


Clarke's Catering *Butchers* Since 1986

Moving Forward for 2024



Gregg
and
Shane Clarke
The Next
Generation.
Taking the
Company
Forward.

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Email ivan@ivanclarke.co.uk

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 Ivan Clarke Butchers
www.ivanclarke.co.uk

A Local Family Run Company
Supplying Local Businesses
A Butchers Guide For The Best Chefs 2024

All About Us

In February 2008 we moved into our new premises.

A purpose built facility designed by us. These new premises have enabled us to go forward and compete against larger national companies.

Our main priority is to produce a Top Quality product at all times choosing only to serve the best available. Bringing you a regular delivery of quality meat to your door.

Ivan with his Family and trusted team are committed to supplying the Catering industries of North Devon with Quality and Service for a long time into the future.

**An Experienced
Butcher always answers
the phone.**

During the day we are here to discuss your order or you may leave your order overnight on the answer phone for delivery the next day

Please remember to us you are a Valued Customer not just an account number.

You will see this mark on all meat that is butchered on our premises.

The GB stamp of approval is issued by the Food Standards Agency and we are proud to hold one of only a few in Devon. The controls imposed on us by the FSA are much more stringent than the local authorities.

This in turn means that we are able to assure you, backed by documentation that all products produced at our premises have been recorded and are fully traceable

**All Orders received on
the answer phone
overnight before 6am
are delivered the same
day.**

Ivan was born in Ilfracombe and has lived in North Devon all his life as his Parents and Grand Parents did before him.

Now Ivan along with his wife June has two of their Three Sons working in the business,

Ivan opened his first Butchers Shop on the 20th of May 1986 in Lynton, after many years of learning the trade in local establishments.



IVAN CLARKE CATERING BUTCHERS

**GB
8 3 8 1**

01271 866155

Ivan & June along with Shane and Gregg.
(We are proud to inform you that our eldest son Ben is serving in the RAF.)

We deliver SIX DAYS A WEEK

From Easter to the end of September.

Website. www.ivanclarke.co.uk

Email. ivan@ivanclarke.co.uk



Source

We aim to source the bulk of our supplies from the West Country. Choosing to select graded Beef, Lamb and Pork to ensure continuity in size of joints and chops.



Quality and Service.

Quality and uniform size of steaks is very important.

As we cut the steak from the primal. We ensure everything we cut is "squared up". This minimizes waste, gets all steaks a similar size and thickness. Therefore the steaks will be cooked for the same time.

And look the same when plated.

We want you as a Customer to feel supported by us as your Supplier.



Advice

We are here to help and answer your questions.



Clarke's Catering Butchers

Since 1986



Customers we Supply

We are family run providing an excellent service throughout Devon, North Cornwall and parts of Somerset. We are able to offer excellent service to all customers from the smallest B & B to a busy Restaurant to the largest Hotel. We are also licensed to supply Schools and Nursing Homes.

PRODUCT LIST

- 002 - WEST COUNTRY SELECT
- 003 - BEEF TOPSIDE JOINTS & CUTS
- 004 - BEEF SILVERSIDE JOINTS & CUTS
- 005 - BEEF TOPRUMP JOINTS & CUTS
- 006 - BEEF F/Q CUTS SLICED / DICED
- 007 - BEEF MINCED/MINCED STEAK
- 007 - BEEF MINCED/MINCED STEAK
- 008 - BEEF RUMP JOINTS & STEAKS
- 009 - BEEF SIRLOIN JOINTS & STEAKS
- 010 - BEEF RIBEYE JOINTS & STEAKS
- 011 - BEEF FILLET JOINTS & STEAKS
- 012 - BEEF T BONE STEAKS & JOINTS
- 013 - GAMMON STEAKS
- 014 - MIXED GRILLS
- 015 - ENGLISH LAMB JOINTS & CUTS
- 016 - PORK FQ CUTS FROM THE SHOULDER
- 017 - PORK MIDDLE CUTS FROM THE LOIN
- 018 - PORK HIND CUTS FROM THE LEG
- 019 - PORK HIND CUTS FROM THE LEG
- 000 - HOG ROAST HIRE
- 022 - SLICED BACON
- 023 - WHOLE GAMMON / JOINTS
- 020 - VENISON JOINTS & CUTS
- 021 - GOAT JOINTS & CUTS
- 027 - POULTRY
- 024 - WHOLE CHICKEN / CUTS
- 025 - CHICKEN FILLETS
- 026 - WHOLE TURKEY / CUTS
- 028 - SAUSAGES & STUFFING
- 029 - BURGERS & STEAK BURGERS
- 034 - GLUTEN FREE RANGE
- 031 - DELICATTESSEN COOKED & SLICED
- 032 - CHEESES
- 030 - OFFAL
- 033 - NZ LAMB

This product guide is intended for you to keep as a reference.

We are now E mailing current price list on request.

01271 866155

Prime West Country PGI Beef.

Clarke's Catering
Butchers
Since 1986 

Code	Description	Unit
Inventory Category : 002 - WEST COUNTRY SELECT		
WC001	W/C TOPSIDE whole	kgs
WC002	W/C SILVERSIDE whole	kgs
WC003	W/C TOPRUMP whole	kgs
WC004	W/C SIRLOIN whole bone in	kgs
WC005	W/C RUMP STEAK whole	kgs
WC006	W/C STRIPLOIN whole boneless	kgs
WC006XX	W/C XX SIRLOIN whole bone in	kgs
WC007	W/C FILLET STEAK whole	kgs
WC009	W/C TOPSIDE tied & fattened	kgs
WC010	W/C SILVERSIDE tied & fattened	kgs
WC011	W/C TOPRUMP tied & fattened	kgs
WC012	W/C FORE RIB bone in / boned & rolled	kgs
WC016	W/C HAND DICED CHUCK STEAK	kgs
WC023	W/C MINCED BEEF	kgs
WC024	W/C MINCED STEAK	kgs
WC025	W/C BRISKET bone in or boned & rolled	kgs
WCDB	W/C HAND DICED BEEF	kgs
WCFS	W/C FILLET STEAK portioned	kgs
WCR10	W/C RUMP STEAK 270-285g	each
WCR8	W/C RUMP STEAK 215-230g	each
WCRB8	W/C RIBEYE STEAK 215-230g	each
WCRBST	W/C RIBEYE STEAK portioned	kgs
WCRS	W/C RUMP STEAK portioned	kgs
WCS8	W/C SIRLOIN STEAK 215-230g	each
WCSIR	W/C SIRLOIN STEAK portioned	kgs

Sourced from one of the six Counties that form the rolling hills of the West of England.

Cared for and reared in the traditional way by generations of local farming families on farms in the heart of the West Country.

This Top Quality Beef is ideal for those special occasions or for customers who just want the best.



We are able to butcher this beef to any specification you require.

This is a premium product to enhance the quality of the food you produce.



Gourmet PGI West Country Steak Burgers.

Made at our premises on the rolling hills of North Devon to the same recipe we have been using for more than 35 years. Using the Fore Quarter Meat and the Leanest of trim from PGI West Country Beef we produce these quality burgers in a variety of sizes.

Shane Clarke producing Quality PGI West Country Beef Burgers at our premises.

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Quality British Beef.

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Inventory Category : 003 - BEEF TOPSIDE JOINTS & CUTS		
1	BRITISH TOPSIDE whole	kgs
9	BRITISH TOPSIDE tied & fatted	Kgs
009C	BRITISH TOPSIDE Corner Cut	kgs
ST	STIR-FRY STRIPPED BEEF	Kgs
Inventory Category : 004 - BEEF SILVERSIDE JOINTS & CUTS		
2	BRITISH SILVERSIDE whole	kgs
002D	BRITISH SILVERSIDE Hand Diced	kgs
002M	BRITISH SILVERSIDE minced	kgs
10	BRITISH SILVERSIDE tied & fatted	Kgs
Inventory Category : 005 - BEEF TOPRUMP JOINTS & CUTS		
3	BRITISH TOPRUMP whole	kgs
11	BRITISH TOPRUMP tied & fatted	Kgs
BR10	BRITISH BRAISING STEAK 270-285g	each
BR4	BRITISH BRAISING STEAK 110-120g	each
BR5	BRITISH BRAISING STEAK 130-145g	each
BR6	BRITISH BRAISING STEAK 150-170g	each
BR7	BRITISH BRAISING STEAK 170-200g	each
BR8	BRITISH BRAISING STEAK 215-230g	each
BRST	BRITISH BRAISING STEAK	Kgs
FRST	BRITISH FRYING STEAK	Kgs
FS4	BRITISH MINUTE STEAK 110-120g	each
FS5	BRITISH MINUTE STEAK 130-145g	each
FS6	BRITISH MINUTE STEAK 150-170g	each
FS7	BRITISH MINUTE STEAK 170-200g	each
FS8	BRITISH MINUTE STEAK 215-230g	each
ST4	STIR-FRY STRIPPED BEEF 110-120g	pack
ST5	STIR-FRY STRIPPED BEEF 130-145g	each
ST6	STIR-FRY STRIPPED BEEF 150-170g	pack

British Silverside

A good alternative for Carvery's. British Silverside is also popular for dicing or mincing.

British Toprump.

A very versatile cut of beef ideal for Carvery's or Roasting. Toprump can also be used for Braising steaks or thinly cut for minute steaks or stripped beef.

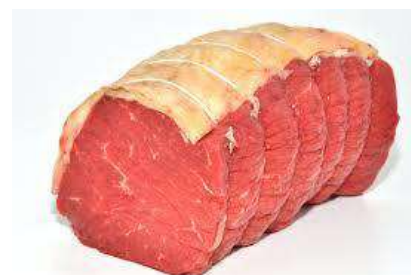
Source

Sourced from our trusted suppliers we choose only to serve the best British Beef available.

Serving the best British Beef available fills us with the confidence knowing that our customers serve their customers with the confidence we share.

Roasting Joints

The cuts they produce.



British Topside Prime Roasting Joints or finely stripped for stir fry dishes.



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Quality British Beef.

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Inventory Category : 006 - BEEF F/Q CUTS SLICED / DICED		
14	BRITISH CHUCK STEAK whole boneless	Kgs
15	BRITISH CHUCK STEAK sliced	Kgs
16	BRITISH CHUCK STEAK diced	Kgs
17	BRITISH STEWING STEAK sliced	Kgs
18	BRITISH STEWING STEAK diced	Kgs
19	BRITISH SHIN BEEF sliced	Kgs
20	BRITISH SHIN BEEF diced	Kgs
21	STEAK & KIDNEY 70/30 mix	Kgs
2180	STEAK & KIDNEY 80/20	Kgs
22	STEAK & KIDNEY 50/50 mix	Kgs
25	BRITISH BRISKET bone in	Kgs
26	BRITISH BRISKET whole boneless	Kgs
181	DRIPPING (500gm)	each
CODF	COD FAT	Kgs
DB	HAND DICED BEEF	Kgs
MB	BEEF MARROW BONES	pack
OXCH	OX CHEEK	kg
SKIR	BRITISH BEEF SKIRT	pack
VE	VEAL ESCALOPE	Kgs
VEALB	VEAL BONES	Kgs
ZING	ZINGO BEEF RIBS (JACOBS LADDER)	Kgs
Inventory Category : 007 - BEEF MINCED/MINCED STEAK		
016M	BRITISH CHUCK STEAK MINCED	Kgs
23	BRITISH MINCED BEEF 85%VL	Kgs
023C	BRITISH COURSE MINCED BEEF 85%VL	Kgs
023M	BRITISH PREMIUM MINCE BEEF 90% VL	Kgs
24	BRITISH MINCED STEAK 95% VL	Kgs

From the Fore Quarter

The fore quarter produces many of the cheaper cuts of beef. The majority of the fore quarter is used for dicing or mincing.



The joints produced from the fore quarter include



Fore Rib of Beef.

This cut also produces Ribeye Steaks.

Brisket also comes from the fore quarter which is increasing in popularity for slow cooked brisket or shredded beef.

Minced Beef & Minced Steak.

All mince and minced steak is produced fresh every day. We offer a variety of cuts for mincing. We also offer different grades of mince for different dishes.

Packed in the quantities you require.

Because we produce our British Minced Beef fresh every day we are able to pack the product as you the customer require.

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Quality British Beef.



Inventory Category : 008 - BEEF RUMP JOINTS & STEAKS		
5	BRITISH RUMP STEAK whole boneless	kgs
R10	BRITISH RUMP STEAK 270-285g	each
R12	BRITISH RUMP STEAK 325-340g	each
R14	BRITISH RUMP STEAK 385-400g	each
R16	BRITISH RUMP STEAK 440-455g	each
R24	BRITISH RUMP STEAK 660-680g	each
R32	BRITISH RUMP STEAK 890-910g	each
R4	BRITISH RUMP STEAK 110-115g	each
R5	BRITISH RUMP STEAK 130-145g	each
R6	BRITISH RUMP STEAK 150-170g	each
R7	BRITISH RUMP STEAK 170-200g	each
R8	BRITISH RUMP STEAK 215-230g	each
R9	BRITISH RUMP STEAK 240-255g	each
RS	BRITISH RUMP STEAK portioned	Kgs

Inventory Category : 009 - BEEF SIRLOIN JOINTS & STEAKS		
4	BRITISH SIRLOIN boned & rolled	kgs
6	BRITISH STRIPLOIN whole boneless	kgs
006B	BRITISH SIRLOIN boned & rolled	kgs
006L	LARGE BRITISH STRIPLOIN whole 8kg+	Kgs
006XX	BRITISH SIRLOIN short cut bone in	Kgs
S10	BRITISH SIRLOIN STEAK 270-285g	each
S12	BRITISH SIRLOIN STEAK 325-340g	each
S14	BRITISH SIRLOIN STEAK 358-400g	each
S16	BRITISH SIRLOIN STEAK 440-455g	each
S4	BRITISH SIRLOIN STEAK 110-120g	each
S5	BRITISH SIRLOIN STEAK 130-145g	each
S6	BRITISH SIRLOIN STEAK 150-170g	each
S7	BRITISH SIRLOIN STEAK 170-200g	each
S8	BRITISH SIRLOIN STEAK 215-230g	each
S9	BRITISH SIRLOIN STEAK 240-255g	each
SIR	BRITISH SIRLOIN STEAK portioned	Kgs

Steak Meat Joints & Cuts

Rump is probably the most popular steak.

Rump joints are an excellent alternative for Carvery's or roasting joints.

The Whole Rump can be butchered or portioned to the specification you require.



Rump Steak as a joint or steaks.

Sirloin Steak is a good quality cut guaranteed to be tender.

The whole Sirloin with the bone in is known as a XX Sirloin. This cut comes from the Hind Quarter and consists of the Sirloin on one side & the Fillet on the other. This cut also produces T Bone Steaks.

A whole Boneless Sirloin is known as a Striploin. Whole Striploins can be portioned & vacuum packed to the size you require.



Quality and uniform size of steaks is very important.

Cutting steaks to a uniform size is our top priority. It ensures that the cooking time is monitored easily enabling you to cook your steak to rare, medium or well done with ease.

Customers eat with their eyes. So a uniform steak pleases every customer.

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Quality British Beef.

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Butchers
Since 1986 

Inventory Category : 010 - BEEF RIBEYE JOINTS & STEAKS		
12	BRITISH FORERIB b/ in or boned & rolled	Kgs
012E	BRITISH RIBEYE JOINTS	kgs
13	BRITISH FORERIBS boneless	Kgs
RB10	BRITISH RIBEYE STEAK 270-285g	each
RB12	BRITISH RIBEYE STEAK 325-340g	each
RB14	BRITISH RIBEYE STEAK 385-400g	each
RB16	BRITISH RIBEYE STEAK 440-455g	each
RB4	BRITISH RIBEYE STEAK 110-120g	each
RB6	BRITISH RIBEYE STEAK 150-170g	each
RB8	BRITISH RIBEYE STEAK 215-230g	each
RBST	BRITISH RIBEYE STEAK portioned	Kgs
Inventory Category : 011 - BEEF FILLET JOINTS & STEAKS		
7	BRITISH FILLET STEAK whole / long	Kgs
8	BRITISH FILLET STEAK whole / short	Kgs
F10	BRITISH FILLET STEAK 270-285g	each
F12	BRITISH FILLET STEAK 325-340g	each
F14	BRITISH FILLET STEAK 385-400g	each
F16	BRITISH FILLET STEAK 440-455g	each
F4	BRITISH FILLET STEAK 110-120g	each
F5	BRITISH FILLET STEAK 130-145g	each
F6	BRITISH FILLET STEAK 150-170g	each
F7	BRITISH FILLET STEAK 170-200g	each
F8	BRITISH FILLET STEAK 215-230g	each
F9	BRITISH FILLET STEAK 240-255g	each
FS	BRITISH FILLET STEAK portioned	Kgs
FST	FILLET TAILS	Kgs
Inventory Category : 012 - BEEF T BONE STEAKS & JOINTS		
T10	BRITISH T BONE STEAK 270-285g	each
T12	BRITISH T BONE STEAK 325-340g	each
T14	BRITISH T BONE STEAK 385-400g	each
T16	BRITISH T BONE STEAK 440-455g	each
T20	BRITISH T BONE STEAK 550-570g	each
TB	BRITISH T BONE STEAK portioned	Kgs

Steak Meat Joints & Cuts

Ribeye Steak from the fore quarter of British Beef.



Always a popular choice.

Fillet of British Beef sold as whole fillets or portioned and individually vacuumed packed to your requirements.



'T' Bone Steaks

Beef up your menu with a Larger than life Steak.

Challenge the BIG eaters on Special Nights to promote your premises.



Cutting and packing of steaks with full traceability.

All steaked are packed individually, date stamped with full traceability and a full description of the steak and weight.

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Quality Gammon Steaks



Inventory Category : 013 - GAMMON STEAKS		
Code	Description	Unit
GS	GAMMON STEAKS portioned	Kgs
GS10	GAMMON STEAK 270-285g	each
GS12	GAMMON STEAK 325-340g	each
GS14	GAMMON STEAK 385-400g	each
GS16	GAMMON STEAK 440-455g	each
GS4	GAMMON STEAK 110-120g	each
GS5	GAMMON STEAK 130-145g	each
GS6	GAMMON STEAK 150-170g	each
GS7	GAMMON STEAK 170-200g	each
GS8	GAMMON STEAK 215-230g	each
GS9	GAMMON STEAK 240-255g	each

Gammon Steaks

Cut here on the premises to the specification you require. We pack our Gammon Steaks individually with full description and date stamp.



Mixed Grills

Inventory Category : 014 - MIXED GRILLS		
Code	Description	Unit
CARV	CARVERY PACK	each
MF	MEAT FEAST (Sirloin Ribeye Rump)	pack
MG	MIXED GRILL	each
MG14	MIXED GRILL 385-400g	each
MGA	MIXED GRILL. Gam Stk Pk stk Lchop	each
MGB	MIXED GRILL Gam Stk Pk stk Lchop Sau	each
MGC	MIXED GRILL 2Sau 2Pstk 2Lchop Stk Gam	each
MGD	MIXED GRILL Gam Stk Pstk gl/free saus	each
MGE	MIXED GRILL rump and gammon	each
MGF	MIXED GRILL Stk Lstk Pstk	each
MGH	MIXED GRILL Sau Gam Lchop Pstk	each

Mixed Grills

If you require a specific for your menu we are able to cut and pack it to your requirements. Please ask.



Mixed Grills.

Mixed grills are a popular choice for the Big Eater. Let us put together a Mixed Grill for you or if you have a Special Mixed Grill on your menu we will be pleased to price it for you.

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Quality English Lamb.

Clarke's Catering
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Since 1986 

Inventory Category : 015 – ENGLISH LAMB JOINTS & CUTS		
27	WHOLE ENGLISH LAMB	Kgs
28	ENGLISH LEG OF LAMB bone in or b/r	Kgs
29	ENGLISH LEG OF LAMB boneless	Kgs
30	ENGLISH LEG OF LAMB carvery	Kgs
31	ENGLISH LEG LAMB STEAKS	Kgs
32	ENGLISH LEG LAMB diced	Kgs
33	ENGLISH SHOULDER OF LAMB bi or b/r	Kgs
35	ENGLISH SHOULDER OF LAMB boneless	Kgs
36	ENGLISH LAMB SHOULDER STEAKS	Kgs
37	ENGLISH SHOULDER LAMB diced	Kgs
38	ENGLISH LOIN OF LAMB whole	Kgs
39	ENGLISH LOIN LAMB CHOPS	Kgs
039C	LAMB CANNONS	kg
039M	MINTY LAMB CHOPS	Kgs
40	ENGLISH RACKS OF LAMB french trimmed	Kgs
040C	ENGLISH F/T LAMB CHOPS	Kgs
040E	ENGLISH RACKS OF LAMB french trimmed ea	each
41	ENGLISH DOUBLE LAMB CHOPS	Kgs
041E	DOUBLE LAMB CHOPS	each
42	ENGLISH LAMB CHUMP CHOPS	Kgs
042R	LAMB RUMPS	kg
43	ENGLISH LAMB NOISETTES	Kgs
44	MINCED LAMB	Kgs
45	ENGLISH DICED LAMB	Kgs
46	STEWING LAMB bone in	Kgs
47	BREAST OF LAMB Whole bone in	Kgs
047BL	BREAST OF LAMB Whole boneless	Kgs
LS	LAMB SHANKS	Kgs
LS6	LAMB LEG STEAK boneless 150-170g	each
LS8	LAMB LEG STEAK boneless 215-230g	each
LSE	LAMB SHANKS	each
NF	LAMB NECK FILLETS	Kgs

Prime English Lamb

Our Lamb is mainly sourced from the West Country being Devon, Somerset, Cornwall, Dorset, Gloucester and Wiltshire.

We choose to select a graded weight of lamb giving you a consistent size in joints and chops.

Any preparation you require such as boning or French Trimming of chops is done at no extra cost.

Always a firm favorite on any menu.

Prime cuts include the Leg and loin



Boned & Rolled Leg of Lamb is popular but a Carvery Leg with part of the bone removed is an excellent choice for carving at the table.



From the Loin there are many cuts available including?

Rack of Lamb, Loin Lamb Chops, Double Loin or Barnsley Chops, Lamb Noisettes, Lamb Cannon and many more.

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Quality British Pork.

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Inventory Category : 016 – PORK FQ CUTS FROM THE SHOULDER		
054T	PIGS TROTTERS	pack
62	PORK SHOULDER whole bone in	Kgs
63	PORK SHOULDER whole boneless	Kgs
64	SPARE RIB PORK CHOPS	Kgs
65	BLADE OF PORK bone in	Kgs
66	HAND OF PORK bone in	Kgs
67	HAND OF PORK boneless	Kgs
71	HAND DICED PORK	Kgs
72	MINCED PORK	Kgs
072C	COURSE MINCED PORK	Kgs
PB	PORK BONES	Kg
Inventory Category : 017 – PORK MIDDLE CUTS FROM THE LOIN		
56	PORK STEAKS	Kgs
58	TENDERLOIN OF PORK	Kgs
59	LOIN OF PORK b/in or boned & rolled	Kgs
60	PORK LOIN whole boneless	Kgs
61	ENG PORK LOIN CHOPS	Kgs
MEDA	PORK MEDALLIONS	pack
PS	PORK STEAKS Boneless	Kgs
PS10	PORK STEAK Boneless 270-285g	each
PS3	PORK STEAK Boneless 95-110g	each
PS4	PORK STEAK Boneless 110-120g	each
PS5	PORK STEAK Boneless 130-145g	each
PS6	PORK STEAK Boneless 150-170g	each
PS8	PORK STEAK Boneless 215-230g	each
Inventory Category : 018 – PORK HIND CUTS FROM THE LEG		
53	WHOLE SPIT ROAST PIG	Kgs
54	LEG OF PORK b/in or boned & rolled	Kgs
55	LEG OF PORK boneless	Kgs
57	LEG OF PORK diced	Kgs
HOG	HOG ROAST PIG	each

Pork Cuts & Joints

All our pork is reared on farms that endorse good animal husbandry and welfare.

The forequarter of pork produces many of the cuts that need a longer cooking time. Such as the boneless pork shoulder an ideal cut to cook for 12 hours and pull for Pulled Pork.



Pork Steaks and Pork Chops come from the middle of the pig. Pork Loin whole is an excellent joint for the Carvery or Sunday Roast.



Pork Leg produces many cuts from Diced leg of pork to whole legs of pork for roasting or carvery. Leg of pork is probably the most economic joint for the Carvery or Sunday Roast.

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Quality British Pork.

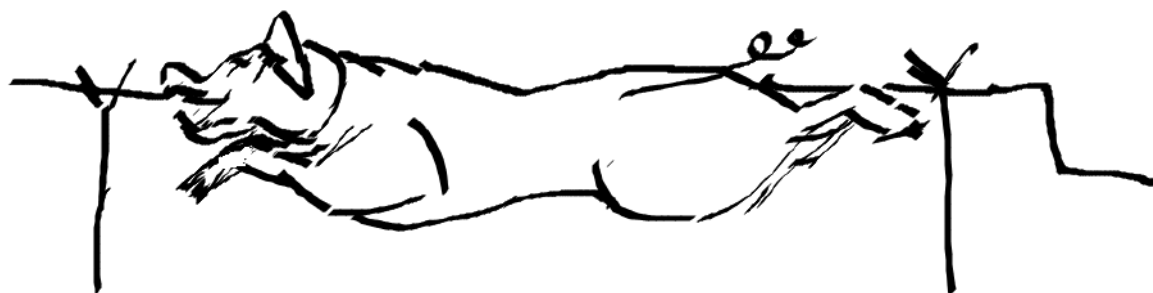


Inventory Category : 019 – PORK CUTS FROM THE BELLY		
064R	PORK SHEET RIBS	Kgs
68	BELLY PORK bone in or boned & rolled	Kgs
068M	BELLY PORK Boneless Mini Joint	each
068S	BELLY PORK Sliced	Kgs
69	BELLY PORK Whole boneless	Kgs
70	BAR-B-QUE RIBS flavour coated	Kgs
070C	PORK RIBS (CASE)	Kgs
070E	RACK OF RIBS (PORK)	each
070R	PORK RIBS	Kgs
CRAC	PORK CRACKLING	kgs

Pork Belly



Probably one of the most versatile and popular cut of pork. Try our Pork Belly Mini Joints.



Hog Roast Hire.

We have Three Hog Roast Machines that are available for you to hire.

Our Hog Roast Machines are all Stainless Steel Gas fired with an electric motor to turn the pig. We supply an easy to follow manual.

Organizing Your Event.

We have years of experience that we are more than happy to share to make your Hog Roast an event to remember.

Ivan will help you with your booking to make you event as pleasant and stress free as possible.

How to Book

We advise to reserve your date as soon as possible.

Servings

The pig supplied should produce,

Plated 100 to 150 servings.

Baps or rolls 150 to 200 servings.

If you have pork left over it is ideal for Pulled Pork.

Apple sauce, napkins and paper plates are all available on request



Ivan carving at one of our Hog Roast.

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Quality Sliced Bacon.

Clarke's Catering
Butchers 
Since 1986

Inventory Category : 022 - SLICED BACON		
86	ENG BACK BACON rindless	Kgs
87	BACK BACON rindless	Kgs
89	DRY CURE RINDLESS BACK BACON	Kgs
90	SMOKED STREAKY BACON	Kgs
91	STREAKY BACON rindless	Kgs
92	ENG BACK BACON smoked	Kgs
94	STREAKY BACON smoked R/L 2.27kg pack	pack
95	BACK BACON rind on 2.27Kg (5lb)	pack
096E	ECONOMY R/L BACK 2.27kg pack	pack
096EC	ECONOMY R/L BACK 4 x 2.27kg packs	case
096PR	PREMIUM R/L BACK 2.27kg pack	pack
096PRC	PREMIUM R/L BACK CASE 4 X 2.27kg	case
096S	BACK BACON EXTRA THICK 2.27Kg (5lb)	pack
096SC	CASE BACK BACON rindless 4 x 2.27kg	case
97	STREAKY BACON	kg
98	MIDDLE BACON rindless 2.27Kg	pack
99	STREAKY BACON rindless 2.27Kg	pack
100	STREAKY BACON rindless 2.27Kg	pack
101	BACK BACON smoked rindless 2.27Kg	pack
101C	SMOKED BACK BACON (4x2.27kg packs)	case
102	MIDDLE BACON smoked rind on 2.27Kg	pack
103	SMOKED R/L STREAKY 2.27Kg	pack

Sliced Bacon

Packed in 2.27kg (5lb) packs or by the case of 4 x 2.27kg packs.

The bacon we supply is of a better quality than most. This is sometimes reflected in the price but we feel is well worth the extra.

We also offer a Premium Range which guarantees Quality and consistency.



Our Premium Rindless Back Bacon.

Smoked Bacon is readily available. Rindless Smoked Back or Smoked Streaky Bacon are always in stock.

Breakfast Time Offers.

If you choose to use our Bacon and Sausages for you Breakfast Menu we are happy to discuss discounts for volume sales.

An Experienced Butcher always answers the phone.

During the day we are here to discuss your order or you may leave your order overnight on the answerphone for delivery the next day.

01271 866155

Quality Gammon Joints.

Clarke's Catering
Butchers
Since 1986 

Inventory Category : 023 - WHOLE GAMMON / JOINTS		
104	GAMMON whole bone in or b/r	Kgs
105	WHOLE GAMMON boneless	Kgs
105H	GAMMON HOCKS	Kgs
105HSMK	SMOKED GAMMON HOCKS	kgs
106	ENGLISH GAMMON joint boneless	Kgs
107	ENGLISH GAMMON whole sliced	Kgs
108	HORSESHOE GAMMON whole bone in or b/r	Kgs
109	ENG GAMMON whole bone & rolled	Kgs
110	ENG GAMMON JOINTS boneless	Kgs
DG	HAND DICED GAMMON	kgs

Gammon Whole or Joints

We are able to prepare whole or half Gammons to the specification you require.



Whole Gammon ready for cooking.
Half Gammon is a gammon cut in half across the middle.

A split gammon is a whole gammon cut length ways.

Venison, Goat & Game

Inventory Category : 020 - VENISON JOINTS & CUTS		
DV	HAND DICED VENISON	Kgs
VENH	VENISON HAUNCH	Kgs
VENL	VENISON LOIN (boneless)	Kgs
VS	VENISON STEAKS	Kgs
Inventory Category : 021 - GOAT JOINTS & CUTS		
BOAR	WILD BOAR hand diced	kgs
GOAT	HAND DICED GOAT	kgs
GOATBI	BONE IN GOAT CHUNKS	kgs
Inventory Category : 027 - POULTRY		
122	FRESH DUCK	Kgs
123	FROZEN DUCK	Kgs
123B	DUCK BREAST	each
123L	DUCK LEGS	kgs
126	PHEASENTS per brace	each
127	QUAILS	each
GUIN	GUINNEA FOWL BREASTS	each
PIDG	PIDGEON BREASTS	each
POU	POUSSINS	each
SMDU	SMOKED DUCK BREAST	each

Game Meat.

We stock most game meats throughout the year.
Most of our game is supplied frozen.

Fresh Game Meat is available when in season.



Exmoor Venison is available at certain times of the year.

We also supply Bone in Goat for the best curries.

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Quality Fresh Chickens.

Clarke's Catering
Butchers 
Since 1986

Inventory Category : 024 - WHOLE CHICKEN / CUTS		
118	FRESH CHICKEN	Kgs
118B	B/IN BREAST OF CHICKEN	Kgs
118C	CHICKEN CROWNS	Kgs
118CB	CHICKEN CARCASSES	kgs
118D	CHICKEN DRUMSTICKS	Kgs
118L	WHOLE CHICKEN LEGS	each
118M	MINCED CHICKEN	Kgs
118OT	OYSTERED CHICKEN THIGHS	Kgs
118T	CHICKEN THIGHS	Kgs
119	FRESH CHICKEN case rate	Kgs
120	FROZEN CHICKEN	Kgs
121	FROZEN CHICKEN case rate	Kgs
128	SUPREMES OF CHICKEN sprig bone on	each
1286	SUPREMES OF CHICKEN sprig bone on 170g	each
1288	SUPREMES OF CHICKEN sprig bone on 230g	each
128SO	SUPREMES OF CHICKEN skin on / sprig on	each
129	FROZEN CHICKEN 1/4	Kgs
3CWT	3 JOINT CHICKEN WING TIPS	Kgs
BUFF	BUFFALO WINGS	kg
CORF	CORN FED SUPREME b/in aprox 215-230g	each
CWT	CHICKEN WING TIPS	Kgs
LEG	C/S OF CHICKEN LEGS	each
SMCH	SMOKED CHICKEN BREASTS	each

Fresh Chicken Whole & Cuts.

We supply a large range of Whole Chicken and Chicken Cuts or Portions.



Whole Fresh Chicken.



Chicken Drumsticks & Breast Fillets.

Cases of Whole Chickens.

We are happy to butcher whole cases of chicken to the specification you require. This save you money on the case rate.

Discounted Pricing Structure & Incentive Scheme.

We offer a number of pricing structures that will reduce your costs over the season.

Tailored Prices for your Menu.

At your convenience Shane or Ivan will be please to visit you premises to discuss your requirements and give you a personalized pricing structure for your business.

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Quality Chicken Fillets & Turkey Cuts



Inventory Category : 025 - CHICKEN FILLETS		
CF	CHICKEN FILLETS boneless	kg
CF2	CHICKEN FILLETS Boneless 50-60g	each
CF3	CHICKEN FILLETS Boneless 85-100g	each
CF4	CHICKEN FILLETS Boneless 110-120g	each
CF6	CHICKEN FILLETS Boneless 150-170g	each
CF8	CHICKEN FILLETS Boneless 215-230g	each
CF9	CHICKEN FILLETS Boneless 245-255g	each
CFSO	CHICKEN FILLETS Boneless Skin On	each
CFW	CHICKEN FILLETS 5kg pack	pack
CFWC	CHICKEN FILLETS 10kg case	case
CFWU	CHICKEN FILLETS 5kg pack (un calibrated)	pack
CFWUC	CHICKEN FILLETS 10kg case (un calibrated)	case
DC	HAND DICED CHICKEN BREAST	Kgs
DCT	HAND DICED CHICKEN THIGH MEAT	Kgs
FCF	FROZEN CHICKEN FILLETS	Kgs
GOUJ	CHICKEN GOUJONS	kg
SC	STRIPPED CHICKEN BREAST	kgs

Chicken Fillets & Diced Chicken Meat.

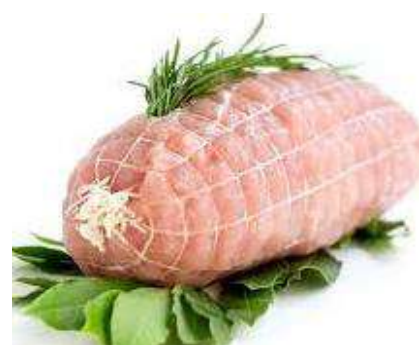


5kg packs of Boneless Chicken Fillets are always available. Buy a 10kg case to save money.

For Schools and Nursing homes we supply smaller chicken fillets if required.

Inventory Category : 026 - WHOLE TURKEY / CUTS		
124	FRESH TURKEY (large Catering Birds)	Kgs
124B	BONELESS TURKEY BREAST / BUTTERFLY	Kgs
124BS	BONELESS TURKEY BREAST SINGLE LOBE	Kgs
124C	TURKEY CROWN boned & rolled or b/in	Kgs
124D	TURKEY DRUMSTICKS	each
124E	TURKEY ESCALOPES	Kgs
1.24E+08	TURKEY ESCALOPE 150-170g	each
124M	MINCED TURKEY	Kgs
124P	TURKEY PAUPIETTES	each
124S	FRESH TURKEY 4 to 12kg	Kgs
125	FROZEN TURKEY	Kgs
3BR	THREE BIRD ROAST	kg
DT	HAND DICED TURKEY	Kgs
DTW	HAND DICED TURKEY white meat	Kgs

Whole Turkeys & Boneless Turkey Breast Joints.



Boneless Turkey Breast joints available in double or single lobes.

At Christmas time ask about our Three Bird Roast.

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Quality Butchers Sausages.

Clarke's Catering
Butchers 
Since 1986

Inventory Category : 028 - SAUSAGES & STUFFING		
0	PORK AND LEEK SAUSAGES	kgs
149	TRADITIONAL PORK CHIPOLATAS (pork 65%)	Kgs
150	TRADITIONAL PORK SAUSAGES (pork 65%)	Kgs
150C	CASE BUTCHERS SAUSAGES 4.5 Kg	case
150E	TRADITIONAL PORK SAUSAGES (pork 65%) ea	each
150P24	BUTCHERS SELECT SAUSAGES 24 X 80g	pack
150P30	BUTCHERS SELECT SAUSAGES 30 X 65g	pack
151	TRADITIONAL PORK SAUSAGE MEAT (pork 65%)	Kgs
151B	PORK SAUSAGE BURGER 85gm	each
151P	PORK SAUSAGE MEAT PACKS	pack
152	COUNTRY PORK CHIPOLATAS (pork 65%)	Kgs
153	COUNTRY PORK SAUSAGES (pork65%)	Kgs
153C	CUMBERLAND SAUSAGE (pork 65%)	Kgs
153CC	CUMBERLAND SAUSAGE (4.5kg case)	case
153CW	CUMBERLAND WHIRLS	kg
153O	OLDE ENGLISH Pork Sausage 65% pork	Kgs
153PB	PORK & BEEF BUTCHERS SAUSAGES 65% meat	Kgs
153T	SAUSAGE TRIOS (min meat 65%)	Kgs
154	COUNTRY PORK SAUSAGE MEAT (pork 65%)	Kgs
155	BEEF & PORK 16s (4.54kg) 10lb	pack
156	PORK & BEEF 8s (4.54kg) 10lb	pack
157	PORK & BEEF SAUSAGE MEAT	Kgs
BRE	BACON ROLLS (PIGS IN BLANKET)	each
LINC	LINCOLNSHIRE SAUSAGES (65%)	kg
LINCC	LINCOLNSHIRE CHIPOLATAS (65%)	kg
MBRE	MINI BACON ROLLS (PIGS IN BLANKETS)	each

Conveniently packed in 2kg packs these catering sausages are made in collagen skins for ease of cooking. Supplied in Two sizes. 24 x 80gm or 30 x 65gm Sausages.

Butchers Sausages.

All Our Sausages are Made on the Premises.



Fresh Every Day.

Using selected cuts of Pork our Sausages are filled into natural skins and Hand Linked.

Producing a quality Butchers Sausage.

Pigs in Blankets

We make Pigs in Blankets 52 weeks of the year. **Not just for Christmas!**



Butchers Select Catering Sausages



01271 866155

Quality Butchers Burgers.



Inventory Category : 029 - BURGERS & STEAK BURGERS		
1586	BRITISH BEEF BURGERS 6oz	each
1586C	BRITISH BEEF BURGERS 48 X 6oz	case
1586C24	BRITISH BEEF BURGERS 24x6oz	case
1588	BRITISH BEEF BURGERS 8oz	each
1588C	BRITISH BEEF BURGERS 20 X 8oz	case
160	BRITISH BEEF BURGERS 113g 4oz	each
160C	BRITISH BEEF BURGERS 48 X 4oz	case
160C24	BRITISH BEEF BURGERS 24 x 4oz	case
161	BRITISH BEEF BURGERS 56g (2oz)	each
162	PORK & APPLE BURGERS 113g (4oz)	each
163	LAMB & MINT BURGERS 113g (4oz)	each
BURGM	BURGER MIX	kgs
EB1586	WEST COUNTRY STEAK BURGER 6oz	each
EB1586C	WEST COUNTRY STEAK BURGERS 48 x 6oz case	case
EB1586C24	WEST COUNTRY STEAK BURGERS 24 x 6oz	case
EB160	WEST COUNTRY STEAK BURGER 4oz	each
EB160C	WEST COUNTRY STEAK BURGERS 48 x 4oz case	case
EB160C24	WEST COUNTRY STEAK BURGERS 24 x 4oz case	case
MBALL	MEATBALL MIX	kgs

Butchers Burgers.

All our own Burgers are made on the premises from selected cuts from the forequarter of beef producing a quality Product.



Our Burgers are made fresh and then packed conveniently before freezing.

Gluten Free.

Inventory Category : 034 - GLUTEN FREE RANGE		
G1586	GLUTEN FREE STEAK BURGERS 6oz	each
G1586C	GLUTEN FREE STEAK BURGERS 48 x 6oz case	case
G1586C24	GLUTEN FREE STEAK BURGERS 24 x 6oz case	case
G160	GLUTEN FREE STEAK BURGERS 4oz	pack
G160C	GLUTEN FREE STEAK BURGERS 48 x 4oz case	pack
G160C24	GLUTEN FREE STEAK BURGERS 24 x 4oz case	pack
GLUT	GLUTEN FREE SAUSAGES (min meat 65%)	kg

Gluten Free Burgers and Sausages

Ensuring complete separation we make these quality Burgers and Sausages on the premises.

Although we take great care to keep our Burgers & Sausages we have to inform you that gluten is present on the premises.

01271 866155

Quality Cooked Meats

Clarke's Catering
Butchers
Since 1986 

Inventory Category : 031 – DELICATTESSEN COOKED & SLICED		
130	CHORIZO	kgs
130C	COOKING CHORIZO	kgs
131	SMOKED GAMMON HAM	kgs
132	GARLIC SAUSAGE	Kgs
133	SALAMI	Kgs
134	ARDENS PATE	Kgs
135	BRUSSELS PATE	Kgs
136	COOKED GAMMON HAM whole	Kgs
136SMK	COOKED GAMMON HAM smoked	Kgs
137	COOKED GAMMON HAM joints/sliced	Kgs
138	COOKED GAMMON HAM sliced	Kgs
138500	COOKED GAMMON HAM sliced 500grm	pack
138H	SLICED HAM OFFCUTS	kgs
139	PROSCUTTIO	Kgs
140	ROAST BEEF joints / slices	Kgs
141	ROAST BEEF sliced	Kgs
141500	ROAST BEEF sliced 500grm	pack
142	COOKED TURKEY BREAST whole	Kgs
143	COOKED TURKEY BREAST sliced	Kgs
143500	COOKED TURKEY BREAST sliced 500grm	pack
144	COOKED SLICED CHICKEN	kgs
145	BLACK PUDDING	Kgs
146	HOGGS PUDDING	Kgs
147	PALMA HAM	kgs
148	FAGGOTS	each
183	PANCHETTA	Kgs
184	PASTRAMI	Kgs
187	CONTINENTAL PACK	pack
188	PULLED PORK	kgs
1884	PULLED PORK 4oz packs	each
188500	PULLED PORK 500gm	each
1886	PULLED PORK 6oz packs	pack
CB	CORNERD BEEF	Kgs

Our Own Cooked Meats.

The range of meats we cook here on the premises include. Devon Gammon Ham, Cooked Beef & Pork.



Our own sliced 500g pack of Devon Gammon Ham.

We slice all our cooked meats on the premises giving you the option to choose the thickness of the slices you require.

Our own 12 hour Cooked Pulled Pork.



100% Pulled Pork
NO ADITIVES.

We cook our pulled pork in its own juices leaving you the option to add your own flavorings.

01271 866155

Quality Delicatessen & Cheeses



Inventory Category : 031 – DELICATESSEN COOKED & SLICED		
CC	WHOLE COOKED CHICKEN	each
CC1/2	COOKED CHICKEN 1/2	each
CC1/4	COOKED CHICKEN 1/4	each
LT	LUNCH TONGUE	Kgs
RLS	ROAST LAMB sliced	Kgs
RPS	ROAST PORK sliced	Kgs
SHRED	SHREDDED COOKED BEEF	kg
SHRED4	SHREDDED BEEF 4oz	pack
Inventory Category : 032 - CHEESES		
164	MILD CHEDDAR	Kgs
165	MATURE CHEDDAR	Kgs
166	ROULLE	Kgs
167	DEVON BLUE	Kgs
168	DOUBLE GLOUCESTER / CHIVES	Kgs
169	CAMBAZOLA	Kgs
170	SOMERSET BRIE	Kgs
171	STILTON	Kgs
172	EDAM	Kgs
173	SMOKED CHEDDAR	each
174	BRIE	Kgs
175	SMOKED CHEDDAR	Kgs
176	GOUDA	Kgs
177	DEVON OKE	Kgs
178	GOATS LOG	each
179	WEDMORE	Kgs
180	RED LEICESTER	Kgs
182	PARKHAM CHEDDAR	Kgs
185	CHEDDAR & SCRUMPY	Kgs
186	CORNISH YARG	Kgs

Cooked Meats & Cheeses.

Buffets and Parties.
We slice all the cooked meat here on the premise. This allows use cut cooked meats to any thickness you require.
If you have a buffet for 100 people we are happy to cut you a 100 slices of the meats you require.

Parkham Cheddar.
Made locally in North Devon this is a good quality Cheddar.



Sold in 5kg blocks or cut to your requirements.

Local Cheeses

We stock a good selection of local cheeses such as
Devon Blue,
Somerset Brie,
Devon Oke and
Cornish Yarg.

Stilton is always a popular choice for cheese boards.



Special Cheeses

If you are looking for a specific cheese please ask, we may be able to get it for you.

01271 866155

Quality Offal & Liver

Clarke's Catering
Butchers
Since 1986



Inventory Category : 030 - OFFAL		
73	LAMBS LIVER	Kgs
74	LAMBS KIDNEYS	Kgs
75	LAMBS HEARTS	Kgs
76	PIGS LIVER	Kgs
77	PIGS KIDNEY	Kgs
78	CALVES LIVER	Kgs
79	OX LIVER	Kgs
80	OX KIDNEY	Kgs
81	OX TAIL	Kgs
82	CHICKEN LIVERS	Kgs
83	DUCK LIVERS	Kgs
SWEE	SWEETBREADS	kgs

Liver Sliced or Whole.

All our liver is sliced here for you the customer. If you prefer Whole Lambs or Calves livers please ask.



Fresh Lambs Liver & Lambs Kidneys.

New Zealand

Lamb

Inventory Category : 033 – NZ LAMB		
048	NZ LEG LAMB whole bone in or b/r	Kgs
048S	NZ LAMB LEG STEAKS	Kgs
048X	NZ LEG OF LAMB XXX	Kgs
49	NZ SHOULDER OF LAMB bone in or b/r	Kgs
50	NZ LOIN CHOPS	Kgs
51	NZ BREAST OF LAMB	Kgs
52	NZ STEWING LAMB	Kgs

New Zealand Lamb

New Zealand Lamb is a good alternative for those customers working to a budget.

How to open an account.

Please ask about the different accounts we run. We will be happy to tailor an account that meets your requirements.

Our main priority is to produce a Top Quality product at all times choosing only to serve the best available. Bringing you a regular delivery of quality meat to your door.

Ivan with his Family and trusted team are committed to supplying the Catering industries of North Devon with Quality and Service for a long time into the future.

Beef Labelling / Traceability Scheme.

01271 860

In order to comply with the Beef Labelling Scheme the following information should be provided in the form of a label stuck firmly to any Joints or Cuts of Beef including Steaks and Minced Beef.



A Reference or Batch Code

The country in which the animal was **BORN IN** ie; UK
 The country in which the animal was **RAISED IN** ie; UK
 The above two can also be described as **ORIGIN** ie; UK
 The number and country of the slaughterhouse where the animal was **SLAUGHTERED IN** ie; GB 8381
 The number and country of the the cutting plant in which the animal was **CUT IN** ie; GB 8381
 The number and country of the the cutting plant in which any **FURTHER CUT IN** took place ie; GB 8381

REF R8	BORN IN UK	RAISED IN UK
BATCH CODE 1234		CUT IN UK 8381
FURTHER CUT IN GB 8381		SL IN UK 8381

A **PACKED ON** and **BEST BEFORE** date.

Labelling of **MINCED BEEF**

Minced beef should have the following labelling
SLAUGHTERED IN ie; UK
MINCED IN ie UK
CUTTING PLANT ie; GB 8381
BEST BEFORE or **USE BY DATE**.

Any foreign or imported beef **MUST** be labelled with the above information, clearly stating the 'Country of Origin'.

It is in your interest to ensure that your supplier is providing you with this information this is a minimum requirement to comply with today's legislation.

If you would like any further information on the Beef labelling Laws please do not hesitate to contact us.

All meat supplied will have a date stamp.

This will assist you with stock rotation and steak recognition.

We recommend to freeze steaks at least Two days before the Best Before Date.

Notes



Useful Information.

Ordering

By Phone. **01271 866155**

We take orders 24/7

During the day we are here to discuss your order,

A skilled butcher always answers the phone.

Overnight you may leave your order on the answer phone for delivery the next working day

THERE IS NO CUT OFF TIME.

All Orders received overnight before 6am are delivered the same day.

By E mail. ivan@ivanclarke.co.uk

Email your order and we will deliver the next working day.

Emails left overnight are delivered the same day.

Through our Website www.ivanclarke.co.uk

From the Catering & Trade page you can get all the information on

Allergen, Special Offers, the latest News, our Standard operating procedures, and much more.

Deliveries

Deliveries are made in our refrigerated vehicles ensuring our product reaches you at a controlled temperature. The vehicle temperature is recorded on invoices at the time of delivery.

We delivery **SIX DAYS A WEEK** from Easter to end of September and five days a week in the quieter months.

During the summer Bank Holidays are classed as normal working days.

We will always try but cannot guarantee delivery times.

Contacts.

Telephone

01271 866155

E mail

ivan@ivanclarke.co.uk

Website.

www.ivanclarke.co.uk

Quality
& Service



'Started by Our Dad in 1986'
Shane & Gregg Clarke.
(The Next Generation)

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