

Our Suppliers

With the help of Richards' Father Peter Terry we have home-grown a selection of vegetables, so when the menu says home-grown it really is.

Shelley's Parents (Simon and Carol) are also keen gardeners and regularly visit from their home in Kent laden with fresh produce from their garden.

We use Pete the Butcher, who has British Meats in Challow nr Wantage

Our fish is from New Wave Seafood in Fairford and Kingfisher in Brixham

Our Bread is from The Bread Bin Bakery in Carterton

We use cold pressed rape seed oil in all our dressings from Sanderson Family at Stainswick Farm, Shrivenham

Our free range eggs are from Joy 'the egg lady' at New Yatt nr Witney

Our Butter is made with milk from Neverend Dairy in Gloucestershire

The Dexter Sirloins (when they are available) are from Challow Hill Farm Nr Wantage and are reared by Lin and Lucy Blackwell

Our Wiltshire cured breakfast bacon is produced by the Dingley Deil pork company based in Essex

James from Bramleys whole sale based in Cirencester drives to the London vegetable markets daily to buy the fresh produce we haven't been able to grow ourselves