

Celebrating the Best of British food and wine -

Berry Bros. & Rudd to supply wine to Jamie Oliver's new restaurant concept, Union Jacks

Berry Bros. & Rudd is delighted to be supplying Union Jacks with a spectacular selection of specially selected wines from around the world.

Union Jacks is all about bringing back nostalgic British classics using the best artisanal ingredients. From British sharing plates featuring Bloody Mary Welsh Mussels and Crispy Black Pudding; to British Classics of Empire Chicken and Liver and Bacon the menu also features wood-fire pizzas.

Adam Holden of Berry Bros. & Rudd says: "We are delighted to be working with Jamie Oliver's Union Jacks restaurants in Holborn, Covent Garden, Chiswick and Winchester in supplying a range of wines to complement their diverse and interesting menu."

"Union Jacks were keen to work with Berrys because of our 'Britishness' - fortunately we were able to put together an offer that meant we could do business with them alongside their other wine supplier Chapel Down. So we are involved supplying international wines with the very British Berrys' anchor," adds Adam.

Whether it's a glass of citrusy English fizz to tantalise your taste buds before your meal or an Australian Shiraz with the taste of smooth blackberries and hints of leather and spice to accompany Ox wood-fired pizza with oxtail and brisket, the union of Jamie Oliver's food and Berry Bros. & Rudd wine is a match made in heaven.

Vince Hanley, Operations Director of Union Jacks, says: "We're delighted to be working with Berry Bros. & Rudd. As a company with very traditional routes but, with a very contemporary approach, they absolutely echo our own ethos and values. They're able to provide our restaurants with some fantastic high quality wines which complement our menu brilliantly and we hope our diners will really enjoy the selections of wines we now have on offer."

For a taste of Union Jacks and your chance to win dinner for four people with wine from Berry Bros. & Rudd enter our fun food and wine matching competition by visiting our Facebook page www.facebook.com/berryswine