

February 2024 – New Lines!

If you have missed any of our flyers with new lines or promotions, please do ask us, or have a look at:

www.hawkrIDGE.uk.com/this-month/



SCOTCH EGGS

Traditional

Chilli

Pork & Apple

Red Onion

Gluten Free

Veggie

Black Pudding

Herb & Garlic*

*SEASONAL



NEW

2024 NEW AWARD-WINNING SCOTCH EGG SUPPLIER

WE ARE

Multi award winning SURF 'N' TURF KITCHEN pays a small part in the thriving Devon produce scene, based in kingsteignton. The heart of the business is our hand crafted scotch eggs and we are proud to combine these two Devon producers to make our unrivalled scotch eggs. Pure taste of Devon.



OUR MEAT

All our meat is sourced locally from numerous farms throughout Devon from pigs that are born and reared outside, enjoying the Devon countryside for the entirety of their life. The majority being sourced from the multi award winning The butchers at Darts Farm who pride them on High welfare pork.



OUR EGGS

The free range eggs are sourced from rolling fields and woodlands of Criditon. BLACKDOG FREE RANGE EGGS pride themselves on the up keep of their bright eyed and bushy tailed ladies, feeding them on local grains and whatever natural sweet treats they can find scratching in the fields. This results in a rich hearty nutritious egg.



Freshprovisions@hawkrIDGE.uk.com **PRE ORDER ONLY**

Riverford Organic Dairy

What makes their products so special...? At Riverford Dairy they farm with care. The plants they grow on the pastures interact with both the land and the animals and have a big impact on the quality and taste of all their products. They sow complex grasses and other high protein grazing plants on their pastures, like red and white clover, lucerne and chicory. All the plants have extensive root systems that replenish the soil with valuable nutrients like nitrogen and they're high in protein. Protein supports the health of the cows, and the combination of plants give their milk its unique, creamy taste.

The premium quality milk that their cows give is treated with the same sort of care as the land. Nothing is rushed in production. Traditional farmhouse methods, slow cooking and allowing time to let flavours develop ensure that their products are unspoilt and taste amazing!

When we learnt they were unable to deliver directly any more we were only too delighted to help supply their award winning products.

E: freshprovisions@hawkridge.uk.com

500ml Milk
1 litre Milk
2 litre Milk
Pergal
Yogurts, Whole & Fat Free 475g
Greek Style Yogurt 475g
Yogurt Whole 2 litre
Salted Butter 200g
Salted Butter 1kg
Cultured Butter 200g
Cultured Butter 1kg
Double Cream 227ml
Double Cream 500ml
Double Cream 2 litre
Clotted Cream 200g
Clotted Cream per kg
Crème Fraiche 250g
Crème Fraiche 1kg
Cottage Cheese Low Fat 200g
Curd Cheese 1kg
Kefir Plain 500ml
Kefir Flavoured

NEW



Roquefort Société 150g shelf-ready prepacks.



Hawkridge, a family-run Westcountry business, are proud to work with so many talented and local producers and suppliers and offer a wide range of Award-Winning fresh products to our customers. These are pre-ordered to ensure you get maximum shelf life and the freshest produce, whilst mindful of our environmental commitment to minimising waste and food miles. Please do look at our W: www.hawkridge.uk.com E: freshprovisions@hawkridge.uk.com T: 01363 884222 if we can assist. Please do follow us on Instagram or like us on Facebook for latest offers, products, competitions, and news.