



A taste of  
**WARWICKSHIRE**



# As You Like It

Warwickshire, home to Shakespeare, a castle older than many countries, and a collection of passionate, unique and talented artisan food and drink producers for whom the county is their home, their work and their life.

The delights in this limited edition box are the result of talent, ingenuity and exploration. Many of our producers work alone or in small teams, selling via farmers' markets, in local shops or online. In our exploration of this diverse region and its food and drink, we discovered one of the oldest cheesemakers in the UK, recipes handed down through the generations, and courageous people starting new businesses. Meet our Warwickshire food heroes...



## Welcombe Hills Vineyard

A rosé by any other name - apt, as the vineyard is on land once owned by the Shakespeare family. We love this for its beautiful pale pink colour reminiscent of the Provence wines. Gentle and light with a 'so English' hint of strawberries and cream, it's the perfect drink at any time of the day, with a dryness and sophistication that is already winning awards.



## St Maur Elderflower Liqueur

The brainchild of William and Kelsey Seymour, otherwise known as the Earl and Countess of Yarmouth. Handcrafted with flavours gathered around family-owned woodlands at the ancestral home of Ragley Hall, the couple first devised it to be served at their wedding. The flowers are collected in June, delicately and with great care.



Downsizing from the London corporate world, Jonathan and Nichola Kelsey fell in love with a house, nestled on the Welcombe Hills overlooking Stratford, that happened to come with a small vineyard. What began as a hobby is now a thriving business, with nine grape varieties producing white, rosé, red and sparkling wines. Tours, tastings and private event bookings available.

[www.welcombehills.co.uk](http://www.welcombehills.co.uk)

The end-product is a delight, for sipping, mixing and making cocktails: a true grown-up way to drink elderflower. Of the many cocktail recipe ideas on their website, our favourite is The Hugo, also served at the Arrow Mill pub across the road from the Ragley estate: St Maur, ice, freshly squeezed lime juice, fresh mint leaves and sparkling wine.

[www.drinkstmaur.com](http://www.drinkstmaur.com)





## Berkswell Cheese

In the world of British cheese, there's probably only one thing more distinctive than the shape of Berkswell Cheese, and that's the fabulous taste..

UFO-like, its unusual contours come from being moulded in a kitchen colander. With a natural rind that is edible and slightly chewy, the texture is firm, dense and granular, making it one of the finest examples of a British ewes' milk cheese. It is often compared to its famous Spanish sister, Manchego, and the similarities are evident.

Berkswell is produced in the company's dairy at Ram Hall Farm, on the Berkswell Estate, using only milk from their own flock of 450 Friesland sheep, and entirely handmade by a small and dedicated team. Its taste matches perfectly to the sweetness of our borage honey; dried fruit and nuts can also be added for a mini-feast, drizzled with sweetness.

Berkswell's deep enduring flavours are due to the maturation process. Whilst it can be refrigerated, it is best stored cool rather than cold, in an old-fashioned larder for instance (which we all have!). But whatever you do, make sure you remove it from the fridge a few hours before you want to enjoy it.

[www.berkswellcheese.com](http://www.berkswellcheese.com)

## Fowler's Cheese

If anybody is entitled to call himself The Big Cheese, it is almost certainly Adrian Fowler, the fourteenth generation of his family working at Fowler's of Earlswood, who have been making cheese since 1670.

Still a relatively low-key operation in terms of premises - there are no tours on offer, no heritage centre to visit - Fowler's nonetheless produces twenty textures and flavours, with maturation ranging from four weeks to four years, with all cheeses made with pasteurized milk from the farm next door. They are sold in the Midlands region, but you won't find them elsewhere.

Tasting our way through the Fowler's cellars for this hamper (a tough job, but somebody has to do it), we chose the rare-to-find and exceptional Warwickshire Vintage Clothbound, a hard-pressed, calico clothbound and naturally-rinded cheese. With a hard and fractured texture and a sweet nutty aroma, it has a robust complex farmhouse flavour. It offers a strong and delightfully old-fashioned taste which we loved alongside our Tregunter runner bean chutney. A perfect choice for a ploughman's board if ever we saw one.

[www.fowlerscheesemakers.co.uk](http://www.fowlerscheesemakers.co.uk)





## Paxton & Whitfield

You can't serve great cheese without great biscuits, of course.

So who better to team up with than one of the oldest-established cheese specialists in the country. We'll be matching one of their superb range of biscuits to each of our regional hampers, and to complement our Warwickshire choices of Berkswell and Fowler's, we have gone with Paxton & Whitfield's Celery & Sea Salt Oaties. Handmade with locally sourced rolled oats from County Armagh and palm oil from a certified sustainable source, the sharpness of the celery and the crunchy sea salt create a delicious contrast to the nutty taste of the oats.

The company set up its first cheesemongers in London's Jermyn Street in 1797, and still has its flagship shop there today. Over the years, building its reputation for great products and quality service (not to mention royal appointments going all the way

back to Queen Victoria and the fact that Winston Churchill was a fan), it has continued to expand, with a second London outlet in Cale Street, a shop in Bath, and its head office and maturing rooms in Bourton-on-the-Water in the Cotswolds, from where it services its online orders.

[www.paxtonandwhitfield.co.uk](http://www.paxtonandwhitfield.co.uk)

## Henley Kitchen & Bakery

When you have a superb local bakery on your doorstep, it makes perfect sense to utilise their skills to the best advantage.

That's why we commissioned Richard and his team to come up with our trademark Cheese Logs: a shortbread dough flavoured with Fowler's Triple XXX mature cheddar cheese that you pop into the oven once you have opened our gift box, ready in moments to serve warm alongside the rest of our choices. It even comes wrapped in greaseproof paper overprinted with simple cooking instructions.

If you're visiting Henley-in-Arden meanwhile, pop into the bakery - located on the famous mile-long High Street - for homemade bread, cakes, pies and pastries, a deli selling local produce, and a welcoming café with indoor and outdoor seating. Try it for hearty breakfasts, a choice of lunch options or afternoon tea and cakes. It's also fully-licenced, so you can even enjoy your favourite tippie.

We are glad to say Richard and his team will also be making our Cheese Logs for each new hamper, using a different regional cheese of choice as we work our way through the great tastes of Great Britain.

[Find them on Facebook](#)





## Tregunter Preserves

It doesn't get much more local - or artisan - than this Runner Bean Chutney, hand-made by Sarah Gunter from beans grown in her own allotment, to a recipe handed down from her grandfather.

We selected it from her extensive range of preserves - jams, jellies, marmalades, chutneys and curds - usually sold online or at local farmers' markets such as Stratford-upon-Avon, which is where we first met her. Her range of products is made at the time best suited to each fruit or vegetable, which ensures the best possible taste from each ingredient.

A vibrant yellow and green chutney with a tangy taste, it includes onions, cider vinegar, tomatoes, turmeric, coriander and mustard. She is very proud that the beans go from picking to jar within 4 hours. Sarah is always experimenting, and open to new ideas, and was happy to go along with our suggestion to 'pimp' this recipe slightly with an additional spike of mustard, to further complement the slightly stronger flavours of the meat and cheese products in our Warwickshire selection.

Gift packs and wedding favours are also available to buy direct from Tregunter.

[www.tregunter-online.co.uk](http://www.tregunter-online.co.uk)



## The Outdoor Pig Company

Is there anything more British than a pork pie? And will you ever find one tastier than those produced by this wonderfully-named company? There's a reason they keep on winning, year after year, at the British Pie Awards.

The Outdoor Pig Company primarily sells wholesale to leading butchers and farm shops in the Midlands, several of whom then go on to own-brand the products, which could explain why their name is not a household one. It's also one of the reasons why we feel exceptionally proud that they have teamed up with us for our Warwickshire selection - which also includes the company's honey and mustard roast ham, another winner.

There is no shop, but around the Midlands, you will find the company selling and promoting their range of pig-related produce - pies, hams, sausages and bacon - at food events and festivals from May to September. And if you live in the area, you can also hire their pig roast services for weddings, parties or corporate catering.

If not, tuck into our box and enjoy a real taste of Warwickshire pig courtesy of us.

[www.theoutdoorpigcompany.co.uk](http://www.theoutdoorpigcompany.co.uk)

"Thank you  
for helping  
me"



# Sip 'n' Swig

We were delighted to meet this couple and share their passion for super-charged cocktails, many of which will feature in our hampers in ready-to-drink pouches using the best of British regional ingredients. Our taste of Warwickshire is a Gin Bramble using Pinnock Gin from Kineton. Giles learnt his craft with The Savoy Group. He and Jodie offer everything to do with cocktails including a home delivery service, masterclasses and event bars.

[www.sipnswig.co.uk](http://www.sipnswig.co.uk)



**ea**  
ethicaladdictions  
farm direct coffee



We chose a company we could support year-round, and who would add value and taste to each hamper.

EA is run by 'Head Bean' Ian Meredith, who is also an honorary tribal chief of Orera, in recognition of his contribution to the village's life and economy. Located on the slopes of Kilimanjaro in Tanzania, the village is the source of EA's Machare coffee. Over the last ten years, EA has purchased raw organic arabica beans direct from the growers, which are then roasted in the company's facility in Gloucestershire.

Cutting out any middlemen, this is a stage beyond Fairtrade, with a far higher price paid to the growers. On the EA website you can not only find out more about their range of coffee products, but explore all the ways in which they help with the sustainability of the region.

[www.eacoffee.co.uk](http://www.eacoffee.co.uk)



## Arden Forest Honey

When we first met Steve and Esme and began tasting their range of single origin, untreated, cold filtered and 100% raw honey, we were spoiled for choice. Wildflower, Echium, Spring, Heather, Meadowfoam?

In the end, it had to be Borage, for two main reasons. Firstly, it tastes delicious. Secondly, borage - also known as starflower and often used in the health and beauty industry - is found growing extensively in Warwickshire, so much so that many other beekeepers who want to capture its unique flavour relocate their hives to the region for the pollination season.

Steve's variety is light in colour, with a delicate and mild taste that goes perfectly with ice cream, in a cup of tea or - as we would suggest - drizzled over the cheeses in your hamper, especially the Berkswell. If you haven't tried the salty delight of cheese with the sweet taste of honey, you really don't know what you are missing.

The end-product is truly artisan: once the bees have foraged, the honey is collected from over 400 hives located across Warwickshire, to be extracted and placed in jars by hand: a true labour of love.

[www.ardenforesthoney.co.uk](http://www.ardenforesthoney.co.uk)

## Henley Chocolates

Twelfth Night's Sir Toby Belch might have preferred cakes and ale, but we think chocolates and gin are an equally fabulous combination.

We asked Sally and her award-winning chocolatiers to devise three exclusive chocolate bars for us using some of the same Tudor-era botanicals used in the gins produced by Shakespeare Distillery in Stratford-upon-Avon: lime & coriander, British rose, and rosemary & lemon balm.

For an extra treat, they have also produced some special truffles, infused with the St. Maur Elderflower Liqueur you will find in this hamper.

All the chocolates are made at Henley Chocolates' premises at Yew Tree Farm courtyard shopping in Wootton Wawen, where they have a shop and offer chocolate-making workshops.

You can also buy chocolates online, or have them made to order for weddings, parties or as corporate gifts.

The company's mantra is that all their products are 'real, sustainable and fun.' Add on scrumptious, and we certainly can't argue with that.

[www.henleychocolates.co.uk](http://www.henleychocolates.co.uk)







## Our travel guide...

Shakespeare may have shuffled off his own mortal coil 400 years ago, but his spirit lives on, and it is almost impossible to write about Warwickshire without reference to the Bard.

The Birthplace Trust properties and the RSC in Stratford-upon-Avon are among the best-known attractions, together with the British Motor Museum, Warwick and Kenilworth castles, and a host of National Trust treasures. Warwickshire is also the epitome of rural Middle England, a landscape of undulating hills, well-ordered farms, historic churches, pretty villages and quiet market towns. Join us to explore this unique region.



*Left: The Deli at Aubrey Allen*

*Below: The Farm and Henley Ice Cream*

*Opposite (clockwise from top left): Aubrey Allen meat counter; Hillers; breadmaking course at The Farm; the Game Fair at Ragley Hall; make your own gin at Shakespeare Distillery; or buy from the shop.*

## Where to SHOP

**Aubrey Allen:** sensational butcher and deli, they also provide to many of the best restaurants and hotels in the region.  
[www.aubreyallenleamington.co.uk](http://www.aubreyallenleamington.co.uk)

**The Farm:** award-winning farm shop and close neighbours to Welcombe Hills and Apple Farm, so combine shopping with a vineyard tour and glamping.  
[www.thefarmstratfordshop.com](http://www.thefarmstratfordshop.com)

**Henley Ice Cream:** a selection of traditional flavours with an eat-in parlour, an institution since 1934.  
[www.henleyicecream.co.uk](http://www.henleyicecream.co.uk)

**Hillers:** multi-faceted farm shop, café and small garden centre on the Ragley estate.  
[www.hillers.co.uk](http://www.hillers.co.uk)

**Ragley Hall:** ancestral seat of the Hertford family. Numerous public events.  
[www.ragley.co.uk](http://www.ragley.co.uk)

**Shakespeare Distillery:** Tours, gin school, cocktail master-classes and an onsite shop, plus gin cruises on the River Avon and a high street shop close to Shakespeare's birthplace.  
[www.shakespearedistillery.com](http://www.shakespearedistillery.com)



Largely agricultural, Warwickshire abounds with farm shops. Family-owned Hillers outside Alcester, established in 1920, is currently run by fourth-generation sisters Emma and Sally. Keen supporters of local producers, it has specialist sections for fruit, veg, cheese, fish, deli and pantry items, a bakery and a butcher, the latter selling meat from the adjacent Ragley estate. There's also a café, garden centre and a gifts/interiors shop.



The Farm at Snitterfield near Stratford, a collective of artisan food producers, café, farm shop and delicatessen, has hosted The Great British Menu, runs cookery schools and educational workshops, and is an A-Z of quality British and world foods.



Visitors to Leamington shouldn't miss Aubrey Allen: not only one of the region's finest butchers (complete with butchery school for enthusiastic amateur cooks) but equally renowned for its deli and cheese counters.



And look out for regular food events at Ragley Hall, including the new Bigfoot Festival and the long-established Game Fair.



## Where to EAT

**Brunning & Price:** consistently-good gastro pubs. A centralised menu of firm favourites, plus twists from each head chef. The Arrow Mill near Ragley, The Bell at Alderminster & The Crabmill in Preston Bagot are all B&P pubs.

[www.brunningandprice.co.uk](http://www.brunningandprice.co.uk)

**Cheal's:** Fine dining tasting menus with lunch or dinner options. Excellent value, superb service.

[www.chealsofhenley.co.uk](http://www.chealsofhenley.co.uk)

**Fleur de Lys at Lowsonford:** quirky charm. A canalside location with a large child-friendly beer garden and its own pie-making company.

[www.thefleur.co.uk](http://www.thefleur.co.uk)

**Howard Arms at Ilmington:** edge-of-the-Cotswolds picture-perfect pub with rooms.

Extremely popular, with accomplished food.

[www.howardarms.com](http://www.howardarms.com)

**Woodsman:** field-to-fork philosophy in an historic Tudor building. Wood-fired wild fallow deer haunches pass through the restaurant, but a good selection for veggies if they don't mind seeing meat.

[www.thewoodsmanrestaurant.co.uk](http://www.thewoodsmanrestaurant.co.uk)

*This page: The Woodsman.*

*Opposite (clockwise from top left: Cheal's; Mike Robinson; fired up at The Woodsman; Arrow Mill three ways; The Bell*

*The Woodsman: "Contemporary British cooking in comfortable and convivial surroundings."*



FROM great pubs to fine dining: a wealth of options county-wide. In Stratford, the Woodsman gets our vote for charismatic chef Mike Robinson's fire-based menus. Quality national chain Brunning & Price offers the Crabmill at Preston Bagot, the Arrow Mill near Alcester and the Bell at Alderminster, the latter two also offering stylish accommodation. And up-and-coming foodie destination Henley-in-Arden has Cheal's, where Great British Menu star Matt Cheal serves inspired modern British dishes. We haven't included the handful of Michelin-starred places, as that's a simple web lookup, and the star tells you all you need to know. We want you to explore some of our favourite places, plus a few hidden secrets..



*This page: Austons Down*

*Opposite (clockwise from top right):  
Howard Arms; Apple Farm;  
Mallory Court*



*“To sleep, perchance to dream.”* *Hamlet, Act 3, scene 1*

**Apple Farm Glamping:** luxury and traditional bell tents plus off-grid pitches. Family farm location.  
[www.theapplefarmsnitterfield.com](http://www.theapplefarmsnitterfield.com)

**Austons Down:** exclusive B&B with five bedrooms, set on a 100-acre rural estate.  
[www.austonsdown.com](http://www.austonsdown.com)

**Exclusively Warwickshire:** seven very individual self-catering options in and around Henley and Stratford.  
[www.exclusivelyuk.co.uk](http://www.exclusivelyuk.co.uk)

**Indigo:** boutique hotel part-set in a 16th century building, with The Woodsman as its restaurant.  
[www.stratford.hotelindigo.com](http://www.stratford.hotelindigo.com)

**Mallory Court:** Edwardian elegance at this exquisite country house hotel and spa.  
[www.mallory.co.uk](http://www.mallory.co.uk)

## Where to STAY

Hotels, pubs with rooms, guest houses, B&Bs, self-catering cottages and lodges, rented apartments, glamping? Warwickshire's rolling countryside has accommodation to suit all tastes and budgets.

Base yourself in Stratford-upon-Avon, Warwick, Leamington Spa, Henley-in-Arden or out in the countryside, and plan your itinerary to take in the best of the region's food and drink, as well as its many entertainment and cultural attractions.

A week? A long weekend? Or maybe you are just passing through? Warwickshire sits between the West Midlands and the Cotswolds, and you might want to factor-in a Warwickshire pit-stop if you are in this direction. Those that do are normally pleasantly surprised!

It's also perfect for special occasions: We have plenty of independent businesses waiting to make your memorable occasion even more memorable.

A wedding, birthday, anniversary, hen party or just an excuse to bring the family together. Rent a private property and bring in the professionals to cater for the event: beautiful bell tents from Boutique Party Tent Hire, private chefs from Food Champs, and of course Sip 'n' Swig for a cocktail bar or classes. Local suppliers make the perfect event.

[www.boutiquepartytenthire.co.uk](http://www.boutiquepartytenthire.co.uk)

[www.foodchamps2020.co.uk](http://www.foodchamps2020.co.uk)

[www.sipnswig.co.uk](http://www.sipnswig.co.uk)





## Celebrating the best of British regional food & drink

British Regional Hampers showcase the best of British food and drink. Using produce from high quality artisan and independent suppliers, each box offers an insight into the diverse regional specialities available throughout the UK. Expertly chosen and beautifully presented, the boxes are designed for all lovers of great food: as a gift for family and friends, corporate clients, or even just yourself. With each month comes a new region; with each new season comes a new idea. As we travel the country finding superb suppliers with the passion to thrive and amaze, join us on an exploration of great British food and drink.

### Join our VIP Foodie Club

We will be highlighting a new and different region each month, allowing you to eat your way through the UK in style. Signing up to our VIP Foodie Club gives you priority booking status, as each box will be offered as a limited edition, as by definition the majority of our suppliers are smaller-scale producers who do not service the national mass market. Other annual benefits include free delivery on each hamper, promotional gifts, and a free 12th hamper. Plus you will have the first option on our themed boxes for special occasions, such as Valentine's Day, Easter, Wimbledon or British Asparagus Season. Join the club to support local producers throughout the UK.

### Contact Us

17 High Street, Henley-in-Arden, Warwickshire B95 5AA

**Website** [www.britishregionalhampers.co.uk](http://www.britishregionalhampers.co.uk)

**Email** [orders@britishregionalhampers.co.uk](mailto:orders@britishregionalhampers.co.uk)

**Call** 01564 33 06 14

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New boxes now available to order online...

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CHRISTMAS  
NEW YEAR & HANGOVER BOX!**

[www.britishregionalhampers.co.uk](http://www.britishregionalhampers.co.uk)

