



GRASS FED, HIGH WELFARE, QUALITY DRYAGED MEAT



MARTINSMEATS.COM

ESTABLISHED FAMILY BUSINESS

Martins Meats is a multi award winning catering and retail butchers that was set up in 2003 by farmer, Martin Gilder. The business specialises in locally produced, high quality, dry matured meat that is reared on Martin's own farm and on Farm Assured farms in the Cotswolds. Martins Meats is dedicated to providing an outstanding service to the restaurant and catering trade.

Martins Meats has a team of highly skilled, award winning Master Butchers who will prepare any specific cuts of meat that you may require. There is an out of hours answer phone ordering service. We will process the orders and guarantee refrigerated delivery before 12 noon the next day. Delivering 5 days a week, you can order by phone, email or online.

There is meat & there is Martins meat(s), this genuine family business embraces the farm to plate ethos (oh and don't forget the haulage bit in between). For me their dedication to quality and consistency is what makes Martins meats stand out above the crowd. The dry aged Longhorn beef is a particular favourite, simply stunning!

MARTIN BLUNOS,
CELEBRITY & 2* MICHELIN CHEF



The beef is tender, buttery with sweet fat. The flavour just goes on and on and on

JANE CURRAN,
FREELANCE FOOD EDITOR

Beautiful marbling, beautiful texture and flavour. Cuts like butter, very tender beef

NIGEL BARDEN
JUDGE, TASTE AWARDS 2013



HIMALAYAN SALT CHAMBER AGED

We are one of only a few butchers in the country and the only one in the South West to age our meat in a Himalayan Salt Chamber. We have installed over 2,500 bricks in our ageing room, sourced from the Himalayan salt mines.

There are multiple benefits to using the salt chamber. Firstly the salt bricks help to draw the moisture out of the surrounding air and

meat, pulling it to the ground which ensures less moisture and flavour are lost in the cooking process. Secondly the low humidity helps inhibit the growth of bacteria spores on the meat and finally the salt particles present in the air impregnate the meat creating a fantastic flavour.

Once you have tasted our Himalayan salt beef, you will never want to buy anything else!



There are not many people that walk away from our ageing room and can match the quality of the beef we serve, but WOW Martin smashed it!

It is a complete pleasure to deal with him

TIM DELANEY
EXECUTIVE CHEF, GOODMAN RESTAURANT GROUP LTD

SPECIALISING IN BEEF

We offer 3 exceptional ranges of beef guaranteed to provide outstanding marbling, flavour and tenderness.

**Protected Geographical
Indication (PGI) South
West Beef**

**Cotswold Reared
Traditional breeds 30
day salt dry aged**

**Longhorn 30
day salt dry
aged**

In 2017 Martin's rib eye steak was judged the World's Best Grass Fed steak at the annual World Steak Challenge held in London. The winning grass fed Rib-eye was from a Longhorn Cross aged 29 months, dry aged in a Himalayan salt chamber for 55+ days.

THE BEST BEEF SIRLOIN I HAVE EVER TASTED
MARCUS ASHENFORD, 1* MICHELIN CHEF,
5 NORTH STREET RESTAURANT, WINCHCOMBE





GLOUCESTER OLD SPOT PORK & COTSWOLD REARED LAMB

We offer two ranges of pork, our Gloucester Old Spot/ native breed and UK pork. Our Cotswold Reared Lamb is dry aged on the bone for 14 days. This process is vital for producing the best quality meat.



POULTRY & GAME

Our poultry is UK Barn Reared. All our Game is sourced from local shoots and deer stalkers from the North Cotswolds.

I LOVE MARTINS MEATS!
DAMIEN HIRST

OUR MISSION STATEMENT



FAMILY VALUES

As third generation farmers, we stand by the same values we did over 40 years ago. Our animals receive the highest care and attention, with access to open farmland and comfortable shelter, enabling them to reach full maturity. We are a family run business with the aim to enrich our local community with the most sustainable and highest quality meat.



PROUD OF OUR PROVENANCE

We buy direct from farms in Gloucestershire and the Cotswolds as well as our own farm in Gretton Fields. It is important to us to use our local abattoir and we are committed to keeping our food miles low, ensuring our customers always receive the very best in ethically sourced, quality meat. This methodology has awarded us countless accolades from Michelin Chefs as well as success in the Great Taste Awards.



CARE AND ATTENTION

Our care and attention to detail extends across all aspects of the business and of course to our customers. We take the time to carefully package every single order, offering a premium courier delivery service to make sure your order arrives fresh and in excellent condition. Delivery is available nationwide.



**CONTACT US TODAY FOR
INFORMATION AND TRADE PRICING
FOR CHEFS, CATERERS AND WHOLESALE**

**IF YOU ARE A CHEF AND WOULD LIKE ACCESS TO
THE TRADE PRICE – GET IN TOUCH**



ARE YOU A RESTAURANT IN NEED OF THE FINEST MEAT AVAILABLE IN GLOUCESTERSHIRE?

Since our opening in 2003, we have not only been chosen to supply a number of ***nationally acclaimed*** restaurants, but we have continued to support the local restaurant trade too; working closely with chefs to provide the ***best meat*** for their customers.

Martins Meats deliver daily to a variety of locations across the Cotswolds and the South West, providing some of the ***finest chefs*** in the county with our range of ***succulent, award-winning meats***.

Our team of dedicated, ***master butchers*** provide a completely ***bespoke service*** to the restaurant trade, preparing the meat to your ***specific requirements***. At your request, meat can either be wrapped in peach paper or vacuum packed. Our delivery service can also be ***tailored to your needs***, ensuring your meat is ***delivered on time and ready for service!*** Whether you are in need of particular cuts or need the meat to be prepared before-hand...

...WE CAN DO ALL OF THIS FOR YOU!

CONTACT US TODAY!



WE DELIVER!

**Delivery days are Monday to Saturday.
Please call to find out more.**

CONTACT US

Unit 5, Orchard Industrial Estate,
Toddington, Cheltenham GL54 5EB

ORDERS

T: 01242 621493

E: orders@martinsmeats.com

M: 07774 117118



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