ANUT ABOVE

How to wow the snacker who has tried everything? Hampshire nut-roaster Cambrook has a few tricks in its range

hat do The Savoy, The Dorchester, The Ritz and Claridge's all have in common? Besides hosting an elite clientele of the globe's most discerning and demanding customers, every one of these great hotels trusts the traditional Continental pans of Hampshire roastery Cambrook to deliver a world-beating snacking experience. Founded in 2012 by nut aficionados Angus Cameron and Michael Brooks, Cambrook Foods has earned a reputation for creating the very finest snacks. "We only buy the best grade nuts," says sales and marketing manager Deborah Bradfield. "For us it's always quality first; that's our USP." Baked (never

fried) with a carefully-curated larder of classic flavours — olive oil, black truffle, hickory smoke, lime, ancho chilli, honey and more besides — each batch of nuts sings with delicious natural flavours. Even better? The snacks are now listed with a growing list of retail wholesalers, meaning it's never been easier to get them on your shelves.

"We were historically known for supplying in bulk," says Deborah,

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"but last year we bought out a 140g retail pack with an RSP of £2.99 and it's gone down a storm. Our cocktail hour mixes go perfectly with a G&T and fit with the trend to push the boat out a little more at home. Last year we added Cocktail Mix No6 to the range along with a Chilli & Lime (the chilli trend just doesn't seem to end!) and now seven in our range have Great Taste awards.



In fact, Mix No6 has bagged three, and now joins the other mixes in gift-ready glass jars. "They've had a phenomenal rise as gifts but also in hampers," says Deborah. "Like everyone else we've suffered with hotels and pubs closing, but with consumers looking for something new and different at home retail has been an extraordinary silver lining."





