

PURVEYORS OF THE FINEST MEATS,
POULTRY & GAME

BRIMARKS BUTCHERS



Traditional Family Butchers Established 1987

Freerange, Drug free UK farmed produce - Guaranteed

PRICE LIST AS OF DECEMBER 2019

BEEF

- ◆ Shin - £13.93 per kg
- ◆ Chuck - £15.35 per kg
- ◆ Braising steak - £15.23 per kg
- ◆ Casserole steak - £17.30 per kg
- ◆ Rump steak - £29.10 per kg
- ◆ Sirloin - £38.32 per kg
- ◆ Ribeye £35.99 per kg
- ◆ Fillet - £56.00 per kg - £8 average
- ◆ Mince - £13.53 per kg
- ◆ Extra lean mince - £17.30 per kg
- ◆ Topside - £19.72 per kg
- ◆ Top rump - £22.57 per kg
- ◆ Brisket - £15.41 per kg
- ◆ Skirt - £17.30 per kg
- ◆ Silverside - £18.20 per kg
- ◆ Short rib - £9.98 per kg
- ◆ Ox cheek - £14.98 per kg
- ◆ Beef burger - £14.53 per kg
- ◆ Fore rib (bone in) - £19.98 per kg

CHICKEN

- ◆ Whole Chicken - £9.98 per kg
- ◆ Breast - £22.98 per kg
- ◆ (part boned) - £17.98 per kg
- ◆ Whole leg - £13.22 per kg
- ◆ Thigh - £14.98 per kg
- ◆ Drumsticks - £11.28 per kg
- ◆ Diced Chicken - £18.98 per kg

www.Brimarks-Butchers.co.uk

01582 834 656

orders@brimarks-butchers.co.uk

4 Mill Walk, Wheathampstead, Hertfordshire AL4 8DT

*Free delivery within a 20 mile radius of St Albans. Minimum order £25.00



PORK

- ◆ Leg -£12.10 per kg
- ◆ Shoulder - £11.84 per kg
- ◆ Pork chop - £12.59 per kg
- ◆ French trim - £19.46 per kg
- ◆ Belly - £9.99 per kg
- ◆ Spare rib chops- £10.08 per kg
- ◆ Pork topside steaks -£17.12 per kg
- ◆ Diced pork- £12.20 per kg
- ◆ Minced pork - £12.20 per kg
- ◆ Tender loin - £21.82 per kg
- ◆ Bacon dry cure
- ◆ Back smoked - £21.77 per kg
- ◆ Unsmoked - £21.18 per kg
- ◆ Streaky - £12.74 per kg
- ◆ Gammon joint - £17.80 per kg
- ◆ Gammon steak - £18.80 per kg
- ◆ Pork ribs - £11.05 per kg

PASTRIES

- ◆ Pasty - £2.60
- ◆ Sausage rolls - £2.50

PORK PIES

- ◆ Small - £2.69
- ◆ Large - £5.90

TURKEY

- ◆ Whole turkey - £16.80 per kg
- ◆ Turkey breast - £22.80 per kg

SAUSAGES - £11.17 per kg

- ◆ Apricot
- ◆ Garlic and thyme
- ◆ Cumberland
- ◆ Lincolnshire
- ◆ Classic
- ◆ Italian
- ◆ Leek
- ◆ Jamaican

EGGS - 6

- ◆ Medium - £2.60
- ◆ Large - £2.70
- ◆ Extra-large - £2.95

COOKED MEATS

- ◆ Ham
- ◆ Pork
- ◆ Beef
- ◆ Turkey

FROZEN PIES

Please ask for more details.

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CHEESE

- ◆ **Blue Stilton by Colston Bassett**
Hand made traditional cheese. Distinctively mellow and creamy. (v)
- ◆ **White Stilton with Apricot**
The first and still the most popular of this unique range of cheeses.
- ◆ **Delice des Cremier**
Soft cheese made from raw cow's milk from the Burgundy region. It is ripened in cellars for at least 3 weeks. Creamy, slightly spicy taste.
- ◆ **Brie De Meaux**
The king of all Bries. Made from raw cow's milk, this farmhouse cheese of connoisseur quality is matured for 5-6 weeks and protected by Appellation d'Origine Controlle.
- ◆ **Cornish Organic Brie**
An organic Brie from Cornwall. Soft and creamy. (O.v)
- ◆ **Gjetost**
A brown coloured whey cheese made from a mixture of cows and goats milk. Sweet caramel flavour, should be eaten in thin slivers. Traditional.
- ◆ **Dorset Red**
Made by Ford Farm. This naturally smoked hard cheese is handmade and matured on the Dorset coast.
- ◆ **Black Bomber Cheddar**
A black waxed strong Welsh Cheddar.
- ◆ **Holmbury Vintage Cheddar**
An excellent quality mature block cheddar. 14 months old and full of flavour. (v)
- ◆ **Coastal Cheddar**
Unique tasting cheddar from Ford Farm. Aged for 15 months to give a sweet, distinctive flavour.
- ◆ **Cornish Yarg**
Hand made in Truro, wrapped in nettles. A light texture with a good bite. (v)
- ◆ **Old Amsterdam**
Black waxed, 18 months old Gouda. Sweet and creamy taste.
- ◆ **Kaltbach Creamy**
A swiss cheese matured in sandstone caves with a semi soft texture and melt in mouth feel.
- ◆ **Caved Aged Gruyere**
A connoisseurs Swiss cheese slowly matured in the Kaltbach Emmi cave for 14 months. A full round nutty flavour.
- ◆ **Mantagnolo Affine**
A triple cream soft cheese, surface ripened and marbled with blue veins and a grey dust. Made with pasteurised cows milk. A luxury Cambozola.
- ◆ **Comte A.O.C**
Excellent quality classic French firm cheese from the Jura Mountains. Great nutty flavour and meaty texture.
- ◆ **Rutland Red**
Award Winning Leicestershire Red buttered and matured for a sweet, caramelised flavour.

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