



ABOUT ME

My name is Alex and I come from a long line of entrepreneurial foodies. My granny grew all her own food and pickled anything she could get her hands on, long before it became trendy.

I have a BSc in International Hospitality Management and I have spent my career working as a banqueting manager in big London hotels including The Langham, The Corinthia and Great Fosters.

Why Milkhut? Simply put - we need to bring back our milkmen, our local bakeries and small farming. Sustainability, eco-friendliness and animal welfare is the future.



DELIVERIES

I will personally deliver your order to your doorstep in my electric car. I am fully certified in Food Safety Level 3 and HACCP.

To minimise unnecessary packaging, please leave a container outside your front door so that I may leave your order safely inside it. Ideally it should have a lid.



THE MILK

I am very excited to partner up with Shaun & Rebecca at the Estate Dairy. They supply the highest quality milk to Selfridges, Fortnum & Mason and various other fantastic hotels and restaurants in London.

Their herd is farmed sustainably on over 500 acres of idyllic Somerset pastures and they pay close attention to their cows' nutrition and welfare to ensure that their milk is unprocessed as possible.

Please take a look at their website to learn more: www.theestatedairy.com



THE EGGS

Cackleberry Farm is run by Paddy and Steph Bourns. Their rare breed flocks are entirely free range and live in traditional chicken houses on 12 acres of land, with lots of perches.

The chickens are fed on the best maize and corn mash, and have plenty of space to roam, roost and scratch in small flocks. The result is rich, flavoursome eggs, that are consistently of the highest quality.

Please take a look at their website to learn more: www.cacklebean.com



THE BREAD

The Little Sourdough Kitchen is an independent bakery in Fulham.

Fresh organic sourdough bread is handmade there every day, with lines around the block and customers describing their bread as "the best in London by a country mile".

Please take a look at their Instagram to learn more: www.instagram.com/littlesourdoughkitchen



