

# Bobby Groves

Head of Oysters

Chiltern Firehouse

 @SAGB



Shellfish  
Association of Great Britain



  
Department  
for Environment  
Food & Rural Affairs

**seafish**



 **Crown Estate  
Scotland**  
Oighreachd a' Chrìon Alba

**SEPAmatic®**



Llywodraeth Cymru  
Welsh Government



Shellfish  
Association of Great Britain

**OYSTER  
ISLES**



‘A journey through Britain  
and Ireland’s oysters’

# THE JOURNEY

## OYSTER ISLES







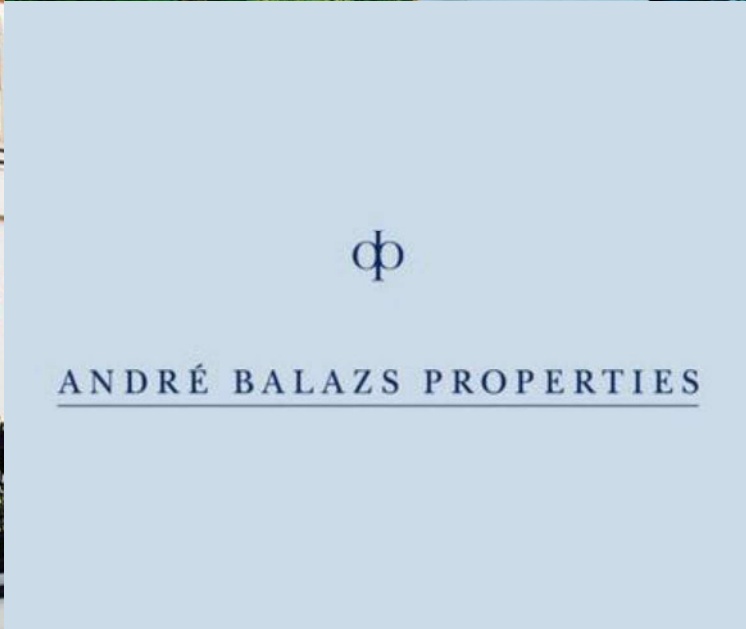
# BACKGROUND





**BOBBY'S  
OYSTERS**  
EAST ANGLIA™









*Shiltern*  
**FIREHOUSE**

# INSPIRATION

**NEAL'S YARD DAIRY**

**COVENT GARDEN SHOP**  
17 Queen Caroline  
London, WC2E 1AT

**BOROUGH MARKET SHOP**  
6-8 Park Street  
London, SE1 1AB

**BERMONDSEY SHOP**  
Arch 2, Apollo Square Park,  
Lacey Way, London, SE16 3EP

**ONLINE SHOP**  
WHOLESALE & EXPORT  
wholesale@nyd.co.uk  
020 7300 7030

**MAP OF CHEESES FROM THE BRITISH ISLES**

Neal's Yard Dairy select, mature and soft from lesser cheese from the UK and Ireland. We work with about 40 cheesemakers. We visit these regularly to taste their cheese with them and select the best for us to make and sell.

Amongst the cheeses we select there is a great deal of variability. Cheese can change hugely, depending on how it is treated. We have a range of temperature and humidity controlled maturation facilities at our warehouse in London, run by a team who are dedicated to ensuring that we sell our cheese at its best. As the cheese is maturing, we continue to taste through the week to ensure we are aware of how it is developing over time. When the cheese is ready our attention turns to delivering the right cheese into the hands of the right customer. We have three cheese shops in London, an online shop, we are a regular sight at markets around the country and have a UK and international wholesale trade.

Flavour differs here we sell cheese. We know because that different palates and customers have different tastes. When you buy cheese from us, whether you are buying on behalf of a food hall or for a family meal, we encourage you to have a taste of some cheese with one cheesemonger and tell us what you think. Your feedback is invaluable to us and the cheesemakers we work with.

The reason of what we do has changed very little since our founder, Donald Hugh Dalrymple began working our farmhouse cheesemakers to supply and taste along in the early 1980's. We believe that the time and energy we invest in understanding cheesemaking, selection and maturation gives us the necessary experience to ensure much of the best cheese available in the UK and Ireland.

Colin Presdee reviews over 150 restaurants, bars, markets, merchants, retailers and producers. Foreword by Charles Campion.

# London Oyster Guide

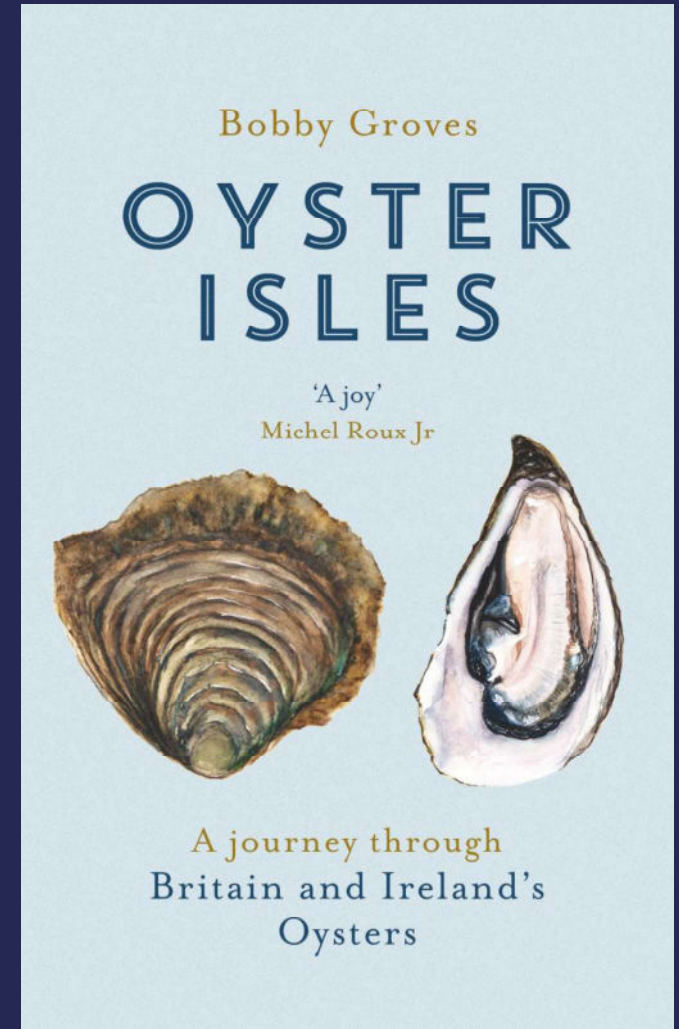
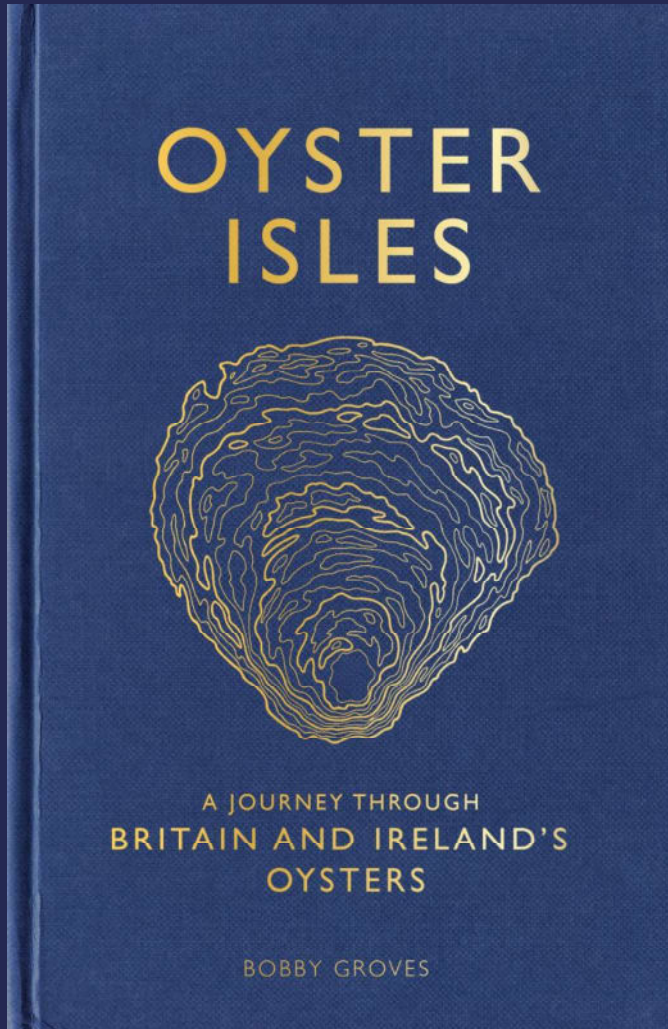
**Shellfish Association of Great Britain**  
in partnership with Great British Chefs

## THE ESSENTIAL OYSTER

A SALTY APPRECIATION OF TASTE AND TEMPTATION

**ROWAN JACOBSEN**  
JAMES BEARD AWARD-WINNING AUTHOR OF A GEOGRAPHY OF SEASONS  
PHOTOGRAPHS BY DAVID MALDEN

# THE BOOK









BOADICEA 1808,  
ESSEX

THE INDUSTRY



# AQUACULTURE & FISHING





NATURE



# THE OYSTER



# OYSTER CULTURE



# THE MERROIR





## TRAIL & RECEPIES



- Emsworth Beef and Oyster Pie
- Iberian Tomato Oyster
- Riley's Fish Shack, Tynemouth, Tyne and Wear
- The White Horse, Brancaster Staithe, Norfolk

# PRESS

**Oyster expert Bobby pens a book about his UK grand tour**

**HEART OF ESSEX AWARDS 2019**

**NOMINATE NOW**

Living Heroes Award, Entrepreneurial Spirit Award, Lifetime Achievement Award, Inspiring Community Group Award, Young Achiever Award, Emergency Services Award, Achievement in Education Award, Charity Foundation of the Year Award

Deadline for nominations: 15th September 2019

Nominate at [www.essexlive.news/heartofessexawards](http://www.essexlive.news/heartofessexawards)

**THE SUNDAY COOK**

BRINKS PATRICKS

**Just for the shell of it: an oyster odyssey**

With the season for oysters in full swing, it's time to get cracking. We go to the heart of the matter with Bobby Groves, author of *Oyster Isles*, as he takes us on a grand tour of the UK's oyster industry.

**WHERE TO EAT THE BEST OYSTERS**

At the moment, oysters are at their best. They're in season, and the weather is just what you need to enjoy them. Here are some of the best places to eat them in the UK.

**Hairy Bikers** @HairyBikers

The best places in the UK and Ireland for a seafood staycation

The best locations in the UK and Ireland for seafood, as native oysters return to the menu

[inews.co.uk](http://inews.co.uk)

10:58 am · 23 Aug 2021 · Twitter for iPhone

**iq**

**Pearls of wisdom from the oyster expert**

Oysters are having a moment. But Bobby Groves has been working with the industry for years. He tells Sophie Morris why they are not just for poach-fishes.

**Take a Peaky behind the scenes** Plus 49 other guided walking experiences across the country

**How Britain learnt to love seafood – the boom in cockles, mussels and more exotic varieties**

Sales are up and we're getting braver with our shellfish demands

By Sophie Morris November 23, 2020 6:00 am

With the season for oysters in full swing, it's time to get cracking. We go to the heart of the matter with Bobby Groves, author of *Oyster Isles*, as he takes us on a grand tour of the UK's oyster industry.

**sky news**

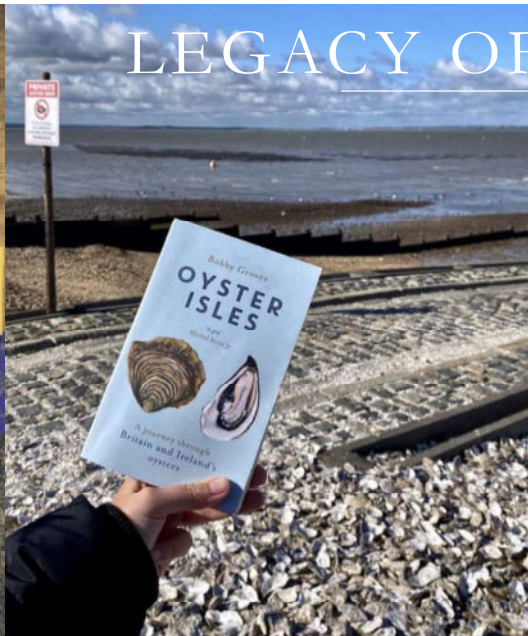
**OYSTER ISLES** AUTHOR BOBBY GROVES WROTE 'OYSTER ISLES' ABOUT OYSTER FARMING IN THE UK AND IRELAND

10:23 OR LEISURE THIS BANK HOLIDAY WEEKEND AS AN ESTIMATED 4.8m BRITISH PEOPLE PLAN AN OVERNIGHT HOLIDAY

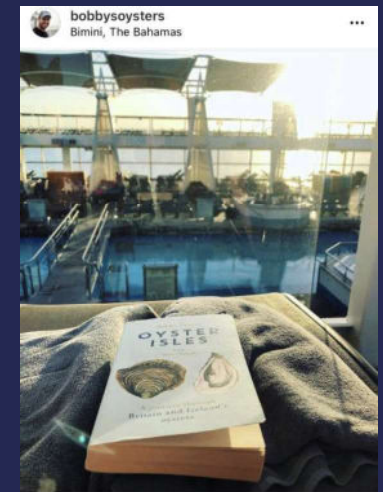
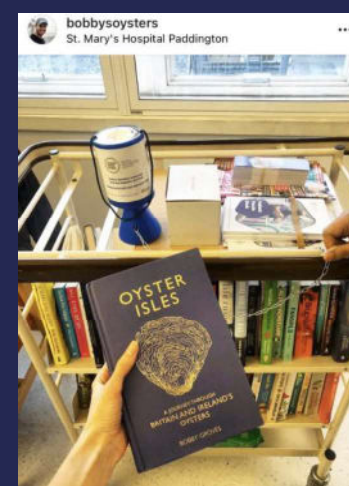
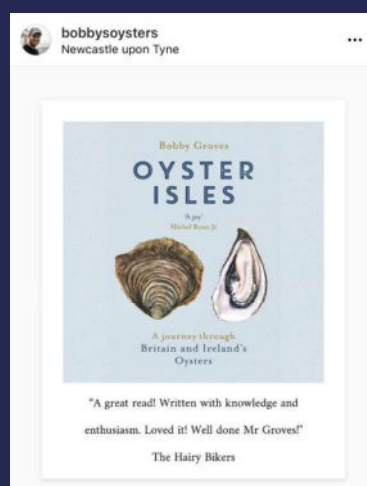
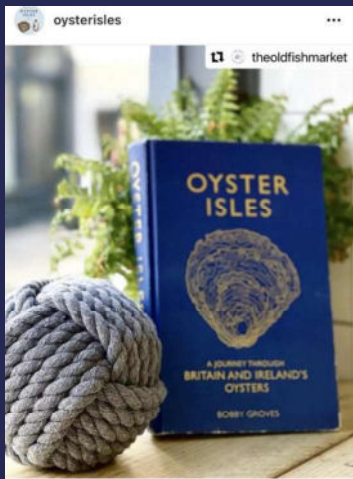
# LEGACY OF THE BOOK

**Gifts for bookworms**  
Keep 'em quiet by getting them stuck into one of these

1. bauhaus  
2. imaginista  
3. THE SCIENCE OF ANIMALS  
4. THE SCIENCE OF BEETLES  
5. IMAGINED ISLANDS  
6. ATWOOD  
7. ZADIE SMITH GRAND UNION  
8. MARVEL  
9. OYSTER ISLES  
10. THE SCIENCE OF BEETLES  
11. IMAGINED ISLANDS  
12. ATWOOD  
13. ZADIE SMITH GRAND UNION  
14. MARVEL  
15. OYSTER ISLES



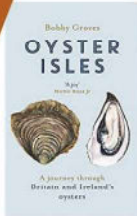






# DID IT WORK?

#5



Oyster Isles: A Journey Through Britain and Ireland's Oysters

★★★★★ 34

£8.19 

#6

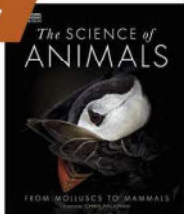


Blue Planet II: A New World of Hidden Depths

★★★★★ 553

£24.00 

#7



The Science of Animals: Inside their Secret World

★★★★★ 272

£20.99 



# CONTACT

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amazon Waterstones



Shellfish  
Association of Great Britain

OYSTER  
ISLES





# 52nd Annual Conference

Shellfish Association of Great Britain

#SAGB52