

## HOSPITALITY

### The Buccleuch Arms Hotel

map ref. **8**

The Green, St Boswells TD6 0EW T: 01835 822243  
E: info@buccleucharms.com W: www.buccleucharms.com

**Scottish Hotel Awards – Scottish Inn of the Year 2013**  
**Catering in Scotland Awards – Scottish Pub Excellence Award 2013**

The Buccleuch Arms is a charming four-star inn, dating back to 1836. The bistro menu specialises in Aberdeen Angus steaks from the Borders where traceability and taste is key. Locally sourced prime ribeye and sirloin also feature, along with a rich steak pie made with Scottish Borders beer. There are plenty of fresh seasonal options for non-meat eaters too!

### The Cobbles - Freehouse and Dining

map ref. **9**

7 Bowmont Street, Kelso TD5 7JH T: 01573 223548  
E: info@thecobbleskelso.co.uk W: www.thecobbleskelso.co.uk

**CAMRA – National Pub of the Year Scotland and N Ireland 2013**

The Cobbles – Freehouse and Dining offers an eclectic mix of British classics and modern European cuisine, using the finest locally sourced and seasonal ingredients. The Cobbles is also the brewery tap for one of Scotland's most progressive craft breweries, Tempest Brewing Co, who produce big flavour beers in the Scottish Borders.

### The Wheatsheaf at Swinton

map ref. **10**

Swinton, TD11 3JJ T: 01890 860257  
E: reception@wheatsheaf-swinton.co.uk  
W: www.wheatsheaf-swinton.co.uk

**Scottish Hotel Awards – Best Restaurant in the Scottish Borders 2013**

The Wheatsheaf is renowned for first class food, freshly produced using the highest quality locally sourced ingredients. Fresh seafood comes in daily from Eyemouth harbour, just 12 miles away. Thirty-five day aged, fully traceable beef is purchased from local Borders livestock, giving tender and flavoursome steaks. According to season, wild salmon and game add another local taste to the menu.

## ICE CREAM

### Giacopazzi's

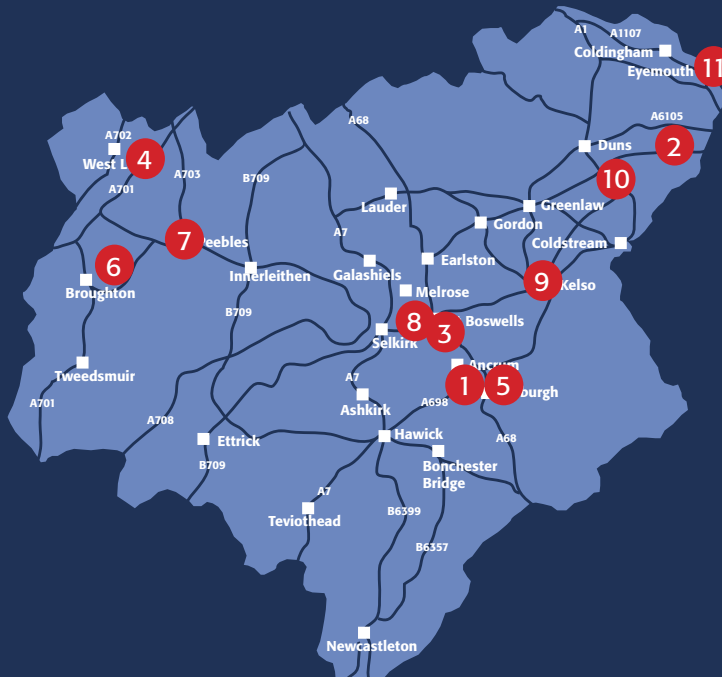
map ref. **11**

20 Harbour Road, Eyemouth TD14 5HU T: 018907 50317  
E: enquiries@giacopazzis.co.uk W: www.giacopazzis.co.uk

**Ice Cream Alliance (ICA) National Ice Cream Competition Awards:**  
**2013 - Gold Medal - Chocolate Fudge Brownie Ice Cream**  
**2013 - Champion of Champions Flavour Award - Chocolate Fudge Brownie Ice Cream**

Italian Lorenzo Giacopazzi settled in Eyemouth in 1898, doing what he knew best – making ice cream. Giacopazzi's ice cream is still produced with the same passion that Lorenzo brought to his craft. All ice creams and sorbets are made fresh each day in a wide range of both traditional and original flavours.

## MAP OF THE SCOTTISH BORDERS - not to scale



[www.bordersfoodnetwork.co.uk](http://www.bordersfoodnetwork.co.uk)



# Meet our Star Producers



## CHARCUTERIE & DELICATESSEN

The Scottish Borders is home to star producers, providers and farmers deeply committed to producing food of outstanding quality, to the highest standards. Buying locally ensures that food is always fresh and helps to safeguard the supply of quality produce from Borders' family farms.

Scottish Borders Food and Drink represents local specialist businesses, each committed to developing and showcasing the region's range of excellent food and drink. These award winning companies are a small but delicious taster, enticing you to delve further into the rich culinary offering from the Scottish Borders.

## BEER

### The Scottish Borders Brewery

map ref. **1**



Lanton Mill, Jedburgh TD8 6ST  
T: 01835 830387 E: john@scottishbordersbrewery.com  
W: www.scottishbordersbrewery.com

**SIBA Scotland Premium Bitter 2012 - Silver**  
**SIBA Scotland Premium Bitters 2013 - Gold**  
**SIBA UK Premium Bitters 2013 - Bronze**

Scottish Borders Brewery was established by John Henderson in 2011 on his farm near Jedburgh. The beers are brewed using barley from the farm's own fields - 'From Plough to Pint'. In 2012, John acquired the Cross Keys Inn, in nearby Ancrum, which stocks the brewery's own ales and has a growing reputation as a gastro-pub for its excellent menu of locally produced ingredients. A new shop and restaurant will open at the brewery premises in June 2014.

### Peelham Farm Produce

map ref. **2**

Foulden, Berwickshire TD15 1UG  
T: 01890 781328 E: info@peelham.co.uk W: www.peelham.co.uk

**Scotland's Speciality Fine Food Fair Best Product 2014 (Air-Dried Prosciutto Ham)**

Peelham have been hand-making organic charcuterie from their free-ranging pigs and sheep for the last 15 years. Having Italian and French charcutiers on the farm, they have adapted the centuries-old methods to produce a truly authentic 'Berwickshire Charcuterie'. Air-dried sausages, hams and mutton are slowly cured in the natural air-flow of the on-farm curing facilities, using a sea-salt only cure.

### The Mainstreet Trading Company

map ref. **3**

Main Street, St Boswells TD6 OAT T: 01835 824087  
E: info@mainstreetbooks.co.uk W: www.mainstreetbooks.co.uk



**Farm Shop & Deli Show Awards - Delicatessen of the Year 2014**

The award-winning Mainstreet Trading Company opened as an independent bookshop and cafe in 2008. The Deli was launched in 2012 and proprietor Bill de la Hey and his team are working closely with local suppliers to create a broad range of specialist foods with a particular focus on cheeses, cured and smoked meats, plus a range of food cooked on the premises.

### Whitmuir - The Organic Place

map ref. **4**

Whitmuir Farm, Lamancha, West Linton EH46 7BB  
T: 01968 661908 E: info@whitmuirorganics.co.uk  
W: www.whitmuirorganics.co.uk

**The Soil Association - Best Organic Retailer (UK Natural and Organic Awards 2011)**

One of the best organic shops in the UK with a huge selection of organic and sustainable produce. The shop, with butchery and licensed restaurant, is on a working fully organic farm of 140 acres. This is traditionally sheep and beef country, but chickens are also kept for eggs and meat, turkeys for Christmas, and pigs for pork and bacon. Vegetables and soft fruit are also grown, plus a small quantity of wheat for baking.

## CONFECTIONERY & PATISSERIE

### Border Meringues

map ref. **5**



Unit 1 - 2 Riverside Workshops, Edinburgh Road, Jedburgh TD8 6EE  
T: 01835 863383 E: geoffreysbanks@gmail.com  
W: www.border-meringues.co.uk

**The Scottish Home Baking Awards - Winner 2013**

Since 2005, Border Meringues has evolved from a few meringues made at home to sell to local shops, to the current professional kitchen. The baking range now includes tasty scones and delightful patisserie, served to customers through two coffee shops, on site at Jedburgh and in picturesque Kelso.

### Campbells Fudge Limited

map ref. **6**



Hawkshaw Farm, Tweedsmuir, Biggar ML12 6QS  
T: 01899 880320 E: enquiries@campbellsfudge.co.uk  
W: www.campbellsfudge.co.uk

**The Guild of Fine Food:**

**2 star Great Taste Gold Award for Glayva Tablet Fudge - 2012**  
**2 star Great Taste Gold Award for Peanut Butter Tablet - 2013**

Campbells Fudge is an artisan company priding themselves on the highest quality Handmade Scottish Tablet, using finest ingredients and traditional cooking methods. The family recipe dates back over 100 years and uses water from the company's own natural spring. The Tablet is wonderfully rich in colour with a depth of caramel flavor. Natural flavourings are added, offering a no-gluten confectionery, free from artificial additives and preservatives.

### Cocoa Black - Chocolatier and Patisserie

map ref. **7**

1 - 2 Cuddy Bridge, Peebles EH45 8HX  
T: 01721 7216621 E: ruth@cocoablack.com W: www.cocoablack.com



**World Chocolate Masters: Confectioner of the Year 2011**  
**UK World Chocolate Master 2012**  
**UK World Chocolate Master Finalist 2013**

Master Chocolatier, Ruth Hinks, opened Cocoa Black in Peebles in 2008, followed by her Chocolate and Pastry School - a world class training facility for anyone with a passion for chocolate making and pastry work. Each morning, Ruth and her team begin work at 5.00 am, preparing Cocoa Black's selection of luxury handmade chocolates, cakes and patisserie.