



We're just adding the final few touches to our menu before we open our doors on Thursday 19 April.

While we do so, please have a read about some of the suppliers that we are working with to create something extra special for you to enjoy.



Charlie's Cheshire Butter Northwich

A third generation dairy farmer who cares for a "Crosshillocks" pedigree herd, milking 120 cows with 90 followers. The small family producer have been churning butter for ten years now. Their butter is churned differently to most butters on the market today as they use a small mechanical churn where the buttermilk is extracted from the butter grains so giving it that golden colour and quality taste, adding just a small amount of salt.



Cheshire Farm Ice Cream Tattenhall

The Fell family has been creating award-winning Cheshire Farm Ice Cream for over 30 years.

The farm is now one of the top visitor attractions in the North West and the worlds largest purpose-built ice cream parlour.



Sandway Brewery Blakemere

A father and son team with over 12 years of brewing experience.

The who produce 820 litres of quality real ales in cask and bottle per day.



Weetwood Ale Kelsall

Creator of handcrafted premium brews like Eastgate and Cheshire Cat, Weetwood Ales opened in 1992 as a 'two men and a dog' operation.



Willington Fruit Farm Tarpорley

Established in 1950, Willington Fruit Farm is set in the heart of Cheshire close to the Sandstone Trail and Delamere Forest.



Hunters Gin Crowley

Hunters Cheshire Gin is a high quality, export strength London Dry Gin full of character. A high quality single batch distillation from a three hundred year old recipe.



Burrows Butchers Bunbury

Established in 1924, RF Burrows and Sons is a fourth generation family butcher in Bunbury. All of their meat, poultry and game is sourced from local farms within 10 miles of our shop.



Clotton Hall Dairy Clotton, Cheshire

The sixth generation dairy manage a variety of breeds from Jersey, to Danish Red and Holstein Friesian, providing the perfect milk to craft their wonderful clotted cream. The herd graze outside for at least 250 days a year, getting luscious, fresh grass as much as possible, depending on the Great British weather.



Bennett & Dunn Shropshire

Rapeseed grown, harvested and packaged in Shropshire. The rapeseed crop is harvested by Rupert in late July, dried, cleaned and stored in a purpose built seed store to keep it in perfect condition until processing. Bennett and Dunn's cold pressing method is a traditional technique that gently squeezes the oil from the seeds.



Patchwork Pâté Ruthin

Patchwork was established in 1982 by Margaret Carter, she moved the business from her house in 1987 to a purpose-equipped factory in the heart of Ruthin. Despite the commercial scale today, the award winning products are still hand-made in small batches, to Margaret's original recipes.



Belton Farm Great British Cheese Makers Shropshire

An independent family-run business, located in the Shropshire countryside, cheese has been made at Belton Farm by the Beckett family since 1922. The award-winning, handcrafted cheese has real character and subtle complexity.