

# Heritage Beef

## Dexter

Aubrey Allen®

The Chef's Butcher

Our aim is to always source the best available meat in the British Isles and this philosophy dates back to the 1930's when Aubrey Allen - Russell Allen and Lucianne Allen's grandfather - opened his back street butchers shop to feed the people of Coventry.

We select only the top 1% of the very best beef in the country and when we find an exceptional breed, we welcome that into our Heritage Breeds.

---

Originating in Ireland in the late 18<sup>th</sup> century and now raised across British pasturelands, Dexter beef comes from one of the smallest native cattle breeds in the UK, bringing an exceptional depth of flavour and natural marbling.

Rich, complex, and umami-packed, the natural intramuscular fat gives Dexter a buttery texture and a distinct flavour that can be found across all cuts. This is heritage beef for menus that stand out.

Dexter cattle thrive on a grass-fed diet and are ideally suited to low-intensity, grass based farming systems. Our Dexter's are sourced through a co-operative of farms in Ireland, reared naturally and at their own pace, giving us a beautiful slow-grown, flavourful product.

Due to the breed's small size and traditional rearing practices, supply is at a premium.

Matured in one of our five scientifically structured, dry ageing chambers for a minimum of 35 days further enhances the texture and flavour.

