

HARDY'S KISS

Jalapeño & Lime - Fresh, Tangy & Cool

Hardy's Kiss is a blend of two classic Mexican flavours - Jalapeño (pronounced ha-la-pen-yo) & Lime. This is our entry-level sauce that is refreshingly fruity with a subtle tingle of chilli which appeals to those who can't have it too hot, as well as those who can.

Cook: Salads, Chicken, Fish & Seafood, Couscous, Rice Dishes, Bean

Bowls, Veggie Burgers, Curries, Soups.

Dip & Table: Cold Meats / Charcuterie, Pizza, Chicken, Cheese & Crackers,

Poppadoms, Vegetable Sticks, Goujons, Dipping Crisps.

Marinade: Chicken, White Fish.



BLIGH'S REVENGE

Chipotle & Tomato - Rich, Smokey & Warm

Chipotle chilli (pronounced chi-pot-lay) is a mild level chilli pepper which we have used to create Bligh's Revenge. This rich, warm chilli sauce tastes familiar yet is uniquely versatile. Blended to perfection, we've created this reliably delicious chilli sauce to ensure your culinary voyage stays on course.

Cook: Fajitas, Enchiladas, Con Carne, Nachos, Spanish Eggs, Jack Fruit,

Casseroles, Stews, Slow Cooked Braising Steak, Pasta Dishes,

Lentil Dishes.

Dip & Table: All Day Brekkie, Bacon / Sausage Sandwich, Beans, Toasted

Sandwiches, Tostada / Toasties, Pizza, Fish & Chips, Oysters,

Dipping Crisps, Wedges, Fries, Goujons.

Marinade: Chicken, Beef, Tofu, Jackfruit.



DRAKE'S GOLD

Habanero & Pineapple - Sweet, Fruity & Fiery

Drake's Gold is our sweet chilli sauce. Blending habanero chillies with the sticky sweetness of pineapple, we have created an intensely more-ish and devilishly addictive chilli sauce. A real treasure that provides the fruit and fire in equal measure.

Cook Stir-Fry, Pork, Chicken, Salmon.

Dip & Table: Scrambled Eggs, Salads, BBQ, Fishcakes, White Fish, Omelette,

Tortilla, Grilled Cheeses, Dipping Crisps, Fries, Goujons.

Marinade: Pork, Chicken, Salmon, Tofu.

Glaze: Pork - Roast Gammon & Ham Joints, Chops and Salmon.



CENTURION 1744

Scotch Bonnet & Rum - Classic, Full-Bodied & Hot

We've taken our time with this vintage sauce to create and perfect a blend of scotch bonnets with the delicate flavours of spiced rum. The result is a unique and versatile, bona fide, hand-crafted classic, which achieves a very high-quality depth of flavour that we are incredibly proud of.

Cook: Garlic Prawns, Chicken Fajitas, Vegetable Stir-Fry, Jambalaya,

Jolof Rice, Caribbean Curries, Oysters, Mussels, Fish Stew, Salmon, Pasta Bakes, Burrito, Nachos, Enchiladas, Wraps,

Beans, Soups.

Dip & Table: Cheese on Toast, All Eggs, Jacket Potatoes, Anything BBQ,

Spanish Omelette (Tortilla), Mac & Cheese, Fish Cakes,

Guacamole, Scallops, Oysters, Wedges, Chips, Fries, Goujons.

Marinade: Beef, Chicken, White Fish, Prawns, Tofu.

Glaze: Chicken, Pork, Salmon.



GHOST SHIP)

Ghost Pepper & Garlic - Deep, Intense & Flavoursome

We introduce to you, Ghost Ship. Our hauntingly good super-hot blend of ghost pepper, garlic, roasted red pepper and smoked paprika is so well balanced that its building burn is utterly addictive. Due to its depth and intensity, this flavoursome phantom purposefully partners with dishes originating from Italy, Morocco, Turkey and Greece.

Cook: Slow Cooked Meals, Tagines, Pasta Dishes, Casseroles, Crock

Pots, Goulash, Roast Vegetables, Devil's Dauphinois, Tomato based Ragu, Marinara & Arrabbiata, Con Carne, Veggie Bakes,

Mash, Soups, Wraps, Curries, Anything BBQ.

Dip & Table: Crusty Bread, Dipping Crisps, Wedges, Fries, Goujons, Samosas

Marinade: Lamb, Beef, Chicken, Tofu, Jackfruit.

THE WILBUR SCOVILLE SCALE (1912) Scoville Heat Units (SHU)

