

Commitment to local foods

We try to source food as local as we can but it is not always possible to do this due to times of year and what is actually locally based. We also have a commitment to organic when appropriate, and do our best to shop economically and environmentally

At Breakfast some of our cereal is organic such as the cornflakes and the wheetabix; the Dorset cereal selection is from a Dorset firm. The yogurt is made locally by Yeo Valley just down the road. The apple and pear juice comes from Glastonbury and or Bridgwater. The fresh fruit on the table is when we can get it organic, we aim for English apples,

Our Sausages come from Nyland-Hill Farm shop and the bacon from Hectors farm shop in Wedmore, they use Somerset based farms to sauce all meat products from i.e. the bacon comes from Stanford farm near Wellington, Butter comes from Glastonbury and occasionally Bruton. The milk occasionally comes from a Grundigs farm in south Somerset; we also use milk from Midway Farm nr Radstock.

Bread is made at Birds Bakery in Winscombe 5 miles away, the flour milled at the Wessex mill in Oxfordshire and comes from Oxfordshire farms. Each new batch of flour comes with a list of farms it comes from in Oxfordshire and some times it is even my friend's farm!

The Bottled water comes from Cheddar and the farm can be seen from my flat window. Eggs come from Jan's at Cross 3 miles away where they are free range and if you go to Cross you can see them running in the fields!

We also grow some of our own vegetables and herbs, when we need cooking apples they come from our own trees at my parents in Winscombe, Dad picks the raspberries for the orchard opposite their house. The strawberries come from Cheddar and Drycott. During a short time in the summer we have our own cherries grown on site.

We can make our own marmalade and some jams too using locally grown fruit where possible. Rose Farm is a local jam & preserves producer about 4 miles away who we use for more choice. We also make our own ice cream using local fruit and organic cream and it's very nice too!

Unfortunately there are some products which are more difficult to source locally such as tomatoes and mushrooms especially in the quantities that we use but we do use Somerset Local Direct which have a good choice of fruits/ vegetables from local farms and organic sources.

The tea and coffee come from Miles, a local blender of tea & coffee from Porlock on the Somerset coast.

In the lounge there is a bar where we sell different beers from Cheddar Ales only $\frac{3}{4}$ miles down the road, and from Glastonbury; Cider from Thatcher about 6 miles away and organic wines from the makers of Pennard, at Shepton Mallet.

In essence we try to be aware of locally sources of food/ products and promote them in this establishment.