

The Brewster

The Horse & Groom
Upper Oddington

February 2010

Horse & Groom awarded **GOLD**

WE HAVE a passion for fresh, good quality, locally produced food and drink. We source as many ingredients close to the kitchen door as possible and select our suppliers on their ability to source locally.

We are thrilled to have been recognized and awarded GOLD for this, together with our quality, service and ambience in the Taste of the West Food & Drink Awards 2009.

Jason Brewster, Head Chef approaches his sixth year with us and shares our commitment to sourcing and supplying the highest quality, fresh, regional food and drink. Indeed, Jason was runner up as "Chef of the Year 2009" in the Cotswold Life Food and Drink Awards. He, along with his brigade make everything from stocks and sauces, pickles and chutneys, terrines & home smoked meats & fish, ice-creams, sorbets & all of our puddings.

We see our bread as an important part of our food offer and we make it daily using flour purchased locally. For our brown bread we use Cotswold Crunch Dark Flour which comes from FWP Matthews in Shipton-Under-Wychwood. We use Organic Strong White Flour from Shipton Mill in Tetbury which is made using a rare blend of English wheat 'Maris Widgeon' (traditionally grown because of the quality of the straw which was much prized by thatchers). This variety of wheat is well suited to the organic system of sustainable farming.

We purchase our meat from Jesse Smith Butchers of Cirencester such as Gloucester Old Spot Pork; Cotswold Texel Lamb and 21-day aged Hereford Beef. We also purchase Gloucester Old Spot Pork from Chesterton Farm close to Cirencester. Our venison comes from the Adlestrop Estate just a mile away as well as pheasant, partridge, rabbit, pigeon and the occasional wild mallard during the season.

We source our fish from Cotswold Fish and Game & Kingfisher, based in Brixham, Torquay who are both committed to responsibly sourcing fish from well managed and sustainable fisheries and adhere to all UK & International regulatory guidelines.

For many of our dressings and fish that we fry we use R-Oil from a farm in Stow-on-the-Wold. This entirely natural oil is extracted from rapeseed in the same way as olive oil but it has a lower saturated fat content (R- Oil 7%, Sunflower Oil 10% and Olive Oil 14%).

We feature local cheeses such as **Simon Weaver Organic Brie** made in Stow-on-the-Wold using Fresian cow's milk. **Charles Martell Single Gloucester** made using rich milk from Gloucester cattle. This cheese has a Designation of Origin status

(PDO) meaning it can only be legitimately produced in Gloucestershire from cattle of the correct pedigree. In 1974 only 45 Gloucester cattle were left and today their number has risen to 700. **Oxford Blue** a moist cows milk cheese with blue veins from The Oxford Cheese Co and **Windrush Valley Garlic and Herb Goats Cheese** made using pasteurized goats milk from Pedigree British Saanan goats.

We consider ourselves very fortunate in having Alan Cox in our village. Alan is a vegetable and fruit producer in Oddington and grows many crops. We purchase seasonal fruit & vegetables from him throughout the year – currently he is supplying us with leeks, purple sprouting broccoli, calabrese, swede, sprout tops, red cabbage and curly kale.

We also purchase fruit and vegetables from Haines Farm in Chipping Campden – a 2000 acre farm run by two brothers, William and Martin, the fifth generation of Haines to work the same land.

Independent Freehouse

Being an independent freehouse, we like to serve a good, ever changing selection of regional cask ales. Regulars include Old English Rose & Gloucestershire's Glory from the Cotswold Spring Brewery near Cirencester, Hereford Pale Ale, Butty Bach & Wye Valley Best from The Wye Valley Brewery in Stoke Lacy, Tournament and White Knight from Goffs Brewery in Winchcombe to name but a few.

Richard and Emma Keane established The Cotswold Brewing Company in 2005 and we are delighted to promote their "Cotswold Premium Lager" 5.0% ABV and their seasonal lagers. Just as we like to serve fresh, local & seasonal food Richard produces four fresh, local & seasonal lagers – each are only available for three months and we are currently serving Cotswold Dark Lager (5.3% ABV) which is bursting with flavour.

For those who would prefer something local but non-alcoholic, we serve Bensons Pure Apple Juice – English apples pressed in a traditional way and bottled on a 400 year old farm in the Cotswolds or Elderflower & Cranberry Presse's from Bottlegreen Company based in South Woodchester, Gloucestershire.

Our regular customers know that we are passionate about our wines with the current tally at 27 by the glass