



*Salt Chamber Aged
Beef, Lamb & Pork*

UDALE SALT CHAMBER – DRY AGED MEAT

Our meat is aged in our Salt Chamber constructed out of 4800 Himalayan Salt Bricks.

Selecting only the best cuts, the meat is then aged for a minimum of 28 days. The controlled atmosphere inside the Salt Chamber results in Beef, Lamb, Pork, Game and Poultry with a fantastic concentration of flavour and enhanced texture.



Himalayan Salt Chamber Dry Aged Beef
(minimum 28 Days)

Sirloins/Fillets/Ribs/Rumps/Jacobs Ladder/ Feather Blades/Onglet

Himalayan Salt Chamber Dry Aged Pork
Belly/Loin/Leg/Shoulder/Cheeks/Jowls/Head/Feet

Himalayan Salt Chamber Dry Aged Venison
Saddles/Haunches

Himalayan Salt Chamber Whole Ducks



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www.udale.com

Proud sponsors of 
THE ROUX SCHOLARSHIP



CHEFS SELECTION

- Herdwick Mutton
- Lake District Hogget
– all cuts available including Tongues
- Scottish Highland Venison
Saddles/Haunches
- Farmed Rabbits
- Smoked Ham Hocks
- Salted Brisket
- Salt Aged Ducks
- Veal Cheeks
- Guinea Fowl
- Stornoway Black Pudding
- Whole Pigeon
- Ox Cheek
- Marrow Burgers
- Lamb Sweetbreads
- All Varieties of
Seasonal Game
- Veal Sweetbreads
- Royale Squab Pigeon
- Royale Quail
- Pig Heads

Please phone Neil, Jason or Rob on
01524 411 611 for more details