

Sugar Boat Provenance Statement

At Sugar Boat, we take pride in our cooking and using the best produce from across Scotland. We are delighted to have achieved VisitScotland's Taste Our Best accreditation as recognition of our sourcing policy and the quality food and drink we provide.

Below is a summary of the provenance of the produce used in our menus, where possible and in season.

Fish and Seafood

Our seafood is hand-picked & delivered by John Vallance (est 1890) based in Glasgow Fish Market. Our smoked salmon is smoked over whisky barrel chips to the Campbell's of Linlithgow traditional recipe (1915). All fish is ordered daily and supplied whole, filleted on site. Various shellfish such as cockles, langoustines, oysters etc come from Loch Fyne and Cumbrae.

Meat

Scotland's pastures and butchers, provide us with the finest in bavette steak. Lamb and pork come from the Ayrshire. We use Charles McLeod's Stornoway black pudding. Bacon comes from Ramsays in Ayrshire. Our haggis is made to Campbells traditional recipe.

Fruit and Vegetables

When possible and in season, we source Scottish vegetables. Highlights include locally grown asparagus, wild garlic (some of which we ferment and use year round), Albert Bartlett Rooster potatoes from Airdrie, raspberries from the Moray Firth, Scottish wild mushrooms such as winter chanterelles and girolles and ceps.

Dairy and Eggs

We use a wide range of Scottish Cheeses such as Isle of Mull cheddar, Lanark Blue, Bonnet. Yoghurts and Crowdie comes from Katy Rodgers Farm at Knockraich Farm in Fintry. Dairy products like milk, cream and butter are from Muirhead's Dairy in Alexandria. We use free range eggs from Betty at Overton Farm in Fintry.

Preserves and Honey

We use Scottish fruit when seasonally available and make all our jams and preserves in house. Our honey comes from Ed's Bees in Glasgow.

Bread and Baking

Our cakes, scones, and desserts are made in house using Scottish flours – all bought from Braehead Foods in Ayrshire. Our bread is baked by The Gingerbread Man in Helensburgh and our Oatcakes are from the Isle of Arran.

Drinks

We have an impressive Scottish ales and beers - Fallen in Kippen, Eden Mill IPA from St Andrews, Latitude Pilsner from Orkney, Pigs Paradise from Colonsay. We have just added in Top Out Brewery beers from Edinburgh, 6 Degrees North, Aberdeen and West Beers on tap from Glasgow.

Over 25 Scottish gins.

2 Scottish vodkas

A wide selection of malt whisky with a few cheeky international malts to shake things up!.