

# EDITION

EDITION AT BROWN THOMAS WILL SERVE PLANT-BASED COMFORT FOOD WITH A FOCUS ON IRISH SUPPLIERS AND GROWERS. OUR INGREDIENTS AND SUPPLY CHAINS WILL SUPPORT ENVIRONMENTAL POLICIES THAT ARE SUSTAINABLE AND IN KEEPING WITH BROWN THOMAS' COMMITMENTS TO THE ENVIRONMENT AND PLANET.

ORCHARD APPLES FROM KEELINGS FARMS, HEREFORD BEEF FROM CLONEE, TIPPERARY BRIE, CAVANBERT CHEESE FROM CORLEGGY, FREE RANGE IRISH CHICKEN FROM MANOR FARMS, BERRIES FROM BALLYMACKENNY FARM, KALE & SPROUTS DONNELLY'S, SALMON FROM WRIGHTS AND SQUID FROM KILMORE QUAY. FIVEMILETOWN GOATS CHEESE, GARRYNAHINCH EXOTIC MUSHROOMS, BUTLER'S ORGANIC EGGS, TARTINE ORGANIC SOURDOUGH, IRISH BLACK APPLE BUTTER AND SCUP ARTISAN GELATO

OUR BEAUTIFUL PINK PLATES ARE FROM FERMOYLE POTTERY.

OUR FURNITURE HAS BEEN MADE BY LOCAL JOINERS, THE PLANTING BY DUBLIN BASED DESIGNER SHARON BEATTY, WHO DRIES AND GENTLY PRESERVES MOSS AND IRISH FLOWERS FROM HER DUBLIN STUDIO.