



Our Commitment...

At the heart of everything we do is a simple promise: **fresh, local, and sustainable.**

We work with **independent producers** within **25 miles** of our locations whenever possible, ensuring the best seasonal ingredients reach your plate.

Fairfields Farm produces our **potatoes and crisps**, and **Flawsome! Drinks** rescues **imperfect fruits and vegetables** to create delicious juices.

We're proud to work with **passionate local producers** across the Midlands:

- **Brew 61** – A fantastic local brewery, and the key ingredient in our gluten-free batter for fish and chips.
- **Gracie Rose Bakery** – A talented local baker who creates masterpieces to help us keep up with demand whilst supporting local.
- **Evesham Watercress** – Peppery and packed with nutrients.
- **Pure Arden Honey** – Single origin, untreated, cold filtered and 100% raw.
- **Severn & Wye Smokery** – A sustainable, local alternative to salmon.

Our **UK Growing Guide** ensures we align our menus with the seasons, a few examples:

- **Spring & Summer:** Fresh asparagus, heritage tomatoes, courgettes, and new potatoes.
- **Autumn & Winter:** Root vegetables, squash, and leafy greens like kale and cavolo nero.