Great British FOOD AWARDS 2025



GUIDE 2025

The results are in! Turn over to discover the Grand Champion, regional winners and standout award-winning British producers from the 2025 awards....























Meet Britian's Best

1,000+
PRODUCTS ENTERED

80
GOLD AWARD WINNERS

ONE
GRAND CHAMPION

The wait is finally over and we're thrilled to reveal the results of the 2025 Great British Food Awards. After months of rigorous testing, tasting and shortlisting, we're delighted to be shining a light on the talented foodie heroes who are bringing exceptional flavours to our kitchens and tables. From delicious pork and refreshing gin to top quality salmon and unbelievably good strawberries, we're celebrating the very best of the British food and drink scene. So without further ado, let us present the results...

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Great British FOOD

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HOFFMANN & RATHBONE

Hoffmann & Rathbone is a boutique winery located in England's Sussex-Weald region and is currently celebrating winning not one, but two Gold awards at the Great British Food Awards 2025.

The team here insist on showing the expression of each year in the unique, award-winning and recognised Hoffmann & Rathbone spirit. Primarily an English sparkling wine producer, the company's emphasis is on long lees ageing to create premium, full and rounded age worthy wines. In small quantities, H&R is offering special edition still wines. Enjoy the festive season.

RRP£20 - £48,
hoffmannandrathbone.co.uk

BLACKFIRE FOOD

Tim McCarthy at Blackfire Food, Belfast's original hot sauce company, has dropped yet another flavour bomb with this Ghost Pepper and Black Lime Ketchup. Already holding three stars from Great Taste and Gold from the European Hot Sauce Awards, it's now been awarded a Silver award at the Great British Food Awards 2025. The rich, deeply complex ketchup is a balance of tomato sweetness, smoky ghost pepper heat and the subtle citrus tang of sun -dried black limes. Fiery yet refined – a condiment worthy of the main course.

£5.50, **blackfirefood.com**





MARTIN THOMAS BUTCHERS

The team at Martin Thomas Butchers in Pattingham are skilled artisan butchers who have been producing their award-winning black pudding since 1997, earning accolades since 1998. It is still handcrafted in small batches, and they have received numerous prestigious awards, including the CYBC Yorkshire titles in 2015 and 2016. They are the sole UK Gold medal recipients from IFFA Frankfurt in 2016, 2019, and 2022, and they also won Gold in the Charcuterie category at the Great British Food Awards in 2025, alongside major recognitions at the Meat Management and National Craft Butchers awards.

£6.50 per ring,

martinthomasbutchers.com

BEAR COOL HONEY

Bear Cool Honey Company is a Derbyshire-based award-winning family beekeeping company and the team's passion is their bees. Happy bees create delicious honey and they have won many prestigious awards for their wildflower honey, winning Gold in the Great British Food Awards 2023, honeycomb and Section Comb which recently won Gold in the Great British Food Awards 2025.

They also have a wide range of eco, ethical and sustainable gifts. Natural beeswax products include candles, beeswax wraps, lip balms, beeswax polish, soaps, and creams. Their 'Adopt and Sponsor a Beehive' option has won corporate gift awards and is a popular initiative.

bearcoolhoneycompany.co.uk





GRASMERE DISTILLERY

Grasmere Distillery's vodka is double pot-distilled from a turnip wine: sugarbeet, to be exact. The copper pot stills and traditional wash give this vodka a clean flavour, and a subtle pear drop / orchard fruit aroma. Much gentler than an industrial grain alcohol, this vodka is a true English spirit, similar to how hedgerow alcohol was made in the 18th and 19th centuries. Best enjoyed neat over ice.
grasmeredistillery.com

GOLDEN HOOVES

Looking for food that's driving change? You've found it. Golden Hooves' deliciously regenerative cheeses, butters, and crackers don't just taste amazing – they're backing 700 British farmers grazing their cows (when the weather plays ball) and working their land to help boost biodiversity, revive soils, and so much more. This is the Regen Revolution – and it's seriously tasty.
Vintage Cheddar, £4.05,
goldenhooves.co.uk





FAIRFIELDS FARM

Meet Fairfields Farm - a proudly independent, family farm where every bag of crisps starts with homegrown potatoes. Thick cut and tasty, the team's hand-cooked crisps come in a range of eight delicious flavours, all vegan and gluten-free for everyone to enjoy. Pick your favourite flavours or choose a mixed selection box, perfect for crisp lovers, festive hampers and to share with friends and family. Order online for delivery straight to your door!

fairfieldsfarmcrisps.co.uk

ORKNEY GIN COMPANY

Meet the Orkney Gin Company's brand-new KOla Old Tom – a bold new gin with a nostalgic twist. Crafted in Orkney using the team's Great British Food Award-Winning Sule Skerry Gin and hand-made all-natural botanical cola syrup, this small-batch spirit is rich, velvety, and entirely unexpected. Think grown-up cola: layered with citrus, vanilla, warming roots, and a hint of mischief.

Taste memory, tradition, and adventure in every sip.

orkneygincompany.com





HARMONIZ UK

Harmoniz' Rossafina tastes like tomatoes should. Rossafina is a high flavour British tomato developed exclusively for Tesco after extensive consumer research. Consumers asked for a perfect British tomato that tasted how tomatoes used to taste – versatile in the kitchen with a rich heirloom flavour – and Harmoniz delivered. Rossafina has a luscious melt in the mouth juicy texture, sweet and tangy flavours and a very strong aromatic top note that gives a long-lasting flavour in the mouth. Designed to be the perfect size for sandwiches, halved and grilled at breakfast, cooked into rich sauces or fresh in salads with a true tomato flavour. Available exclusively at Tesco

tesco.com

BLUEBELL DAIRY

Bluebell Dairy's Gold Award-Winning Salted Caramel & Butterscotch Ice Cream is lovingly made on the team's small Derbyshire farm using fresh milk from their own cows. Each scoop is a perfect balance of silky caramel ice cream, a hint of sea salt, and generous chunks of rich butterscotch. Creamy, indulgent, and unmistakably Bluebell. It's a taste of pure countryside luxury straight from the heart of Derbyshire.

bluebelldairy.co.uk





HAWKSHEAD RELISH

Hawkshead Relish's Cranberry Sauce is a luxurious fruity sauce handmade in the heart of the English Lake District to a traditional family recipe. Combining tart cranberries with rich port and finished with zesty oranges, this sauce is the epitome of Christmas in a jar. Perfect for festive roasts, cheese and leftover turkey sandwiches, this gluten free, nut free and vegan sauce is also perfect for gifting to a foodie in your life.

Grande £8.25, Petite £6.50,
hawksheadrelish.com

BANHOEK CHILLI OIL COMPANY

Turn up the heat this Christmas with Banhoek Chilli Oil, the ultimate stocking filler for those who appreciate great food and bold flavour. Crafted in small batches using sun-dried chillies grown in the rich, Fynbos-enriched soils of the Cape, this versatile oil transforms everyday meals into flavourful experiences. Drizzle, savour, repeat. Gift a little festive spice this season.

RRP £9 from Sansbury's, Ocado, Booths, Harrods,
banhoekchillioil.com





GROUNDS FOR GOOD

Loving distilled in the cellars of a historic castle in Wales, this aperitif from Grounds for Good is a delicious, refreshing blend of sweet and bitter orange, rhubarb, gentian, rosemary and others. Uniquely blended with the company's signature upcycled coffee grounds, collected from local coffee establishments, it uses a premium 100% wheat-based spirit that has been distilled five times, and has a low alcohol percentage at 11%. Try it in a classic spritz or a less bitter negroni and take your drink experience to another level!
£25, **groundsforgood.co.uk**

DARKWOOD COFFEE

DarkWood Coffee's Snow Stone winter-blend evokes all the flavours of the season, with the fuller roast style adding dark chocolate overtones and a full body. The coffee takes its name from one of the famous local Stanza Stones, a series of poems carved into the rocks of the Pennine Hills just above the roastery.
Enjoy Snow Stone in front of the fire as the nights draw in and the leaves begin to fall.
£11.95, **darkwoodscoffee.co.uk**





GUNDOG GIN

Gundog Gin's Chuckleberry Liqueur is steeped in Herefordshire and deliciously distinctive and warming served neat. Or you could also pair with your favourite fizz, à la Kir Royale, add to lemonade, ginger ale, cloudy apple juice, or splash into your Christmas cocktails for refreshing, party drinks!

Each Gun Dog Gin Liqueur has its own unique flavour, celebrating the countryside. This is captured using British gin and real fruit – with no artificial flavours, colours, or preservatives.

Gluten-free and vegan-friendly.

Merry Christmas shopping!

gundog-gin.co.uk

BUTLER COUNTRY ESTATES

Experience culinary excellence with Butler Country Estates' Premium English Smoked Trout Pate. Each pot of this luxurious pate contains the finest hot smoked trout, meticulously selected from the nutrient-rich chalk streams of Hampshire. These waters, known for their clarity and purity, impart a unique, delicate flavour to the trout, distinguishing this pate from others.

This smoked trout pate is an award-winning recipe, celebrated for its harmonious blend of flavours and textures. The trout's natural richness is perfectly balanced with a blend of citrus zest, cream, mayonnaise, and a hint of horseradish. This combination creates a smooth, creamy consistency that melts in your mouth, leaving a memorable taste that invites you to indulge in every bite.

£ 5.50, **butler-country-estates.co.uk**





SILVER CIRCLE

Say hello to The Ultimate Bloody Mary, a rich, spicy take on the classic cocktail that might just be the best bloody Mary you've ever tasted! Made by Silver Circle Distillery with their own Black Garlic Vodka, this multi-award winning ready-to-drink cocktail is packed with spice and deep umami flavour. Served in a playful, iconic soup can for two people, it's perfect for sharing, brunches, parties or gifting. Simply chill, pour over ice, add a garnish and enjoy this spicy pick-me-up, handcrafted in the Wye Valley, Wales.
£10, **silvercircledistillery.com**

NUDIE SNACKS

At Nudie, exciting, free-from snacking is the focus. The people behind the company have teamed up with farmers to take the humble cauliflower and make it awesome. Using freshly harvested cauliflower, they've created a creamy cheese flavour crisp that we know you'll enjoy. It's the perfect snack for dipping, and for sharing with friends or family.
nudiesnacks.co.uk





ROYAL MASH VODKA

Royal Mash creates its renowned vodka using oversize Jersey Royal potatoes; reducing unavoidable waste from agriculture and producing something amazing in the process of doing so. Single distilled in annual vintages by hand in 200 litre copper stills, the Jersey Royals are grown just like grapes with the terroir effecting each annual harvest. The team never blend the vintages, there is no NV there - it is vintage only at Royal Mash HQ! £58.99, **royalmash.com**

SUFFOLK SALAMI

Produced at Lane Farm in the heart of Suffolk by Ian and Sue Whitehead, this award-winning Air-Dried Chorizo combines British outdoor bred pork with the finest Spanish paprika to create a rich, smoky flavour. Expertly cured using traditional methods, it reflects two decades of dedication to quality. Celebrating 20 years of making British charcuterie this year, the chorizo stands as a true testament to Sue and and Ian's passion for great food. £5.80, **suffolksalami.co.uk**





RONIB'S KITCHEN

RoniB's Kitchen Garlic Chilli Paste brings bold Asian Filipino flavour to your festive table. Made with aromatic garlic, fiery chillies, and a hint of cane vinegar, it adds instant depth and warmth to any dish. Perfect as a dip, spread, or cooking base, this versatile paste transforms everyday meals into something truly special — a must-have for food lovers who crave bold, aromatic, and authentic flavours this season.
£6.25 each, **ronibkitchen.co.uk**

SHARPHAM FARM SHOP

From Sharpham Dairy in South Devon, this traditional ploughman's chutney features chunky vegetables, raisins and dates. For good measure there's a good glug of Bay's Brewery Devon Dumpling Ale in there too - a rich, mellow traditional ale with a real depth of flavour.
Naturally, this chutney pairs perfectly with cheese, as you would expect from one created by an artisan cheese diary, but equally so with cold meats and pork pies. In particular, it complements the rich creaminess of the dairy's signature Sharpham Brie.
£4.50, **sharphamcheese.co.uk**





COPAS

The Copas Whole Free Range Bronze Turkey, winner of the Gold award in the Christmas Mains category at the Great British Food Awards 2025, represents the pinnacle of festive dining. Naturally slow grown on the Copas family farm in the Berkshire countryside , these turkeys enjoy a free-range life and meticulous care that ensures exceptional flavour, succulence, and texture. Hand-plucked and traditionally hung for superior taste, each bird reflects a legacy of craftsmanship and animal welfare. The result is a showstopping centrepiece that defines the very best of British Christmas tradition.
From £109, **copasfarmshop.co.uk**

LOCHHILL DAIRY CO

Discover the taste of tradition with Lochhill Dairy Co – crafted from their own herd's rich, award-winning milk. The team produce fresh, creamy milk that captures the flavour of the countryside in every sip. From field to farm to you, their small-batch process ensures purity, freshness, and quality you can trust. Lochhill Dairy Co –it's uddely moooving stuff!
www.facebook.com/LochhillDairyCo





RAIRAI

RaiRai is rye bread, but not like you know it. Bringing authentic Finnish rye to the UK, RaiRai has an award-winning taste and is a nutritional powerhouse. It's best enjoyed lightly toasted to enhance its rich, malty flavour, soft centre and delicate crunch. Made with a traditional rye sourdough starter and wholesome ingredients, RaiRai is naturally high fibre and comes in a convenient format perfect for meals or snacks. RaiRai launched this summer offering subscription options, so you are never without!
£3.50, **rairai.com**

LOTTIE SHAW

Famed for its signature Yorkshire Parkin, Lottie Shaw's story began in 1912, with Lottie's Great Aunts baking authentic Yorkshire recipes in their baker's shop. Their secrets were passed down through three generations and their signature recipes for cakes, biscuits, tarts and many more traditional sweet treats remain at the heart of Lottie Shaw's today. Now, with a purpose-built bakery in the heart of the Yorkshire Pennines, Lottie Shaw's still scratch-bakes recipes using the finest ingredients.
lottieshaws.co.uk





KENSAL SUGAR KITCHEN

Why wait for a special occasion to indulge? Whether it's a dinner, wedding, picnic, or simply because you deserve it, Kensal Sugar Kitchen transforms the humble marshmallow into pure deliciousness. Founded by Charlotte Simpson-Orlebar, a lifelong sweet shop dreamer, each marshmallow is handcrafted to perfection in her kitchen, delivering cloud-soft textures and irresistible flavours - from cosy Gingerbread to tropical Passionfruit, to Great British Food Gold prize award-winning Coconut. Light, moreish and utterly delightful, they're perfect for any celebration... or for no reason at all!

kensalsugarkitchen.co.uk

THE BAY TREE

Vampires hate it, but everyone else loves Glorious Garlic Pickle from The Bay Tree. The punchy flavour of sweet garlic, spiced with nigella seeds, adds real fun and vibrancy to food. It is amazing as an accompaniment to strong cheese, a dip with poppadoms, or used as an ingredient to pep up a recipe. Fans also love the garlic bits, which add a wonderful texture. Once discovered, this versatile condiment will liven up the dullest of mealtimes.

£4.21, **thebaytree.co.uk**





HERITAGE MEATS AT YEW TREE FARM

Heritage Meats is based at Yew Tree Farm Coniston, in the stunning Lake District. Herdwick sheep and Belted Galloway cattle roam freely over Lake District pastures and fells, and the farm specialises in Herdwick hogget, Herdwick mutton and Belted Galloway beef. Yew Tree Farm's animals live a longer life, roaming the herb rich habitat, slowly gaining extraordinary flavour whilst maintaining the biodiversity of this ancient landscape. Heritage Meats is endorsed by today's top Michelin Star chefs, is a supplier to MasterChef, has been seen on BBC Countryfile and works in partnership with The National Trust. They deliver anywhere in mainland UK.

yewtree-farm.com

GLENRINNES DISTILLERY

Glenrinnes Distillery is proud to produce wildly smooth and organic Scottish vodka and gin. Crafted in small batches at the family-owned distillery, every drop of Eight Lands begins with pure Scottish spring water drawn from the spring behind the distillery. Perfect for distilling, this soft water is combined with the finest organic accredited grains and botanicals.

The team distil with care and precision to create spirits that are exceptionally smooth and with a delightful mouthfeel. The vodka has a long, creamy finish; and the London dry gin bright with juniper and citrus.

Both are award-winning, naturally gluten-free, vegan, and kosher — spirits you can feel good about sharing.

Eight Lands Organic Gin, £39.44,
Eight Lands Organic Vodka, £37.40,
eight-lands.com





ORCADIAN FUDGE

This family-run business started its life from sadness; Lynne and Mike lost their precious son Max in 2017 and in their darkest days Lynne found herself making sweets and fudge. The fantastic recipes have been passed down through the family, from the Orkney Islands, and can now can be enjoyed by anyone. The team use the freshest, finest ingredients, which they try to source locally.

Only traditional methods of fudge making are used, with large copper pots often bubbling in their fudge kitchen.

Lynne would like to thank every one of their wonderful customers for their continued support and love, and the team continue to help a charity that was close to Max's heart.

£5 For 180g,

orcadianfudgecompany.com

G&J WILSON

G&J Wilson's award-winning Cullen Skink is a celebration of tradition and taste. This creamy, hearty soup, which has its roots in a small Scottish fishing village in the East Neuk of Fife, owes its success to simply a homemade family recipe. The use of the team's very own hand-filleted cured and smoked haddock, poached delicately with the best local ingredients, lets their natural flavours shine. They are a company that sources sustainable, fully traceable sea fish.

facebook.com/gandjwilsonltd





EDEN YARD

This award-winning single origin rapeseed oil comes from the Eden Valley. The seed is carefully grown, gently harvested and traditionally cold pressed before being bottled, all on the Taylor family farm on the edge of the Lake District. The result? A nutritious, golden and versatile extra virgin British oil. Eden Yard also produces a range of farm to fork products from their regenerative farm, including flavoured oils, dressings, mayonnaise, honey and stoneground flour. Follow them on Instagram @edenyard_cumbria £5.95, **edenyard.co.uk**

IAN MACLEOD DISTILLERS

Nestled in a hidden glen, at the foot of a waterfall, Glengoyne is Scotland's most picturesque distillery. Family-owned for nearly 200 years, they've been perfecting the art of grain to glass. Distilling more slowly than any other whisky, they achieve a clean crisp, and fruity spirit that is then aged in the finest oak casks. Glengoyne 10 Year Old brings notes of fresh green apples, toffee with a touch of soft oak. £45, **amazon.co.uk**





CHAPMAN'S SEAFOODS

Chapman's Seafoods are an award-winning artisan food producer. The Chapman family have been involved in the seafood industry for several generations. Based in Grimsby, their knowledge and experience is second to none. All their products are made in Grimsby, the home of fish, and they love using local produce and ingredients wherever possible. They pride themselves on their quality and traditional techniques to create their award-winning range. As well as their famous fish cakes, seafood wellingtons, dine at home gourmet ready meals, and many more seafood treats, they plan to expand their already fantastic range with new and exciting flavours and dine at home experiences.

chapmans-seafoods.co.uk

COTTAGE DELIGHT

Celebrating over four decades of culinary craftsmanship, Cottage Delight continues to delight food lovers with its handcrafted preserves, chutneys, sauces and sweet treats. Proudly rooted in the Staffordshire Moorlands, this beloved British brand blends traditional recipes with innovative flavours, using only the finest ingredients. At the 2025 Great British Food Awards, Cottage Delight triumphed with an impressive eight awards, a testament to its unwavering commitment to quality and taste. Whether it's a classic jam or a bold new chutney, every jar is packed with passion and flavour. Discover the joy of truly great British food with Cottage Delight.

From £2.99, **cottagedelight.co.uk**





DOIEE YOGURT

Experience the extraordinary taste of Doiee, a luxuriously creamy Bengali-inspired yoghurt dessert that's winning hearts across Britain. Lovingly handmade by local women artisans using centuries-old techniques and premium natural ingredients, each pot delivers authentic flavour with wholesome goodness. Whether you're hosting a dinner party, celebrating a special occasion, or simply treating yourself to something special, Doiee elevates any moment. Light yet indulgent, naturally sweet yet balanced – it's the perfect alternative to ordinary desserts. Choose Doiee and savour exceptional taste whilst supporting skilled women in your community. Feel the happiness in every scoop! £2 for individual pots, or £4 for two.

tiffinwalli.co.uk/yogurt

WINE THAT'S FRUIT

At Wine That's Fruit (WTF), the team is shaking up the wine world - no grapes, just real fruits! Crafted in Herefordshire from apples, strawberries, raspberries, and blackcurrants, our wines are vegan friendly, gluten-free, and sulphite-free. Clean, fresh, and free from nasties, they're packed in eco-friendly 250ml cans, perfect for sipping wherever you are. Multiple award-winning WTF proves that bold new flavours and sustainability can go hand in hand. Mouth-bursting taste meets conscious drinking in every sip. Change up your wine game, taste the fun, and join the movement!

winethatsfruit.com





CASTLE DAIRIES

Castle Dairies has been crafting award-winning butters since 1966 in Caerphilly, South Wales. An independent, family-run business, the team use only 100% British and 100% natural ingredients to make their deliciously creamy butters and spreadable butters - possibly the best butter in the land! Made to a traditional recipe passed down through generations, their award-winning range sees product additions in 2025, with the launch of the hand salted Halen Mon butter block with a deliciously crunchy texture.

Now stocked throughout the UK, they are the perfect topping on your morning toast, crumpet or bagel. Castle Dairies Halen Mon block butter (250g), £3.25, Castle Dairies Halen Mon roll (200g), £3.15,

castledairies.co.uk

VELFREY NV

Velfrey NV is a multi-award-winning traditional-method PGI Welsh sparkling wine. Crafted from a blend of Seyval Blanc and Pinot Noir grapes grown in a family-run vineyard in Pembrokeshire, the vines are nurtured through the long growing season to achieve ideal ripeness. The wine is aged for 24 months on the lees to bring rich brioche character to the underlying bright citrus, crisp orchard fruit and soft nectarine notes. The fresh and vibrant palate is complemented with a fine mousse and perfectly balanced with 6g/L dosage which adds a touch of softness to its precise, elegant finish. A sparkling expression of Welsh terroir.

velfreyvineyard.com





ABERNETHY BUTTER

Abernethy Butter's hand-rolled Cep Miso Butter is a true flavour revelation, blending rich, earthy porcini mushrooms with savoury miso for a deep umami kick. Perfect melted over steak, stirred through pasta, or simply spread on warm sourdough, this small-batch butter showcases the craftsmanship and creativity that have made Abernethy a name trusted by chefs and food lovers alike. A gourmet essential for those who love bold, distinctive flavours. It's butter. But better. £4.20, **abernethybutter.com**

FIRETREE CHOCOLATES

Could there be a more luxurious way to enjoy rich, creamy milk chocolate? We think not. Skilled fermentation, whole-bean roasting and a slow conch makes these indulgent, Milk Chocolate Thins the perfect way to sample bean-to-bar chocolate. Crafted using single-estate cocoa grown in the nutrient-rich volcanic soil of the Solomon Islands, our Great British Foods Gold Award-winning chocolate will tempt you with a caramel aroma and a creamy, honeyed taste experience. Discover yours at **firetreechocolate.com**





DUNDARAVE ESTATE

Dundarave Estate in Bushmills is pleased to introduce you to its multi-award-winning Apple and Pear Juice which is made with handpicked fruit from the orchards on the team's sister estate Cherryvalley, located in Crumlin on the shores of Lough Neagh in Co Antrim. Picked, pressed and bottled locally, it captures the unique and delicious flavour of the different varieties of these homegrown fruits. Described as 'simply delicious by' The Great Taste Awards, and winner of a Silver award at the Great British Food Awards 2025, it's definitely one to add to your fridge.
£4.50, **dundaraveestate.com**

FLOUR AND SPOON

Flour and Spoon is a real sourdough bakery bringing real bread and delicious home-made cakes to the local community in Eastwood, without using any additives or preservatives. Welcoming everyone, including your four-legged friends, it's based in a cosy little Victorian cottage ideally situated between central Leigh-on-Sea and Belfairs. In the late 1950s this building used to be a bakery, and the team are proud to bring old fashioned traditional baking back to the local community. The large bakery allows them to focus on supporting lots of local cafés, hotels and restaurants, but also gives them a fantastic space to run their Baking School. So, if you're ever in the area, consider popping by Flour and Spoon. It's like stepping into a warm, flour-dusted hug from Grandma's kitchen!
flourandspoon.com





BEACON FARMS

Experience the very best of British lamb with Beacon Farms' award-winning French trimmed rack of lamb, crowned Gold at the Great British Food Awards. Sourced from slow grown hogget and deeply flavoured meat, it is expertly prepared by our master butchers and roasts to perfection for a truly impressive centrepiece. A celebration of traditional British farming and pasture-raised excellence, this rack of lamb delivers the true taste of the countryside in every mouthful.

£19.95 for a 450g rack of lamb (serves 2-3), **beaconfarms.co.uk**

VILLAGE MAID CHEESE

Barkham Blue is a semi-soft blue cheese made using pasteurised Guernsey milk and vegetarian rennet. The team at Village Maid Cheese source their Guernsey milk from two local farms, the closest of which is situated just two miles from the dairy. Moulded into a distinctive ammonite-shaped round, the cheese is salted in brine before being pierced to introduce oxygen — a crucial step in its maturation. Over the next four to five weeks, this oxygen allows the blue mould cultures to flourish.

The texture is smooth and indulgent, thanks to the high butterfat content of Guernsey milk. The blue veining brings a measured sharpness, allowing a subtle buttery sweetness to shine through.

£40 per kilo, **villagemaidcheese.co.uk**





WIGHT WHISKY

Discover the first whisky from the Isle of Wight. Isle of Wight single malt lies at the heart of this award-winning blended whisky bursting with complexity and character. Light oak and dried fruits combine for a smooth and creamy honey finish. Proudly crafted on the Isle of Wight, this premium English whisky is a celebration of innovation, heritage and island spirit.

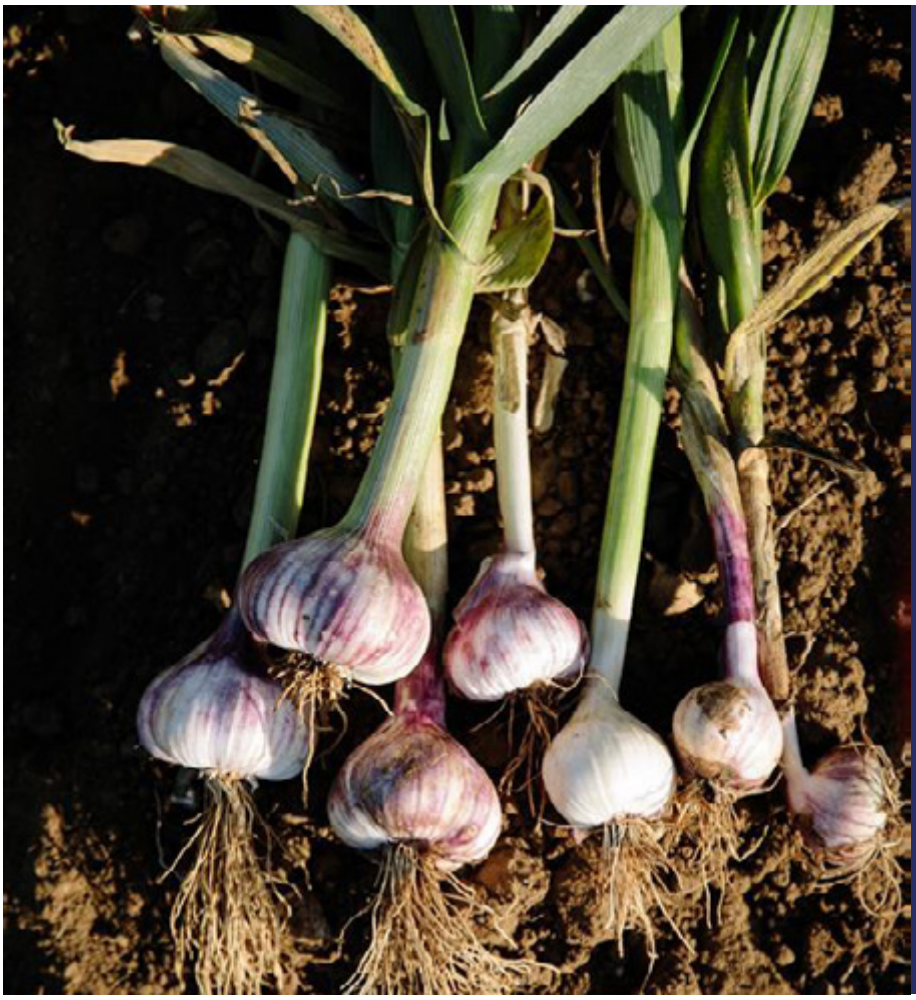
£42, **wightwhisky.com**

ANANDAS GOURMET

For authentic quality Indian cuisine in your own home, look no further than Anandas Gourmet. This Gold award-winning brand has a huge array of meal kits and spice kits to buy, each of which showcase fresh flavours and heart-warming recipes. Produced from the best ingredients (with no additives or food colouring), you can find the likes of aloo gobi, chicken biryani, pepper chicken curry, tadka dal, korma and more on offer, meaning it's easy to whip up a banquet at home.

anandasgourmet.co.uk





GARLIC FARM

The Garlic Farm produces organic garlic, sources speciality garlic and creates garlic-infused products. The family farm on the Isle of Wight has offered quality garlic from their own fields and those of partner producers for over 50 years. Their passion for garlic is at the heart of what they do, with B Corp, Soil Association and Pasture for Life accreditations proving high standards of social and environmental impact.

thegarlicfarm.co.uk

WYNDFORD WAGYU

Proudly raised in the rolling pastures of Shropshire, Wyndford Wagyu produces 100% full-blood, DNA-verified British Wagyu renowned for its exceptional marbling and depth of flavour. This year, both our Sirloin and Denver steaks were honoured with Gold in the Great British Food Awards. The Sirloin has been celebrated for its exquisite tenderness and buttery texture, while the Denver has been praised for the rich, beefy character and fine marbling throughout. Each cut showcases our commitment to ethical rearing, regenerative farming, and the unparalleled quality of produce that results in melt-in-your-mouth luxury.

RRP for both these products is from £210 per kg

wyndfordwagyu.com





THE THOUGHTFUL PRODUCER

The Thoughtful Producer's chickens live long, full lives roaming free in rolling meadows. By slow growing the Thoughtful Producer birds, the team ensures that the care and attention they receive in life is reflected in their succulent flavour. Frozen whole chickens, breast fillets, legs and wings are available at copasfarmshop.co.uk and fresh whole chickens are available from Ocado.

copasfarmshop.co.uk/thoughtful-producer/

THE PICKLED SHOP

The Blazing Bonnet - A Sweet & Saucy Chilli Jam

This award winning sweet and saucy chilli jam Perfectly paired with cheese, tapas and so much more. This is just one of a new range of deliciousness in jars available. We also do beautiful personalised hampers bursting with British-made goodies! Make someone smile with our moreish marmalades, jolly jams, playful pickles and cheering chutneys – all made in the heart of the English countryside and sent with love all over the world

Visit us in store or at

thepickledshop.com



Great British FOOD AWARDS 2025

Grand Champion

To find our Grand Champion, the Gold winners of each category were taste-tested by the esteemed team at Booths, and they had the enviable task of deciding which product to award the crown to. With the quality of entries higher than ever, they had quite the job on their hands this year!





John Gill, head of marketing and trading at Booths, says:

BOOTHS
FOOD, WINE AND GROCERY

"It was an honour and a privilege to be invited to judge this year's Great British Food Awards, celebrating the very best of food and drink produced across Great Britain. From England to Ireland to Scotland and Wales, the entries showcased the incredible skill, creativity, and passion of our nation's producers. Each tasting revealed the exceptional quality and diversity found on our shores.

The overall winner, Figgy's Christmas Pudding, stood out for its beautifully moist, flavourful texture and festive character. Packed with plump raisins, sultanas, crunchy almonds and tender apple pieces, it offered a wonderfully rich and indulgent taste. The touch of cider brandy brought warmth and depth, balancing the natural sweetness of the fruit – it really was Christmas comfort in every mouthful.

Other outstanding entries included Aberffraw Bara Brith Biscuits, which combined the buttery richness of shortbread with the gentle spice and currant sweetness of traditional bara brith. Baked in their signature scallop shell shape, they were crisp, delicately crumbly, and utterly delicious.

Burren Balsamic's Blackberry and Thyme Vinegar also impressed with its vivid, aromatic flavour – sweet, tangy, and subtly savoury – perfect for everything from salads to desserts.

The Wagyu Denver Steak from Wyndford Farms was remarkable for its tenderness and depth of flavour, while Hawkshead's Brinjal Pickle delighted with its warmly spiced, balanced sweetness and tang.

The Great British Food Awards are a true celebration of culinary excellence, shining a spotlight on our thriving food and drink industry, and reaffirm that British producers are crafting world class products rooted in quality, sustainability and passion. I'm extremely proud to have been involved."

Meat



BEEF

Judged by
Amy Elles, co-founder of Stocks Kitchen cookshop and deli

GOLD

- **Kingsplay Wagyu Sirloin Steak**
- **Kingsplay Wagyu Fillet Steak**
- **Wyndford Wagyu Fullblood Sirloin Steak**
- **Wyndford Wagyu Fullbood Denver Steak (not pictured)**

SILVER

- **Fordhall Farm Cow Beef Sirloin Steak**
- **The Ethical Butcher Regenerative Beef Short Ribs**



LAMB

Judged by **Amy Elles**, co-founder of Stocks Kitchen cookshop and deli

GOLD

- **Beacon Farms French Trimmed Full Rack of Lamb**

SILVER

- **Heritage Meats Herdwick Hogget Shoulder on the Bone**
- **Lidl Deluxe, West Country Whole Lamb Leg**









BUTCHER'S COUNTER

Judged by **Sally Abé**, chef at award-winning restaurant The Pem in London

GOLD

- **Redhill Farm Ham Hock Black Pudding**

SILVER

- **The Farmer's Son Black Pudding & Haggis Scottish Black Pudding**

"This was a spectacular black pudding from Redhill Farm, with a good amount of spice and a wonderful texture from the ham hock – a pleasure to eat!"

SALLY ABÉ





CHARCUTERIE

Judged by **Theo Randall**, chef patron of Theo Randall at the InterContinental

GOLD

- **Martin Thomas Butchers Traditional Black Pudding**

SILVER

- **Albert Rees Carmarthen Deli Carmarthen Ham PGI**





PORK

Judged by **Jack Bond**, award-winning chef owner of The Cottage in the Wood

GOLD

- **Redhill Farm Shoulder of Free Range Pork**

SILVER

- **Packington Free Range Whole Loin of Pork**





POULTRY

Judged by **Vivek Singh**, renowned Indian chef and owner of five London restaurants

GOLD

- **Packington Free Range Whole Chicken**

SILVER

- **Copas Farm Shop Thoughtful Producer Whole Chicken**
- **Herb Fed Chicken Cushion**

"This chicken cooked very well, and remained juicy and flavoursome"

VIVEK SINGH

Fish & Seafood



FISH & SEAFOOD

Judged by **Jack Stein**, chef director of the Rick Stein Group, overseeing all menus

GOLD

- **Butler Country Estates Classic Fresh Smoked Trout Pate**
- **G & J Wilson Cullen Skink**

SILVER

- **John Ross Jr Kiln Roasted Smoked Salmon with Honey and Mustard Seeds**
- **Osborne & Sons IQF cockles**
- **Wing of St Mawes The Cornish Fishmonger Salmon and Wild Prawn En Croute**

Cheese & Dairy







ICECREAM

Judged by **Charlotte Smith-Jarvis**, expert food journalist and founder of Suffolk Food Stories

GOLD

- **Exceptional by ASDA Cornish Sea Salted Caramel Dairy Ice Cream (from Beechdean Manufacturing)**
- **Bluebell Dairy Salted Caramel & Butterscotch**

SILVER

- **Alder Tree Gooseberry & Elderflower Ice Cream**
- **Aldi Specially Selected Ice Cream - Chocolate Orange**
- **La Barceloneta Artisan Ice Cream Sea Salt Caramel**

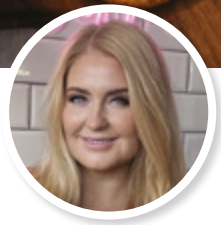


DAIRY

Judged by **Dan McGeorge**, Great British Menu champion and owner of Vetch

GOLD

- **Abernethy Butter Cep Miso Butter**
- **Lochhill Dairy Co Fresh Whole Milk**



CHEESE

Judged by **Morgan McGlynn Carr**, cheese expert, author and and owner of Muswell Hill Cheese Shop

GOLD

- **Cropwell Bishop Creamery Blue Stilton**
- **Cropwell Bishop Creamery Beauvale**
- **Golden Hooves Vintage Cheddar**
- **Village Maid Cheese Barkham Blue**

SILVER

- **Belton Farm Red Fox**

Say CHEESE

GBF Awards judge and cheese expert Morgan McGlynn Carr shares her top tips on buying and choosing cheese

Buying good cheese

1. Always ask to taste before you buy: A good cheesemonger will be happy to give you a sliver, and it ensures you're buying cheese at its best.
2. Look for seasonality: Like fruit and vegetables, cheeses have peak seasons when they taste extraordinary (Vacherin Mont d'Or in winter, for example, or fresh goat's cheese in spring). We are coming into a wonderful season for cheese.
3. Go beyond the supermarket: Seek out independent cheesemongers or farmers' markets; you'll find small-batch, raw milk cheeses with more depth and character.
4. Check the provenance: The best cheeses have a clear sense of place, whether it's a raw milk clothbound cheddar from Somerset or a pecorino matured in clay from Tuscany.
5. Buy little and often: Cheese is a living product, so rather than stockpiling, buy in smaller quantities and let your cheesemonger cut fresh pieces for you.

Creating the perfect cheeseboard

On a dream cheeseboard, I always recommend including a variety of styles to keep things balanced and interesting. For me that means

- A hard cheese, for structure and depth; something nutty or crystalline.
- A soft cheese - creamy and rich, this is perfect for spreading.
- A blue cheese to bring boldness and a savoury edge.
- A goat's or a washed rind (stinky) cheese for brightness or funk, depending on the mood.
- And then, to finish, I love adding an indulgent showstopper – perhaps a truffle cheese, or something unusual like a cheese you can pour champagne into. It creates a little moment of theatre and gives people something they may not have tried before.

Morgan is the owner of Muswell Hill Cheese Shop, a *Sunday Brunch* presenter, author of *The Complete Cheese Pairing Cookbook* and World Cheese judge. This year, she judged the Cheese category of the Great British Food Awards, too.





Kitchen Staples



SWEET PRESERVES



Judged by **Richard Bainbridge**, renowned chef and owner of Benedicts in Norwich

GOLD

- **Cottage Delight Passion Fruit & Mango All Butter Curd**
- **The Pickled Shop Sweet and Saucy Chilli Jam**

SILVER

- **Cottage Delight Original Strawberry Whole Fruit Jam**
- **Mary's Marmalade and Conserves Mary's Rhubarb and Ginger Jam**





HONEY

Judged by **Dominque Woolf**, chef, author and winner of The Great Cookbook Challenge

GOLD

- **Bear Cool Honey Company Section Comb**
- **Bermondsey Street Bees East India Dock Honey**

SILVER

- **Dower House Honey English Summer Honey**





SAVOURY PRESERVES

Judged by **William Sitwell**, esteemed food critic and writer at The Telegraph

GOLD

- **Cottage Delight Spiced Tomato & Caramelised Onion Chutney**
- **Sharpham Ploughmans Chutney with Bays Devon Dumpling Ale**
- **The Bay Tree Food Co Glorious Garlic Pickle**

SILVER

- **Cottage Delight Tomato, Garlic & Ginger Chutney**

CHILLI CONDIMENTS



Judged by **Jeremy Pang**, TV chef, best-selling author and founder of School of Wok

GOLD

- **RoniB's Kitchen Filipino Garlic Chilli Paste**

SILVER

- **Allan's Chilli Products Smoked Chilli Jelly**

CONDIMENTS



Judged by **Holly Shakleton**, food journalist and editor of Great British Food magazine

GOLD

- **Hawkshead Relish Company Brinjal Pickle**

SILVER

- **Irish Black Butter Salted Caramel Sauce**

TABLE SAUCE CONDIMENTS



Judged by **Lucy Charles**, food expert and former director of operations at Borough Market

GOLD

- **Bertie's Marvellous Pineapple and Basil Chilli Sauce**

SILVER

- **Blackfire Food Ghost Pepper & Black Lime Ketchup**
- **Hawkshead Relish Company Kimchi Ketchup**







SEASONINGS

Judged by **Jeremy Pang**, TV chef, best-selling author and founder of School of Wok

GOLD

- **Firefly BBQ Oak Smoked Greek Pyramid Salt**

SILVER

- **Cornish Sea Salt Rosemary Sea Salt**
- **Popcorn Shed Sweet & Salty Home Cinema Popcorn Seasoning**



VINEGARS, DRESSINGS & OILS

Judged by **Thuy Hoang**, chef, food writer and Masterchef finalist

GOLD

- **Burren Balsamics Blackberry & Thyme Balsamic Vinegar of Modena**

SILVER

- **Banhoek Chilli Oil Original**
- **Eden Yard Cold Pressed Rapeseed Oil**





STORE CUPBOARD ESSENTIALS

Judged by **Holly Shakleton**, food journalist and editor of Great British Food magazine

GOLD

- **Willy's Original Organic Raw Apple Cider Vinegar with Mother**

SILVER

- **DEEP Adaptogenic Almond Butter**

Baking



HOME BAKING

Judged by **Briony May Williams**, celebrity chef and presenter

GOLD

- **Ballygarvey Eggs Gold**
- **Wessex Mill Cobber Bread Flour**

SILVER

- **Potion De V Pure Vanilla Extract in Caribbean Rum**
- **W & H Marriage & Sons Golden Wholegrain Bread Flour**



BREAD

Judged by **David Wright**, third generation baker, author and teacher at Pump Street Bakery in Suffolk

SILVER

- **Flour and Spoon Pam's Bread Pudding**
- **Flour and Spoon German Rye Sourdough**
- **The Cookie Jar Wheaten Bread**
- **The Cookie Jar Fruit Bannock**
- **RaiRai Dark Malt Rye Slices**

SAVOURY BAKES

Judged by **Mirko Lento**, head chef at UBA in East London

SILVER

- **Phat Pasty Co Chicken, Bacon & Mushroom Pie**





SWEET BAKES

Judged by **Eric Lanlard**, master pâtissier and owner of the Cake Boy baking school

GOLD

- **Love Brownies Gluten Free Fruit and Nut Flapjack**

SILVER

- **Lottie Shaw's Hot Cross Tarts**

Cooking at home





COOKING KITS & COOKING SAUCES

Judged by **Eran Tibi**, head chef and co-founder of Bala Baya and Kapara

GOLD

- **Anandas Gourmet Chana Masala (Chickpea Curry)**

SILVER

- **Anandas Gourmet Hyderabadi Lamb Korma**
- **Flavour Bombs Mexican Birria Flavour Bomb**
- **Flavour Bombs West African Jollof Flavour Bomb**
- **Isle of Wight Tomatoes Limited Edition Bravas Sauce**
- **Oui Chef Catering Group Taishon's Korean Sweet and Spicy Sauce with Chilli Pepper Gochujang**
- **Oui Chef Catering Group Taishon's Peking Sweet and Savoury Sauce with Soy and Sesame Zing**



READY MEALS

Judged by **Thuy Hoang**, chef, food writer and Masterchef finalist

GOLD

- **Chapman's Seafoods Fish and King Prawn Curry**

SILVER

- **Girl Gone Wild Foods Wild Venison Chilli & Fennel Meatballs with Puttanesca Sauce**
- **Lidl Deluxe Lasagne al Forno**
- **Wagtail Kitchen Lynster Lamb Pie**



DELIVERY BOXES

Judged by the **Great British Food magazine team**

GOLD

- **Copas Farm Shop Premium Copas Beef Box**

SILVER

- **Copas Farm Shop Copas Free Range Half Lamb Box**
- **Mindful Chef Recipe Box**



BEST BRITISH FRUIT AND VEG

Judged by the **Great British Food magazine team**

GOLD

- **Dyson Farming British Strawberries**

SILVER

- **The Garlic Farm Organic Rhapsody Wight Garlic Bulb**
- **The Garlic Farm Organic Maddock Wight Garlic Bulb**



BEST BRITISH SPECIALITY

Judged by **Emily Roux**, co-owner and chef of Caractère

GOLD

- **Lottie Shaw's Yorkshire Parkin**

SILVER

- **Martin Thomas Butchers Dry Salted Air Dried Treacle Streaky Bacon**
- **Martin Thomas Butchers Traditional Black Pudding**





DESSERTS

Judged by **Eric Lanlard**, master pâtissier and owner of the Cake Boy baking school

GOLD

- **Marston Foods Sicilian Lemon Posset with Stem Ginger**

SILVER

- **Fieldfare Vanilla Panna Cotta**

Chocolate & Confectionery



CHOCOLATE

Judged by **Adam Handling**, Michelin star chef of the Adam Handling Restaurant Group

GOLD

- **Firetree Chocolate Solomon Islands, Guadalcanal 40% Cocoa Milk Chocolate Thins**
- **Juthan Chocolate Vanilla bar 60**







CONFECTIONERY

Judged by **Adam Handling**, Michelin star chef of the Adam Handling Restaurant Group

GOLD

- **Artisana Flaked Salt & Pepper Caramel Fudge**
- **Kensal Sugar Kitchen Coconut Marshmallow**
- **Orcadian Fudge Company Scottish Tablet**

SILVER

- **Buttermilk Clotted Cream Fudge**
- **Jersey Fudge Pot Jersey Sea Salt Fudge**

Snacks & biscuits



SAVOURY BISCUITS



Judged by **Raymond Blanc**, renowned chef at Le Manoir aux Quat Saisons

GOLD

- **Peter's Yard Wholegrain Sourdough Crispbread**

SILVER

- **Ma Baker Fruit and Seed Sourdough Crackers**



SAVOURY SNACKS



Judged by **Akilah Beason**, marketing consultant at Lidl

GOLD

- **New Forest Shortbread Rosemary Flavoured New Forest Shortbread**
- **Nudie Snacks Cauliflower Crisps - Cheese and Caramelised Onion**

SILVER

- **Two Farmers Crisps - Woodland Mushroom & Wild Garlic**

SWEET BISCUITS



Judged by **Georgie Grasso**, Great British Bake Off 2024 winner

GOLD

- **Aberffraw Biscuit Co & Shepherd's Welsh Biscuits 'Bara Brith' Aberffraw Biscuits**
- **Lottie Shaw's Yorkshire Parkin Biscuits**

SILVER

- **Aberffraw Biscuit Co & Shepherd's Welsh Biscuits Traditional Aberffraw Biscuits**



Specialty diet & healthy eating







FERMENTED FOODS

Judged by **Nina Matsunaga**, award-winning chef owner of the Black Bull

GOLD

- **Umami Chef Garlic Fava Miso**
- **Willy's Turmeric & Honey Organic Raw Apple Cider Vinegar with Mother**

SILVER

- **Good Fermentation Seaweed Kimchi**
- **Moocha Kombucha Gut Balance**



FREE FROM

Judged by **Julia Cross**, a food and drink communications consultant and free-from food writer

GOLD

- **Edwards The Welsh Butcher Pork & Leek Sausages**

SILVER

- **Claire's Amazeballs Festive Balls**
- **Glebe Farm Foods PureOaty Creamy & Enriched Oat Drink**
- **Glebe Farm Foods PureOaty Porridge Oats**
- **The Real Yorkshire Pudding Company Deep Filled Apple Crumble**

VEGAN

Judged by **Henry Firth & Ian Theasby**, vegan chef duo and creators of Bosh!

GOLD

- **Vegan Crazy My Sea Salty Vegan Dulce de Leche**

SILVER

- **Claire's Amazeballs Festive Balls**

Welcome to the PLANT PARTY

Thinking of going vegan, or introducing more plant-based foods to your diet? GBF judges and vegan experts Henry Firth & Ian Theasby from Bosh! share their tips on how to buy the right things...

Aisle by aisle: find the right products

With so many vegan and plant-based options out there, browsing the supermarket shelves can feel overwhelming, but this is what Henry and Ian say you should bear in mind:

1 Remember taste comes first
Don't just buy a product because it's vegan-branded – choose the ones you genuinely enjoy. Flavour is what makes plant-rich eating sustainable long term.

2 Fill up on whole foods
Beans, lentils, grains, fruit and veg should be the backbone of your basket. They're nourishing, affordable, and versatile – and plenty of brilliant brands are now making products that showcase these ingredients.

3 Check the ingredients
A quick scan of the label tells you a lot. Products made with recognisable plant-based ingredients usually feel fresher and better for you, and non-vegan extras like whey or honey can sometimes sneak in where you wouldn't expect them.

4 Look out for protein
Protein-rich options like tofu, tempeh, beans and nuts help keep you full and satisfied. Choosing these makes plant-rich meals both delicious and balanced.

5 Stay curious
Plant-based food is evolving fast, with brilliant new launches arriving in supermarkets all the time. Keep exploring – it's the best way to discover favourites you'll come back to again and again.

Our favourite ingredients

Here are Ian and Henry's top ingredients to cook with ....

Tofu: This is endlessly versatile. You can crisp it, scramble it, blend it into sauces, or roast it. It soaks up flavour beautifully and, as a great source of protein, it's a real kitchen essential.

Nutritional yeast: That savoury, cheesy flavour is unbeatable. A sprinkle transforms sauces, soups, or pasta, and it's packed with B vitamins too.

Lentils: These are affordable, filling, and naturally high in protein. From dahls to shepherd's pie, lentils are the backbone of so many comforting plant-rich dishes.

Kimchi: This is a daily favourite for us. It brings a tangy kick to any meal, supports gut health, and keeps things exciting on the plate.

Fresh fruit and vegetables: These really are the foundation of a plant-rich diet. They add colour, flavour, and nutrition, and the variety is endless, so there is always something new to cook with.



Henry and Ian are a vegan chef duo, creators of Bosh! and the authors of a number of vegan cookbooks. This year, they judged the Vegan category in the Great British Food Awards.

Christmas



CHRISTMAS MAINS

Judged by **Jack Godik**, executive chef at Latin American restaurant Sucre in Soho

GOLD

- **Aldi Specially Selected Slow Cooked Wagyu Shin of Beef**
- **Copas Farm Shop Free Range Whole Bronze Turkey**
- **Herb Fed Free Range Yorkshire Bronze Turkey (not pictured)**
- **Lidl Delux 5% Beef Dripping Yorkshire Pudding**

SILVER

- **Frenchbeer Farm Organic Free Range Turkey**

BOXING DAY



Judged by **David Smith**, head chef at The Dipping Lugger in Scotland

GOLD

- **Lidl Deluxe Winter Wonderland Cheesecake**
- **The Chefs Confits Spiced Rum and Seville Orange Butter**

SILVER

- **Lidl Deluxe West Country Whole Lamb Leg**
- **Peter's Yard Sourdough Cracker Selection Tin**

CHRISTMAS DESSERTS

Judged by the **Great British Food magazine team**

GOLD

- **Figgy's Luxury Handmade Christmas Pudding**

SILVER

- **Marston Foods Raspberry & Prosecco Panna Cotta**







Upgrade YOUR CUP

Jonathan Reed, GBF judge and co-owner of Paddy & Scott's Coffee, shares his tips on how to buy and make the most of your beans....

Whether you're just getting into speciality coffee or looking to support local UK roasters, understanding what's in your bag is essential. Here are six practical tips to help you choose the right coffee for you.

1 Understand roast profiles

Roast level has a big impact on flavour. Here's a quick guide:

- **Light roast:** This is common in speciality coffee from UK roasteries – it preserves the origin characteristics and tends to be more fruity.
- **Medium roast:** This offers a balanced body and is a go-to for many people. It works well as an all-day brew for both espresso and filter.
- **Dark roast:** This is more bitter and smoky. It's less common among craft roasters in the UK, and it's harder to pick up the unique taste notes.

2 Be aware of the difference between single origin and blends

- **Single origin:** With this type, coffee is sourced from one country, region, or even a specific farm. It offers unique flavour profiles and is particularly popular with UK speciality roasters.
- **Blends:** This refers to a mix of coffees from different origins. Blends usually pack more of a punch, helping the flavour cut through the milk in your latte.

Tip: If you're keen to explore flavour, go for single origin. If you want reliable consistency, especially for milk-based drinks, blends are a safe bet.

3 Washed vs natural: Know the process

How coffee is processed after harvest has a huge effect on its flavour:

- **Washed (wet process)**: This results in clean, bright, and crisp flavours. It's a favourite for those who enjoy clarity and fruity acidity.
- **Natural (dry process):** This is dried with the cherry still around the beans. It results in fuller-bodied flavour with more intense fruit or fermented notes.
- **Honey / pulped natural:** This one is somewhere in between, offering balanced sweetness and body.

Many British roasters indicate the process on the label. It's worth trying both washed and natural coffees side by side to see how processing changes the flavour.

4 Buy whole beans and grind fresh

Freshness is key to good coffee (although coffee can also be too fresh – using about two weeks after roasting is usually best).

Whole beans retain flavour much longer than pre-ground coffee, and so grinding just before brewing ensures a delicious, complex cup with vibrant flavour notes.

Investing in a grinder at home is one of the best upgrades for better coffee. If you're on a budget, a quality hand grinder with metal or ceramic burrs does the job nicely.

5 Choose the right brew method

Choosing the right coffee gadget for your kitchen can be overwhelming. My advice is start small. You don't need a £5k espresso machine to make a delicious cup at home. A French press, a hand grinder (or just a bag of fresh ground coffee), is all you need to get started.

If you're keen to learn more, have a look at brew ratios and experiment. Once you're comfortable, treat yourself to a drip brewer - like a V60, Orea, or Kalita Wave.

6 Support independent British roasteries

The UK has a thriving speciality coffee scene. Many roasters source ethically, roast in small batches, and are keen to share tasting notes, brew guides, and origin stories.

In conclusion, buying coffee isn't just about caffeine or strength, it's about flavour, origin, taking your time, and doing justice to this liquid gold, lovingly handpicked by farmers thousands of miles away. With these tips, you'll be better equipped to choose coffee that suits your taste and support Britain's vibrant community of roasters.

Jonathan Reed is the CEO and co-owner of Paddy and Scott's Coffee, a Suffolk-based craft coffee company with a mission to disrupt the traditional coffee industry by providing high-quality, farmer-focused coffee. This year, he judged the Coffee category in the Great British Food Awards.





Tea & Coffee



COFFEE

Judged by **Jon Reed**, co-owner of Paddy & Scott's Coffee

GOLD

- **Dark Woods Coffee Colombia El Placer Wush Wush (Black Honey Process)**

SILVER

- **Small Batch Coffee Roasters Ethiopia Nesru Aba Nura**



TEA

Judged by **Carri Hecks**, speciality tea expert and tutor for the UK Tea Academy

GOLD

- **Ikomiki SUIUN - EN THE MATCHA by ikomiki**

SILVER

- **Dorothy's Teas The Fell Walker**
- **Ikomiki GINKA - EN THE MATCHA by ikomiki**
- **Ikomiki HAKUJI - EN THE MATCHA by ikomiki**
- **Suki Tea Fairtrade Mince Pie Tea**

Soft drinks and non-alcoholic options



SOFT DRINKS

Judged by **Laura Willoughby MBE**, co-founder of mindful drinking movement Club Soda

GOLD

- **Holos London Citra Hops Organic Kombucha**
- **Holos London Jasmine Hops Organic Sparkling Tea**

SILVER

- **Dundarave Estate Apple and Pear Juice**
- **Lost Sheep Coffee Iced Caramel Latte**
- **Owlet Fruit Juice Apple & Blackcurrant Juice**



LOW OR ZERO ALCOHOL

Judged by **Laura Willoughby MBE**, co-founder of mindful drinking movement Club Soda



GOLD

- **Grounds For Good Aperoffi by Grounds For Good**
- **L.A Brewery Sparkling White Rose**

SILVER

- **Crafted Kombucha Beverages Twisted Kombucha - Lavender Blush**
- **L.A Brewery Citrus Hops**
- **Nirvana Brewery Nirvana Best**
- **Root2Ginger Fiery**

"L.A Brewery's Sparkling White Rose is well balanced with flavours that complement rather than dominate, making it a perfect replacement for wine. Lush!"

LAURA WILLOUGHBY



SHINING A SPOTLIGHT on our *Winners*

From fiery condiments and delicious ready meals to innovative dairy products and thirst-quenching drinks, these Great British Food Award winners prove that the British food scene is more exciting than ever...



DUNDARAVE ESTATE'S APPLE AND PEAR JUICE

Dundarave Estate in Bushmills is pleased to introduce you to its multi-award-winning Apple and Pear Juice which is made with handpicked fruit from the orchards on the team's sister estate Cherryvalley, located in Crumlin on the shores of Lough Neagh in Co Antrim. Picked, pressed and bottled locally, it captures the unique and delicious flavour of the different varieties of these homegrown fruits. Described as 'simply delicious' by The Great Taste Awards, and winner of a Silver award at the Great British Food Awards 2025, it's definitely one to add to your fridge. £4.50, **dundaraveestate.com**

CHAPMAN'S FISH & KING PRAWN CURRY

This award-winning Fish & King Prawn Curry from Chapman's scooped Gold at the Great British Food Awards this year and also won at the Farm Shop & Deli Product Awards. Handmade in Chapman's factory kitchen, it uses local ingredients where possible and boasts generous amounts of large succulent king prawns and fish in a delicious Thai red curry style sauce. The gourmet ready meal is oven-ready and cooks in just 40 minutes to allow you to enjoy a restaurant-quality meal at home. £6.25, **chapmans-seafoods.co.uk**





SUFFOLK SALAMI'S AIR-DRIED CHORIZO

Produced at Lane Farm in the heart of Suffolk by Ian and Sue Whitehead, this award-winning Air-Dried Chorizo combines British outdoor bred pork with the finest Spanish paprika to create a rich, smoky flavour. Expertly cured using traditional methods, it reflects two decades of dedication to quality. Celebrating 20 years of making British charcuterie this year, the chorizo stands as a true testament to their passion for great food. £5.80, **suffolksalami.co.uk**



BLACK FIRE'S GHOST PEPPER AND BLACK LIME KETCHUP

This deep, rich, moreish flavour bomb is the perfect accompaniment to meats, eggs and grilled food. Made using tomatoes and garlic, it gets its heat from a light blast of ghost peppers, finishing on notes of celery and black limes. This ketchup is a multiple award winner having three stars from the Great Taste Award and Gold from the European Hot Sauce Awards amongst others. £5.50, **blackfirefood.com**

ABERNETHY BUTTER'S CEP MISO BUTTER

Abernethy Butter's hand-rolled Cep Miso Butter is a true flavour revelation, blending rich, earthy porcini mushrooms with savoury miso for a deep umami kick. Perfect melted over steak, stirred through pasta, or simply spread on warm sourdough, this small-batch butter showcases the craftsmanship and creativity that have made Abernethy a name trusted by chefs and food lovers alike. A gourmet essential for those who love bold, distinctive flavours. It's butter. But better. £4.20, **abernethybutter.com**





GROUNDS FOR GOOD'S APEROFFI

Lovingly distilled in the cellars of a historic castle in Wales, this aperitif from Grounds for Good is a delicious, refreshing blend of sweet and bitter orange, rhubarb, gentian, rosemary and others. Uniquely created with the company's signature upcycled coffee grounds, collected from local coffee establishments, it uses a premium 100% wheat-based spirit that has been distilled five times, and has a low alcohol percentage at 11%. Try it in a classic spritz or a less bitter negroni and take your drink experience to another level! £25, **groundsforgood.co.uk**



SHARPHAM PLOUGHMAN'S CHUTNEY WITH BAYS DEVON DUMPLING ALE

From Sharpham Dairy in South Devon, this traditional ploughman's chutney features chunky vegetables, raisins and dates. For good measure there's a good glug of Bay's Brewery Devon Dumpling Ale in there too - a rich, mellow traditional ale with a real depth of flavour. Naturally, this chutney pairs perfectly with cheese, as you would expect from one created by an artisan cheese dairy, but equally so with cold meats and pork pies. In particular, it complements the rich creaminess of the dairy's signature Sharpham Brie. £4.50, **sharphamcheese.co.uk**

RONIB'S KITCHEN GARLIC CHILLI PASTE

RoniB's Kitchen Garlic Chilli Paste brings bold Asian Filipino flavour to your festive table. Made with aromatic garlic, fiery chillies, and a hint of cane vinegar, it adds instant depth and warmth to any dish. Perfect as a dip, spread, or cooking base, this versatile paste transforms everyday meals into something truly special — a must-have for food lovers who crave bold, aromatic, and authentic flavours this season. £6.25 each, **ronibkitchen.co.uk**





ROYAL MASH VODKA

Royal Mash creates its renowned vodka using oversize Jersey Royal potatoes; reducing unavoidable waste from agriculture and producing something amazing in the process of doing so. Single distilled in annual vintages by hand in 200 litre copper stills, the Jersey Royals are grown just like grapes with the terroir effecting each annual harvest. The team never blend the vintages, there is no NV there - it is vintage only at Royal Mash HQ! £58.99, **royalmash.com**



SILVER CIRCLE'S THE ULTIMATE BLOODY MARY

Say hello to The Ultimate Bloody Mary, a rich, spicy take on the classic cocktail that might just be the best bloody Mary you've ever tasted! Made by Silver Circle Distillery with their own Black Garlic Vodka, this multi-award winning ready-to-drink cocktail is packed with spice and deep umami flavour. Served in a playful, iconic soup can for two people, it's perfect for sharing, brunches, parties or gifting. Simply chill, pour over ice, add a garnish and enjoy this spicy pick-me-up, handcrafted in the Wye Valley, Wales. £10, **silvercircledistillery.com**



GRASMERE'S SUGARBEET VODKA

Grasmere's Sugarbeet Vodka is double pot-distilled from a turnip wine: sugarbeet, to be exact. This gives it a smooth flavour and a subtle pear drop / orchard fruit aroma. Much gentler than an industrial grain alcohol, this vodka is a true English spirit, similar to how hedgerow alcohol was made in the 18th and 19th centuries. Best enjoyed neat over ice. £30, **grasmeredistillery.com**



NUDIE SNACKS

At Nudie, exciting, free-from snacking is the focus. The people behind the company have teamed up with farmers to take the humble cauliflower and make it awesome. Using freshly harvested cauliflower, they've created a creamy cheese flavour crisp that we know you'll enjoy. It's the perfect snack for dipping, and for sharing with friends or family. **nudiesnacks.co.uk**

Alcoholic drinks





FLAVOURED GIN

Judged by **Jonathan Kleeman**, drinks expert ranked among the top 10 sommeliers in the UK

GOLD

- **Ludlow Distillery Elderflower & Quince Fruit Gin**

SILVER

- **Downton Distillery Aged Damson Gin**





GIN

Judged by **Jonathan Kleeman**, drinks expert ranked among the top 10 sommeliers in the UK

GOLD

- **Glenrinnes Distillery Eight Lands Organic Speyside Gin**

SILVER

- **The Dyfi Distillery Pollination Dovey Native Botanical Gin PGI**





VODKA

Judged by **Olly Smith**, multi-award-winning drinks expert, author and podcast host

GOLD

- **Royal Mash Limited Royal Mash Vodka 2020**

SILVER

- **Glenrinnes Distillery Eight Lands Organic Speyside vodka**
- **Mermaid Salt Vodka**



LIQUERS

Judged by **Adam Elan-Elmegirab**, founder and director at The House of Botanicals

SILVER

- **English Whisky Co. The Norfolk Nog**
- **Gun Dog Gin Chuckleberry Gin Liqueur**
- **Pomme Blushe**





RUM

Judged by **Merlin Griffiths**, mixologist and bartender, from Channel 4's First Dates

GOLD

- **Mermaid Mermaid Spiced Rum**





WHISKY

Judged by **Tristan Stephenson**, author, whisky expert and podcast host of the Curious Bartender

GOLD

- **Ian Macleod Distillers Glengoyne Highland Single Malt - 15 Year Old**
- **Lidl Ben Bracken Islay Single Malt Scotch Whisky**

SILVER

- **Lidl Ben Bracken Highland Single Malt Scotch Whisky**
- **Lochlea Distillery Our Barley**



OTHER SPIRITS

Judged by **Jonathan Kleeman**, drinks expert ranked among the top 10 sommeliers in the UK

GOLD

- **Don Levi 100% Agave Blanco Tequila**

SILVER

- **Silver Circle Distillery Ultimate Bloody Mary**





BEER & LAGER

Judged by **Jacob Liddle**, certified beer sommelier and BJCP beer judge

GOLD

- **Three Tuns Brewery Cleric's Cure**

SILVER

- **Shepherd Neame 1698**
- **Wiper and True Kaleidoscope**



CIDER

Judged by **Dan McGeorge**, Great British Menu champion 2021 and owner of Vetch

SILVER

- **Sandford Orchards Sandford Orchards Red Zero - Alcohol Free Cider**

"I very much enjoyed the Blanc de Noir. It shows ripe peach and apricot fruit, hints of red berry, and a touch of gingerbread spice. The palate is crisp yet creamy, finishing long and mineral with real finesse."

CHARLIE STEIN







WINE

Judged by **Charlie Stein**, director of the Rick Stein Group and responsible for overseeing all wine choices

GOLD

- **Chapel Down Brut**
- **Chapel Down Rosé**
- **English Whisky Co. The Norfolk PX**
- **Hoffmann & Rathbone Blanc de Noir 2015**
- **Hoffmann & Rathbone Bacchus 2023 Summer Edition**

SILVER

- **Balfour Winery Brut Rose 2020**
- **Chapel Down Bacchus 2024**

Raise a GLASS

Wine guru and GBF judge Charlie Stein gives his tips on how to read a wine label

Buying wine can feel overwhelming, especially when there's so much great choice in the English market. So, to help you on your way, we asked wine expert Charlie Stein to give his tips on understanding the different aspects of a drinks label – and why they each matter...

The name of the producer

When reading a wine label, a well-known brand or producer name often signals reliability, as big names usually mean consistent quality but, for me, some of the most exciting discoveries come from smaller, lesser-known producers making wines with real character. If you're still learning about the different wine producers in England, ask for advice from a wine expert or a local independent wine shop with good knowledge.

The grape variety

England is most famous for our world-beating sparkling wines, so you will find the classic three grapes planted a lot here – that's Chardonnay, Pinot Noir and Pinot Meunier. For still wine you will find classic plantings of Bacchus and Seyval Blanc. For me the most interesting wines are now coming from Chardonnay and Pinot Noir from Essex.

The vintage

Vintages matter because wine is ultimately an agricultural product – it's not like beer which is brewed to a recipe. Each growing year (or vintage) is a reflection of that year's weather, which changes the wine's flavour, structure and price. For more details about which years are good vintages for English wine, experts at independent wine shops will be able to help.

The alcohol percentage

Alcohol percentage matters because they dictate how a wine will be, so its body, balance, style, and sweetness. Lighter wines feel fresher and more delicate, while higher-alcohol wines taste richer, fuller, and more powerful. As a rule of thumb, wines grown in hotter regions will have a higher percentage and be more powerful than wines grown in cooler climates.

The description

Often you will get a good steer here on typical flavours to expect and potentially a food and wine match. My advice is to take a picture of the label and use the brilliant app Vivino to find out much more. Also a lot of wines are now required to include a QR code on the label which will take you to a page with more detailed information.

Charlie Stein is a director of the Rick Stein Group, overseeing the online wine shop and all wine choices across the business. This year, he judged the wine category for the Great British Food Awards too.



Regional winners 2025

These are the standout producers that came top for provenance for our GBF judges

SCOTLAND
LOCHLEA DISTILLERY

What is striking about Lochlea Distillery is the team's dedication to sustainability and innovation. They employ traditional methods, including floor malting and copper pot stills, while integrating modern techniques to enhance flavour development. Their approach not only honours Scotland's whisky heritage but also ensures a forward-thinking, environmentally conscious production process. The company also actively contributes to the local community, supporting regional agriculture and promoting Scottish whisky on the global stage.

NORTHERN IRELAND
ABERNETHY BUTTER

The team at Abernethy Butter are dedicated to sustainability and supporting local agriculture. By sourcing ingredients locally and employing traditional methods, they contribute to the preservation of regional food heritage. Their products have been featured in various culinary establishments across Northern Ireland, further solidifying their reputation as a premium producer of artisanal butter.

WALES
VELFREY VINEYARD

Velfrey Vineyard is a shining example of the quiet revolution in Welsh winemaking. Nestled in the rolling hills of Pembrokeshire, Velfrey has swiftly established itself as one of the country's most exciting producers, crafting wines that are elegant, expressive, and unmistakably rooted in their terroir. We were particularly impressed by Velfrey's bold innovation and sustainability credentials, with minimal-intervention winemaking and a clear focus on protecting the land for future generations. In just a few years, this small but ambitious vineyard has set a new benchmark for Welsh wine, proving it can stand proudly alongside the very best in Britain.

SOUTH WEST
SHARPHAM

Nestled in the picturesque South Devon countryside, Sharpham has become a beacon of excellence in the world of artisan cheesemaking. The team's approach marries tradition with innovation, producing cheeses that reflect the rich terroir of Devon. Beyond its award-winning products, Sharpham's dedication to sustainability is evident through its B Corp certification, underscoring the company's commitment to environmental and social responsibility.



NORTH OF ENGLAND
LOTTIE SHAW'S

Based in the heart of Yorkshire, Lottie Shaw's focus is on traditional British baking done with skill, care, and a modern touch. What sets the company apart in our eyes is the team's commitment to quality ingredients and authenticity. Each product demonstrates a careful balance of flavour, texture, and presentation that impressed our judges. Plus, ingredients are sourced locally wherever possible, supporting regional farmers and small producers.

MIDLANDS
CROOTS FARM SHOP

Situated in Duffield, Derbyshire, Croots has consistently demonstrated excellence in producing high-quality, locally sourced food products. The team's in-house butchery and bakery utilise locally sourced ingredients, supporting regional agriculture and reducing food miles, and we believe the shop's commitment to quality and community has solidified its reputation as a cornerstone of the Midlands' food scene.

LONDON AND SOUTH EAST
VILLAGE MAID CHEESE

Village Maid Cheese's dedication to quality, sustainability, and innovation exemplifies the values celebrated by the Great British Food Awards. The team's focus emphasises strong relationships with farmers who share their commitment to animal welfare and environmental stewardship, ensuring that every stage of production is both ethical and sustainable. Their contributions to the cheesemaking industry have not only enriched the culinary landscape of the London and Southeast region but have also set a benchmark for artisanal producers nationwide.

EAST ANGLIA
NORFOLK MUSHROOMERY

Norfolk Mushroomery has quickly made a name for itself by producing high-quality, sustainably grown mushrooms in the heart of Norfolk. The team's commitment to sustainable farming practices, including the use of organic growing mediums and renewable energy sources, sets them apart in the industry. The company offers a diverse range of mushroom varieties, including lion's mane and oyster mushrooms, which have garnered praise for their exceptional flavour and texture.