

Come & say hello at our place
at Unit 3, Cargo 2, Wapping
Wharf, Bristol, BS1 6ZA



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WE DO CATERING FOR LOCAL BUSINESSES

We work directly with local producers and suppliers to source the best ingredients. All our beef is wet cured for two weeks then slow cooked for 8 hours to produce tasty, succulent salt beef. Our bread is handmade by a local family bakery using traditional techniques with flour from Shipton Mill and Harry from Gingerbeard's Preserves makes our mustard.

Are your workforce in need of a treat? We can deliver our salt beef, veggie, smoked salmon or gluten free goodies straight to their desks.

We give discounts for pre-orders and free delivery with a smile!

Just drop us an email and ask to see the catering menu to find out more:
info@thepickledbrisket.co.uk.