



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 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.



At St. Ewe, 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 the 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.

Signature

True yolk perfection



Our multi-award-winning **Signature medium eggs** are the best British free range eggs in the market. Our high-welfare values shine through the quality of every egg we produce as we work with like-minded 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 favorite 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



Hand selected
for quality



From British
family farms



High welfare
free range



Available in

5, 15, and 30 dozen cases - Medium

Rich Yolk

The richest yolks for chefs



The richest yolks for chefs

Rich Yolk® eggs are our most loved choice throughout hospitality. Why? They were developed with industry professionals for chefs and foodies. 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 and a nature-identical paprika extract, which imparts a distinctive richness to the eggs and ensures consistent, **vibrant yolk color, even through cooking and baking.**

Michel Roux Jr.



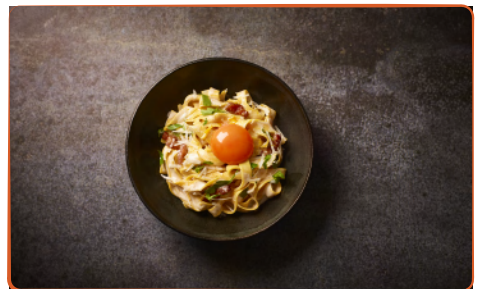
2* Michelin

“At Le Gavroche I insist on using only the best produce as I believe it makes a difference, that’s why **Rich Yolk eggs from St. Ewe are my choice.**”



The deepest yolks on the colour scale

Rich Yolk



Available in

5, 15, and 30 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.

2014

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



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

2015

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



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

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.

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

2019

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



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

2022

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

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.

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 nutritional boost with 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



CHEF SHELINA PERMALLOO

Masterchef winner 2012

“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!”



Available in

5, 15, and 30 dozen cases - Medium



Dabbling Duck

Quacking good eggs



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-eggs cases

Quirky Quail

Petite perfection



Quail eggs add instant charm and lend themselves perfectly to **canapes 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.



Available in

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



The St. Ewe Range

At St. Ewe, we pride ourselves on **offering a wide range of high-quality eggs**, ensuring there's something for everyone. Whether you're after the perfect egg for baking, cooking, or simply enjoying on their own, we have the right option for you.

Signature

True yolk perfection

Size: Medium Eggs

Available in: 5, 15, and 30 dozen cases

Rich Yolk

The richest yolks for chefs

Size: Medium Eggs

Available in: 5, 15, and 30 dozen cases

Super Eggs

Complete natural nutrition

Size: Medium Eggs

Available in: 5, 15, and 30 dozen cases

Dabbling Duck

Quacking good eggs

Size: Extra Large Eggs

Available in: 40-eggs cases

Quirky Quail

Petite perfection

Size: Extra Small Eggs

Available in: Get in touch



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 and we'll be happy to assist you.



St. Ewe



Delicious Free Range Eggs

We would love to hear from you!

sales@stewe.co.uk | steweeggs.com | [@steweeggs](https://www.instagram.com/steweeggs)