



**EDINBURGH FARMERS MARKET POP-UP BRUNCH  
OUR SUPPLIERS**

Andante Bakery	Bread, pastries	*
Barony Mill, Birsay	Beremeal, Oatmeal	*
Blair Atholl Water mill	Oatmeal	
Colonsay Black Bee Apiary	Black Bee Honey	*
Creelers	Hot-smoked salmon	*
David Graybe	Willow Creek Olive oil lime dressing	*
East Coast Organic	Vegetables, herbs, salad leaves, berries	*
Edinburgh Fermentarium	Kimchi, Sauerkraut	*
Errington Cheese	Lanark Blue, Cora Linn	*
Hammond Charcuterie	Air dried Dunbar mangalika ham, Coppa	*
Hugh Grierson Organics	Eggs	*
Real Food	Oatly, Elderflower cordial,	
Isle of Skye Sea Salt Company		*
John Muir Country Store	Marmalade, Jams, Honey	*
Kedar Cheese	Smoked mozzarella	*
Kintyre Smokehouse	Smoked fish	*
Lewis and Clark Artisan Kitchen	Handmade Granola	
Mara Seaweeds	Smoked Dulse	*
Northern Edge Coffee	Three Bridges coffee	*
Pekoe Tea	Scottish Earl Grey tea (Secret Herb Garden	
Phantassie Organics	Vegetables, salad leaves	*
Real Foods	Omega Seed Mix	
Scottish Fruit Company	Cordials	
Stichill Jerseys	Dairy products, Eildon blue and Kelsae cheese	*
Summer Harvest	Rape seed oil	
Tay Valley	Berries	*

- Available at the Edinburgh Farmers Market



- In the Slow Food Ark of Taste



Grateful thanks for produce donated from some of the market suppliers and Ostara café, Lewis and Clark, Mara Seaweeds, Blair Atholl Water Mill and Scottish Fruit Company