CFBoA SUSTAINABLE FOOD AND DRINK GROUP (SFADG) Update – October 2025

Shop and Eat Out in Bradford on Avon and Community Area

for Food and Drink with Good Provenance

What individuals and businesses choose can influence change throughout the food chain.

'Behind the Menu' - a talk hosted by The Sweetpea Kitchen

The intriguing title of the Climate Friendly Bradford on Avon talk was **'Behind the Menu'**. What would this reveal? Helen, Clive and Ed, of Sweetpea, talked us through their catering journey and how they have our environment, fair trading and a sustainable ethos at Sweetpea's heart.



They explained to a group of 21 of us, their choices of suppliers are as local as possible when taking into account all the processes, environmental impact and ethics that go into producing food and drink. Here are a few examples: Organic, unhomogenised milk from Ivy House; Easy Jose coffee that is shade-grown in Peru's Amazon Rainforest to preserve biodiversity and avoid deforestation; Joe's Tea Co who are committed to ethically sourced teas, with community support and eco-friendly packaging; bread from Hobbs House who have cut their carbon emissions through the use of solar panels and electric vans, with surplus bread being used by Toast Brewing Co to make beer that Sweetpea also sells.

Clive, as chef, makes use of the oven being on by filling it to make his own bread, cakes and chutneys. He uses good quality cooking oil so that it lasts longer and then is reused as biofuel. The freezers are kept full to reduce running costs; the staff uniforms are made from organic cotton; the non-bleached paper napkins are compostable and even the menus are printed on recycled paper from within the restaurant.



Eggs are free range from Southview Farm just north of BoA and Anthony, the farmer, was present to explain that in the wild, chickens are forest dwellers, so his fields are filled with Cricket Bat Willows to provide the birds with shade, shelter and cover from birds of prey. The willows require no fertilizer as the chickens provide that and they will be harvested in rotation at 15-20 years to be used for…cricket bats. As no manufactured fertilizer is put on the land at Southview Farm, there is no run-off to pollute waterways. The farm has electric vans that are charged from solar panels on the barn and their own battery storage system. Eggs can be bought at the farm gate. There is also a pedigree Sussex beef herd at the farm, a plant nursery and they grow Christmas trees as well. Read more here and here.

We were all generously treated to a complimentary drink and were very impressed by all we heard. Now we need to go and try out this enterprising restaurant! Thank you Sweetpea.

Eunice Parker

Congratulations to Christophe and The Cheese Shop – fantastic news!



WEST

THE TRADITIONALIST

The Cheese Shop

LOCATION: BRADFORD UPON AVON
FOUNDED: 2015 FOUNDER: CHRISTOPHE BONNEAU

Enjoying and sharing food is part and parcel of life when you grow up in France, says Christophe Bonneau, who today indulges his enthusiasm and passion for fine food and drink at The Cheese Shop in Bradford Upon Avon – celebrating a decade in business this year.

From a career in hotels and catering, working in Michelin restaurants, he bought his first shop in 2006, before selling it on and investing in his new retail home.

What attracted Christophe to Bradford Upon Avon was the fact there wasn't anything similar to what he wanted to create in the area. "I thought there was the opportunity to be a little bit more specialist here. Instead of being a deli first, I wanted to be a cheese shop first. To make a point of it." The concept's been very well received by locals and tourists alike. "We are small, but we offer very good quality," he says. Cheese comes first, of course, complemented by the best products to go alongside it, from chutneys to biscuits and wine.

Keeping it traditional

The Cheese Shop's offering is wide-ranging, Christophe says, focusing primarily on British cheeses, before diving into the continental classics through the seasons, from wheels of Gruyère, to wedges of Emmental, and Brie de Meaux. "These, we have to stock, but the main structure of the counter is British," he explains. "And I always try to bring in local cheeses because we're quite a tourist town. People like to take something back with them if they are on holiday here. For us, a main one is the Bath Soft Cheese Company, and also the various Cheddars from around here."

British cheeses, he says, have come on a long way in the last 20 years. "I've seen them slowly getting better and taking off. They're definitely becoming more and more popular."

The experience of visiting The Cheese Shop is incredibly individual, he continues. "I'm a one-man-band. When people come in, they just see me. I can only serve one person at a time, so others have to usually browse and wait their turn, but they don't seem to mind that at all. Running this on my own, it's very personal service."

A friendly face

Being at the helm of the shop every day means Christophe has come to know his regular customers well, building a strong rapport with them. While the key demographic is retirees, he says he enjoys seeing a younger audience of cheese buyers towards the end of the week too. "We have a lot of families come in then. Everyone has busy lives now. People find it difficult to shop during the week, so we tend to see younger people at the weekends and also for lunch. I do a takeaway lunch every day, baking quiches, making a few salads, I've got bread all the time so I can make them a cheese and chutney baguette."

Giving customers an additional reason to visit (ie feeding them on the spot) is a great way, Christophe thinks, to expose them to the cheeses he sells. While they might not buy at the time, the introduction to artisan cheeses while they're buying a salad or sandwich plants a seed in their mind, so they know exactly where to go should the desire to conjure up a cheeseboard or seek out a really good cheese for after dinner strike them.

What the cheesemonger loves best about his job is it's something he's created himself. "I enjoy what I do, really." It's not a pretentious shop, he adds. "And I think it's well priced compared to some places. There's something for everyone, from eggs to a little baguette. It doesn't break the bank. That's why, I think, I'm busy. People don't feel too intimidated coming here. It's welcoming and it's more of an experience than a supermarket. I think it's the right price, for the right place."

BEST-SELLING CHEESES

VACHERIN MONT D'OR
A yielding, melty, luxurious seasonal cheese. Something very special for the cooler months.
fromageriedumontdor.com

WESTCOMBE CHEDDAR
One of only three classified Artisan Somerset Cheddars. Nutty with hints of citrus and caramel.
westcombedairy.com

MONTAGNOLD AFFINE
An award-winning, soft triple cream blue cheese, with a rich, luscious texture.
champignon.de

SAINTE-MAURE-DE-TOURAINE
Fresh and full-flavoured, this delicate French goats' cheese has a thin, ash-coated rind.
rodolphelemeunier.fr

"PEOPLE DON'T FEEL TOO INTIMIDATED COMING HERE. IT'S WELCOMING AND IT'S MORE OF AN EXPERIENCE THAN A SUPERMARKET. I THINK IT'S THE RIGHT PRICE, FOR THE RIGHT PLACE"

32 @specialityfood

LE GRUYÈRE

specialityfoodmagazine.com 33

25 8 1

Liked by **harrington1740** and others

thecheeseshopbradfordonavon We have Wonderful news to share!

The Cheese Shop has been chosen by Specialty Food Magazine to be one of their Inspirational Cheese Retailers of the Year!! 🎉 🎉 🎉

We are really proud to be named by them as one of Britains finest retailers. It is an honour and a great achievement that our commitment and hard work for the last 20 years has been recognised amongst such inspiring competition.

We would like to thank Speciality Food Magazine and also our customers and community who support us… We couldn't do it without you!

@specialityfoodmagazine
#cheeseshop #BradfordonAvon

ENJOY GOOD FOOD AND DRINK

If you wish to be on the SFADG circulation list, please contact Ros Edwards at climatechampions@gmail.com