly acidic, full fat cheese with some sweetness	1.5kg	Hard	Sheep	P	V
Seven Sisters A matured sheep milk cheese, with a nuttiness and coated in a layer of Hebridean seaweed	1.5kg	Semi Soft	Sheep	P	V
Sister Sarah A mild, semi soft cheese matured for up to 6 weeks	1.5kg	Semi Soft	Goat	P	V
Brighton Blue A mild, semi soft cheese with a mellow blue flavour and a slightly salty finish	1.5kg	Semi Soft	Cow	P	V



Brighton Blue



Seven Sisters
"Super Gold"



Seven Sisters
"Best Sheep Cheese"



Saint Giles

Award Winning Sussex Dairy

Making fine artisan cheese since 1986



HIGH WEALD DAIRY (cont'd)

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Sussex Velvet A semi-soft continental style cheese made by hand using organic cow's milk. It is carefully matured for twelve to fourteen weeks in their cheese store. During this time Sussex Velvet gradually develops its attractive natural mottled grey rind and its dense, but smooth velvety texture and full herbaceous flavour	1.5kg	Semi Soft	Cow	P	V
Truffle Ewe (PO) Semi soft sheep milk cheese with layers of Black Summer Truffle	1kg	Semi Soft	Sheep	P	V
Ashdown Foresters (PO) An unpressed 3 month mature cheese, buttery and slightly sharp	2kg	Semi Hard	Cow	P	P
Ashdown Foresters Smoked A young, firm un-pressed cheese with a creamy, slightly squidgy texture, which has been naturally smoked	2kg	Semi Hard	Cow	P	P
Sussex Blossom (PO) - NEW Matured for a minimum of 4 months and then coated in edible organic Safflower and Calendula petals. This cheese has a firm, smooth texture. It's delicate flavour – complex and slightly sweet herbaceous, has an aroma reminiscent of a summer hay meadow	800g	Semi Soft	Sheep	P	V

BALCOMBE DAIRY

Based at Lodgelands Farm, Balcombe Estate, making small batch, single herd, handmade blue cheese - Blue Clouds.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Blue Clouds A mild creamy blue with a slight salty tang. It has a doughy aroma and a good length of flavour. The edible rind adds a distinct earthy note	4kg, 2kg	Soft	Cow	UP	V

TRADITIONAL CHEESE DAIRY

A selection of award-winning handmade cheeses are made using free range raw milk, from sustainable family farms within the home counties.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Burwash Rose Washed in English rose water, creamy and sticky, with wonderfully pungent aroma	700g	Soft	Cow	UP	V
Olde Sussex Creamy but strong Cheddar-style cheese	4kg, 2kg	Hard	Cow	UP	V
Scrumpy Sussex Olde Sussex with cider, herbs and garlic	2.3kg	Blended	Cow	UP	V
Goodweald Smoked Traditionally smoked matured Cheddar	2kg	Hard	Cow	UP	V
Lord of Hundreds Hard sheep's milk cheese, sweet and nutty	4kg, 2kg	Hard	Sheep	UP	V



PEVENSEY CHEESE COMPANY - WEST SUSSEX

Co-owned by two cheese makers - husband and wife team Martin and Hazel - and by the farmers who produce the milk used to make the cheese - David and Marian at Court Lodge Farm.

NEW

PRODUCT

Pevensy Blue - NEW

A soft, creamy and rich tasting blue cheese made with milk from cows that graze the Pevensy Levels in Sussex

WEIGHT

2.6kg

STYLE

Soft

MILK

Cow

TYPE

P

V/T

T

LYBURN FARMHOUSE - HAMPSHIRE

Three generations have been farming over 60 years, on Lyburn Farm to produce a variety of cheeses made from their own cows milk.

PRODUCT

Old Winchester

This is now a much drier harder and crystalline cheese, with a distinctive nuttiness in flavour.

WEIGHT

4.5kg, 2.25kg

STYLE

Hard

MILK

Cow

TYPE

P

V/T

V



CHARLES MARTEL

Making cheese at Hunts Court in Gloucestershire for nearly 50 years, Charles started by milking cows by hand. Now he produces seven different cheeses, including the infamous Stinking Bishop.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Stinking Bishop	1.8kg	Soft / Washed	Cow	P	V
A soft cheese washed in perry to give it its characteristic flavour, brown/pink rind & pungent smell					

WHITE LAKE

Now in their third generation of farming, since the 1930s. White Lake began making traditional Cheddar from the family herd and has now delved into the niche market of goats cheese production.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Sheep Rustler (P0)	800g	Semi Hard	Sheep	UP	V
Aged to around 3 months old, a semi hard cheese with a medium, mellow, nutty flavour & hints of caramel					
Longbow (P0)	850g	Soft	Goat	UP	V
Made from the same curds as the White Nancy, but boasting a more condensed texture and a distinct lemony flavour					
White Nancy (P0)	500g	Soft	Goat	UP	V
A crumbly goat's cheese with a mild flavour and finished with a white bloomy rind					
Rachel (P0)	2.3kg	Semi Hard	Goat	UP	V
A semi hard, washed rind cheese with a delicate yet more-ish sweet/medium flavour					
English Pecorino - NEW	2kg	Hard	Sheep	UP	V
This creamy textured, semi-hard ewe's milk cheese has a beautifully well-rounded and nutty but relatively subtle flavour - and an eye-catching yellow rind.					

NEW**GOLDEN HOOVES**

Golden Hooves is a celebration of dairy and more importantly, dairy cows. By focusing on regeneration, their farmers work in a way that their grandfathers would have recognised, but with the help of modern technology and data - a way that they believe replenishes the earth's soil, increases biodiversity and locks carbon away.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Mature Cheddar - NEW	2.5kg	Hard	Cow	P	V
Matured for 11-12 months giving it a moreish rounded and rugged flavour					
Vintage Cheddar - NEW	2.5kg	Hard	Cow	P	V
Matured for 16-18 months allowing the flavour to develop and deepen further giving it a moreish rounded and rugged flavour					
Red Leicester - NEW	2.5kg	Hard	Cow	P	V
A great Red Leicester with a rugged and nutty flavour					
Smoked Cheddar - NEW	2.5kg	Hard	Cow	P	V
A great Smoked Cheddar with a lovely rounded and rugged flavour					



HIGHLAND FINE CHEESE

Passionately created in Tain, Highland Fine Cheeses came to life on Blarliath Farm – amounting to some 80 acres running along the coast of the Dornoch Firth and to the west of Tain.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Tain Cheddar (P0) Nutty and sweet on the palate with a juicy bite and milky texture, this naturally pale Cheddar is cloth bound and traditionally matured for at least a year	4kg	Hard	Cow	P	T
Fat Cow (P0) Buttery, nutty, sweet and milky with a hint of orchard fruits with a washed rind	3.5kg	Semi Hard	Cow	P	V
Morangie Brie (P0) Edible white rind, rich creamy paste with mild mushroom and grass undertones and a silky texture that melts in your mouth when ripe	1kg	Soft	Cow	P	V
Strathdon Blue (P0) More complex than most Blues with bold cracks and streaks, this creamy, juicy cheese yields to the touch and fills the mouth with a delightfully fudgy texture	2.7kg	Semi Soft	Cow	P	V
Blue Murder Mould ripened and meaty with fine threads of blue running through the creamy, white paste, so satisfyingly sweet and velvety	650g	Soft	Cow	P	V

RIBBLESDALE CHEESE CO

Award-winning artisan cheesemaker based in the beautiful market town of Hawes, in the Yorkshire Dales. Specialising in goat cheeses and a little sheep's cheese, an unashamedly micro dairy, where everything is very hands on and they lavish the love, care and attention on their cheeses.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Ribblesdale Blue Goat A mild, hard, blue goat's cheese from Yorkshire	1.5kg	Semi Soft	Goat	P	V
Ribblesdale Goat A semi soft cheese matured in wax with a sticky outer and melting texture	2kg	Semi Soft	Goat	P	V

GODMINSTER

Godminster was born of a passion for organic farming and wildlife conservation. Ever since Richard Hollingbery bought Godminster Farm in 1993, he and his team have been pursuing an environmentally friendly and ethical approach to farming. Their approach incorporates the organic principles to the land and the livestock.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Godminster Vintage A firm pressed cheddar with a smooth texture and a rich, mellow, extremely creamy flavour that lingers on the tongue	1kg & 2kg	Hard	Cow	P	V
Godminster Truffle With added flecks of fine truffle to their 12-month matured Cheddar, giving it a wonderfully nutty and earthy flavour	1kg	Hard	Cow	P	V
Godminster Smoked The Oak Smoked is still matured for 14 months, offering the same creamy, smooth taste of the original vintage Cheddar. The texture is still less crumbly than other Cheddar's on the market, but this cheese has an added tangy, medium smokiness that penetrates through to the centre of the cheese	1kg	Hard	Cow	P	V

WESTCOMBE

Everything they do at Westcombe revolves around the quality land they manage. By farming holistically, they pay particular attention to the health of the soils, the diversity of their pasture, and the wellbeing of their herds. They owe a great deal to the unique environment at Westcombe, so above all else, they try to create a balanced ecosystem.

NEW

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Ducketts Caerphilly - NEW	4kg	Hard	Cow	UP	T
Fresh tasting, with a pleasant lactic tang, the cheese's initial flavours of summer grass, herbs and raw mushrooms lead to a long savoury / umami finish. Finished in a brine dating back to the 1990s, then aged for around 4-10 weeks in their dedicated caerphilly cellar					
Westcombe Cheddar - NEW	5kg	Hard	Cow	UP	T
Westcombe Cheddar - NEW	2.5kg	Hard	Cow	UP	T
Their flagship cheese, a traditional artisan clothbound Cheddar made from unpasteurised milk. Their Cheddars are crafted entirely by hand and age for around 12-18 months in our special hillside cheese cellar					

FEN FARM DAIRY

Loving what they do, the Crickmore family have been farming for three generations. Their happy Montbeliarde cows graze the beautiful marshlands of the Waveney River valley in Suffolk.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Baron Bigod Brie (PO)	3kg	Soft	Cow	UP	T
Long lasting warm earth, farmyard and mushroom flavours with a smooth, silky texture and golden curd					
Baron Bigod Brie	1kg	Soft	Cow	UP	T
Truffle Baron Bigod Brie (PO)	1kg	Soft	Cow	UP	T
A decadent version of the Baron Bigod, with a layer of their own raw, strained cream mixed with truffles in the centre					

LEICESTERSHIRE HANDMADE CHEESE CO

Leicestershire Handmade Cheese Company is located in Upton, a small hamlet in the Southwest Leicestershire countryside on a working dairy farm called Sparkenhoe Farm. They use the milk produced from their own cows and this is pumped straight from the parlour directly into the cheese vat ready to make the cheese.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Sparkenhoe Traditional Red Leicester	10kg, 5kg, 2.5kg	Hard	Cow	UP	T
Complex and balanced, nutty and mellow, this farmhouse revival of a classic British cheese is full flavoured without any aggressive acidity					



ROSARY GOATS CHEESE

Rosary Goats Cheese is fresh and creamy, with a mousse-like texture and a natural acidity. Hand-made at a Salisbury-based dairy with pasteurised milk from local suppliers.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Rosary Ash A fresh soft goats cheese with an edible ash coating	1kg	Soft	Goat	P	V
Rosary Garlic & Herb A fresh, soft goats cheese with garlic and a delicate coating of parsley	1kg	Soft	Goat	P	V
Rosary Natural A fresh, soft goats cheese which has an inherent natural acidity and a creamy texture	1kg	Soft	Goat	P	V

LYNHER DAIRIES

All their cheeses are made by hand in open vats from the creamy milk produced by their own Ayrshires and other carefully selected herds.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Cornish Yarg	1.6kg	Semi Hard	Cow	P	V
Cornish Yarg LARGE (PO) - NEW The cheese is light textured with fresh citrus notes. The young, fresh cheeses are carefully wrapped in nettle leaves, giving a distinctive finish and subtle, herbaceous flavour	3.3kg	Semi Hard	Cow	P	V
Cornish Yarg Wild Garlic Farmhouse mould ripened cheese made with pasteurised cow's milk and covered with wild garlic leaves	1.6kg	Semi Hard	Cow	P	V

VILLAGE MAID

For 35 years they have produced award-winning artisan cheeses that are unique in style but incorporate traditional cheesemaking methods.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Waterloo Jersey milk Brie-style cheese from Village Maid in Berkshire	750g	Soft	Cow	UP	V
Wigmore Sheep's milk Brie-style cheese from Village Maid in Berkshire	750g	Soft	Ewe	UP	V
Spennwood (PO) A supple texture and a thin natural rind. It's cream-coloured paste has a sweet, milky flavour that develops a slight piquancy as it matures	2kg	Hard	Sheep	UP	V
Barkham Blue - NEW Made in an ammonite shaped round, it is covered in an attractive natural mould-ripened rustic rind. The deep yellow moist interior is spread with dark blue-green veins. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour	1.1kg	Semi Soft	Cow	P	V
Heckfield (PO) - NEW Matured for eight to nine months this cheese displays a rich umami flavour and a buttery texture	1.5kg	Semi Hard	Cow	UP	V

NEW

LONG CLAWSON DAIRY - LEICESTERSHIRE

The story began in 1911. One of their founding members, Thomas Hoe Stevenson, was running Mount Pleasant Farm near Melton Mowbray, alongside his two sisters who produced Stilton cheese in a room adjoining the main farmhouse. In order to ensure this special cheese would continue to be produced for generations to come, Thomas Hoe canvassed the opinion of local farmers for the development of a dairy.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Long Clawson Stilton - NEW	8kg, 4kg, 2kg, 1kg	Semi Hard	Cow	P	V
Made in the heart of the Vale of Belvoir by Master Cheesemakers; crumbly, bold					
Crimson - Wensleydale and Cranberry - NEW					
Their crumbly moist Wensleydale is studded with sharp, juicy cranberries that have been harvested from the shores of North America for a fresh and delightful dessert cheese	1.15kg	Blended	Cow	P	V
Festival - Stilton with Mango and Ginger - NEW					
Sweet and refreshing mango pieces and spicy crystallised ginger burst through White Stilton to warm the taste buds	1.15kg	Blended	Cow	P	V
Huntsman - NEW					
Hand-finished Huntsman is comprised of two layers of Double Gloucester with a ring of Blue Stilton sandwiched in between	1.9kg	Blended	Cow	P	V
Sunburst - Stilton with Apricot - NEW					
White Stilton is blended with dried apricots to combine the mild, fresh flavour of cheese with succulent fruit pieces for a wonderfully sweet fruity flavour	1.15kg	Blended	Cow	P	V
Windsor Red - NEW					
Pink and white marbled Cheddar, infused with port and brandy	1.15kg	Blended	Cow	P	V
Rutland Red - NEW					
Buttered, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour	3.6kg	Hard	Cow	P	V
Double Gloucester with Onions & Chives					
A very tasty combination of mellow Double Gloucester, zingy onion and fresh chives	1.1kg	Blended	Cow	P	V
Innkeeper's Choice					
A creamy, mature Cheddar cheese, complemented with pickled onions and chives	1.2kg	Blended	Cow	P	V



THE BATH SOFT CHEESE COMPANY

The Bath Soft Cheese Company, run by the Padfield family from Park Farm in Somerset, have an enviable reputation as producers of the finest artisan soft cheeses in the West Country. They are most famous for the Bath Soft Cheese itself, an outstanding and unique-tasting cheese, the recipe for which goes back hundreds of years.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Bath Blue Cheese	2kg	Semi Soft	Cow	P	T

A classic blue veined cheese made from the milk of their own cows. Ripened for eight to ten weeks to give a creamy blue veined taste In 2014 it was awarded Supreme Champion at the World Cheese Awards

TRETHOWAN'S DAIRY

Family cheesemakers, making and selling handmade, organic cheeses. For over 25 years, cheese making brothers Todd and Maugan, have been creating small batch, award-winning traditional cheeses with the help of a small team from their dairy in North Somerset.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Pitchfork Cheddar	12.5kg, 6.25kg, 3kg	Hard	Cow	UP	T

A dense, creamy texture and is distinguished by its full-bodied flavour with a succulent and lactic bite



Trethowan's Dairy Pitch Fork Cheddar

SHEPHERDS PURSE

A proud, independent family business, making cheese in the traditional way on their farm in North Yorkshire.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Blue Monday	750g	Soft	Cow	P	V
A faintly sweet, intensely savoury, spicy and rich complex flavour. The cheese has bold cracks and blue streaks with a thin natural rind					
Yorkshire Blue (PO)	750g	Soft	Cow	P	V
Creamy, sweet and mild, with age, the flavour deepens and becomes more complex without compromising the mild creaminess					
Northern Blue	750g	Soft	Cow	P	V
A creamy, powerful yet balanced blue cheese. Delivering a rich and creamy experience to the palate with a punch of blue					
Mrs Bells Blue (PO) - NEW	750g	Semi Soft	Sheep	P	V
A creamy blue-veined cheese made with rich ewe's milk					
Mrs Buffalo Blue (PO) - NEW	750g	Semi Soft	Buffalo	P	V
A smooth and creamy blue cheese made with the finest luxury water buffalo milk. Well-balanced blue flavour which is complemented with a creamy, yet light, cleansing effect on the palate					
Harrogate Blue (PO) - NEW	750g	Semi Soft	Cow	P	V
Soft, luxuriously creamy and blue-veined cheese, delivering a mellow blue flavour with a hint of pepper to finish					

LINCOLNSHIRE POACHER CHEESE

Simon and Tim Jones, at Lincolnshire Poacher Cheese, are absolutely committed to producing the very best cheese that they possibly can with a little help from their 230 Holstein Friesian Cows!

NEW

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Lincolnshire Poacher - NEW	4.5kg	Hard	Cow	UP	T
Matured for 14-16 months and has plenty of up front flavour and a good bite					

BARBER'S

Their story started six generations ago, in 1833, when Daniel Barber began making Cheddar on Maryland Farm. Now, as the world's oldest surviving Cheddar-makers, they are still here, making award-winning traditional Cheddar.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Barber's 1833	1.25kg	Hard	Cow	P	V
A creamy texture and smooth finish, naturally- occurring crystals give a distinctive crunch					
Barber's Farmhouse Mature	5kg, 2.5kg	Hard	Cow	P	V
A rounded balance and rich flavour with a firm yet creamy texture					
Barber's Farmhouse Mellow	5kg	Hard	Cow	P	V
A smooth and mellow flavour with a creamy buttery finish					
Barber's Farmhouse Vintage	5kg, 2.5kg	Hard	Cow	P	V
Robust and powerfully rich with a firm to brittle body that retains a smooth and creamy texture					



PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Catering Extra Mature Cheddar (PO)	5kg	Hard	Cow	P	V
Catering Mature Cheddar	5kg, 2.5kg	Hard	Cow	P	V
Catering Mild Cheddar	5kg	Hard	Cow	P	V
A young creamy taste of mild Cheddar to complex, slightly nutty flavours of mature Cheddar					
Coastal Cheddar	5kg	Hard	Cow	P	V
Aged for a minimum of 15 months, Coastal is often characterised with a distinctive crunch					
Haystack Tasty	5kg, 2.5kg	Hard	Cow	P	V
A strong, deliciously rounded Cheddar with a sharp depth of flavour and slightly crumbly texture					
Wookey Hole Cave Aged Cheddar	3.4kg, 1.5kg	Hard	Cow	P	V
A Farmhouse Cheddar which is crumbly with earthy undertones and a distinctly nutty, tangy flavour					
Cashel Blue	1.65kg	Soft	Cow	P	V
Creamy Irish blue from Co. Tipperary					
Colston Basset Stilton	8kg, 4kg, 1kg	Semi Soft	Cow	P	V
Baby Colston Basset Stilton (PO) - NEW	2.5kg	Semi Soft	Cow	P	V
Farmhouse blue, creamy and rich					
Colston Bassett - Shropshire Blue (PO) - NEW	8kg	Semi Soft	Cow	P	V
A creamy, savoury cow's milk cheese with a slightly peppery blue flavour					
Applewood	1.5kg	Hard	Cow	P	V
Smoke-flavoured Cheddar rolled in paprika					
Mexicana	1.5kg	Hard	Cow	P	V
Cheddar cheese with spicy personality, packed with an abundance of bell peppers & hot chilli spices					
Norseland Wensleydale & Cranberries	1.5kg	Hard	Cow	P	V
The cheese has a sweet flavour of the fruity succulence of juicy cranberries with honeyed undertones					
Dorset Red Smoked	1kg	Hard	Cow	P	V
A delicately oak smoked hard cheese with a rich, creamy texture and distinctive amber colour					
Double Gloucester	2.5kg	Hard	Cow	P	V
A rich, buttery flavoured and coloured cheese with a smooth but firm texture					
Somerset Brie	2.4kg	Soft	Cow	P	V
Creamy version of the French classic, from Lubborn Cheese					
Ticklemore	1.6kg	Hard	Goat	UP	V
Semi hard matured goat's cheese from Devon					
Yorkshire Wensleydale	2kg	Semi Hard	Cow	P	V
Creamy, crumbly and full of flavour. Hand crafted by master cheesemakers at the Wensleydale creamery in the heart of the Yorkshire Dales					

BRITISH DAIRIES

BUFFALICIOUS – SOMERSET

With a herd of around 250 water buffalo which are only reared on their farm, housed during the cold/wet winters then free to range the lush green grasses of the Somerset countryside during the rest of the year. Buffalicious is the evolution of their story. Being able to bring everything that is great about water buffalo and provide a unique range of produce for customers to enjoy.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Buffalo Mozzarella (PO) – NEW	25 x 100g	Soft	Buffalo	P	V

LA LATTERIA – LONDON

Making cheese the traditional Southern Italian way and they source the milk from small sustainable local farms, selected for their traditional working methods and dedication to their animals.

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Perline Fior Di Latte (PO) – NEW	1kg (15/17g)	Soft	Cow	P	T
Perline ("little pearls") look like small glowing marbles, but surprisingly made from their soft artisanal mozzarella fior di latte					
Bocconcino Fior Di Latte (PO) – NEW	4 x 250g	Soft	Cow	P	T
Bocconcini (literally "little bites") are small handmade balls of fresh, artisanal cow's milk mozzarella fior di latte					
Burratine Fior Di Latte (PO) – NEW	16 x 125g	Soft	Cow	P	T
Burratine Fior Di Latte (PO) – NEW	8 x 125g	Soft	Cow	P	T
A smaller version of their 400g Burrata which is made by encasing fresh shredded mozzarella fior di latte mixed with panna (a UHT specialty cream imported from Italy) in a classic mozzarella fior di latte shaped as a "purse"					
Burrata Fior Di Latte (PO)	5 x 400g	Soft	Cow	P	T
Burrata is made by encasing fresh shredded mozzarella fior di latte mixed with panna (a UHT specialty cream imported from Italy) in a classic mozzarella fior di latte shaped as a "purse"					
Stracciatella (PO) – NEW	1kg	Soft	Cow	P	T
A shredded mozzarella fior di latte mixed with a specialty cream					



Burratine Fior Di Latte

PRODUCT	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Snowdonia Black Bomber Black waxed smooth and creamy extra mature Cheddar	2kg, 1kg	Hard	Cow	P	V
Snowdonia Beechwood Smoked (P0) Gently nutty texture and subtle smokey hues, with mellow depth and warmth	2kg	Hard	Cow	P	V
Snowdonia Green Thunder (P0) Powerful garlic and complimentary herb flavours to create a delicious savoury experience	2kg	Hard	Cow	P	V
Snowdonia Pickle Power (P0) A rich mature Cheddar with a pickled onion tang, giving a fresh savoury flavour	2kg	Hard	Cow	P	V
Snowdonia Red Storm A vintage red leicester with an intense nutty caramel flavour and refined texture	2kg	Hard	Cow	P	V
Snowdonia Red Devil A judicious hit of chilli is the perfect foil for the rich savouriness of Red Leicester.	2kg	Hard	Cow	P	V
Snowdonia Amber Mist (P0) Smoky tones of Scotch whisky combine with mouth-watering mature Cheddar.	2kg	Hard	Cow	P	V
Snowdonia Bouncing Berry (P0) A perfect sweet addition to a cheese board with bursts of real cranberries throughout.	2kg	Hard	Cow	P	V
Snowdonia Truffle Trove Extra mature Cheddar perfectly enriched with delicate black summer truffle, garlic tones.	2kg	Hard	Cow	P	V
Snowdonia Rockstar A rich, creamy cave-aged Cheddar, matured to perfection in the heart of Snowdonia.	2kg	Hard	Cow	P	V
Harlech (P0) - NEW A strong and creamy Cheddar blended with horseradish and parsley, Harlech has herbal notes and a peppery finish	2kg	Semi-Hard	Cow	P	V

GRATED AND SLICED	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Sliced Emmental	1kg	Semi-Hard	Cow	P	V
Sliced Monterey Jack	1kg	Semi-Hard	Cow	P	V
Catering Red Leicester	5kg	Hard	Cow	P	V
Grated Mature Cheddar	2kg	Hard	Cow	P	V
Grated Mozzarella & Cheddar Mix	2kg	Semi-Hard	Cow	P	T
Grated Mozzarella	2kg	Semi-Soft	Cow	P	T
Grated Red Leicester (P0)	2kg	Hard	Cow	P	V
Sliced Mature Cheddar	1kg	Hard	Cow	P	V

FRENCH	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Bleu d'Auvergne Strong, salty, well-veined blue from the volcanoes of Southern France	1.4kg	Soft	Cow	UP	T
French Brie 60% Brie is a soft, creamy off-white or yellow cheese with an edible rind	3kg, 1kg	Soft	Cow	UP	T
Comte Extra Vielle Extra mature hard cheese from the Jura mountains, nutty, premium quality	3.5kg, 1.1kg	Hard	Cow	UP	T
Delice De Bourgogne Indulgent triple cream French cheese with over 70% fat	2kg	Semi Soft	Cow	P	T
Emmental Good cooking and eating cheese	2.5kg	Semi Hard	Cow	UP	T
French Gruyère Good quality mountain cheese from the French Alps	1.2kg	Hard	Cow	UP	T
French Goat Log Creamery-made classic French goat's cheese log	1kg	Semi Soft	Goat	P	V
Rambol – Incorporated Creamery-made soft cheese with walnuts	2kg	Semi Soft	Cow	P	T



FRENCH

HENNART

Hennart are a French cheese producer recognised for their maturing expertise and artisan methods since 1982. Hennart produces a range of farmhouse and specialty cheeses, all of which showcase technical excellence and a passion for cheesemaking. Made entirely from carefully sourced and natural ingredients.

HENNART – STOCK LINES

	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Roquefort AOP Troupeau Colis 2x1/2 (P0)	2.4kg	Blue	Sheep	UP	T
Made by one of the last artisanal producers of Roquefort, this example is characterised by an unctuous texture followed by that sharp taste one expects but without the aggressiveness					
Gouda with Honey & Thyme	2.1kg	Hard	Cow	P	T
Goats cheese decoratively spiked with the aromatic notes of blue thyme with the aromatic notes of thyme and sweetness of honey					
Gouda 5 Months	3.7kg	Hard	Cow	Raw	T
Its fatty, melt in the mouth texture and hazelnut notes are sure to make you fall in love with it					
Louradou	4kg	Semi Hard	Cow	Raw	T
The raw milk fourme is matured for 6-8 weeks. The special addition is the addition of Bruschetta, garlic, onion and red pepper. When tasted the texture is supple, fatty and delicious with the added flavour					
Mimolette +18 Months Reserve (P0)	3.1kg	Semi Hard	Cow	P	V
Known as Boule de Lille, Mimolette of this age has wonderful crater-ridden rind owing to natural and encouraged mite activity. The colouring comes from a natural colouring, annatto. Full on flavours of nuts, particularly roasted peanuts					
Reblochon AOP Fermier (P0)	6 x 500g	Semi Hard	Cow	UP	T
Yet another Roman-era French cheese. Reblochon originated in the Thônes Valley on the Haute-Savoie region. A soft washed-rind cheese perfect for tartiflette or on a cheeseboard					
Cremeaux ail et fines herbes – NEW	4x200g	Soft	Cow	P	T
Sweet creamy cows milk cheese with added liveliness of garlic and aromatic herbs					
Cremeaux Papaye – NEW	4x200g	Soft	Cow	P	T
Velvety triple cream cheese with the sweetness of added papaya					
Brie De Meaux AOP Jeune	2.8kg	Soft	Cow	UP	T
Known as the King of Cheeses since being crowned so in 1814 by the European Tournament at the Congress of Vienna. Quite simply a classic, well balanced cheese					

HENNART – BLUE CHEESE

	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Fourme D'Ambert AOP (P0)	2kg	Blue	Cow	P	T
One of France's older cheeses, this certainly stands out visually: A circular tower. Gentler than the more widely known blue cheeses of the Auvergne, Fourme d'Ambert definitely holds its own					

FRENCH

HENNART - HARD CHEESE

	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Beaufort AOP Extra-Vieux (P0)	3kg	Hard	Cow	UP	T
Made from milk of the ancient mountain cows, the Tarentaises, Beaufort offers a melt-in-the mouth texture with some crunch from the crystals followed by nuttiness and a touch of earthiness					
Comté AOP Reserve (P0)	3kg	Hard	Cow	UP	T
Made from mountain grazed cattle, a whole wheel requires up to 400 litres of milk. This Reserve example has oodles of nuttiness, with touches of fruitiness. Crunchy crystals are also found					
Comté AOP Prestige (P0)	3kg	Hard	Cow	UP	T
Reveals a product quality enhanced by specific ripening. Its paste reveals an exclusive taste quality and grains of salt called "Tyrosine" but without excess					
Tomme Chevre Fermière (P0) - NEW	2 x 900g	Hard	Goat	UP	T
Produced from raw milk, matured for 7 weeks. Firm pressed texture, natural rind, colour from ash gray to orange-yellow, it may become more accentuated as the cheese matures. Aroma of nuts or spices, tasting notes of light nutty flavour					
Tomme Des Alpes Fermière (Savoie) (P0) - NEW	1.6kg	Hard	Cow	UP	T
Produced from raw milk, matured for 7 weeks. The milk used for its production comes from one single farm. Firm pressed texture, natural rind, colour from ash gray to orange-yellow, it may become more accentuated as the cheese matures. Aroma of nuts or spices, tasting notes of light nutty flavour					



FRENCH

HENNART – SEMI HARD

	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Chevre de Pyrenees (P0) – NEW	2.3kg	Semi Hard	Goat	UP	T
This seasonal farmhouse Pyrenees is the produce of the scented milks yielded by the goats grazing during the summer months in the heart of the mountains of the Vallée d'Aspe. Its flavour is not typically goaty but surprisingly delicate and fruity					
Chavignol AOP Fermier Affine (P0) – NEW	12 x 60g	Semi Hard	Goat	UP	T
It is ripened for 3 to 4 weeks. In the mouth, its texture ranges from tender to dry and brittle. Its subtle goat cheese notes, at first subdued assert themselves whilst retaining a sensation of balance					
Chavignol AOP Fermier 1/2 Affine (P0) – NEW	12 x 60g	Semi Hard	Goat	UP	T
Subtle and slightly nutty					
Gouda Fermier 3 months (P0)	3.5kg	Semi Hard	Cow	P	T
At this young age Gouda offers more fresher lactic, buttery and slightly yoghurt flavours. Melts amazingly well!					
Pierre Des Burons A L'ail Des Ours (P0) – NEW	4kg	Semi Hard	Cow	UP	V
A pressed uncooked cheese made. The milk is essentially originated from the herds which are grazing most of the year outside. In winter the animals will be fed with hay with cereals, ensuring an optimum quality of the milk					
Mont Des Cats (P0)	2kg	Semi Hard	Cow	P	T
Made in the abbey by the Trappist monks, the Mont des Cats is distinguished by a smooth texture and sweet flavors. It is one of the last artisanal Saint-Paulin					
Morbier AOP 1/2 (P0)	3.3kg	Semi Hard	Cow	UP	T
From Franche Comté, Morbier is distinguished by the ash line across the middle of the cheese. Characterised by a long maturing (more than 12 weeks), it develops a definite complexity. An exceptional melting cheese					
Pierre Des Burons (P0) – NEW	3.9kg	Semi Hard	Cow	UP	V
From Cantal in South-Central France. The name is in reference to the slate covered stone buildings found among the mountains, which are actually volcanoes. A fairly mild cheese that is only slightly acidic and fruity, perfect for a cheeseboard					
Raclette (P0)	6.8kg	Semi Hard	Cow	UP	T
A classic from the Franche-Comté region Raclette is famous for being the archetypal melting cheese during the winter months. Just remember that melted cheese is for life not just for winter					
Tomme au Cumin Fermière (P0)	3.6kg	Semi Hard	Cow	UP	T
With a soft texture and sharp cumin aroma typical of the Alsace region, this farmhouse produced cheese is suitable both on a cheeseboard or to add to a salad. It also brings a certain flair when melted alongside, say, Raclette					
Tomme Fermière D'Alsace (P0)	3.4kg	Semi Hard	Cow	UP	T
This raw milk cheese was born at the bottom of the mountains of Vosges. It was usually made during the months of May and June when the sales of Munster were going down because of the high temperatures, but is now made throughout the year.					

FRENCH

HENNART – SEMI SOFT CHEESE

	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Bleu de Gex AOP 1/4 (P0) – NEW					
Despite being blue-veined, it has a medium flavour that's slightly fruity with hints of vanilla and spices, as well as mushroom	2.1kg	Semi Soft	Goat	UP	T
Camembert Normandie AOP 1/2 Affine – NEW	6 x 250g	Semi Soft	Cow	UP	T
Soft cheese with bloomy rind					
Garrigue De Savoie (P0) – NEW					
La Garrigue de Savoie is a fresh young cow's milk cheese. It has a delicate almost light garlic flavour and is coated with Herbs de Provence	1.9kg	Semi Soft	Cow	P	T
Mystère des Volcans (P0) – NEW	7.5kg	Semi Soft	Cow	UP	V
Mystère des Volcans (P0) – NEW	3.5kg	Semi Soft	Cow	UP	V
Produced right in the heart of the Auvergne mountains, 90 litres of milk are necessary to produce this pressed, uncooked, 31% fat cheese. The 3 months maturing in a traditional cellar will reveal the milk's subtle flavour and aromas					

HENNART – SOFT CHEESE

	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Brebis Coupe (P0)					
Made with milk from rough and wild pasture in the Lozere region of Occitan, this ewe's milk brie-style cheese offers more subtle and complex flavours compared with it's cow's milk cousin	1.3kg	Soft	Sheep	UP	T
Brie De Chevre (P0)					
The goats eat a variety of wild food, from honeysuckle berries to juniper berries; this leads to a superbly scented cheese with great follow up on the palate	1kg	Soft	Goat	P	T
Campagnard (P0)					
Similar to a Brie de meaux, but made in ~1kg wheels, which leads to quicker ripening with the rind getting more mottled with time	1.1kg	Soft	Cow	UP	T
Chavignol AOP Fermier Jeune (P0) – NEW					
Named after a small oil lamp of clay from the Sancerrois, it has an ivory texture, smooth and homogeneous, covered with blue duveted mould when fully matured which offers very impressive flavours	12 x 60g	Soft	Goat	UP	T
Chource AOP (P0)					
Hailing from the town of Chource, south east of Paris, this cheese is a rich and unctuous treat. The rind on a ripe example has wonderful toasted mushroom notes to it	3 x 300g	Soft	Cow	P	T



FRENCH

HENNART – SOFT CHEESE (cont'd)

	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Coeur Normand Fermier (P0)	5 x 180g	Soft	Cow	UP	T
Not just a gimmick, such heart shaped cheeses have been made in Normandy since the Hundred Years War when dairy maids used to gift them to passing gallant knights. These are smaller than most making them ideal as gifts or on a cheeseboard					
Coulommiers Jeune (P0)	450g	Soft	Cow	UP	T
Smaller and thicker than the traditional Brie de Meaux made in the same region, Coulommiers has a gentler flavour and creamier texture					
Dome (P0) – NEW	6 x 160g	Soft	Goat	UP	T
Soft cheese with natural rind					
Époisses AOP (P0)	6 x 250g	Soft	Cow	UP	T
A Côte d'Or specialty since the 1500s these cheeses are washed in the local Marc de Bourgogne leading to a naturally sticky orange rind. Much more complex on the palate than the aroma indicates					
Gaperon (P0) – NEW	4x200g	Soft	Cow	P	T
Produced according to ancient methods, the pepper and garlic flavoured ball develops a very aromatic flavour and an elegant white fluffy cover					
Langres AOP (P0)	6 x 180g	Soft	Cow	Therm	T
A semi-soft washed-rind cheese from the Champagne region of France, this cheese is never turned resulting in a dip at the top. Traditionally filled with Champagne before eating giving an absolute treat					
Munster AOP (P0)	6 x 125g	Soft	Cow	UP	T
Another of France's older cheeses, Munster has been made in the Vosges since the 1300s. With it's numerous brine washings the rind gets the expected pungency but it's much gentler on the palate					
Petit Camembert (P0)	5 x 150g	Soft	Cow	UP	T
A perfectly small version of the classic 250g Camembert. Perfect for smaller cheeseboards and picnics					
Saint Félicien Gres (P0)	6 x 150g	Soft	Cow	Therm	T
A luxurious double cream cheese from the Rhône-Alps region. These come in a ceramic pot					
Saint Marcellin Gres (P0)	6 x 80g	Soft	Cow	UP	T
Some people say that great things come in smaller packets: Saint Marcellin is equally luxurious as the Saint Félicien above, just smaller. Also comes in a ceramic pot					
Ste Maure Touraine AOP Fermière (P0) – NEW	4x250g	Soft	Goat	UP	T
It gives off aromas of nuts and goat's milk. Slightly salty, its flavor depends on the stage of maturation and tends towards hazelnut the more the cheese is matured					
Brie a la Truffe de la Saint Jean (P0) – NEW	3kg	Soft	Cow	UP	T
This brie is creamy, indulgent and satisfying. Rich and decadent, the truffles bring out the earthy, mushroomy flavours					
Brie Fourre aux Truffes (P0) – NEW	3kg	Soft	Cow	UP	T
This indulgent Brie has summer truffles which give this cheese a particularly exciting taste, it is creamy and smooth					
Carre de Sologne Fermier (P0) – NEW	6 x 250g	Soft	Goat	UP	T
This delicious cheese is fresh, tangy and slightly salty with a firm texture which melts in the mouth					

ITALIAN	WEIGHT	STYLE	MILK	TYPE	VEG/TRAD
Dolcelatte Galbani-made sweet soft and creamy blue cheese	1.5kg	Soft	Cow	P	T
Gorgonzola Soft and creamy blue cheese	1.5kg	Soft	Cow	P	T
Grana Padano Sharp and fragrantly fruity with more subtle notes than Parmigiano Reggiano but a similar fine grainy texture	1kg	Hard	Cow	UP	T
Parmesan Reggiano Sharp, complex fruity/nutty taste with a strong savoury flavour and a slightly gritty texture	1kg	Hard	Cow	UP	T
Taleggio (PO) Pungent smell, but its taste is relatively mild with an unusual fruity tang	2.5kg	Soft	Cow	P	T
Soft Mozzarella Loaf	1kg				
SPANISH					
Manchego 12-month matured hard sheep's milk cheese from Spain	3kg, 1.5kg	Hard	Sheep	UP	T
SWISS					
Kaltbach Creamy & Tasty (PO) - NEW The mighty rocks of their sandstone Cave and the strong hands of their Cavemasters can also create something soft: our Kaltbach Creamy & Tasty. Enhanced with an extra portion of cream, it offers a marvelous melt-in-the-mouth texture, making it popular among Cheese fans due to its exclusive recipe	4.45kg	Semi Soft	Cow	P	V
Kaltbach Le Gruyère (PO) - NEW 12-month aging period of their Kaltbach Le Gruyère AOP. After all, this classic is produced in their sandstone Cave under the watchful eye of their Cavemasters, allowing it to develop its fruity tanginess. Its rustic, lightbrown rind forms and the fine, crunchy salt crystals mature in its tender mass. A supreme taste experience	30kg	Hard	Cow	UP	V
Kaltbach Swiss Gouda (PO) - NEW A premium Gouda is produced with the best Swiss milk and with the expertise of their Cavemasters, it is refined for 6 months. The result is a dark brown rustic rind, pale yellow paste and a unique, full taste with fine spicy caramel notes and slightly crumbly texture	2x2kg	Hard	Cow	P	V
GREEK					
Feta Mixed milk feta, crumbly texture with a salty flavour	900g	Soft	Goat & Sheep	P	V
Halloumi Block	1kg	Semi Hard	Sheep, Cow & Goat	P	V

NEW



SCANDINAVIAN

Danish Blue

3.1kg Semi Soft Cow P T

Strong blue cow's milk cheese

Gjetost

1kg Semi Hard Goat & Cow P V

Known as Norwegian brown cheese, with a distinctive sweet caramel flavour

Jarlsberg

10kg Semi Soft Cow P T

Norway's biggest dairy export - sweet and nutty

Snøfrisk

900g Semi Hard Goat & Cow P V

A white, unripened and creamy cheese, translated as 'snow fresh' in English

DUTCH

WEIGHT STYLE MILK TYPE VEG/TRAD

Edam Ball

1.9kg Semi Hard Cow P T

Traditional red ball of mild cheese, a family favourite

Gouda with Cumin - NEW

4kg Blended Cow P T

The addition of pungent aromatic cumin seeds giving a warm spicy flavour that blends beautifully with the texture of the cheese

BEEMSTER

Beemster are a family-run Dutch producer renowned for their high-quality goudas. Beemster are recognised in the industry for producing the richest and creamiest milk, their traditional artisanal award-winning cheeses, and their sustainability achievements.

PRODUCT

WEIGHT STYLE MILK TYPE VEG/TRAD

Beemster Goats Gouda (4 Months Mature)

10kg Hard Goat P V

A pale ivory interior and smooth, semi-firm texture deliver a refreshing, sweet, flavourful experience

Beemster Medium Gouda (4 Months Mature)

12.5kg, 3kg Semi-Hard Cow P V

A farm-fresh sweet cream flavour with notes of almond and a dense, creamy texture. It's a young Gouda, but complex

Beemster Royal Grand Cru Gouda (12 Months Mature)

12kg, 3kg Hard Cow P T

Royal Grand Cru is rich, nutty and regal and has a firm texture with some crystallisation

Beemster Truffle Gouda

4.5kg Semi-Hard Cow P V

A rich, creamy and nutty Beemster cheese speckled throughout with genuine truffles

Beemster XO Gouda (26 Months Mature)

11kg Extra-Hard Cow P T

Revered for its rich flavors of butterscotch, whiskey, and pecan, Beemster XO has a deep ocher interior and a firm, crumbly texture.

True to the characteristics of Beemster's unique milk, this cheese retains a creamy mouthfeel, even though it's aged for more than 2 years.

It's also studded with crunchy, mouthwatering crystals that surprise the palate

GERMAN

Bavarian Smoked

3kg Semi Soft Cow P V

Processed smoked cheese

Cambozola

2kg Soft Cow P V

Triple cream Brie-style cheese with mild blue veining

CELEBRATION CHEESE TOWERS

PRODUCT **APPROX. PRICE £70**

Charlotte (P0) **(45-60 People)**

French Brie, Cornish Yarg, Cashed Blue, Tunworth



PRODUCT **APPROX. PRICE £110**

Danbury (P0) **(100-135 People)**

Brie De Meaux, Cornish Yarg, Delice De Bourgogne,
Kentish Blue, Godminster Heart



PRODUCT **APPROX. PRICE £120**

Whistledown (P0) **(70-90 People)**

Winchester Mature, Baron Brie, Cashed Blue, Chaucers Camembert



PRODUCT **APPROX. PRICE £150**

Featherington (P0) **(75-100 People)**

Ashmore Farmhouse, Blue Clouds, Canterbury Cobble, Lord London



PRODUCT **APPROX. PRICE £160**

Basset (P0) **(90-120 People)**

French Brie, Winterdale Shaw, Spenwood,
Colston Basset Baby, Tunworth

PRODUCT **APPROX. PRICE £160**

Diamond (P0) **(110-140 People)**

Somerset Brie, Cornish Yarg, Idle Hour,
Kingcott Blue, Lord London

PRODUCT **APPROX. PRICE £175**

Bridgerton (P0) **(110-140 People)**

French Brie, Winterdale Shaw, Colston Basset,
Spenwood, Burwash Rose, Baron Bigod

Basset



Diamond



Bridgerton



PRODUCT	WEIGHT	CASE SIZE	VAT
President - Aerosol Cream	500g	6	0.0% Z
Soured Cream	2kg	-	0.0% Z
Fresh Double Cream	4 Pint	-	0.0% Z
Fresh Single Cream	4 Pint	-	0.0% Z
Fresh Whipping Cream	4 Pint	-	0.0% Z
OTHER			
Cottage Cheese	2kg	-	0.0% Z
Crème Fraîche	2ltr	-	0.0% Z
Full Fat Soft Cheese (Cream Cheese)	2kg	-	0.0% Z

PLURENDEN MANOR - KENT

Plurenden Manor Farm nestled in High Halden, Kent in The Garden of England. They are a family run dairy farm, producing award winning dairy products using fresh milk from their friendly herd.

PRODUCT	WEIGHT	CASE SIZE	VAT
Plurenden Manor - Single Cream - NEW	250ml	1	0.0% Z
Plurenden Manor - Double Cream - NEW	250ml	1	0.0% Z
Plurenden Manor - Extra Thick Cream - NEW	250ml	1	0.0% Z

DEVON CREAM CO. - WILTSHIRE

An exceptional range of silky smooth, creamy thick and luxurious spoonable cream. 100% natural, preservative and additive free.

PRODUCT	WEIGHT	CASE SIZE	VAT
Clotted Cream	170ml	12	0.0% Z
Clotted Cream	28g	24	0.0% Z
Crème Fraîche	170ml	12	0.0% Z
Devon Double Cream	170ml	12	0.0% Z

RODDA'S - CORNWALL

The Rodda family have been crafting Cornish Clotted Cream for 5 generations from the same site. Eliza Jane started making the famous delicacy all those years ago.

PRODUCT	WEIGHT	CASE SIZE	VAT
Rodda's Clotted Cream (Frozen)	96x28g	-	0.0% Z
Rodda's Clotted Cream (Frozen)	96x40g	-	0.0% Z
Rodda's Clotted Cream (Frozen)	907g	-	0.0% Z



PRODUCT	WEIGHT	CASE SIZE	VAT
Salted Butter	250g	40	0.0% Z
Unsalted Butter	250g	40	0.0% Z
Maryland Salted Butter	250g	20	0.0% Z
Netherend Salted Butter	250g	20	0.0% Z
Netherend Unsalted Butter	250g	20	0.0% Z
South Downs Slightly Salted Butter	180g	10	0.0% Z
Bungay Butter Box (PO)	200g	1	0.0% Z
Delamere Goat's Butter	250g	10	0.0% Z
Organic Herd - Salted Butter - NEW	250g	1	0.0% Z
Organic Herd - Unsalted Salted Butter - NEW	250g	1	0.0% Z
Organic Herd - Truffle Organic Flavoured Butter - NEW	80g	10	0.0% Z
Organic Herd - Mediterranean Organic Flavoured Butter - NEW	80g	10	0.0% Z
Netherend Butter Portions	100 x 10g	-	0.0% Z
Size 7 Butter Portions	100 x 7g	-	0.0% Z
Kerrymaid - NEW	2kg	-	0.0% Z
Golden Summer Spread (PO) - NEW	2kg	-	0.0% Z

PRODUCED IN KENT

Cheesemakers of Canterbury - Cowslip Butter	1kg	-	0.0% Z
Plurenden Manor - Salted Butter - NEW	250g	1	0.0% Z
Plurenden Manor - Unsalted Butter - NEW	250g	1	0.0% Z



MILK & ALTERNATIVES

56

PRODUCT	WEIGHT	CASE SIZE	VAT
Whole Milk	2ltr	-	0.0% Z
Semi Skimmed Milk	2ltr	-	0.0% Z
Skimmed Milk	2ltr	-	0.0% Z
Buttermilk	500ml	-	0.0% Z
Oatly Barista Oat Milk	1ltr	-	0.0% Z

EGGS

PRODUCT	WEIGHT
Woodlands Poultry Farm - Large Free Range Eggs (PO)	Half Dozen
Woodlands Poultry Farm - Medium Free Range Eggs (PO)	Half Dozen

OTHER

Liquid Egg White	1ltr
Liquid Whole Egg	1ltr
Liquid Egg Yolk	1ltr

YOGHURTS

NEW

PRODUCT	WEIGHT	CASE SIZE	VAT
Plurenden Manor - Greek Yoghurt - NEW	240ml	1	0.0% Z
Plurenden Manor - Natural Yoghurt - NEW	500ml	1	0.0% Z
3% Fat Natural Stirred Yoghurt	2kg	-	0.0% Z

DAIRY



TIMS DAIRY

Inspired by their Greek family recipe, using natural ingredients and gut friendly bio-live bacteria stirred into fresh British milk wholesome dairy goodness from the heart of the Chiltern Hills.

BUCKINGHAMSHIRE

PRODUCT	WEIGHT	CASE SIZE	VAT
Greek Style Blackcurrant	175g & 450g	6	0.0% Z
Greek Style Honey	175g & 450g	6	0.0% Z
Greek Style Natural	200g & 500g	6	0.0% Z
Greek Style Raspberry	175g & 450g	6	0.0% Z
Greek Style Vanilla	175g & 450g	6	0.0% Z
Low Fat Natural	500g	6	0.0% Z
Smooth & Creamy Lactose Free Multipack (2 Strawberry, 1 Peach, 1 Toffee) - NEW	125g	4	0.0% Z
Greek Style Cafe Latte Yoghurt - NEW	450g	6	0.0% Z
Kefir Greek Style Natural	450g	6	0.0% Z
Greek Style Yoghurt (PO)	5lt	1	0.0% Z



Proper Greek Style Bio-Live Yogurts

- ✓ **Bio-live** for good gut health and immune support
- ✓ Made with fresh **British** milk in support of UK farmers
- ✓ **Natural ingredients** – no artificial colours, additives or preservatives
- ✓ The natural yogurt has **No Added Sugar** and all the flavours have **Reduced Sugar**
- ✓ **Recycled** and **100% Recyclable Pots**



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our delicious
Caffè Latte flavour?



Exclusive to Curd & Cure, our best selling range of Deli Tubs are carefully selected to give a wide variety of deli products with the convenience of a small serve tub, perfect for retailers.

SALADS

PRODUCT	WEIGHT	RRP	VAT
Coleslaw	200g	£2.95	0.0% Z
Red Cabbage Coleslaw	200g	£2.95	0.0% Z
Potato Salad	200g	£2.95	0.0% Z

CREAMS & CHEESES

PRODUCT	WEIGHT	RRP	VAT
Cottage Cheese	200g	£2.75	0.0% Z
Cream Cheese	200g	£3.25	0.0% Z
Crème Fraîche	200g	£2.95	0.0% Z
Premium Kentish Hollandaise Sauce (Available April - June)	200g	£2.95	0.0% Z
Soured Cream	200g	£2.95	0.0% Z

OLIVES

PRODUCT	WEIGHT	RRP	VAT
Mixed Olives with Garlic & Pepper	130g	£4.69	0.0% Z
Mixed Olives with Basil, Garlic and Chilli	130g	£4.35	0.0% Z
Green Colossal Pitted Olives	130g	£3.89	0.0% Z
Pitted Kalamata (Black) Olives	130g	£4.69	0.0% Z
Pitted Green Chalkidiki and Kalamata Olives	130g	£3.49	0.0% Z
Whole Nocellara Olives	130g	£3.39	0.0% Z

MEDITERRANEAN VEG

PRODUCT	WEIGHT	RRP	VAT
Balsamic Onions	200g	£3.00	0.0% Z
Marinated Anchovies	200g	£5.89	0.0% Z
Peppers Stuffed with Feta	200g	£4.45	0.0% Z
Semi-Dried Tomatoes	130g	£3.95	0.0% Z
Sweet Pickled Garlic	130g	£3.20	0.0% Z

PESTO

PRODUCT	WEIGHT	RRP	VAT
Fresh Basil Pesto	180g	£5.80	0.0% Z
Basil Pesto Verde	1kg	-	0.0% Z

In 1991 Panos Manuelides embarked on bringing the delights of the Greek cuisine to the UK. He started out by selling premium Greek olives from a stall on Portobello Road, as it grew in popularity it soon became clear to Panos that there was a gap in the market for high quality authentic Greek products and so Odysea was born.

PRODUCT	WEIGHT	RRP	VAT
Pomegranate Balsamic Vinegar - NEW	250ml	£8.95	0.0% Z
Apple Balsamic Vinegar - NEW	250ml	£14.50	0.0% Z
Balsamic Glaze - NEW	250ml	£3.90	0.0% Z
Big Kalamata Pitted Olives in Brine - NEW	165g	£3.50	0.0% Z
Big Halkidiki Pitted Olives in Brine - NEW	165g	£3.00	0.0% Z
Pitted Green Big Gordal Olives in Brine - NEW	165g	£3.00	0.0% Z
Green Gordal Olives Stuffed with Gherkins in Brine - NEW	165g	£3.00	0.0% Z
Green Gordal Olives Stuffed with Piri Piri Chillies in Brine - NEW	165g	£3.75	0.0% Z
Green Olives Double Stuffed with Red Peppers & Almonds in Brine - NEW	165g	£3.75	0.0% Z
Stuffed Vine Leaves (with rice, herbs, pinenuts & raisins) - NEW	310g	£4.00	0.0% Z



ODYSEA

Slow food
for a fast world

www.odysea.com



PRODUCT	WEIGHT	RRP	VAT
Aubergine Meze - NEW	220g	£3.25	0.0% Z
Red Pepper & Feta Meze - NEW	220g	£3.25	0.0% Z
Roasted Sweet Red Pepper Meze - NEW	220g	£3.25	0.0% Z
Sun-dried Tomato Meze - NEW	230g	£3.25	0.0% Z
Harissa Meze - NEW	220g	£3.25	0.0% Z
Houmous - NEW	265g	£3.25	0.0% Z
Harissa Houmous - NEW	265g	£3.25	0.0% Z
Green and Red Spicy Peppers Stuffed with Cream Cheese & Feta in Oil - NEW	280g	£3.25	0.0% Z
Roasted Red & Yellow Peppers - NEW	350g	£3.75	0.0% Z
Capucine Capers - NEW	125g	£2.50	0.0% Z



THE REAL OLIVE COMPANY

Specialising in organic, fresh olives and antipasti, they source their olives from trusted artisan growers on the shores of the Mediterranean – real people who understand the unhurried rhythms of the olive tree.



PRODUCT	WEIGHT	RRP	VAT
Sicilliana Deli Tub	160g	£4.25	0.0% Z
Tricolore Deli Tub	160g	£4.25	0.0% Z
Organic Wild Garlic & Basil Deli Tub	150g	£4.25	0.0% Z
Nocellara Deli Tub	180g	£4.50	0.0% Z
Limone Deli Tub	150g	£4.25	0.0% Z

Making LIFE TASTE BETTER BY CONNECTING
PEOPLE TO THE NATURAL VITALITY OF *Real Food*

- Natural & Organic
- Award winning & deliciously tasty
- Plant based & vegan
- Gluten free
- Excellent margins
- Only ever made using cold-pressed oils
- Fresh and vibrant packaging for strong on-shelf impact

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SEE LISTINGS FOR DETAILS

ANTIPASTI

REAL OLIVE COMPANY

Specialising in organic, fresh olives and antipasti, they source their olives from trusted artisan growers on the shores of the Mediterranean real people who understand the unhurried rhythms of the olive tree.

PRODUCT	WEIGHT
Siciliana Marinated Mixed Pitted Olives Large Chalkidiki and Kalamata Olives with garlic, sweet peppers, mustard seeds and cold pressed oils	1kg
Tricolore Marinated Mixed Pitted Olives Large Chalkidiki and Kalamata Olives with garlic, basil, a gentle kick of chilli and cold pressed oils	1kg
Mixed Marinated Pitted Olives with Antipasti Large Chalkidiki and Kalamata Olives with whole garlic cloves, sweet peppers, cornichons, sun dried tomatoes, and caperberries in cold pressed oil	1kg
Pitted Green Colossal Olives Large Chalkidiki olives, firm and crisp in a light brine	1kg
Pitted Kalamata Olives Kalamata olives - Deep purple in colour, robust and fruity	1kg
Mixed Chalkidiki & Kalamata Olives Large Chalkidiki and Kalamata pitted olives packed in light brine	1kg
Whole Nocellara del Belice Olives Early harvest olives from Sicily, sweet, mild and buttery, packed in a light brine	1kg
Semi-Dried Tomatoes Succulent oven roasted tomatoes with garlic and basil in cold pressed oils	1kg
Organic Wild Garlic & Basil (La Verde) - NEW They marinate fresh, pitted green olives in cold-pressed sunflower oil, extra virgin olive oil, wild garlic & plenty of basil	1kg



MEDITERRANEAN VEGETABLES

PRODUCT	WEIGHT
Balsamic Onions	2kg
Red Peppers Stuffed with Cheese	2kg
Pickled Garlic	1kg
Delicias Caperberries Medianos in White Wine Vinegar 18-22mm	1.63kg



ANTIPASTI & MED VEG

The family at Delphi is at the heart of everything they do. All food is still hand prepared on site in London and sold all around the UK and internationally

LONDON

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Dolmades Stuffed Vine Leaves	150g	6	£3.15	0.0% Z
Taramosalata Dip	170g	6	£1.65	0.0% Z
Tzatziki Dip	170g	6	£1.60	0.0% Z
Aubergine Dip	170g	6	£2.79	0.0% Z
Guacamole Dip	150g	6	£2.79	0.0% Z
Houmous Dip	170g	6	£1.45	0.0% Z
Chargrilled Red Pepper Houmous Dip	170g	6	£1.79	0.0% Z
Lemon & Coriander Houmous Dip	170g	6	£1.79	0.0% Z
Meze Falafel & Houmous Dip	185g	6	£3.75	0.0% Z
Coleslaw Salad	230g	6	£2.60	0.0% Z
Couscous with Chargrilled Vegetables	160g	6	£3.10	0.0% Z
Edamame Bean Salad	200g	6	£3.10	0.0% Z
Lentil Salad	220g	6	£3.10	0.0% Z
Black Olive Houmous Dip	170g	6	£1.90	0.0% Z
Bombay Potato Salad	220g	6	£2.60	0.0% Z
Low Fat Houmous Dip	170g	6	£1.55	0.0% Z
Catering - Original Houmous	1kg	-	-	0.0% Z

SABRA

NEW

They believe that people deserve the best tasting food. At Sabra, they curate flavourful snacks you can feel good about eating. Their products feature nutritious and tasty ingredients, and they always strive to have fresh tasting vegetables in their products to enjoy.

SOMERSET

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Classic Houmous - NEW	200g	6	£3.75	0.0% Z
Extra Houmous - NEW	200g	6	£3.75	0.0% Z
Zahtar Houmous - NEW	200g	6	£3.75	0.0% Z
Garlic & Red Pepper Houmous - NEW	200g	6	£3.75	0.0% Z
Baba Ganoush - NEW	200g	6	£3.75	0.0% Z

TASTE

The Authentic

AVAILABLE
FROM
CURD&CURE
NOW!



Sabra[®]
MEZZE

Houmous Like Never Before..

PRODUCT DESCRIPTION	CONSUMER BARCODE	CASE	PACK
SABRA HOUMOUS CLASSIC	7290006567673	6	250G
SABRA BABA GANOUSH	7290107872386	6	200G
SABRA HOUMOUS GARLIC & RED PEPPER	7290105690005	6	200G
SABRA HOUMOUS EXTRA	7290104507045	6	200G
SABRA HOUMOUS ZAATAR	7290107878999	6	200G

Each delicious Do Goodly dip is handmade in small batches in Britain from simple, natural ingredients and is stacked with nutrients to superpower your day. Whether you're having a snack on the go, at work, looking for healthier options for your child, or sharing with family and friends, Do Goodly is for you.

WALES



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Chip Shop Curry Sauce - NEW	150g	6	£2.99	0.0% Z
Mighty Beetroot Borani Dip - NEW	150g	6	£2.99	0.0% Z
Nacho Cheeze Dip - NEW	150g	6	£2.99	0.0% Z
Roasted Red Pepper Dip - NEW	150g	6	£2.99	0.0% Z
Smashed Pea Guacamole - NEW	150g	6	£2.99	0.0% Z
Superstar Salsa - NEW	150g	6	£2.99	0.0% Z
Tasty Tomato & Bean Houmous - NEW	150g	6	£2.99	0.0% Z



Do Goodly® FOODS

Plant powered goodness
to dip, spread or stir in



NOTHING
ARTIFICIAL



VEGAN
FRIENDLY



NUTRITION
SUPERPOWERED



GLUTEN
FREE



We respect
the planet in
all we do



We're committed
to reducing
food waste



10% of our
profits support
mental health
charity Mind



We're
proudly made
in Britain

Find out more at:
dogoodlyfoods.com



@DoGoodlyFoods

HOLY MOLY

Dips that taste as good as homemade, with hand-picked and sun-ripened avocados from a family-owned orchard and combined with local fresh ingredients.

BUCKINGHAMSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Original Guacamole	150g	10	£3.40	0.0% Z
Spicy Guacamole	150g	10	£3.40	0.0% Z
Breakfast Avocado	150g	10	£3.40	0.0% Z

PÂTÉ GRAND-MÈRE

Add a touch of luxury. Perfect for starters or as a delicious snack, spread on crusty bread or crackers.

FRANCE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Ardennes	175g	12	£3.00	0.0% Z
Brussels	175g	12	£3.00	0.0% Z
Duck	175g	12	£3.00	0.0% Z
Garlic	175g	12	£3.00	0.0% Z
Mushroom	175g	12	£3.00	0.0% Z

CORNISH CHARCUTERIE

NEW

67

Nestled on the North Cornish coast, overlooking the sea at Norton Barton Farm, they have been creating award winning artisan British Charcuterie since 2011. They use the finest ingredients in their products including their own Cornish Lop pigs reared by them on the farm.

CORNWALL

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Traditional Pork Rillette - NEW	125g	9	£7.55	0.0% Z
Chicken Rillette with Lemon & Cracked Black Pepper - NEW	125g	9	£7.95	0.0% Z
Wild Boar Rillette - NEW	125g	9	£7.95	0.0% Z
Salmon Pâté with Lemon - NEW	125g	9	£7.95	0.0% Z
Mushroom Pâté with Chilli & Coriander - NEW	125g	9	£7.45	0.0% Z
Chicken Liver Pâté with Smokey Bacon & Sage Butter - NEW	125g	9	£7.76	0.0% Z
Hevva Fish - Cornish Hake in Lemon - NEW	90g	9	£7.50	0.0% Z
Hevva Fish - Cornish Mussels in 'Nduja - NEW	87g	9	£7.50	0.0% Z
Hevva Fish - Devon Crab in Brine - NEW	90g	9	£11.55	0.0% Z



WESSEX COUNTRY GAMMONS

In an age where traditions can all too easily be lost and fade away, Wessex Country Gammons is proud to still use many of the techniques and recipes from yesteryear.

DORSET

PRODUCT	WEIGHT	RRP	VAT
Unsmoked Bacon	200g	£4.50	0.0% Z
Smoked Bacon	200g	£4.50	0.0% Z
Black Pudding Slices - NEW	160g	£2.95	0.0% Z
British Ham Pieces - NEW	300g	£6.75	0.0% Z

PÂTÉ & BACON



The very modest smokehouse is built on their homestead in the Cambrian Mountains of West Wales. Looking for a while for a place to give them space to try out their ideas and the land to give them the opportunity to pool their skills, knowledge, and backgrounds and to try to create a life for their family that embraced the essence of nature, farming, and self-sufficiency. Everything they produce is lovingly smoked on their homestead, in small batches.

WALES



PRODUCT	WEIGHT	RRP	VAT
Smoked Honey Lamb Bacon - NEW	55g	£7.75	0.0% Z
Maple Smoked Bacon - NEW	100g	£6.75	0.0% Z
Chilli and Paprika Smoked Bacon - NEW	100g	£6.75	0.0% Z
Smoked Chorizo Jam - NEW	128g	£6.50	0.0% Z
Smoked Bacon Jam - NEW	128g	£6.50	0.0% Z

**SMOKED BACON SMOKY JAMS,
SMOKY SEASONINGS
AND MORE...**

Set on the edges of the Cambrian Mountains we use the ancient magic of cold smoking to create unusual flavour combinations infused with the simple taste and smell of woodsmoke

great taste
PRODUCER

www.welshsmokery.co.uk

QR code linking to www.welshsmokery.co.uk

PHOTOGRAPHS: BACON & PANCAKES, LAMB BACON!

DELICASA TAPAS

PRODUCT	WEIGHT	RRP	VAT
Tapas Selection - Olives, Meat & Cheese	90g	£3.95	0.0% Z



GOLDSTEIN SMOKED SALMON

Prepared and smoked as it has been for centuries - in a traditional afos smoking kiln - to yield the superb smokey flavour and texture that can only be achieved using the time honoured techniques.

LONDON

PRODUCT	WEIGHT	RRP	VAT
Smoked Salmon	100g	£6.89	0.0% Z



BLACK PUDDING

PRODUCT	WEIGHT	RRP	VAT
Black Pudding Ring	500g	£2.35	0.0% Z
Black Pudding Stick (Barley)	1.36kg	-	0.0% Z

TAPAS, SMOKED SALMON & BLACK PUDDING



MEAT

UNCOOKED MEAT

BACON

	WEIGHT
Selfar Smoked Back Bacon	2.268kg
Selfar Unsmoked Back Bacon	2.268kg
Selfar Smoked Streaky Bacon	2.268kg
Selfar Unsmoked Streaky Bacon	2.268kg

SAUSAGES - KENT

Speldhurst Pork Sausages (PO)	2.27kg
Speldhurst Cumberland Pork Sausages (PO)	2.27kg

COOKED MEAT

TRADITIONAL HAM - WESSEX

	WEIGHT
Home Cured Ham 0%	4kg
Honey Roast Ham	4kg
Woodchurch Ham	5kg

COOKED BEEF

Salt Beef	4kg
Peppered Pastrami	2kg

SLICED COOKED MEATS

	WEIGHT
Chorizo	500g
Pancetta	500g
Prosciutto	500g
Milano	500g
Napoli	500g
Finocchiona	500g
Black Pepper Salami (PO)	500g
Spianata Calabrese Salami	500g
Sliced Pepperoni	500g



SELFAR

REGISTERED TRADE MARK

*Quality
Foods*

SELFAR SMOKED STREAKY BACON 2.268KG
 SELFAR UNSMOKED STREAKY BACON 2.268KG
 SELFAR SMOKED BACK BACON 2.268KG
 SELFAR UNSMOKED BACK BACON 2.268KG

CURD & CURE SLICED COOKED MEAT

Our pre-pack cooked meats are sliced & packed to order in our custom built, SALSA certified production facilities. Curd & Cure branded, pre-priced and presented in attractive packs complete with a hanger hole, meaning they are display-ready as soon as you have unpacked your order.

With an eye-catching, colourful design, our range of cooked meats have a great shelf presence and sit perfectly alongside our Curd & Cure Deli Tubs and pre-pack cheeses.

*Selected products also available whole, please see **page 104** in the **Deli** section.*

PRODUCT	WEIGHT	RRP	VAT
Home Cured Ham	Variable	Price Marked	0.0% Z
Home Cured Ham	500g	Market Priced	0.0% Z
Honey Roast Ham	Variable	Price Marked	0.0% Z
Honey Roast Ham	500g	Market Priced	0.0% Z
Smoked Ham	Variable	Price Marked	0.0% Z
Woodchurch Ham	Variable	Price Marked	0.0% Z
Woodchurch Ham - NEW	500g	Market Priced	0.0% Z
Turkey	Variable	Price Marked	0.0% Z
Sliced Turkey (P0) - NEW	500g	Market Priced	0.0% Z
Roast Chicken	Variable	Price Marked	0.0% Z
Roast Beef (P0)	500g	N/A	0.0% Z
Sliced Roast Beef - NEW	Variable	Price Marked	0.0% Z
Salt Beef	Variable	Price Marked	0.0% Z
Pre Pack Pastrami	Variable	Price Marked	0.0% Z
Corned Beef	Variable	Price Marked	0.0% Z
Gala Pie	Variable	Price Marked	0.0% Z
Garlic Sausage	125g	Price Marked	0.0% Z



CURD & CURE CHARCUTERIE

We have curated a selection of our best-selling cured meats to create a range of sliced charcuterie, offering a convenient pre-packed retail option without the need for slicing in-house. As with our cooked meats, our charcuterie is sliced & packed to order and presented in Curd & Cure branded retail-ready packs.

*All products are also available whole, please see **page 103** in the **Deli** section.*

British charcuterie production is also growing rapidly and so we are excited to also be working with some of the leading artisan producers, whose products you will find on the coming pages.

PRODUCT	WEIGHT	RRP	VAT
Milano Salami	Variable	Price Marked	0.0% Z
Napoli Salami	Variable	Price Marked	0.0% Z
Pepperoni	Variable	Price Marked	0.0% Z
Spianata Calabrese Salami with Chilli	Variable	Price Marked	0.0% Z
Black Pepper Salami	Variable	Price Marked	0.0% Z
Chorizo	Variable	Price Marked	0.0% Z
Danish Salami	Variable	Price Marked	0.0% Z
Finocchiona Salami with Fennel	Variable	Price Marked	0.0% Z
Prosciutto Crudo	Variable	Price Marked	0.0% Z
Pancetta	Variable	Price Marked	0.0% Z
Mixed Continental Meat Selection 1 - Milano Salami, Black Pepper Salami, Fennel Salami, Spianata	80g	£3.60	0.0% Z
Mixed Continental Meat Selection 2 - Prosciutto Crudo, Milano Salami, Fennel Salami, Spianata	80g	£3.60	0.0% Z

CONTINENTAL CHARCUTERIE

PRODUCT	WEIGHT	RRP	VAT
Cooking Chorizo	280g	£4.75	0.0% Z
Spicy Chorizo Ring	200g	£4.25	0.0% Z



Based at Hartgrove Farm in Dorset, The Real Cure are pioneers of the British charcuterie movement. Their bespoke processes have been refined over many years, enabling them to create consistently outstanding British charcuterie.

DORSET



PRODUCT	WEIGHT	RRP	VAT
Dorset Bresaola - NEW	55g	£6.50	0.0% Z
Dorset Chorizo Picante - NEW	55g	£5.40	0.0% Z
Fennel and White Pepper Salami - NEW	55g	£5.40	0.0% Z
Hartgrove Coppa - NEW	55g	£5.75	0.0% Z
Pink Peppercorn & Purbeck Cider Salami - NEW	55g	£5.40	0.0% Z
Sloe and Garlic Wild Venison Salami - NEW	55g	£5.60	0.0% Z
Wild Venison Chorizo - NEW	55g	£5.60	0.0% Z
Wild Venison Pepperoni - NEW	55g	£5.60	0.0% Z
Mixed Charcuterie Pack (Coppa, Chorizo, Fennel and White Pepper) - NEW	150g	£12.25	0.0% Z
Beef Snacking Sticks (5 Sticks) - NEW	N/A	£5.20	0.0% Z
Wild Venison Beer Sticks (5 Sticks) - NEW	N/A	£5.20	0.0% Z

CORNDALE FARM

Corndale Farm was established in 2012 by Alastair Crown, with the aim to produce top-quality pork from his herd of rare-breed, free-range pigs. In 2012 they started with 4 Saddleback pigs and fell in love with keeping pigs and processing their own meat. Their herd soon grew and within 1 year they had increased the herd size to 30 pigs. They then invested in breeding stock and today they breed all their own meat pigs which ensures full traceability.

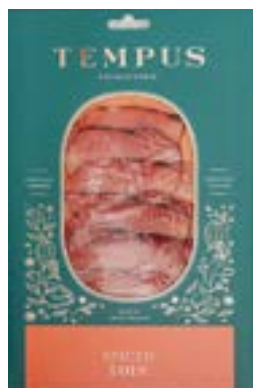
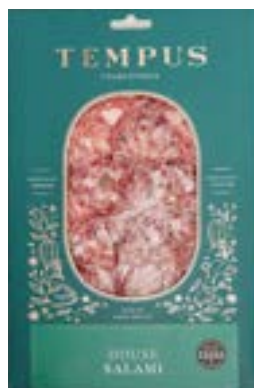
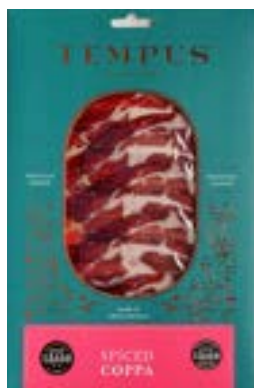
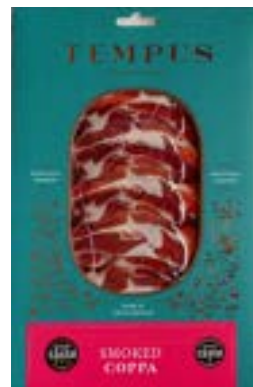
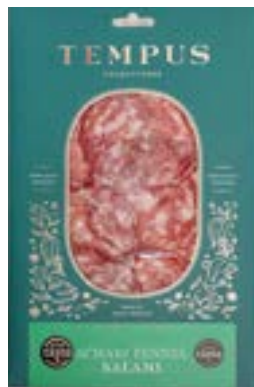
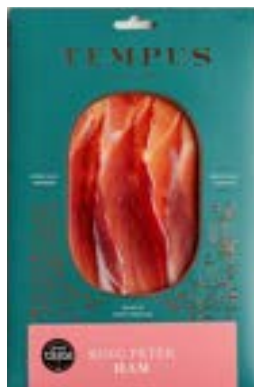
NORTHERN IRELAND

PRODUCT	WEIGHT	RRP	VAT
Chilli Chorizo	110g	£5.95	0.0% Z
Chorizo Picante	110g	£5.95	0.0% Z
Fennel Salami	110g	£5.95	0.0% Z
Garlic & Pepper Salami	110g	£5.95	0.0% Z

TEMPUS CHARCUTERIE

They butcher, ferment and age their products, then finish them up for up to one year in their custom-built ageing room where the natural moulds are allowed to colonise. Their understanding of spices have led them to their multi-award winning British Charcuterie range.

LONDON



PRODUCT	WEIGHT	RRP	VAT
King Peter Ham	60g	£10.50	0.0% Z
Achari Spiced Salami	60g	£6.40	0.0% Z
British Bresaola	60g	£9.50	0.0% Z
Coppa Smoked	60g	£8.50	0.0% Z
Coppa Spiced	60g	£8.50	0.0% Z
House Salami	60g	£6.40	0.0% Z
Spiced Loin	60g	£8.50	0.0% Z
Mixed Charcuterie Pack	120g	£14.95	0.0% Z
No8 (Nduja/Sobrosada) (PO) - NEW	125g	£8.10	0.0% Z

Obsessive about the craft they have been pursuing for over 10 years, British charcuterie pioneers, John Doig and Ian Jones, inspire the invention of many local classics in the young British charcuterie movement.

KENT



PRODUCT	WEIGHT	RRP	VAT
18-month Italian Air-Dried Ham	60g	£6.65	0.0% Z
British Bresaola	60g	£6.65	0.0% Z
Ebony Farm Lamb & Lemon Saucisson	60g	£6.65	0.0% Z
Wild Fennel Saucisson	60g	£5.65	0.0% Z
English Summer Herb Saucisson	60g	£5.65	0.0% Z
Air-Dried Pork Collar - NEW	60g	£6.65	0.0% Z

Beer Sticks

Venison Sticks (5 Pack)	N/A	£6.65	0.0% Z
Hellfire Sticks (5 Pack)	N/A	£5.65	0.0% Z
Original Beer Sticks (5 Pack)	N/A	£5.65	0.0% Z
Fennel Sticks (5 Pack) - NEW	N/A	£5.65	0.0% Z



PRODUCT	WEIGHT
CHARCUTERIE – CONTINENTAL WHOLE STICKS	
SALAMI	
Black Pepper	2kg
Danish	1.82kg
Finocchiona	2.5kg
Milano	2.5kg
Napoli	1.5kg
Spanish Chorizo	1.6kg
Spianata Calabrese	2.1kg

MOONS GREEN WHOLE STICK – KENT	
English Summer Herb Saucisson (PO)	1kg
Four Pepper Saucisson (PO)	1kg
Pork Collar (PO)	1.2kg
Wild Fennel Saucisson (PO)	1kg
Wild Mushroom & Truffle Saucisson (PO)	1kg
Bresaola (PO) – NEW	1kg
Chorizo (PO) – NEW	1kg

THE REAL CURE WHOLE STICK – DORSET	
Dorset Chorizo Picante (PO)	500g
Hartgrove Coppa (PO)	500g
Pink Peppercorn and Purbeck cider salami (PO)	500g
Pork and Venison Pepperoni (PO)	500g
Sloe & Garlic Wild Venison Salami (PO)	500g
Wild Venison Chorizo (PO)	500g

PRODUCT	WEIGHT
TREALY FARM WHOLE STICK – WALES	
NEW	
With their establishment in 2004, they became pioneers of the British Charcuterie Renaissance. They set themselves the target of using the finest British meats to forge new traditions, both borrowed from their European neighbours and building on those buried deep within British culinary history.	
Lemon & Thyme Salami – NEW	1kg
Lamb, Beef & Lemon Merguez Salami – NEW	1kg
Air-Dried Duck Breast (Individual & Skin-On) – NEW	250g
Monmouthshire Air-Dried Collar of Pork – NEW	1kg

SALADS	
Coleslaw – NEW	1kg
Red Coleslaw – NEW	1kg

FISH	
Anchovy Fillets	1kg

MUD FOODS

Delicious, locally grown, reared or produced ingredients and based on family recipes. With a passion for tasty pies, Mud Pies are the ultimate homely, wholesome and delicious pie experience.

CHICHESTER

PRODUCT	WEIGHT	RRP	VAT
Chicken, Ham & Leek Pie	270g	£4.50	0.0% Z
Chicken & Mushroom Pie	270g	£4.50	0.0% Z
Steak & Ale Pie	270g	£4.50	0.0% Z
Steak & Kidney Pie	270g	£4.50	0.0% Z
Steak & Stilton Pie	270g	£4.50	0.0% Z
Chip Shop Chicken Curry Pie	270g	£4.50	0.0% Z
Game Pie	270g	£4.50	0.0% Z
Mushroom & Asparagus Pie	270g	£4.50	0.0% Z
Squash, Spinach & Feta (Vegan) Pie	270g	£4.50	0.0% Z
Scrumpy Cheese & Onion Pie - NEW	270g	£4.50	0.0% Z
Wild Venison in Red Wine Gravy Pie - NEW	270g	£4.95	0.0% Z
Squiche Lorraine	250g	£4.50	0.0% Z
Red Onion Marmalade & Brie Squiche	250g	£4.50	0.0% Z
Roasted Veg and Feta Squiche	250g	£4.50	0.0% Z
Hot Smoked Trout & Watercress Squiche - NEW	250g	£4.50	0.0% Z
Apple & Blackberry Pie - NEW	240g	£3.50	0.0% Z
Apple with Cheese Crust Pie - NEW	240g	£3.50	0.0% Z
Apricot Pie - NEW	240g	£3.50	0.0% Z
Black Cherry Pie - NEW	240g	£3.50	0.0% Z

Please Note: Can be purchased chilled or frozen & seasonal flavours available intermittently



Their business model is a little different to most other bakers; some years ago, they decided to only make pies they would eat themselves, not driven by price. To achieve this, they undertook the whole process of making every component of each pie from the short and puff pastry, to all the fillings. Using family recipes which date back 40 years, no additives or preservatives are used, only local produce and fresh ingredients.

SUSSEX

PRODUCT – Order Day 1 for Delivery Day 3	WEIGHT	RRP	VAT
Quiche Lorraine	195g	£4.10	0.0% Z
Spanish Quiche	195g	£4.10	0.0% Z
Broccoli & Stilton Quiche	195g	£4.10	0.0% Z
Brie & Sundried Tomato Quiche	195g	£4.10	0.0% Z
Caramelised Onion & Goats Cheese Quiche	195g	£4.10	0.0% Z
Leek, Mushroom & Bacon Quiche	195g	£4.10	0.0% Z
Sausage Roll	200g	£4.25	0.0% Z
Game Pie - NEW	220g	£3.10	0.0% Z
Red Thai Sweet Potato and Butternut Squash Pie - NEW	220g	£3.30	0.0% Z
Pork Pies	230g	£4.25	0.0% Z
Pork & Stilton Pork Pie	230g	£4.25	0.0% Z
Pork & Caramelised Onion Cheddar Pork Pie	230g	£3.75	0.0% Z
Pork with Chicken & Ham Pork Pie	230g	£4.25	0.0% Z
Pork with Game Pork Pie	230g	£2.70	0.0% Z
Chicken & Mushroom Pie	230g	£3.45	0.0% Z
Chicken, Gammon & Leek Pie	230g	£3.45	0.0% Z
Chicken Madras Pie	230g	£3.75	0.0% Z
Rabbit & Bacon Pie	230g	£3.45	0.0% Z
Spinach, Red Pepper & Feta Pie	230g	£3.25	0.0% Z
Tofu, Sweet Potato & Butternut Squash Pie	230g	£3.25	0.0% Z
West Country Cheddar Pie	230g	£3.00	0.0% Z
Steak & Kidney Pie	230g	£3.55	0.0% Z
Venison & Bacon Pie	230g	£3.65	0.0% Z
Steak & Stilton Pie	230g	£4.20	0.0% Z
Steak, Mushroom & Ale Pie	230g	£4.20	0.0% Z
Minty Lamb Pie	230g	£4.50	0.0% Z
Junior Steak & Kidney Pudding	300g	£4.30	0.0% Z

TAILORMADE PIES (cont'd)

PRODUCT – Order Day 1 for Delivery Day 3	WEIGHT	RRP	VAT
Chicken, Gammon & Leek Pub Pie	320g	£4.60	0.0% Z
Rabbit & Bacon Pub Pie	320g	£4.80	0.0% Z
Venison & Bacon Pub Pie	320g	£4.80	0.0% Z
Beetroot & Goats Cheese Pub Pie	320g	£4.70	0.0% Z
Steak, Mushroom & Ale Pub Pie	320g	£5.35	0.0% Z
Chicken and Mushroom - NEW	320g	£4.60	0.0% Z
Chicken Madras Pub Pie - NEW	320g	£4.80	0.0% Z
Game Pub Pie - NEW	320g	£5.35	0.0% Z
Mature Cheddar and Leek Pub Pie - NEW	320g	£4.70	0.0% Z
Minty Lamb Pub Pie - NEW	320g	£5.45	0.0% Z
Red Thai Sweet Potato and Butternut Squash Pub Pie - NEW	320g	£4.70	0.0% Z
Roast Root Veg and Halloumi Pub Pie - NEW	320g	£4.70	0.0% Z
Slow Cooked Pork and Apple Pub Pie - NEW	320g	£4.60	0.0% Z
Spinach Red Pepper and Feta Pub Pie - NEW	320g	£4.70	0.0% Z
Steak and Kidney Pub Pie - NEW	320g	£4.60	0.0% Z
Steak And Stilton Pub Pie - NEW	320g	£5.35	0.0% Z
Tofu, Sweet Potato, Parsnip & Spinach Pub Pie - NEW	320g	£4.70	0.0% Z
Bacon & Onion Pudding	420g	£4.30	0.0% Z
Steak & Kidney Pudding	420g	£5.25	0.0% Z
Venison & Bacon Pudding	420g	£6.05	0.0% Z
Game Pudding	420g	£6.50	0.0% Z
Steak, Mushroom & Ale Pudding	420g	£6.50	0.0% Z
Steak, Red Wine & Horseradish Pudding	420g	£6.50	0.0% Z
Large Pork Pies - NEW	425g	£5.55	0.0% Z
Chicken & Ham Pork Pie - NEW	2.5kg	N/A	0.0% Z



KENTISH MAYDE

A family run company, locally produced in their kitchen in Biddenden, Kent, with only the finest ingredients to produce the best fillings.

KENT

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Chicken & Asparagus Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z
Chicken, Smoked Bacon & Leek Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z
	800g	6	£10.95	0.0% Z
Chicken & Mushroom Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z
	800g	6	£10.95	0.0% Z
Chicken, Brie & Cranberry Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z
	800g	6	£10.95	0.0% Z
Spinach & Mushroom Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z
Steak & Ale Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z
	800g	6	£10.95	0.0% Z
Steak & Cheddar Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z
	800g	6	£10.95	0.0% Z
Steak & Kidney Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z
	800g	6	£10.95	0.0% Z
Steak & Stilton Pie	220g	8	£3.65	0.0% Z
	360g	6	£5.10	0.0% Z



KENTISH MAYDE (cont'd)

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Frozen Suet Puddings				
Bacon & Onion Pudding	400g	6	£5.15	0.0% Z
Chicken & Bacon Pudding	400g	6	£5.15	0.0% Z
Lamb & Mint Pudding	400g	6	£5.80	0.0% Z
Steak & Ale Pudding	400g	6	£5.15	0.0% Z
Steak & Kidney Pudding	400g	6	£5.15	0.0% Z
Steak & Stilton Pudding	400g	6	£5.15	0.0% Z
Frozen Fruit Pies				
Apple Pie	800g	6	£6.65	0.0% Z
Apple & Blackberry Pie	800g	6	£6.65	0.0% Z
Apple & Raspberry Pie	800g	6	£6.65	0.0% Z
Apple & Toffee Pie	800g	6	£6.65	0.0% Z
Cherry Pie	800g	6	£6.65	0.0% Z
Sausage Rolls	-	12	-	0.0% Z



KENTISH OILS

Kentish Oils are an award-winning range of rapeseed oils made using specially selected seed which is cold pressed, filtered & bottled in small batches just outside Canterbury.

KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Original Rapeseed Oil	250ml	6	£4.60	0.0% Z
Original Rapeseed Oil	500ml	6	£5.95	0.0% Z
Original Rapeseed Oil	5ltr	-	-	0.0% Z
Original Rapeseed Oil	10ltr	-	-	0.0% Z
Mini Rapeseed Oil	100ml	6	£2.50	0.0% Z
Basil Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Garden Mint Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Garlic & Herb Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Garlic & Herb Infused Rapeseed Oil	500ml	6	£6.25	0.0% Z
Garlic & Herb Infused Rapeseed Oil	5ltr	-	-	0.0% Z
Garlic & Herb Infused Rapeseed Oil (PO)	10ltr	-	-	0.0% Z
Jalapeño Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Jalapeño Infused Rapeseed Oil	500ml	6	£6.25	0.0% Z
Jalapeño Infused Rapeseed Oil (PO)	5ltr	-	-	0.0%Z
Jalapeño Infused Rapeseed Oil (PO)	10ltr	-	-	0.0%Z
Lemon Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Lemon Infused Rapeseed Oil	500ml	6	£6.25	0.0% Z
Lemon Infused Rapeseed Oil (PO)	5ltr	-	-	0.0% Z
Lemon Infused Rapeseed Oil	10ltr	-	-	0.0% Z
Rosemary Infused Rapeseed Oil	250ml	6	£4.80	0.0% Z
Truffle Rapeseed Oil	250ml	6	£10.25	0.0% Z
Presentation Gift Set (Lemon, Garlic, Chilli & Original)	4x250ml	1	£18.00	0.0%Z
Presentation Gift Set (Basil, Mint, Rosemary & Original)	4x250m	1	£18.00	0.0%Z



From the Garden of England

KENTISH OILS COLD PRESSED

*Award-winning
Cold-pressed
Rapeseed Oils,
Dressings &
Condiments*

Our range of cold-pressed rapeseed oils are crafted using carefully selected seeds grown in Kent with 100% traceability back to the field it was grown on. The secret behind our oil's distinctive colour and taste is down to the individual filtration steps.

Our dressings, marinades and condiments are made using our cold-pressed rapeseed oil, along with the finest hand-picked local and British ingredients to produce a range of great tasting Kentish Condiments, essential for every kitchen.

Explore the full range



KENTISHCONDIMENTS.COM



KENTISH CONDIMENTS

Kentish Condiments dressings and mayonnaises are all made in small batches using traditional recipes to create this premium multi award winning range.

KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Caramelised Shallot & Cider Vinegar Dressing	240ml	6	£4.50	0.0% Z
Garden Herb Vinaigrette	240ml	6	£4.50	0.0% Z
Honey & Mustard Dressing	240ml	6	£4.50	0.0% Z
Caesar Dressing	240ml	6	£4.50	0.0% Z
Chilli Mayonnaise	250g	6	£4.29	0.0% Z
Garlic Mayonnaise	250g	6	£4.29	0.0% Z
Original Mayonnaise	250g	6	£4.29	0.0% Z
Hollandaise	250g	6	£4.29	0.0% Z
Mayonnaise (PO)	5ltr	-	-	0.0% Z

EMILY FOODS

NEW

Founded in 1949, located in the heart of Murcia's Orchards, they guarantee access to the best selection of fruit for the production of their quince meat.

SPAIN



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Membrillo Quince Jelly (Boxed) - NEW	800g	N/A	N/A	0.0% Z
Membrillo Quince Jelly - NEW	200g	12	£4.95	0.0% Z

CONDIMENTS & QUINCE



SNOWDONIA CHUTNEYS

*The perfect addition to any cheeseboard, an innovative range of products from
The Snowdonia Cheese Company.*

NORTH WALES



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Balsamic Caramelised Onion Chutney	100g	12	£3.25	0.0% Z
Fig & Apple Chutney	100g	12	£3.25	0.0% Z
Pear, Date & Cognac Chutney	100g	12	£3.25	0.0% Z
Spiced Tomato & Vodka Chutney	100g	12	£3.25	0.0% Z
Rhubarb & Gin Chutney	100g	12	£3.25	0.0% Z

THE BAY TREE

*Beginning in their family kitchen, The Bay Tree aims to make the wonder of nature's finest
flavours a part of everyday life.*

DEVON

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Red Onion Marmalade	200g	6	£4.25	0.0% Z
Sticky Figgy Chutney	200g	6	£4.25	0.0% Z
Real Ale Chutney	200g	6	£4.25	0.0% Z
Glorious Garlic Pickle	200g	6	£4.25	0.0% Z
Gooseberry & Corriander Chutney	200g	6	£4.25	0.0% Z
Spiced Tomato & Onion Chutney	200g	6	£4.25	0.0% Z
Cheeseboard Chutney	195g	6	£4.25	0.0% Z
Hot Chilli Chutney	180g	6	£4.25	0.0% Z
Real Ale Chutney	3kg	-	-	0.0% Z
Onion Marmalade (White)	3kg	-	-	0.0% Z
Red Onion Marmalade (Spicy)	3kg	-	-	0.0% Z
Spicy Tomato & Onion Chutney	3kg	-	-	0.0% Z



CHUTNEYS & JAMS

WOODEN SPOON

A small, well established, forward-thinking company situated in a beautiful rural location in Wye, Kent. They pride themselves in the production of unique preserves using only the finest quality ingredients, and where possible, their produce is sourced from local growers ensuring authenticity and quality.

KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Apricot Jam	340g	6	£4.95	0.0% Z
Raspberry Jam	340g	6	£4.95	0.0% Z
Strawberry Jam	340g	6	£4.95	0.0% Z
Thick Cut Marmalade	340g	6	£4.95	0.0% Z
Blackcurrant Jam	340g	6	£4.95	0.0% Z
Three Fruit Chutney with Whitstable Ale - NEW	1.2kg	N/A	N/A	0.0% Z
Piccalilli - NEW	1.2kg	N/A	N/A	0.0% Z

HARRINGTON FOODS

A small family-run business, first made in a farmhouse kitchen in Benenden, a village in the Weald of Kent.

KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Benenden Sauce	250ml	6	£5.45	0.0% Z
	500ml	6	£9.45	0.0% Z
Quiddity Sauce	250ml	6	£5.45	0.0% Z

Freshen up your range

Sauces, dips, dressings and
condiments with A Little Bit
of fresh herbs in every jar



Full of fresh herbs
Quality ingredients
100% preservative free
Locally produced
Vegan & Gluten Free



ENJOY THE FULL FLAVOUR
OF FRESH HERBS AT HOME
WITHOUT THE HASSLE

Discover

Our whole fresh herb range online
alittlebit.co.uk



@alittlebitfood

On a mission to connect people to the joy and versatility of fresh herbs and make them a part of everyday life with their ability to transform a simple dish.

KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Dressings				
Thyme & Balsamic Dressing	250ml	6	£3.95	0.0% Z
Tarragon & Lemon Dressing	250ml	6	£3.95	0.0% Z
Parsley & Red Onion Dressing	250ml	6	£3.95	0.0% Z
Vegan Caesar Dressing	250ml	6	£3.95	0.0% Z
Pasta Sauces				
Oregano, Olive & Tomato Sauce	325g	6	£3.99	0.0% Z
Sage & Spicy Tomato Sauce	325g	6	£3.99	0.0% Z
Basil & Tomato Sauce	325g	6	£3.99	0.0% Z
Ketchups				
Rosemary & Tomato Ketchup	260g	6	£3.95	0.0% Z
Brown Sauce	260g	6	£3.95	0.0% Z
Vegan Mayos				
Lemon & Herb Mayo	250g	6	£3.80	0.0% Z
Mixed Herb Mayo	250g	6	£3.80	0.0% Z
Roasted Garlic & Herb Mayo	250g	6	£3.80	0.0% Z
Dips				
Spicy Salsa Dip	200g	6	£3.99	0.0% Z
Peamole Dip	200g	6	£3.99	0.0% Z
Onion & Chive Dip	200g	6	£3.99	0.0% Z



Wanting to take pasta back to basics, with no compromise on flavour, making pasta slowly and authentically. They source the flour from a local mill, working directly with the miller, ensuring superb quality grain with the desired attributes for their recipe. They don't use any eggs in their recipes, so their pastas are all vegan.

NORTH YORKSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
The Yorkshire Pasta Company No 01 Fusilli- NEW	500g	10	£4.84	0.0% Z
The Yorkshire Pasta Company No 02 Penne Rigate- NEW	500g	10	£4.84	0.0% Z
The Yorkshire Pasta Company No 03 Conchiglie Rigate- NEW	500g	10	£4.84	0.0% Z
The Yorkshire Pasta Company No 04 Tortiglioni- NEW	500g	10	£4.84	0.0% Z
The Yorkshire Pasta Company No 05 Mezze Maniche Rigate- NEW	500g	10	£4.84	0.0% Z



THE
YORKSHIRE
PASTA
COMPANY



MALTON, ENGLAND
EST. 2019

AWARD WINNING
PREMIUM BRITISH
PASTA

SMALL BATCH • BRITISH WHEAT FLOUR
SLOW DRIED • BRONZE DRAWN
100% RECYCLABLE PAPER PACKAGING
VEGAN • FAMILY BUSINESS



Nº 01
FUSILLI



Nº 02
PENNE RIGATE



Nº 03
CONCHIGLIE
RIGATE



Nº 04
TORTIGLIONI



Nº 05
MEZZE MANICHE
RIGATE



BEST SELLING
BRAND 2022-23



For more details scan the QR code
email info@yorkshirepasta.co.uk or
visit www.yorkshirepasta.co.uk



FINALIST 2022

Founded by Giulia, a passionate cook and food lover, Sunny & Luna is on a mission to increase the nutritional benefits of comfort food without compromising on flavour. The combination of her Italian roots, a family background in the food business, and a certification as a nutrition coach have conditioned Giulia to eat healthily... but she never gave up on the pleasure of eating.

LONDON



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Cauliflower Gnocci - NEW	350g	8	£5.99	0.0% Z
Lentil Taglietelle - NEW	250g	6	£5.99	0.0% Z
Spinach Gnocci - NEW	350g	8	£5.99	0.0% Z



SERIOUS PIG

The idea began with a conversation in the pub between two friends to find the perfect snacking accompaniment. Serious Pig sources high quality pork from the very best British farms.

LONDON



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Snackalami				
Classic	30g	12	£2.35	0.0% Z
Chilli & Paprika	30g	12	£2.35	0.0% Z
Snackingham 'Classic'	35g	12	£2.88	0.0% Z
Snacking Cheese				
Crunchy Snacking Cheese	24g	24	£1.57	0.0% Z
Crunchy Snacking Cheese with Rosemary	24g	24	£1.57	0.0% Z
Crunchy Snacking Cheese with Caramelised Onion	24g	24	£1.57	0.0% Z
Crunchy Snacking Cheese with Truffle	24g	24	£1.78	0.0% Z
Snacking Pickles				
Snacking Pickles	40g	24	£1.57	0.0% Z
Snacking Pickles with Chilli	40g	24	£1.57	0.0% Z



SNACKING

OLLY'S SNACKS

After launching their first ever olive snack pouches, and across the next 3 years they continued on their mission to bring smiles to as many faces as possible with their olives, and they did just that!

Across the space of 18 months their range of snacks grew from 3 to 14, with the birth of their nut mixes, pretzel thins and chocolate covered pretzel thins!

LONDON

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Dark Chocolate Pretzel Thins	90g	10	£3.00	20.0% S
Milk Chocolate Pretzel Thins	90g	10	£3.00	20.0% S
Chilli & Rosemary Green Olive Pouch	50g	12	£2.00	0.0% Z
Original Salted Pretzel Thins - NEW	140g	7	£2.65	0.0% Z
Sweet Chilli Pretzel Thins - NEW	140g	7	£2.65	0.0% Z
Garlic & Basil Olives - NEW	50g	12	£2.00	0.0% Z
Multiseed Sesame Pretzel Thins - NEW	140g	7	£2.50	0.0% Z
Cheesy Pretzel Thins - NEW	140g	7	£2.50	0.0% Z
Sour Cream Pretzel Thins - NEW	140g	7	£2.50	0.0% Z
BBQ Lentil Crisps - NEW	80g	16	£2.50	0.0% Z
Salt & Vinegar Lentil Crisps - NEW	80g	16	£2.50	0.0% Z

OLLY'S

SNACKS THAT FEED YOUR FEEL GOOD!

HEALTHIER **DELICIOUS** SNACKS, ALL AVAILABLE IN A VARIETY OF FLAVOURS

OLIVES!
**ONLY
75
CAL
PER PACK**
**UNDER
91
CAL
PER SERVING**
**ONLY
120
CAL
PER PORTION**
**ONLY
130
CAL
PER PORTION**
CHOCO PRETZELS!
LENTIL CRISPS!
PRETZEL THINS!


They started Montezuma's, their little chocolate business, in 2000 with only a kitchen sink sized machine, huge enthusiasm, spades of naivety and most importantly, a broad ideal to bring chocolate innovation to a boring and staid British chocolate market.

WEST SUSSEX

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Black Forest - Dark with Cherry - NEW	25g	26	£1.25	20.0% S
Smooth Operator - Milk 37% - NEW	25g	26	£1.25	20.0% S
FitzRoy - Dark 74% - NEW	25g	26	£1.25	20.0% S
Royal Mint - Dark with Peppermint - NEW	25g	26	£1.25	20.0% S
Absolute - Black 100% Cocoa - NEW	90g	12	£3.50	20.0% S
Happiness - Milk with Salted Caramelised Hazelnuts - NEW	90g	12	£3.50	20.0% S
Sea Dog - Dark with Lime & Sea Salt - NEW	90g	12	£3.50	20.0% S
Smooth Operator - Milk 37% - NEW	90g	12	£3.50	20.0% S
Organic Milk Giant Buttons Bag - NEW	180g	8	£5.00	20.0% S
Organic 74% Giant Dark Buttons Bag - NEW	180g	8	£5.00	20.0% S
Black Forest - Cherry Flavoured Chocolate Fudge Carton - NEW	150g	5	£3.50	20.0% S
Dear Dairy - Vanilla Clotted Cream Fudge Carton - NEW	150g	5	£3.50	20.0% S
Smooth Operator - Chocolate Fudge Carton - NEW	150g	5	£3.50	20.0% S



MONTEZUMA'S

EXTRAORDINARY
CHOCOLATE

WE TICK ALL THE BOXES!

- ✓ Extraordinary chocolate
- ✓ No palm oil. Ever!
- ✓ Inclusive range with Organic & Vegan options available
- ✓ All our chocolate & fudge is Gluten Free
- ✓ Quality natural ingredients and flavours
- ✓ British Made
- ✓ Ethically and sustainably sourced cocoa
- ✓ 100% recyclable, compostable or bio-degradable packaging



KENT CRISPS



Award Winning Traditional British Crisps

Our crisps are created using real ingredients by partnering with some of Kent's finest producers.

We select the finest Red Tractor certified British potatoes and lovingly hand-cook them in small batches to give you a traditional crunch that's bursting with flavour.

Gluten Free • Dairy Free* • No added MSG
No artificial colours or flavouring



KENTCRISPS.COM

* Excluding Ashmore Cheese & Onion which includes DAIRY

KENT CRISPS

Award-winning crisps from the Garden of England. Kent Crisps has partnered with local food producers to create some of the best of British flavours for their premium quality British snacks.

KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Ashmore Cheese & Onion	40g	20 x 40g	£1.25	20.0% S
Ham & Mustard	40g	20 x 40g	£1.25	20.0% S
Lamb & Rosemary	40g	20 x 40g	£1.25	20.0% S
Oyster & Vinegar	40g	20 x 40g	£1.25	20.0% S
Sea Salt & Vinegar with Biddenden Cider	40g	20 x 40g	£1.25	20.0% S
Sea Salt	40g	20 x 40g	£1.25	20.0% S
Smoked Chipotle Chilli	40g	20 x 40g	£1.25	20.0% S
Ashmore Cheese & Onion	150g	10 x 150g	£2.50	20.0% S
Oyster & Vinegar	150g	10 x 150g	£2.50	20.0% S
Sea Salt & Vinegar with Biddenden Cider	150g	10 x 150g	£2.50	20.0% S
Sea Salt	150g	10 x 150g	£2.50	20.0% S
Smoked Chipotle Chilli	150g	10 x 150g	£2.50	20.0% S

TAKING THE PEA

NEW

Peas, as a snack?! Are you taking the pea? For once, they're not! For a long time, these little balls of mush gave us nightmares... until they roasted them and coated them in some of the nation's favourite flavours. They are crunchy, delicious and will always have you coming back for more!

Their British grown peas are high in fibre, a great source of plant-based protein.

SOMERSET

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Wacky Wasabi - NEW	25g	12	£1.25	0.0% Z
Smoked Ham - NEW	25g	12	£1.25	0.0% Z
Sweet Chilli - NEW	25g	12	£1.25	0.0% Z
Cheesy & Onion - NEW	25g	12	£1.25	0.0% Z



SNACKING

MR. FILBERT'S

Gourmet nuts and seed recipes, handcrafted using a unique process and using local suppliers for the very best quality and provenance of ingredients.

SOMERSET

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Nuts				
Chilli & Fennel Mixed Nuts	40g	20x40g	£1.55	20.0% S
Dry Roasted Peanuts	40g	20x40g	£1.10	20.0% S
Salt & Pepper Cashews	40g	20x40g	£1.55	20.0% S
Salt Crust Peanuts	40g	20x40g	£1.10	20.0% S
Sea Salt & Herb Mixed Nuts	40g	20x40g	£1.55	20.0% S
Rosemary Almonds	40g	20x40g	£1.70	20.0% S
Rosemary Almonds	100g	12x100g	£3.40	20.0% S
Pink Peppercorn Cashews & Peanuts	100g	12x100g	£3.10	20.0% S
Smoked Applewood Mixed Nuts	100g	12x100g	£3.10	20.0% S
Mexican Sweet Chilli Mixed Nuts	100g	12x100g	£3.40	20.0% S
Spring Wild Garlic Mixed Nuts	100g	12x100g	£3.40	20.0% S
French Rosemary Almonds - NEW	1.5kg	N/A	N/A	20.0% S



Mr. Filbert's®
SNACKS BEYOND EXPECTATION



Naturally Delicious
Snacks
by A. Filbert

Handmade for incredible taste | 100% Wholesome | Over 50 taste awards | B-Corp Certified

MR. FILBERT'S (cont'd)



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Olives				
Green Olives With Chilli & Black Pepper	50g	12x50g	£2.30	0.0% Z
Green Olives With Lemon & Oregano	50g	12x50g	£2.30	0.0% Z
Kalamata & Green Olives with Rosemary & Garlic	50g	12x50g	£2.30	0.0% Z
Biltong				
Chilli Rub Biltong (PO) - NEW	30g	20	£2.85	0.0% Z
Original Biltong (PO) - NEW	30g	20	£2.85	0.0% Z
Rice Crackers				
Sweet Chilli Rice Crackers - NEW	40g	12	£1.50	0.0% Z
Sweet Chilli Rice Crackers - NEW	150g	6	£3.50	0.0% Z
Teryaki Mochi Rice Bites - NEW	150g	6	£3.75	0.0% Z
Tom Yum Mochi Rice Bites - NEW	150g	6	£3.75	0.0% Z
Black Pepper Mochi Rice Bites - NEW	150g	6	£3.75	0.0% Z

YUMMYCOMB

A sweet tooth, an eye for the unusual with a heart full of tradition run alongside their strong family values, these are the foundations of Yummycomb. They ensure only the finest sustainable Belgian chocolate is used to smother their delicious honeycomb and nothing but 100% natural flavourings can make their way into our products.

NORTH YORKSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Honeycomb in Belgian Milk Chocolate Pocket Pack	100g	6	£3.50	20.0% S
Honeycomb in Salted Caramel Belgian Chocolate	100g	6	£3.50	20.0% S



SNACKING

SQUIRREL SISTERS

99

NEW

Founded by Gracie & Sophie Tyrell, Squirrel Sisters are an award-winning, no added sugar snack brand. Together they have been campaigning for healthier diets and have subsequently produced great tasting, no sugar snacks which are also gluten-free and vegan.

SURREY



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Cacao Brownie Bar - NEW	40g	16	£1.50	0.0% Z
Peanut Caramel Bar - NEW	40g	16	£1.50	20.0% S
Peanut Raspberry Bar - NEW	40g	16	£1.50	20.0% S



**THE UK'S
ORIGINAL**
No Added Sugar
SNACK BAR

- PLANT-BASED
- GLUTEN FREE
- RAW
- SOURCE OF FIBRE
- SOURCE OF PROTEIN

**100%
NATURAL**
#TreatyourHealth



*Swedish-inspired crispbreads, with award-winning flavour and crunch.
Made in an artisan bakery in the UK, following the original Swedish recipe
and using their 45 year old sourdough starter.*

SHROPSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Sourdough Original Crispbread	105g	8	£3.15	0.0% Z
Sourdough Spelt & Fig Crispbread	100g	8	£3.15	0.0% Z
Sourdough Charcoal & Rye Crispbread	90g	12	£3.15	0.0% Z
Sourdough Crispbread Sharing Platter Original	350g	5	£7.15	0.0% Z
Sourdough Crispbread Selection Box of 3 Variants - Original, Charcoal & Rye and Spelt & Rosemary	265g	6	£7.50	0.0% Z
Pink Peppercorn Sourdough Crackers	90g	8	£3.15	0.0% Z
Rosemary & Sea Salt Sourdough Crackers	90g	8	£3.15	0.0% Z
Poppyseed Sourdough Crackers	90g	8	£3.15	0.0% Z
Pumpkin & Sunflower Seed Sourdough Crackers - NEW	90g	8	£3.15	0.0% Z
Oregano & Olive Oil Sourdough Crackers - NEW	90g	8	£3.15	0.0% Z
Sea Salt Sourdough Flatbreads	115g	6	£3.15	0.0% Z
Seeded Sourdough Flatbreads	115g	6	£3.15	0.0% Z
Foodservice Mixed Case (Full Case) (Original / Fig / Charcoal)	12 x 105g, 100g, 90g	-	-	0.0% Z
Peter's Yard - Foodservice Original Small (Full Case)	12 x 105g	-	-	0.0% Z



ARTISAN BISCUITS

A long-standing family bakery in the Derbyshire Peak District. Made by hand, by real people using the best quality ingredients.

DERBYSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Miller's Damsel - Buttermilk Wafers	125g	6	£3.15	0.0% Z
Miller's Damsel - Charcoal Wafers	125g	6	£3.15	0.0% Z
Miller's Damsel - Wheat Wafers	125g	6	£3.15	0.0% Z
Miller's Damsel - Gluten Free Charcoal Crackers	125g	6	£3.65	0.0% Z
Miller's Elements - Ale Crackers	100g	12	£3.15	0.0% Z
Miller's Elements - Earth Crackers	100g	12	£3.15	0.0% Z
Miller's Elements - Fire Crackers	100g	13	£3.15	0.0% Z
Miller's Elements - Water & Seaweed Crackers	100g	6	£3.15	0.0% Z
Miller's Harvest - Three Nut Crackers	125g	6	£3.50	0.0% Z
Miller's Harvest - Three Seed Crackers	125g	6	£3.50	0.0% Z
Miller's Harvest - Three Fruit Crackers	125g	6	£3.50	0.0% Z
Miller's Toast - Cranberry & Raisin Toast	100g	6	£4.50	0.0% Z
Miller's Toast - Fig & Sultana	100g	6	£4.50	0.0% Z
Miller's Toast - Plum & Date	100g	6	£4.50	0.0% Z
Miller's Toast - Gluten Free Cranberry & Raisin	100g	6	£5.95	0.0% Z
Best of Miller's Selection	350g	4	£11.40	0.0% Z
Baker & Barista - Double Chocolate Shortbread - NEW	120g	6	£3.75	0.0% Z
Baker & Barista - Gluten Free Vanilla Shortbread - NEW	120g	6	£4.15	0.0% Z
Baker & Barista - Sour Cherry Shortbread - NEW	120g	6	£3.75	0.0% Z
Baker & Barista - Spiced Caramel Shortbread - NEW	120g	6	£3.75	0.0% Z
Baker & Barista - Vanilla Shortbread - NEW	120g	6	£3.75	0.0% Z
Two by Two - Cherry Biscuits - Fox & Crow - NEW	100g	12	£3.50	0.0% Z
Two by Two - Peach Biscuits - Mary & Lamb - NEW	100g	12	£3.50	0.0% Z
Two by Two - Toffee Biscuits - Hare & The Tortoise - NEW	100g	12	£3.50	0.0% Z
Two by Two - Vanilla Biscuits - Owl & The Pussycat - NEW	100g	12	£3.50	0.0% Z
Gluten Free Catering Selection - NEW	1.2kg	-	-	0.0% Z
Miller's Damsel Chef Selection - NEW	1.5kg	-	-	0.0% Z

A family business, founder-managed by a pastry chef, who bake all their own products in their own bakery in London. Pioneers of gluten-free baking since 2009, Kent & Fraser is a dedicated artisan producer of gluten free and wheat free baked goods.

LONDON

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Chocolate Butter Crunch Sweet Biscuits (GF, V, NO EGG) - NEW	125g	6	£3.40	0.0% Z
Choc Chip Crunchy Cookies (GF, V, NO EGG) - NEW	125g	6	£3.40	0.0% Z
Lemon Butter Shortbread (GF, V, NO EGG) - NEW	125g	6	£3.40	0.0% Z
Spicy Ginger Crunchy Cookies (GF, VG) - NEW	125g	6	£3.40	0.0% Z
Vanilla Butter Crunch Sweet Biscuits (GF) - NEW	125g	6	£3.40	0.0% Z
Delicate Digestive Biscuits (GF) - NEW	125g	6	£3.40	0.0% Z
Cherry, Pecan & Poppy Seed Toast (GF, VG, NO SOYA) - NEW	110g	6	£4.20	0.0% Z
Cranberry & Almond Toast (GF, VG, NO SOYA) - NEW	110g	6	£4.20	0.0% Z
Olive, Walnut & Pimenton Toast (GF, VG, NO SOYA) - NEW	110g	6	£4.20	0.0% Z
Cracked Black Pepper & Smoked Sea Salt Cheese Wafers (GF, V, NO EGG) - NEW	110g	6	£3.65	0.0% Z
Hot Chilli Peppers With Coriander & Lime Cheese Wafers (GF, V, NO EGG) - NEW	110g	6	£3.65	0.0% Z
Oak-Smoked Garlic & Black Poppy Seed Cheese Wafers (GF, V, NO EGG) - NEW	110g	6	£3.65	0.0% Z
Roasted Onion & Nigella Seed Cheese Wafers (GF, V, NO EGG) - NEW	110g	6	£3.65	0.0% Z

Moreish wonders, rarer than unicorns!

.. Until we cracked our own special artisanal recipe!
Our delicious digestives are gluten-free
and vegan, with a warm touch of
caramelised molasses.



GMO Free



Made Without Eggs



Gluten Free



Vegan options



kent&fraser

DELICIOUSLY GLUTEN FREE

WWW.KENTANDFRASER.COM

Award Winning Gluten-Free Biscuits, Cookies and Savouries Made in London in our Artisan Bakery.

Naturally delicious and full of real fruit juice, expertly blended with pure Kingsdown Water which is naturally filtered through the chalk hills of the North Downs.

KENT



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Sparkling Pressés				
Apple Sparkle	330ml	12	£1.75	20.0% S
Cloudy Lemonade	330ml	12	£1.75	20.0% S
Ginger Sparkle	330ml	12	£1.75	20.0% S
Rhubarb Sparkle	330ml	12	£1.75	20.0% S
Blackcurrant Sparkle	330ml	12	£1.75	20.0% S
Elderflower Sparkle	330ml	12	£1.75	20.0% S
Orange Sparkle	330ml	12	£1.75	20.0% S
Apple Sparkle	750ml	6	£3.50	20.0% S
Cloudy Lemonade	750ml	6	£3.50	20.0% S
Ginger Sparkle	750ml	6	£3.75	20.0% S
Rhubarb Sparkle	750ml	6	£3.50	20.0% S
Elderflower Sparkle	750ml	6	£3.50	20.0% S
Orange Sparkle	750ml	6	£3.50	20.0% S
Blackcurrant Sparkle	750ml	6	£3.50	20.0% S
Water				
Still Natural Spring Water	330ml	24	£0.69	20.0% S
Sparkling Natural Water	330ml	24	£0.69	20.0% S
Still Natural Spring Water	750ml	12	£1.15	20.0% S
Sparkling Natural Water	750ml	12	£1.15	20.0% S
Still Natural Spring Water - NEW	500ml	24	£0.95	20.0% S
Sparkling Natural Water - NEW	500ml	24	£0.95	20.0% S

BEAUTIFUL SOFT DRINKS THAT
TASTE AS GOOD AS THEY LOOK
FROM KINGSDOWN WATER



7 flavours available in elegant 330ml & 750ml glass bottles



www.kingsdownwater.com

Over 140 years have passed since Francis first founded Hartridges but their values remain the same.
The company is now led by the Fifth generation who are proud to carry on the legacy.

HAMPSHIRE



PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Orange & Passion Fruit Mixed Juice - NEW	275ml	12	£1.60	20.0% S
Apple & Mango Mixed Juice - NEW	275ml	12	£1.60	20.0% S
Apple & Raspberry Mixed Juice - NEW	275ml	12	£1.60	20.0% S
Orange Juice - NEW	275ml	12	£1.60	20.0% S
Cranberry Juice - NEW	275ml	12	£1.60	20.0% S
Cloudy Apple Juice - NEW	275ml	12	£1.60	20.0% S
Ginger Beer - NEW	330ml	12	£1.70	20.0% S
Elderflower Presse - NEW	330ml	12	£1.70	20.0% S
Traditional Lemonade - NEW	330ml	12	£1.70	20.0% S
Rose Lemonade - NEW	330ml	12	£1.70	20.0% S
Raspberry Lemonade - NEW	330ml	12	£1.70	20.0% S
Dandelion & Burdock - NEW	330ml	12	£1.70	20.0% S



NEW TO
CURD&CURE



HARTRIDGES

FAMILY OWNED SINCE 1882



WHY CHOOSE HARTRIDGES

01

BRITISH PROVENANCE

AN ESTABLISHED HERITAGE BRAND
SERVING HOSPITALITY FOR 141 YEARS

02

EXCLUSIVE

PRODUCTS ARE NOT AVAILABLE IN
MULTIPLE GROCERY RETAILERS

03

NATURAL INGREDIENTS

OUR SPARKLING & JUICE RANGES
CONTAIN ALL NATURAL INGREDIENTS

04

COMPETITIVE PRICING

THE POTENTIAL FOR GREATER MARGIN
COMPARED TO OTHER PREMIUM BRANDS



"Hartridges has been a family owned soft drinks producer for over 140 years.

We welcome you to try our refreshed range of soft drinks."

Ed Hartridge
5th generation owner

BIDDENDEN



Classic, farm pressed juice made with Kentish culinary and dessert apples. Local, pressed and bottled on-site at the family run vineyard, just outside the picturesque Wealden village of Biddenden.

KENT

PRODUCT	SIZE	CASE SIZE	RRP	VAT
Biddenden Apple Juice - NEW	250ml	24	£1.50	20.0% S

NICHE COCKTAILS

Pioneers of mixology, united by one purpose - making cocktail hour, every hour. The considered flavour to be the fundamental factor throughout their process, and they will never waiver from that.

SUFFOLK

PRODUCT	WEIGHT	CASE SIZE	RRP	VAT
Blood Orange Old Fashioned 12% ABV	150ml	24	£4.95	20.0% S
Matcha Mojito 8% ABV	250ml	12	£4.95	20.0% S
Pink Grapefruit Gin Fizz 8% ABV	250ml	12	£4.95	20.0% S
Raspberry Cosmo 10% ABV	250ml	12	£4.95	20.0% S
Brazilian Lime Margarita 10% ABV - NEW	250ml	12	£4.95	20.0% S



Consistently perfect,
conveniently canned.

nichecocktails.co.uk

Find your Niche

Here at Niche, we're not comfortable with the idea of compromise. Nor should you be.

We want a canned cocktail as delicious in taste, and minimal in effort, as if you'd just stepped away from the bar.

It's why we consider flavour to be the fundamental factor throughout our process, and we'll never waiver from that.

Made entirely from carefully sourced, natural ingredients, our drinks are created at our Suffolk base and tested meticulously to ensure we recreate the very best cocktails you've ever had the good fortune to experience.

Why Niche?



Our spirit partners

ADNAMS
SOUTHWOLD

THE
ENGLISH
DISTILLERY





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STAPLEHURST, KENT TN12 0JT