LAMBS IS BEST...

BY SARAH BOND

baaah none

itting within a skip and a jump of Frant Station, Lambs Larder store is a joy for locals and commuters alike with its astonishing array of food and drink – and a mean fairtrade coffee bean machine. As a bonus, owner Peter Lamb's loyalty card means the seventh cup is free!

With the accompanying supply of newspapers, there's no shortage of customers in rush hour, but the shop – which is also a farm shop and café – is open almost all hours for everyone else, too.



Delicious foods include salami sticks, takeaway snacks, free-range eggs (from Peter's own chickens), fresh-baked bread from Avards, jams, sauces, Arena fruit juices and even amazing seafood from Nortrade in Hawkhurst (swordfish steak or black tiger shrimp anyone?)

Good wines at a good price include an exclusive range from



Bordeaux, beers from the Old Dairy Brewery and Thunder Toffee Vodka.

Plus there's meat from local farms, home-made pies, organic burgers and sausages and fresh veg daily to go with it – all at appetising prices.

For those wanting a ready meal, you won't get tastier cuisine than the Cook range.

YES THEY EVEN SELL THOSE!

Plus the larder stocks all the groceries and toiletries you might need (even in the bedroom. Sssh!)

For instant product updates you can check their Facebook page. Small wonder Lambs Larder won the West Kent Business Excellence Awards last year.

Tel: 01892 752093

www.lambslarder.co.uk

A store with a view!

You never know who you might meet at Lambs Larder. The Bells Yew Green store and café even has local Hollywood hunk Julian Sands popping in!

So after some some scrumptious shopping it may be worth staying on for coffee to spot the star of A Room With A View, Warlock, Leaving Las Vegas, 24 and The Girl With The Dragon Tattoo...

Owner Peter Lamb has a surprisingly glam background, too, in TV sports production. His Australian company once produced all the scores and graphics for cricket coverage on Channel 4 here in the UK.

"After 25 years I ended up getting a bit sick of it," says
Tasmania-born Peter. "I sold my interest in 2003, when it was turning over 20m Aussie dollars a year, so it was quite big," he laughs. "I was going to retire, but I was only 42 and I got bored to death.
So we came to England."

He started living life in the slow lane happily selling eggs from his chickens at the side of the road, then two years ago Peter bought the shop as an empty shell and transformed it in just six weeks.

"We wanted a farm shop with a convenience store and the

best local produce," he says.

People flock to Lambs Larder from miles around, as well as Julian Sands!



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