



Bakers Lane, Orford, Suffolk IP12 2LH

Telephone 01394 450103 www.richardsonssmokehouse.co.uk

	Per lb	Per kg
Smoked Ham whole, half or sliced .....	£7.80	£17.60
Slipper Joints (All Lean Ham) .....	£5.50	£12.10
Ham Hooks marinated in black treacle & cider....	£5.95 each	
Smoked Chicken, whole or halved .....	£3.90	£8.58
Smoked Wild Duck (when in season ...)	£4.55 & £6.55 each	
Smoked Pigeon .....	£2.50 each	
Smoked Mature English Cheddar .....	£6.50	£14.30
Smoked Stilton .....	£8.95	£19.69
Smoked Salmon Fish Cakes (not by post) .....	£1.20 each	
Smoked Kipper Pate .....	£2.65 ¼ lb.....	£10.60
Smoked Mackerel Pate .....	£2.65 ¼ lb.....	£10.60
Smoked Salmon Pate.....	£2.65 ¼ lb.....	£10.60
Smoked Pork and Venison Sausages .....	£3.90	£8.58
Smoked Pork and Garlic Sausages .....	£3.90	£8.58
Smoked Pork and Apple Sausages.....	£3.90	£8.58
Smoked Old English Sausages.....	£3.90	£8.58
Smoked Chorizo Sausages.....	£4.40	£9.68
Oak Smoked Kippers .....	£3.80 pair	
Bloaters .....	£1.90 each	
Smoked Mackerel.....	£3.90	£8.58
Hot Smoked Alaskan Salmon .....	£8.50	£18.70
Smoked Trout .....	£4.90	£10.56
Smoked Prawns (not by post) .....	£5.00	£11.00
Smoked Haddock Fillets.....	£6.20	£13.64
Smoked Dry Cured English Bacon.....	£4.80	£10.56
Smoked Garlic Bulbs .....	90p each	
Smoked Cod Roe.....	£7.80	£17.16

All our products are naturally smoked using Suffolk Oak.  
There are no dyes or additives in any of our products,  
except for Pure Sea Salt.

Business Partners Steve Richardson and Veronica Buckley.

(04/10)

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Bakers Lane, Orford, Suffolk IP12 2LH  
OPEN SEVEN DAYS A WEEK  
Daily 10.00 am to 4.00 pm (ish)  
Wednesdays 10.00 am to 2.45 pm (ish)  
Telephone orders welcome, prices for mail order on request.  
Guaranteed Next Day Delivery.



GASTRONOMIC DELIGHTS FROM



The art of long, slow smoking using only oak wood is the secret  
of Richardson's Smokehouse's success. Electronic gadgetry  
might mimic traditional methods but cannot reproduce the  
mouth watering taste of Stilton smoked for six languorous days.  
A rich array of gourmet foods greets visitors - glistening molasses  
coated hams, game and poultry, salmon, trout and mackerel join  
exquisite pates - all succulently moist and reminiscent of a  
Victorian table. And all this without preservatives or additives,  
only pure sea salt is added to the wholesome goodness of the food.