

# OUR FOOD PROVENANCE

If you take a look at the map, you'll see that our produce is sourced in this sceptered isle. We've worked hard to seek out and develop relationships with the most exceptional artisans, farmers and suppliers in the country, so that our produce - like our menu - is a true celebration of the best of British.

- 1 Agria Potatoes  
Fenland, Cambridgeshire
- 2 Ampersand Butter  
Bloxham Grove Farm, Banbury, Oxfordshire
- 3 Beef Rib Eye & Fillet  
Irish Hereford
- 4 Black Truffles  
Wiltshire
- 5 Crab Meat  
Portland Shellfish, Dorset
- 6 Eggs  
Beechwood Farm, Berkshire
- 7 Goats Curd  
Dorstone, Herefordshire
- 8 Haddock  
Cornwall
- 9 Meadow Blend Sourdough,  
Cultured Butter
- 10 Merrifield Duck  
Crediton, Devon
- 11 Pork  
Jimmy Butler, Norfolk
- 12 Salmon  
Loch Duart, Scotland
- 13 Shh 'annu Lamb  
Kirkwood Farm, Lockerbie, Scotland
- 14 Strawberries  
Kent
- 15 Tomatoes  
Isle of Wight
- 16 Venison  
Scottish Highlands
- 17 Wheat (30% wild farmed flour regenerative)  
Shipton Mill, the Cotswolds
- Cheese:
- 18 Baron Bigod  
Bungay, Suffolk
- 19 Beenleigh Blue  
Totnes, Devon
- 20 Brightwell Ash  
Little Wiltenham, Oxfordshire
- 21 Pitchfork Cheddar  
Somerset
- 22 Winslade  
Basingstoke, Hampshire

