



St. Ewe

Delicious Free Range Eggs



Bex Tonks Farmer & CEO



A passion for welfare. An obsession for good food and nutrition. A love of eggs.

St. Ewe Free Range Eggs is a family-run, multi-award-winning producer based in the heart of Cornwall, driven by a passion for welfare, nutrition, and the finest free-range eggs.

Our journey is grounded in deep-rooted family values, where we strive to create a positive impact through our commitment to British farming. Our mission is to be leaders in innovation and champions of welfare, all while staying true to the values that define us: positivity, nurturing, boldness, and transparency.



We believe that the welfare of our hens is paramount. That's why we collaborate with like-minded British family farmers who ensure that our hens live in the best conditions possible, with the freedom to roam and forage in the fresh, clean air. This dedication to welfare not only results in happier hens but also in eggs that are richer in taste and nutrition.

We are more than just egg producers; we are advocates for a better food system. By choosing St. Ewe, you're supporting a brand that is dedicated to quality, sustainability, and making a difference in the food industry. You can taste the care and commitment in every egg, knowing that each one is a product of our unwavering dedication.





Endorsed by top chefs

Chef Matt Abe

Chef Patron: 3* Restaurant Gordon Ramsay

“St. Ewe Rich Yolk eggs are amazing to use in the kitchen because of the incredible vibrancy in the colour of the yolks, giving that natural, amazing golden hue when used - and they are delicious!”



Chef Alain Roux

3* The Waterside Inn

“If the secret to good health is 5 portions of fruit and vegetables a day, I would add to that a daily egg! Especially a St. Ewe’s Rich Yolk egg. The delicious flavour speaks for itself and the impeccable consistency, quality and provenance is second to none. At The Waterside Inn and our new Culinary School, we rely on these beautiful fresh eggs, with their deep, rich yolks and quality egg whites, to give exceptional results every time, including sauces, pâtisserie, desserts and especially our classic soufflés. It’s our secret ingredient!”



Proud to Sponsor

By sponsoring the Guild, we support culinary excellence at the heart of the UK’s food industry. Aligning with top chefs who set the highest standards in gastronomy ensures our eggs continue to inspire and elevate their creations.



We are honoured to sponsor The Roux Scholarship, one of the UK’s most prestigious culinary competitions. By supporting the next generation of elite chefs, St. Ewe proudly helps shape the future of fine dining.



The St. Ewe Difference

An egg is not just an egg...

SUPERIOR YOLKS

Deep golden yolks add vibrancy to culinary creations and the richness carries through perfectly into sauces, pasta and bakes.

CLEAR WHITES

The consistent whites make for perfect for meringues, poached eggs, and soufflés.

EXCEPTIONAL TASTE

Creamy, luxurious flavour with a velvety texture that enhances every recipe.

CONSISTENT QUALITY

Hand-selected eggs ensure consistent size, colour, and performance in professional kitchens.

SUSTAINABLY SOURCED

British free-range eggs from a family-run business with a commitment to sustainability and British farming.



Leading the Way with

B CORP

CERTIFICATION



At St. Ewe, we believe in doing what's right, not just what's easy.

That's why we've gone above and beyond to become Europe's first B Corp-certified egg packer - an internationally recognised accreditation that holds businesses to the highest standards of social and environmental responsibility. Achieving this certification wasn't just a box-ticking exercise; it was a rigorous process that required us to evidence best practices across governance, workers, community, environment, and customers.

Our B Corp status is more than just a badge - it's proof that our eggs come from a business that prioritises sustainability, ethical farming, and transparency at every level. From championing British farmers to setting new standards in food security, we're leading the way in building a fairer, more responsible food system. That's why, when you choose St. Ewe, you're choosing innovation, integrity, and the best eggs for your customers.



“We are all about nutrition - providing high-quality food to improve people's lives - and we believe B Corp certification is a vital part of this journey. It reinforces our message, helps build trust, and confirms our commitment to delivering food in a truly sustainable way.”

Bex Tonks

Farmer & CEO, St. Ewe



The St. Ewe Range

At St. Ewe, we pride ourselves on offering a wide range of high-quality British eggs, ensuring there's something for everyone and every occasion.

Signature

True yolk perfection

Size: Medium Eggs
Available in: 5 & 15 dozen cases

Rich Yolk

The richest yolks for chefs

Size: Medium Eggs
Available in: 5 & 15 dozen cases



Size: Mixed Weight Eggs
Available in: 5 & 15 dozen cases

Bijou

Small

Size: Small Eggs
Available in: 5 & 15 dozen cases

Quail

Quirky

Size: Extra Small Eggs
Available in: Get in touch

Duck

Dabbling

Size: Extra Large Eggs
Available in: 40 egg cases

Signature

True yolk perfection



Our multi-award-winning free-range Signature medium eggs are a quality staple for the kitchen.

Our high-welfare values shine through the quality of every egg we produce as we work with likeminded British Family farmers to bring you a consistent, delicious and nutritious egg.

What sets us apart? Our yolks are a true delight – richer and more vibrant than standard alternatives, adding a premium touch to your favourite recipes. Our eggs deliver perfection with tradition and taste in every delightful bite. We hand-select these quality British eggs to ensure your customers enjoy the best that British farming can offer.

British Free Range Medium Eggs



Available in: 5 and 15 dozen cases - Medium

Rich Yolk

The richest yolks for chefs



Rich Yolk® eggs are the best British free range eggs in the market and our most loved choice throughout hospitality. Why? They were developed with industry professionals for chefs and culinary enthusiasts. These celebrated eggs, favoured by Michelin-starred restaurants, have rich, deep-orange yolks that add a show-stopping look to any culinary masterpiece, and the flavour is second-to-none. They truly are the perfect base for sauces, cakes, pasta and pastries.

Welfare and diet is the key to quality, so our hens are fed a nutritious diet that includes marigold petals, which imparts a distinctive richness to the eggs and ensures consistent, vibrant yolk colour, even through cooking and baking.

“St. Ewe Rich Yolk eggs are amazing to use in the kitchen because of the incredible vibrancy in the colour of the yolks, giving that natural, amazing golden hue when used - and they are delicious!”

Michel Roux Jr.
2* Michelin



The richest yolks on the yolk scale



Available in: 5 and 15 dozen cases - Medium

The Rich Yolk Story

The journey behind our award-winning Rich Yolk eggs

It started with **Chook-Chook**; the **Tonks family** hen who lived in their garden.

This gave Bex an idea and sparked a conversation with her friend, local **Michelin starred chef Chris Eden**.



Over the next year, Chris worked closely with Bex and the team to create the the perfect recipe - adding **marigold petals and natural ingredients** to the girls' feed to get the richest yolks.

And they were **perfected!** Rich Yolk eggs were packaged and sent out to chefs and customers!



Recognition flew in - earning endorsements from highly-esteemed chefs nationwide including - the **Roux family, Gordon Ramsay, Rick Stein, Mateo Zielonka & Theo Randall**.

Rich Yolk eggs have been so well-received throughout hospitality, but we took it a step further to upgrade our offer and provide **medium-sized eggs** exclusively for the perfect showstopper.

2014



She was fond of **eating rose hips**, which turned her egg yolks crimson red!

2015

Chris was working with eggs that had vibrant yolks but **weren't British** and the welfare of the hens was an issue.

2016

Chris and Bex had a good deal - they would regularly swap eggs from the farm, **for fresh pasta** (made with these eggs!) as part of the journey.

2019



Recognised instantly for the quality and taste, Rich Yolk won its first (of 7) **Great Taste Awards**.

2022

Rich Yolk established its place as the egg of choice for chefs with a prestigious partnership - **the Roux Scholarship**.

2024



Rich Yolk eggs are **specially selected for our hospitality customers** to ensure they get the best, most consistent egg.



SUPER EGGS

COMPLETE NATURAL NUTRITION



Our award-winning Super Eggs™ offer a delicious nutritional boost and maximise every meal without compromising on quality or taste. Containing high levels of Selenium, Vitamin D, and DHA Omega-3; just 2 eggs provide 45% of your daily Selenium needs and 65% of your DHA Omega-3. Developed with a focus on antioxidant properties, Super Eggs™ offer health benefits for all, especially those concerned about pancreatic health and overall well-being.



IMMUNITY

Selenium

Promotes antioxidant activity and aids immune system function.



MIND

DHA Omega-3 & Vitamin B

Helps support your brain, heart and red blood cell performance.



STRENGTH

Vitamin D & Protein

Supports the upkeep of healthy muscles and bones.

+41%

higher in Selenium than average eggs*

+210%

higher in DHA Omega-3 than average eggs*

THE SUPER EGG STORY

We craft our special, natural feed with our UK suppliers.

Our family farmers receive this speciality feed for our girls.

Hens consume the feed, absorbing extra nutritional benefits.

These benefits are then transferred to the eggs, creating our Super Eggs.

Enjoy the egg and experience the added nutrition, just like our hens!

"Absolutely delicious eggs, rich and vibrant packed with flavour. Perfect for baking and even better eaten simply fried, poached or scrambled. They have an indulgent flavour as well as being rich in DHA Omega 3. These are the perfect healthy start to the day!"

Chef Shelina Permalloo
Masterchef Winner 2012



Available in: 5 and 15 dozen cases - Mixed weight



Bijou

Small



St. Ewe Bijou free-range eggs are a game-changer for professional kitchens. Their petite size delivers a higher yolk-to-white ratio, enhancing the flavour and visual appeal of dishes.

With tighter whites and superior binding qualities, our Bijou eggs ensure perfection in everything from delicate pastries to rich custards and sauces. Ideal for baking, emulsifying, and intricate culinary techniques, St. Ewe Bijou eggs offer consistency, versatility, and creativity in the kitchen, produced by British farmers.

Packaged conveniently for the hospitality industry, they're crafted to meet the highest culinary standards. Discover the jewel of St. Ewe's innovation—small in size, mighty in quality.



Available in: 5 dozen cases - Small

Quail *Quirky*



Quail eggs add instant charm and lend themselves perfectly to canapés and dishes needing a little pizzazz.

From black pudding scotch eggs, to smoked salmon and quail egg Caesar salad; these eggs are petite perfection and are sure to wow any discerning foodie.

All St. Ewe Quirky Quail eggs are lovingly reared by British family farms, and have been salmonella vaccinated for food safety.



Contact us to enquire at sales@stewe.co.uk

Dabbling Duck



St. Ewe Dabbling Duck eggs are high in nutrients, full of flavour and have magnificent large rich yolks.

These beauties are as versatile as hens' eggs and not only make for a delicious breakfast, but their sumptuous yolks lend themselves fabulously to baking and make the fluffiest cakes and creamiest custards in all the land!

All St. Ewe Dabbling Ducks are lovingly reared by British family farms, and have been salmonella vaccinated for food safety.



Available in: 40 egg cases



Not sure which egg is right for you or have any further questions? We're here to help. Get in touch with us at sales@stewe.co.uk
steweeggs.com | [@steweeggs](https://www.instagram.com/steweeggs)

