

OUR SUPPLIERS

ABERDEENSHIRE HIGHLAND BEEF BEEF

Situated at Lochton of Leys AB34. Beef from Grace Nobel's 100% pure pedigree herd.

WARK FARM

LAMB, PORK, BELTED GALLOWAY BEEF AND RARE BREED PIGS

This organic farm and butchery is just over the hill from Douneside and is home to a pedigree breeding herd of Belted Galloway cattle and flocks of pure-bred pedigree Hebridean sheep.

SHERIDAN

ANGUS BEEF, GAME AND POULTRY

Located in Ballater, Sheridan's beef is matured for twenty-one days, giving it superb flavour.

TULLYNESSLE

SCOTTISH VENISON

Nestled in the serene landscape of rural Aberdeenshire, it is a shining example of sustainable farming, producing premium Scottish venison with an emphasis on animal welfare and environmental harmony.

KATY'S EGGS

QUAIL EGGS, DUCK EGGS AND HEN EGGS

Operating in Lumphanan they offer free-range eggs, fresh off the farm and delivered daily to Douneside.

BLUEFLAG

SHELLFISH AND SEAFOOD

Based near Aberdeen Harbour, Blueflag provides a range of high-quality, freshly caught shellfish and seafood.

AMITY FISH

SHELLFISH

From Peterhead, Amity Fish prides itself on quality control from shore to door and from sea to plate, giving customers an unforgettable eating experience.

OCHILL FOODS

DRY GOODS

A third-generation family food-service business in Perthshire, supplying quality Scottish and international produce throughout the country.

RANNA FARM

ORGANIC TURKEY AND CHICKEN

Based with The MacRobert Estate, just a 'stone's throw' from Douneside, tenant farmers Ross and Kirsty raise organic, free range turkey and chicken. Speak with our reception team if you would like to book a farm tour.

WILD HEARTH

WOOD-FIRED ARTISAN BAKERY

Situated on the edge of the Scottish Highlands dedicated to the world of natural sourdough. Working from a restored WWII Nissen hut, the team craft by hand from organic flours and wild "starters".

ROYAL DEESIDE HONEY

LOCAL APIARY

A family-run apiary in the heart of Royal Deeside, producing premium honey from around 80 colonies. The hives are located across landscapes from Glen Dye to Birkhall, ensuring high-quality, traceable honey that reflects the natural character of Aberdeenshire.

OUR GARDENS

DOUNESIDE GARDENS

VEGETABLES AND FRUIT

Over 80 different types of fresh, organic vegetables, salad leaves, herbs and fruit are cultivated in our walled garden. Once harvested, the produce is delivered straight to the kitchen team and used for that day's menu, providing the ultimate 'garden-to-table' experience.

VISIT OUR WALLED KITCHEN GARDEN

Step beyond the dining room and discover where your meal begins. Our historic walled garden is home to more than 80 varieties of organic vegetables, salad leaves, herbs, and fruit, all grown just a few steps from the kitchen. We warmly invite you to wander the paths, explore the beds, and see the ingredients that inspire each day's menu — the true essence of our garden-to-table philosophy.

