

# **We take great pride in using only the freshest, best and locally sourced ingredients**

## **Why Local is best**

Eating locally sourced ingredients results in fresher, tastier and more nutritious food than ingredients that have been transported great distances. It will reduce your carbon footprint by reducing the 'food miles' required to get the ingredients from farm to plate. Eating locally also supports the local economy and builds mutually beneficial relationships between farmers and customers.

## **Fish and seafood**

All fish and seafood products are provided by Ewing's Fishmongers from the Shankill Road in Belfast. First opened in 1911, Ewing's Fishmongers has been serving the population of Belfast and beyond for over 100 years. They pride themselves on a hard-earned reputation as one of the finest fishmongers in Ireland. They are most famous for their Irish Organic Smoked Salmon.

## **Meat and poultry**

Meat, game and poultry products are supplied by Carnbrooke Meats, Dromara, Co Down. Carnbrooke source all meat from local Northern Irish farms to ensure the highest possible quality. To further this, they have created a bespoke built dry aging chamber to ensure beef is aged to exacting specifications for each customer.

Full traceability is available on all meat items.

## **Fruit and vegetables**

Get Fresh are a family owned Belfast business passionate about supplying the best of local produce and promoting local farmers and growers.

## **Tea and coffee**

Bewley's is our nominated supplier for tea and coffee. They have over 180 years' experience in providing tea and coffee across Ireland, the UK and worldwide. Bewley's was the first to import Fairtrade coffee to Ireland and the first Carbon Neutral coffee roastery in Ireland.

## **Desserts**

Our desserts are supplied by a local patisserie based in Bangor, County Down, Choux Choux. They use quality ingredients such as free range eggs, Fairtrade chocolate and local ingredients such as Armagh apples in the desserts they prepare. The majority of their fine patisserie can be gluten free and they refresh menus seasonally.