


HARTWOOD FOODS™

The UK's premium halal butcher.



A top-down view of a white plate containing a large, dark, textured meat patty and a portion of green broccoli. The plate is set on a dark blue, textured surface. A knife is positioned to the left of the plate, and a fork is to the right. The background is a dark blue, textured surface.

*“Our loyal customers always
appreciate the great taste and
quality of our burgers, beef
bacon and sausages.”*

Popina of Mayfair

Welcome to Hartwood Foods

We are a family-run business with a genuine passion for what we do.
From carefully selecting our cattle to preparing the best ingredients, we deliver
high quality produce that you can rely on, supported by a service you can trust.

Finest *quality* beef from artisan butchers

Sourcing

You can only create truly memorable dishes if you have the best ingredients. That's why we source only the finest quality beef from UK and Irish farmers. Whether you are looking for Angus, English Long Horn or Limousine, we can trace all our beef back to the farms where they were reared.

Tradition

Great care is taken in selecting our beef, which needs to be handled by those who share our passion and respect for the trade. All of our butchers have been in the business for over 30 years; genuine masters of their craft.



The *secret* to a tender steak

We dry-age our beef for up to 35 days in our special maturation unit. This results in beef that has unrivalled tenderness and a dark, rich red colour. Nothing quite beats the intense flavour and tender quality that comes from dry ageing, for a mouth-watering dining experience.



SIRLOIN STEAK DRY-AGED

This is the most popular cut of steak and it's a favourite amongst all steak lovers. It's very tender with just enough marbling to give it a lovely flavour.



RIB EYE STEAK DRY-AGED

Rib Eye has a deep rich flavour due to its generous marbling. This is often the butcher's favourite cut.




FILLET STEAK DRY-AGED

The most tender steak available, perfect for that special occasion. We dry-age it on the bone to intensify the flavour.



T-BONE STEAK DRY-AGED

T-Bone steaks are the best of both worlds, with a Sirloin on one side and Fillet on the other, which makes this the perfect steak for one with a hearty appetite.

A top-down view of a white plate on a dark wooden table. The plate contains a large, dark, breaded cutlet, possibly a fish or chicken cutlet, and a side of green vegetables, likely broccolini. A knife is placed to the left of the plate, and a fork is to the right. The entire image is overlaid with a semi-transparent dark blue filter.

*“Always happy to source
special requests for us, and the
quality is consistently good.”*

The Great Chase

Your barbecue *deserves* better

What better way to enjoy alfresco dining than with our prime gourmet burgers, perhaps a tasty hotdog served with a healthy salad and skinny fries.



GOURMET BURGERS

Our gourmet burgers are made from 100% 28-day matured beef. They have exactly the right meat-to-fat ratio for the perfect juicy burger.



HOTDOGS

Inspired by the food carts of New York, our Hotdogs are made from premium British beef. With a blend of selected spices they are a truly flavourful treat.



BEEF STRIPS

Excellent for use in Chinese and Indian cooking. These tender beef strips are very versatile and can be used in sandwiches and noodles.



SMOKED STREAKY BEEF BACON

Our mouthwatering streaky beef bacon is dry-cured for two weeks. Have you ever seen a better breakfast?



Traditionally prepared for *your* menu

We aim to accommodate orders of varying sizes to help us limit shortages and unnecessary storage costs. Get in touch to discuss your specific requirements.

Product	Description	Notes
Beef Burgers	2oz to 10oz patties available.	
Sausage Patties	3oz sausage meat patties ideal for breakfast muffins.	
Beef Sausages	Premium beef sausages for breakfast or BBQ's.	
Beef Short Ribs	Premium beef ribs, perfect for slow flavourful cooking.	
Lean Beef Bacon	Lean cured beef, ideal for breakfast and sandwiches.	
Diced Beef	Cubes of flavourful beef for slow cooking or mincing.	
Minute Steak	Thinly sliced rump ready for a quick cook.	
Lamb Burgers	4oz to 6oz patties available.	
Beef Mince	Premium beef minced to the fat ratio required.	
Lamb Mince	Premium lamb minced to the fat ratio required.	
Lamb Shanks	Bottom of the lamb leg ideal for roasting.	
Lamb Legs	Boned or boneless tied and ready to roast.	
Lamb Chops	Front chops or back chops ideal for BBQs and grilling.	



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