

Collections Slow Cooked Meat Range

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Collections Slow Cooked British Short Rib of Beef with Truffle Jus

- 100% British
- Premium unique cut, fat marbling, on the bone, table centre piece
- Hand Trimmed by Expert Butchers to remove any heavy fat or gristle
- Hand rubbed with roast garlic, thyme, bay, sea salt and cracked black pepper.
- Slow cooked for 4.5 hours to give exceptional tenderness
- When cooked the Short Ribs are a tantalising tender cut of meat that fall off the bone with ease.



Collections Slow Cooked British Pork Belly with Apple Jus

- 100% British
- 100% Outdoor Bred Pork from Select Farms and raised to higher welfare standards.
- Pork Belly is a flavoursome cut of meat. It has been hand prepared and diamond scored to deliver irresistible crackling.
- Seasoned to deliver the perfect crackling.
- Slow Cooked for just under 4 hours for tenderness.
- It is served with as rich stock based sauce enriched with Norfolk Cider and Apple.



Collections Slow Cooked British Harissa Lamb Shoulder

- 100% British

- Expertly hand butchered, scored and marinated with Middle Eastern inspired Spices (sumac, cumin, star anise, fennel, paprika) before being slow cooked for tenderness.
- Slow Cooked for 4 hours 50 mins.
- Lamb Shoulder is a flavoursome cut of meat that is particularly tender and falls off the bone with ease.
- The meat has been cold smoked over oak wood chips and marinated for 24 hours before being slow cooked

