



Our food partners

By working closely with our partners, we ensure the food we receive is not only fresh and the best quality but fully traceable! From local family run farms to slightly bigger wholesalers we have the perfect mix!



Meat – Downland Produce, Melksham.

With our pies being our staple, we need a good butcher! In partnership for over 5 years, Downland Produce champions local, ethical farming. Their meat comes from free-range animals raised on Wiltshire pastures. Sourced from trusted farms like Wiltshire College Lackham and certified “Farm Assured”, their short supply chains mean low food miles, high welfare and full traceability – real food you can feel good about.

Head over to their website where there’s some great cuts you can try out at home!



Arthur Davids, Bristol

Founded in 1962 by Arthur David, Arthur David started as a small family business delivering fresh produce around Bristol. Over 60 years later, they have grown into one of the South West’s leading independent wholesalers – still proudly family-run and community-focused. They champion local growers, invest in low-emission vehicles, and use energy-efficient systems to cut their carbon footprint. By reducing food waste and choosing sustainable packaging, they are committed to delivering quality produce while protecting the planet.

Head to their website and check them out!



Eggs – Southview Farm, Norbin Box.

We love our local eggs!

As you can imagine, whether fried, poached or baked into our cakes, we get through a lot of eggs! Just 4.2 miles down the road, we’ve partnered with Southview Farm for many years.

Happy, free-range hens roam the fields, and with over 6,000 hens every egg is collected, graded and packed by hand. Powered by solar energy and rooted in sustainable farming, even their delivery vans are fully electric.

Want to learn more? Head to their website and check them out!



Hobbs House Bakery, Chipping Sodbury

In our dream world we would make all our own bread, but as you can imagine we get through a lot of bread, so we are supplied by Hobbs House Bakery.

Founded in the 1920s, Hobbs House Bakery is a fifth-generation, family-run bakery rooted in tradition and community. As a certified B Corp, they lead the way in sustainable baking – sourcing 95% of their flour locally, installing solar panels to cut emissions, and ensuring no bread goes to landfill. They use recyclable and compostable packaging, invest in electric vehicles, and support local charities through food donations. With a goal to source 100% regenerative or organic grain by 2032, they’re proving that great bread can be good for the planet too.

Want to learn more? Head to their website and check them out! Or maybe try some of their bread at home!

Fancy partnering with us? Have a chat with one of our team!



Our drinks partners

Whilst we have brands that you will recognize some of our brands you may never have heard of. All our drinks partners are chosen with the environment at its heart! Next time you pop in maybe give an alternative brand a go?



Coffee - Easy Jose Roasters - Bath

We have partnered with this supplier the longest. Their beans are grown under natural tree canopies, supporting forests, wildlife, and sustainable farming communities. All deliveries use recyclable, low-waste packaging to cut the carbon footprint. They are dedicated to protecting the communities that cultivate their coffee.

Head over to their website where you can try their coffee for at home. They even do a subscription service!



Toast beer - London

Of course we have Peroni on tap, but next time you have a beer why not give a bottle of toast a go. Toast Ale tackles the climate crisis by brewing beer with surplus bread, replacing virgin barley and significantly reducing food waste. This innovative circular process saves water, land, and energy compared to conventional brewing. The company amplifies its impact by being Carbon Neutral certified and donating all distributable profits to charities that fix the food system.

Go behind the factory and see how it's made on the BBC show.



Milk - Ivy House - Beckington

For good coffee and tea, you need good organic milk, the only problem comes when it's summer and you can't froth the milk because the cows are enjoying themselves too much eating all the grass. Ivy House Farm Dairy is fully organic and environmentally focused. They raise grass-fed Jersey cows with regenerative farming and high welfare standards. Avoiding chemicals and using conservation programs, they safeguard the land, wildlife, and produce natural dairy.

Visit their website and check out the names of the cows...



Tea- Joe's Tea Co London

Probably the most heard saying within our team is would you like a cup of tea. For our tea we use Joe's Tea Co., they are committed to environmental sustainability by sourcing 100% certified organic teas and achieving Carbon Neutral certification. They prioritize eco-friendly operations, including using plastic-free, biodegradable tea bags and shipping by sea instead of air to minimize their carbon footprint.

Want to learn more? Head to their website and check them out! Or maybe try some of their bread at home!

Luscombe - Devon

Luscombe Drinks prioritizes environmental health through organic certification and regenerative practices, making them a pioneer in sustainable drinks. They power their Devon farm operations partly with solar energy, significantly reduce their processing temperature to save energy, and exclusively use recyclable glass and aluminium packaging to avoid plastic waste and minimize their carbon footprint. All their lemons are frozen on arrival to reduce the weight in transport meaning less fuel is used.

Check them out online!

