

HARVEY & BROCKLESS
the fine food c^o



SPRING/SUMMER COLLECTION



After a winter that seemed to last years rather than months, we reckon it's time to start using the 'S' word. Yes, Spring is finally here and to celebrate we've got new products and ideas that will bring more bounce to your business than the Easter bunny.

Our in-house experts have been busy developing bespoke condiments and unearthing new wave cheeses in pursuit of perfect cheeseboard pairings. We also continue to push British cured meats in exciting new directions with unique new products, from lamb salami made in Islington to organic Scottish pancetta.

And if you haven't already booked your summer holiday, then our range of spicy dressings and sauces will soon have you yearning for the Far East.

Goodbye winter; hello sun and spice.

ACCOMPANIMENTS

The days of gingham dressed jars of generic brown chutney are gone. Preserves are now sexy in a way that grandma probably wouldn't understand (or maybe she did all along).

Vibrant colours, seasonality and exciting flavour combinations are shaking up condiments like never before.

Our Croxton Manor accompaniments for cheese are a case in point. We've completely relaunched the range with new flavours, improved recipes and better packaging. Sugar content has dropped meaning more fruit and vegetables and clearer, brighter flavours. They are the ultimate way to push the boundaries of the cheeseboard.

FIG & LIQUORICE PRESERVE

Croxton Manor
New / CP228 / 1kg

Sweet, sticky and with spicy savoury notes from the Fresh As liquorice, this unctuous preserve is great with bold statement cheeses, particularly punchy blues such as Hebridean Blue.

DAMSON & SLOE GIN CONSERVE

Croxton Manor
New / CP230 / 1kg

A celebration of British hedgerows, Damson & Sloe Gin Conserve has a racy tartness and plummy depth that makes it the perfect partner for almost any style of cheese.

GOOSEBERRY & NETTLE RELISH

Croxton Manor
New / CP229 / 1kg

Like a walk through a shady wood, there's a lovely aromatic, leafy quality to our Gooseberry & Nettle Relish, which also contains flecks of thyme. It's innate herbaceousness makes it a winner with floral, grassy goat and ewes' milk cheeses.

PLUM & GINGER CONSERVE

Croxton Manor
New Recipe / CP073 / 1kg

More fruit, less sugar and bigger flavours, our chunky plum and ginger conserve has been elevated to new heights. We've upped the plum content and gone for big hits of ginger in a condiment that works with everything from farmhouse cheddars to blue cheese.

SPICED PEAR & NIGELLA SEED CHUTNEY

Croxton Manor
New Recipe / CP083 / 1kg

Our spiced pear chutney is a delicate shade of pastel orange dotted with fragrant nigella and fennel seeds. Sweet, spicy and soothing, it's best served with salty blues and creamy washed rinds.



From Top to Bottom: Blanche EG271, Gooseberry & Nettle Relish CP229 and Giant Spicy Corn BS370, Perl Las WE640 and Plum & Ginger Conserve CP073, Maida Vale EC034 and Spiced Pear & Nigella Seed Chutney CP083, Double Barrel EC636 and Fig & Liquorice Preserve CP228, Bungay Raw Milk Butter DB201

CHUTNEY & CHEESE PAIRINGS

Apple chutney with everything doesn't cut the condiment in our book. We spend more time than we probably should trying our cheeses with unusual accompaniments in an effort to find perfect pairings, so getting the best cheese matches for our new chutneys was a challenge we undertook with almost scientific rigour.



BUNGAY RAW MILK BUTTER

Fen Farm Dairy
New / DB201 / 200g

Fen Farm Dairy in Suffolk is best known for its raw milk brie Baron Bigod, but it also makes the UK's only raw farmhouse butter produced with a lactic culture. Bungay Raw Butter is rich, creamy and complex, which is why we love to spread it generously on our sourdough toast.

GOOSEBERRY & NETTLE RELISH

ST MAURE

Jacquin / Cheese Cellar Artisan
New / FG147 / 250g

We've built up a close relationship with the Jacquin family in France's Loire Valley, who are one of the region's most respected goats' cheese producers. So when we enquired whether they would be able to create a St Maure with a specific flavour profile for us, they loved the idea. We're delighted with the results. The ashed rind breaks down the curd just beneath to create a fabulous gooey layer, while the flavours are complex – lactic, grassy and earthy. We like it with a dollop of gooseberry and nettle relish, which is our go to match for pretty much any goats' cheese.

HARBOURNE BLUE

Ticklemore Cheese Co.
EG043 / 1.6kg

In the left-hand corner, a unique blue goats' cheese from Ticklemore Dairy in Devon with a crumbly texture and complex floral flavours. In the right-hand corner, our tart gooseberry and nettle relish. It sounds like a fight in the making, but put them together and harmony breaks out – the prickly zing of the relish caressing the sweet and spicy cheese. This match goes the distance.

RACHEL

White Lake
EG185 / 2kg

Sweet, round and a bit nutty, Rachel is one of British cheese's most endearing characters. The semi-hard goats' milk cheese is washed regularly in a brine solution as it matures giving it a slightly pungent dusky rind and savoury flavour. Add some pizzazz with a spoonful of Gooseberry and Nettle Relish.

PLUM & GINGER CONSERVE

PERL LAS

Caws Cenarth
WE640 / 2.5kg

Carwyn Adams is a hero of Welsh cheese. When he took over the family business, he managed the tricky balancing act of maintaining standards of the flagship Caerphilly, while also developing a host of new modern cheeses. Perl Las (blue pearl) is one of his best – satisfyingly rich and gooey with an even spread of blue veins. Its gentle spiciness unites deliciously with the fiery ginger of our new recipe plum conserve – a condiment that also works wonders with mozzarella, cheddar and even goat curds.

ST JUDE

Whitewood Dairy
EC026 / 100g

Inspired by the French cheese St Marcellin, this wrinkly-rinded cows' milk cheese is fresh and citrusy with a light, fluffy texture when young. As it matures, it develops earthy flavours and a gooey paste, which go uncommonly well with our plum and ginger conserve.

FIG & LIQUORICE PRESERVE

OLD GRENADIER

Ram Hall Dairy
EE030 / 2.4kg

The Fletcher family at Ram Hall Farm in Warwickshire have given their sheep's milk Berkswell a twist by tripling its maturing time to more than 12 months. The result is Old Grenadier, a hard and grainy cheese that is like an aged Pecorino Romano with the grating qualities of Parmesan. The flavour is intense with a pleasing sharpness and a salty kick, plus hints of roasted lamb and honey, which fit just nicely with our Fig and Liquorice Preserve.

DOUBLE BARREL

Lincolnshire Poacher
EC636 / 1.2kg

Brothers Simon and Tim Jones are the fourth generation to run the dairy farm on the Lincolnshire Wolds and are famous for making Lincolnshire Poacher – a kind of cross between cheddar and Gruyère.

A few cheeses from each batch have the potential to be aged for much longer than the usual 14 months - these are matured for up to three years. The resulting cheese, is rich, strong and savoury with compelling pineapple flavours and a feisty kick that marry beautifully with the sweet soulful figs in our Fig & Liquorice Preserve.

SPICED PEAR & NIGELLA SEED CHUTNEY

MAIDA VALE

Village Maid
New / EC034 / 350g

The name of this pungent new soft cheese from Berkshire-based Village Maid is nothing to do with the West London suburb. It's actually a reference to the fact that the redolent orange rind is formed by regular washes in ale as it matures. The beer – a local IPA called Treason – helps give the rind yeasty, bready notes, while the interior is mild and buttery thanks to the use of rich Guernsey Milk. A dab of our fragrant spiced pear chutney brings out the cheese's natural aromatic qualities.

CROZIER BLUE

Cashel Blue
IR002 / 750g

This piquant ewes' milk cheese bears comparisons to Roquefort, but also has its own unique personality that comes from the landscape of Tipperary, where the sheep graze. Its subtle blue flavour and sharp mineral quality is a great foil for sweet and spicy pear.

DAMSON & SLOE GIN CONSERVE

BIX

Nettlebed Creamery
EC006 / 100g

There's a rich, luxurious body beneath the white coat of Bix – a triple cream cows' milk cheese made by Nettlebed Creamery in Oxfordshire. It pairs beautifully with our mellow Damson and Sloe Gin Conserve, which has a pleasant acidity that cuts through the cream.

BLANCHE

Cheese Cellar Dairy
EG271 / 200g

Blanche is a sensuous little raw milk goats' log made by our very own Cheese Cellar Dairy. Its complex flavour – think honeysuckle, herbs and a peppery spritz – works a treat with the aromatic botanical notes of gin and the zing of damsons.

CURED MEATS

The passion and creativity of British cured meat producers is infectious. We're constantly inspired by what they do, which is why our range is always expanding. Our new season selection includes British takes on classic Italian hams and unique home-grown products, you'd never find on the Continent.

CORNISH CHARCUTERIE

Richard and Fionagh Harding and their four children moved to Cornwall over a decade ago in search of the good life. Intending to buy a small holding, they instead ended up falling in love with and acquiring the 350-acre Norton Barton Farm near Bude. It's good news for cured meat fans that they did, because not long after they also set up their award-winning company Cornish Charcuterie. Today, they are one of the country's most innovative producers, showcasing pork from the farm's herd of Cornish Lop pigs.



PORK RILLETTE

Cornish Charcuterie
New / CA630 / 400g

Cornwall's answer to pulled pork, this incredibly tender rilette is made with shredded meat from the farm's own herd of Cornish Lop pigs with a little duck fat, white pepper and Cornish Sea Salt. Spoon onto crusty sourdough and devour.

MUSHROOM PÂTÉ

Cornish Charcuterie
New / CA629 / 400g

Fungus has never been so much fun. Packed with umami-rich mushrooms, plus butter, onions, coriander, garlic, Cornish Sea Salt and red chilli, this rich and soulful pate will make vegetarians' hearts beat a little faster.

DUCK RILLETTE

Cornish Charcuterie
New / CA628 / 400g

Free range duck legs poached in duck fat, shredded and combined with aromatic five spice and cranberries soaked in Grand Marnier. Wonderfully soft and spicy with a boozy kick, it's as good as it sounds.

LAVERSTOKE

Owned by ex-racing driver and Formula One World Champion Jody Scheckter, Laverstoke Park Farm is spread over 2,500 acres of rolling Hampshire countryside.



BLACK PUDDING

Laverstoke
New / CA601 / 10 x 250g

Well known for its buffalo mozzarella, the farm also produces delicious black pudding, made to a rare Hebridian recipe with oatmeal, real pig's blood and a secret blend of spices.



From Top Clockwise: Damson & Sloe Gin Conserve CP230, Dell'ami Cornichons DA218, Duck Rilette CA628, Peters Yard Original Sourdough Crackers BI131, Pork Rilette CA630, Miller's Damsels Chef Selection Crackers BI026, Bix EC006

SOMERSET CHARCUTERIE

Based near Bristol, owners James Simpson and Andy Venn use free-range, outdoor-reared meat with pork coming from slow growing, rare breed pigs. They work closely with dynamic young pig farmer Fred Price at Gotherney Farm in Bridgwater – a progressive business that rears Tamworth and Mangalitza pigs outdoors and in woodlands.



CULATELLO SLICED

Somerset Charcuterie
New / CA631 / 100g

Based on the Italian ham traditionally made north of Parma near the Po River, Somerset Charcuterie's Culatello has its own unmistakable West Country twang. The largest and most succulent muscle from the hind leg of free range pigs is salted before washing it in their locally sourced Thatchers Traditional Cider. It is then hand tied and air dried for at least 12 months until it has lost almost half of its weight. The result is complex, sweet and savoury.

FENNEL SALAMI WHOLE

Somerset Charcuterie
New / CA632 / 300g

Pale burgundy in colour with a glossy sheen punctuated by flecks of fennel, this whole salami is almost as pretty as it is delicious. Combining leg and shoulder meat from locally reared rare breed pigs, the salami also includes the best fat from the back and the shoulder for added flavour and succulence. James and Andy, who started making cured meats as a hobby, toast the fennel to bring out the natural oils and ensure an even distribution of flavour. A dash of cider is added for good measure.

COBBLE LANE CURED

Located on Cobble Lane in Islington, North London, this passionate band of butchers bangs the drum for the high welfare standards and quality of British meat.

LAMB SALAMI WHOLE

Cobble Lane Cured
New / CA623 / 3 x 250g

Here's a cured meat you'd never find in Italy or Spain. Cobble Lane take legs of lamb from North Yorkshire and turn them into salami, flavoured with black pepper, garlic, cinnamon and rosemary. The results are stunning with the sweet, perfumed meat given a fragrant twist by the seasoning.

CAPREOLUS

After curing meat in their kitchen as a hobby for several years, David and Karen Richards decided to make a business out of it, launching Dorset-based Capreolus in 2009. They use free range meat, often from rare-breed animals, and the spices for the cures are freshly ground for each batch.

DORSET WARMER SALAMI WHOLE

Capreolus
New / CA620 / 1.2kg

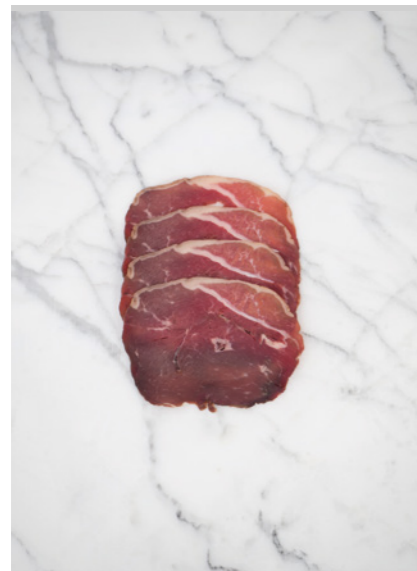
As much an exploration of the nuances and complexities of chilli as it is a salami, Capreolus' Dorset Warmer takes you on an extraordinary flavour journey. There's sweetness from the urfa and ancho chillies and smoked paprika adds aromatic heat. Cayenne cranks it up even further before a remarkable burst of fruity spice from the chilli flakes at the end.



From Top to Bottom: Lamb Salami CA623, Fennel Salami CA632, Dorset Warmer Salami CA620

SLICED CURED MEATS

The first cut is the deepest. Unless that is if you are using precision cutting machines that can slice cured meats to the nearest millimetre. That's what we do at Harvey & Brockless, thanks to state-of-the-art Weber machines and years of experience, which mean we are now able to produce gas-flushed packs of sliced cured meats in 90-100g weights. The new two-portion packs reduce wastage with customers able to open packs as they need them, while gas flushing means better flavour and no annoying indentations caused by overlapping slices (a common issue with vacuum packing). They're a cut above.



SLICED SMOKED MUTTON

Capreolus
CB631 / 100g

West Country leg of mutton cured with rosemary, juniper, garlic, black pepper and port, air-dried and beech wood smoked. The rich flavour of the mutton is balanced by the sweetness of the port. It makes an excellent salad served with peppery watercress or rocket and a Dell'ami Balsamic Vinegar of Modena IGP.



SLICED AIR DRIED BEEF

Capreolus
CB644 / 100g

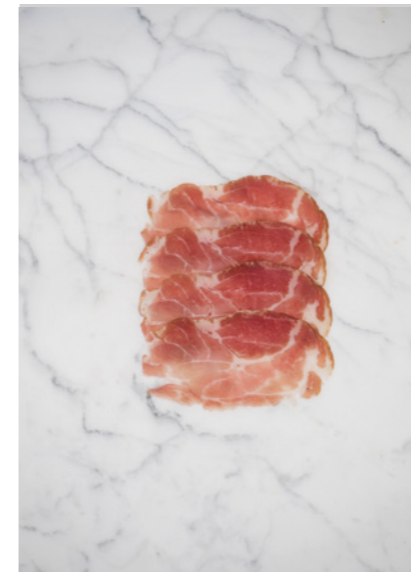
The cure for this wonderfully sweet-scented air-dried beef sounds almost good enough to eat on its own. Black pepper, rosemary, thyme and juniper berries are blended with dark muscovado sugar and Port to cure whole pieces of silverside beef from grass-fed West Country cattle. The meat is then cured and air dried for up to 10 weeks and sliced wafer thin. Try it in a salad of lettuce and rocket with shavings of Quicke's mature cheddar and a drizzle of Dell'ami Arbequina extra virgin olive oil.



SLICED AIR DRIED PORK LOIN

Capreolus
CB648 / 100g

Loins from free-range local pigs are cured with freshly ground pepper, fennel, juniper and mace before being air dried for many weeks. The meat resembles air-dried ham and cut wafer thin the meat almost melts in the mouth making a fine starter served with sweet pears or figs.



SLICED COPPA

Capreolus
CB646 / 100g

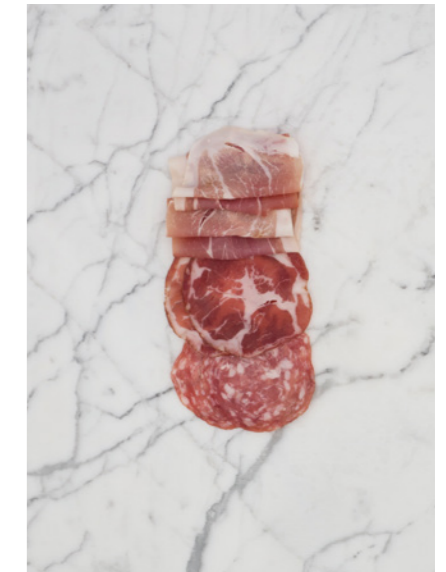
Pork neck fillet from free-range Dorset and Devon pigs is dry cured with pepper, coriander, juniper and mace, and then air dried.



SLICED PEPPERONI

Cobble Lane Cured
CB656 / 100g

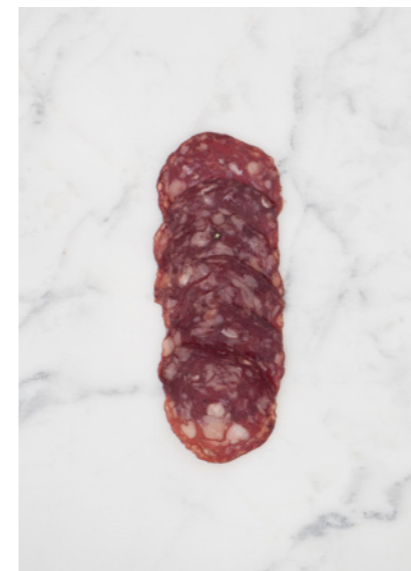
Soft, dense and packed with flavour. Made with a mix of pork shoulder and ox hearts, there's a real kick from the sweet Hungarian paprika and cayenne, plus a delicate aniseed note. It's all wrapped up in a deep background smokiness.



ITALIAN ANTIPASTO

Salt & Cure
New / CA633 / 100g

Our Salt & Cure brand goes from strength to strength with the launch of this new trio of some of Italy's best 'salume', united by their subtle moreish flavours. Prosciutto Crudo is salty, sweet and savoury, while the Coppa has a perfumed aroma and melts in the mouth. The final addition is Parma Salami - lean and soft with just enough bite to the texture.



SLICED BEEF SALAMI

Cobble Lane Cured
CB652 / 100g

The company uses beef chuck, which has a higher fat ratio than other cuts, for added flavour and succulence, plus cinnamon and cloves for complexity.



SLICED SAUCISSON

Cobble Lane Cured
CB654 / 100g

Cobble Lane's version of the classic sausage is spiced with white and black pepper, ginger and garlic, but it is the sweet, musky flavour of the pork that makes it such a winner.

SCOTTISH CURED MEATS

It's a sign of just how sophisticated British cured meats have become that there is a growing sense of regionality to what is being produced. There's no better example than our new range of Scottish cured meats, which takes in flavours from the Borders to the Highlands.

PEELHAM FARM

Peelham Farm's pigs have it pretty good. The rare-breed porkers are free to forage and root around the organic farm near Berwick-upon-Tweed as they please, with panoramic views of the Scottish borders to enjoy during the day and shelters filled with straw to keep warm at night.

The animal's free-range, outdoor lives are integral to the quality of the final meat, and smoked on the farm. The salamis are made with natural casings and are all lactose and gluten-free.

Peelham is one of just a handful of organic cured meat producers in the UK and certainly the first we've met that has its own meat manifesto, setting out the importance of 'Good, Clean and Fair' food. We couldn't agree more.

ORGANIC OAK SMOKED PANCETTA

Peelham Farm
New / CA627 / 1kg

A very different proposition to the chewy pink cubes you find in the supermarkets, Peelham's Pancetta is seductively silky in texture and has a flavour that is rich and creamy with a peppery kick. Air dried for longer so it is ready to eat (no cooking required), a few gossamer slices elevate a cured meats board to new heights.

ORGANIC FENNEL SALAMI

Peelham Farm
New / CA624 / 130g

There's a pleasingly coarse, rustic texture to this salami, which balances the sweet and savoury flavours of the pork with aromatic bursts from the fennel seeds.

ORGANIC CHORIZO

Peelham Farm
New / CA625 / 130g

Peelham's chorizo has a soft, open texture and complex layers of paprika spicing with sweet red pepper and smokey notes dovetailing seamlessly. It's too good for cooking.

ORGANIC BEEF AND CORIANDER DROËWORS

Peelham Farm
New / CA626 / 80g

Droëwors are a staple of South Africa, but are given a Scottish twist with the use of Peelham's organic, grass-fed beef. Air-dried without preservatives, just salt, the long thin sausages are flavoured with roasted coriander and don't require refrigeration. Chewy, spicy and satisfying, at 80g they are perfect with several pints.

GREAT GLEN CHARCUTERIE

Set up more than 10 years ago by Dutch husband-and-wife team Jan Jacob and Anja Baak, Great Glen is based in the pretty village of Roy Bridge in the wilds of the Scottish Highlands. The location is important because the company specialises in curing wild venison, which is in ready supply in this remote part of the world.

VENISON & PORK STIK

Salt & Cure
New / CA641 / 500g

A beer stick with a difference. Great Glen manages to tease out an intriguing blend of flavours from Scottish venison and pork by smoking over oak and beech. Sweet and fruity, with a soft texture and mellow flavour from the pork, they would go just as well with a single malt as a pint of ale.

VENISON & GREEN PEPPER SALAMI

Great Glen Charcuterie
CA385 / CA387 1.4kg / 90g Sliced

Dry cured and oak smoked locally sourced venison salami flavoured with green peppercorns. It has a distinctive gamey flavour with a little heat from the peppercorns.



From Left to Right: Organic Chorizo CA625, Venison & Green Pepper Salami CA385, Organic Pancetta CA627, Organic Beef & Coriander Droëwors CA626, Venison & Pork Stiks CA641, Organic Fennel Salami CA624, Venison Chorizo CA383, Smoked Venison CA389, Crab Apple Preserve CP221, Heritage Pear Preserve CP218

SMOKED VENISON

Great Glen Charcuterie
CA389 / 75g

Prime cuts of local, wild venison are dry cured and oak smoked by hand, then matured for three months. Wonderful on its own, this also makes the most impressive canapés: try on an oatcake with cream cheese and redcurrant or wrapped around asparagus.

VENISON CHORIZO

Great Glen Charcuterie
CA383 / 5 x 85g

Wild venison is a low-fat, low-calorie meat, not that you'd know it from this indulgent chorizo, which is rich and smoky with a delicate spicy heat. Adds soul to pasta sauces and paella or use to top a sourdough pizza.

SCOTTISH FRUIT CO.

These membrillo-style fruit preserves are made by Danya Caceres, who forages fruit in the wilds of Scotland and from the country's ancient orchards. Its heritage Lindores pear come from a rare tree on the banks of the Tay Estuary in Fife, which can trace its ancestry back to twelfth-century Tironensian monks who founded Lindores Abbey. A great match for cured meats, fish and cheese, they work particularly well with Great Glen's wild venison charcuterie from the Highlands.

CRAB APPLE

Scottish Fruit Co.
CP221 / 500g

Foraged from the ancient orchards of Tay Valley. Try with a manchego style cheese like Anster from St. Andrews Farmhouse Cheeses. Also fabulous with pork pies and cured hams.

HERITAGE PEAR

Scottish Fruit Co.
CP218 / 500g

From the ancient orchards of Tay Valley and National Trust orchards, Fife. Pair with Cambus O'May cheese or a strong blue veined cheese such as Hebridean Blue from the Isle of Mull.

CHAPEL & SWAN

Here's proof that smoking can be good for you, as long as you stick to fish. Suffolk-based Chapel & Swan have spent more than 25 years perfecting the subtle arts of salmon smoking, which centre around maintaining a delicate balance between salt, smoke and fish. Blackened brick kilns fuelled by gently smouldering Black Forest oak are important, but the quality of the fish is also key. Only superior grade salmon from Scottish and Scandinavian waters is used, while young fish, no more than 14 months old, are preferred because of their compact, lean flesh.

LONG SLICE SKIN ON

Chapel & Swan
New / CA621 / 1kg

No liquid smoke flavours here. Chapel & Swan's flagship product is hand filleted from prime sustainable salmon and oak-smoked overnight in brick kilns. It's a slow, traditional, hands-on process that infuses the fish with an ethereal smokiness balanced by just the right level of salt.

HOT SMOKED SALMON

Chapel & Swan
New / CA634 / 1.3kg

Lightly brined with salt and muscovado, this succulent flaked salmon fillet is slow-smoked in Chapel & Swan's brick kiln until it has a very delicate flavour. Keep it simple with watercress, soda bread and a lick of mustard.



From Left: Long Slice Skin On CA621, Hot Smoked Salmon CA634

ASIAN DRESSINGS

Go on holiday with one of our New Product Development team and you'll spend most of your time trailing around food markets and searching out hidden restaurant gems. That's because they are always on the hunt for new recipe ideas for our production kitchen in Evesham. It's been bursting with aromas of spice, lime and garlic recently as our chefs create fragrant new Asian sauces and dressings with quality ingredients. So no food colourings, but plenty of gluten-free tamari soy and fully fermented miso. Add in benefits such as portion control, consistency and reduced labour costs, and they're a no brainer if you want to add an exotic dash to a dish.

SESAME MISO

Harvey & Brockless Kitchen
New / HS532 / 1L / Vegan

—
It's the sesame paste that gives a silky smooth texture to this soulful dressing, which sings with exuberant Asian flavours, from white miso to lime, garlic and tamari.

TAMARI GINGER TERIYAKI

Harvey & Brockless Kitchen
New / HS527 / 1L / Vegan

—
Forget gloopy, overly sweet sauces. Our teriyaki sauce has a spicy kick from the ginger that is positively bracing, plus a gorgeously glossy hue from the tamari and mirin.

VIETNAMESE CHILLI GINGER

Harvey & Brockless Kitchen
New / HS533 / 1L

—
Like bottled electricity, just a few drops of our spicy dressing brings a spark to salads. The chilli and ginger bring heat and fragrance, but there's also zesty lemon juice, garlic and salty fish sauce.

SHIRO MISO HOISIN

Harvey & Brockless Kitchen
New / HS526 / 1L / Vegan

—
White miso, ginger and tamari soy are the secret ingredients to our wonderfully mellow hoisin sauce.

CITRUS PONZU

Harvey & Brockless Kitchen
New / HS531 / 1L / Vegan

—
Our zingy ponzu, made with lemon, lime, orange, tamari soy and mirin, is a great all-rounder in the kitchen. Use in dressings, marinades and as a dipping sauce or sprinkle a few drops over roasted fish and meat for a zesty finish.



From Left to Right: Tamari Ginger Teriyaki HS527, Sesame Miso HS532, Vietnamese Chilli Ginger HS533, Citrus Ponzu HS531, Shiro Miso Hoisin HS526

For a full list of items please refer to our Price List.
London 020 7819 6001 | Central 01905 829 830 | North 0161 279 8020
Scotland 0141 428 3319 | South West 01392 908 108

All information was correct at time of going to press April 2018.
Please check availability with your local account manager before placing an order.

Design & Art Direction by Allies Design Studio
Main Copy by Patrick McGuigan

harveyandbrockless.co.uk



From left to right: Old Grenadier EE030, Dell'ami Cornichons DA218, Italian Antipasto CA633,
St Jude EC026, Bungay Raw Milk Butter DB201, Blanche EG271, Millers Damsels Chef Selection
BI026, Noccellara del Belice Baby Olives DA187, Harbourne Blue EG043, Peters Yard Original
Sourdough Crackers BI131, Fig & Liquorice Preserve CP228, Culatello CA631,
Plum & Ginger Conserve CP073