

# OUR LOCAL SUPPLIERS

Our ethos at the Qube is to use high quality produce that's as local as possible. Welsh provenance is at the heart of our menus, and we partner with local suppliers, using the best ingredients available to us.

## CAWS CENARTH CHEESE

Crafting artisan organic cheeses for over three generations in Cenarth, West Wales, Perl Las, or 'Blue Pearl' is an award-winning soft blue cheese.

## SALT + SMOKE

2 Star Great Taste Award Winners, Salt + Smoke use ancient methods to delicately smoke sustainably caught salmon over beechwood, in a traditional smoke shed in Pembrokeshire.

## LOAFLEY BAKERY

An artisan bakery & deli in Tenby.

## ANDREW REES BUTCHERS

A traditional, award-winning family butcher in Narberth with only the best seasonal produce.

## FOUR SEASONS

Showcasing the very finest seasonal fresh fruit and vegetables grown locally.

## PANT MAWR CHEESES

The family business is run by David, Cynthia and Jason Jennings at their small traditional Welsh Hill Farm located in the foothills of the Preseli Mountains at Rosebush in Pembrokeshire.

## EGG SHED

A family run farm who have been producing free range eggs in Pembrokeshire for 20 years.

## NEIL THOMAS, FISHERMAN

Also known as the 'Crabman'. Seasonally caught seafood sourced from our very own Tenby Harbour, featuring lobster and crab.

## PGI WELSH BEEF

We are proud to serve premium quality Protected Geographical Indication (PGI) Welsh Beef. Geographical Indication status is a means to identify quality food and drink that is either unique to the terrain that produced it, or the method by which it was created. The PGI Welsh Beef we serve is reared on Welsh farmland in Pembrokeshire, Carmarthenshire and Ceredigionshire with high animal welfare standards and full traceability.

