THE MASONS ARMS
GARGRAVE



Our Suppliers

Locally sourced food and drink from the Yorkshire Dales.

Lee Gate Farm

Fourth-generation family farm near Malham, in the Yorkshire Dales National Park.

Rears Hereford, Longhorn and Highland cattle, plus Mule sheep.

Works with H Carr & Son, specialist rare and native breed beef finishers.



Town End Farm Shop

Fresh, local produce, full of flavour.

Home-reared grass-fed lamb, traditional breed cattle and rare breed pork.

Award-winning charcuterie and salumi, alongside carefully sourced local produce.



Townson's Milk

Robert and Janet Townson come from generations of dairy farmers.

They supply The Masons Arms with milk, cream and eggs.

The family's dairy tradition began with horse-and cart deliveries.

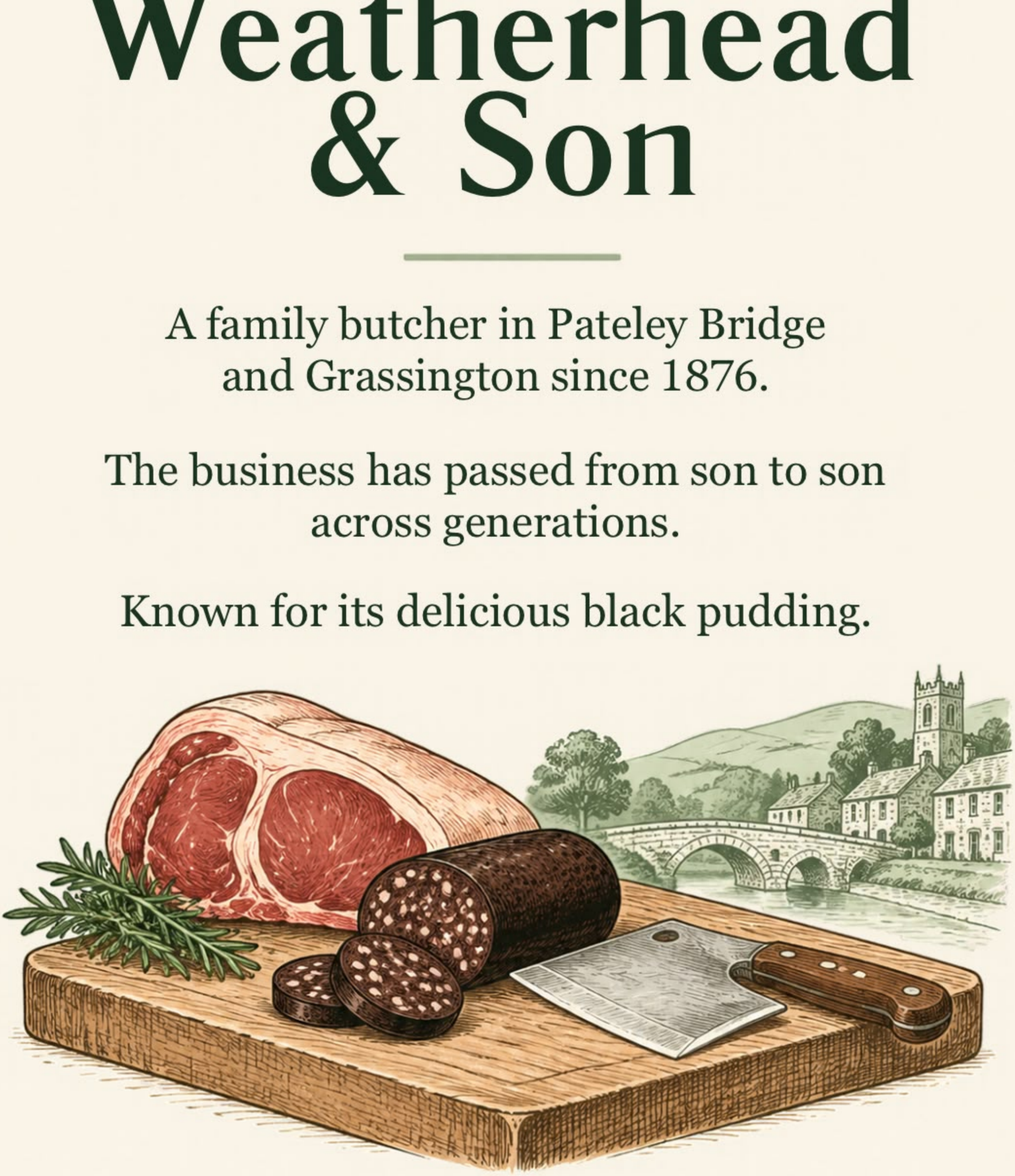


Weatherhead & Son

A family butcher in Pateley Bridge and Grassington since 1876.

The business has passed from son to son across generations.

Known for its delicious black pudding.



J Coxon

Jane supplies homegrown vegetables and fruit for the crumbles.

She also peels and chops every chip we sell.



We source our drinks locally, too…

Meet the makers behind our local drinks.



Dark Horse Brewery

Richard brews this delicious ale just 3 miles away, in Hetton.



Appletreewick Cider Co.

A small-scale cider maker
in Appletreewick.

This still local cider is delicious.



Timothy Taylor's Brewery

Established in central Keighley in 1858.

Moved to Knowle Spring in 1863.

Never accepting second best has been the brewery's principle since day one.



Discover more local suppliers at The Masons Arms.