

COUNTRY LIFE®

EVERY WEEK

SEPTEMBER 22, 2021

Cream of the Cotswolds

60 pages of dream properties for sale
Cider with Double Gloucester: the great food trail
Trees for life: how to plant a nuttery

locally baked cakes. 'We sell the best of the best, whether that's Italian, Spanish or regional,' says Will Doyle, one of the four staff members who bought the deli when the original owners retired two years ago. Regulars select bread loaves from a Fiat 500 remodelled into a bakery stand and couples debate whether to buy one bottle of Cotswold Gold Raspberry & Wholegrain Mustard Drizzle or two—the answer is always two.

01386 853040;

www.broadwaydeli.co.uk

D'Ambrosi Fine Foods, Stow-on-the-Wold, Gloucestershire

WHEN American husband-and-wife team Andrew and Jesse D'Ambrosi took over a deli in Stow-on-the-Wold in early 2020, it was a culinary coup for the Cotswolds' highest town. Mr D'Ambrosi is a chef of serious international standing (and considerable character, too: the *New York Times* has written of his 'bravado, manic energy, and gleeful and often creative obscenities') and his professional journey alongside interior designer, floral stylist and baker Mrs D'Ambrosi has taken them to Brooklyn, the Loire Valley, Amsterdam and, finally, here to Stow. The result is the wood-panelled,



mosaic-floored D'Ambrosi Fine Foods, which not only looks the part, adorned with dried bouquets, fresh flowers and French copper pans, but serves up top-end food to go, from sweet-potato ceviche and kale caesar to crispy Sichuan pork belly and double-fudge pecan brownies. The shrimp brioche rolls, a take on New England's famous lobster rolls, have giddy depth and flavour; the beet-cured smoked gravlax is nothing

short of joy on a plate.

01451 833888; www.dambrosi.co.uk

Food Fanatics, Winchcombe, Gloucestershire

WHEN a 4.6 billion-year-old meteorite landed in Winchcombe back in February, it brought attention to a handsome Cotswold town that generally gets overlooked by the masses. Pay a visit, however, and you'll find several good

reasons to linger, not least the fittingly named Food Fanatics. Here, you'll find organic fruit and veg, a pleasing collection of high-end booze, a four-panel deli counter and all manner of other delectables.

'The locals like good quality,' explains co-founder Martin Williams, whose own food credentials were shaped as a server in the Britannia Grill on



board the *Queen Elizabeth II*. For his own dream hamper, Mr Williams would include Brown and Forrest's smoked salmon, a pork pie from Cotswold Pudding & Pie Co and The Bay Tree's spicy tomato and caramelised onion chutney —and a G&T, of course, with Cotswolds Dry Gin.'

01242 604466;

www.food-fanatics.co.uk

Little Ginger Deli, Stroud, Gloucestershire

SERVING Stroud & Proud', reads the window lettering at this lively deli-cum-cafe, previously the Kendrick Street Deli, before being reincarnated by new owner Claire Cappell in late 2019. The bustle of custom ever since is a sign that she and her team are doing things right. Homemade chorizo and Wiltshire ham quiches? Cheese platters with Worcestershire Gold Cheddar and Baron Bigod Brie? Stroud Brewery pale ales and amber bitters? All present and correct, as are daily salad boxes, Tracklements's artisan condiments (try the chilli jam) and sourdough ryes from the century-old Hobbs House Bakery, Mrs Cappell's own



Above: A pie cornucopia at Food Fanatics. Top: Irresistible goodies at Little Ginger Deli



Left: Crispy joy at D'Ambrosi Fine Foods. Right: From the sea to your plate: fish caught by Buck in Cornwall and whisked to William's

It not only looks the part, adorned with bouquets and French copper pans, but serves up top-end food,

chocolate stout cake, made with Guinness, deserves an article all of its own. 'If I'm completely honest, taking over the deli was never about making money,' she admits. 'It was about being part of the community.'

01453 790664; www.facebook.com/littlegingerdelicafe



William's, Nailsworth, Gloucestershire

NAILSWORTH,' wrote Cotswolds-based actor Rafe Spall in *The Observer* last year, 'has a fish restaurant and deli which I can hand on heart say is absolutely world class.' He was talking of William's, a fixture in the Gloucestershire town since 1975, and, these days,

a veritable vault of fine food. Seafood—caught by a Cornish fisherman named Buck, who has his catch transported to Nailsworth the same day—is the outlet's guiding light, but there's also space for everything from Jonathan Crump's famed Double Gloucester to Felce Foods' smoked taramasalata, not to mention Continental treats, including sweet Cévennes onions, Toulouse sausages and Spanish *cecina*. The deli sells top-notch dishes, such as crab lasagne and miso-poached side of salmon, for heating at home and the on-site restaurant has been redesigned to award-winning effect. Local Richard E. Grant is a regular. 01453 832240;

www.williamsfoodhall.co.uk

Tickle your tastebuds

- **Upton Smokery, Burford, Oxfordshire (01993 823699; www.uptonsmokery.co.uk)**

This widely reputed smokery-cum-farm shop specialises in smoked meats, smoked fish, biltong and smoked seasonings

- **Jolly Nice, Frampton Mansell, Gloucestershire (www.jollynicefarmshop.com)**

This award-winning farm shop, near Stroud, now has a drive-through option. Triple cheese and caramelised-onion sourdough toastie, anyone?

- **Wotton Farm Shop, Wotton-under-Edge, Gloucestershire (01453 521546; www.wottonfarmshop.co.uk)**

Here, on the south-western edge of the Cotswolds, you'll find a fantastic choice of local produce, as well as eco-friendly goods

