

# Our suppliers

At Los Gatos Tapas Bar and at Bistro Les Chats all our food is prepared from scratch in our small kitchens. We are fussy about the ingredients we use and are constantly on the lookout for better ones. We have very little storage space, and for this reason, as well as from choice, we operate a “just in time” supply policy, which means all our supplies are delivered little and often, so they are as fresh as we can get them.

Our principles in selecting supplies are basically these:

- Does it taste good?
- We prefer local (Wiltshire/Oxfordshire/Gloucestershire) or authentic imported French/Spanish produce.
- We use organic produce if it tastes better and can be readily sourced.
- Does it come from a proper, sustainable and certified source?
- Can the cleanliness, freshness, sustainability and regularity of supply be guaranteed?
- Can we prepare it and sell it at a price that our customers want to pay?

The main suppliers we are currently using are listed below:

**Fresh meat:** **Walter Rose & Sons** of Devizes deliver to us fresh every day.

A long established butcher of good local reputation who sources fresh meat mainly from Wiltshire farms but also from London and French markets. All our chicken is free range and our pork and beef outdoor-reared..

**Fresh fish:** **New Wave Seafood**, based in Fairford, deliver fresh and some frozen fish to us every day. All their fresh fish is sustainably sourced and certified by the **Marine Stewardship Council**. Most comes from Cornwall, with some sustainably farmed fish and shellfish coming from Scotland.

**Fruit & Veg** Our fresh fruit and vegetables are delivered daily by **Allfresh Catering Supplies** in Devizes. They source their supplies direct and fresh from wholesale markets in Bristol and London and provide an excellent list of seasonal produce, buying local where available.

**Eggs** The quality of eggs is enormously important to the Spanish housewife and you will see her picking, shaking, sniffing and holding loose eggs up to the light in the markets! We too care about our eggs and their freshness and flavour is incredibly important, so all our eggs are organic free-range eggs from **Purton House Organics**, who also supply us from time to time with organic vegetables in season.

**Spanish imported products:** Most of our specialist cured meats and hams, cheeses, olives, olive oil dried and bottled beans and other conserved produce is imported directly from small independent Spanish producers by David Menendez of **Mevalco Fine Foods From Spain**, now based near Stroud. Before moving to the UK, David was a veterinary inspector in Spain and got to know small farms and food producers from the inside. He still uses these contacts to source great produce which is not mass produced and which we choose to buy on the basis of flavour and quality. David also supplies fresh *Iberico* meats of astounding flavour, which we use when we can! We also buy selected products from **Brindisa**, a large importer based in London and **Delicioso**, near Abingdon.

**French imported products:** We use **Ritter Caurivaud** to supply salted and unsalted butters, dried goods and preserves, pickles, dried beans and lentils, mustards etc. **Eurofresh** shop three times a week in Paris and bring us some fresh vegetables and salads that aren't available locally as well as charcuterie. The **Premier Cheese Company** supplies us with lovely cheese in excellent condition.

**Wines, Beers & Spirits:** Happily we are not tied to any drinks supplier and are free to choose what we like best. Our main supplier is **Morgenrot Chevaliers** (Manchester) and their MD Ray Flynn has become a friend as well as earning our respect for his excellent selections! We also use **Talking Wines** (Cirencester) and source organic wines from **Vintage Roots** in Reading. Javier Hidalgo of **Bodegas Hidalgo La Gitana** in Sanlucar de Barrameda, Jerez produces our sheries and always provides a warm welcome at the Bodega.