

Food

Richard Woodall's is THE BACON. They take great care of their livestock. They operate a closed herd of 180 breeding sows. They are not confined in stalls or crates. but are housed in straw filled barns with natural light and fresh air. - with a permanent access to outdoors.

Home Cured Bacon and Pancette This traditionally dry cured bacon, which is very lean and has a hint of sweetness, is quite scrumptious and bears no resemblance to the salty, watery products which so often masquerade as bacon. FRENCH FOODA lovely range of quality foods direct from France, including stews, pates and sauces. OLIVES See our wonderful selection of olives - the range is ever changing and can include garlic stuffed, anchovie stuffed, kalamata, pitted, nicoise, gigantic and so on