



aceville

**GREAT
BRITISH
FOOD**

**AWARDS
2018**

**ANNOUNCING THE RESULTS
OF THE GREAT BRITISH FOOD
AWARDS 2018**

Producer Categories



From a British made ghee to a delivery box of foraged herbs, the winners of the **Great British Food Awards 2018** were some of the most exciting and innovative we've come across. This year saw us introduce several new categories and welcome a

host of new celebrity judges, including Monica Galetti, Raymond Blanc and Mark Hix.

At *GBF* we're all about celebrating small artisan producers – in fact, we set up the awards five years ago precisely to give them the praise they rightly deserve. So for this year's awards I'm absolutely delighted to see so many truly innovative small companies coming top. I'm proud to say that all of our winners represent the very best of modern British food.

After an unprecedented number of entries and four months of rigorous shortlisting, testing and tasting – the results are in! We are thrilled to reveal the winners of the Great British Food Awards 2018. The following products reflect the exciting developments in British artisan food.

And we can guarantee that each one will blow your socks off..

Natasha Lovell-Smith
Editor of *Great British Food*



HOW WE JUDGED...

ROUND ONE This year had a record number of entries – all of which demonstrated the UK's thriving food and drink scene. In the first round, we taste-tested every single product entered, awarding scores primarily based around taste but also taking provenance into account.

ROUND TWO We then made a shortlist of our favourite products in each category, and asked our panel of celebrity experts and *GBF* testers to taste each product and name their favourite – along with two highly commended products.

ROUND THREE Finally, we sent our category winners to our final expert judge Rose Price, head buyer at Ocado, and asked her to pick her top product.



Download your banners
by clicking on these logos:

After the link, right click the award logos and select 'Save Image' from the menu





BRITISH PRODUCT OF THE YEAR



BRITISH PRODUCT OF THE YEAR

New for 2018, the British Product of the Year is the best overall product out of the category winners – the grand champion, if you will. Chosen for its outstanding taste, provenance and all-round Britishness, the winner was judged by Rose Price, head buyer at Ocado. There was definitely some tough competition for the title, but for Rose, one in particular stood out:



"Judging the British Product of the Year at the Great British Food Awards was as difficult as it was delightful. The finalists presented a fantastic display of high-quality products which were consistent in their innovation and great taste. As a retailer, this was brilliant to see. On a personal level, blue cheese isn't something for which I'd usually make a bee-line, but I couldn't help going back for more of Cropwell Bishop's Beauvale. I was impressed and enamoured with the creamy texture and subtle flavour of this evidently exceptional cheese. For me, it was the clear winner."

 **ocado**
The online supermarket



CHEESE

Judged by Le Gavroche's
Michel Roux Jr.

Winner

Cropwell Bishop Creamery, Beauvale,
cropwellbishopstilton.co.uk

"Beauvale is rich and creamy and really hits the spot. A highly versatile blue cheese with charm, yet robust enough to satisfy the need for a characterful cheese. Wonderful on a slice of hot sourdough toast."

Highly Commended

La Latteria, Burrata, £18.90/kg, lalatteria.co.uk
"Delicate, creamy with a fresh milk flavour and just the right amount of texture to greedily scoop up. I can't fault it!"

Colston Bassett Dairy, Shropshire Blue, £24/kg,
colstonbassettdairy.co.uk

"Deep flavours that evolve on the palate, buttery and intense. Great with a glass of port, or crumbed into a simple salad with walnuts. Heavenly!"



SPIRITS

Judged by chef and
restauranteur
Mark Hix, MBE

Winner

Seawolf Premium White Rum, £33.95,
royalmilewhiskies.com

"Seawolf is at the forefront for rum produced here in the UK. I think this category is on the verge of a big increase. For an unaged rum, it delivers a very distinct taste with bold flavours."

Highly Commended

Conker Cold Brew Coffee Liqueur, £31,
conkerspirit.co.uk

"Perfectly balanced, without the synthetic sweetness of other coffee liqueurs - and the hints of caramel and vanilla don't compromise the coffee itself."

White Heron British Cassis, £22.50,
whiteherondrinks.co.uk

"Vividly colourful, pleasantly tart and clean. A welcome addition to any English sparkling wine and a must-have for boozy puddings."



CIDER

Judged by drinks expert
Olly Smith

Winner

Browns Medium Dry Cider, £2.70,
dunkertonscider.co.uk

"Imagine an apple as bright and powerful as a comet! Pulsing with intense, characterful flavour, this single varietal cider has richness, balance, and complexity - with star-power to light up the moment. Organic excellence."

Highly Commended

Sheppy's Vintage Reserve Cider, £2.50,
sheppyscider.com

"Glory in a glass. Quality fruit framed with a subtle oak structure, this is a skilful and satisfying cider - right through from floral and zesty finesse to a surreptitiously deep savoury strata."

Gospel Green Vintage, gospelgreen.co.uk

"Bright with a super-dry zing and perfect to serve in place of a top sparkling wine, or to pour with a cheeseboard for a real treat."



WINE

Judged by Masterchef's
Monica Galetti

Winner

The Gusbourne Estate,
Blanc de Blancs 2013,
£45, gusbourne.com

"Without a doubt one of the best English sparkling wines I've tasted!"

Highly Commended

Denbies Pinot Noir 2016,
denbies.co.uk

"Extremely pleasant. A lovely ripe pinot noir, and very juicy."

Lyme Bay Bacchus Block 2017, £16.99,
lymebaywinery.co.uk

"Very summery, complex and fresh - it's like biting into a nectarine. Well balanced with a lovely acidity, without being too harsh."



BEER

Judged by author and
beer expert **Melissa Cole**

Winner

Padstow Brewing Company, Padstow
Pilsner, £3.50, padstowbrewing.co.uk

"Perfectly clean, light and super-refreshing. A really well-executed lager that leaves you wanting more and more."

Highly Commended

Unity Brewing Company, Collision South Coast
IPA, £3.50, unitybrewingco.com

"Really drinkable and fruity with a delicate satsuma aroma. Lightly hazy and just balanced enough not to be cloying. It got better with every sip."

Adnams, Ghost Ship Pale Ale, £1.79,
adnams.co.uk

"Very drinkable and approachable."



GIN

Judged by Masterchef's
John Torode

Winner

Dyfi Distillery, Dyfi Original Gin, £31.95,
dyfidistillery.com

"A wonderful gin straight up or in a martini with a mixer. Smooth, beautifully flavoured and not overpowering in any way. I am a convert."

Highly Commended

Salcombe Distilling Co, Salcome Gin 'Start Point,' £40,
salcombegin.com

"Uncomplicated and wonderful over ice."

Conker Spirit, Dorset Dry Gin, £36,
conkerspirit.co.uk

"This gin is ace in a martini and delicious with tonic in that very British way."



NON-ALCOHOLIC DRINK

Judged by chef and food writer
Valentine Warner

Winner

Square Root London Ltd,
Square Root Rhubarb Soda, £1.80,
squaresootsoda.co.uk

"A very delicate and fine-tuned soda that's not only good on its own, but very handy for barmen when it comes to cocktails. Invigorating and well made."

Highly Commended

The Lincoln Tea and Coffee Company,
Lincolnshire Tea, £6.99,
lincolnshiretea.co.uk

"A lovely tea - subtle, but with a full flavour."

Adnams Ghost Ship Alcohol Free, £1.59,
adnams.co.uk

"It has a refreshing thinness and is great cold. I will be buying more."



FREE FROM

Judged by River Cottage's
nutrition expert **Naomi Devlin**

Winner

Salted Caramel Brownies, £2,
lovebrownies.co.uk

"These deeply chocolatey, gooey-centred caramel brownies would be anybody's favourite - gluten-free or not! From the beautiful box, to the consciously-sourced local eggs and butter, you can feel the love radiating out of them. Definitely one for the sweet-toothed among us, you wouldn't know they were free-from anything."

Highly Commended

Doves Farm Banana Oat Bars with Hemp, £2.50,
dovesfarm.co.uk

"Imagine the ripest banana you've ever eaten and throw in some brown sugar. With British gluten-free oats, these bars make a very satisfying snack."

La Maison des Sorbets Strawberry and Fresh Basil Sorbet, £13,
lmdsfoods.com

"This strawberry and basil sorbet has a velvety texture and clean, fresh flavour that celebrates Britain's favourite summer fruit."



CONFECTIONERY

Judged by patissier and
celebrity chef
Eric Lanlard

Winner

Demarquette Cobnut Praline Crunch,
£25,
demarquette.co.uk

"These are delicious! Super light, super crunchy and really nutty... the box disappeared in minutes as you can't stop eating them. Proper fine chocolate!"

Highly Commended

Kennard's Artisan Chocolates, Chilli & Cardamom Bar, £4.50,
desire4food.com

"The beautiful crunch in this chocolate bar demonstrates perfect tempering - with just a little touch of heat on the back of the throat."

Fudge Kitchen, Afternoon Tea Selection, £6.49,
fudgekitchen.co.uk

"I thought this selection was a great idea. The flavours came through beautifully and tasted natural."



GLUTEN FREE

Judged by the Patron of
Coeliac UK **Caroline Quentin**

Winner

Flower & White Ltd, Lemon Muffin,
£1.95,
flowerandwhite.co.uk

"First place goes to the utterly divine lemon curd muffin. It tastes like real home baking. Light, sharp and sweet, moist and moreish. Terrific texture too."

Highly Commended

Ugo Foods Group, Gluten Free Vegan Pumpkin & Sage Raviolini, £3,
ugogroup.co.uk

"A first class product - perfection in a little pasta parcel. Beautifully balanced flavours, good packaging and clear cooking directions."

Nairn's, Gluten Free Rosemary and Sea Salt Flatbreads, £1.79,
nairns-oatcakes.com

"We know Nairns look after people with coeliac disease and those who choose to live gluten free, and these are a real treat. They really tickle the taste buds and are wonderful with cheese."



SWEET PRESERVE

Judged by author and food writer

Rosie Birkett

Winner

Radnor Preserves, Pink Gin Marmalade, £5.49, radnorpreserves.com

"I love this unusual twist on classic marmalade that cleverly emulates the flavours of pink gin. The deep, bitter notes of the grapefruit are perfectly balanced by the sweetness in the marmalade – it's fabulous on hot buttered toast."

Highly Commended

Briscoe's Jellies, Sinful Cinnamon Jelly, £4.25, briscoesjellies.co.uk

"A really unusual and intense flavour. A very well-balanced and versatile jelly."

Hembridge Organics, Raspberry Jam, £3.99, hembridgeorganics.co.uk

"Absolutely delicious, really fresh-tasting with a lovely loose texture. It feels and tastes homemade."



SWEET BAKE

Judged by Le Manoir's **Raymond Blanc + team**

Winner

The Proof of the Pudding, Cherry and Almond Pudding with Alnwick Rum Almond Liqueur, £8, theproofofthepudding.co.uk

"Nice light sponge; good balance of fruit and liqueur and a great flavour."

Highly Commended

Fab Fairies & Wicked Tarts, Indulgent Dark Chocolate and Raspberry Cake, £11, fabandwicked.co.uk

"Great flavour, moist sponge and rich indulgent chocolate. Also very well presented."

Deli Lites, Peanut Butter Truffle Brownie, £3.50, delilitesandwiches.co.uk

"Lovely flavour and texture. Plenty of peanut crunch and surprisingly not too rich."



DAIRY

Judged by **Simon Rogan**, chef patron of Cumbria's L'Enclume

Winner

Callestick Farm, Cornish Sea Salted & Rhubarb Ice Cream, £3.50, callestickfarm.co.uk

"This ice cream has a beautifully smooth texture and the flavours of rhubarb and sea salted caramel pair deliciously. It's impossible to stick to one scoop, so make sure you have a big appetite before you crack the lid open!"

Highly Commended

The Collective, Kefir Mango 'n' Turmeric Cultured Drink, £2.50, thecollectivedairy.com
"This uber-nutritious product is incredibly versatile and very tasty. You can enjoy it on its own or pour it over your morning cereal for a sweet kick."

New Forest Ice Cream Dairy Salted Caramel Ice Cream, £3.95, newforesticecreamltd.co.uk

"Thick, creamy and rippled with glorious salted caramel. What more could you want from an ice cream?"



FRESH MEAT

Judged by Michelin-starred restaurant owner and chef

Glynn Purnell

Winner

Red Ruby Short Ribs, £6.20/kg, redrubydevonbeef.co.uk

"In their raw state, the short ribs had a lovely colour and marbling. They cooked beautifully, coloured nicely in the pan, and had a good fat coverage. There was a delicious aroma both during and after cooking. The flavour was deep and buttery, and the texture was wonderful – they fell off the bone."

Highly Commended

Welsh Wagyu Sirloin Steak, alternativemeats.co.uk
"The sirloin had beautiful marbling and good fat content. The taste was buttery and the texture was lovely."

Rhug Organic Welsh Salt Marsh Lamb Shoulder, £25.20, rhug.co.uk

"Nice and lean with a golden, crispy skin and good caramelisation. It fell off the bone."

Herb Fed Free-Range Bronze Turkey, £50, herbfedpoultry.co.uk

"Rich colour, with good fat coverage. The meat was juicy, and the texture was firm yet moist."



BUTCHER'S COUNTER

Judged by chef and local food champion **Nathan Outlaw**

Winner

The Jolly Hog, Porky Black, £3, jollyhoguk.com

"The favourite of all the chefs. A very tasty sausage with classic flavour combinations – the addition of black pudding adds a little something special and really comes through. Meaty with a skin that isn't too tough. It cooked well without much shrinkage."

Highly Commended

Ramsay of Carluke Ltd, Black Pudding, £2.50, ramsayofcarluke.co.uk

"A classically flavoured black pudding that doesn't try to be fancy. Traditional and tasty, and crisped up really well when grilled."

Croots Farm Shop, Croots Ecclesbourne Sausage, £9.95/kg, croots.co.uk

"I really enjoyed the flavours. It has an unusual spicing and is softly textured."



CHARCUTERIE

Judged by farmer and TV presenter **Jimmy Doherty**

Winner

Lane Farm Country Foods/Suffolk Salami Company, Suffolk Chorizo, £5.50, suffolksalami.co.uk

"This is a stunning product that could give any Spanish chorizo a run for its money. It has the perfect consistency with a well-balanced sweet and smoky paprika flavour. I tried it in a paella and it worked a treat!"

Highly Commended

Ludlow Food Centre, Gloucester Old Spot Smoked Coppa, £3.50, ludlowfoodcentre.co.uk
"Sharp, salty and bold! A real taste of English charcuterie."

Deli Farm Charcuterie, Cornish Lomo, £43.21/kg, delifarmcharcuterie.co.uk

"This is super moreish and has delicate spicing that cuts through, but still allows the quality of the pork to shine."



READY MADE

Judged by food writer and columnist **Tim Hayward**

Winner

Fuud LTD, Beef Bourguignon, £4.75, fuud.co.uk

"This was the clear winner. The product was well chosen for the cooking and preservation method – basically, it's improved by being packaged and stored. The meat was high-quality and the seasoning was bang on. A good balance between elements."

Highly Commended

Field Fare, Salted Caramel Cheesecake, £5.49, field-fare.com

"Great flavours. Very sweet but in a sensibly-sized serving. I could take a little more cheesy sourness in the filling, but generally an excellent cake."

Deli Lites, Moroccan Bespoke Bowl, £5.50, delilitesandwiches.com

"This ticks all the healthy eating boxes. The superfood ingredients hang together well and it's an extremely creditable runner up."



FISH & SEAFOOD

Judged by food writer **Elly Curshen**

Winner

Uig Lodge, Smoked Salmon, Hand Sliced Smoked Salmon Pack, £20, uiglodge.co.uk

"To me, this is perfect smoked salmon; all the things that matter to me – texture, taste, smoke level and thickness – are spot on. A top class product and a real treat to eat. Well worth hunting down and stocking up!"

Highly Commended

Abel & Cole, Hand Dived Scallops, £12.99, abelandcole.co.uk

"The sweetest, most delicious scallops I can ever remember tasting. Absolutely incredible."

The Weald Smokery, Hot Roast Smoked Salmon, £52.52 per kg, wealdsmokery.co.uk

"Such a versatile product. Keeps well in the fridge and is ready to add to all sorts of dishes. I loved the texture and meatiness of the fillets."

Great British FOOD

SUBSCRIPTION BOX

Judged by the **Great British Food Team**

Winner

Forager Ltd, Wild Box, £20, forager.org.uk

"This is such a fantastic concept – freshly foraged, seasonal goodies like damsons, dandelion leaves and rosehips delivered straight to your door with detailed information on how to cook with them. If you've ever fancied experimenting with wild food but don't know where to start, this box is ideal."

Highly Commended

Abel & Cole, Super Salad Recipe Box, £15, abelandcole.co.uk

"Delightfully different recipe boxes, containing two delicious meal-sized salads. Our panel loved the use of unusual flavour combinations and seasonal produce."

Slate, Cheese Club, £75 for 3 months, slatecheese.co.uk

"A fantastic monthly box containing an innovative trio of lesser-known British cheeses and some artisan crackers. An indulgent treat."



STORE CUPBOARD

Judged by food journalist **Sheila Dillon**

Winner

Happy Butter, Organic Ghee, £4.99, happybutter.co.uk

"Grassy and fresh. This product gives a wonderfully buttery under-taste in dishes where butter would normally burn. Seriously delicious. Sets new standards for ghee in this country."

Highly Commended

Ross & Ross Food, Roast Dinner Dust, £4.50, rossandrossfood.co.uk

"The most perfectly balanced umami seasoning I've tasted. It adds real depth and nuance to a wide variety of dishes."

Mrs Balbir Singh's, Tandoori BBQ Rub, £5, mrsbalbirsingh.com

"Good clear flavours and very satisfying. I used it on a number of meats and it worked beautifully."



HEALTHY BOOST

Judged by author and food blogger **Madeleine Shaw**

Winner

Tideford Organics, Spiced Sweet Potato Soup with Lentils + Quinoa, £3.30, tidefordorganics.com

"This is a go-to in my house when we don't have time to rustle up dinner. It's super filling and rich in plant protein!"

Highly Commended

Carr Foods Ltd, Nourish Kefir, £3.19, carrsfoods.co.uk

"So delicious and good for your gut!"

BumbleZest, Revive & Restore Health Shot, £2.99, bumblezest.co.uk

"I need this more than ever as a mum!"



SAVOURY SNACK

Judged by chef and TV personality **Richard Corrigan**

Winner

The Zingiberi Bakery, The Captain's Crackers – Cracked Pepper & Sea Salt, £2.50, thezingiberibakery.co.uk

"A clear flavour and very crispy cracker. Great with soft cheeses and sweet chutneys to refresh the palate after a good meal."

Highly Commended

Peter's Yard, Spelt & Fig Sourdough Crispbread, £2.95, petersyard.com

"A very close contender – good balance of taste and textures."

Made for Drink, Duck Fritons, £22.50 for 10 packs, madefordrink.com

"An interesting product with a very nice duck flavour. A great change from normal snacks."

Great British FOOD

SAVOURY BAKE

Judged by the **Great British Food Team**

Winner

Paul Rhodes Bakery, Seeded Porridge Sour, £4.50, paulrhodesbakery.co.uk

"This incredible sourdough is a feast of flavour and a real celebration of British ingredients, combining heritage wheat from Northumberland with rich and toasty British-grown linseed and camelina seeds. The golden crust is crisp, malty and wonderfully savoury while the crumb is velvety and packed with flavour."

Highly Commended

Roy Hunt Produce, Pork Pie, £2.50, tatchburym Manor farm.co.uk

"This small but perfectly formed pork pie ticked all of our boxes – crisp and flavourful pastry, perfectly seasoned pork and delicious jelly."

The Unusual Pork Pie Company, Pork, Chicken, Ham & Apricot Cold Cutting Pie, £18, theunusualporkpiecompany.co.uk

"A real showstopper of a sharing pie, with moreish pastry and a beautifully tender meat filling."



SAVOURY PRESERVE

Judged by chef **Rosemary Shrager**

Winner

Genny Graham, Ginger, Lime and Pepper Jelly, £4.75

"Truly delicious. It brings something a little more unusual to the table; full of flavour, with just the right amount of spice from the ginger. The perfect accompaniment to cheese or cold meats and great for any ginger lover."

Highly Commended

Stokes Chilli Jam, £3.49, stokessauces.co.uk

"This chilli jam has the right balance of sweet and sourness, with a nice kick of chilli at the end. Overall a well-rounded preserve that tasted fresh."

Summer Harvest Oils, Garlic Mayonnaise, £2, summerharvestoils.co.uk

"Simply delicious. A smooth, creamy texture that tasted remarkably fresh, and is also very versatile."



OILS

Judged by food journalist **Sheila Dillon**

Winner

Wignalls Yellow Cold Pressed Rapeseed Oil, £4, wignallsfarm.com

"Fresh and nutty – no cabbagey off-notes, with just a hint of sweetness."

Highly Commended

Farrington's Mellow Yellow Cold Pressed Rapeseed Oil, £4.50, farrington-oils.co.uk

"No bitterness and no cabbage aftertaste—just a good clean taste."

Mr Hugh's Chilli & Garlic Drizzle Oil, £3.99, mrhughs.co.uk

"Punchy and clean. Powerfully delivers what it says on the bottle!"