

NEW

August 2025 Updates 2

HawkrIDGE
FARMHOUSE DAIRY PRODUCE

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/



A Legend In Its Own Lunchtime!

Yep, we get accused of being a bit on the **rich side** with our pasties.
Let's be up front about it though... *quality ingredients don't come cheap!*

Take last week when the price of our proper British beef skirt **jumped 6%**.
No dramas though, as we saw it coming and factored into our pricing all the way back in February.

Then this week, something else landed...
Our 16th consecutive Great Taste Award
for the legendary **Chunk Steak Pasty!**

Let's say that again: **16 back-to-back wins**, year after year, from one of the most prestigious and well-recognised food awards out there.

Not by chance... but because it's a **genuinely awesome product**, hand-crafted from the finest ingredients by the Hunks at Chunk.

From chocolate to cheese, pork chops to chia seeds, no other product* has ever done that. Not once, *never!*



E: freshprovisions@hawkrIDGE.uk.com

"The filling is a work of art with stunning texture."

"We wish more pasties tasted this good."

— *Great Taste 2025 Judges*



Delicious Pasties



Box of Butter Chicken Curry Pasties



Box of Cheddar and Onion Pasties

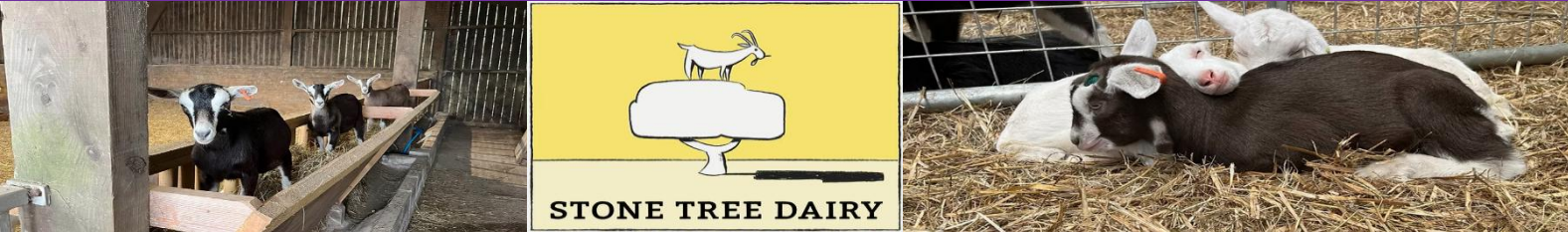
Their Story

They founded Stone Tree Dairy in 2024, on a historic farm in south Devon. There have been goats in this area since at least the time of the Domesday Book. Hawkridge are proud to be supporting them bringing back some of Devon's ancient farming heritage.

NEW

Stone Tree Dairy brings together their passion for goats, cheese and sustainable agriculture that works in harmony with the land. Their goats are raised on their own farm, where they graze on clover-rich pastures overlooking the beautiful south Devon coast. They believe that happy goats - and happy soil - produce the best milk, so they can make delicious cheeses.

STONE TREE DAIRY UNPASTEURISED GOAT CHEESES NOW AVAILABLE FROM HAWKRIDGE!



Smooth and Mellow

Redlap

The smooth, mellow texture that comes from the clean, fresh air and lush, high pastures of the Alps, right here in south Devon - and with goats milk! You can buy the amount of Redlap you'd like straight from the cheese wheel from delis and cheesemongers or in convenient ready-cut portions

2.5kg part wheel



Salty, Tangy & Tasty

Salty

A Devon version of a white, salty classic

On salads, pizza or baked in the oven, our salty classic is a reminder of sunny holidays. You can buy Salty sliced fresh at the deli or cheesemonger

5kg tub or 160g retail tub



Semi-soft small cheeses with a tangy, tasty rind

Pebble

900g round

Our pungent, washed rind soft Pebbles are perfect for picnics, a quick lunch or supper or sit proudly on a cheese board. You can buy individual cheeses or cut from a larger wheel.



Fresh, light goats curd

Fresh Goats Curd

175g pot

Fresh, lemony with a mousse-like texture, this is our youngest cheese that we recommend enjoying straightaway. Serve on toast or crackers, whip it into a dip, stir it through pasta (a winner with tomatoes or mushrooms in particular!) or use it for salads, cooking or baking



NEW

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.