

SMITH & BROCK



EXPERTLY SELECTED, PROUDLY DELIVERED

THE FORAGER'S REPORT - 05/04/19

WHAT'S HOT THIS WEEK

WILD MUSHROOMS

Turkish Morel graded
South African Cep (limited)
USA Trompette

EXOTIC MUSHROOMS

Cordyceps
Black Wood Ear (Cultivated)
Maitake
Pied Blue
Organic Shiitake
Shiitake
King Oyster
Mini King Oyster
Shimeji (brown+white)
Organic Nameco
Horse Mushroom
Mini Chestnuts

COASTAL VEGETABLES

Sea Purslane
Sea Beet
Rock Samphire
Sea Cabbage
Sea Kale
Salty Fingers
Sea Radish

FOREST

Wild Garlic
3 Cornered Leeks
Paradox Garlic with Bulbs
Alexander Shoots
Alexander Broccoli
Douglas Fir
Juniper Branches with berries
Scots Pine
Spruce Pine
Meadow Hay
Chickweed
Oak Moss
Reindeer Moss

DRIED MUSHROOMS

Dried Cep
Dried Shiitake
Dried Wild Mix

FRESH CORNISH SEAWEED

Sea Lettuce
Sea Spaghetti (Young shoots)
Pepper Dulse
Dulse
Mermaids Hair
Kelp
Sargassam
Bladder Wrack
Dried Wakame

EDIBLE FLOWERS

Redcurrant flowers
Gorse buds
Cherry blossom
Dandelion flowers
Darwins barberry (savory)
Mixed wild flower (dessert)

FLAVOURED SALTS

Seaweed salt
Hogweed celery salt
Spicy Hawthorn salt
Elderberry salt
Mushroom salt

CORDIALS

Nettle cordial
Elderflower cordial

SYRUPS

Elderflower syrup
Birch Sap syrup
Pure Birch syrup
Sweet Cicely syrup
Roasted dandelion syrup
Coffee syrup



Redcurrant flowers



Paradox garlic/wild onion



Alexanders



Leek flower



Salty fingers



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SMITH & BROCK FORAGER'S REPORT #3

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