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BEST WESTERN PLUS Swan Hotel Food Statement

My brigade and I are proud to support Somerset suppliers and we endeavour to use ingredients sourced within 25 miles of the hotel. The green, lush landscape of Somerset is ideal for farming and we are spoilt for choice in the produce available to us.

We hope that you enjoy your food.

Listed below are our main suppliers.

P&K Meats

Located in Street, P & K Meats buy all their meat directly from farms in and around the South West.

Kingfisher

Based in Brixham, Kingfisher source the majority of fish from day boats that dock in Devon and Cornwall. They operate a 24 hour port to plate policy and champion the sustainability of all seafood.

Severn Project

Supply our salad leaves and herbs. These are grown at their urban farms which give previously disused land in and around Bristol a new purpose. The Severn Project supports people who face significant barriers to the workplace.

Partners in Cream

Based in Glastonbury, Partners in Cream supply all our dairy products.

Lievito Bakery

As well as baking our own bread, we also support Lievito, an artisan bakery based in Lovington, near Castle Cary. All of our bread is baked daily using organic Shipton Mill flour.

A. David

Based just outside Bristol, A.David has been in business for over 50 years and supply all our fruit and vegetables.



Adam Kennington
Head Chef