

FREE
COPY

LOCAL FOOD DIRECTORY



Foreword

Whether it's freshly baked bread, prime cuts of the finest meat or a bottle of traditional ale, local producers offer a huge range of goods right on your doorstep.

Having been asked to write this foreword as a chef and restaurant owner it is a great privilege to be recognised as an advocate of local produce. For many years I have been interested in the provenance of food. I find it amazing that many people will spend hours sourcing a mechanic or plumber but are not interested where their food comes from.

Personal contact with a local producer can give you a real understanding of how something is grown or processed, giving you peace of mind that what you put into your body is the freshest, best tasting and most nutritious produce.

Buying local produce also directly supports local businesses, local employment and keeps money in the local economy which is good for us all. By supporting local producers today, you can help ensure that there will be local businesses in your community tomorrow and that future generations will have access to the same.

I hope you will find the guide as useful and informative as I have and you will all keep supporting your local food producers.



Andy Gabbitas BEM MCGB
Chef/Patron, The Wortley Arms

Contents

Bakers	10
Beers & Liqueurs	14
Butchers & Meat	18
Preserves	24
Cafés & Tea Rooms	26
Dairy	32
Farm Shops & Delis	36
Farmers & Country Markets	44
Ethnic Cuisine	46
Community Projects	48

Discover East Peak

The East Peak area stretches from the ancient parishes of Denby Dale and Kirkburton, across to the market town of Penistone and the many rural villages surrounding it, before sweeping across to the parish of Bradfield and then on to the villages of Grenoside and High Green.

The area has been associated for many years with farming and industrial activities, such as textile and steel manufacture, but maybe not so much with the production of food and drink.

These days, the area plays host to a number of local producers who are working hard to bring high quality, fresh produce to the market and to provide an impressive range of food and drink ranging from locally reared meat to sumptuously flavoured liqueurs.

In times of economic downturn, farmers have had to diversify into new activities whilst many individuals have used the unwelcome arrival of redundancy to take the opportunity to set up thriving new food businesses.

This directory will help you to plan a good day out, maybe walking in the lovely countryside of the East Peak before having lunch or afternoon tea. You can visit one of the many cafés where you can choose something delicious from the menu before returning home with a full shopping basket of local produce.

© Tony Butterworth

East Peak Innovation Partnership

The East Peak Innovation Partnership was established in 2008 and links together three similar areas covering Penistone and district, North Sheffield and the parishes of Denby Dale and Kirkburton. The Partnership was established to deliver a bottom up, community led approach to rural development.

The LEADER approach recognises that rural communities themselves are best placed to identify their needs and, by working together, they can find innovative solutions and achieve real and lasting changes.

The East Peak Innovation Partnership has worked with local groups in the rural towns and villages of the East Peak to develop community facilities, to raise the profile of the East Peak as a tourist destination and to inform people about the industrial heritage of the area.

The East Peak Innovation Partnership has produced this directory as a means of promoting local food in the area, making it easier for people to find local food producers and other businesses contributing to the local food economy.

www.epip.org.uk



The European Agricultural
Fund for Regional Development:
Europe Investing in Rural Areas

For more information contact:

East Peak Innovation Partnership
Town Hall House, Shrewsbury Road,
Penistone, Sheffield S36 6DY
Phone: 01226 767365
Email: info@epip.org.uk



You get a more personal service.

You know the provenance (the place of origin) of the produce you're buying.

Local food is valued for its quality and freshness.

WHY SHOULD I BUY LOCAL FOOD?

Helps to preserve one-of-a-kind businesses that bring a distinct character to a town or village.

It helps reduce customer and food miles.

It contributes to local food businesses sustaining valuable local jobs.

Local businesses are staffed by local people who might be your friends and neighbours. You get better service from people you know and who know you. And, you can catch up on "what's new" with other customers as you shop.

How can you give your local producer a helping hand?



1

Actively seek out shops and other outlets, such as farm shops, stocking plenty of local food.

2

Reduce customer and food miles by using local shops to buy your food.

3

Ask the business owner about the food you're buying:

- where does it come from?
- how is it reared/grown?

4

Give feedback on what you've bought; good or bad.

Ask about other produce that the business may be able to source for you.

Bakers

Penistone Pies & Puddings

01

MAP

Delicious hand-made pork pies, using a family recipe, tried and tested for over 60 years! Robert Cockcroft a former food critic for the Yorkshire Post has tasted these pies and wrote,

"They are fantastic, excellent crisp pastry, balanced flavour and well-seasoned, good texture and tasty jelly."



Jacqueline also offers a wide range of cookery classes, in a relaxed and informative atmosphere in her farmhouse kitchen with some of the best views in Yorkshire! Treat your family and friends to a unique day at the cookery school to celebrate anniversaries, birthdays or a hen party. Visit the website for details of courses and stockists of the pies.

The hands on cookery courses, including a home-made lunch, have also proved a popular choice for corporate days and team building. Please ring Jacqueline to discuss your specific requirements.



Penistone Pies & Puddings
Chef on a Bike
Rachey's Cupcakes & Bakes



Twitter

@penistonepies

Contact

T: 01226 766889

M: 07796 551653

E: gynrace@tiscali.co.uk

www.penistonepies.co.uk

Chef on a Bike



The name 'Chef on a bike' was created from a combination of a few things: Dave Foster's desire to cook and bake for the community; his desire to follow a sustainable approach to entrepreneurship, and because he has no problem actually getting on his bike, every now and then, to deliver his produce.

Dave uses locally sourced stone-milled flour, natural yeast cultures, Stocksbridge honey, solar

energy, and Yorkshire grit and determination. He bakes his bread in the traditional way of long fermentation with no additives and it is delivered to your door by bicycle or distributed via pick-up points.

He can also cater for running and cycling events by providing pizzas, griddles, Mediterranean breads or bespoke loaves. Parties, dinners, BBQ, events and home catering available on request.



The bread can be bought at:

Bradfield Market
Penistone Farmers Market
Penistone Country Market
Avid Farm Shop

Contact

T: 0114 288 8896
E: fosterdave1@me.com
www.chefonabike.com

Rachey's Cupcakes & Bakes



Rachey's Cupcakes and Bakes is based in Shepley and was launched in June 2011 by Rachel Empson. The cupcakes are available to buy for any occasion or simply as a treat – but the offering also includes traditional cakes and bakes made to order.

All ingredients are sourced locally where possible, with eggs being provided by a friend's hens. Rachel aims to create a good quality, great tasting product with a range of flavours available,

from the standard vanilla and chocolate to the likes of coconut and raspberry, chocolate orange, lemon meringue and sticky toffee. Gluten and nut-free options are also available.

Rachel also tries to be seasonal with the ingredients she uses, offering apple and cinnamon cupcakes through Autumn, for example, rhubarb and custard through Spring and strawberry through the Summer months.

Rachey's Cupcakes and Bakes can be found at Penistone Farmers Market on the second Saturday of each month and Holmfirth Farmers Market on the third Sunday of the month, as well as at ad hoc Fairs and Festivals.

Rachel also offers a party service and free delivery within a 5-mile radius. Please enquire.



Facebook

Rachey's Cupcakes

Contact

Rachey's Cupcakes & Bakes
T: 07957 223376
E: rachelempson@sky.com

Bradfield Brewery Boozy Infusion



Beers & Liqueurs

Bradfield Brewery



Bradfield Brewery is based on a working farm in the Peak District within the picturesque village of Bradfield. It produces a range of award-winning distinctive cask-conditioned real ales.

The Gill family has taken great pride, over the last three generations, in the farming of Watt House Farm and this is part of what makes Bradfield Brewery beers special. Only the finest ingredients are used along with clean, clear

Peak District spring water from the farm's own borehole to make the perfect pint. The brewery grinds its own malt, something that other breweries don't usually do.

Special beers are brewed only once to mark an occasion and some are brewed more often depending on popularity. Seasonal beers are also regularly brewed. Cask-conditioned ale is supplied to local pubs. There is an on-site brewery shop where you can visit and pick up a selection of beers and gifts.



Put the postcode into your sat nav and take a trip out – just make sure the car boot is empty first!

Please note that beer (bottles, gift packs, beer in a box or mini kegs) cannot be posted – it has to be purchased and collected from the brewery shop only.



Opening times

Monday–Friday
10.00am–4.00pm

Facebook

www.facebook.com/bradfieldbrewery

Contact

Bradfield Brewery Ltd
Watt House Farm,
High Bradfield,
Sheffield S6 6LG

T: 0114 285 1118

E: contact@bradfieldbrewery.com

www.bradfieldbrewery.com

Boozy Infusion



Boozy Infusion is a scrumptious after-dinner liqueur based on classic British puddings. It is hand made in the kitchens of Cawthorne restaurant, Beatson House.

It is 28.1% by volume and has a viscous and luxurious mouth feel. As you'd expect from the source ingredients, Boozy Infusion is sweet but the flavours are incredibly complex and multi-layered and there's an incredible warmth as it slips down. It is best sipped as it comes –



poured over lots of ice, although it's also delicious poured over vanilla ice cream and for adding zing to baking!

Established flavours are: Sticky Toffee Pudding, Black Forest Gateau and Jamaica Ginger Cake. The latter of which picked up "Best Drink" and "Consumer's Choice" at last year's Deliciously Yorkshire Awards. The panel described it as having "a knock-out aroma" and one of the judges, Stephanie Moon, was so impressed she featured it in her dish for the BBC Great British Menu competition.

Cinnamon Apple Crumble flavour was launched in Spring 2012 and it has been a great hit. Three new flavours are just about to be bottled which are Cherry Bakewell Tart, Coffee Walnut Cake and Rosewater Chocolate Fondant.

Boozy Infusion is on sale at Beatson House Restaurant and in farm shops, wine merchants and delis throughout Yorkshire.



Contact

Beatson House,
2 Darton Road,
Cawthorne,
Barnsley S75 4HR

T: 01226 791245

E: info@beatsonhouse.co.uk

www.beatsonhouse.co.uk

Foraging

'The act of finding and gathering or harvesting wild foods'

I started finding food with my cousin when I was ten and whatever drove me to it then, is re-awakened each summer. It just doesn't feel right unless wild garlic, sorrel, blackberries, mushrooms and sloes are finding their way into the cupboards and freezer.

Most of this rustling about in the woods and wilds of Yorkshire is foraging for fun, but in these days of recession it isn't just the enthusiasts getting involved – more people are seeing it as an opportunity to add to their larder at no extra cost. However, you must ensure your own safety by only gathering species positively identified as safe to eat. Two useful books are 'Mushrooms' by Roger Phillips or 'Mushroom Miscellany' by South Yorkshire's own Patrick Harding.

A good way to start is by only eating fully developed mushrooms, with sponge (boletus) or spines ('hedgehog' mushrooms) under the cap. One or two types of boletus can make you ill (not fatally) – these are red. Help these mushrooms to survive in the long term by cutting stems rather than pulling and disturbing the underground mycelium.

I have been asked for specific fungal locations but it really is very hard to predict which particular spot will be good at any one point in the months from July to November. If you like looking at maps, reading, watching the weather and walking or running a long way – you don't see mushrooms or anything else much from inside a car – then actually finding anything just adds to the fun.

Peter Morton, Garden Partners



Butchers & Meat

David Gawthorpe



MAP

David Gawthorpe Butchers have an unmatched reputation in the local area for the quality of both the service and the produce on offer in their butchers shop in Denby Dale. They provide a wide selection of best quality British meats, including own-reared beef, hung for 21 days – this is a very important part of the business.

Why not try the matured rib-eye and sirloin steaks, dry-cured bacon, home-made sausages and home-cooked meats? All lamb, pork and chicken is locally sourced.

Special pork pies are made and baked daily in many flavours and sizes, along with a range of steak pies, pasties, sausage rolls and much more.

Hot food is served daily 8.30am to 2.00pm.

Gift vouchers available.



David Gawthorpe
John Crawshaw
Snowden Hill Water Buffalo
Round Green Deer Farm

Opening times

Monday–Friday
6.30am–5.30pm

Saturday
6.30am–12.00pm

Contact

David Gawthorpe High Class Butcher
343 Wakefield Road,
Denby Dale HD8 8RT

T: 01484 863634

www.davidgawthorpe.com

John Crawshaw



John Crawshaw is an award-winning family butcher committed to providing finest quality products, with an efficient knowledgeable service. The retail outlets stock Seven Hills Beef and Lamb, which is sourced from local farms within 30 miles of the shops. This ensures the meat has low food miles. Poultry and pork products are sourced locally when possible, but always purchased for freshness, eating quality and traceability.

A large range of home-made award-winning sausages, pies and cooked meats as well as other specialist lines, are always stocked. Our highly trained, experienced staff are always happy to give help and advice. Eblex Quality Standard Beef and Lamb Butcher.



Contact
John Crawshaw Quality Butchers
518 Manchester Road,
Stocksbridge,
Sheffield S36 2DW
T: 0114 288 3548

Snowden Hill Water Buffalo



This is a family-run farm at Oxspring near Barnsley which has recently started producing and selling Water Buffalo meat. The animals are bred on the farm and the Battye family make all their own burgers and sausages at home.

The buffalos are very well looked after! Reared in grassy paddocks, they are fed on a completely natural diet of hay, straw, a blend of GM free cereals or grass from clover rich pastures. No meat, bone or fish meals are fed to them. Every attention is paid to the animals' welfare. No growth promoting hormones are used and no antibiotics are administered to any animal.

Water buffalo meat is a lean red meat. Full flavoured and tender, it is often likened to the taste of good quality beef and can be prepared in the same way.

Buffalo meat contains 70% less fat than beef and is also a valuable source of Omega 3, so can be considered a healthier alternative to traditional meat. The Buffalo Burgers have recently been tested by a public analyst. The results show that the burgers contain less than 3.0g/100g fat; this has been described as 'Low Fat'. The burgers have also been described as 'High Protein', with more than 20% of the energy being provided by protein.

Why not try the Snowden Hill Water Buffalo steaks, burgers or sausages? The meat is sold at several local farmers markets and food festivals as well as being sold from the farm. You can check the calendar on the website for dates and locations.

Please contact to arrange collection from the farm.



Contact
T: 07985 578465
E: cbattye.1@btinternet.com
www.snowdenhillbuffalo.co.uk

Round Green Deer Farm

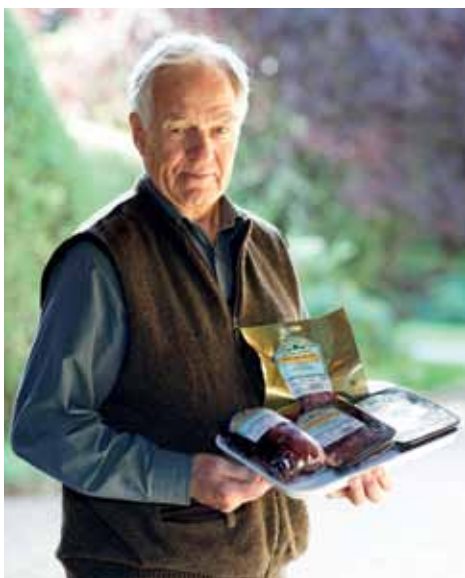


Round Green Deer Farm has been the home of deer for over 30 years. There is a high-welfare abattoir on-site, designed especially for the species, coupled with state of the art butchery that ensures farmed venison is available all year round.

As well as the farm's own animals, a team of highly skilled butchers process venison from other carefully selected farms and parks to ensure that customers always have a great eating experience. Raised to the highest welfare

standards, Round Green Farm venison is an ideal choice for discerning customers who are keen to eat a healthy red meat, raised with the minimum of intervention in a near-natural environment.

The well-stocked shop not only sells venison and venison products but also carries a range of other game and exotic meats in convenient packs. Wholesale enquiries are welcome.



Contact

Round Green Deer Farm
Round Green Lane,
Worsbrough, Barnsley,
South Yorkshire S75 3DR

T: 08456 120502

T: 01226 205577

E: info@roundgreenfarm.co.uk

www.roundgreenfarm.co.uk

Honey

The Sheffield Honey Company

The Sheffield Honey Company is an award-winning artisan producer of premium quality local English honey and the finest beeswax products.

Blossom, Soft Set and the finest Heather honey are available in a range of jar sizes. In addition to the retail jars they can supply honey as fine gifts, corporate treats and wedding favours in a variety of jars and packages.

Stockists in the East Peak area:

Stannington Fruit and Veg, Stannington
The Flask End, Low Bradfield
The Royal, Dungworth
The Plough, Low Bradfield
The Schoolrooms, Low Bradfield
Wortley Arms, Wortley
Wortley Stores and Post Office, Wortley

T: 07980 261554

E: info@sheffield-honey.co.uk



The Yorkshire Honey Company

Phil Askham is the man behind The Yorkshire Honey Company. He has 30 hives within a 3-mile radius of Hoyland, including the Wentworth Estate and Rockley. You can choose from three types of honey: Spring, Summer and Heather or why not try the Heather Cut Comb? This is cut out of the honey frame from the hive, it has nothing added to it and nothing removed so that it maintains all of its nutritional benefits. Beeswax candles are also available.

The Yorkshire Honey Company are suppliers to the **Chatsworth Farm Shop**, **Fortnum & Mason** and local stockists are:

Cannon Hall Farm Shop, Cawthorne
Wentworth Garden Centre
Rob Royd Farm Shop, Barnsley
The Good Health Store & Deli, Denby Dale

Contact: Phil Askham
T: 07805 061840



Preserves

Just Preserves

Just Preserves

10

MAP

Just Preserves is a small, family-run business that specialises in the manufacture of a range of genuine hand-made, home-made preserves. What started out as a hobby by the sole proprietor, Heather Hoyland, has developed into a successful small business that supplies local shops, cafés, delicatessens, restaurants and farm shops.

All products are made in a dedicated preserves kitchen within Heather's home using, in the main, large domestic cooking equipment. There are no large cooking vats, simply 17 litre sized pans and large wooden spoons.

Most of the fresh ingredients are sourced locally and spices are sourced from local Asian food specialists. From time to time customers offer fruit and vegetables from their own gardens.

Products made include jams, marmalades, curds, chutneys, relishes, pickles, sauces and mustards. Every product is made in relatively small batches, normally 50 jars per production run. Although there is a core list of products in stock, additional products are made on a one off basis as particular fruits come into season.

Taking into consideration that products are manufactured within the home and not in a factory type unit using modern equipment, Just Preserves is proud to be awarded four stars for its food hygiene management.



Contact

T: 0114 286 2511

E: justpreserves@aol.com

www.justpreserves.co.uk

Cafés & Tea Rooms

Bank View Café
Terrace Tea Rooms
The ArtHouse Café
Deli-cious

Bank View Café

11

MAP

Pete and Helen bought the café in 2007, though it has been in existence for much longer. Some customers can remember visiting during the war! It was originally built when Langsett Reservoir was under construction and served as the village shop for many years. Over a period of time it built up a faithful following of fans who visit over and over again to sample the lovely meals on offer. The team at the Bank View Café are very proud of the food they serve. Home cooking is central to the menu and they believe great food shouldn't cost the earth.

They make a point of sourcing local produce, such as free-range eggs, and the chips they serve are hand-cut using potatoes from only three miles away! Why not try the famous cream tea which includes delicious scones made from a recipe handed down from one owner to another?

Wall space is made available to local artists who have photos and artwork for sale. There's a lovely enclosed garden to use on fine days and plenty of accessible parking.



Opening times

Every day
9.00am–5.00pm

Free Wi-fi

Contact

Bank View Café
Langsett S36 4GY

T: 01226 762337

E: pete@bankviewcafe.co.uk

www.bankviewcafe.co.uk

Terrace Tea Room

12

MAP

The Terrace Tea Room is situated in the visitor centre at Wentworth Castle and Stainborough Park which is located approximately 3km south west of Barnsley. The estate's Grade 1 landscape and formal gardens are nationally significant for their extensive monuments, housing some of the earliest gothic follies in the country.



Staff at the Terrace Tea Room work hard to source delicious Yorkshire produce, including estate-reared venison. Scrumptious home-baked cakes are available every day and there's a range of fine local beers to choose from. Every effort is made to support local businesses and to reduce food miles.

Visitor facilities are open 10am–5pm.
Last admission to the Garden is at 4pm.

There is a £3 car parking charge.

Winter opening hours are shorter.
Please check details on the website.



Contact

Terrace Tea Rooms
Castle Gardens
Lowe Lane, Stainborough,
Barnsley S75 3EN

T: 01226 776040
E: heritagetrust@wentworthcastle.org

www.wentworthcastle.org

The ArtHouse Café

13

MAP

The ArtHouse Café first opened its doors in July 2010. Established as a family business, Frances Barkworth, the owner, is proud to promote hand-made, artisan and unique products. Located at the top of Church Street in Penistone, the café provides an easy break from walking and biking on the Trans Pennine Trail.

There's a well-stocked deli counter specialising in Yorkshire cheeses, chorizo and other specialist foods and there's always something new

and delicious to try! The diverse menu has something for everyone – from breakfasts made with locally reared meats, to paninis and salads. The specials board regularly changes to make the most of seasonal produce.

The ArtHouse has recently started offering afternoon teas, which are proving to be very popular! Why not treat yourself or a loved one?

The wall displays are always different. The ArtHouse has regularly changing exhibitions of artwork and contemporary crafts which are available to buy along with a range of greetings cards produced by local artists.

You can join the art classes at the ArtHouse – please see the website for further details.

There is level access to the rear of the café for wheelchairs/pushchairs and dry storage for bikes and buggies in an outhouse. Disabled access toilet and baby changing are also available.



Opening times

Monday–Saturday
9.00am–5.00pm
Sunday 11.00am–4.00pm

Twitter
@ArtHouseCafe

Facebook
Art House Cafe

Contact

The ArtHouse Cafe, Deli & Gallery
3a Church Street, Penistone
Sheffield S36 6AR

T: 01226 805122
M: 07545 978793
E: cafe@arthousepenistone.co.uk

www.arthousepenistone.co.uk

Deli-cious

14

MAP

Sarah Wilcox and her family run this busy sandwich bar and tea room set in the heart of Kirkburton village. Customers are sure to find a friendly service and homely atmosphere where tea is served in proper cups from bone china teapots in the quaint upstairs tearoom.

All fresh food is made to order and there's a large vegetarian selection on the menu along with traditional sandwiches, a wide deli range and choice of local chutneys.

Sarah is proud to source local products wherever available and the business has received a Gold Healthy Eating Award from Kirklees Council. Vegetables come from a local allotment and are then baked into scrumptious cakes such as Chocolate and Beetroot Cake or Carrot and Banana Cake. Delicious!



Contact

Deli-cious
60 North Road, Kirkburton,
Huddersfield HD8 0RW

T: 07527 019505

E: 60delicious@gmail.com

www.facebook.com/deli-cious.940

Local restaurant using local produce



Situated on the old medieval salt way route, this isolated inn has a history that can be traced back to the Elizabethan period. It was originally a farmhouse and alehouse, supplying shelter and refreshment for travellers crossing the hostile moors of the Pennines.

Today the Dog and Partridge is a family run inn serving traditional country cooking, featuring many old favourites, which is complimented by modern cuisine created by co-owner and Culinary World Cup Medal winner, Richard Punshon.

All meals are provided to the highest standard using fresh seasonal ingredients. The beef is purchased from local farmers and neighbours, the Howes of Daisy Hill Farm. Local produce is used whenever possible, with seasonal game being a speciality. Three or four choices of game dishes are available daily throughout the game season.

Richard rears his own rare breed pigs which provide tasty, succulent pork to put on the restaurant menu. He also forages for wild herbs, mushrooms and fruit, again used in the dishes found on the menu.



Contact

Dog and Partridge Country Inn
Bordhill, Flouch
Sheffield S36 4HH

T: 01226 763173

www.dogandpartridgeinn.co.uk



MAP

Dairy

Yorkshire Fine Cheese

15

MAP

Yorkshire Fine Cheese, headed up by Danny Lockwood is a small independent specialist manufacturer of soft mould-ripened cheese, using local single herd milk.

A member of the Specialist Cheese makers Association, Yorkshire Fine Cheese uses milk from the respected Bark House Farm herd of purebred Meuse-Rhine-Issel cattle, a continental breed renowned for the cheese making quality of their milk.

Yorkshire Fine Cheese have an on-site shop selling their own and other cheeses, biscuits, chutney, olives and wines. They can also make up cheese-inspired gift boxes to order.



Yorkshire Fine Cheese
Our Cow Molly
Yummy Yorkshire Ice Cream



Contact

Yorkshire Fine Cheese
The Dairy, Barncliffe Mill,
Near Bank, Shelley,
Huddersfield HD8 8LU

T: 01484 607257 (office)

M: 07969 535528 (factory/shop)

E: enquiries@yorkshirefinecheese.co.uk

www.yorkshirefinecheese.co.uk

Our Cow Molly

16

MAP

Our Cow Molly is a working dairy farm that is run by the third generation of the Andrews' family and is situated on top of one of the seven hills of Sheffield just outside the village of Dungworth. It supplies milk to Sheffield Super Fresh the same morning that it's been milked from the cows on the farm. The dairy also produces the ever popular Our Cow Molly ice cream which is available in a variety of different flavours.



You can also try a delicious Our Cow Molly Affogoto...this is an Italian word for "drowned" and is a coffee-based drink. It usually takes the form of a scoop of vanilla ice cream topped with a shot of hot espresso. The only change to the classic recipe is the addition of Our Cow Molly ice cream.

Find out what happens on a real working farm by paying a visit. Admission is free.



Opening times

Wednesday, Friday,
Saturday, Sunday
11.00am–6.00pm
All year round

Twitter

@OurCowMolly

Facebook

Our Cow Molly

Contact

Our Cow Molly Farm
Hill Top Road, Dungworth,
Sheffield S6 6GW

T: 0114 233 2683

E: info@ourcowmolly.co.uk

www.ourcowmolly.co.uk

Yummy Yorkshire Ice Cream

17

MAP

Yummy Yorkshire Ice Cream is an award-winning artisan ice cream producer, making the most delicious farmhouse ice cream using natural, locally-sourced ingredients wherever possible. The result is a diverse and innovative flavour list that changes with the seasons. The on-site ice cream parlour and coffee shop also

sells speciality coffees and teas and home-made cakes, as well as a selection of freshly-cooked food by the resident chef. An extensive children's menu is also available.

There's plenty of free parking, disabled and buggy access and baby changing facilities.



Opening times

10.30am–5.00pm daily

Contact

Yummy Yorkshire Ice Cream Company
Delph House Farm, High Flatts,
Huddersfield HD8 8XY

T: 01226 762551

E: indulge@yummysyorkshire.co.uk

www.yummysyorkshire.co.uk

Farm Shops & Delis

Avid Farm Shop
Wortley Farm Shop
Thorncliffe Farm Shop
Cannon Hall Farm Shop
Good Health Store and Deli

Avid Farm Shop

18

MAP

Nestled between Hazelhead and Millhouse Green, just a few miles from Penistone, stands the foodie heaven, Avid Farm Shop.

You're sure to receive a warm welcome here. The farm shop hosts a deli; championing hand-made veggie and meat products, including specialist dietary items, a veg shack; filled to the rafters with organically-certified produce, a butchery; selling home-bred, grass-fed beef and lamb, ethical pork and chicken and a coffee shop; with barista coffees, tempting hand-made cakes and deliciously healthy light meals and snacks.

Avid Farm Shop supports local business so you can also pick up gifts from a local fair trade supplier, locally produced garden furniture and honey from hives in the grounds...you can even rent a Christmas tree!

Children are very welcome at the farm shop, which is working towards building an activity area in the near future.



AVID FARM SHOP

Opening times

Monday Closed

Tuesday–Thursday
10.00am–4.00pm

Friday 10.00am–5.00pm
Saturday 9.00am–5.00pm
Sunday 10.00am–4.00pm

Contact

Avid Farm Shop
Lee Lane, Millhouse Green,
Sheffield S36 9NN

T: 01226 764800

E: info@avidfarmshop.co.uk

www.avidfarmshop.co.uk

Wortley Farm Shop



Situated in the heart of the picturesque village of Wortley is Wortley Farm Shop. Jointly-owned by two local farmers, with over 50 years of family experience, who are committed to providing local, traditionally-reared meat and top quality local produce as well as their award-winning sausages, pies and burgers.

The shop offers top quality, farm fresh produce: lamb, beef, pork, chicken and game. There's also a fantastic variety of home-made and locally-sourced products, including a gluten-free range.



Whether it's a romantic meal for two or a family get together, Wortley Farm Shop can take the hassle out of catering. They can provide a full, tasty menu right from delicious starters through to indulgent desserts.

Gourmet gift hampers full of our home-made foods are also available.



Opening times

Monday Closed

Tuesday–Thursday
9.00am–5.00pm

Friday 9.00am–6.00pm
Saturday 9.00am–4.00pm
Sunday 9.00am–1.00pm

Contact

Wortley Farm Shop
Park Avenue,
Wortley Village,
Sheffield S35 7DR

T. 0114 288 2232
E. info@wortleyfarmshop.co.uk
www.wortleyfarmshop.co.uk

Thorncliffe Farm Shop



Located near the Emley Moor TV mast, the award-winning Thorncliffe Farm Shop offers home-reared meats raised on Thorncliffe Farm.

You can choose from a wide range of locally-sourced produce including game, fruit and vegetables. A selection of fresh-baked bread is available from the on site bakery and the

home-made raised pork pies are delicious. The shop also stocks an excellent selection of gluten-free and other special dietary produce. Special offers always available.

Look out for the new tea rooms planned to open in Spring 2013.



Opening times

Monday–Friday
8.30am–6.00pm

Saturday
8.30am–4.00pm

Sunday
10.00am–4.00pm

Contact

Thorncliffe Farm Shop
1 Westfield Lane,
Emley Moor,
Huddersfield HD8 9SZ

T: 01924 848171
www.thorncliffefarmshop.co.uk

Cannon Hall Farm Shop



Cannon Hall Farm Shop offers a world of possibilities for lovers of fine food. Situated in the rolling Pennine foothills close to the picturesque village of Cawthorne, the farm shop is part of the award-winning Cannon Hall Farm tourist attraction. The farm was winner of the Best Tourism Experience at the White Rose Awards 2011 and highly commended in the Visit Britain award of the same name. The farm shop was also winner of the EBLEX Best Beef Butcher in England in 2009 and runner-up in 2011.

The farm shop offers delicious, home-reared beef, lamb and pork direct from the farm on which it was produced. You'll find all manner

of gastronomic delights on shelves groaning with culinary inspiration. The deli serves delicious home-made pies and fresh bread baked on site every morning alongside an array of fine food from around the world.

The animals are raised with care and all produce is marketed with old-fashioned principles and integrity, delivering quality meat from the farm on which it was produced.

The spacious tea room offers a menu of high quality home-cooked food at sensible prices. The menu features home-produced sausages, burgers and dry-cured bacon from the farm shop.



Opening times

Farm Shop and Deli
9.00am–5.15pm

Tea Room
9.30am–4.30pm

Weekends and School Holidays
9.30am–5.00pm

Contact

Cannon Hall Farm
Bark House Lane, Cawthorne,
Barnsley S75 4AT

T: 01226 790427 (Office)
T: 01226 792746 (Farm Shop)
T: 01226 792685 (Delicatessen)
E: info@cannonhallfarm.co.uk

www.cannonhallfarm.co.uk

The Good Health Store & Deli



The Good Health Store & Deli is run by local lady, Gaynor Slater, who has 30 years' experience of the retail trade.

It is a much-loved community-based shop supplying locally-sourced and home-baked produce including organic and special dietary ranges. Gaynor particularly enjoys preparing tasty home-made dishes such as caramelised onion tarts and almond tarts which are very popular with her customers. Home-grown seasonal vegetables are used whenever possible.

Sandwiches are available to take away and can be filled with anything from the deli including cold meats such as gold award-winning Yorkshire hams, local pork loin and beef, all cooked on the premises. As an alternative to bread, you can try a piegata, which is a type of Italian flat bread suitable for vegans.

2014 will see the expansion of the business with a health shop opening upstairs. It will offer supplements and other products for special diets and sports activities and will have specially-trained staff available.



Opening times

Monday–Friday
8.30am–5.30pm

Saturday
8.30am–2.00pm

Sunday Closed

Contact

The Good Health Store & Deli
373 Wakefield Road,
Denby Dale, Huddersfield,
West Yorkshire HD8 8RP

T: 01484 863876
M: 07835 916482
E: gaynorrs@aol.com



CUBLEY HALL

Cubley Hall is the venue to meet and eat. You can dine informally in the garden conservatory where you can choose from a daily menu of traditional dishes.

For more formal meals and special occasions you might choose the restaurant with its old stone walls, massive exposed oak beams and slate floors. There's a rustic feel with old pine tables, chairs and pews that add to the general ambience. Whether it's a romantic dinner for two or a function for 250, the professional staff and talented chefs create modern cuisine to satisfy the most discerning of diners. The ever popular traditional carvery roasts are served all day on Sundays from noon until late.

Whether you choose the conservatory or restaurant, you can be assured that all ingredients are sourced from local producers and suppliers where possible, ensuring high quality and provenance.



Local restaurant using local produce

Contact

Cubley Hall
Mortimer Road, Penistone,
Sheffield S36 9DF

T: 01226 766086
E: info@cubleyhall.co.uk

www.cubleyhall.co.uk



MAP

Food Facts

Orange carrots only became available after the late 16th century. Before this, nearly all carrots were purple with mutated versions occasionally popping up including yellow or white carrots. Dutch growers developed them into the juicy orange carrots we have today.

Yorkshire puddings date back to the Middle Ages when they were called dripping puddings. To cook, they were placed underneath a spit of roasting meat, and served as the first course to the meal. When times were hard, the puddings replaced the meat itself as the main course.

A tomato grown in a hothouse has half the Vitamin C content as a vine-ripened tomato.



Farmers & Country Markets

Bradfield Farmers Market



Bradfield Farmers Market is held on the 3rd Saturday of the month from 9am until 3pm. Tea, coffee and light refreshments are generally available.

Contact

Bradfield Village Hall,
Low Bradfield,
Sheffield S6 6LB

T: Lynn Russell on 0114 285 1227
E: info@bvfh.org.uk

www.bvfh.org.uk/content/34/

Penistone Country Market



Penistone Country Market is held every Thursday from 10am to 12 noon. A wide variety of locally-produced goods are available, including home-made cakes, savouries, fresh locally-produced meals, award-winning meats, vegetables, fruits and plants. Also honey, jams, eggs, preserves and pickles. There is also a craft section providing hand-made cards, silk painting, jewellery, woodworking, hand-made leather goods, locally-produced beeswax candles and material crafts.

Contact

Penistone (St John's) Community Centre,
Church Street, Penistone,
Sheffield S36 6AR

E: penistone@syccountrymarkets.co.uk

www.syccountrymarkets.co.uk/market/penistone-country-market/6/

Penistone Farmers Market



Penistone Local Food and Farmers Market is located in the beautiful cruck barn market hall in the centre of Penistone.

Stall holders are local food producers or farmers adding value to their own produce. Local food producers will source as many and as much of their ingredients locally as possible and appropriate to their products.

There are a small number of stalls available for arts and crafts – again these are made locally and from locally-produced or sourced materials.

There is free and unrestricted car parking at the bottom of Shrewsbury Road next to the Paramount Cinema. Check the website for dates.

Contact

The Market Office in Penistone
on Thursdays
T: 01226 370084

or BMBC, Markets Department
T: 01226 772238

www.penistonefarmersmarket.co.uk

Ethnic Cuisine

Sunita's Kitchen

Sunita's Kitchen

25

MAP

Sunita specialises in cooking traditional, authentic South Indian cuisine for customers and their friends in their home surroundings. Sunita learned her style of cooking from her mother and grandmother and it is typical of the region where she grew up in Hyderabad.

South Indian cuisine is subtly flavoured yet rich in variety. From a health point of view South Indian cooking is both low in fat and cholesterol, consumes very little oil and the food when prepared retains the basic essence of its flavour.

Sunita enjoys adapting traditional Indian recipes to make the best use of locally-grown vegetables and meat sourced from local butchers. She also uses vegetables and eggs from a local allotment.

Sunita can cater for private dinner parties for a minimum of 6 and maximum of 12 people. She can also provide traditional Indian saris for women for hire and demonstrate how to wear them at a cost. Menus are tailored to your specific requirements and a range of Indian Tiffin (Tapas) can be prepared for a buffet event for 15–30 guests if you prefer it. She also serves this food regularly at the local pub "The Junction Inn" at Kirkburton, Huddersfield on Wednesday evenings from 6.30pm to 9.30pm. Booking required.



Contact

Sunita Castle
Sunita's Kitchen

T: 01484 316377

M: 07950 036091

E: r.castle2@btinternet.com

www.sunitaskitchen.co.uk

Community Projects

Worsbrough Mill



Worsbrough Mill is a complex of buildings including a 17th century water-powered mill and a 19th century steam-powered mill in Worsbrough, Barnsley. It is now owned and run by Barnsley Council.

Members of the public can see the milling process on selected days at Worsbrough Mill, – from the grain arriving from the farm, the cleaning of the wheat, the actual grinding of the grain, through to the separation of white and wholemeal flour.

The white and wholemeal flours are traditionally stoneground on a pair of 19th century "French Burr" stones powered by a cast iron water wheel, installed in 1865.

Flour ground in the mill can be purchased from the mill shop – Strong Stoneground White Flour; Strong Stoneground Wholemeal Flour; Bran and Semolina. And why not try the Worsbrough Mill Beer Bread Loaf.

Special bulk buy rates (20kg or more) for caterers, bakers, farmshops and the general public are available by contacting the mill.

Entrance to the Mill Museum is free. A donation box is located within the Mill Shop. Charges apply for some events and guided tours.



Worsbrough Mill
Wortley Hall Walled Garden
Grow Penistone



Information

For further information or to obtain a leaflet about the site please contact the mill.

Parking charges apply.

Contact

Worsbrough Mill Museum & Country Park
Worsbrough Bridge,
Barnsley S70 5LJ

T: 01226 774527

E: worsbroughmill@barnsley.gov.uk

www.barnsley.gov.uk

Wortley Hall Walled Garden



Wortley Hall Walled Garden, managed by Heeley City Farm, is an organically certified, three acre kitchen garden just outside Sheffield, South Yorkshire.

The garden includes four polytunnels, pear and apple orchards and extensive vegetable and herb growing areas.

Horticultural activities in the garden are led by the food growing team from Heeley City Farm who rely heavily on the support of volunteers from the local area. Volunteer gardening days are on Tuesdays and Thursdays, when people can come along and learn food growing skills and enjoy the garden.

While the project celebrates the heritage of the garden, modern organic methods are employed



to manage the site. The garden includes several polytunnels that are used in the same way as the old glass greenhouses to create warmer conditions for extending the season of the crops that can be grown. Polytunnels are an excellent choice for the project as they are considerably more cost effective than glass greenhouses.

For more information about Heeley City Farm and its other projects, please visit www.heeleyfarm.org.uk.



Heeley Farm information

For more information about Heeley City Farm and its other projects, please visit:

www.heeleyfarm.org.uk

Wortley Hall Walled Garden information

For more information about the horticultural activities taking place at Wortley Hall Walled Garden and how you can get involved, please visit:

www.organickitchengarden.co.uk

Grow Penistone



The aim of Grow Penistone is to create a sustainable food-growing enterprise by developing the garden at Springvale, Penistone, to create a space that can benefit the people of the local area.

Springvale Community Garden sits on four acres of land which lie alongside the River Don. It is a beautiful and environmentally diverse site that is a haven for wildlife and supports many ecosystems that are vital to the health and well-being of our countryside.

Springvale isn't just about fruit and veg. There's also a colony of bees, a pond, a beautiful wild flower garden and The Penistone Physic Garden.

Running a project like this needs people to provide lots of different skills. There is literally a job for everyone in the garden from sowing seeds to harvesting crops, mowing grass and weeding vegetable beds to heavier work such as clearing new spaces and building maintenance. Volunteering can be a very positive experience and you can expect a warm welcome from all at Springvale. You don't need to commit hours and hours of your time; an hour or two here and there can be beneficial to all. Regular volunteer days are currently held on Wednesdays and Saturdays.

Produce from the garden is available to buy at the ArtHouse Café at the top of Church Street, Penistone (opposite St John's Church). The aim is to get the produce out for sale on the same day that it is harvested ensuring that the produce is the freshest in town.



Enquiries

If you would like to volunteer or for general enquires contact Nicola Billups.

Contact

T: 01226 766690
M: 07582 472236
E: nicola@penistonepartnership.org.uk
www.growpenistone.org.uk



Local restaurant using local produce

At the Wortley Arms you will find a warm welcoming environment, enjoy locally brewed cask ales and ice-cold lagers and some excellent fresh food in front of our wood fire.

You will find we have restored many of the features that have given this historical building its renowned character. Customers can enjoy themselves in our warm welcoming environment in front of our wood fire, whilst enjoying locally brewed ale or some excellent fresh food like our famous Wortley Pie made from Round Green Farm Venison. Our menu is made using local and seasonal ingredients where possible, and our daily specials board invigorates both the mind and your tastebuds!

The Montagu Rooms occupy the upper floor. Here we can accommodate private functions for all purposes. You can hire part or the whole of the top floor for exclusive private dining, for seated parties of up to 50 or buffet style catering for larger gatherings. Alternatively, you can reserve the entire venue including the facilities of the Wortley Arms.

Food for both the Wortley Arms and the Montagu Rooms is prepared under the direction of Master Chef of Great Britain, Andy Gabbitas. Andy uses recipes that he has collected in the course of his experience as private chef to well known celebrities, and on his world travels, to produce a cuisine at its most pure, simple and seasonal.



Contact

Wortley Arms
Halifax Road,
Sheffield S35 7DB

T: 0114 288 8749

E: enquiries@wortley-arms.co.uk

www.wortleyarms.co.uk



MAP

Yummy Recipes

Here are some yummy ways of converting all your locally bought produce into delicious treats. These recipes have been contributed by local food businesses and make full use of local, fresh produce wherever available.

Gran's Ginger Fairlings

Ingredients

30Z butter

30Z caster sugar

1 level tbsp golden syrup

60Z self raising flour

1 level tsp ground ginger

1 tsp of bicarbonate of soda

Method

Melt the butter, sugar and syrup in a pan then once it has become liquid, add the Bicarbonate of Soda (it will go frothy!) Then add the flour and ground ginger and mix into a dough. Roll into about 8 small rounds and place on a greased tray. Bake for about 8-10 mins at 180°C until pale golden brown. Place on a wire rack until cool – and then eat!



Recipe kindly supplied by the Artthouse Café

Cheese and Pickle Frittata (Gluten Free)

Ingredients

2 large organic baking potatoes, scrubbed & thinly sliced
3 tbsp organic olive oil
6 large, free range eggs
freshly ground black pepper & salt
3 tbsp good quality organic pickle
200g organic mature cheddar



Method

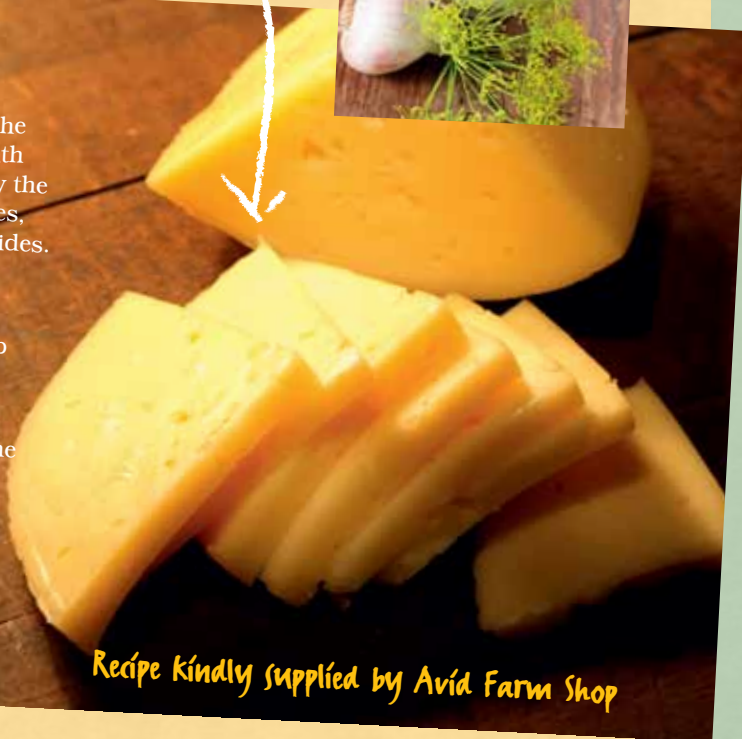
Preheat the grill to high.

Meanwhile, heat 2tbsp of the oil in a large frying pan, with a heat proof handle and fry the potato slices for ten minutes, tossing to brown on both sides.

Break the eggs into a large bowl. Whisk in the grated cheese and remaining 1tbsp oil. Stir through the pickle and season to taste.

Pour the egg mixture over the cooked potatoes and cook, undisturbed for 3 mins, until the eggs begin to set. Place the pan under the grill for five minutes until the frittata is golden brown and cooked throughout.

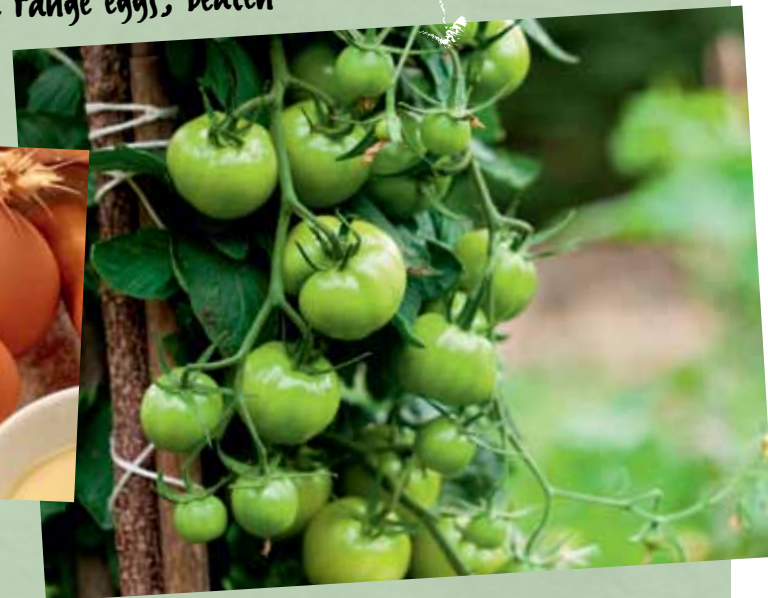
Recipe kindly supplied by Avid Farm Shop



Ingredients

125g organic plain flour
1 tsp salt
Pinch freshly ground pepper
5 organic green tomatoes, sliced
70g breadcrumbs
2 large, organic free range eggs, beaten
115g organic butter

Recipe kindly supplied by
Avid Farm Shop



Fried Green Tomatoes

Method

In a small bowl, stir together the flour, salt and pepper. Place the breadcrumbs in another bowl and the beaten eggs in a third bowl.

Melt the butter in a large frying pan. Dip each tomato slice in the egg to coat, then into the flour mixture. Dip the floured tomato slice back into the egg, and then finally, into the breadcrumbs. Place the coated tomato slices in the hot frying pan and fry until golden brown on each side. Add more butter to the pan, if necessary.



Serve hot with
buttered toast... yum.

Cheesy Potato and Leek Bake

Ingredients

1 tbsp organic butter
2 tbsp organic olive oil
2 garlic cloves chopped
5 organic leeks sliced
5 organic potatoes washed & finely sliced
250g organic strong cheddar, grated
100ml organic whole milk
Seasoning to taste.

Method

Heat the butter and oil in a pan. Sauté the garlic and leeks. Remove from heat.

Arrange a thin layer of potato over the base of a lightly greased baking dish. Scatter over some leek mixture and some cheese. Season well and cover with another layer of potato. Cover with more leeks and cheese and continue until all the vegetables are used up. Pour the milk over the top and finish with a final scattering of cheese. Bake in a medium oven for one hour, until the potatoes are soft and the top is bubbling.

Recipe kindly supplied
by Avid Farm Shop



Ingredients

1 X 200g bar Green & Black's organic cooking chocolate
250g cooked (no vinegar) organic beetroot
200g gluten free, plain flour
200g organic butter, melted
100g organic dark brown sugar
100g organic caster sugar
3 large, free range organic eggs
2 tbsp organic cocoa powder
2 tsp gluten free baking powder

organic icing sugar for dusting



Chocolate Beetroot Cake (Gluten Free)

Don't be put off by the beetroot element of this cake. It adds moisture that would otherwise be missing in this gluten free dessert. The cake is very rich; serve in thin slices, with creme fraiche or, when the strawberry season arrives, a light strawberry compote.

Method

Preheat the oven to 180° degrees/350°F/Gas 4.
Grease & line a 9 inch cake tin

Put all the ingredients into a food processor and blitz until smooth. Pour into the baking tin and bake for 45mins, or until a cocktail stick comes out clean.

Allow to cool, dust with icing sugar and serve.



Recipe kindly supplied
by Avid Farm Shop

Seasonal Fruit & Vegetables

January

Cabbage	Parsnips
Carrots	Potatoes
Cauliflower	Pumpkins
Brussels Sprouts	Spinach
Kale	Squash
Leeks	Turnip
	Apples

February

Purple Sprouting Broccoli	
Brussels Sprouts	
Cabbage	Parsnips
Carrots	Potatoes
Cauliflower	Pumpkins
Kale	Spinach
Leeks	Squash
	Turnip

March

Brussels Sprouts	
Cabbage	Pumpkins
Carrots	Cauliflower
Kale	Spinach
Leeks	Squash
Parsnips	Rhubarb
Potatoes	
Purple Sprouting Broccoli	

April

Potatoes	
Pumpkins	
Cabbage	Kale
Carrots	Radish
Cauliflower	Spinach
Leeks	Squash
Purple Sprouting Broccoli	Rhubarb

May

Beetroot
Cabbage
Carrots
Cauliflower
Kale
Onions
Potatoes
Radish
Spinach
Turnip
Rhubarb

June

French Beans	Peas
Broad Beans	Potatoes
Beetroot	Radish
Cabbage	Spinach
Carrots	Turnip
Cauliflower	Gooseberries
Courgettes	Rhubarb
Onions	Strawberries

July

Broad Beans
Runner Beans
French Beans
Beetroot
Cabbage
Carrots
Cauliflower
Celery
Courgette

Leeks
Marrow
Onions
Peas
Potatoes
Radish
Spinach
Tomatoes

Turnip
Apples
Blackcurrants
Cherries
Gooseberries
Raspberries
Rhubarb
Strawberries

August

Broad Beans
French Beans
Runner Beans
Beetroot
Cabbage
Carrots
Cauliflower

Celery
Courgette
Leeks
Marrow
Onions
Peas
Potatoes
Radish
Spinach
Tomatoes

Turnip
Apples
Blackberries
Blackcurrants
Cherries
Gooseberries
Pears
Plums
Raspberries
Strawberries

September

French Beans	Radish
Runner Beans	Spinach
Beetroot	Squash
Brussels Sprouts	Swede
Cabbage	Tomatoes
Carrots	Turnip
Cauliflower	Apples
Celery	Blackberries
Courgette	Cherries
Leeks	Gooseberries
Marrow	Raspberries
Parsnips	
Pears	
Potatoes	
Pumpkins	

October

Beetroot	Kale	Squash
Cabbage	Leeks	Swede
Carrots	Marrow	Tomatoes
Cauliflower	Parsnips	Turnip
Celery	Pears	Apples
Courgette	Potatoes	Blackberries
	Pumpkins	Raspberries
	Spinach	
	Brussels Sprouts	

Nov

Beetroot	Celery	Spinach
Cabbage	Kale	Squash
Carrots	Leeks	Swede
Cauliflower	Parsnips	Turnip
	Potatoes	Apples
	Pumpkins	Pears
	Brussels Sprouts	

December

Beetroot	Turnip
Cabbage	Potatoes
Carrots	Pumpkins
Cauliflower	Spinach
Celery	Squash
Kale	Swede
Leeks	Apples
Parsnips	Blackberries
Brussels Sprouts	



Places I Would Recommend

My Favourite Produce



Key

- Bakers
- Beers & Liqueurs
- Butchers & Meat
- Preserves
- Cafés & Tea Rooms
- Dairy
- Farmshops & Delis
- Farmers & Country Markets
- Community Projects
- Ethnic Cuisine
- Local Restaurant Using Local Produce

PUBS & RESTAURANTS

All pubs and restaurants listed here make every effort to use local produce and suppliers wherever possible.

Beatson House
2 Darton Road, Cawthorne,
Barnsley S75 4HR
Tel: 01226 791245
Email: info@beatsonhouse.co.uk
www.beatsonhouse.co.uk

Cubley Hall
Mortimer Rd, Penistone S36 9DF
Tel: 01226 766086
Email: info@cubleyhall.co.uk
www.cubleyhall.co.uk

Dog & Partridge Country Inn
Bordhill, Flouch,
Sheffield S36 4HH
Tel: 01226 763173
Email:
info@dogandpartridgeinn.co.uk
www.dogandpartridgeinn.co.uk

Spencer Arms
21 Church Street, Cawthorne,
Barnsley S75 4HL
Tel: 01226 792795
www.spencerarms.co.uk

The Clothiers Arms
Station Road, Stocks Moor,
Huddersfield HD4 6XN
Tel: 01484 602752
Email: info@clothiersarms.com
www.clothiersarms.com

The Dunkirk Inn
231 Barnsley Road, Lower Denby,
Huddersfield HD8 8TX
Tel: 01484 862646

The Farmer's Boy
44 Marsh Lane, Shepley,
Huddersfield HD8 8AP
Tel: 01484 605941
www.thefarmersboyshepley.co.uk

The Fountain Inn
Wellthorne Lane, Ingbirchworth,
Penistone, Barnsley S36 7GL
Tel: 01226 763125

The George Inn
13 George Street, Kirkburton,
Huddersfield HD8 0SF
Tel: 01484 605071

The Golden Cock
2 The Village, Farnley Tyas,
Huddersfield HD4 6UD
Tel: 01484 666644
www.goldencock.co.uk

The Huntsman
136 Manchester Road,
Thurlstone, Sheffield S36 9QW
Tel: 01226 764892
Email: enquiries@thehuntsmanthurlstone.co.uk
www.thehuntsmanthurlstone.co.uk

The Smiths Arms
1 Town Gate, Highburton,
Huddersfield HD8 0QP
Tel: 01484 602247

The Old Horns Inn
High Bradfield, Sheffield S6 6LG
Tel: 0114 285 1207

The Old Red Lion
210 Main Street, Grenoside,
Sheffield S35 8PR
Tel: 0114 246 8307
www.restaurantgrenoside.co.uk

The Plough Inn
New Road, Low Bradfield,
Sheffield S6 6HW
Tel: 0114 285 1280

The Three Acres Inn & Restaurant
Roydhouse, Shelley,
Huddersfield HD8 8LR
Tel: 01484 602606
www.3acres.com

The Waggon & Horses
Langsett S36 4GY
Tel: 01226 763147
www.langsettinn.com

The White Heart
Bridge Street,
Penistone S36 7AH
Tel: 01226 762843
www.thewhiteheart.co.uk

The Woodman Inn
Thunderbridge,
Huddersfield HD8 0PX
Tel: 01484 695778

Ti Amo
Thurlstone Road,
Penistone S36 9EF
Tel: 01226 761200
www.tiamopenistone.com

Volare – Mediterranean Restaurant & Tapas Bar
9–11 Commercial Road,
Skelmanthorpe, Huddersfield
HD8 9DA
Tel: 01484 860262
www.volares.co.uk

Wortley Arms
Halifax Road, Wortley,
Sheffield S35 7DB
Tel: 0114 288 8749
Email:
enquiries@wortley-arms.co.uk
www.wortley-arms.co.uk

Wortley Hall
Wortley, Sheffield S35 7DB
Tel: 0114 288 2100
www.wortleyhall.org.uk

Ye Olde Mustard Pot
Mortimer Road, Midhopestones,
Sheffield S36 4GW
Tel: 01226 761155
www.mustardpot.co.uk

Published October 2012

This publication has been produced by the East Peak Innovation Partnership, who cannot accept any responsibility for any errors, omissions, nor for any consequences arising from the use of this guide. Information on each business is subject to change. Customers are advised to check details with each business before visiting.

East Peak Innovation Partnership would like to thank everyone who has been involved with the production of this directory.

Designed and produced by www.ledgardjepson.com
Directory photography by Anton Want