

Our Food

At Oakman Inns we put a lot of time and effort into doing things the right way, not because it's trendy but because we want to. It's the kind of people we are and the kind of restaurants we want to run. We're extremely proud of our achievements so far and we assure you the good work didn't stop when we received our Sustainable Restaurant Association (SRA) accreditation.

Great food doesn't just happen by accident. Nor does it happen on its own – it's a heady combination of an expert kitchen team supplied with great quality ingredients:

Our Butchers

Aubrey Allen has been our butcher-of-choice since we opened our first business in 2007. This family-run butcher consistently delivers high-quality meats for our chefs as well as sharing our values; sourcing from farmers who care for their animals, their environment and the communities in which they live. By keeping our supply chain so tight we can trace all the meat we sell, from the field gate to your plate.

Beef

The farms we buy from graze their cattle on vast green, clean pastures with pure spring water, far away from areas impacted by industry. Some come from Cornwall, some from the Highlands of Scotland.

Our beef is from suckler herds (bred only for beef) and raised in a herd with their family. By adopting natural farming practices the meat is allowed to develop slowly, gently building muscle full of flavour. The meat is dry-aged in the time-honoured way for a minimum of 21 days to tenderise the meat and intensify the flavour. Then, Aubrey Allen's master butchers employ skilled seam butchery techniques to deliver, quite simply, the most stunning beef.

Pork

We source our pork from a farm in Lincolnshire where it is Farm Assured and slowly reared to very high standards. The pigs are born in the great outdoors and stay there with their mothers until weaning. They are reared longer than average to intensify the succulence and flavour of the meat.

Our farmers select our pork to have just the right fat-cover and shape to bring out the very best of the meat's natural flavours on our charcoal-fired Josper grills.

Lamb

Lambs have a tendency to fatten up quickly, so the rugged, craggy terrain of Devon and Cornwall is ideal in ensuring they exercise their muscles. The granite pastures and natural herbs of these grasslands bring a whole new depth of flavour to the meat. This helps them to grow with the right balance of meat and fat and with a wonderful sweet flavour.

Our Greengrocers

Reynolds has also been supplying us since day one. They have grown to know our customers almost as well as we do, delivering superb quality fruit and vegetables for our chefs to create seasonal specials and the best possible flavours. They will always try and source British produce for us when it's available because, like us, they believe it's the right thing to do.



Poultry & Eggs

The chicken on our menu is only bought from British farmers with the Red Tractor accreditation because it gives us the assurances we want around animal welfare and the impact of the farmer's methods on the surrounding countryside.

We only buy eggs from farms where the chickens are allowed to roam freely outdoors. Happy hens lay great tasting eggs.



Fishmongers

Daily fish specials have been a popular feature on our menu since day one. Our skilled chefs plan their specials for the week, placing their order with our fish mongers, Direct Seafoods, who deliver first thing in the morning, direct from the most local fish market.



We are all too aware of the impact of over-fishing on our seas, the damage to habitats and the need to protect vulnerable species. That is why only sourcing fish responsibly; from Marine Stewardship Council (MSC) approved suppliers is something we will not compromise on. The MSC operates two standards – one for well-managed sustainable fisheries and one for traceability. In order to bear the MSC label, every link in the supply chain – from ocean to plate – has to be certified for traceability so that when we buy fish with the MSC tick, we know it can be traced back to the certified sustainable fishery that caught it.

Our Coffee

We're rather choosy about our coffee. Our beans have been selected for their full-bodied flavours, intense aroma and lasting, rich cocoa notes. Our coffee beans are Fairtrade certified, sourced from farms and cooperatives Colombia, Vietnam and Peru, all of which are 100% traceable to origin.

Something Sweet

Back in 2002, Jude's husband decided to follow a different way of life. In a barn in the rolling South Downs hills he immersed himself in the art of creating the tastiest ice cream, which he lovingly named after his wife.



What started as a hobby soon became a family enterprise and now there's enough Jude's ice cream for us to serve in our restaurants too. Like us, Jude's are committed to doing the right thing and so they give 10% of their profits to charities they love; both in the local community and to international causes.

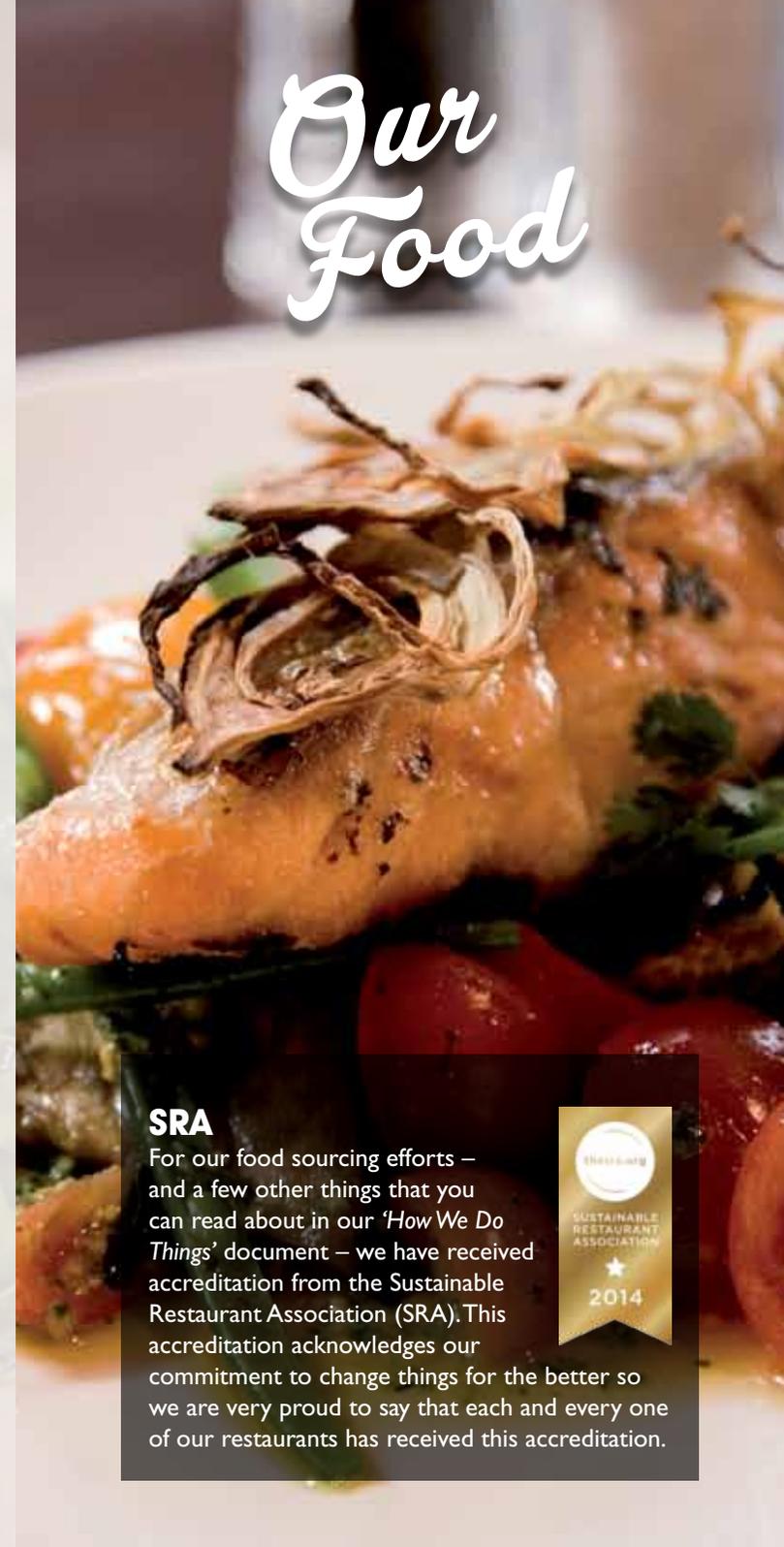
Wines

Enotria have been helping us to select our wines since our business first started. Their award-winning portfolio coupled with a first-class training programme for our teams means our food menu, wine list and team recommendations work together seamlessly.



Over the years, the team at Enotria has developed an in-depth knowledge of what our customers like. They also keep us up-to-date with the latest trends, ideas and insights so we can stay one-step ahead. Our love of wine is matched only by their superb expertise and genuine passion.

Our Food



SRA

For our food sourcing efforts – and a few other things that you can read about in our 'How We Do Things' document – we have received accreditation from the Sustainable Restaurant Association (SRA). This accreditation acknowledges our commitment to change things for the better so we are very proud to say that each and every one of our restaurants has received this accreditation.

