



**Handcrafted
Yorkshire Oak
Bar & Tableware**

ABOUT US

*Less food miles, organically produced and locally sourced? Absolutely!
But what about what it's served on?*

A lot of emphasis is finally being placed on using locally sourced produce in the food and drink market. Often though, this beautiful, high quality produce is presented on mass produced serving boards which are frequently imported and often have questions about their sustainability and provenance. At the very least, they tend not be durable and need replacing more often.

Based in our family owned workshop on the outskirts of Stamford Bridge, York, we only use sustainably sourced Yorkshire oak trees, all from within a few miles of our workshop to create a wide range of unique bar and tableware.

Our oak trees come from a carefully managed 20,000-acre country estate, with the majority of their normal timber output being used for firewood. We buy whole tree trunks and save them from being burned. We then make items that, when properly looked after, should last for many years. The serving board equivalent of 'slow fashion'.

All the processes to turn the trunks into finished products are done by us onsite. This allows us to ensure the highest levels of quality and sustainability throughout. Our small batch production enables customisation and bespoke requirements to be catered for as required.



OUR PROCESS

Cutting

We source our timber as whole tree trunks therefore we can cut them to any size and thickness. Our only limits being 1.5m long (for the wood kiln), a width limited by the trunks themselves and the capacity of our tools.

Drying

To ensure maximum stability of the final product, we dry our timber to a moisture content of between 8 & 12%. We air dry first and then finish in the kiln.

Shaping & Sizing

The slabs have their bark removed to provide a food safe finish and prevent rotting/degradation. They are then portioned into individual pieces and levelled.

Handles & Holes

Relevant handles are cut for each piece and bespoke dish/glass holes are cut to size as necessary using a variety of routing and boring methods. All sharp edges are rounded ready for sanding.

Sanding

Denibbing is a method (often overlooked by other producers) where in between sanding stages, the surface is dampened and dried again, this raises any loose wood fibres. These rough “nibs” are then sanded off. Our sanding process helps our wax to be absorbed and ensures that when the product is used and wiped, the surface stays smoother for longer, ensuring longevity and usability.

Finishing

Our finishing process includes application of our own wood finish, STOSH Wax. Made on site by us, STOSH Wax is a food safe blend of pure, high quality beeswax and mineral oil. The mineral oil nourishes the wood and the beeswax protects the surface whilst giving a lovely finish.





SERVING PLATTERS

- All our serving boards and platters are made from a single piece of long grain Yorkshire oak. We believe that a single piece of oak retains a lot more of the natural character and beauty of the wood when compared to laminated boards.
- In keeping with our principle to waste as little as possible, most have at least one live or “waney” edge.
- All have handles or bevelled edges, so they are easy to pick up and carry. Please refer to the handles page for details.
- Our plain boards range from £40 to £250 (retail price) depending on the size and weight. Trade discounts are available (please refer to trade discount page)



SERVING PLATTERS WITH DISHES



- These boards are made in the same way as our standard boards but with the addition of holes cut specifically for individual dishes.
- Embedding the dishes means that they can't slide off the board whilst carrying/serving and the handles and/or bevelled edges mean they are easy for your serving team to use.
- Our consumer range includes a selection of catering grade dishes as standard, meaning they are easy to use and care for. Most of our consumer dishes are Portuguese stoneware that are both microwave and dishwasher safe.
- For our hospitality customers, we can create bespoke boards for your specific needs, cutting the holes for your own crockery. This means breakages can be replaced easily from your own suppliers, prices will exclude our costs for supplying the dishes and your own brand and look is maintained.

TASTING FLIGHTS

- These boards are made in the same way as our standard boards but with the addition of holes cut specifically for individual glasses and any other crockery required.
- Embedding the glasses means that they can't slide off the board whilst carrying / serving and the handles and/or bevelled edges mean they are easy for your serving team to use.
- Our consumer range includes a selection of glasses including Riedel crystal glasses. All the glasses are commercially available, meaning any breakages can be replaced easily.
- For our hospitality customers, we can create bespoke boards for your specific needs, cutting the holes for your own glassware. This means breakages can be replaced easily from your own suppliers, prices will exclude our costs for supplying the glasses and your own brand and look is maintained.



HANDLE TYPES



Bevelled Edge



Jigsaw



Thumb Hole



Half Chunky



Full Chunky



BRANDING

Our STOSH workshop logo is laser engraved on all our retail boards. This logo can be substituted for your own brand giving you a unique board that supports your customer experience and brand recognition.

PRICING EXAMPLES

The following are examples of both our retail prices and the price for boards supplied with holes pre-cut for you to use your own glasses/dishes. Please see the trade discount page for details of our volume discounts or get in touch for an individual quote.



Retail price inc. dishes: £125
Retail price supplying your own dishes: £85



Retail price inc. dishes: £115
Retail price supplying your own dishes: £75



Retail price inc. dishes: £100
Retail price supplying your own dishes: £75



Retail price inc. dish: £95
Retail price supplying your own dish: £65



Retail price inc. mugs and crockery: £105
Retail price supplying your own mugs and crockery: £75



Retail price inc. dish & glassware: £90
Retail price supplying your own dish & glassware: £70



Retail price inc. glasses: £95
Retail price supplying your own glasses: £65



Retail price inc. glasses: £125
Retail price supplying your own glasses: £70

TRADE DISCOUNTS

We are mainly a direct to customer business. We offer a generous discount for bulk orders. If you are interested in reselling our products or having your own branded range developed, please contact us to discuss further.

Minimum Order Spend	Discount
£500-999	5%
£1000-1499	10%
£1500-1999	15%
£2000-2499	20%
£2500 +	25%



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