

Features & guides > Food directories

Viva Britalia

When you think of British food, pies, pasties and cheese come to mind. However, there are a growing number of British farms that are adapting traditional Italian methods and producing air-dried cured meats, from salami and pastrami to bresaola and coppa. Sharon Campbell selects some of the best of the British Italian-style charcutiers.



Farmer Simon Gaskell from **The Real Boar Company** produces award-winning salamis from his own herd of wild boar that are farmed in 20 acres of mixed woodland and grasses in the Cotswolds. The farm also makes pork salami, made from its own traditional-breed Oxford and Sandy Black pigs; venison salami, made with deer from The Badminton Estate; and, rather unusually, Cotswold game salami, made from wild boar, venison and pheasant. All are available online and at various stockists throughout the UK. [Website](#)

Archive

- ▼ 2010 (9)
 - ▼ April (3)
 - ▶ [Global cuisine websites](#)
 - ▶ [Viva Britalia](#)
 - ▶ [Italian delis in the UK](#)
 - ▶ March (4)
 - ▶ February (1)
 - ▶ January (1)
- ▶ 2009 (7)