



OLIVER KAY OUR SUPPLIERS



An aerial photograph of a farm. In the top left, there are trees and a paved path. In the top right, there's a dark building and rows of green crops. The bottom half of the image shows a large field with distinct rows of crops, possibly a vegetable or fruit field, with a path curving through it.

GREAT BRITISH SUPPLIERS

GROWING RELATIONSHIPS

We like to nurture close relationships between both our growers and our customers.

The close relationships we have with our farmers, many of whom have grown alongside us from day one, gives us access to the best of their crop at their very best prices. We also work with our customers to discover their requirements in order to find new products to help keep menus interesting.

This brochure offers an overview of a some of our trusted UK suppliers, the area they operate in and the products they produce.

SEASONAL TASTE

We passionately believe that food in season is food at its most delicious. Working with our buyers and growers, we compile concise and informative Crop Reports to help you make the most of the produce that's coming into season next and when you can expect it.

If there's a shortage, whether through disease or environmental issues, we'll keep you in the loop and let you know which products and varieties to avoid.

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YORKSHIRE POSKITTS

The Firs Farm, Yorkshire is home to Guy Poskitt who supplies us with parsnips & carrots. The land is ideal for these root vegetables due to the sandy soil.

The products are grown, washed, packed & distributed all from the farm to enable them to control all aspect of the production.

Poskitts' have supplied Oliver Kay for many years and we have found them to grow consistently good products.



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YORKSHIRE WESTWOODS

The Westwood Family grow Yorkshire Forced Rhubarb and have been farming since the late 1800's.

Yorkshire Forced Rhubarb roots are grown outdoor in the fields, for two to three years, before they are lifted in early to late November, to be taken into the forcing sheds. This can only happen after the roots have received enough cold which helps break the dormancy of the rhubarb crowns. During the two years' the rhubarb is grown outside, it requires lots of sunshine and nitrogen to build up the energy in the root as once in the forcing sheds, it received no more feeding. The nitrogen comes from the "shoddy", which is released slowly over a three year period. Ideal for the rhubarb.

Once bedded into the sheds, the roots are heated and supplied with the right amount of water, and three weeks later the forced crop can start to be harvested. The rhubarb is grown in complete darkness & harvested by candlelight, to keep the stems bright pink and the leaves yellow. The forced crop tends to be very tender and much sweeter than the rhubarb produced outside.

Oliver Kay have worked with Westwoods for the past 10 years.



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YORKSHIRE

YORKSHIRE FORAGERS

Alysia Vasey's Grandad spent almost a year in the forests of Poland evading Nazi capture with his foraging skills keeping him alive. From that knowledge the entire family benefitted. Alysia has built on that wealth of knowledge through a lifetime of foraging in every habitat this wonderful country has to offer. Whether it be Mountains and Moorland, Wetlands and Heaths, Coastal or Meadows and Woodlands Alysia Vasey has an infinite knowledge of what is in season at any given time. Moving with the seasons as the weeks and months pass by is a way of life at Yorkshire foragers.

Widely recognised within the industry, Alysia Vasey and the Yorkshire Foragers work with some of the most distinguished and acclaimed chefs in the country.

Foraging is dependent on Mother Nature doing her thing and being able to judge the seasons, forage sustainably and being able to source the finest ingredients British nature has to offer, is something Alysia is proud achieve.

We have worked with Alysia for many years and buy these specialist foraged products to order based on customer requirements.



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LANCASHIRE

F.B EMISON & SON

The Emison family run farm started almost 60 years ago, growing tomato & lettuce. 40 years later they decided to grow Pak Choi all year round, and Little Gem Lettuces as a summer product, which continues today.

The farm is 6.5 acres, with over an acre of poly tunnels built exclusively for the growth of the Pak Choi.

Emison's are a member of Red Tractor Scheme, Assured Produce and Salsa.

We have worked with them for over 10 years.



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LANCASHIRE

BRYANS SALAD

Bryans Salads are growers and packers of lettuce in Tarleton, on the rural moss lands of the fertile West Lancashire plain, where they have been farming for 60 years.

The majority of their crops are grown within a one mile radius of their processing site, and everything is cut and stacked the old fashioned way - by hand.

The leaf grown by Bryans is washed and packed on site in their state-of-the-art BRC Grade A, pack house, so it is fresh, and ready to eat.



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LANCASHIRE MOLYNEUX KALE

The Molyneux family have farmed on the fertile south-west Lancashire plain in Scarisbrick for more than five generations, so they know a thing or two about sustainable growing!

Molyneux have supplied Oliver Kay for many years, with great Cavalo Nero, spring greens and chard.

Molyneux understand the importance of producing kale in a way that protects the environment whilst offering the assurance of a quality product.

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LANCASHIRE

DUERDEN BROTHERS

A third generation family run business located in the North-West of England in Great Eccleston, Lancashire.

Duerden grow and supply watercress, bean sprouts and mustard cress.

They have the capacity to grow across three acres of purpose built site, producing eighty tons of bean sprouts per week, fifty-two weeks of the year.



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LANCASHIRE SMITHY MUSHROOMS

Situated in the West Lancashire, Smithy Mushrooms has been established for over 30 years. Smithy covers 3 acres of land and houses 26 individually controlled growing rooms, cultivating a variety of both wild & exotic mushrooms all year round.

Smithy Mushrooms have been supplying us for over 10 years with the majority of our mushrooms, including; pink, grey & yellow Oyster mushrooms, Shiitake and a fabulous Woodland Mix.



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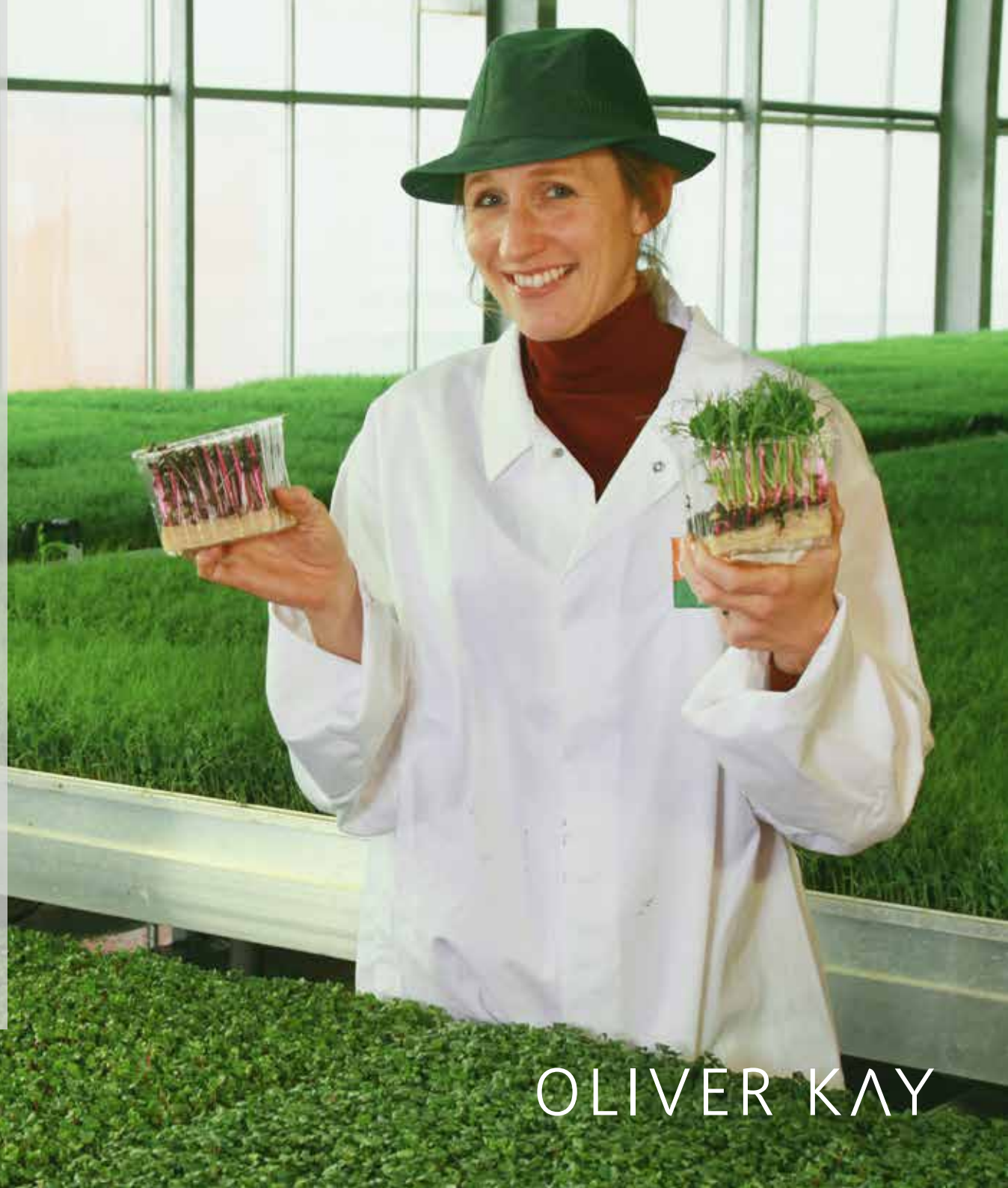
LANCASHIRE INGLE'S DAWNDEW

Our local Lancashire grower Ingle's Dawndew Salad supplies us with: Salad Cress, Peashoots, Afilla & Sakura Cress & Beansprouts. Oliver Kay order from Ingle in the morning, the product is then cut, packed & in to us the same day - ready for delivery to our customers the next day.

Based in Poulton-le-Fylde, Lancashire, their single roofed 5 acre glasshouse complex is equipped with the most advanced technology, including horticultural lighting, thermostat controlled heating, electronic shading, water treatment and irrigation systems; all of which contribute to growing & protecting the quality of their two main crops; Salad Cress & Pea Shoots.

They also have their own semi-automated packing & cutting area, washing facility, finished product temperature controlled storage areas & enclosed vehicle loading docks.

In the last 10yrs, the 5th generation of Ingle's has now become involved in the family business.



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CHESHIRE WOODLANDS FARM

Woodlands Farm covers approximately 25 acres. The Halman family have been farming in Cheshire for over 125 years and are now proudly into their 5th generation.

Oliver Kay Produce & Roy Halman have worked together for almost 20 years to build a very successful relationship & it is this continuity of trade and affiliation that has enabled us to offer the finest quality outdoor grown rhubarb, Lollo Rosso, Lollo Biondi, Oak Leaf, Cos & flat lettuce that the North West has to offer.

Some of the products are grown under glass to extend their growing season, ie: flat lettuce.

The lettuces & Rhubarb are picked fresh every morning & packed in the field ready for dispatch. We collect them from the Farm around noon for delivery to you the following morning. Their products are always first-rate in terms of both quality & consistency & (importantly) yield.



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NORFOLKSHIRE NURTURED IN NORFOLK

A family run business in Norfolk that offers a beautiful range of bright and tasty micro herbs, flowers, sea herbs and baby vegetables.

Supply from Norfolk continues all year round allowing to provide continuity to our customers.

Through Nurtured in Norfolk we also have links to foraged items available down on the south east coastline which is proving very popular.

We've been working with Nurtured in Norfolk for over 8 years.

A photograph of a worker in a green cap and blue gloves tending to trays of microgreens in a greenhouse. The worker is on the right side of the frame, reaching into a tray of green microgreens. The trays are arranged in rows, and the greenhouse structure is visible in the background. The lighting is bright, highlighting the vibrant green of the plants.

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SHROPSHIRE BREAD DU JOUR

Bread Du Jour is a wholesale supplier of Artisan & Craft bakery products, including long life loaves of bread and bread rolls.

These award-winning artisan style bread & rolls use traditional bakery processes, offering the freshest and most flavour packed bread and bakery products.

All of our Bread Du Jour artisan bread and rolls have their own unique shape and look, providing that rustic and charming homemade bread appearance.

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WORCESTERSHIRE WESTLANDS

Continuing the traditions of their Dutch heritage, Westland's namesake originates from a region in western Netherlands.

It's been 80 years since the company's beginning in the Vale of Evesham, and the principles of personal care and product quality exhibited across the micro leaves, edible flowers and speciality produce ranges that Westlands supply, have been passed down from generation to generation.

A close-up photograph of a hand holding a small sprig of purple basil. The hand is positioned in the lower right foreground, with the fingers gently gripping the stem. The background is a vast field of similar purple basil plants, stretching towards the horizon under a bright sky. The lighting is natural, highlighting the texture of the leaves and the skin of the hand.

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WARWICKSHIRE BLACKDOWN GROWERS

Founded in 1969, and still a family run business, Blackdown have 3 sites in Warwickshire. Their main site in Leamington Spa is sat conveniently on top of a spa that is used to feed the crops above them.

Unlike most UK baby leaf growers Blackdown have a large amount of glasshouses that really come in handy during the unpredictable UK summer and winter alike.

Blackdown also have links to Italian farms that allow them to keep us supplied with fresh product every day during the tormenting winter season.

Every order is cut, packed and delivered within 14 hours of ordering each day from March to November.

Blackdown Growers have been supplying varieties of UK baby leaves to Oliver Kay for roughly 10 years.



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PERTH

STEWARTS OF TAYSIDE

Stewarts of Tayside supply Oliver Kay with Swede.

Based on the banks of the Tay, at Glencarse, Perth, Scotland, The Stewart Family and our predecessors have farmed at Tofthill since 1930.

Stewarts of Tayside is born out of the dedication, passion and experience of the Stewart family and staff over a number of decades. They pride themselves on the quality of their produce and efficiency of growing, harvesting, packing and delivering 52 weeks of the year.

Stewart's farm 3,500 acres of land and have generations of experience of growing swede, soft fruit and arable crops, constantly striving to engage in the latest innovative and environmentally friendly growing, harvesting and packing techniques and are entirely self-sufficient.



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ARBROATH

ANGUS SOFT FRUITS

Angus Soft Fruits Ltd are berry specialists located in Arbroath, Scotland. They were established in 1994 with the ambition to continually improve the product available to consumers.

Angus Soft Fruits Ltd is a leading supplier of berries to UK & Europe. They breed, grow & pack berries from around the world to ensure a consistent supply of the best tasting fruit for our customers.

The business has expanded through working with Angus Growers Ltd, a soft fruit producer organisation and through collaboration with over 50 likeminded growers globally for year round supply.

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EDINBURGH FLAVOURMAGIC

Flavourmagic take a lot of pride in producing seasonings that enhance the natural flavour of seasonal produce.

Flavourmagic offer a rich selection of premium speciality rock salts, with an emphasis on superior quality & exceptional value. Flavour Magic listen to what flavours you are looking for and develop from these.

Flavourmagic choose ethically-responsible, fairtrade and organic suppliers to ensure their packaging is biodegradable.



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UK WIDE KOFFMAN'S

Koffman's is a family run business, supplying potatoes to Oliver Kay. Potatoes are harvested and produced from October to May. Koffman's offer a wide range of products and pride themselves on consistency in taste. Rather than selling by potato variety, Koffman's label their product as to the useage in order to provide the best variety for the job depending on the time of year. For example 'Chefs Mashing & Boiling Potatoes'.

Oliver Kay stock a variety of Koffman's potatoes, including chipping, washed and baby pearl.



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