

The WILLOWGATE CAFE

At the Willowgate Cafe we take immense pride in being able to use the best produce from the local area and across Scotland in our cooking. We are proud and delighted to have achieved Visit Scotland's Taste our Best Award as recognition of our policy for sourcing high quality food and drink and using these products.

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

Meat

D G Lindsay Butchers are an award-winning Family run butchers based in Perth and have been established for over 100 years. All their products are Scottish produced, and they can trace them from field to shop and assure the highest quality and care at all stages of the process.

Fruit and Vegetables

Our fruit and vegetables are supplied by Les Turriff Ltd who pride themselves in sourcing and supplying Scottish seasonally grown produce and are committed to supporting local farmers and producers whenever possible. They are based in Dundee and deliver to us daily.

Dairy and Eggs

We get our free-range eggs from Les Turriff Ltd which they deliver to us daily along with our Dairy products like milk, cream and butter. We use range of Scottish Cheeses such as Smoked Applewood Cheddar and Dunsyre Blue.

Preserves and Honey

We make our own jams from extensive range of fruit trees and our honey is from our own hives located just down the road at Kinfauns.

Bread and Baking

Our desserts, scones and homemade bread are made in-house using Scottish eggs and dairy products.

Others

Coffees and teas are supplied by Brodies of Edinburgh. Our mineral water is from Strathmore and we stock Barr's Irn Bru products.

With fresh, local produce beautifully served in our cafe there's a reason to come in and sample our menu.