

# In Season:

## May Edition

Hey Chefs,

Here's your bite-sized seasonal rundown to help you plan smarter menus, stay ahead of shortages, and get inspired by what's tasting amazing this May. Let's get into it...

## Top of the Crops

*What's Looking Great Right Now*

**English Strawberries** – have landed and flourishing, from Kent.

**English Asparagus** – our Hampshire grower has now started and producing top quality farm grown asparagus, fresh as you can get.

**Jersey Royal Mids & Wares** – increasing in availability and looking great.

**Yellow Courgettes** – bright, punchy, and great value.

**English Rainbow Chard** – vibrant and versatile but early season.

**English Spring Onions** – Our Worcestershire grower started and looking good.

**English Heritage Tomatoes** – colourful and vibrant, coming in from Evesham.

**Isle of Wight Heritage Tomatoes** – sweet and flavourful

**English Rhubarb** – delicious for summer recipes and desserts.

## Standouts & Struggles

*The Positives*

**Dutch Peppers** – season has now started, massive availability improvements

**Tomatoes** (all varieties) – Dutch & Belgian varieties have kicked in

**French Wild Asparagus** – something a little different to your thicker English spears.

**English Baby Leaf** – fresh and local from our growers in Kent

**English Lettuces** – also coming from Kent and amazing quality

**English Courgette Flower** – bright and decorative for summer dishes

**White & Red Washed Potatoes** – from our grower in Essex, they're not to be missed.

*The Challenges*

**Bananas** – colouring remains inconsistent and struggles with vessel delays

**English Apples** – nearing the end of their run; Southern Hemisphere fruit will follow.

**Mange Tout** – poor weather and continent change in Africa is causing a shortage

**Sugar Snap** – similarly to Mange Tout, weather conditions have had a big impact.

**Red Onions** – slight availability issue with transitioning from English to Dutch season

**Brown Onions** – the driest March in 60 years has impacted growth and supply, leaving stocks to tighten up and prices on the rise.

**Romanesque** – despite its usual appeal it's costing a pretty penny and very short.

**Peeled Garlic** – slight inflation with changeover old season to new.

**Melons** (all varieties) – short on choice as a result of switching to European varieties.

**Nadorcotts** – season ending and moving over to Satsumas which may see a less sweeter taste and paler skin.

**Peaches & Nectarines** – It's a waiting game for Spanish season to start so limited volumes

**Lemons** – Transitional period between Spanish & South African seasons.

## Weather Warning

*Great British Heatwave*

The UK is finally experiencing some warmer temperatures and sunshine – getting us in the mood for summer. We strongly advise keeping as much produce refrigerated where possible. In particular, all salads, berries & dairy items.



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