



# Who we are



*Bellord and Brown are a unique Costermonger Company, solely run by two chefs with a passion for the industry, nature and sustainable plant agriculture.*

The aim is to work closely with chefs in order to supply as much local produce from the wealth of fantastic growers this county and its borders have to offer.

Using markets from Southampton to London, farms all over the South of England and foraging from the immediate vicinity. Altogether we can advise/supply an exciting array of bespoke produce to make your business stand out from the rest.

By understanding flavour profiles we can help suggest ingredients from produce we have spotted on our travels, or offer different colours, shapes and sizes of regular items to give a seasonal menu an interesting twist.

Stay tuned for a growing list of stock cupboard items from our local artisan producers and courses on traditional Asado BBQ and foraging trips.



# Bespoke trade

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*At Bellord and Brown we strive to find the fruit and vegetables that you want.*

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We act like agents sourcing from a myriad of suppliers from all over Britain and Europe.

We aim to promote local as much as possible and fortunately the South of England is rich in a diverse array of fantastic produce from talented farmers and growers alike.

Being mindful of 'food miles', plastic and pesticide use, we try and discover suppliers with a similar intrinsic ethos so our business has a lower carbon footprint and impacts positively on the environment and economy of the area in which we live.

Not everything is at a premium, we can source to suit your needs and that of your business and are always available to discuss prices, suggest alternatives and inform on seasonal availability.

By visiting markets throughout the week we get a first-hand look on what's exciting and new and we love to surprise our customers with samples of weird and wonderful ingredients that we discover on our travels.

We are always on the hunt for suppliers and customers so please get in touch if you have a good local product, or, wish to locate some:

info@bellordbrown.com

@bellordbrown

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Fruit and Vegetable Purveyors



## January

Blood oranges  
Forced Rhubarb  
January king cabbage  
Few flowered leek  
Sea beet  
Alexanders

## February

Purple and white  
sprouting broccoli  
Savoy  
Wild garlic  
Wood sorrel  
Mallow

## March

Salsify  
Cauliflower  
Yarrow  
Jack by the hedge  
Tri corn leek  
Sliver birch sap

## April

Asparagus  
Jersey royal potatoes  
Watercress  
Blackberries  
Roesbay willow herb  
Water mint  
Penny wort  
Creeping Charlie

## May

Raspberries  
Strawberries  
Gooseberries  
Tay berries  
Rock samphire  
Pineapple weed  
Cowslip  
Bright lights chard

## June

Romanesco broccoli  
Courgettes  
Beetroot  
Aubergine  
Runner beans  
Meadow sweet  
Red currants  
Elderflowers  
Wet garlic  
Garlic scapes

## July

Carrots  
Beetroot  
Sweetcorn  
Figs  
Broad beans  
Bilberry  
Himalayan balsam

## August

Plums  
Cherries  
Hazelnut  
Crab apples  
Elderberries  
Marrows

## September

Leeks  
Celeriac  
Chestnuts  
Kale  
Apples  
Squash  
Burdock  
Blackthorn

## October

Jerusalem artichokes  
Onions  
Pears  
Horseradish  
Hedgehog mushroom  
Winter chanterelles  
CEPs

## November

Crow garlic  
Shaggy ink cap  
Trumpet  
Bay bolete  
Chard  
Swede  
Girrolles

## December

Brussels sprouts  
Kohlrabi  
Cranberry  
Wintercress  
Cleavers  
Sea radish  
Chickweed

# From nature



*We offer a varied range of wild produce based upon what is pitiful during the season.*

Every month a list is available on request of all the wild items we have seen, along with relevant information including flavour profiles, uses etc.

As a customer you may be looking for something in particular that isn't available through regular channels, we are happy to look for it and source where possible. Or, perhaps certain uses are sought after e.g. table decoration, colourful displays, flavour enhancing, garnish for dishes and cakes, drying for later use, colours and dyes, foods juices and aromats.

We can suggest things and guide the customer through an exciting array of otherwise unbeknown ingredients to give a special edge to any occasion.

We collect responsibly careful not to affect the wild flora and fauna, and are careful and mindful of the countryside and our carbon footprint using plastic free packaging and walking to foraging spots where possible.





# To your home

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*We supply veg boxes that also contain fruit to residences in Hampshire and Dorset and beyond. We are flexible to your needs.*

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These boxes contain 100% local produce and vary from week to week. Burgeoning with artisanal grown fare. We aim to keep your meals interesting by throwing a few wild cards in here and there to get ones weary mind working and all the vitamins and minerals to keep you and your family's minds working throughout the week.

We offer a discrete, free of charge, delivery service to wherever or whoever you choose throughout the country. Additionally an ever growing armoury of pantry products providing a perfect gift hamper for a friend or relative.

A bespoke service is absolutely no problem so feel free to call or email us so we can conjure up the ultimate box or collection of products.

It doesn't stop there...

We also run courses and events:

Traditional Asado BBQ Classes – we can come to you, or you can come to us.

Foraging Courses – we can come to your favourite country spots and show you what you've been missing, or, we can show you a few of our spots amongst the picturesque Hampshire Countryside.





[info@bellordbrown.com](mailto:info@bellordbrown.com)

[@bellordbrown](https://www.instagram.com/bellordbrown)

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