



Inspiration

from



Britain's Best Butchers Shop



Welcome to

Inspiration

Since we were awarded the coveted accolade of Britain's Best Butchers Shop in 2011 many customers - old and new - have asked us about the business, what we do and what we sell.

As a result we have prepared this booklet. It tells you a little about our family business, where our meat comes from, and how we ensure quality right from the farm to your plate.

We trust it will provide you with some ideas ~ and inspiration!

Royston Hine

Philip Cripps

DIRECTORS

West Berkshire Council Food & Hygiene Rating



EXCELLENT

Full Member of the
National Federation
of Meat & Food Traders

Our thanks to meat industry organisations EBLEX and BPEX for permission to use some of their images within this publication



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Traditional, local, trustworthy...

Green's meat and poultry comes from farms well known to us, often for decades. The majority are in the counties of Berkshire, Oxfordshire, and Hampshire.

The farms adhere to strict codes of feed, husbandry, and animal welfare.

Some have subscribed to the Soil Association.

In short, using Green's, with an established professional record and reputation, ensures that customers receive safe, high quality, and tasty meat.

The same superior meat is used in our pies, sausages and other products. That's why the taste, texture, and nutritional; value are invariably so much higher than mass-produced alternatives.

And for those concerned to cut down on their sodium intake - since 2009 we have used lo-salt instead of regular salt, and now offer an virtually-salt-free sausage, not so firmly textured as regular sausages but nevertheless a tasty treat featuring our famous free-range pork and secret seasonings.



Be at ease with what you eat

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Inspiration with Beef



Topside, silverside, toprump

~ all lean roasting joints (silverside can be salted for boiling if required)

Sirloin

~ can be supplied on-the-bone, rolled, or as steaks; also the cut for an excellent T-bone.

Top or Back Rib; Brisket

~ ideal for a hearty pot roast

Fore-Rib

~ the classic roast of 'olde Englande', best cooked on-the-bone, but can be boned & rolled

Fillet

~ tenderest leanest steak of all, always a favourite with the ladies!

Rump

~ succulent ~ try cooking a whole slice then portioning afterwards

Shoulder/Chuck/Stewing Steak

~ available ready-diced if you wish, these forequarter steaks are best for braising or stewing in a casserole dish or pan. High quality beef like ours deserves sealing before stewing - a few minutes in a hot frying pan is all that's needed.

Shin

~ with its inter-muscular connective tissue, this produces a gelatinous stock - hence its use in 'beef tea'.

Minced Beef & Minced Steak

~ both first quality product with the steak being leaner. Use either for a cottage pie, lasagne, chili con carne, burgers, meat loaf, or spaghetti bolognese



Rib of Beef ~ the classic roast of olde Englande!



Tangy Beef Pot Roast

Carefully Matured Beef

Green's beef is usually sourced from local farms, occasionally from Scotland. All comes from units known to us for many years and operated to the highest standards.

Beef is hung for 7 - 14 days in high-ceiling refrigerated units before being delivered into the shop chillers where further hanging occurs.

After cutting, the ribs and sirloins are re-hung for a further period of up to 14 days. All prime joints (rump, topside, silverside, top rump) are then trimmed and vacuum packed until needed, and maturation continues within the vacuum pouch.

All prime steaks and joints, whether bone-in or boneless, are matured for an average of up to six weeks. This ensures maximum flavour and texture.

This careful attention to maturation means that Green's steaks and joints are of exceptional quality. The less they are cooked, the juicier and more tender they will be.



Worried about cooking steak?

No need to be - visit www.greensofpangbourne.com where you'll find Chef Philip's easy guide to perfection!

Inspiration with Lamb



Leg

- ~ supplied whole or half; on-the-bone or boned & rolled; part-boned. When boned, opened out, and trimmed it is known as a 'butterfly leg' which may be cooked plain or marinated for the barbecue or oven

Shoulder

- ~ also supplied whole or half; on-the-bone or boned & rolled. The popular dish Kleftiko is cut up but with the bone left in. Shoulder may also be trimmed and diced for stewing or mincing.

Loin

- ~ mainly used as chops but can be a joint too. Two loins unsplit with the chumps intact make a 'Saddle of Lamb'. Loin is the basis for Noisettes of Lamb, and 'Loin-eye Fillet' is a delicious but expensive treat - pricier even than beef fillet!

Best End

- ~ may be prepared the same way as Loin although when used as chops the correct name is cutlets! Two Best Ends skilfully prepared with chine bone removed and cutlet ends trimmed make a 'Crown of Lamb' or a 'Guard of Honour', or 'Rack of Lamb'

Chump

- ~ Lamb rump - excellent as lamb steaks or boneless as a mini-joint

Neck fillets

- ~ from the forequarter, can be left on the shoulder joint. It may be cut through the bone for 'Irish Stew' or boneless for stewing or slow roasting

Breast

- ~ for a slow-cook roast, on-the-bone or boned & rolled (particularly good stuffed)

Knuckle

- ~ either a shoulder knuckle, or if from the leg usually referred to as a Leg Shank. Delicious in a slow casserole.
-

English Lamb ~ simply the best

Green's lamb is usually sourced from local counties, but on occasions through the year we travel further afield to find the best quality - primarily Devon or the Isle of Wight.

New season lamb has a delicate flavour and succulent, tender texture.

Autumn lambs tend to be a little older, having matured more slowly spending the summer months grazing on lush pastures, producing a more robust, fuller flavour and as a result it complements more intensely flavoured additional recipe ingredients.

Any lamb that enters its second spring season becomes known as Hogget (close to a year old) and from 18 months onwards it is known as mutton. Most mutton breeds are mainly hill breeds and mature at a slower pace. Traditionally, hogget and mutton were enjoyed during the autumn and winter months. They have a different taste to younger lamb, lending themselves to slow cook dishes with a stronger flavour. Mutton used to be considered a cheaper option but increasing demand in recent years has pushed prices up.



Asparagus Stuffed Lamb

Just one of the many specials we offer with Lamb.

They include our well-known Crown Roasts ~ centre-piece of many a Sunday lunch ~ Racks of Lamb, Marinated mini-chump-roasts etc.

Inspiration with Pork



Leg

~ supplied on-the-bone or boned & rolled, either whole or cut to size required, A carefully selected piece of leg will produce an excellent pork escalope.

Shoulder

~ The whole shoulder (i.e. the fore-end of pork) provides what we call a Nigella' because of Nigella Lawson's fabulous 24-hour cook recipe. However, it is usually sold as a boned & rolled joint. The fore-end also provides traditional spare-rib chops, a shoulder 'blade' joint, and a hand of pork. Also great for sausages or diced as stewing pork.

Loin

~ As a joint on-the-bone chined and scored, or boned & rolled, or cut as chops. Excellent boned and stuffed. Other specialist preparation includes as a 'Guard of Honour', a 'Crown', or as a Saddle of Pork for that very special occasion.

Pork Steak

~ usually cut from the chump, but can also be from the leg or the eye of the loin

Tenderloin

~ also known as the Pork Fillet. Try stuffed or cut into medallions and escalopes.

Belly

~ Excellent scored and roasted or cut as belly slices. Can also be boned & rolled then stuffed before roasting. This tasty cut is also the source of barbecue ribs



Pork Tenderloin with Sausage

350g (12oz) Green's Pork tenderloin fillet, sliced

50g (2oz) Green's Chorizo sausage
(or any Green's spicy pork sausage) sliced

15mlsp (1tbsp) Olive oil
3 Cloves garlic, squashed
1 Red onion, peeled and sliced
1 Red pepper, deseeded and sliced
2 x 5mlsp (2tsp) Smoked paprika
400g approx Can chopped tomatoes
Black pepper

Heat oil in a large pan and add garlic and onion. Cook until slightly softened.

Add pork and chorizo sausage, continue to cook until pork is browned on both sides.

Add pepper and paprika, and stir well to coat all the ingredients.

Add the tomatoes and season. Bring to the boil and simmer with lid on for 10 minutes. Serve with crusty bread and mixed olives.

Free Range ~ and happy ~ Pork

Things are how they ought to be with Green's free-range pork.

Our supplier Richard Windebank - a 4th generation family pig farmer - loves his pigs and rears them the traditional way in fields. These pictures, taken on a visit to the farm by Green's director Royston Hine, together with his comments, prove the point - if you want pork with the quality, the taste, and the clear conscience which comes from real free-range pigs born and nurtured in the English countryside, then it has to be Green's.



"These are happy, healthy pigs - when they're not charging round the field or rooting about in the ground they like to explore the earth mounds behind the houses. They have a good life."



"It was extraordinary that this sow is allowing us to get so close to the house where her young are resting - a real tribute to Richard's careful husbandry - he loves pigs and they him it seems!"



"Each of Richard's fields has its own small herd. The fields are rotated regularly for the benefit of the pigs and to allow the land to recover from all their foraging, for the grass to re-grow and so on"

Inspiration with Poultry

Chicken

- ~ our chicken still tastes like chicken! Bred to RSPCA Freedom Food standards they taste good because they live happy lives in first class conditions with space to run around and play. All our chicken is English - we prefer our customers to enjoy safe food in the knowledge that we would not sell anything that went against our principles or high standards.
Available from 2.5lbs (1.13kg) to 6lb (2.72kgs) throughout the year, and up to 11lb (4.98kg) at Christmas.

Turkey

- ~ whole from 10lb to 30lb. Boneless Turkey roll, Diced Turkey meat, and Turkey Drumsticks also available.

Geese

- ~ full of flavour gained from their free-ranging in Thames-side meadows

Duck

- ~ medium or large; marinated duck breasts also available

Poussin

- ~ sometimes called a 'spring chicken' - raised specially for the dining table.



Geese - thriving in meadows

Top Tip!

*Goose-fat makes superb roast potatoes!
We supply it by the jar as a special treat!*

Taste the difference

Green's poultry is sourced from farms entrenched in the culture of 'best practice'. No mass-produced insipid, watery meat shipped half way round the world - simply the finest texture and taste from responsible local producers.

Chicken ~ ringing the changes

Green's specialist butchers offer a large range of chicken options, all prepared to the highest standards, which provide you with a choice of ready-to-eat or cook-at-home meals with a difference...

- Chicken Supreme (skinless or skin-on)
- Boneless Chicken Supreme
- Chicken Legs
- Chicken Strips
- Stuffed Chicken Legs
- Chicken Thighs & Drumsticks
- Marinated Thighs & Drumsticks
- Chicken Wings
- Chicken Breast on the bone
- Stuffed Chicken Breast
- Minced Chicken Breast
- Chicken Stir-Fry
- Chicken Kiev's
- Chicken Pies
- Chicken Burgers
- Chicken Breast Nuggets



Always happy to help....

Chicken; Geese; Turkey; Duck

Inspiration with Sausages & Burgers; Bacon & Gammon

Sausages



Pork Originals
Old English
Pork and Sage
Pork and Leek
Pork with Caramelised Onion
Pork with Cheddar and Spring Onion
Pork with Italian Rustic Herbs
Pork, Chilli, and Apricot
Pork Tikka Masala
Cumberland
Venison with Red Wine

The Sizzler
Spicy Lamb
Lamb, Rosemary & Garlic
Gluten Free
Boerwors
Pork with Marmite
Pork and Apple
Pork, Tomato and Basil
Chorizo
Beef
Beef & Chilli

Burgers

Beef Quarter-pounder & 8oz; Beef & Chilli 6oz; Lamb & Mint 4oz;
Chicken 4oz; Pork & Apple 4oz; Venison 4oz; Bacon 4oz

Bacon

Green back; Green streaky; Cherrywood-smoked back or streaky, Maplewood-smoked back - a craft process involving a marinade followed by smoking. (Different woods used in the smoking process impart a subtle difference in flavour).

Gammon

Any size Gammon Joint can be cut to your requirements - Gammon Steaks, Collar Joints, Bacon Bits, Knuckle on the bone. (We recommend unsmoked green gammon if you intend to honey-glaze etc at home).



Wall of Sausages!

Our cold rooms are a sight to behold when sausage-maker Christopher Cripps (pictured top left with a customer at a Green's tasting day) has been busy preparing another batch of his tasty sausages - featuring Green's famous free-range pork.

Unbeatable choice, unmatched quality

Over twenty types of sausage, all produced by hand in Pangbourne...hand-made burgers full of lean meat and traditional seasonings...real bacon dry-cured with our secret recipe using our best free-range pork.

In short ~ unrivalled choice and quality.



The story of Green's bacon

Starting with fine free-range English pork, it's a ten-stage process to get the finest bacon you'll ever taste to your plate. Our pictures (starting top left and running clockwise) show: cutting; the complex and secret curing process undertaken by Robert Hine; maturing in vacuum-packs; slicing; serving...and finally ready to eat! Paul Polaszewski is our specialist in bacon smoking - different woods confer different flavours. Try some today - maybe with one of our free-range eggs for an extra-special breakfast!



Inspiration with Veal, Game, Offal & Specialities

Veal

~ sourced from high-welfare suppliers.

Escalope* - crumbed and fried or follow your recipe book for Weiner Schnitzel

Diced Veal* - an alternative to beef in stews and pies

Loin - can be used as a joint, but more usually as chops

Shoulder - for a 'blanquette de veau'

Knuckle - for an 'osso buco'

** usually in stock, for the others please pre-order*

Game

~ venison

saddle, haunch, shoulder, loin, steaks, stewing,
boneless haunch, seamed leg fillets

~ pheasant, partridge, pigeon, rabbit, venison, quail, hare

~ diced mixed game

Offal

~ safe, high-quality offal, sold fresh and quickly as this is one part of the carcass which must not mature...

Calves liver; calves kidney in fat*; ox liver*, ox heart, * ox cheek*, ox kidney, oxtail, ox tongue salted* or unsalted*, pigs liver, pigs kidney, lambs heart*, lambs kidney, lamb sweetbreads*, white tripe, chicken livers.

(*please pre-order to be sure)

Specialities

~ Faggots (sold in 4's); Haggis; Black Pudding; Droewers; Beef Biltong



Venison - low in cholesterol, rich in flavour

Wild, natural & flavoursome

Game is wild, natural and free range with a distinctive flavour making it a great alternative to beef, pork, lamb and chicken.

And, as it's low in cholesterol and high in protein Game is one of the healthiest meats available today. For example, venison, with its brilliant taste and extra lean meat, is perfect for anyone on a low fat diet.

Much of Green's game is supplied from the local Englefield estate, cutting down on food miles!

Did you know...



Biltong:

Prior to the introduction of refrigeration, the curing and drying process was used by pioneers to preserve all kinds of meat in South Africa. Today biltong is most commonly made from beef cut from the hip such as topside or silverside. Usually the strips of meat are marinated in a vinegar solution for a few hours, which is poured off before the meat is flavoured with rock salt, whole coriander, black pepper and brown sugar. The strips are then hung in a dryer.

Droewors:

Created in a similar curing and drying process to biltong, droewors is a sausage which has become popular in its own right as a snack.

Inspiration with Pies, Quiches

& Pasties

Pies

Individual and 6" pies are hand-made daily.

8" or 10" pies, and pies created in your own cookware, available to order



Chicken & Mushroom
Chicken Chasseur
Chicken & Leek
Chicken Curry
Chicken & Apricot
Chicken & Asparagus
Just Chicken

Ham & Chicken
Chicken & Vegetable
Garden Vegetable
Steak & Kidney
Steak & Mushroom
Steak & Guinness
Peppered Steak

Steak & Stilton
Just Steak
Minced Beef & Onion
Spicy Lamb
Greek Lamb
Lamb & Rosemary
Game

Quiches

Hand-made quiches, available in individual, 6" or 8" sizes made daily, and 10" family quiches made to order. The range includes:



Mushroom & Pepper
Salmon & Broccoli
Cheese & Tomato
Traditional Ham & Cheese
Fresh Garden Herb

Sausage Roll

~ free-range sausage meat encased in pastry - a meal in itself or why not try our pork, chilli, & apricot sausage roll?

Scotch Egg

~ traditional pork or chorizo sausage meat around a free-range egg

Pasty

~ delicious shortcrust pastry encasing a generous filling of meat and vegetables (Cornish) or cheese & onion



Bucks Fizz singing sensation Cheryl Baker ~ runner-up on TV's Pop Star to Opera Star ~ presents Green's Michael Cripps with Gold Awards for his pies.



Never bettered....



Some years ago Royston Hine was despairing at his inability to find a good pie to sell from external suppliers. So he threw down a challenge to his chef son-in-law Philip Cripps: "You can make something better than anything we can buy in - give it a try, a nice little job for a quiet Wednesday afternoon..."



Philip made 40 pies which sold out the following day. Now over 1,000 are made and sold every week. Philip's son Michael is following in his father's footsteps in winning Gold Awards at national and international festivals of food. All use only high quality Green's meat, and all are hand-made to Green's own recipes.

Philip and Michael also make a wide range of award-winning quiches, sausage rolls, free-range scotch eggs, and pasties.

The Product Range is growing all the time as word spreads far afield - **'you simply can't buy a better pie than a Green's pie'.**

Inspired

Celebration Pies & Quiches

Our chefs can create something really special for family occasions - featuring names, birthday messages etc hand-crafted on the pastry top of any Green's pie.

Pies and quiches can even be prepared in your own cookware for that extra special personal touch.



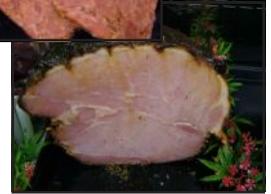
Top Tip!

Pies can be purchased either 'Fully-baked' or 'Green'. A 'Green' pie is one where the filling is cooked but the pastry is not - this is a very good way to store pies in the freezer.

Inspiration with Cold Cuts, Pies & Pates

Sliced cold meats

gammon ham
shoulder ham
honey roast ham
roast beef
lean corned beef
roast pork
roast turkey
salt beef
ox tongue



Cold-eating Pies

pork pie - large & small
gala pie (pork & egg)
game pie
chicken & ham pie

Pates

~ all on a chicken liver base, the range includes:
orange & cointreau
mushroom & garlic
brandy & herb



Top Tip!

Our lean Corned Beef is cured, cooked and pressed here in Pangbourne and is a real delicacy. (Not to be confused with tinned varieties which so often disappoint).

Tasty in a sandwich, or why not fry up with some mashed potato to create a nourishing meal - Corned Beef Hash.

Whole Roast Chicken, Double-Breast or Cooked Chicken Supremes

prepared to order, especially useful when you run short of time or have surprise guests!

Inspiration with Eggs & Extras!

Eggs

- ~ free-range hen's eggs always available
- ~ duck eggs and quail eggs (*please order to be sure*).

Sandwiches

- ~ made on the premises and a popular lunchtime choice along with chilled waters and soft drinks, crisps, chocolate bars and cakes.

Bread & Bread Rolls

- ~ from a local artisan bakery

Sauces & Accompaniments

- ~ chicken & beef stocks
- ~ onion gravy
- ~ turkey gravy
- ~ coleslaw
- ~ potato salad
- ~ carrot, walnut & sultana salad

Chutneys:

- ~ Sweet Apple
- ~ Tomato
- ~ Old Yorkshire Real Ale
- ~ Mango
- ~ Caramelised Onion
- ~ Aubergine & Mango
- Onion Marmalade
- Piccalilli
- Poachers Pickle
- Pickled Onions
- Hot Horseradish
- Bramley Apple Sauce
- Mint Sauce
- Smooth Hot English Mustard
- Wholegrain Mustard
- Mint Jelly
- Redcurrant Jelly
- Cranberry Sauce

Inspiration on a platter...

Green's sandwiches, sausage rolls, chicken legs, quiche portions, cocktail sausages, even a choice of cold meats if you wish, all tastefully presented with fresh salad leaves and garnish. There's no better way to create a welcome buffet for guests at home or colleagues at work...



Inspiration with Entertaining



Marinated and other Ready-Prepared Dishes

- ~ Butterflied legs of lamb, in your choice of French Garden Marinade (herbs & garlic - and by far our most popular); Greek Passion (spicy) or Argentinian Fire (hot chilli!)
- ~ Lamb boneless chump - same choice of Marinades (goes very well with Greek Passion)
- ~ Minted Lamb Cutlets
- ~ Pork Chops - with Italian (Mediterranean herbs and tomatoes) or Tuscan Marinade
- ~ Pork Ribs - with Chinese or smoky barbecue marinade
- ~ Pork Steaks with Tuscan Marinade
- ~ Pork Meatballs with Italian Tomato and Herbs
- ~ Pork Curry - with a mystery blend of Indian spices
- ~ Beef Goulash - traditional eastern European
- ~ Beef Stir-fry, with Mexican seasoning
- ~ Beef Flash-fry - Texan sweet chilli
- ~ Chicken Stir Fry - Plum Sauce and Five Spices
- ~ Chicken Supremes - lemon & coriander, or Indian Mystery, or Sweet chilli
- ~ Chicken Thunder thighs - two thighs skewered crossways coated in Argentinian fire hot chilli

For the Barbecue



- ~ Green's beef burgers are made entirely from best steak and traditional seasonings., and hand-pressed. No spitting and shrivelling on your grill! Green's sausages are also hand-made and feature prime quality ingredients.

Buffets



- ~ Green's can supply your requirements from a dozen sausage rolls to a full buffet selection of quiches, pies, sausages etc. for hundreds of guests. Please just ask!
-

Support when you need it...



Green's are specialists in meeting the varying requirements of hosts and hostesses - right from advice at the planning stage through to the supply of high-quality meats and other ingredients or indeed preparing dishes fully oven-ready.

Green's aim is simple enough - to remove as much hassle as we can, allowing you to enjoy the day more.

Hot-eating Savoury Products

~ firm favourites on Valentine's Day, but great for a special meal anytime of year. Ready for your oven.



Beef Wellington - A sumptuously tender fillet of prime beef with onions, mushrooms & fine pate, wrapped in bacon & encased in our famous puff pastry.

Chicken Wellington - A chicken fillet with onions, mushrooms & fine pate, wrapped in bacon & encased in our famous puff pastry



Lamb En Croute - A pastry case containing a tender lamb fillet, minced lamb with fresh herbs, & flavoured with garlic and rosemary

Beef Pinwheels - savoury beef entwined with our famous puff pastry into wheels

Plus four all-time favourites:

Chicken Curry; Beef Bourignon; Chicken Chasseur and Cottage Pie

Inspiration over the decades



Colebrooks in the middle of the last century - the shop on the right.



Green's at Christmas 2009 ~ the banner celebrates the accolade 'South of England Butcher's Shop of The Year'. Two years later Green's was judged 'Britain's Best Butchers Shop'.

Up to the 1950's, on the site of the present supermarket in Pangbourne's Square, there was a butchers called Colebrooks, owned by the Reading firm of the same name. When Colebrooks closed in 1962, Stanley Green set up a butchers' shop bearing his name in Whitchurch Road, and invited former Colebrook's employee Royston Hine to be manager.

Royston subsequently departed for a career in the national meat trade, culminating in senior directorships at some of the country's best-known firms. When the opportunity arose in 1988, Royston acquired Green's, and it has been owned and run by his family ever since.

Royston's son-in law Philip Cripps joined in 1990 after 11 years as a Chef, mainly with Trust House Forte but including training with Paul Bocuse in Lyon, France. The combination of Master Butcher and Master Chef has made the business the finest of its kind in the country.

Philip's wife Caroline (nee Hine) is active in the business as is Royston's brother Robert. Royston's grandsons Christopher - already a champion sausage maker - and Michael, the award-winning pie specialist, have also joined the team. Laura, Royston's granddaughter is the latest family member to join with a part-time admin role.

All staff are encouraged to feel part of the Green's family.

Pleased to help ~ *at work*

Entertaining clients, or having an all-day meeting of staff? Make life easy and tasty with a buffet from Green's. Interesting selection of sandwiches, sausage rolls, quiches to your choice all delightfully presented on buffet platters.



Pleased to help ~ *at Christmas*

Families throughout the area have relied on Green's to make their Christmas extra special. Convenient pre-ordering of the turkey or other seasonal joint plus all the extras, ready-dishes for Christmas Eve and the following week - all saves so much hassle.



Pleased to help ~ *delivery to your door*

Simply order by telephone, and our refrigerated van will drop your order to your door. No delivery charge for larger orders, and just a modest one for those under £20. All addresses within a 15 mile radius of Pangbourne served at least once a week.



Pleased to help ~ *six days a week*

0118
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Regular opening hours are:
Monday 0800 - 1300
Tuesday - Friday 0800 - 1700
Saturday 0800 - 1600

(some changes at holiday times
and Bank Holiday weekends)

www.greensofpangbourne.com



Inspiration



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