Gosford Bothy Farm Shop – Committed to Quality and Service

Gosford Bothy Farm Shop is located on the A198 just outside the village of Aberlady in East Lothian. It is a hidden gem located at the end of the straight drive up to the farmshop.
The shop and café are part of the Gosford House estate and is owned by the 13th Earl of Wemyss and March. Gosford house was built between 1790 and 1800 to plans by the architect Robert Adam.
The farm shop was converted from farm buildings in 2008 and opened in the late summer of the same year.
The shop is packed with local produce and the smell of freshly prepared food wafts through the shop from the cafe at the rear.
The shop includes Butchery, Delicatessen, Café, Artisan bread, fruit and vegetables with Robert Webster running the shop and café.
Robert breeds the saddleback pigs, Boar and Iron Age cross (Tamworth and boar cross breed) on the estate which is supplied through the shop to the customer.
Robert has a vast storehouse of knowledge in the production of the livestock and is considered an encyclopedia for the staff to absorb the required information on welfare, feed and animal husbandry.
Robert is assisted in the livestock production by Scott and Michael Campbell (Father and Son), a real family team.
The shop and café are open **seven days a week 9.30-17.00** and a warm welcome awaits all. A loyal customer base frequent the shop and café to sample the products available.

The **Butchery** team is managed by **John Aitken** who has been in the industry for 28 years. John has a wide range of skills and experience and describes his current role as "still learning from all his colleagues and customers" to constantly expand the range of products available. John believes this relationship is what brings the customers back, a personal touch. John says he really enjoys the challenge of product development and the butchery enjoys the patronage of a Michelin starred chef who is precise on the products required.
Counter service is provided by all the butchery staff but leading the line is **Craig Johnston** who believes that the focus of the business is to offer fresh, local products of the highest quality to meet customer expectations. Craig is described by the other staff as the striker of the team with the others as midfielders and defence.
Logan Wilson is the energetic and enthusiastic midfielder of the team. Logan has just completed his SCQF level 6 Modern Apprenticeship with Scottish Meat training and has come on leaps and bounds since joining the team in October 2015. Logan says he has learnt a traditional trade in a work setting that is focused on developing individuals.
Paul Ballantine is a highly skilled butcher who brings a wealth of experience and knowledge to the team. Paul is a family man who understands the demands of young families when sourcing high quality, nutritious food on a budget .

Cameron Chalmers is the thinking midfielder of the team. Cameron is an important link in the chain with a family background in catering. He has a vast knowledge of cooking which he is more than happy to impart with the discerning customer.

The **café** employ 2 full time staff and over 20 part time staff who cover the opening hours seven days a week. All staff are local to the area and regularly refer to the customers by their first names.

The café merges seamlessly with the grocery and butchery departments. The café kitchen is supplied by the in house butchery and in turn cook all the ingredients for the steak pies and scotch pies sold in the shop.

There is ample parking at the shop with the trees around the car park providing shade on a hot summers day. The outdoor eating area is very popular.

The local theme continues in the supply chain with the **Beef** from Nisbet farm, Pencaitland and other farms in the Lothian area. The breeds preferred are Aberdeen Angus, Angus cross or Limison Cross.

All steaks are hung for a minimum of 21 days. The more modern tomahawk, flat iron and picanha steaks are popular but traditional sirloin, ribeye and fillet are in constant demand.

Pork is exclusively sourced from the estates own breeds with the emphasis on quality.

Lamb comes from Stoneypath Farm, Stenton with Texel and Suffolk the breeds of choice. **Venison** is also sourced from the same farm.

Free range **poultry** is readily available and game birds such as pheasant and partridge from Brunt Estate near Stenton.

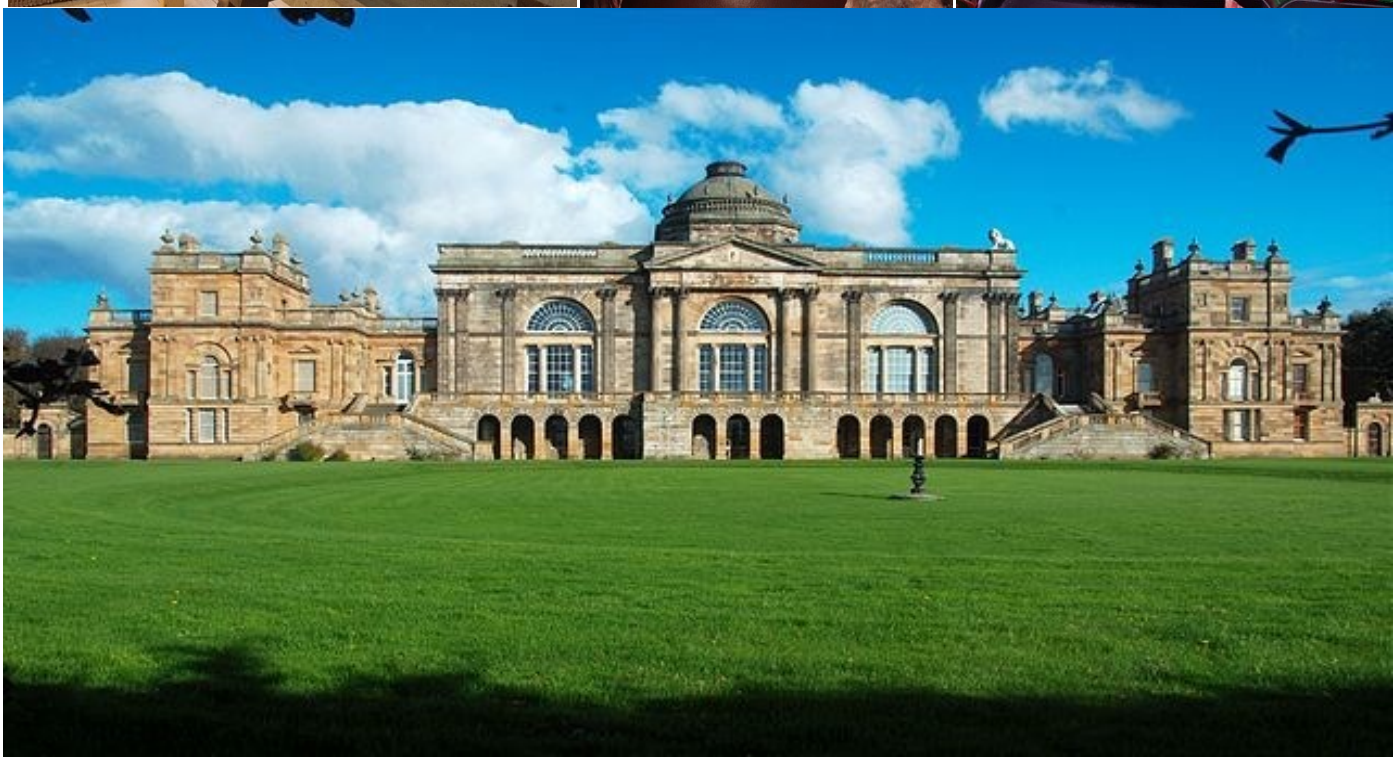
Local food suppliers from Haddington and Prestonpans provide artisan bread, rolls and vegetables. Yoghurt and soft cheese from Gifford, while Gosford Estate provide eggs and honey. You can also purchase flour which is from the farm next door to the shop.

The butchery staff are particularly proud of the products they make from the estates own boar and pigs with a pork, orange and apricot loin in big demand.

All bacon is cured on the premises and some smoked locally in Dunbar.

The team at Gosford Bothy Farm Shop are rightly proud of their efforts and it is obvious that they all score very highly with the loyal customer base.

A truly local team, sourcing local high quality produce with a personal service



SCOTTISH
CRAFT BUTCHERS

GOSFORD BOTHY FARM SHOP
GORSFORD ESTATE
ABERLADY
EH32 0PX
OPEN 9.30AM-5PM DAILY
01875 871 234
www.gosfordfarmshop.co.uk
E-mail - bob@gosfordfarmshop.co.uk