

Brindisa

Brindisa is a London based supplier specializing in fine Spanish imports from Jamón Ibérico to Monte Enebro goats cheese. Brindisa was founded in 1988 with the intention of bringing high quality Spanish products to the UK. Since then it has grown into three tapas restaurants as well as a wholesale and retail supplier. Their products come from over eighty Spanish companies and they frequently visit the producers to ensure the best quality. <http://www.brindisa.com/>

Gastronomica

Gastronomica is a London based supplier specializing in high quality Italian foods sourced from small producers. They import a diverse range of cheeses, meats, olives and dried goods made by traditional artisan producers to reflect local culture. Gastronomica was founded in 2000 and retails at many markets throughout London as well as their two shops. They are also focused on strengthening the relationship between producers, suppliers and restaurants. <http://www.gastronomica.co.uk/index.html>

Mathew Stevens

Mathew Stevens and Son of St. Ives in Cornwall are a fish and seafood supplier that focus on the fishing harbours of the south west; Mevagissey, Looe, Newlyn, and St Ives. They work closely with the fisherman to certify the best quality fish from smaller day boats that fish nearer to shore harvesting smaller quantities for increased sustainability. Mathew Stevens supplies many diverse types of fish and seafood; from monkfish to scallops and delivers daily to ensure freshness. <http://www.mstevensandson.co.uk/>

Direct Seafood

Direct Seafood is a fish supplier that connects a large number of fisheries across the United Kingdom to bring their customers the most local produce possible. They started their business in 1991 and are focused on a high standard of sustainability for their fish and low ecological impact in their delivering and packaging. Direct Seafood work with both their mainstream and specialist suppliers to develop and market sustainable alternatives.

<http://www.seafoodholdings.co.uk/index.html>

Mark Jones

Mark Jones is a Welsh based meat supplier that started in 1995. They use as much local produce as possible such as Welsh Black beef and Black Face lamb. Their priority is animal welfare and a high standard of farming practices to ensure superior quality meats. They work closely with their farms to understand their needs.

They have supplied our Welsh Old Spot pork since we opened and deliver to London twice a week.

Rare Breed

The Rare Breed meat company in Essex is owned by people who aim to provide the very best meat from rare and traditional breeds. Their animals are reared in totally free range environments and fed only on natural foods that are free of any form of growth promoters. They specialize in rare breed beef offering large selections of different pedigrees. <http://www.rarebreeds.org.uk/>

Featured Supplier:

Sicily in London

Sicily in London was founded by the Accaputo family to promote and provide top quality Sicilian products to the London customer. They can be found at Borough market and also sell their delicacies online. Sicily in London specialize in fine products that are fresh, seasonal and preservative free; from cheese and oils to the special Pancetta Arrotolato that we sell here at Salt Yard. <http://www.sicilyinlondon.co.uk/>