

## LANSDOWN RESTAURANT

### Our Food Provenance and use of Local Food Suppliers

We care passionately about the foods that we provide for our patients, staff and visitors. Wherever possible we will always use freshly prepared, seasonal, sustainable, healthy foods from local suppliers.

Here are some examples:

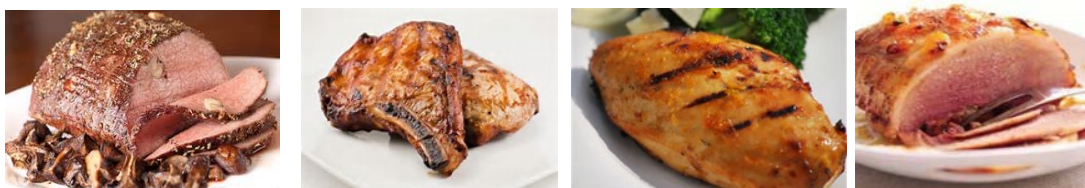
#### EGGS

We only use free range eggs, supplied by Westcroft Eggs, Berrow, Somerset



#### MEAT & POULTRY

We only use Farm Assured Beef, Pork, Chicken and Gammon Ham supplied by Sheppards Butchers of Bristol.



## FISH

We do not serve any fish from the Marine Conservation 'fish to avoid' list



## BREAD

We purchase fresh bread and bread rolls daily from Bakers of Bath in Twerton High Street, Bath.



## ICE CREAM

We sell local ice cream; it's made in Marshfield, Nr Bath.



## FRESH VEGETABLES

We buy our fresh vegetables from Be Prepared in Twerton, Bath,



## FRESH FRUIT

We buy our fresh fruit from A David & Co Wholesale Fruit and Vegetables, Bristol and Reynolds Fruiters, Bristol.



## YOGURTS

We buy our yogurts from Yeo Valley Farm, in the Mendips in Somerset



