

Kent Downs Artisan Meats LLP – Information Products & PRICES 2016



Introduction

Thank you for looking at our information. Kent Downs Artisan Meats (LLP) is a small, modest and locally based registered Artisan Meat Producer. Our values and approach are to keep things simple, traditional and of the highest quality. The welfare and wellbeing of our animals is our priority. We breed, raise and produce all our products from our own livestock. This enables us and our discerning customers to have complete confidence in the traceability and provenance of all meat and meat products.

All of our animals are from Breeds registered with the Rare Breeds Survival Trust. (RBST). Eating rare-breeds actually enables the preservation of our heritage. Maturing Rare Breed meat is a *slower* process that results in a far superior taste as opposed to the quick production of supermarket meats.

Our sheep graze on grass and wild herbs. We collaborate with local farmers and land-owners in conservation projects; this grazing assists with the development of natural grasses, herbs and flowers.

Our Pigs (Tamworth's) root around in Chestnut woods. Our Pork is registered with the 'Pedigree Pork Scheme' administered by the British Pig Association. (BPA).

Our Chickens are raised from day-old to between 90 & 100 days. Raised to 'Traditional Free-Range' Welfare standards; our chickens are enabled to freely forage natural grasses and herbs.

We have daily contact with all our animals and they are an important part of our own shared wellbeing and happiness.

All feeds used are registered Organic. KDAM itself is not registered Organic (The cost of registering is currently prohibitive given our small scale) but we exceed the Organic Standards. Living space for our animals is totally free-range, no growth hormones or routine use of antibiotics are used.

None of our produce has water or anything else pumped into it and the methods of curing and smoking are the traditional methods.

All our animals are bred, raised and produced 'Mindfully'* and by mindful people & mindful practitioners. For information about Mindfulness please see our 'Mindfulness Page' on our website or call me. **07850 705140.**

For consumer confidence we are also registered with all necessary authorities. Including: - Environmental Health (awarded 5) & Trading Standards.

We have established a most valued, steady and loyal customer base together with our local community. This includes many locals, gastro inns, and in particular people that either engage in sports or are aware of the benefits to our health of eating high quality meat products.

To place an order or if you have any questions or suggestions we would encourage you to contact us on: -

- **07850 705140 (Jamie) or 07534 112988 (Dan)**

Or

- jamie@kent-downs-artisan-meats.co.uk or Dan dan@kent-downs-artisan-meats.co.uk

Thank you for your valued enquiry and interest.

Please note that some orders need to be placed at least four to six weeks in advance.

PRODUCTS	COST KG	PRICE PER PACK (APPROXIMATE)	SPECIAL NOTES
ALL MEAT Please note that all of our meat is reared seasonally and only available fresh during that moment in time. Otherwise produce is frozen.			
PORK			
SAUSAGES*		Packed in 6's (Unless otherwise stated)	All sausages are a minimum of 80% meat
Traditional Plain	£8.50	£4.25	
The Bilting Banger	£8.75	£4.55	A very special sausage
The Bilting Firecracker!!!	£8.50	£4.25	Only for those that like it seriously really hot!!!
Pork & Apple	£8.50	£4.25	
Old English Herb	£8.50	£4.25	
Cumberland	£8.50	£4.25	
Gluten Free *			*Allergens = Soya & Sodium Sulphite
Gluten Free* Cumberland	£8.50	£4.25	
Gluten Free* Lincolnshire	£8.50	£4.25	
Gluten Free* Honey Roast	£8.50	£4.25	
Gluten Free Classic	£8.75	£4.50	99.95% Pure Meat
Gluten Free Warming Spiced	£8.75	£4.50	99.95% Pure Meat
EUROPEAN			
Toulouse			
Bratwurst (Thüringen)			
Merguez			
For Lamb Sausages – see lamb			

PORK - JOINTS & CUTS			
Whole Pig	£250	Approx. 40-45kg	Butchered to your choice
Half Pig	£130		
Hog Roast (Hire & Service)			Contact Dan or Jamie with requirements for a free quote.
Leg – Whole	£9.50		
Leg – Whole - Boneless	£10.50		
PORK – JOINTS AND CUTS (CONT..)			
Leg – Half	£9.50		
Leg – Half - Boneless	£10.50		
Shoulder – Half	£8.00		
Shoulder – Half- (Boned & Rolled)	£9.00		
Shoulder – Whole	£8.00		
Shoulder – Whole – (Boned & Rolled)	£9.00		
Loin Roast - Boneless	£12.00		
Loin Roast – Bone-in	£11.50		
Loin Rack - Trimmed	£12.99		
Loin Steaks	£16.00		
Loin Chops	£15.50		
Tenderloin Fillet	£12.00		
Belly Joint	£7.00		
Belly Strips	£7.55		
Mince	£8.00		
Cheeks	£3.00		
Diced Pork	£12.00		
Liver	£3.50		
Kidneys	£3.25		
Trotters	50p per pair		Great for Chinese dishes. Great for thickening stews
Hocks	£7.50		Great for terrines
Hocks Smoked	£7.50		Great for terrines
Bacon, Gammon & Cured Meats			
Back Bacon – Unsmoked (Green)	£18.00		
Back Bacon – Oak Smoked	£18.00		
Back Bacon – Apple Smoked	£18.00		
Streaky – Unsmoked (Green)	£17.50		
Streaky – Oak Smoked	£17.50		
Gammon Joint – Un- Smoked	£18.50		
Gammon Joint – Oak Smoked	£18.50		
Gammon Joint Apple Smoked	£18.50		
Gammon Steaks - unsmoked	£10.00		
Gammon Steaks – apple smoked	£10.00		
Gammon Steaks – Oak smoked	£10.00		
Pancetta	£25.00		Fantastic with pasta, for example ‘Spaghetti Carbonara’ (See recipe page). Also good to flavour stews etc.

Gammon Steaks	£15.00		
Collar – Unsmoked	£15.00		
Collar – Smoked	£15.00		

LAMB & MUTTON	COST KG		
SAUSAGES			
Lamb & Mint	£12.50 kg	£6.75	
Gourmet Moroccan	£12.50 kg	£6.75	
Whole lamb	£140-160	Approx. 15-20 kg	Butchered to your choice Includes 2 legs, 2 shoulders, neck fillet/best end neck, loin chops, chump chops, cutlet chops, breast/mince & offal.
Half Lamb	£75-90	Approx. 8-10 kg	
Leg – Whole	£13.50		
Leg – Half	£13.50		
Diced Leg	£13.50		
Shoulder – Whole	£8.50		
Shoulder – Whole/boned & rolled	£11.50		
Shoulder – Half	£8.50		
Shoulder – Half/boned & rolled	£11.50		
Diced Shoulder	£11.25		
Shanks	£6.00		
Loin Chops	£17.00		
Loin Roast	£16.50		
Bilting Special Carvery	£15.00		A whole leg of lamb specially spiced & ready for roasting. Just perfect.
Barnsley Lamb Chops	£17.00		
Chump Chops	£15.00		
Loin Cutlets	£17.00		
Rack of Lamb	£17.00		
Rack of Lamb (French Trimmed)	£20.00		
Guard of Honour	£22.00		
Neck Fillet	£15.50		
Stewing	£13.50		
Mince	£8.50		
Breast	£5.75		
Ribs – Marinated & Glazed	£9.75		
Liver	£4.50		
Hearts	£0.75		
Kidneys	£2.50		

MUTTON			Our mutton is wonderful. Minimum age is 24 months and maximum is 4 years. Hung like beef for flavour.
Whole	£150	Approx. 25-30 kg.	Butchered to your choice Includes 2 legs, 2 shoulders, neck fillet/best end neck, loin chops, chump chops, cutlet chops, breast/mince,
Half	£80		Half of the above.
Whole leg	£13.50		
Half leg	£13.50		
Shoulder – Whole	£8.00		
Shoulder – Whole/boned & rolled	£11.25		
Shoulder – Half	£8.00		
Shoulder – Half/boned & rolled	£11.25		
Diced Shoulder	£9.50		
Minced Shoulder	£10.50		
Mutton Box	£49.00		Half Leg & half shoulder 4 x Loin Chops
Neck Fillet	£10.00		
Loin Chops	£12.50		
Chump Chops	£12.50		
Cutlets	£12.50		
Loin of Mutton (Boned & Rolled)	£15.00		
PORK BBQ			
Pork & Pepper Skewers			
Pork, Mushroom & Pepper Skewers			
BBQ Ribs			
Pork Belly –			
Pork Strips – Chinese Glaze			
Pork Strips – Hot & Spicy			
Burgers (Pork)			
Bilting Pork & Apple			
Gluten Free			
LAMB BBQ			
Burgers - Lamb & Mint	£11.50	£9.50	
Burgers – Bilting Furious	£11.50	£9.50	
Lamb Burger	£11.50	£9.50	
Gourmet Moroccan	£11.50	£9.50	
Sausages – Lamb & Mint	£12.50	£6.75	
Sausages - Gourmet Moroccan	£12.50	£6.75	
Lamb Strips – Indian Style	£12.50	£8.00	
Lamb & Pepper Skewers	£12.95	£6.70	
Lamb, Mushroom & Pepper Skewers	£12.95	£6.70	

Charcuterie	Price per KG	Pack weight	
Cooking Guanciale	£20.00		
Guanciale	£25.00		
Coppa	£38.00		
Lomo	£34.50		
Lomo de Cabeza	£30.00		
Chorizo	£32.00		
Saucisson Sec	£32.00		
Calabrese	£32.00		
Milano Salami	£32.00		
Napoli Salami	£32.00		
Pancetta	£25.00		
Hot Oak Smoked Kabanos	£10.00		
Cold Apple Smoked Kabanos	£10.00		
Boudin Noir with Guanciale	£9.00		
Black Pudding	£7.50		
Cooking Chorizo	£13.50		
CHICKEN	COST PER KG	APPROXIMATE WEIGHT	SPECIAL NOTES
Whole Chicken	£7.00	2.5/3 kg	
Chicken Breasts (Boneless & Skinned)	£18.50		

Chicken Thighs	£15.50		
Chicken Legs	£7.00		