

Our Suppliers

Away from the spin and the current press obsession with carbon footprints, we choose to invest in our community by using local suppliers wherever possible and keeping food fresh.

Big shouts go out to:

- Barry the butcher in Stratford - Upon - Avon
- Chesterton Farm in Cirencester for pork, chicken and bacon
- Carol and David Webb in Chipping Campden for organic Berkshire pork Sausages
- Vegetable and soft fruit grown in and around Ebrington by The Drinkwater family and 'Smed'
- Bob 'the cheese' Atkins at B&S Dairy Foods in Dudley
- Olives and olive oil from Elanthy in Chipping Norton
- New Wave Seafoods in Cirencester
- 'Fishy Tim' Alsop who brings our fish straight from the sea every week from Looe Cornwall (its necessarily less local)
~ we ensure that we only use fish from sustainable resources (if you're concerned about sustainable fish stock and dolphin friendly nets, follow us and don't purchase fish on the marine conservation society's list www.fishonline.org)
- Herbs from our own herb garden (follow your nose and have a look in the garden)
- Our Head Chef Bob makes all the pates and pickles

.....Oh, and if you know of a local supplier that you think we should be using please let us know.