

OUR SUPPLIERS

Reepham High School Allotment Project, Reepham

Organic fruit & veg grown by the children at our local school, plus lovely free range eggs from their hens. During warmer months we take all they have! The children deliver to us each week on Thursdays.

Eve's Hill Veg Co., Booton

A community market garden just outside Reepham which provides us with high yielding organic veg while building biodiversity for pollinators, birds and other wildlife. Hannah's produce gives us daily inspiration to help create our changeable menus. Often a new or unusual offering can dictate a whole new dish.

Swannington Farm to Fork, Swannington

A multi award winning farm and butchers who specialise in supplying fully traceable meat with the emphasis on quality, taste, animal welfare and food miles. Their pigs thrive on the grass covered sandy soil while sheep and beef cattle graze the beautiful environmentally sensitive meadows of Swannington Beck, the cleanest tributary of the River Wensum. Rob supplies us with lamb, pork, pheasant, chicken, eggs and beef including Exec Chef Andrew's specific requests such as our bespoke cut of 'chuck' at The Dial House and the Bavette steak at Farmyard.

Worstead Wagyu, North Walsham

Bruce Patterson is the Norfolk farmer responsible for 'raising the steaks' for Norfolk beef by establishing the country's first herd of high welfare standards pedigree Wagyu beef cattle. The cows live in great comfort, being fed a blend of hay and natural by-products from neighbouring farms, with massage brushes and music in the barns they sleep in. Originally a Japanese draught animal, the abundant fine marbling gives Wagyu beef a distinct taste described as fine textured, buttery, silky, tender and juicy.

Dann's Ice Cream, North Tuddenham

Simon Dann uses milk from his own 400 strong herd of pedigree Holstein - Freisian cows and eggs from his free range hens to create his ice cream. We work closely with James to create bespoke flavours on demand and they use our coffee grinds for their popular coffee flavour.

Seadog Shellfish, Brancaster

Tim is a fifth generation fisherman - he and his family have been fishing the waters of the North Norfolk coast for over 130 years. Specialising in cockles, mussels and brown shrimps, we think Tim harvests some of the finest shellfish in the country, plus you don't get more passionate than Tim.

Mrs Temple's Cheese, Copys Green Farm, Wighton

Catherine Temple produces handmade cheese using milk from cows just two minutes away from her. We particularly love using her Binham Blue.

Fen Farm Dairy, Bungay

Jonny Crickmore has been working on the farm since the age of four, when he would sneak out of bed at 3am and follow his Dad to the cowshed. We are obsessed with his Baron Bigod cheese. A creamy, white bloomy-rind cheese handmade on the farm by Jonny and the team, from their own raw Montbeliarde cows milk. Their cheese is made by hand in small batches, very early in the morning so that they can use the raw milk still warm, straight from the cow at the perfect temperature for cheesemaking.

Fielding Cottage, Honingham

Norfolk Mardler - (to Mardle; from the Norfolk dialect meaning 'to gossip or chat'). A waxed, eight week matured goat cheese which is deliciously creamy made by third generation Norfolk farmer Sam Steggles.

Sharrington Strawberries, Melton Constable

Sharrington Strawberries is a family business, well known in Norfolk for the quality of fruit. Simon Turner established his business in 1982, and has gradually expanded over the years producing strawberries, raspberries, blackberries, tayberries, gooseberries, red currants, black currants and asparagus. We take them all, when in season.

Foraging

Because we live in Norfolk our team of chefs at each site enjoy foraging for produce themselves when the opportunity arises and weather permits. This includes samphire, wild garlic, sea vegetables, elderflower, damsons, crab apple, blackberries and wild strawberries.