





At Made In Oldstead we're passionate pioneers of delicious, sustainable food, using ingredients we've reared and grown on our own farm, or foraged from the woodlands and hedgerows here in the North York Moors. Just like in his Michelin-starred restaurants, award-winning chef Tommy Banks does things a little differently - and our range of hampers and gifts are no exception. So tuck in, and enjoy the flavours of our beautiful pocket of the UK.

SHARE WITH US:  
[@madeinoldstead](https://www.instagram.com/madeinoldstead)

MADE  
IN  
OLD  
STEAD

Made In Oldstead Ltd |  
[enquiries@madeinoldstead.co.uk](mailto:enquiries@madeinoldstead.co.uk)

# THE PLOUGHMAN'S HAMPER

## WHAT'S INSIDE:

Verbalist 'Pale Ale' Beer  
Allergens: **Sulphites**  
See packaging for use by date

Beneath The City 'Pilsner'  
Allergens: **Sulphites**  
See packaging for use by date

Abbey Inn Gold Beer  
Allergens: **Sulphites, Wheat**  
See packaging for use by date

Sourdough Loaf  
Allergens: **Wheat, May Contain Sesame**  
Best before 3 days

Pork, Madeira & Thyme Pies  
Allergens: **Wheat, Egg, Milk, Sulphites**  
Consume within 3 days

Gherkin Ketchup  
Allergens: **Sulphites, Mustard**  
Consume within 7 days

Courtyard Dairy Cheese x3  
Allergens: **Milk, Egg**  
Consume within 3 days

Red Onion Chutney  
Allergens: **Sulphites**  
Consume within 7 days

Beer & Brown Sugar Glazed Ham  
Allergens: **Wheat, Sulphites**  
Consume within 3 days

Chardonnay Wine Vinegar Yorkshire Crisps  
Allergens: **Milk**  
See packaging for use by date

Cheddar & Caramelised Onion Yorkshire Crisps  
Allergens: **Milk**  
See packaging for use by date

For allergens, please see in **bold**. Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of all allergens in our dishes.