

PRICE LIST

Piccalilli 200ml **£4.00**

Packed full of hand cut veggies, carrots, beans, cauliflower wrapped in a sweet **mustardy** sauce – really good with cold meats and hard cheeses.

Tomato and Apple Chutney 200ml **£4.00**

A proper cheese and pickle chutney, tomatoes, onions, apples with spices cooked long and slow. A great cheese sandwich pickle.

Beetroot and Apple Chutney 200ml **£4.00**

Warming and earthy, this chutney goes with everything, beetroot, apples and hint of cloves & spices.

Lime Pickle 200ml **£4.00**

Really packs a punch – lime pickle like the Indian restaurants serve. This one has no preservatives just limes, salt, vinegar, **mustard** and Indian spices

Mango Chutney 200ml **£4.00**

Mangoes, mangoes and more mangoes together with authentic Indian spices has all the things you could wish for, heat, sweet and very moreish.

Pepper and Chilli Jam 200ml **£4.00**

Sweet with red pepper and hot with chilli – this is great with burgers, seafood and fabulous with chips.

Bengal Pickle 200ml **£4.00**

A wonderful sweet and sour pickle which could go with so many things including Indian food, samosas, curries and naan bread. We have had it with cold roast meats and strong cheeses too

Roasted Shallot and Garlic Chutney 200ml **£4.00**

Shallots, garlic, chilli, balsamic & cider vinegars make a deep rich chutney which improves with keeping. A very versatile chutney with a wonderful aroma

Beer Mustard – 200ml **£4.00**

Proper mustard made with Adnam's beer, **mustard** seeds and spices; a sandwich demands this authentic mustard.

Wild Garlic Pesto – 200ml **£4.50**

Just once a year we get the luxury of this gorgeous wild garlic. Pesto is made from fresh leaves, **walnuts** olive oil and parmesan **cheese**. We have it on pasta, fish and in soups.

Kimchi – 280ml **£4.00**

Made the authentic way with cabbage, carrots and mooli radish spiced with shallots, ginger, garlic and Korean chilli powder – fermented for a minimum of three weeks, so very good for gut health

Red Cabbage Sauerkraut – 280ml **£4.00**

Red cabbage, green apples and radish with caraway and juniper – fermented for three weeks – great with cold dishes and creamy mashed potato or as a garnish for burgers.

Black Plum and Cassis Jam- 280ml **£4.00**

Black plums, sugar, lemon juice and Cassis – blackcurrant liqueur – so good on hot toast.

Grapefruit and Lemon Marmalade 280ml **£4.00**

Red grapefruit, lemons and sugar – that's all! Less sweet than the orange marmalade. It loves toast – great in bread and butter pudding too.

Seville Orange Marmalade -280ml - **£4.00**

Once a year only for these special oranges which make the best marmalade. Just oranges, lemons and sugar go to make this very English breakfast marmalade.

No preservatives
All gluten free and vegan

