

Pentonbridge Inn - Our Suppliers

At Pentonbridge we like to work with local small-scale producers to source the finest ingredients we can. Naturally much of our herbs and vegetables come directly from our Walled Garden at Netherby Hall however for our protein and dairy needs we look to artisans in and around Cumbria, some of whom we have a long-standing relationship with.

Cartmel Valley Game & Smokehouse

Location: Cark-in-Cartmel, Grange over sands

Distance: 76 miles

A family run business owned and operated by husband and wife team John and Susan Stott with the help of their daughter Georgina. Our Head Chef Chris Archer has worked with John for over 5 years prior to moving to the Pentonbridge kitchen. John and family supply us with their sausages, bacon and smoked salmon for breakfast as well as a variety of wild game when in season.

Aireys Butchers

Location: Ayside, Grange over sands

Distance: 70 miles

Run by Steven Airey and his brother Martin, Aireys has been a butchers and abattoir for over 175 years remaining in its original location and family ownership. Steven supplies our restaurant with exceptional quality meat, from Herdwick lamb and mutton to rare breed cattle, some of which is from his own farm. Chris has a long-standing relationship with Steven having worked with him at previous restaurants and believes his beef to be some of the best in the U.K

Winter Tarn Dairy

Location: Crosby Ravensworth, Penrith

Distance: 45 miles

Headed up by the sometimes eccentric Jeremy Jackson, Winter Tarn is another of head chef Chris's long time suppliers. As a world cheese award judge, you could say what Jeremy does not know about cheese is not worth knowing! We source all our cheeses for the restaurant from Wintertarn as the condition they keep them in is second to none. In 2018 their homemade butter won a 3-star gold rating in the great taste awards (the highest accolade) and it is for this reason we only ever serve Winter Tarn butter at Pentonbridge Inn.

Askerton Castle Estate

Location: Brampton, Carlisle

Distance: 11 miles

Askerton castle is a 1,458-acre organic livestock estate, a relative stone's throw away from our doorstep. Run by Chris Evans and Jane Eden they are a new supplier of ours, having only discovered them in 2020. All livestock is born and bred right on the estate, and 100% certified organic. For us at Pentonbridge the highlight of their produce is the rare breed pork (Gloucester old spot & Tamworth) it has an incredible flavour, and as with all well reared and looked after pork - a good amount of fat!

Bells Fishmongers**Location: Kingstown Estate, Carlisle****Distance: 13 miles**

Established in 1970 Bells fishmongers has long standing reputation in and around Carlisle. The quality of product is as good as you will find anywhere, with a particular speciality of sourcing local turbot and fantastic lobster straight from the boats in Workington and Whitehaven. Another new supplier of ours (2020) we are looking forward to building a long lasting and trusted relationship over the coming years.