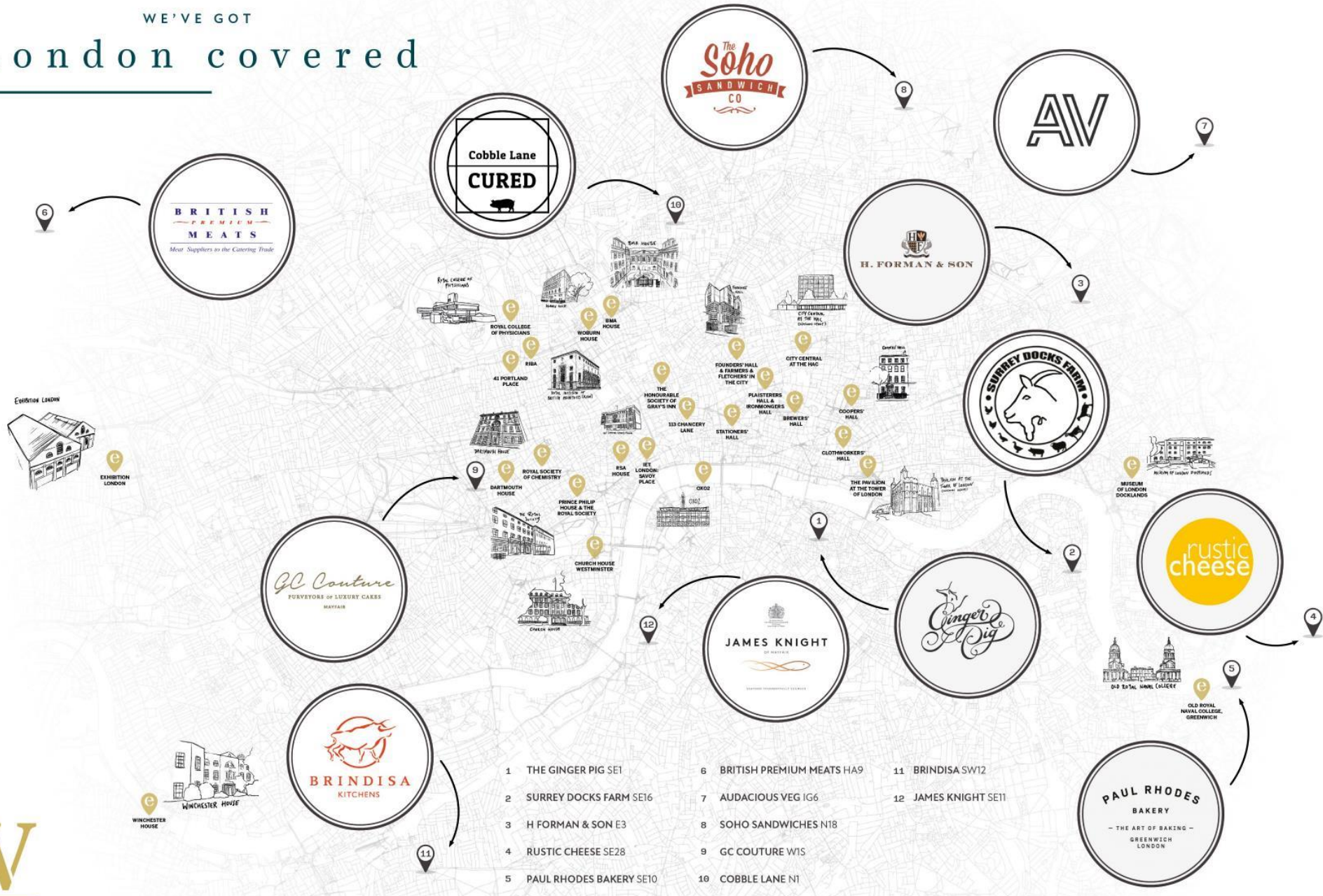


WE'VE GOT  
**London covered**



- |                           |                             |                      |
|---------------------------|-----------------------------|----------------------|
| 1 THE GINGER PIG SE1      | 6 BRITISH PREMIUM MEATS HA9 | 11 BRINDISA SW12     |
| 2 SURREY DOCKS FARM SE16  | 7 AUDACIOUS VEG IG6         | 12 JAMES KNIGHT SE11 |
| 3 H FORMAN & SON E3       | 8 SOHO SANDWICHES N18       |                      |
| 4 RUSTIC CHEESE SE28      | 9 GC COUTURE W15            |                      |
| 5 PAUL RHODES BAKERY SE10 | 10 COBBLE LANE N1           |                      |







OUR SUPPLIERS







## FREE - RANGE EGGS

At CH&CO we are dedicated to sourcing shell eggs and egg products responsibly and are committed to buying cage-free eggs and produced under the British Lion scheme. We endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether or not the food is suitable for you.



## H. FORMAN & SON

In 1905 Lance Forman's great grandfather, Aaron 'Harry' Forman set up the family business with his son, Louis, in London's East End.

The father and son entrepreneurs convinced London's foremost culinary establishments that smoked Scottish salmon was a gourmet

delicacy. Soon Forman's clientele included Fortnum & Mason, Selfridges, Harrods, the Ivy and Mirabelle

Whether the salmon is wild or farmed it arrives in their smokehouse within 48 hours of being harvested in Scottish lochs or 24 hours of being netted in Scottish rivers. You cannot get fish fresher unless you catch it yourself.



The Ginger Pig story really began when Tim Wilson was asked to be one of the first traders in Borough Market in the 1990s. Their story started with sausages. When Tim bought three Tamworth pigs, Milly, Molly and Mandy, after he became interested in farming rare and native breeds and traditional butcher. For many years they farmed our own North Yorkshire pasture, producing our own cattle, sheep and pigs, with a passion for sustaining rare breeds. As they have grown, they have worked to build a network of like-minded farmers to help us supply our butchers' shops with the best produce in the country. They now support the very best

producers found in the UK today, many of which are old friends of Tim's. At the heart of everything they do is good animal husbandry and welfare; livestock that is looked after well in the field simply tastes better on the plate. Using breeds such as The Tamworth pig, Dorset Ewes and Longhorn Cows.



Are award winning charcuterie specialists supplying a delicious range of high-quality British made cured meats. Their reputation has grown through word of mouth. People buy Cobble Lane Cured meats because of taste, quality and our commitment to the highest animal welfare. Their meats are sourced from British farmers who share our values, they cure and smoke creating outstanding meats in our butchery in Islington North London. They use pork and beef from traditional British breeds, lamb and goats, Yorkshire mangalitza and British wagyu. They work closely with a small number of suppliers, and try to be a good customer for them by taking, as far as possible, the cuts that aren't bought their other customers; that means leaf fat, jowls and sows not eyeballs and tails.



## BRINDISA KITCHENS

Brindisa comes from the word 'brindis', to raise one's glass in a toast, and their work over the past 30 years has been to toast and celebrate the varied cultures, landscapes and, above all the exceptional foods of Spain.

It is hard to imagine now but, back in 1988 when the business was founded by Monika Linton, knowledge of Spanish gastronomy was almost nonexistent in the UK. Starting with a conviction that the foods she loved in Spain deserved to find a wider audience, Monika launched her company on a shoestring.



## FISH AND SEAFOOD

At CH&CO we work to a responsible seafood sourcing strategy. CH&CO suppliers' must only source fish from fisheries or farmed aquaculture operations that are responsibly managed.

CH&CO recognises a number of independent third parties standards for wild caught fish including the Marine Conservation Society

CH&CO have eliminated all products which are rated 5 (fishes to avoid) from Good Fish Guide.

CH&CO are members of the Responsible Fishing Scheme, the scheme has been developed to raise standards in the catching sector, enabling those within the seafood supply chain to demonstrate their commitment to the responsible sourcing of seafood. The RFS is the only global standard that audits compliance on board fishing vessels, including ethical and welfare criteria.



They produced the first serious buffalo mozzarella to be made in the UK. Nothing is added to lengthen the shelf life, it is simply made with buffalo milk fresh from the dairy. The milk from their own herd of buffalo is especially sweet and fragrant thanks to our grass with 31 herbs, grasses and clovers. Creamy white, smooth and delicate with a subtle tang, this is the one to beat. When mozzarella is fresh, you will experience a burst of freshness, the milk will ooze out... southern Italians say that if you don't have a mess on your face, you aren't eating mozzarella! This is what fresh mozzarella is about.

## YARDE FARM

Serious about ice cream

The story began in 1987 when a tub was filled expectantly with their very first ice cream at Yarde Farm near Exeter. 10 years and several litres later, moving to Plympton in the beautiful South Hams, near Plymouth in Devon.

A small, friendly team of ice cream enthusiasts produce a national award-winning range of deliciously indulgent ice creams and sorbets using the finest ingredients such as fresh cream, clotted cream and real fruit. With a wide choice of sumptuous flavours there is plenty of variety to suit all.

Their time-honoured recipes only include the finest Italian ripples, real fruit purees and lashings of fresh double cream



## PAXTON & WHITFIELD

LONDON CHEESEMONGERS. EST. 1797

Paxton & Whitfield was first recorded as a partnership in 1797, but its origins began in 1742 when Stephen Cullum set up a cheese stall in Aldwych market. As London became increasingly affluent Sam Cullum (Stephen's son) moved his cheese business closer to his wealthy customer base, near to Jermyn Street where there is still a shop today. The Company's reputation grew steadily, culminating in 1850 with the honour of being appointed cheesemonger to HM Queen Victoria. It was the first of many Royal Warrants that the Company has held.



## JAMES KNIGHT

OF MAYFAIR



Are proud to hold the Royal Warrant as Fishmongers to Her Majesty The Queen and have been providing the highest quality, coastal fresh fish to the population of London & the South through restaurants, bars, hotels and many other fresh food outlets for over 100 years.

They have respect for the sea. Its contents are a finite resource, so our products tell a story of good fishing, sustainability and aquaculture practice, and their products are never artificially treated or excessively handled as we know this undermines quality and freshness.