

HARVEY & BROCKLESS

the fine food c^o

SALTED, CURED & PRESSED



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SALTED, CURED & PRESSED

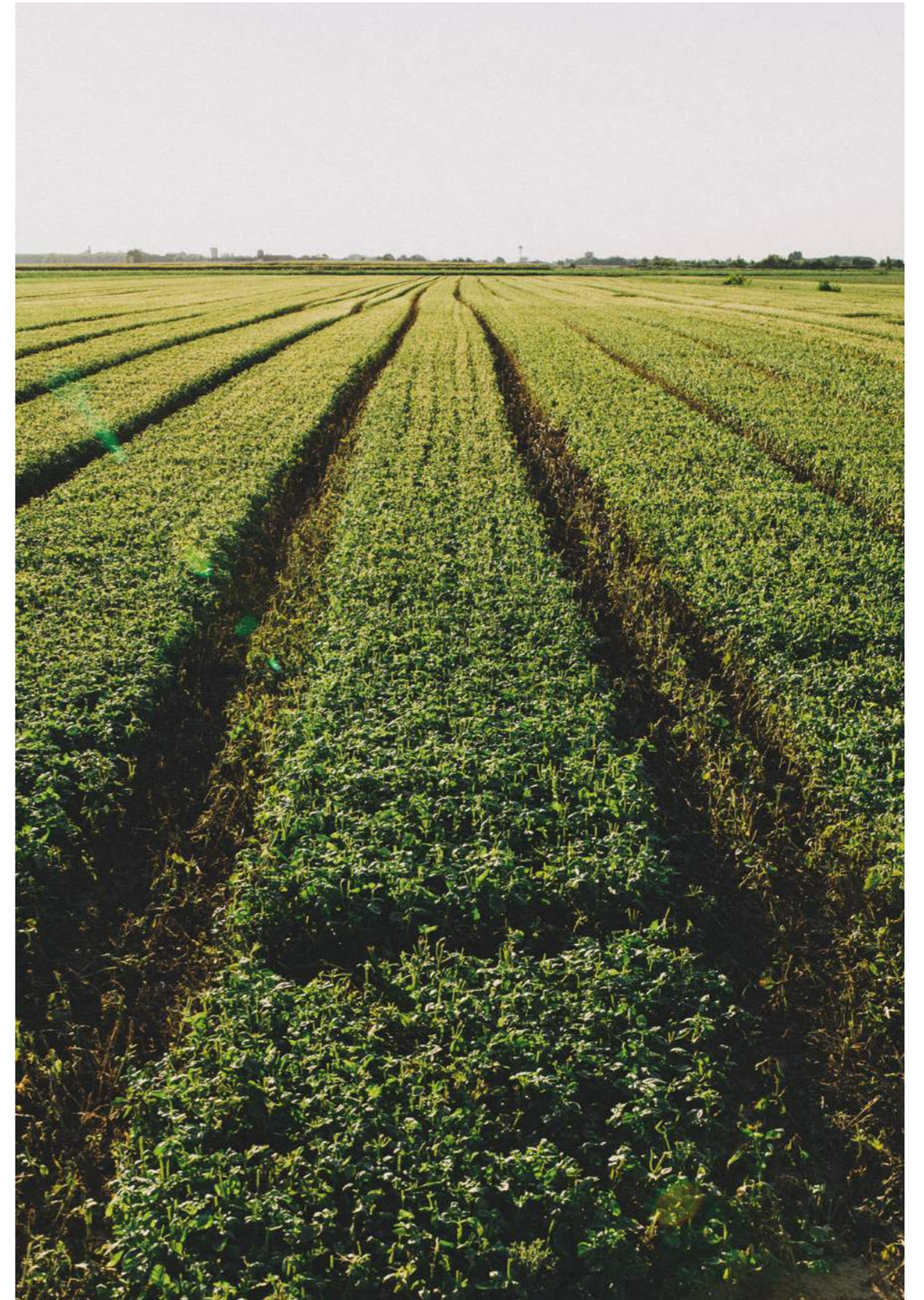
The rules of eating have changed. Where starter, main and dessert once ruled the menu, boundaries have now blurred. Dinner is just as likely to be a platter of plump olives, piquillo peppers and silky charcuterie, shared among friends, as it is a steak for one. Underpinning this new relaxed approach to dining are traditional artisan methods of salting, curing and pressing. Think early harvest olives crushed to release peppery extra virgin oil, legs of pork buried in salt and air dried for months on end or the heady scent of field-grown basil captured in vibrant green pesto.

Good ingredients and good company mean good times.



Delicious things come to those who wait.
That's what we've learned over 25 years of
sourcing remarkable foods from artisan producers.
The antithesis of fast food, our Dell'ami products
take time, knowledge and skill to produce, whether
it's picking only the plumpest 'super colossal' Sicilian
Nocellara del Belice olives or sherry vinegar, aged in oak
barrels for 20 years. The close bonds we have forged
enable us to constantly evolve our range, protecting
livelihoods and age-old skills in the process.

Time always tells in the end.



OLIVES

It's hard to think of a more powerful emblem of the Mediterranean way of life than the olive tree. People have been harvesting its glossy little fruits for thousands of years, a tradition we fully respect by working with family farms that pick by hand to minimise damage and ensure perfect ripeness. Our olives are traditionally brine fermented, but never pasteurised. The result? A kaleidoscope of shapes, colours, sizes, textures and flavours, from crunchy early harvest green olives, picked just as they start to ripen in September, through to intensely flavoured black varieties left to mature on the trees until late December. We have an olive for every occasion.

WHOLE - EARLY HARVEST

Lucques 2.5kg DA177
Carcassonne, France
This bright green olive is firm and meaty in texture. A gently flavoured buttery olive with a hint of almond; perfect with Champagne.

Nocellara Del Belice, Baby 5kg DA187

Nocellara Del Belice, Large 3kg DA175
Sicily, Italy
Bright green olive, resembling the shape of a small apple, these Nocellara are vanilla sweet and buttery with a slight crunch.

WHOLE - VARIETAL

Halkidiki 3kg DA101
Thessaloniki, Greece
These Mammoth Halkidiki are also known as Queen Greens. Crisp, firm and crunchy with a tangy savoury undertone.

Kalamata 3kg DA102
Sparta, Greece
This almond-shaped, fresh and fruity olive is meaty yet fruity, with a glossy aubergine-hue and distinctive teardrop shape.

WHOLE - MIXED & MARINATED

Italian Mix 3kg DA172
Sicily, Puglia & Lazio, Italy
Varied colour and textures of three superb olives: Sicilian Nocellara, Puglian Cerignola and Gaeta from Lazio makes this a stand-out choice for any olive lover.

Mediterranean Cocktail Mix 3kg DA122
Thessaloniki, Greece & Marrakech, Morocco
A vibrant combination of green and purple olives, red pepper and sweet garlic cloves with a delicate fragrance of bay leaf.

Verbena Sunshine Mix 3kg DA200
Sicily, Italy & Thessaloniki, Greece
Whole green Nocellara and crunchy Halkidiki in the lemoniest marinade: fresh lemon zest and lemon verbena, with a pinch of turmeric and black pepper.

PITTED

Fresh Gordals 3kg DA827
Andalucia, Spain
Known as 'the fat ones' in Spain because of their plump size, these big and bouncy green olives from Andalusia have a lovely glossy green colour, crisp texture and bright flavour.

Halkidiki 3kg DA112
Thessaloniki, Greece
These Mammoth Halkidiki are also known as Queen Greens. Crisp, firm and crunchy with a tangy savoury undertone.

Kalamata 3kg DA111
Sparta, Greece
All the fresh, fruity, savoury characteristics of the heroic Greek olive, without the stone.

Natural Black Beldi 3kg DA165
Marrakech, Morocco
Tree ripened and dry cured, this intensely liquorice and subtly wrinkled olive has a slightly bitter undertone. Adds a fruity, yet savoury intensity to pasta and breads.



1 - Nocellara Del Belice Baby, 2 - Nocellara Del Belice Large, 3 - Italian Mix, 4 - Lucques, 5 - Natural Black Beldi, 6 - Verbena Sunshine, 7 - Dell'ami Arbequina Extra Virgin Olive Oil, 8 - Marrakech Mix

OLIVE PROVENANCE

FRANCE

Lucques

A relatively small harvest and strong demand means French olives are highly prized. None more so than our Lucques from Carcassonne, which are bright green, firm and have a luxurious buttery flavour.

ITALY

Gaeta, Bella Di Cerignola, Nocellara Del Belice

You can't go far in Italy without bumping into an olive tree. The country is home to superstars of the antipasti world, such as the green, buttery Sicilian Nocellara Del Belice, ably supported by varieties such as crunchy green Bella di Cerignola from Puglia and fruity purple Gaeta from Lazio.

GREECE

Halkidiki, Kalamata

Probably the most famous olive in the world, our Kalamatas are grown in Sparta at the very south of the Greek mainland. Meaty yet fruity, with a glossy aubergine-hue and distinctive teardrop shape, they are true Greek heroes. Not wanting to be outdone by the south, our large green Halkidikis from Thessaloniki offer a refreshingly crisp bite.

SPAIN

Gordal

The world's largest grower of olives, Spain is home to a broad range of varieties, but almost all are pressed into oil. We have managed to get our hands on some of the biggest – meaty green Gordals (AKA the 'fat ones') from Alicante.

MOROCCO

Beldi

Morocco's Beldi variety holds a special place in the heart of olive lovers. Tree-ripened and dry-cured, it has a liquorice flavour and slightly bitter undertone. Perfect for tapenades and pasta sauces.



OLIVE SIZE GRADES

No. of olives per kilo

Each harvest, olives are graded by size. Below is the vast range of sizes available to the discerning olive connoisseur.

SUPER MAMMOTH

91/100

MAMMOTH

101/100

SUPER COLOSSAL

111/120

COLOSSAL

121/140

GIANT

141/160

EXTRA JUMBO

161/180

JUMBO

181/200

EXTRA LARGE

201/230

LARGE

231/260

SUPERIOR

261/290

BRILLIANT

291/320

FINE

321/350

BULLETS

351/380

MARINATED - PITTED

Athena Halkidiki 3kg DA138
Thessaloniki, Greece
 Greek Halkidiki in a marinade of deep red paprika, oregano and sweet garlic.

Basil and Garlic Halkidiki 3kg DA132
Thessaloniki, Greece
 Greek Halkidiki, perfectly infused with Italian basil and garlic. Deep green, fragrant and savoury.

Halkidiki with Herbs 3kg DA133
Thessaloniki, Greece
 Unique to Greece, Halkidiki have an elongated shape and crunchy texture. In a light herb marinade of oregano, rosemary and thyme.

Natural Black Beldi with Herbs 3kg DA164
Marrakech, Morocco
 Tree-ripened and dry cured, this intensely liquorice olive is tossed in a blend of oregano, thyme and rosemary. A great base for a rich tapenade.

Peri Peri Halkidiki 3kg DA139
Thessaloniki, Greece
 Slightly hot and richly smoky. Large pitted Halkidiki are steeped in smoked paprika, chilli and garlic. Perfect with a cool pale ale.

Puttanesca Halkidiki 3kg DA194
Thessaloniki, Greece
 Based on the Sicilian classic, these oil-cured Greek Halkidiki are infused with sun-dried tomatoes, capers, chilli and garlic.

MARINATED - PITTED, MIXED

Greek Mix 3kg DA113
Sparta & Thessaloniki, Greece
 A classic mix of Kalamata and Halkidiki lightly marinated in oregano, thyme and rosemary.

Kefalonia Mix 3kg DA141
Sparta & Thessaloniki, Greece
 Greek Kalamata and Halkidiki in a subtly balanced marinade of chilli, garlic, red pepper and oregano. A perfect match for a barrel aged Feta.

Marrakech Mix 3kg DA140
Sparta & Thessaloniki, Greece
 North African inspired green and purple olives spiced with cumin, coriander seed, cinnamon quills, lemon zest, chilli and garlic. Great with a blond beer.

Smoked Mix 2kg DA197
Sparta & Thessaloniki, Greece
 Marinated Halkidiki and Kalamata cold smoked in a traditional brick kiln in Exning, Suffolk. Over the years, the bricks take on the patina of the oak smoke, giving a rounded and evenly smoked flavour to the olives. Succulent and savoury.

STUFFED

Garlic-Stuffed Halkidiki 3kg DA152
Thessaloniki, Greece
 Crunchy green Halkidiki hand stuffed with sweet garlic adding an extra savoury dimension.

Pimento Stuffed Halkidiki 3kg DA151
Thessaloniki, Greece
 Crunchy green Halkidiki hand stuffed with natural red pepper for a little sweet fruitiness.

Mixed Stuffed Halkidiki 3kg DA153
Thessaloniki, Greece
 Crunchy green Halkidiki hand stuffed with a mix of red pepper and sweet garlic, marinated with fresh lemon zest.

BERNAL PITTED TINS

Gordal Piquante 2kg OG085

Gordal Piquante 150g OG086

Alicante, Spain
 The 'fat one' in Spanish with a firm, meaty richness to match their impressive size. Serve these beloved tapas olives stuffed with orange, or alongside some jamón and sherry.



1 - Luques, 2 - Green Basil & Garlic, 3 - Green Pimento Stuffed, 4 - Puttanesca, 5 - Gordal Piquante, 6 - Italian Mix, 7 - Noccellara Del Belice, Large, 8 - Kalamata

Dell'ami Kalamata Olives

Probably the most famous olive in the world, our Kalamatas are grown in Sparta at the very south of the Greek mainland and harvested from over 3,300 olive trees. All of our Dell'ami olives are handpicked, and carefully transported to be cured using authentic techniques by the most skilled artisan curer in Volos.



Dell'ami Kalamata Olives, Sparta, Greece

This almond-shaped, fresh and fruity olive is meaty yet fruity, with a glossy aubergine-hue and distinctive teardrop shape. They are true Greek heroes.

Dell'ami Bowls

Presentation is everything when it comes to food, which is why we've developed a range of beautiful hand-crafted bowls made to a bespoke design by Dorset-based potter David Archer.

David makes four sizes for us: large, medium, small and tapas.

Large Bowl	DA830
Medium Bowl	DA831
Small Bowl	DA832
Tapas Bowl	DA833



1 - Halkidiki with Herbs, 2 - Garlic Stuffed Halkidiki, 3 - Kalamata Pitted, 4 - Basil and Garlic Halkidiki, 5 - Peri Peri Halkidiki, 6 - Mediterranean Cocktail Mix, 7 - Kefalonia Mix, 8 - Halkidiki Whole, 9 - Halkidiki Pitted, 10 - Puttanesca Halkidiki, 11 - Pimento Stuffed Halkidiki, 12 - Greek Mix, 13 - Herbed Natural Black Beldi, 14 - Smoked Mix, 15 - Athena Halkidiki, 16 - Fresh Gordals

ANTIPASTI

A pre-dinner nibble used to mean a bowl of peanuts if you were lucky. Not anymore. We have upped the ante on antipasti like never before with carefully curated Mediterranean delicacies. Our intrepid buyers have travelled far and wide to bring back whole grilled artichokes from Puglia, crunchy caperberries from Fez and even oak-smoked, semi-dried tomatoes from the Isle of Wight (not quite the Med, but still drenched in sun). Put them all together and you have a riot of colours and flavours that will have you pining for a holiday.

Marinated Cantabrian Anchovies 500g MA212

Cantabria, Spain

These silvery jewels of the Cantabrian Sea in Northern Spain, locally known as Boquerones have a rich flavour that adds a savoury punch to sauces, dressings and salads.

Borretane Onions in Balsamic 2kg MA204

Puglia, Italy

Naturally sweet and crunchy Italian Borretane onions steeped in balsamic vinegar. A great pairing with rich savoury cheeses and cured meats.

Caperberries 500g DA815

Fez, Morocco

Crunchy savoury and sharp, caperberries are the mature fruit of the Mediterranean caper bush. Hand picked with stalk intact they are a great accompaniment to cured meats and fish.

Capers Nonpareil 3kg MM009

Capers Nonpareil 700g MM105

Fez, Morocco

Small, hand-picked flower buds of the wild Mediterranean caper bush. Cured and lightly pickled, they have a salty, sharp fruitiness.

Cornichons 650g DA218

Bangalore, India

We take our cornichons seriously at Harvey & Brockless. Nobody wants a platter of cured meats to be let down by lacklustre gherkins, which is why we've tweaked ours to make them even more delicious. The new recipe has been enhanced with fragrant bay leaves and coriander seeds, while the satisfying vinegary crunch is just as good as ever.

Grilled Artichoke Halves 2kg MA200

Puglia, Italy

Chargrilled and marinated baby artichoke halves from Puglia. Strangely part of the thistle family, our artichokes are picked while still small, so no 'choke' to worry about.

Grilled Whole Artichokes With Stem 2kg MA162

Puglia, Italy

Chargrilled whole baby artichokes from Puglia, marinated in sunflower oil, parsley, chilli and garlic. The star of any antipasti plate.

Marinated Artichoke Quarters 2kg MA205

Puglia, Italy

Cooked baby artichokes quarters from Puglia, marinated in sunflower oil, parsley, chilli and garlic.

Marinated Whole Artichokes With Stem 2kg MA201

Puglia, Italy

Cooked and marinated whole baby artichokes from Puglia.

Grilled Aubergine Slices 2kg MA208

Puglia, Italy

Chargrilled to a creamy softness, these succulent slices of Puglian aubergine are lightly flavoured with herbs, white wine, vinegar and garlic.

Grilled Button Mushrooms 2kg MA003

Puglia, Italy

These plump mushrooms have a meaty bite. They are chargrilled, adding a smoked flavour which complements the mix of herbs; parsley, chilli and garlic.

Grilled Courgette Slices 2kg MA209

Puglia, Italy

Chargrilled and slightly smoky, these succulent slices of Puglian courgette are lightly flavoured with herbs, white wine vinegar and garlic.



1 - Marinated Italian Sun-Dried Tomatoes, 2 - Green Chilli Peppers Stuffed with Cheese, 3 - Stuffed Vine Leaves, 4 - Semi-Dried Cherry Tomatoes, 5 - Grilled Button Mushrooms, 6 - Marinated Cantabrian Anchovies, 7 - Capers, 8 - Caperberries, 9 - Red Chilli Peppers Stuffed with Cheese, 10 - Red Cherry Peppers Stuffed with Cream Cheese, 11 - Marinated Whole Artichokes with Stem, 12 - IOW Heritage Mix Semi-Dried Tomatoes, 13 - IOW Oak-Smoked Semi-Dried Tomatoes, 14 - Grilled Courgette Slices

IOW Heritage Mix Semi-Dried Tomatoes 1kg MA255

Isle of Wight, England

Lightly roasted to concentrate their sweetness, the green, yellow and red heritage variety tomatoes in this mix each offer their own unique flavour profiles and textures. The contrasting colours will light up your lunchtimes.

IOW Oak Smoked Semi-Dried Tomatoes 1kg MA254

Isle of Wight, England

Hand-picked tomatoes are slowly roasted to intensify their natural flavour, then smoked over oak before being finished with sunflower & extra virgin olive oil and a pinch of Anglesey Sea Salt. Takes pizza, salads and cheese to giddy new heights, but also great on their own.

The Tomato Stall Isle of Wight (IOW) Tomatoes

Sun worshippers take note. The Isle of Wight gets more sunlight than pretty much anywhere else in the UK thanks to its southerly position, which also makes it a great spot for growing tomatoes. Isle of Wight Tomatoes has been doing just that for 10 years, growing a wide range of different varieties in sustainable glass houses, and only picking them when they are at their absolute peak of ripeness. As well as fresh, they also do a range of innovative smoked and dried products.

Italian Sun-Dried Tomatoes 1kg MA008

Puglia, Italy

Naturally field-dried under the Italian sun, these plum tomato halves have great colour and deep umami flavour.

Marinated Italian Sun-Dried Tomatoes 2kg MA160

Puglia, Italy

Marinated with fennel seeds and bay leaves, these plum tomato halves are naturally field-dried under the Italian sun and have great colour and sweet umami flavour.

Semi-Dried Cherry Tomatoes 1.15kg MA233

Izmir, Turkey

Small and sweet cherry tomato halves in our favourite marinade of rosemary with a hint of chilli.

Semi-Dried Tomatoes 1.15kg MA203

Izmir, Turkey

Segments of fully ripe, field-grown and hand-picked tomatoes, slowly roasted and marinated with garlic and oregano.

Green Chilli Peppers Stuffed with Cheese 1kg MA009

Evia, Greece

Long, green and crunchy mild chilli peppers, stuffed with Greek PDO Feta and Mizithra cheeses combined with basil, oregano and dill.

Red Chilli Peppers Stuffed with Cheese 1kg MA010

Evia, Greece

Red crunchy mild chilli peppers, stuffed with Greek PDO Feta and Mizithra cheeses combined with basil, oregano and dill.

Red Cherry Peppers Stuffed with Cream Cheese 1kg MA012

Evia, Greece

Sweet-sour peppers filled with fresh cream cheese. Nicely balanced creamy and tangy sweetness.

Grilled Red and Yellow Pepper Halves 2kg MA157

Puglia, Italy

Ripe, Puglian red and yellow peppers marinated in sunflower oil, garlic and herbs. Lightly grilled.

Piquillo Peppers 220g MA206

Piquillo Peppers 2.5kg MA207

Navarra, Spain

Grown around the town of Lodosa in Navarra, northern Spain, these small red peppers are a very mild variety of chilli, which are roasted and then peeled by hand. Protected by a PDO, they were first brought to Spain from the Americas by returning conquistadors.

Semi-Dried Vegetable Antipasti 1.15kg MA235

Izmir, Turkey

Separate slow roasting of aubergine, courgette, red pepper, tomato, and red onion, retains individual flavours and textures. A colourful antipasto on its own or finishing touch for a pizza or pasta.

Stuffed Vine Leaves 2kg MM072

Evia, Greece

Dark green vine leaves, stuffed with long grain rice, onions, dill and mint, slowly cooked until soft and succulent.



1 - Borretane Onions in Balsamic, 2 - Grilled Red and Yellow Pepper Halves, 3 - Whole Grilled Artichoke with Stem, 4 - Semi-Dried Tomatoes, 5 - Grilled Aubergine Slices, 6 - Cornichons

RICE & POLENTA

There's more to Piedmont than truffles. This bountiful corner of Northern Italy is also famous for rice production with misty paddy fields stretching across much of the beautiful Vercelli plain. We work closely with a family farm that has been growing world class grains for more than 100 years using sympathetic agricultural practices. While much of the risotto rice on the market is sourced from multiple farms and steel milled by large processors, our producer is one of very few who still mill their own rice on the farm, using traditional stones to achieve a superior amber colour. Think of it as single-estate rice.

Stone-milled Arborio Rice 1kg DA303

Piedmont, Italy

When cooked, the hard outer shell of arborio dissolves, which makes a creamy sauce. Perfect for risottos and puddings.

Stone-milled Carnaroli Rice 1kg DA302

Piedmont, Italy

Rich in amylose, Carnaroli retains its shape and texture during cooking better than any other rice making the perfect risotto much easier.

Black Venere Rice 1kg DA305

Piedmont, Italy

Venere is a variety of wholemeal black rice, which originally comes from China but is grown for us by a small family farm in Piedmont. Known as the 'rice of emperors' or 'forbidden rice' (it was reserved for Chinese royalty in antiquity), it has a striking colour and pleasant aromatic flavour. Contrasts beautifully with fish and seafood.

Red Hermes Rice 1kg DA304

Piedmont, Italy

This wholemeal rice from Italy is high in fibre and has a pretty red colour, which is completely natural. A cross between venere black rice and an Indian variety, it has similar aromatic aromas as our Black Venere, but a shorter cooking time. Great in salads.

Yellow Polenta 500g XX535

Torino, Italy

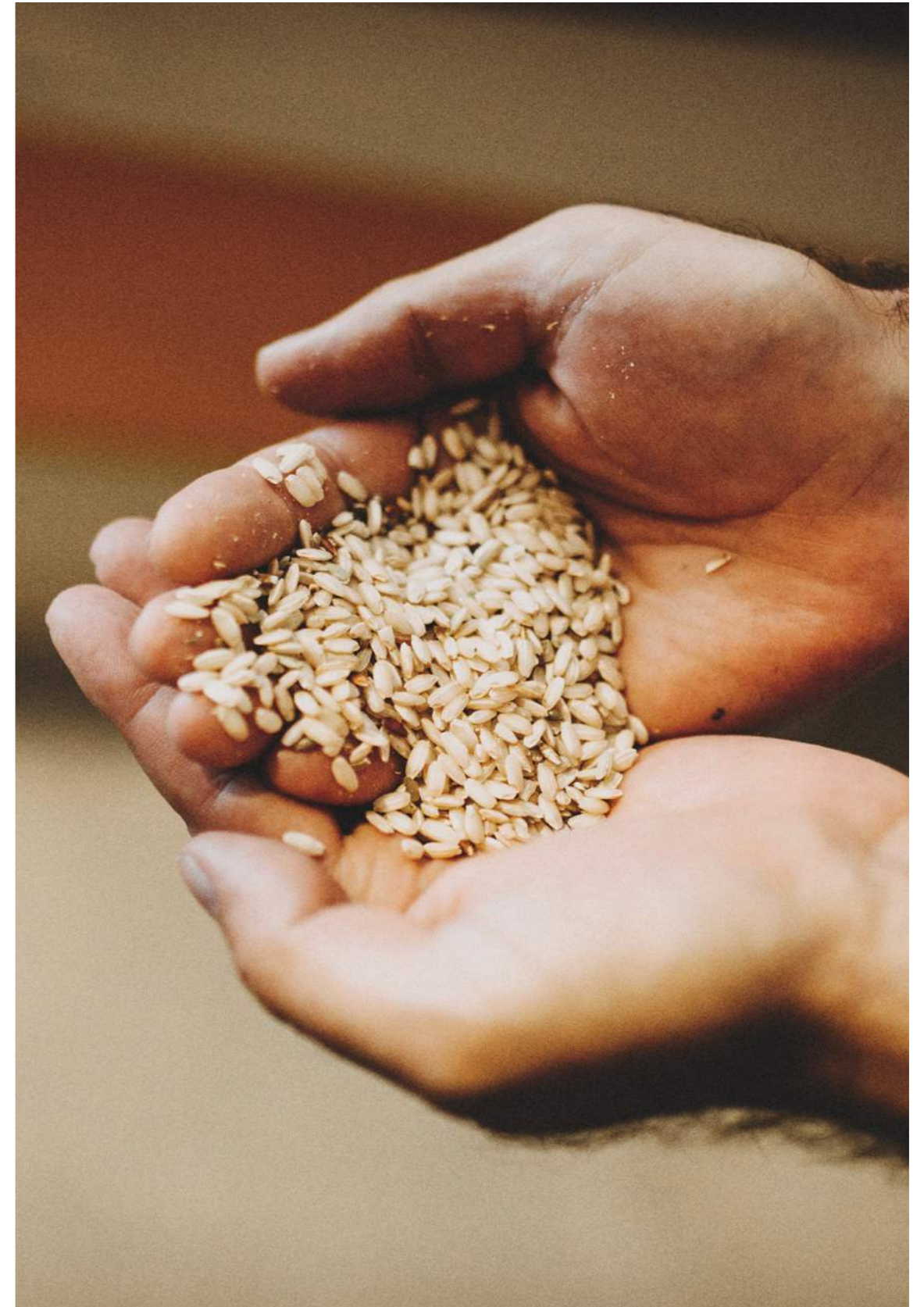
Polenta is a mainstay of northern Italian cuisine, so, naturally, our authentic yellow corn polenta is grown and milled in the region. Locals traditionally serve it soft with plenty of butter and gorgonzola but it is equally delicious with a rabbit ragù.



1 - Stone-milled Carnaroli, 2 - Stone-milled Arborio, 3 - Red Hermes, 4 - Black Venere

Dell'ami Stonemilled Carnaroli Rice

History and tradition are everywhere you look at Riso Margherita. Surrounded by paddy fields in the Vercelli valley of Piedmont, the 300-acre family farm has been growing rice since 1904 and is one of the few producers left in the region to still stone-mill their own rice crop. Two 60-year-old, irreplaceable machines gently mill the grains to an amber colour with high nutritional content. This is fastidiously sorted so that broken rice accounts for just 0.1% of production compared to the legal limit of 5%. The world famous arborio is guaranteed to produce a rich and creamy risotto. But it is superfine carnaroli that is known as the 'king of rice' because of its ability to keep its shape and texture during cooking.



Dell'ami Stone-milled Carnaroli Rice, Piedmont, Italy

Rich in amylose, Carnaroli retains its shape and texture during cooking better than any other rice making the perfect risotto much easier.

PESTOS & PASTES

Sauces, marinades and dips have been treated as commodity products for far too long. Price is important, but we believe these products must pack a serious punch in terms of flavour and authenticity. That's why we source exceptional ingredients from fresh Italian field-grown basil for our pesto to real rose petals for our harissa, which are expertly combined at our state-of-the-art production kitchens in Evesham. Bursting with flavour, there's no going back once you've tasted them.

PESTOS

Finest Green Pesto 1kg DA601
Worcestershire, England
 Intense, field-grown Italian basil blended with our Dell'ami Luca extra virgin olive oil, 15 month Reggiano, pine nuts and garlic.

Green Pesto 1kg DA602
Green Pesto 9kg DA613
Worcestershire, England
 A simpler nut free version of our finest green pesto, the same intense, field-grown Italian basil is blended with sunflower oil, vegetarian Italian hard cheese and garlic.

Kale Pesto 1kg HS427
Worcestershire, England
 A vibrant green pesto made with fresh kale and cold-pressed Farrington rapeseed oil, with Italian hard cheese and roasted sunflower seeds.

Red Pesto 1kg DA604
Worcestershire, England
 Tangy and vibrant, made by adding sun-dried tomato paste to our green pesto. A versatile ingredient to top bruschetta, or give depth to sauces and stews.

Sandwich Pesto 5kg HS489
Worcestershire, England
 A classic pesto made with our intense field grown Italian basil, vegetarian Italian hard cheese, pine nuts and garlic, but with less oil.

PASTES

Black Olive Paste 1kg HS278
Worcestershire, England
 Tree-ripened dry-cured Moroccan Beldi olives, finely chopped with Luca extra virgin olive oil. Deep purple and intense flavour.

Chimmichurri 1kg HS355
Worcestershire, England
 This garlic, parsley and coriander sauce is originally from Argentina where it is used liberally to marinade steaks. We make ours in small batches from fresh herbs at our Evesham kitchen.

Rose Petal Harissa 1kg DA611
Worcestershire, England
 A unique Dell'ami recipe. Slow cooked sun-dried peppers, cumin, coriander, garlic, chilli and rose petals create a rich, balanced paste that enhances so many things: seafood, lamb or aubergine.

HUMMUS

Beetroot and Rosemary Hummus 1kg HS482
Worcestershire, England
 The striking pinky-red colour of this hummus is all thanks to the use of roasted beetroot, which also gives a lovely earthy depth to the flavour with just a hint of rosemary on the finish.

Chunky Tomato Hummus 2kg HS260
Worcestershire, England
 Umami-rich, terracotta-coloured hummus with a cumin back note and a dash of chilli.

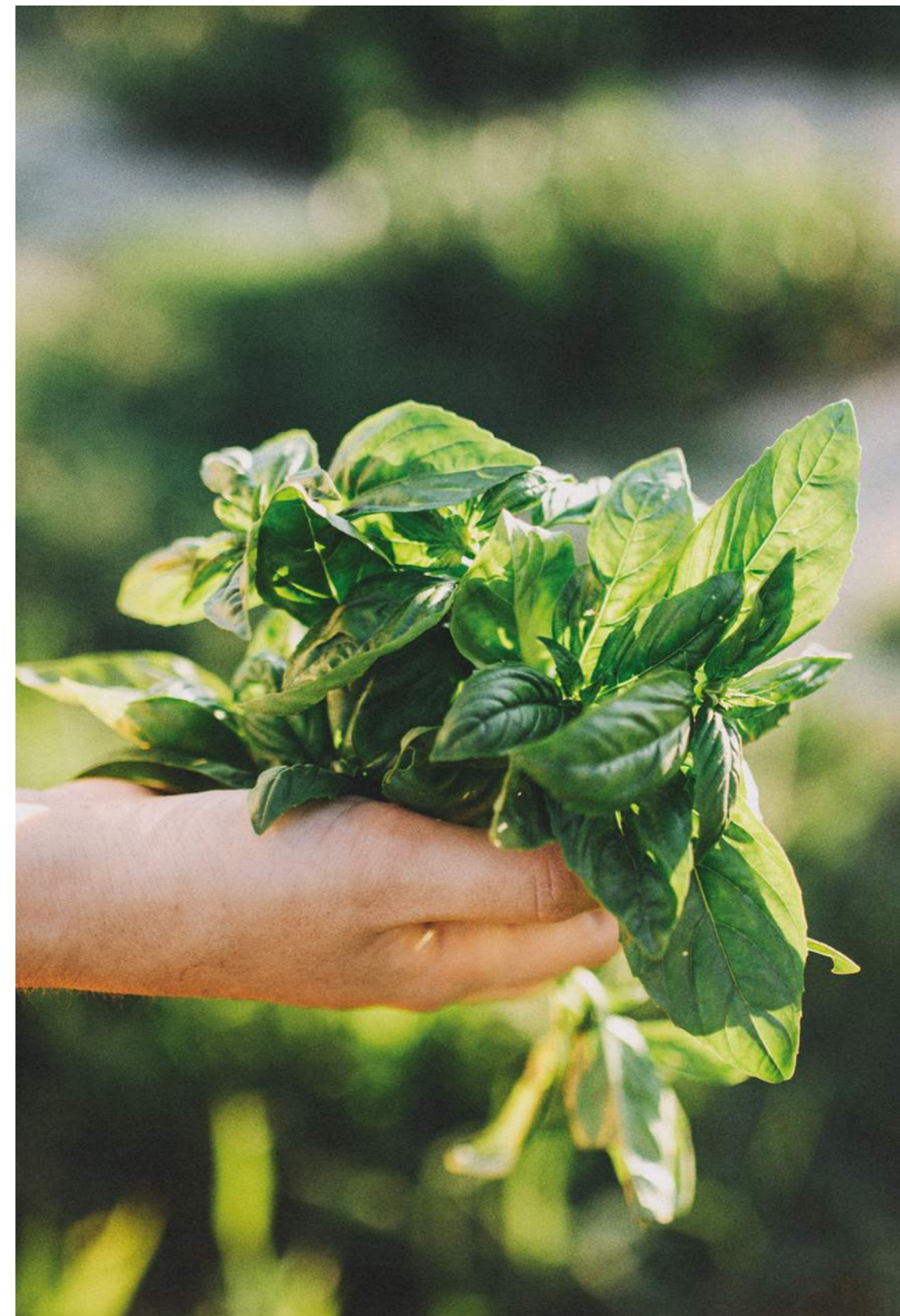
Mezze Hummus 1kg HS264
Worcestershire, England
 Coarse textured, rustic hummus. Fresh, creamy and great topped with a little Dell'ami Harissa.



1 - Mezze Hummus, 2 - Black Olive Paste, 3 - Chunky Tomato Hummus, 4 - Rose Petal Harissa, 5 - Kale Pesto, 6 - Finest Green Pesto, 7 - Chimmichurri, 8 - Red Pesto

Dell'ami Finest Green Pesto

The industrially produced green sauce that passes for pesto in much of the UK is a sad indictment of the real thing, which should be vibrant green and bursting with basil. Ours is crammed with fragrant field-grown Italian basil, 15-month-old Parmigiano and our own Luca extra virgin olive oil. The basil is grown on a family farm in Mantua where it is picked at sunrise and late into the evening to protect the delicate leaves from the extremes of the Italian summer. They are then hand sorted, triple washed and chopped into sunflower oil and salt.

*Dell'ami Finest Green Pesto, Mantua, Italy*

Intense, field-grown Italian basil blended with our Dell'ami Luca extra virgin olive oil, 15 month Reggiano, pine nuts and garlic.

RELISHES, SAUCES AND DRESSINGS

We cherish the artisan producers that supply us because we know first-hand what it takes to make really good food. We've been creating our own delicious accompaniments for many years, but our ability to develop innovative new products has been taken to new heights with the opening of our production facility at Evesham. From Green Kraut Relish to Bloody Mary Salsa, we love a bit of sauce.

Bloody Mary Salsa 2kg <i>Worcestershire, England</i> A rich and smooth hot tomato salsa with a blast of celery, salt, cayenne and a glug of Worcestershire Sauce. Your fish finger sandwich will be transformed. Bring your own vodka.	HS411	Hot Chipotle Barbecue Sauce 1kg <i>Worcestershire, England</i> This is an intense, deeply flavoured and distinctly hot sauce; velvety smooth and smoky from tomatoes slowly cooked with Spanish paprika & Peruvian Chipotle.	HS426
Burger Salsa 2kg <i>Worcestershire, England</i> A sweet, sticky triple tomato whammy with a burst of chilli.	HS364	Mustard, Dijon 5kg <i>Dijon, France</i> A classic stone-milled Dijon mustard made just outside the French city since 1816. The sharpness is due to the high proportion of brown and oriental mustard seeds.	VM202
Creamy Caesar Dressing 2kg (Anchovy free) <i>Worcestershire, England</i> Thick, creamy dressing liberally speckled with cracked black pepper. Distinct anchovy and Worcestershire sauce notes add depth and savoury character to this deeply flavoured Caesar.	HS414	Mustard, Wholegrain 5kg <i>Dijon, France</i> A coarsely ground spicy mustard. As the majority of the mustard seeds are whole it does not lose its aroma during cooking. It provides spice to dishes and a coarse texture.	VM201
Caesar Dressing 500ml <i>Worcestershire, England</i>	HS040	Pimento Cheese Dip 1kg <i>Worcestershire, England</i> A warm and smoky cheese dip made with grilled red peppers, mature cheddar and a hint of chilli.	HS402
Chipotle Relish 1kg <i>Worcestershire, England</i> A smoky, roughly chopped dip made with roasted red pepper and plenty of spice.	HS425	Roasted Sesame And Chilli Sauce 2kg <i>Worcestershire, England</i> A velvety smooth, unctuous sesame dip, almost sweet with a back-note of green jalapeño.	HS382
Flippin' Amazing Burger Sauce 2L <i>Worcestershire, England</i> Yes we said it. This is made by mixing an incredible reduction of red onions, red wine and balsamic vinegar plus a little chilli to our free-range-egg mayo to make a hot, piquant, creamy dollop of loveliness.	HS440	Tartare Sauce 2kg <i>Worcestershire, England</i> Tangy, fruity and salty Dell'ami capers and cornichons are roughly chopped into a well textured creamy sauce with balanced acidity and a hint of dill.	HS441
Gotcha Ketchup 500ml <i>Worcestershire, England</i> A glossy terracotta-red Korean-inspired sauce, made using a traditional gochujang fermented chilli paste. Sweet and sour flavours followed by a smoky, umami chilli kick. Perfect for dipping, marinating and generally enhancing almost anything.	HS416	Thai Sesame Dressing 1kg <i>Worcestershire, England</i> Our mirin-based pourable sauce, made with roasted sesame seeds, has a glossy brown sheen that will add lustre to Asian salads. The first flavours of roasted nutty tahini are followed by lingering salty tamarind notes.	HS373
Green Kraut Relish 2kg <i>Worcestershire, England</i> Fresh sauerkraut cooked with cucumber and dill in cider vinegar; a perfect accompaniment to a charcuterie board, or to top off any burger.	HS401		



1 - Bloody Mary Salsa, 2 - Burger Salsa, 3 - Pimento Cheese Vegetarian Dip, 4 - Caesar Dressing, 5 - Green Kraut Relish, 6 - Flippin' Amazing Burger Sauce, 7 - Roasted Sesame and Chilli Sauce, 8 - Thai Sesame Dressing, 9 - Chipotle Relish, 10 - Tartare Sauce, 11 - Gotcha Ketchup, 12 - Beetroot Hummus (see page 33), 13 - Hot Chipotle Barbecue Sauce

VINEGARS

The rapier-like acidity of a good vinegar is an essential weapon in a chef's armoury, but it can bring much more than sharpness to a dish. Our eight year old balsamic vinegar, made by one of the oldest producers in Emilia Romagna, is aged in oak, cherry, chestnut and juniper barrels, which create wonderful aromatic notes and a gorgeous syrupy texture. Our Spanish sherry vinegar is aged for even longer – 20 years in American oak until it develops powerful aromas of vanilla and dried fruits. It's too good for chips.

BALSAMIC VINEGAR

Balsamic Vinegar of Modena IGP 250ml VB003

Emilia Romagna, Italy

Traditionally aged in oak, cherry, chestnut and juniper wooden barrels, this is an intense, full flavoured vinegar with aromatic notes. Slow ageing produces perfectly balanced acidity, which cuts through the syrupy, dark vinegar.

Balsamic Glaze 500ml HS135

Staffordshire, England

Italian Balsamic vinegar, slowly reduced and thickened to give a sticky but still acidic dark, thick glaze. Adds a lovely sweet sharpness to a huge variety of dishes, whether drizzled over roasted vegetables, grilled meats or even desserts.

Balsamic Vinegar 5L DA501

Modena, Italy

The perfect balance of sweetness and acidity. An ageing period of four years produces a smooth vinegar of wonderful versatility for all types of cooking and marinating. Dark and dense in appearance with a soft sheen.

Balsamic Condiment 100ml VB066

Pescara, Italy

A thick and dark vinegar with a subtle sweetness ideal for dressing salads and steamed vegetables. Try some drizzled over strawberries and ice cream.

WINE VINEGAR

Capirete 20 Yr Old Sherry 750ml VM004

Jerez, Spain

Aged for 20 years in American oak barrels, Capirete is made from the Palomino grape and has an intense dark mahogany colour and a powerful aroma of vanilla, dried fruits and wine soaked wood.

Valdespino Cask-Aged Sherry 750ml VM145

Jerez, Spain

Cask-aged sherry vinegar that is a careful blend of older and younger vinegars. This creates a sweet and complex product with a fantastic depth of flavour.

Forum Cabernet Sauvignon 500ml VM203

Catalunya, Spain

Cask aged for eight years in American oak barrels with deep and bittersweet flavours.

Forum Chardonnay 500ml VM204

Catalunya, Spain

Cask aged for three years in American oak barrels with a delicate and sweet flavour. A very versatile vinegar.

Aged Red Wine Vinegar 5L VM200

Murcia, Spain

Fermented predominantly from Tempranillo grapes, Aspell Red Wine Vinegar has the great Rioja region running through its veins, both in its peppery nose and its hints of oak. Add to rich and creamy puy lentils before serving to give a sharp balance.

White Wine Vinegar 5L VM002

Murcia, Spain

This white wine vinegar has a fragrant aroma of wine from white grapes used in Rioja.

Cider Vinegar 5L VM213

Murcia, Spain

A mild tasting vinegar made from fresh green apples.

COOKING WINE

Cabernet Sauvignon Cooks Wine 5L VM208

Castilla-La Mancha, Spain

A heady aroma with a full body. The acidic taste delivers a rich flavour. Ideal for red sauces, hearty dishes and for marinating meat to create an intense flavour.

Chardonnay Cooks Wine VM209

Castilla-La Mancha, Spain

A strong fragrance from the mature white wine balanced with a delicious crisp and clean flavour defines this product.



1 - Chardonnay Cooking Wine, 2 - Aspell Red Wine Vinegar, 3 - Cabernet Sauvignon Cooking Wine, 4 - Dell'ami Balsamic Vinegar of Modena, 5 - Forum Chardonnay Vinegar, 6 - Dell'ami Balsamic Glaze, 7 - Forum Cabernet Sauvignon Vinegar, 8 - White Wine Vinegar, 9 - Capirete 20 yr Old Sherry Vinegar, 10 - Balsamic Vinegar

Dell'ami Balsamic Vinegar of Modena IGP

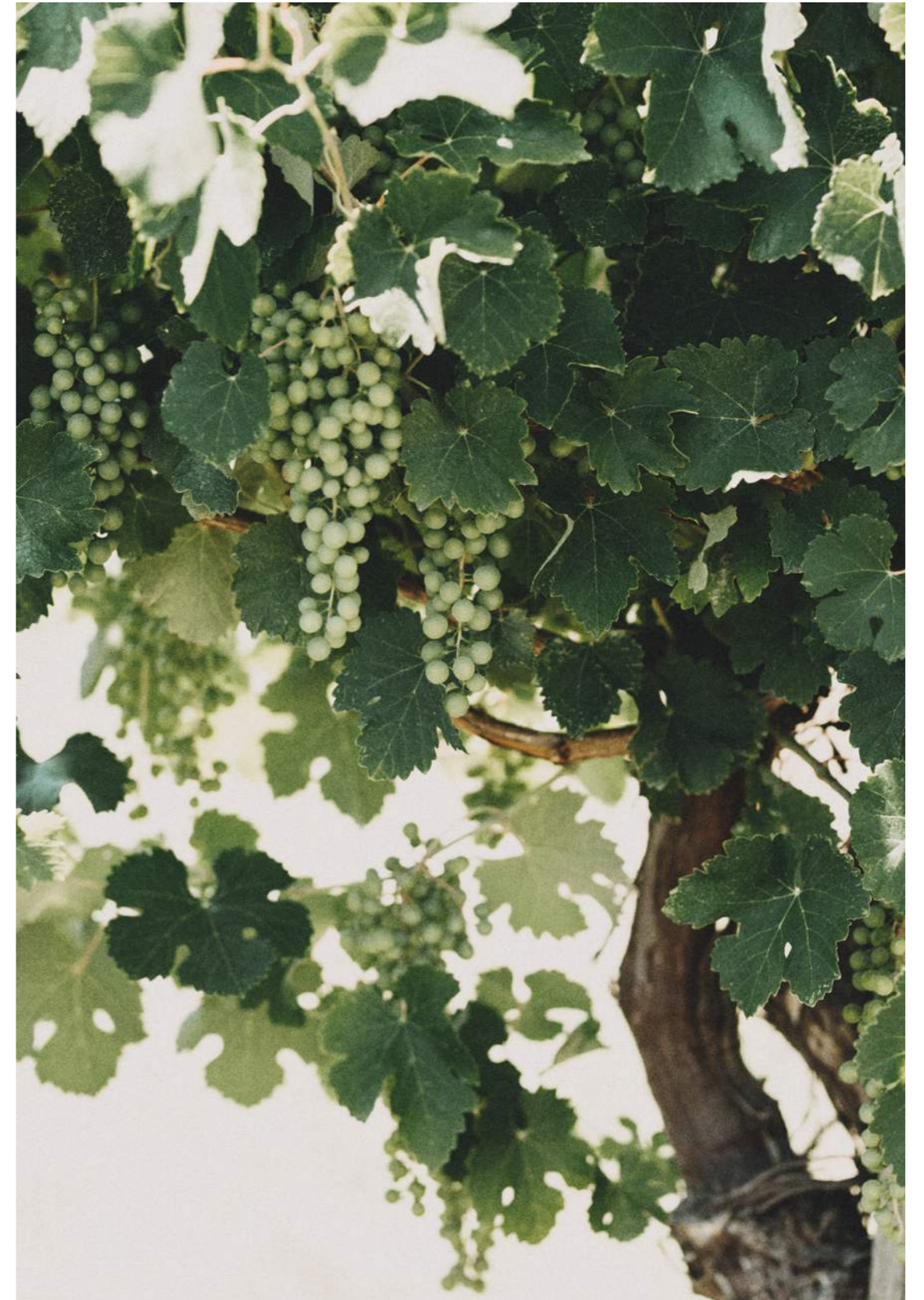
Not all balsamic vinegars are created equal. Many are aged for just a few months and are bulked out with red wine vinegar and added flavourings. Ours is a very different proposition. Made by Antica Acetaia Dodi in Emilia Romagna since 1891, the vinegars are produced with the must of local Trebbiano and Lambrusco grapes, which is slowly reduced for 48 hours before being aged in oak, cherry, chestnut and juniper barrels for eight years. Each of the barrels impart a different aroma and flavour. It's so special barrels are still passed down through families from one generation to another.

A true labour of love.



Dell'ami Balsamic Vinegar of Modena IGP, Emilia Romagna, Italy

Traditionally aged in oak, cherry, chestnut and juniper wooden barrels, this is an intense, full flavoured vinegar with aromatic notes. Slow ageing produces perfectly balanced acidity, which cuts through the syrupy, dark vinegar.



*Dell'ami Balsamic Vinegar of Modena IGP
Emilia Romagna, Italy*

OILS

A respect for raw materials runs through all our oils. Freshly roasted nuts are used in our French hazelnut oil, while rapeseed is carefully cold pressed to make Farrington's Mellow Yellow. But it's our extra virgin olive oils that encapsulate this commitment to quality best of all. From Italy to Spain, the olives are picked at just the right moment and pressed within hours to capture their unique aromas and flavours. Just like wine reflects terroir, these oils are an expression of the place where they are grown and made.

TABLE AND FINISHING OILS

Arbequina 1L DA105
Andalucía, Spain
Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado. Its delicate flavour makes it perfect for dressing burrata and air-dried hams. Even better, is a drizzle over chocolate ganache with a pinch of sea salt.

Picual 1L DA106
Andalucía, Spain
Picual olive oil is more intense with a deep green colour and spicy, herbaceous flavour that takes in hints of tomato leaf and sweet almond. Use it to add contrast to creamy soups or to enhance grilled meat.

Barbera 500ml HB002
Sicily, Italy
Made using the best of the Barbera crop each season. Tasted in February then released as this year's special selection creating a golden colour. Delivers a distinct green grassy taste with hints of citrus fruit. Ideal choice for use with seafood, bread, bruschetta, soup, couscous and also in dessert preparation.

Le Blanc 1L HF056
Burgundy, France
A fine tasting olive oil using the highest quality local fruit. The flavour is gentle with a slight peppery bitterness. An underlying aroma of ripe bananas provides this oil with a fruity edge.

Masia El Altet 500ml HB003
Alicante, Spain
This intense oil has a complex taste made from a blend of olives including Picual, Arbequina, Alfafarenca, Blanqueta and Genovesa. A sweet and aromatic taste with notes of tomato, apple, almond, herbs, artichoke and aromatic plants. Deep green colour, tinged with yellow.

Tenuta Fragassi 100ml VB068
Pescara, Italy
A light and fruity Italian extra virgin olive oil with a fresh crushed olive flavour made from Leccino and Dritta olives. This oil will subtly enhance but will not overwhelm your dishes.

COOKING OILS

Luca 5L DA405
Andalucía, Spain
An intense deep green oil with good pepperiness and distinct bitterness. Enhances robust and rustic flavours giving extra dimensions to dishes.

Lusia 5L DA408
Andalucía, Spain
A blend of fragrant, fruity Arbequina and intensely green Picual. This low acidity golden olive oil is fruity and fragrant but with a little less intensity than our Luca.

Laila Blended 5L DA407
Andalucía, Spain
A blend of Picual olive and vegetable oil for a light, smooth and fruity finish.

Leon Olive Pomace 5L DA406
Andalucía, Spain
A refined golden coloured oil with an addition of extra virgin olive oil. An ideal oil for cooking at high temperatures.

NUT AND SEED OILS

Farrington's Cold-Pressed Rapeseed 5L HB006
Northamptonshire, England
Northampton farmer Duncan Farrington is committed to using environmentally responsible and sustainable practices to grow his beautiful golden rapeseed, which is cold pressed to make a delicate nutty oil with buttery notes. Can be used in dressings and to make bread, but also for roasting and frying.

Le Blanc Grape Seed 1L HM098
Burgundy, France
A neutral oil that is ideal for high temperature cooking because of its high smoke point. Also carries flavours well in marinades.



1 - Barbera Extra Virgin Olive Oil, 2 - Farrington's Cold-Pressed Rapeseed Oil, 3 - Le Blanc Hazelnut Oil, 4 - Garguilo Lemon Infused Extra Virgin Olive Oil, 5 - Tenuta Fraggasi Extra Virgin Olive Oil, 6 - Dell'ami Luca Extra Virgin Olive Oil, 7 - Le Blanc Grape Seed Oil, 8 - Caviaroli Arbequina, 9 - Dell'ami Lusia Extra Virgin Olive Oil, 10 - Dell'ami Arbequina Extra Virgin Olive Oil, 11 - Dell'ami Laila Oil, 12 - Le Blanc Extra Virgin Olive Oil, 13 - Dell'ami Picual Extra Virgin Olive Oil, 14 - Truffle Pig White Truffle Oil, 15 - Le Blanc Walnut Oil

*Dell'ami Arbequina and Picual Extra
Virgin Olive Oils*

A splash of our extra virgin olive oils is all it takes to transport you to the sun-drenched olive groves of Southern Spain. Made with plump early harvest olives from the valleys of Córdoba in Andalucía, both oils are packed in one-litre tins to protect their complex flavours and are incredibly low in acidity (0.3%). Our Arbequina olive oil has been awarded two stars at the Great Taste Awards.



Dell'ami Arbequina and Picual Extra Virgin Olive Oils, Andalucía, Spain

Early harvest olives give Arbequina flavours of green apple, artichoke and creamy avocado - perfect for dressing burrata and air-dried hams. Picual is more intense, with a deep green colour and herbaceous flavour. Use to add contrast to creamy soups or to enhance grilled meat.

OTHER OILS

Le Blanc Hazelnut 500ml HM095

Burgundy, France

The delicate golden hue of this oil belies its powerful flavour, which encapsulates pure hazelnut notes. Lends richness to fish dishes, salads and pastries.

Le Blanc Walnut 500ml HM093

Burgundy, France

Made with walnuts harvested in Burgundy and the Périgord, this amber-coloured oil perfectly captures the distinctive flavour of the nuts.

INFUSED OILS

Gargiulo Lemon Infused Extra Virgin

Olive Oil 500ml HM301

Campania, Italy

No artificial flavourings here. The intense fragrance of lemon peel comes from fresh Sorrento lemons, which are milled with the olives. A firm friend of fish.

Truffle Pig White 250ml HM307

Gloucester, England

Extra virgin olive oil laced with the complex aromas of white truffles – a balanced, fragrance that doesn't overpower the oil.

Truffle Pig Black 250ml HM309

Gloucester, England

Intensely scented with pungent notes of garlic and mushroom from the black truffle, this extra virgin olive oil adds a thrilling hit of flavour to risottos and elevates chips to new heights.

Caviaroli

These sparkling golden spheres may look like caviar, but are actually tiny orbs of extra virgin olive oil. Made in Catalonia using sophisticated encapsulation technology, the pearls of oil are used as a garnish, providing an explosion of flavour when eaten.

Arbequina 200g HP011

Catalunya, Spain

This 'caviar' made with Arbequina olive oil is mild and fruity.

Picual 200g HP013

Catalunya, Spain

The Picual variety has intense, grassy notes and a hint of bitterness.

White Truffle 200g HP015

Catalunya, Spain

The white truffle version, also made with Arbequina olive oil, adds another dimension to pasta, seafood and cured meats.

STORE CUPBOARD

Hidden away in the back of the cupboard, spices and seasonings are easy to overlook, but out of sight shouldn't mean out of mind. From real Spanish saffron and paprika to earthy dried porcini mushrooms from France, these essential chef's ingredients pack a punch of intense flavour, which can take dishes to exciting new places.

MUSHROOMS

Forest Mix Mushrooms 500g XX200

Auvergne, France

A diverse mix of hand-picked wild mushrooms including oysters, weeping boletes, honey mushrooms, cloud ears, shiitakes and grey knights. A perfect partner for Dell'ami arborio rice.

Porcini Cepes 500g XX201

Auvergne, France

A wonderfully versatile mushroom. Nutty, woody flavour and creamy texture. Brings savoury elegance to pasta and risotto.

Morilles Extra 180g XX202

Auvergne, France

This honeycomb-shaped mushroom has an intense nutty, smoky flavour. Perfect sautéed in butter and great to use in sauces.

PAPRIKA

Smoked Paprika Hot 70g IN400

Smoked Paprika Sweet 70g IN401

Extremadura, Spain

They take their paprika seriously in Spain, especially in the La Vera region of Extremadura where they produce some of the best spices in the country. Specialist producer La Chinata use three varieties of red peppers (Jaranda, Jariza and Bola), which are harvested in October and November. The peppers are then smoked over oak for 15 days, before being milled.

POLLENS

Dill Pollen 28g XX210

Dorset, England

Great scattered over scallops or swirled through ice cream for a dessert with a herby twist.

Fennel Pollen 28g XX212

Dorset, England

Use to season a leg of lamb or sprinkle into chocolate truffles for an aniseed kick.

SAFFRON

Saffron Filaments 1g XX203

Alicante, Spain

Telling the difference between the best saffron and the not-so-good stuff is quite simple. Superior grades of the spice, like the freeze-dried products we buy from specialist Spanish producer Pina, comprise long thick threads of crimson stigmas, harvested from the crocus flower. Cheaper saffron threads have more yellow colouring, which has no aroma or flavour. Now you know.

SEA SALT

Cornish Sea Salt

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

Sea Salt 1.5kg IN166

Sea Salt 500g IN019

Sea Salt Flakes 1kg IN165

Smoked Sea Salt 225g IN415

OTHER

Sliced Sandwich Gherkins 3.6kg MM071

Simbach, Germany

Hot Pickled Guindilla Chillies 1.8kg IN472

Catalunya, Spain

Green Peppercorns In Brine 850g MM074

Gelderland, Holland

Pine Nuts 700g IN247S

China

CURED MEATS

Good meat, salt, smoke, time. These are the cornerstones of all our cured meats. Many of our artisan producers work in much the same way as our forefathers would have, creating truly authentic, exquisite flavours.

We've spent 20 years tracking down the very best cured meat producers in a quest that has seen us wander beneath holm oak trees in the Spanish dehesa, climb mountains in Italy and get hopelessly lost in the Scottish Highlands. The meaty treasures we've brought back range from hams and sausages to salamis and coppas, each with unique flavours that are specific to a particular place and their own story to tell.



Salt & Cure Jamón Serrano 18 month, Utiel, Spain

Made with the hind legs of white pigs this Gran Reserva Ham is cured in sea salt then air dried in the Spanish Meseta, at 800m above sea level for over 18 months. It boasts a fine aroma and delicate flavour from slow curing.

ITALIAN CURED MEATS

Every village in Italy likes to think their ham or salami is the best in the world, but there's one that has gone beyond local rivalries to find international fame. Prosciutto di Parma is protected by a special consortium of producers, which ensures its quality and integrity is never compromised. That's not to say that salami from Italy's other regions should be overlooked. There is a wonderful range of flavours and textures to be found, which reflect different breeds, diets and production traditions. Maybe Italian villagers have a point after all.

AIR DRIED AND SMOKED, WHOLE AND SLICED

Prosciutto di Parma, Whole Boneless 7.5kg CA029

Prosciutto di Parma, Sliced 500g CA138

Parma, Italy

Parma pigs are fed exclusively on a diet of grain and whey from local Parmesan production. Every farm is inspected and certified by the consortium and each approved ham is branded with the five-pointed crown. Ours is matured for at least 13 months.

Prosciutto Crudo, Sliced 500g CA049

Prosciutto Crudo, Sliced 80g CA145

Parma, Italy

Sweet tasting thinly sliced ham, matured for at least nine months. The legs are smaller and leaner than the Parma but produced with the same expertise.

Coppa, Sliced 500g CA050

Parma, Italy

Coppa is Italian for nape of the neck. This cold cut is made with equal parts shoulder and neck pork, salted and spiced with black pepper and naturally cased. After being seasoned for 45- 60 days the result is sweet but intense.

Ossocollo, Whole 2.5kg CA613

Friuli Venezia Giulia, Italy

Coppa fans will appreciate the meaty charms of Ossocollo, which is made from whole pieces of shoulder and neck muscle. Seasoned with spices, including cloves, and aged for four months, it has a satisfying flavour, full of deep umami notes.

Smoked Pancetta, Whole 1.35kg CA133

Smoked Pancetta, Sliced 500g CA129

Parma, Italy

Produced in Parma, pancetta is cured pork belly with salt and spices (ground peppers, garlic, nutmeg, fennel, black pepper). It is then air dried for at least three months.

Bresaola Punta D'Anca, Sliced 500g CA052

Valtellina, Italy

The best and sweetest Bresaola, is produced in the Lombardy region of the Italian Alps. The lean, topside beef from mature, grass-fed cattle is salt cured and aged for eight to 10 weeks until it is a beautiful dark red.

AIR-DRIED SAUSAGE

Mortadella Oval, Whole 3kg CA125

Lombardy, Italy

A staple of breakfast buffets and lunch platters, this pink Italian sausage hails from Bologna and must be made in northern and central regions of Italy under the terms of its protected status.

Salami Milano, Whole 2.5kg CA155

Salami Milano, Sliced 500g CA153

Lombardy, Italy

A white skinned traditionally tied salami and one of Italy's most popular cured meats. Prepared with lean pork, it has a mild rounded taste and characterised by its fine grain called chicchi di riso (rice grains).

Salami Napoli, Whole 1.5kg CA157

Lombardy, Italy

A dark red, large grain salami with piquant black peppercorns. Made from carefully selected pork, it has a subtle smoked flavour.

Salami Punta di Coltello, Whole 750g CA615

Friuli Venezia Giulia, Italy

The pork for this salami is hand cut and seasoned with salt, pepper and wine-soaked garlic, then matured for three months. Pleasant coarse texture, bright colour and intense flavour.

Sopressa Punta di Coltello, Whole 1.5kg CA614

Friuli Venezia Giulia, Italy

A speciality of the Veneto region, sopressa is larger than other salami's. and made with hand chopped leg, belly and neck meat, plus spices and slivers of garlic soaked in the local sweet wine. Aged for four months in cellars, it has a sweet, delicate flavour.



1 - Prosciutto Crudo, 2 - Bresaola Punta D'Anca, 3 - Prosciutto di Parma, 4 - Salami Milano, 5 - Mortadella Oval, 6 - Salami Napoli, 7 - Pancetta, 8 - Nocellara del Belice Large, 9 - Coppa

Lovison Salami Punta di Coltello

While we're proud to fan the flames of change in British cured meats, we also love to showcase the long history and supreme skill of Continental charcuterie producers. There is no better example of this than Lovison in Italy. Located to the north east of Venice, the business has been transforming the local Friulian pork into world class salami since 1903. Only pigs bred in the Friuli Venezia Giulia region are used, and these must be butchered within 20km of the company's base in Spilimbergo. This is important because rather than chilled meat, Lovison's salami masters work with fresh pork that is just a few hours old, which gives the final product a unique succulence and depth of flavour.



Lovison Salami Punta di Coltello, Friuli Venezia Giulia, Italy

'Punta di Coltello' translates as 'point of the knife', which gives a major clue to what makes it so special. Rather than mincing, skilled knife work is required to cut the pork rib meat into small pieces. The resulting salami has a pleasant coarse texture, bright colour and intense flavour.



*Acetaia Antica Dodi,
Emilia Romagna, Italy*



*Acetaia Antica Dodi,
Emilia Romagna, Italy*



Gianluca, Basil grower, Montua, Italy



Il Buon Gusto, Montua, Italy



Acetaia Antica Dodi, Emilia Romagna, Italy



*Marinella, Acetaia Antica Dodi,
Emilia Romagna, Italy*



*Marianna & Beatrice, Basil growers,
Montua, Italy*



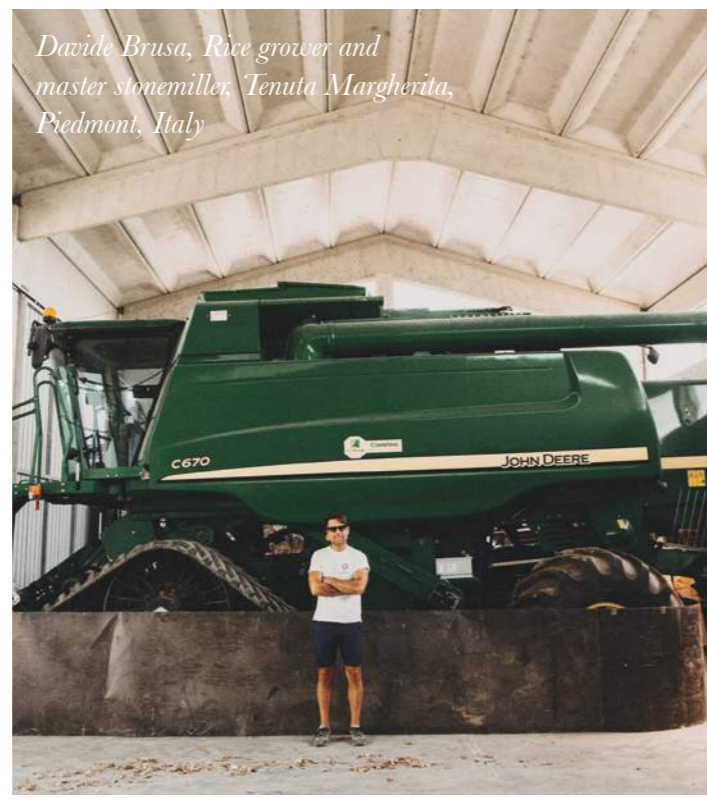
Parma, Italy



*Culatello,
Parma, Italy*



*Acetaia Antica Dodi,
Emilia Romagna, Italy*



*Davide Brusa, Rice grower and
master stonemiller, Tenuta Margherita,
Piedmont, Italy*



Tenuta Margherita, Piedmont, Italy



*Tenuta Margherita,
Piedmont, Italy*



Parma, Italy

Salt & Cure Prosciutto Crudo

Italians laud Prosciutto di Parma as the ‘king of hams’, and with good reason. The ham can only be made in a tiny area in the Parma region with specific pig breeds, which are fed on grain and whey from the production of Parmigiano Reggiano. Our Parma ham and Prosciutto Crudo are made by an established producer, mastering the subtle arts of curing over 30 years. Based in Collecchio, their expert craftsmen mature our Crudo for at least nine months (Parma is aged for at least 13 months) with the final few months spent in the maturing rooms of an ancient villa in the heart of Parma. The cellars provide the perfect environment for finishing ham.



Salt & Cure Prosciutto Crudo, Parma, Italy

Sweet tasting thinly sliced ham, matured for at least nine months. The legs are smaller and leaner than the Parma but produced with the same expertise.

SPANISH CURED MEATS

No country has more passion for the pig than Spain, where a meal is not complete without a few slices of jamón or chorizo. Ibérico is worshipped for its sweet, nutty flavour, which reflects the Black Ibérico pigs' acorn-rich diet. Superb free-range meat is only the start of the story. Our Spanish hams are air dried in bodegas (cellars) high up in the mountains, where the cool climate slowly transforms them into something truly remarkable.

AIR DRIED AND SMOKED WHOLE AND SLICED

Jamón Serrano, Whole 7.5kg CA066
Aragon, Spain

Dense and meaty flavours with a balanced sweetness. The arid town of Teruel in the Aragón region is an ideal natural curing environment. The hams cure for a guaranteed period of 18 months.

Jamón Serrano, Whole, Boneless 5kg CA061
León, Spain

Cured in Astorga, for a minimum of 15 months, double the 36-week minimum. This extra time intensifies and develops the flavour, setting it apart from mass-produced, rapidly cured hams.

Jamón Serrano, 18 Month, Sliced 500g CA274
Utiel, Spain

Made with the hind legs of white pigs this Gran Reserva Ham is cured in sea salt then air dried in the Spanish Meseta, at 800m above sea level for over 18 months. It boasts a fine aroma and delicate flavour from slow curing.

Lomo, Ibérico Bellota 500g CA252
Guijuelo, Spain

Naturally cured loin of wild Ibérico pigs, Lomo has beautiful marbling, due to a combination of diet and exercise. The traces of fat from the acorns give a moist texture and succulent flavour enhanced with salt, paprika, garlic and oregano.

AIR DRIED AND SMOKED, SAUSAGE WHOLE AND SLICED

Chorizo, Ibérico Bellota ½ 450g CA276

Chorizo, Ibérico Bellota Sliced 500g CA280
Candelario, Spain

Flavoured with smoked paprika and garlic this chorizo is derived from wild Ibérico pigs. The chorizo is naturally cured for 80 days lending it a considerable depth and sweetness.

Chorizo Gran Reserva Picante, Whole 1.7kg CA281
Candelario, Spain

Distinguished by its lively flavour, this chorizo is seasoned with garlic, smoked paprika and cayenne. It is then naturally dry cured for 40 days.

Morcilla, Ibérico Bellota, Whole 350g CA260
Guijuelo, Spain

Artisan blood sausage made from acorn-fed Ibérico pigs, slowly cured and air dried in natural Bodegas for four months. This Catalan classic is flavoured with cumin, cloves, onion and a little paprika. This soft and crumbly delicacy can be eaten sliced or cooked.

Sobrasada, Ibérico Bellota, Whole 1kg CA262
Guijuelo, Spain

A soft spicy sausage made from acorn-fed Ibérico pigs, spiced with smoked paprika and garlic. It is delicious lightly grilled and spread on hot toast, often served with honey.

SEMI CURED

Barbecue Cooking Chorizo 280g CA212

Barbecue Cooking Chorizo 2.66kg CA214
Candelario, Spain

An appetising chorizo ideal for barbecuing. Made with prime cuts of white pork and mixed with smoked paprika from Extremadura; and dry cured for 10-14 days.

Mini Barbecue Cooking Chorizo 4.25kg CA017

Mini Barbecue Cooking Chorizo 6kg CA177
Catalunya, Spain

Made in Catalunya from white pork and sweet (dulce) Spanish pimentón. Rich and smoky.

SHARING PLATTERS

Spanish Triple 100g CA284
Candelario, Spain

Two portion pack of our sliced chorizo, sliced salchichon and sliced 18 month Jamón Serrano.



1 - Barbecue Cooking Chorizo, 2 - Morcilla Ibérico Bellota, 3 - Sobrasada Ibérico Bellota, 4 - Chorizo Ibérico Bellota, 5 - Chorizo Gran Reserva Picante, 6 - Mini Barbecue Cooking Chorizo, 7 - Lomo Ibérico Bellota, 8 - Jamón Serrano 18 Month



As a way of cementing our commitment to Continental charcuterie and British cured meats, Harvey & Brockless has developed its own brand, Salt & Cure. Think of it as shorthand for the best artisan producers, outstanding animal husbandry and innovative new products, such as Salt & Cure triple packs. The selections are perfect for sharing and comprise a mix of selected cured meats from artisan producers, which gives chefs and retailers the flexibility to sell as wide a range as possible.



Salt & Cure, Triple Packs No.1 & 2

Oxsprings Air-Dried Ham, Suffolk Chorizo, Cobble Lane Saucisson, Deli-Farm Cornish Coppa, Somerset Charcuterie Sage & Mustard Salami.

BRITISH CURED MEATS

There's been a cured meat revolution in the UK with a new generation of artisan producers developing air-dried sausages and hams that are more than a match for anything made on the Continent. The movement has evolved to such an extent that we are now entering an exciting new phase where producers are fusing Spanish, Italian and British traditions to create products that are truly original. From Scotland to Cornwall and Manchester to Suffolk, we only work with suppliers that are a cut above.

AIR DRIED AND SMOKED WHOLE AND SLICED

Air-Dried Duck Breast, Whole 190g CA515

Air-Dried Duck Breast, Sliced 100g CA249

Somerset Charcuterie, Somerset

Somerset free-range duck breast with the simplest of cures to allow the natural flavour to shine. Intense, creamy and indulgent, best enjoyed as the centre-piece of an antipasti board and complemented by a crisp, slightly bitter leaf, like frisée.

Free-Range Dorset Duck Confit 460g CA520

Capreolus, Dorset

A lot of work goes into this singular product, which is the ultimate in luxury convenience food. Free-range Peking and Aylesbury cross duck legs are dry cured in sea salt, herbs and spices for at least two days before being gently cooked sous vide for at least 15 hours so the meat remains rich and tender. To prepare, simply pan fry for 10 minutes and crisp under the grill. Serve with a big chewy red wine – Bandol will do nicely.

Oxsprings

Alex Oxspring says the secret to his ham is British pork, sea salt and time. But there is one other important ingredient – the fabulously clean air of the Vale of Evesham where his smallholding is based. This is essential for air drying the hams for at least eight months in specially designed curing stores, where the temperature and humidity is closely controlled. After curing, the legs are lightly oak smoked to subtly emphasise their flavour. Britain's only air-dried ham specialist for over 10 years, Alex has truly perfected the process meaning his hams are favoured by chefs and retailers, especially because no nitrates are used in their production.

Air Dried Ham, Whole 5.5kg CA202

Air Dried Ham, Sliced 250g CA172

Oxsprings, Worcestershire

Made by Oxsprings in Worcestershire, this English air-dried ham contains local Freedom Food pork and natural sea salt, and is aged for a minimum of eight months.

Woodall's

There isn't much the Woodalls don't know about ham. The family have been curing, smoking and air drying pork for eight generations, starting out in Cumbria and now based in Manchester, where they only work with meat from outdoor-reared British pigs and use recipes dating back to 1828. The company's Cumbrian Air-Dried Ham, launched in 1980, was a first for the UK – a prosciutto-style ham, air dried off the bone for six months until it has a velvety texture and delicate sweet flavour.

Black Combe Ham, Whole 1.8kg CA423

Black Combe Ham, Sliced 70g CA403

Woodall's, Manchester

Rubbed with a spiced dry cure mix then smoked over oak for five hours before being left to naturally air dry for at least six months. This ham blends the balance between being aromatic and distinct.

Cumbrian Ham, Sliced 70g CA401

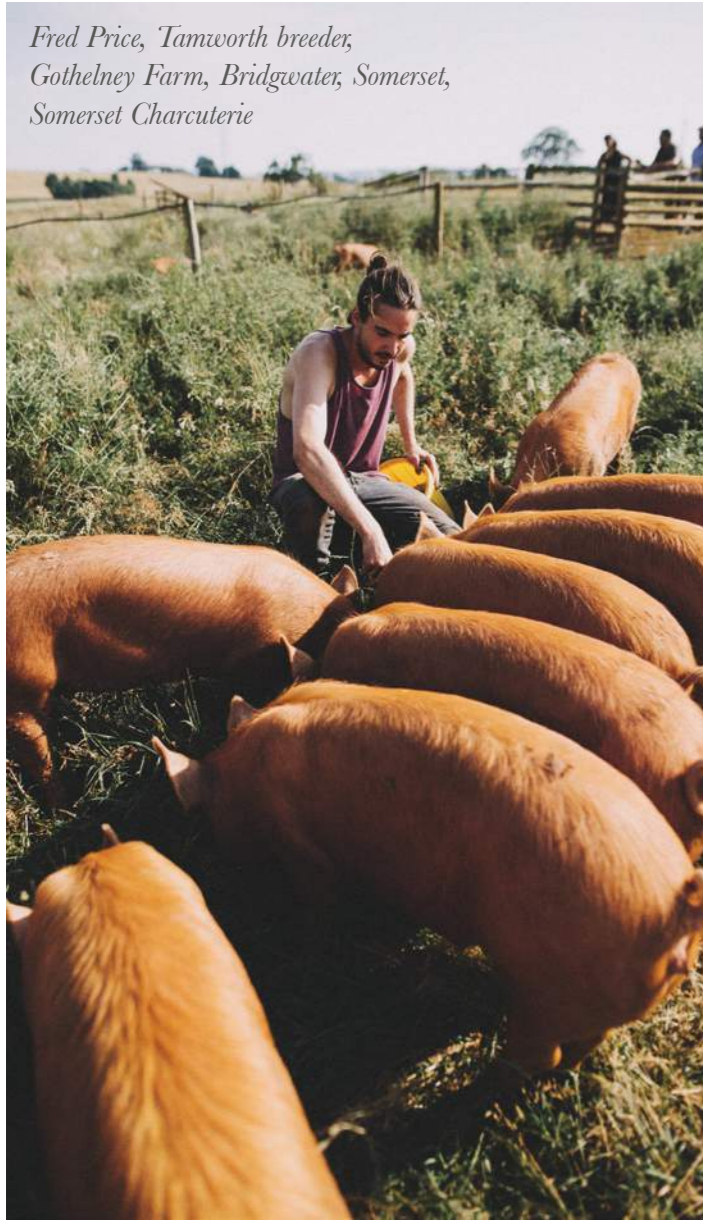
Woodall's, Manchester

Traditionally hand cured using an old Woodall's family recipe. This was the first prosciutto-style ham to be produced commercially in the UK.



1 - Somerset Red Wine & Draycott Blue Poker, 2 - Cobble Lane Kabanos, 3 - Somerset Spicy Chorizo Poker, 4 - Great Glen Green Pepper and Venison Salami, 5 - Capreolus Air Dried Beef, 6 - Capreolus Cold Smoked Mutton, 7 - Woodall's Black Combe Ham, 8 - Cobble Lane Islington Saucisson, 9 - Somerset Red Wine & Draycott Blue Salami, 10 - Cobble Lane Pepperoni, 11 - Cobble Lane Beef Salami, 12 - Suffolk Salami, 13 - Suffolk Chorizo, 14 - Somerset Air Dried Duck Breast, 15 - Deli Farm Cornish Coppa

*Fred Price, Tamworth breeder,
Gothelney Farm, Bridgwater, Somerset,
Somerset Charcuterie*



*Suffolk Salami, Lane Farm,
Brundish, Suffolk*



*Suffolk Salami, Lane Farm,
Brundish, Suffolk*



*Alex Oxspring, Oxsprings Ham,
Pershore, Worcestershire*

*David Richards, Capreolus Fine Foods,
Rampisham, Dorset*



*Mauraen Case, Oxford and Sandy
Black breeder, Long Ash Farm, Milton
Abbas, Dorset, Capreolus*



*Barbecue Chorizo,
Suffolk Salami
Brundish, Suffolk*

Royale Ham, Sliced 300g x 2	CA415
Royale Ham, Sliced 70g	CA405

Woodall's, Manchester
With an unmistakably British flavour, this ham is marinated for eight days in a liquid pickle of pale ale, molasses, vinegar, brown sugar and spices before being smoked and slowly matured.

Air-Dried Dorset Pork Loin, Whole 1.7kg	CA617
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Capreolus, Dorset
Loins from free-range local pigs are cured with freshly ground pepper, fennel, juniper and mace before being air dried for many weeks. The meat resembles air-dried ham and cut wafer thin the meat almost melts in the mouth making a fine starter served with sweet pears or figs.

Air Dried Smoked Pork Loin, Sliced 90g	CA248
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Suffolk Salami, Suffolk
This is the latest addition to the Suffolk Salami range, cured and smoked on the farm it is a delicate finely textured meat that should be savoured as the focus of an antipasti board. The flavours and texture work perfectly with caperberries.

Cornish Lomo 1.2kg	CA618
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Deli Farm, Cornwall
Cornish pork loin is dry cured with a mixture of salt, cane sugar, black pepper, garlic and fennel, then slowly air dried. Its flavour is delicate but meaty with a soft texture. One of the charcuterie classics, it pairs well with delicate fruits or even almonds.

Deli Farm

Martin & Jean Edwards started planning their North Cornwall business back in 2005 by experimenting with a drying chamber fashioned from an old domestic fridge rigged to create warm air. It's safe to say things have moved on since then with Deli Farm now a highly respected, award winning cured meats producer.

Cornish Coppa, Whole 1kg	CA193
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Deli Farm, Cornwall
The company, which is based in Delabole, Cornwall, uses Cornish pork shoulder, which is slowly dry cured in a blend of black pepper, garlic and juniper.

Air Dried Dorset Coppa, Whole 1.5kg	CA616
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Capreolus, Dorset
Pork neck fillet from free-range Dorset and Devon pigs is dry cured with pepper, coriander, juniper and mace, and then air dried. Serve as part of a mixed plate of charcuterie for a superb starter or eat as you would a Parma ham with fresh figs or melon.

Smoked Pancetta, Sliced 100g	CA407
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Woodall's, Manchester
Produced from British pork bellies selected for an even distribution of fat to lean. Fully air dried and ready to eat, the bellies are cured on the bone to keep their shape and enhance the flavour.

Capreolus

What began as a hobby for David and Karen Richards has led to them becoming one of Britain's most innovative cured meat producers. The couple had been curing in their farmhouse kitchen for friends and family for several years, so with a full recipe book they started to scale things up. Today, Dorset-based Capreolus makes an array of stunning charcuterie using free-range meat, often from rare-breed animals, sourced from local farms with high welfare standards. Farms such as Long Ash in Milton Abbas, Dorset, which specialises in Oxford Sandy & Blacks – a slow-growing breed that brings deep flavour to Capreolus' air-dried Loin and Coppa. The Richards constantly push conventions, creating highly original products, such as West Country leg of mutton, which is cured with rosemary, juniper, garlic, black pepper, and Port, before being air dried and beech wood smoked.

Truffle-Infused Lardo 1kg	CA244
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Capreolus, Dorset
The thickest back fat from free-range pigs is cured for two months with rosemary, garlic, sage, juniper and black pepper then fermented. This alters the structure of the fat and making it melt at a lower temperature, giving a silky mouth-feel. Brushed with English truffle oil and allowed to slowly infuse. Always very thinly sliced, it's amazing on hot sourdough, shaved over risotto or draped over scallops or asparagus... the list of loveliness goes on.

Cold-Smoked Mutton, Whole 1.6kg	CA238
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Cold-Smoked Mutton, Sliced 300g	CA243
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Capreolus, Dorset
West Country leg of mutton cured with rosemary, juniper, garlic, black pepper, and port, air-dried and beech wood smoked. The rich flavour of the mutton is balanced by the sweetness of the port. It makes an excellent salad served with peppery watercress or rocket and a Dell'ami Balsamic Vinegar of Modena IGP.

Air Dried Dorset Beef, Whole 1.2kg	CA455
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Air Dried Dorset Beef, Sliced 300g	CA457
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Capreolus, Dorset
The cure for this wonderfully sweet-scented air-dried beef sounds almost good enough to eat on its own. Black pepper, rosemary, thyme and juniper berries are blended with dark muscovado sugar and Port to cure whole pieces of silverside beef from grass-fed West Country cattle. The meat is then cured and air dried for up to 10 weeks and sliced wafer thin. Try it in a salad of lettuce and rocket with shavings of Quicke's mature cheddar and a drizzle of Dell'ami Arbequina extra virgin olive oil.

Cornish Beef Biltong, Sliced 100g	CA199
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Deli Farm, Cornwall
Cornish Beef Biltong is made with prime West Country beef bavette, marinated in cider vinegar, Worcestershire sauce and Cornish Sea Salt, before a quick drying process to maintain a firm but succulent texture.

Smoked Venison, Sliced 75g	CA389
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Great Glen Charcuterie, Scotland
Prime cuts of local, wild venison are dry cured and oak smoked by hand, then matured for three months. Wonderful on its own, this also makes the most impressive canapés: try on an oatcake with cream cheese and redcurrant or wrapped around asparagus.

SLICED SELECTIONS

British Triple No.1 90g	CB610
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Salt & Cure, Worcestershire, Suffolk and London
Oxsprings Air-Dried Ham, Suffolk Chorizo, Cobble Lane Saucisson.

British Triple No.2 90g	CB611
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Salt & Cure, Worcestershire, Cornwall and Somerset
Oxsprings Air-Dried Ham, Deli-Farm Cornish Coppa, Somerset Charcuterie Sage & Mustard Salami.

Woodall's Charcuterie Selection 100g	CA410
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Woodall's, Manchester
Cumberland Salami, Cumbrian Ham and Royale Ham.

AIR DRIED SAUSAGE, WHOLE AND SLICED

Cornish Salami with Fennel and Anise, Whole 400g	CA190
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Deli Farm, Cornwall
Lightly bruised fennel, star anise and port are added to this Cornish salami made from the leg of pork and the top rump of beef.

Cumberland Salami, Sliced 70g	CA409
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Woodall's, Manchester
Originates from a Cumberland sausage recipe that the Woodall family has used for eight generations.

Dorset Merghez 5 x 125g	CA251
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Salt & Cure, Dorset
Dorset-based Capreolus uses shoulder of West Country mutton and our own Dell'ami Harissa to make this spicy, ready-to-eat salami. It can also be used in cooking to add a North African twist to dishes.

Dorset N'Duja 5 x 136g	CA245
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Capreolus, Dorset
A spreadable salami originating in Calabria and bursting with chilli. These fermented, air-dried sausages in natural hog casings are made from wonderful free-range Dorset pigs. Delicious crumbled onto pizza or tossed with white crabmeat and linguini. Adds a rich fiery kick to sauces, much like a meaty mustard.

Cobble Lane Cured

Located on Cobble Lane in Islington, North London, this passionate band of butchers bangs the drum for the high welfare standards and quality of British meat. The company sources free-range and rare-breed pork directly from well-respected farms such as Anna's Happy Trotters and Swaledale Foods in Yorkshire, and has developed a range of products that take inspiration from Europe, but have their own British identity.

Beef Salami, Whole 3 x 333g	CA550
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Cobble Lane, London
A salami with a hidden surprise, this ruby red sausage is made with beef not pork, but is all the better for it. The company uses beef chuck, which has a higher fat ratio than other cuts, for added flavour and succulence, plus cinnamon and cloves for complexity.



*Tamworth at Gothelney Farm,
Bridgwater, Somerset,
Somerset Charcuterie*



*James Simpson, Somerset Charcuterie,
Wrington, Somerset*



*Suffolk Salami, Lane Farm,
Brundish, Suffolk*



*Ripe cherries on Lane Farm,
Brundish, Suffolk, home of
Suffolk Salami*



*Oxsprings Air-Dried Ham,
Pershore, Worcestershire*



*Maureen Case, Oxford and Sandy
Black breeder, Long Ash Farm,
Milton Abbas, Dorset, Capreolus*



*Culatello at Somerset Charcuterie,
Wrington, Somerset*



*'Large White' piglet,
Lane Farm, Brundish, Suffolk,
Suffolk Salami*

Islington Saucisson, Whole 3 x 750g CA551

Cobble Lane, London

The French should be worried. Cobble Lane's version of the classic sausage is just as good as anything you can find across the Channel, and has a London swagger that is all its own. It's spiced with white and black pepper, ginger and garlic, but the sweet, musky flavour of the pork is what makes it such a winner. Pass the vin rouge.

Pepperoni, Whole 665g CA552

Cobble Lane, London

Soft, dense and packed with flavour, this pepperoni is almost too delicious to put on a pizza. Made with a mix of pork and ox hearts, there's a real kick from the sweet Hungarian paprika and cayenne, plus a delicate aniseed note. It's all wrapped up in a deep background smokiness.

Red Wine & Draycott Blue Salami, Whole 300g CA513

Red Wine & Draycott Blue Salami, Sliced 100g CA247

Somerset Charcuterie, Somerset

That perfect combination of red wine and blue cheese all wrapped in an individual salami. Made using only fresh ingredients (no nasty cheese powders here). Try a couple of slices on Danish rye with cream cheese.

Sage & Mustard Salami, Whole 300g CA511

Sage & Mustard Salami, Sliced 100g CA246

Somerset Charcuterie, Somerset

With classic British flavours: fresh sage, locally brewed cider and yellow mustard seeds slowly cured to produce a complex salami blending sweet, sour, salt and umami. Delicious with a glass of Rioja or Somerset cider, it sits nicely alongside a good vintage cheddar (and we have plenty).

Suffolk Salami, Whole 1kg CA356

Suffolk Salami 90g CA351

Suffolk Salami, Suffolk

Made from Freedom Food higher welfare pigs, Suffolk salami has a mild delicate flavour and is made with red wine, black pepper and garlic, and is then cured for three months.

Suffolk Rosemary Salami, Whole 1kg CA357

Suffolk Rosemary Salami, Sliced 90g CA352

Suffolk Salami, Suffolk

An elegant salami infused with a hint of rosemary, the rosemary for this salami is handpicked from the gardens of Lane Farm where it is produced. It is then cured for three months.

Suffolk Salami Chorizo, Whole 1kg CA358

Suffolk Chorizo, Sliced 90g CA353

Suffolk Salami, Suffolk

This spicy chorizo is made with sweet, bitter sweet and hot paprika lightly smoked over oak and beech wood. The sausage is then cured for six weeks.

Suffolk Salami

Woodbridge-based Lane Farm has been at the forefront of British cured meats for more than 10 years after owners Ian and Sue Whitehead fell in love with salami during a family holiday to Italy. Taking inspiration from their trip and using pork from their own high-welfare, outdoor-bred pigs, the couple created their own salami with locally grown herbs such as rosemary and fennel. More recently they have taken inspiration from Spain to develop Iberian classics such as chorizo, made with La Chinata and Santo Domingo DOP paprikas, before being gently smoked over oak and beech chippings.

Green Pepper and Venison Salami, Whole 1.4kg CA385

Green Pepper and Venison Salami, Sliced 90g CA387

Great Glen Charcuterie, Scotland

Dry cured and oak smoked locally sourced venison salami flavoured with green peppercorns. It has a distinctive gamey flavour with a little heat from the peppercorns.

Venison Chorizo 5 x 85g CA383

Great Glen Charcuterie, Scotland

Wild venison is a low-fat, low-calorie meat, not that you'd know it from this indulgent chorizo, which is rich and smoky with a delicate spicy heat. Adds soul to pasta sauces and paella or use to top a sourdough pizza.

SEMI-CURED

Suffolk Barbecue Chorizo 6 x 75g CA359

Salt & Cure, Suffolk

Their passion for pork is not restricted by national borders, however, as proved by this spicy chorizo that Spain would be proud to call its own. Made with shoulder meat from the farm's high welfare pigs, the sausages contain Pimentón de la Vera and cayenne pepper. Richly flavoured, succulent and spicy, they add bang to your barbecue.



1 - Capreolus Dorset N'Duja, 2 - Great Glen Smoked Venison, 3 - Woodall's Royale Ham, 4 - Somerset Charcuterie Sage and Mustard Salami, 5 - Suffolk Salami Air Dried Smoked Pork Loin, 6 - Suffolk Rosemary Salami, 7 - Somerset Charcuterie Smoked Duck, 8 - Woodall's Pancetta, 9 - Dell'ami Cornichons, 10 - Capreolus Dorset Confit Duck, 11 - Deli Farm Cornish Salami with Fennel and Anise, 12 - Oxsprings Air Dried Ham, 13 - Dell'ami Verbena Sunshine Olives, 14 - Great Glen Venison Chorizo, 15 - Woodall's Cumbrian Ham, 16 - Green Kraut Relish

Great Glen Charcuterie Smoked Venison

Great Glen specialises in producing charcuterie using only wild Scottish venison. They are a family business set up ten years ago by Anja Baak and her husband Jan Jacob in the beautiful village of Roy Bridge, set deep in the rugged Scottish Highlands. Everything is hand cured by Jacob as he is passionate about preserving as much of the unique and unrivalled flavour of wild venison as he possibly can.



Great Glen Charcuterie Smoked Venison, Roy Bridge, Scotland

Prime cuts of local, wild venison are dry cured and oak smoked by hand, then matured for three months.

SNACKING SALAMIS

Spicy Chorizo Poker 20 x 25g CA507

Somerset Charcuterie, Somerset

The Spanish classic with a flavour of Somerset. Cured with local cider, the chorizo becomes more complex with balanced sweet and sour notes and a developing heat. Great with cider or beer.

Red Wine & Draycott Blue Poker 20 x 25g CA506

Somerset Charcuterie, Somerset

That perfect combination of red wine and blue cheese all wrapped in individual salami. Made using only fresh ingredients (no nasty cheese powders here), air dried to deliver a strong snap. A good addition to a tapas or charcuterie platter or as a stimulating snack.

Somerset Charcuterie

Andy Venn and James Simpson decided to turn their hobby of making charcuterie into a business over a pint of cider at a local lawn-mower race (apparently a popular pastime in Somerset). After many months and late nights, they set up at a farmers' market and Somerset Charcuterie was born. Based near Bristol, the company uses free-range, outdoor-reared meat with pork coming from slow growing, rare breed pigs. They work closely with dynamic young pig farmer Fred Price at Gothelney Farm in Bridgwater – a progressive business that rears Tamworth and Mangalitzta pigs outdoors and in woodlands. The resulting products, from salami and chorizos to innovative pokers, have an intense robust flavour.

Kabanos 15 x 36g CA553

Cobble Lane, London

Cobble Lane's butchers describe this as the Peperami that went to finishing school. A traditional smoked Polish sausage, made from pork shoulder, nutmeg, caraway and black pepper, it's the perfect pub snack with a dollop of mustard and pint of pale ale.



1 - Cobble Lane Kabanos, 2 - Cobble Lane Beef Salami, 3 - Cobble Lane Pepperoni, 4 - Capreolus Dorset Air Dried Beef Sliced, 5 Dell'ami Balsamic Onions, 6 - Dell'ami Cornichons, 7 - Cobble Lane Saucisson, 8 - Cobble Lane Beef Salami, 9 - Capreolus Free Range Dorset Duck Confit, 10 - Dell'ami Green Kraut Relish, 11 - Great Glen Venison Chorizo

BRITISH SMOKED SALMON

Springs Smokery

Springs are master smokers for a reason. Using traditional kilns and 100 year old artisan techniques, the salmon is expertly sourced, meticulously hand filleted and smoked using logs of Sussex oak sourced from the forests around Arundel. Only whole logs are used, as they flavour the salmon more delicately than chips or shavings. And they are smoked for up to 30 hours - that's three times longer than many commercial smoked salmon producers. The resulting salmon is infused with a subtle smoked flavour that we believe is unmatched by any other.

Smoked Salmon, Long Sliced, Skin On 1.3kg CA501

Smoked Salmon, Long Sliced, Skinless 1kg CA502

West Sussex, England

These fillets are cured in good old fashioned dry salt, no hidden nasties. A day later, the fish are hung in their traditional brick kilns over smouldering logs of Sussex oak. Delicately flavoured and delicious, serve simply with a wedge of lemon and some crusty soda bread. Whole side, long sliced with skin on or off.

Smoked Salmon, D Cut Sliced, Skinless 1.3kg CA503

West Sussex, England

Skinless whole side of smoked salmon, sliced at a 30° angle to give 'D' shaped slices.

Gravadlax Sliced 1.2kg CA504

West Sussex, England

Scandinavia, via Sussex. Gravadlax is a wonderful alternative to smoking salmon. Instead the fish is cured in a sprightly marinade of dill, salt, brown sugar and plenty of brandy.

Hot Smoked Salmon 1.2kg CA505

West Sussex, England

Smoky and delicate. Smoked immediately above the fire, the salmon takes on a melt in the mouth texture. Available as whole sides.



1 - Smoked Salmon Side Long Sliced Skin On, 2 - Hot Smoked Salmon Sliced, 3 - Gravadlax

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
ANTIPASTI					
Anchovies, Marinated Cantabrian	Dell'ami	Cantabrian Sea, Spain	Fillets 500g	MA212	16
Artichoke Halves, Grilled	Dell'ami	Puglia, Italy	2kg	MA200	16
Artichokes Whole With Stem, Grilled	Dell'ami	Puglia, Italy	2kg	MA162	16
Artichokes, Quarters, Marinated	Dell'ami	Puglia, Italy	2kg	MA205	16
Artichokes, Whole With Stem, Marinated	Dell'ami	Puglia, Italy	2kg	MA201	16
Aubergine Slices, Grilled	Dell'ami	Puglia, Italy	2kg	MA208	16
Caperberries	Dell'ami	Fez, Morocco	500g	DA815	16
Capers Nonpareil	Dell'ami	Fez, Morocco	3kg	MM009	16
Capers Nonpareil	Dell'ami	Fez, Morocco	700g	MM105	16
Cornichons	Dell'ami	Bangalore, India	650g	DA218	16
Courgette Slices, Grilled	Dell'ami	Puglia, Italy	2kg	MA209	16
Mushrooms, Grilled Button	Dell'ami	Puglia, Italy	2kg	MA003	16
Onions, Borretane In Balsamic	Dell'ami	Puglia, Italy	2kg	MA204	16
Peppers ,Red Cherry Stuffed With Cream Cheese	Dell'ami	Evia, Greece	1kg	MA012	18
Peppers, Green Chilli Stuffed With Cheese	Dell'ami	Evia, Greece	1kg	MA009	18
Peppers, Piquillo	El Navarrico	Navarra, Spain	220g	MA206	18
Peppers, Piquillo	El Navarrico	Navarra, Spain	2.5kg	MA207	18
Peppers, Red And Yellow Halves, Grilled	Dell'ami	Puglia, Italy	2kg	MA157	18
Peppers, Red Chilli Stuffed With Cheese	Dell'ami	Evia, Greece	1kg	MA010	18
Tomatoes, Iow Heritage Mix Semi-Dried	The Tomato Stall	Isle of Wight, England	1kg	MA255	18
Tomatoes, Iow Oak Smoked Semi-Dried	The Tomato Stall	Isle of Wight, England	1kg	MA254	18
Tomatoes, Italian Sun-Dried	Dell'ami	Puglia, Italy	1kg	MA008	18
Tomatoes, Italian Sun-Dried Marinated	Dell'ami	Puglia, Italy	2kg	MA160	18
Tomatoes, Semi-Dried	Dell'ami	Izmir, Turkey	1.15kg	MA203	18

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
Tomatoes, Semi-Dried Cherry	Dell'ami	Izmir, Turkey	1.15kg	MA233	18
Vegetable Antipasti, Semi-Dried	Dell'ami	Izmir, Turkey	1.15kg	MA235	18
Vine Leaves, Stuffed	Dell'ami	Evia, Greece	2kg	MM072	18
STORE CUPBOARD					
Chillies, Guindilla Hot Pickled	Perello	Catalunya, Spain	1.8kg	IN472	41
Gherkins, Sliced Sandwich	Bayern Garten	Simbach, Germany	3.6kg	MM071	41
Mushrooms, Forest Mix	Borde SA	Auvergne, France	500g	XX200	41
Mushrooms, Morilles Extra	Borde SA	Auvergne, France	180g	XX202	41
Mushrooms, Porcini Cepes	Borde SA	Auvergne, France	500g	XX201	41
Paprika, Smoked Hot	La Chinata	Extramadura, Spain	70g	IN400	41
Paprika, Smoked Sweet	La Chinata	Extramadura, Spain	70g	IN401	41
Pine Nuts	Dell'ami	China	700g	IN247S	41
Peppercorns, Green In Brine	Davy's	Gelderland, Holland	850g	MM074	41
Pollen, Dill	Global Harvest	Dorset, England	28g	XX210	41
Pollen, Fennel	Global Harvest	Dorset, England	28g	XX212	41
Saffron Filaments	Pina	Alicante, Spain	1g	XX203	41
Sea Salt	Cornish Sea Salt	Cornwall, England	500g	IN019	41
Sea Salt	Cornish Sea Salt	Cornwall, England	1.5kg	IN166	41
Sea Salt, Flakes	Cornish Sea Salt	Cornwall, England	1kg	IN165	41
Sea Salt, Smoked	Cornish Sea Salt	Cornwall, England	225g	IN415	41
OILS					
Caviaroli Arbequina	Caviaroli	Catalunya, Spain	200g	HP011	40
Caviaroli Picual	Caviaroli	Catalunya, Spain	200g	HP013	40
Caviaroli White Truffle	Caviaroli	Catalunya, Spain	200g	HP015	40

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
Evo, Arbequina	Dell'ami	Andalusia, Spain	1L	DA105	36
Evo, French	Le Blanc	Burgundy, France	1L	HF056	36
Evo, Italian	Tenuta Fragassi	Pescara, Italy	100ml	VB068	36
Evo, Italian Special Selection	Barbera	Sicily, Italy	500ml	HB002	36
Evo, Lemon Infused	Garguilo	Campania, Italy	500ml	HM301	36
Evo, Luca	Dell'ami	Andalusia, Spain	5L	DA405	40
Evo, Lusia	Dell'ami	Andalusia, Spain	5L	DA408	36
Evo, Picual	Dell'ami	Andalusia, Spain	1L	DA106	36
Evo, Spanish	Masia El Altet	Alicante, Spain	500ml	HB003	36
Grape Seed	Le Blanc	Burgundy, France	1L	HM098	36
Hazelnut	Le Blanc	Burgundy, France	500ml	HM095	36
Laila Blended Oil	Dell'ami	Andalusia, Spain	5L	DA407	40
Leon Olive Pomace	Dell'ami	Andalusia, Spain	5L	DA406	36
Rapeseed, Cold Pressed	Farrington's	Northamptonshire, England	500ml	HB312	36
Truffle, White	Truffle Pig	Gloucester, England	250ml	HM307	40
Truffle, Black	Truffle Pig	Gloucester, England	250ml	HM309	40
Walnut	Le Blanc	Burgundy, France	500ml	HM093	40

OLIVES

PRODUCT	PRODUCER	REGION	STYLE	WEIGHT	CODE	PAGE
Gordal Piquante	Bernal	Alicante, Spain	Pitted Tins	2kg	OG085	10
Gordal Piquante	Bernal	Alicante, Spain	Pitted Tins	150g	OG086	10
Gordals, Fresh	Dell'ami	Andalusia, Spain	Pitted	3kg	DA827	6
Halkidiki	Dell'ami	Thessaloniki, Greece	Pitted	3kg	DA112	6
Halkidiki	Dell'ami	Thessaloniki, Greece	Whole	3kg	DA101	6
Halkidiki With Herbs	Dell'ami	Thessaloniki, Greece	Marinated Pitted	3kg	DA133	10

PRODUCT	PRODUCER	REGION	STYLE	WEIGHT	CODE	PAGE
Halkidiki, Athena	Dell'ami	Thessaloniki, Greece	Marinated Pitted	3kg	DA138	10
Halkidiki, Basil And Garlic	Dell'ami	Thessaloniki, Greece	Marinated Pitted	3kg	DA132	10
Halkidiki, Garlic Stuffed	Dell'ami	Thessaloniki, Greece	Stuffed	3kg	DA152	10
Halkidiki, Peri Peri	Dell'ami	Thessaloniki, Greece	Marinated Pitted	3kg	DA139	10
Halkidiki, Mixed Stuffed	Dell'ami	Thessaloniki, Greece	Stuffed	3kg	DA153	10
Halkidiki, Pimento Stuffed	Dell'ami	Thessaloniki, Greece	Stuffed	3kg	DA151	10
Halkidiki, Puttanesca	Dell'ami	Thessaloniki, Greece	Marinated Pitted	3kg	DA194	10
Kalamata	Dell'ami	Sparta, Greece	Whole	3kg	DA102	6
Kalamata	Dell'ami	Sparta, Greece	Pitted	3kg	DA111	6
Lucques	Dell'ami	Carcassone, France	Whole (Early Harvest)	2.5kg	DA177	6
Beldi, Natural Black	Dell'ami	Marrakech, Morocco	Pitted	3kg	DA165	6
Beldi, Natural Black With Herbs	Dell'ami	Marrakech, Morocco	Marinated Pitted	3kg	DA164	10
Nocellara Del Belice, Baby	Dell'ami	Sicily, Italy	Whole (Early Harvest)	5kg	DA187	6
Nocellara Del Belice, Large	Dell'ami	Sicily, Italy	Whole (Early Harvest)	3kg	DA175	6
OLIVES MIXED						
Greek	Dell'ami	Sparta & Thessaloniki, Greece	Marinated, Pitted	3kg	DA113	10
Italian	Dell'ami	Sicily, Puglia & Lazio, Italy	Whole	3kg	DA172	6
Kefalonia	Dell'ami	Sparta & Thessaloniki, Greece	Marinated, Pitted	3kg	DA141	10
Marrakech	Dell'ami	Sparta & Thessaloniki, Greece	Marinated, Pitted	3kg	DA140	10
Mediterranean Cocktail	Dell'ami	Thessaloniki, Greece & Marrakech, Morocco	Marinated, Whole	3kg	DA122	6
Smoked	Dell'ami	Sparta & Thessaloniki, Greece	Marinated, Pitted	2kg	DA197	10
Verbena Sunshine	Dell'ami	Thessaloniki, Greece & Sicily, Italy	Marinated, Whole	3kg	DA200	6



*Oxspings Ham, Pershore,
Worcestershire*



Tenuta Margherita, Piedmont, Italy



Il Buon Gusto, Montua, Italy



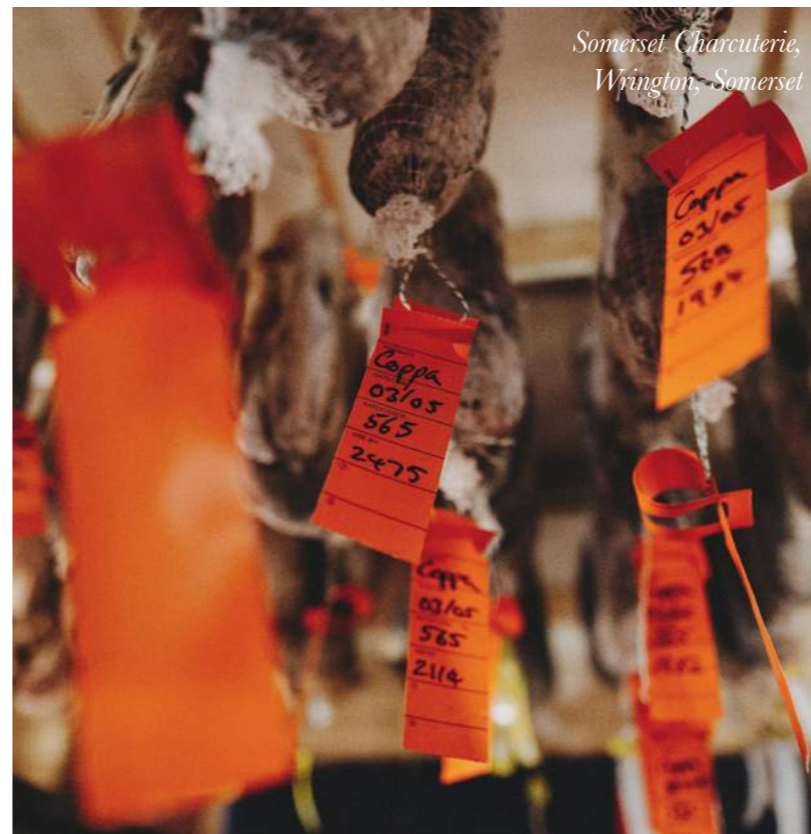
*Acetaia Antica Dodi,
Emilia Romagna, Italy*



*Tenuta Margherita,
Piedmont, Italy*



Il Buon Gusto, Montua, Italy



*Somerset Charcuterie,
Wrington, Somerset*



Il Buon Gusto, Montua, Italy



*Acetaia Antica Dodi,
Emilia Romagna, Italy*

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
PESTOS & PASTES					
Olive Paste, Black	Dell'ami	Worcestershire, England	1kg	HS278	24
Chimmichurri	Dell'ami	Worcestershire, England	1kg	HS355	24
Hummus, Beetroot And Rosemary	Dell'ami	Worcestershire, England	1kg	HS482	24
Hummus, Chunky Tomato	Dell'ami	Worcestershire, England	2kg	HS260	24
Hummus, Mezzc	Dell'ami	Worcestershire, England	1kg	HS264	24
Pesto, Finest Green	Dell'ami	Worcestershire, England	1kg	DA601	24, 26
Pesto, Green	Dell'ami	Worcestershire, England	1kg	DA602	24
Pesto, Green Large	Dell'ami	Worcestershire, England	9kg	DA613	24
Pesto, Kale	Dell'ami	Worcestershire, England	1kg	HS427	24
Pesto, Red	Dell'ami	Worcestershire, England	1kg	DA604	24
Pesto, Sandwich	Dell'ami	Worcestershire, England	5kg	HS489	24
Rose Petal Harissa	Dell'ami	Worcestershire, England	1kg	DA611	24
RICE & POLENTA					
Arborio, Stone-milled	Dell'ami	Piedmont, Italy	1kg	DA303	20
Black Venere	Tenuta Margherita	Piedmont, Italy	1kg	DA305	20
Carnaroli, Stone-milled	Dell'ami	Piedmont, Italy	1kg	DA302	20, 22
Red Ermes	Tenuta Margherita	Piedmont, Italy	1kg	DA304	20
Polenta, Yellow	Molino Peila	Torino, Italy	500g	XX535	20
RELISHES, SAUCES & DRESSINGS					
Bloody Mary Salsa	Harvey & Brockless	Worcestershire	2kg	HS411	28
Burger Salsa	Harvey & Brockless	Worcestershire	2kg	HS364	28

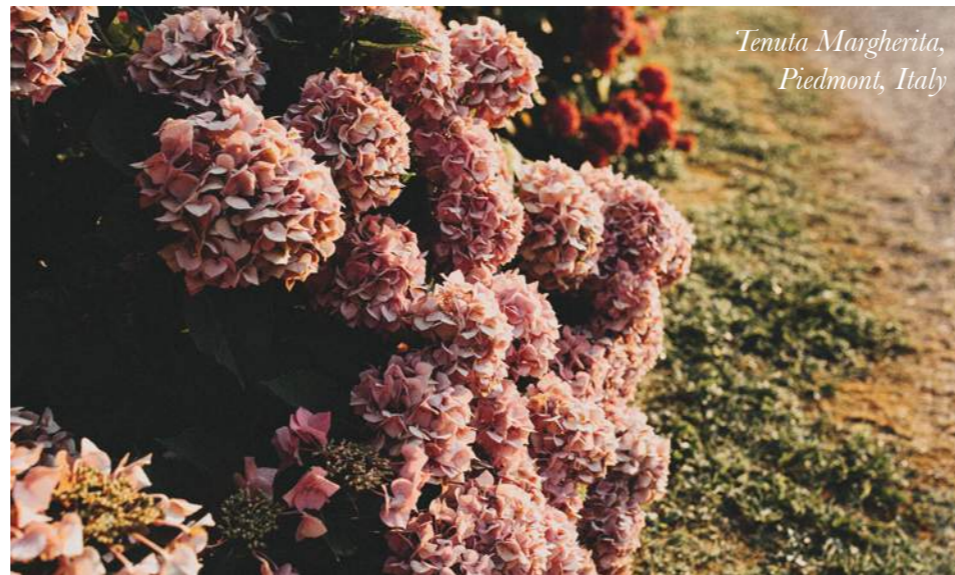
PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
Caesar Dressing	Harvey & Brockless	Worcestershire	500ml	HS040	28
Caesar Dressing, Creamy (Anchovy Free)	Harvey & Brockless	Worcestershire	2kg	HS414	28
Chipotle Relish	Harvey & Brockless	Worcestershire	1kg	HS425	28
Flippin' Amazing Burger Sauce	Harvey & Brockless	Worcestershire	2L	HS440	28
Gotcha Ketchup	Harvey & Brockless	Worcestershire	500ml	HS416	28
Green Kraut Relish	Harvey & Brockless	Worcestershire	2kg	HS401	28
Hot Chipotle Barbecue Sauce	Harvey & Brockless	Worcestershire	1kg	HS426	28
Mustard, Dijon	Bornier	Dijon	5kg	VM202	28
Mustard, Wholegrain	Bornier	Dijon	5kg	VM201	28
Pimento Cheese Vegetarian Dip	Harvey & Brockless	Worcestershire	1kg	HS402	28
Roasted Sesame And Chilli Sauce	Harvey & Brockless	Worcestershire	2kg	HS382	28
Tartare Sauce	Harvey & Brockless	Worcestershire	2kg	HS441	28
Thai Sesame Dressing	Harvey & Brockless	Worcestershire	1kg	HS373	28
VINEGARS					
Aged Red Wine Vinegar	Aspall	Murcia, Spain	5L	VM200	30
Balsamic Glaze	Dell'ami	Staffordshire, England	500ml	HS135	30
Balsamic Vinegar	Fattoria Estense	Modena, Italy	5L	DA501	30
Balsamic Vinegar Of Modena IGP	Dell'ami	Emilia Romagna, Italy	250ml	VB003	30, 32
Cider Vinegar	Leftkro	Murcia, Spain	5L	VM213	30
Sherry Vinegar, Capirete 20 Yr Old	Capirete	Jerez, Spain	750ml	VM004	30

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
Sherry Vinegar, Valdespino Cask-Aged	Valdespino	Jerez, Spain	750ml	VM145	30
Balsamic Condiment	Tenuta Fragassi	Pescara, Italy	100ml	VB066	30
Wine Vinegar, Cabernet Sauvignon	Forum	Catalunya, Spain	500ml	VM203	30
Wine Vinegar, Chardonnay Vinegar	Forum	Catalunya, Spain	500ml	VM204	30
Wine Vinegar, White	Lefktro	Murcia, Spain	5L	VM002	30
COOKS WINE					
Cabernet Sauvignon Cooks Wine	Lefktro	Castilla-La Mancha, Spain	5L	VM208	30
Sauvignon Blanc Cooks Wine	Lefktro	Castiles-La Mancha, Spain	5L	VM209	30

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
BEEF					
Beef Air Dried, Dorset	Capreolus	Dorset, England	Whole 1.2kg	CA455	61
Beef Air Dried, Dorset	Capreolus	Dorset, England	Sliced 300g	CA457	61
Beef Biltong, Cornish	Deli Farm	Cornwall, England	Sliced 100g	CA199	61
Beef Salami	Cobble Lane	London, England	Whole 3 x 333g	CA550	61
Bresaola Punta D'Anca	Salt & Cure	Valtelina, Italy	Sliced 500g	CA052	44
DUCK					
Duck Breast, Air Dried	Somerset Charcuterie	Somerset, England	Whole 190g	CA515	56
Duck Breast, Air Dried	Somerset Charcuterie	Somerset, England	Sliced 100g	CA249	56
Duck Confit, Dorset, Free Range	Capreolus	Dorset, England	2 legs avg 460g	CA520	56
MUTTON					
Merghez, Dorset	Salt & Cure	Dorset, England	Whole 5 x 125g	CA251	61
Mutton, Cold Smoked	Capreolus	Dorset, England	Whole 1.6kg	CA238	61
Mutton, Cold Smoked	Capreolus	Dorset, England	Sliced 300g	CA243	61
PORK					
SHOULDER					
Coppa	Salt & Cure	Parma, Italy	Sliced 500g	CA050	44
Coppa, Cornish	Deli Farm	Cornwall, England	Whole 1kg	CA193	60
Coppa, Dorset	Capreolus	Dorset, England	Whole 1.5kg	CA616	60
Ossocollo	Lovison	Friuli Venezia Giulia, Italy	Whole 2.5kg	CA613	44
LEG					
Ham, Black Combe	Woodall's	Manchester, England	Half 1.8kg	CA423	56
Ham, Black Combe	Woodall's	Manchester, England	Sliced 70g	CA403	56



*Acetaia Antica Dodi,
Emilia Romagna, Italy*



*Tenuta Margherita,
Piedmont, Italy*



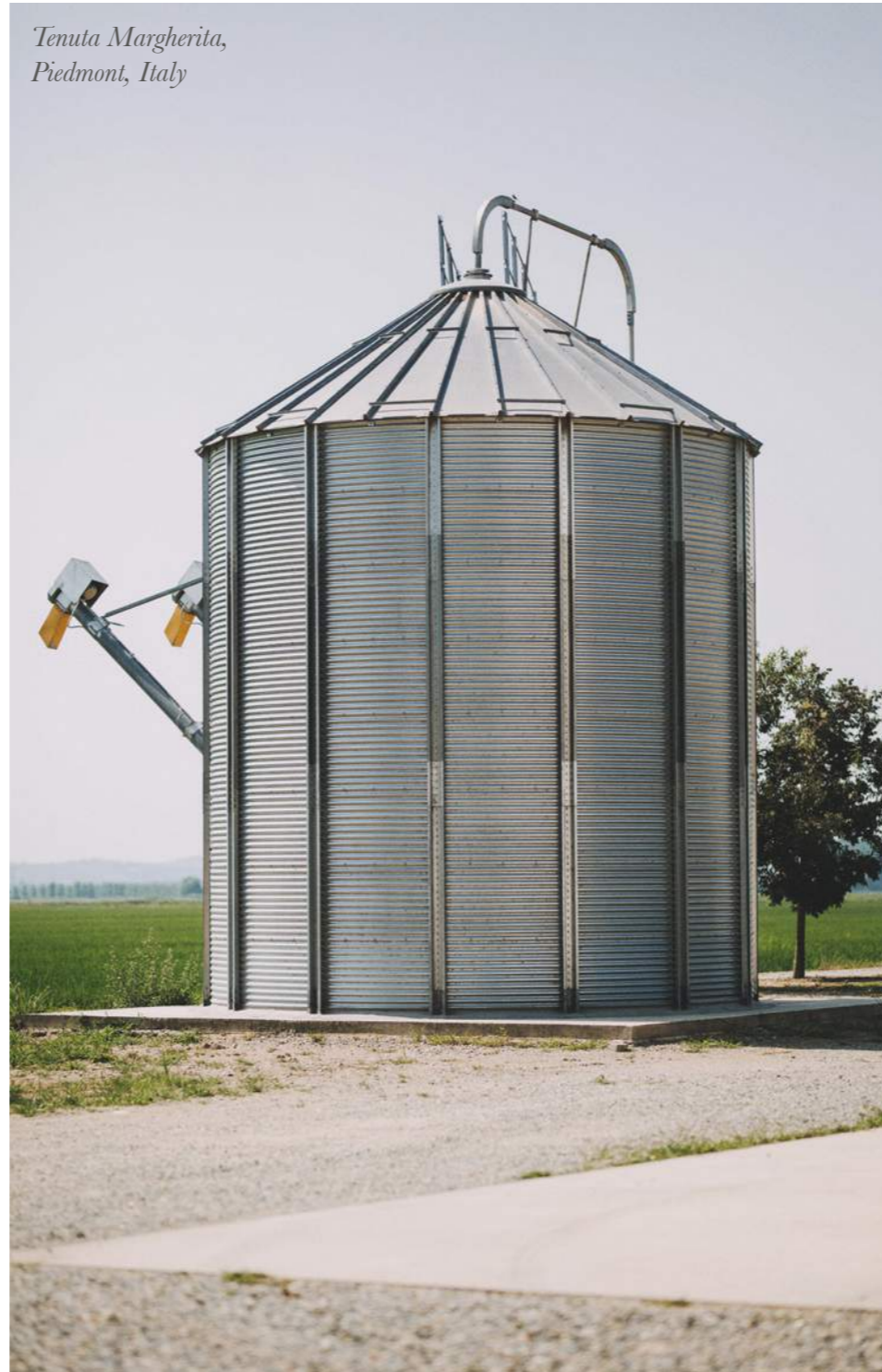
*Capreolus Fine Foods,
Rampisham, Dorset*



Parma, Italy



*Somerset Charcuterie,
Wrington, Somerset*



*Tenuta Margherita,
Piedmont, Italy*



*Suffolk Salami, Lane Farm,
Brundish, Suffolk*



*Tenuta Margherita,
Piedmont, Italy*



Il Buon Gusto, Montua, Italy

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
Ham, Cumbrian	Woodall's	Manchester, England	Sliced 70g	CA401	56
Ham, Oxsprings	Oxsprings	Worcestershire, England	Whole On the Bone 5.5kg	CA202	56
Ham, Oxsprings	Oxsprings	Worcestershire, England	Sliced 250g	CA172	56
Ham, Royale	Woodall's	Manchester, England	Sliced 2 x 300g	CA415	56
Ham, Royale	Woodall's	Manchester, England	Sliced 70g	CA405	56
Jamón Serrano	Soincar	Áragon, Spain	Whole On the Bone 7.5kg	CA066	42, 52
Jamón Serrano	Soincar	León, Spain	Whole Boneless 5kg	CA061	52
Jamón Serrano, 18 Month	Salt & Cure	Utiel, Spain	Sliced 500g	CA274	52
Prosciutto Crudo	Salt & Cure	Parma, Italy	Sliced 500g	CA049	44
Prosciutto Crudo	Salt & Cure	Parma, Italy	Sliced 80g	CA145	44
Prosciutto Di Parma	Salt & Cure	Parma, Italy	Whole Boneless 7.5kg	CA029	44, 50
Prosciutto Di Parma	Salt & Cure	Parma, Italy	Sliced 500g	CA138	44, 50
LOIN					
Lomo, Cornish	Deli Farm	Cornwall, England	Whole 1.2kg	CA618	60
Lomo, Ibérico Bellota	Salt & Cure	Guijuelo, Spain	Sliced 500g	CA252	52
Pork Loin, Dorset	Capreolus	Dorset, England	Whole 1.7kg	CA617	60
Pork Loin, Smoked	Suffolk Salami	Suffolk, England	Sliced 90g	CA248	60
BELLY					
Pancetta, Smoked	Salt & Cure	Parma, Italy	Sliced 500g	CA129	44
Pancetta, Smoked	Salt & Cure	Parma, Italy	Whole 1.35kg	CA133	44
Pancetta, Smoked	Woodall's	Manchester, England	Sliced 100g	CA407	60
LARDO					
Lardo, Truffle-Infused	Capreolus	Dorset, England	Whole 1kg	CA244	60

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
VENISON					
Salami, Green Pepper And Venison	Great Glen Charcuterie	Argyll, Scotland	Sliced 90g	CA387	64
Salami, Green Pepper And Venison	Great Glen Charcuterie	Argyll, Scotland	Whole 1.4kg	CA385	64
Venison, Chorizo	Great Glen Charcuterie	Argyll, Scotland	5 x 85g	CA383	64
Venison, Smoked	Great Glen Charcuterie	Argyll, Scotland	Sliced 75g	CA389	61, 66
AIR DRIED SAUSAGE					
PORK CHORIZO					
Chorizo, Ibérico Bellota	Salt & Cure	Candelario, Spain	Sliced 500g	CA280	52
Chorizo, Ibérico Bellota	Salt & Cure	Candelario, Spain	Half 450g	CA276	52
Chorizo, Gran Reserva Picante	Salt & Cure	Candelario, Spain	Whole 1.7kg	CA281	52
Chorizo, Suffolk	Suffolk Salami	Suffolk, England	Whole 1kg	CA358	64
Chorizo, Suffolk	Suffolk Salami	Suffolk, England	Sliced 90g	CA353	64
COOKING CHORIZO					
Chorizo, Barbecue	Salt & Cure	Candelario, Spain	Whole 3 x 95g	CA212	52
Chorizo, Barbecue	Salt & Cure	Candelario, Spain	Whole 28 x 95g	CA214	52
Chorizo, Barbecue Mini	Salt & Cure	Catalunya, Spain	Whole 4.25kg	CA017	52
Chorizo, Barbecue Mini	Salt & Cure	Catalunya, Spain	Whole 3 x 2kg	CA177	52
Chorizo, Barbecue Suffolk	Salt & Cure	Suffolk, England	Whole 6 x 75g	CA359	64
PORK SALAMI					
Mortadella, Oval	Galbani	Lombardy, Italy	Whole 3kg	CA125	44
Pepperoni	Cobble Lane	London, England	Whole 665g	CA552	64
Salami, Milano	Galbani	Lombardy, Italy	Whole 2.5g	CA155	44
Salami, Milano	Galbani	Lombardy, Italy	Sliced 500g	CA153	44
Salami, Napoli	Galbani	Lombardy, Italy	Whole 1.5kg	CA157	44

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
Salami, Punta Di Coltello	Lovison	Friuli Venezia Giulia, Italy	Whole 750g	CA615	44, 46
Salami with Fennel and Anise, Cornish	Deli Farm	Cornwall, England	Whole 400g	CA190	61
Salami, Cumberland	Woodall's	Manchester, England	Sliced 70g	CA409	61
Salami, Red Wine & Draycott Blue	Somerset Charcuterie	Somerset, England	Whole 300g	CA513	64
Salami, Red Wine & Draycott Blue	Somerset Charcuterie	Somerset, England	Sliced 100g	CA247	64
Salami, Sage & Mustard	Somerset Charcuterie	Somerset, England	Whole 300g	CA511	64
Salami, Sage & Mustard	Somerset Charcuterie	Somerset, England	Sliced 100g	CA246	64
Salami, Suffolk	Suffolk Salami	Suffolk, England	Whole 1kg	CA356	64
Salami, Suffolk	Suffolk Salami	Suffolk, England	Sliced 90g	CA351	64
Salami, Suffolk Rosemary	Suffolk Salami	Suffolk, England	Whole 1kg	CA357	64
Salami, Suffolk Rosemary	Suffolk Salami	Suffolk, England	Sliced 90g	CA352	64
Saucisson, Islington	Cobble Lane	London, England	Whole 3 x 750g	CA551	64
Sopressa, Punta Di Coltello	Lovison	Friuli Venezia Giulia, Italy	Whole 1.5kg	CA614	44
SNACKING SALAMI					
Kabanos	Cobble Lane	London, England	15 x 36g	CA553	68
Poker, Red Wine & Draycott Blue	Somerset Charcuterie	Somerset, England	Whole 20 x 25g	CA506	68
Poker, Spicy Chorizo	Somerset Charcuterie	Somerset, England	Whole 20 x 25g	CA507	68
SOFT SALAMI					
N'Duja, Dorset	Capreolus	Dorset, England	Whole 5 x 136g	CA245	61
Morcilla, Ibérico Bellota	Salt & Cure	Guijuelo, Spain	Whole 350g	CA260	52
Sobrasada, Ibérico Bellota	Salt & Cure	Guijuelo, Spain	Whole 1kg	CA262	52

PRODUCT	PRODUCER	REGION	WEIGHT	CODE	PAGE
SHARING SELECTIONS					
British Triple No.1: Islington Saucisson, Suffolk Chorizo, Oxsprings Ham,	Salt & Cure	Worcestershire, Suffolk and London (England)	Sliced 90g	CB610	55, 61
British Triple No.2: Sage & Mustard Salami, Cornish Coppa, Oxsprings Ham	Salt & Cure	Worcestershire, Cornwall and Somerset (England)	Sliced 90g	CB611	55, 61
Spanish Triple: Chorizo, Salchichon, Jamón Serrano	Salt & Cure	Candelario, Spain	Sliced 100g	CA284	52
Woodalls Charcuterie Selection: Cumbriand Ham, Royale Ham, Cumberland Salami	Woodall's	Manchester, England	Sliced 100g	CA410	61
FISH					
Anchovies, Marinated Cantabrian	Dell'ami	Cantabrian Sea, Spain	Fillets 500g	MA212	16
Gravadlax	Springs Smokery	West Sussex, England	Sliced 1.2kg	CA504	70
Salmon, Hot Smoked	Springs Smokery	West Sussex, England	Side 1.2kg	CA505	70
Salmon, Smoked D Cut	Springs Smokery	West Sussex, England	Sliced 1.3kg	CA503	70
Salmon, Smoked Long Sliced, Skin On	Springs Smokery	West Sussex, England	Sliced 1.3kg	CA501	70
Salmon, Smoked Long Sliced, Skinless	Springs Smokery	West Sussex, England	Sliced 1kg	CA502	70

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For a full list of items please refer to our Price List.
For further information about any of the products in this brochure or for assistance with placing an order please contact your local account manager or call our customer support teams now.

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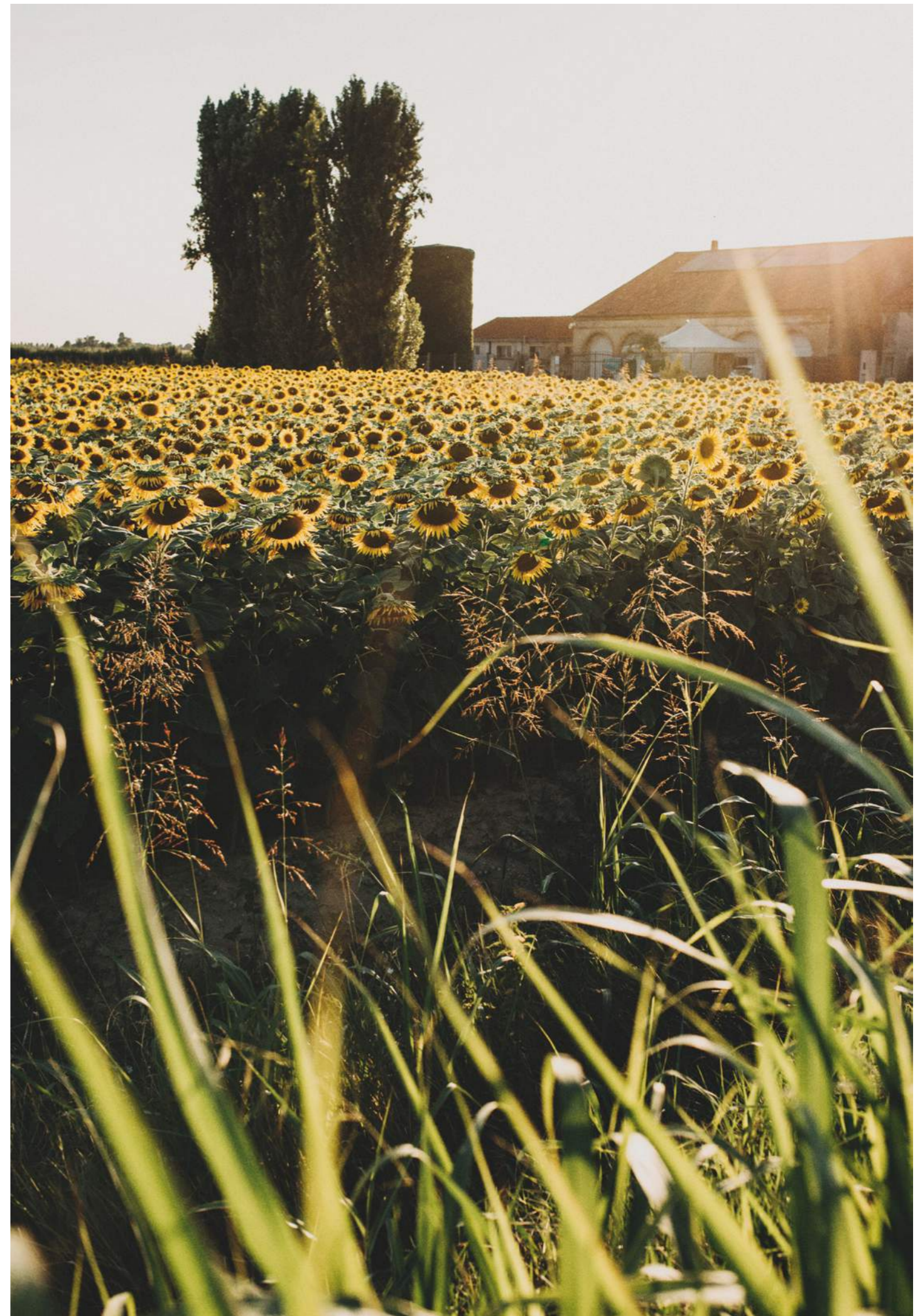
Please note that all information was correct at time of going to press September 2017. Due to circumstances beyond our control, some products that have been listed may suddenly become unavailable. Please check availability with your local account manager before placing an order.

This brochure, our range and our working lives would be immeasurably poorer without the wonderful producers we work with; so thank you to you all.

For allowing us to disrupt their working day with our cameras and questions we would particularly like to thank Alex Oxspring, Oxsprings Ham; James Simpson, Somerset Charcuterie; David & Karen Richards, Capreolus Fine Foods; Iain & Sue Whitehead and Rebecca Miles, Suffolk Salami, Stefania, Marianna & Gianluca Guerra, Il Buon Gusto; Marinella Guidetti & Alessandra Fantuzzi, Acetaia Dodi and Davide Brusa & Valentina Delli Veneri, Riso Margherita.

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Dell'ami Packaging Photography page 40 by Henry Kenyon

Main Copy by Patrick Mcguigan



Cover Products (from left to right)

Cobble Lane Islington Saucisson, Dell'ami Caperberries,
Lovison Punta di Coltello, Harvey & Brockless Green
Kraut Relish, Cobble Lane Beef Salami, Jamón Serrano
18 Month, Salt & Cure Mini Barbecue Cooking Chorizo,
Dell'ami Lucques, IOW Oak Smoked Semi-Dried Tomatoes,
Capreolus Air Dried Dorset Coppa, Dell'ami Grilled
Artichoke Halves

harveyandbrockless.co.uk

