



ROWALLAN CASTLE  
Provenance Card





### **Fish & Seafood**

Our seafood is freshly delivered daily by J Pieroni & Sons, a local family run business from Ayr. They care passionately about sustainable sourcing and delivering the very best seafood from Scottish waters. Buying daily from local fisherman and from the fish markets of Glasgow, Peterhead and Aberdeen their aim is to provide the freshest, most diverse, quality sourced fish whilst supporting local fishermen through sustainable methods.

### **Meat**

McLays of Glasgow supplies our restaurant with fresh meat from renowned abattoirs across Scotland. Their meat is fully traceable & sourced from farms in Ayrshire, Perthshire & Aviemore. Supplying us with Ayrshire Bacon, Scotch Beef most popularly, Stornoway Black Pudding & MacSween Haggis. Our chicken is provided by Braehead Foods and is of Scottish provenance.

### **Fruit & Vegetables**

When possible and in season, we source Scottish vegetables, from across Scotland through our renowned supplier, Premier Produce. Our Team also grows various herbs & garnishes in our Kitchen Garden from edible flowers decorating your dessert to the micro herbs on your starters when in season. We also work with Ayrshire College on their horticultural classes take place in our Walled Garden. The yield they produce, is then used in specials in the restaurant when available.

### **Dairy & Eggs**

We use a wide range of Scottish Cheeses throughout our menus such as Blue Murder, Howgate Brie, Bonnet Goat's Cheese all sourced & provided by JR Fine Foods. Dairy products like milk, cream, butter & eggs are from Graham's Dairy. Our Ice Cream is provided by Ferries of Ayrshire, a family run business located in Kilmarnock, making all their own ice cream and sorbets. We also use products from Katy Rodger's Artisan Dairy located in Fintry.

### **Bread & Baking**

All our cakes, scones, breads and desserts are made in house by our Team, who use Scottish eggs and dairy. Freshly baked & prepared daily, our Afternoon Tea's are well sought after due to their fresh, home baked qualities.

### **Pantry**

We use a variety of Scottish products throughout our menu such as Blackthorn Salt from Ayr, oatcakes are from Wooley's of Arran.