

The new range from Arran Fine Foods combines some of our delicious recipes with locally grown and produced ingredients. Choose from marmalade and mustards made with local Arran Malt Whisky or chutney with Real Arran Ale. Or for something truly different choose our mustard or chutney made with local ingredients grown using seaweed on terraced beds on the coast of the Island.



Arran Malt Distillery

Isle of Arran Distillers is one of the few remaining independent distilleries in Scotland. Based at Lochranza on the Isle of Arran, one of the most beautiful and famous in Scotland, which lies of the west coast between Ayrshire and Kintyre.



Arran Brewery

Set in the shadow of Arran's imposing Brodick Castle, with panoramic views of Brodick Bay and Goatfell Mountain, the Arran Brewery blends naturally with its stunning surroundings. The brewery combines the art of traditional brewing with a natural blend of the island's unique water and the finest ingredients.



Locally Grown Ingredients

The elephant garlic and beetroot used in our recipes are grown locally on the Island on seafront terraced beds lined with seaweed. Using seaweed provides good nutrients for growing these delicious and fresh ingredients.



Vintage Marmalade with Arran Malt Whisky

This delicious marmalade combines a sweet orange flavour with local Arran Malt Whisky. Enjoy it at breakfast on oatcakes or toast. Alternatively use it as a marinade or glaze on meat and poultry. Case size: 227g x 6

Cask Matured Apple & Arran Ale Chutney

A delicious mouth watering chutney combining cask matured apples with local Arran Ale. Ideal in sandwiches and with meat and poultry dishes. Case size: 180g x 6

Original Arran Mustard with Arran Malt Whisky

The Original Arran recipe with the added flavour of local Arran Malt Whisky to give a truly Arran taste. Try it mixed through mashed potatoes, cooked vegetables or with cheese. Case size: 185g x 6

Stoneground Mustard with Elephant Garlic

For a truly unique taste try our delicious mustard made with Canadian stoneground mustard seeds and elephant garlic, grown locally on the Island. Enjoy with cheese and meat, or as an accompaniment to a meal. Case size: 180g x 6

Hot Beetroot Chutney

This mouth watering chutney is made with forono beetroot grown on terraced beds on the coast of the Island. Ideal with cheese, salads and sandwiches. Or enjoy it as an accompaniment to meat and poultry dishes. Case size: 220g x 6