



*The new range, exclusive to Brakes Scotland customers*





# A taste of Scotland's finest

Campbells is a family butchery business entwined within Scottish culinary history. The business was founded in 1972, but their story started in 1910 when a young Thomas Campbell began his craft as a butcher. To this day, his legacy remains with generations of Campbells sharing, enhancing and refining their expertise.

This knowledge, craftsmanship and dedication to quality has established Campbells as the leading fresh meat and fish supplier to discerning chefs across Scotland. Serving the country from their Linlithgow base in the heart of Scotland, the combination of time-honoured skills and modern food standards produces a peerless selection of fresh meat, fish and speciality products.

For the first time, an expertly curated Campbells range is now available to Brakes Scotland customers. This seamlessly enhances the range of fresh meat and fish already available, all delivered with the rest of your order.



To discuss Campbells products, or our wider range of fresh meat, contact your Brakes Scotland Account Manager today.  
[brake.co.uk/campbells](http://brake.co.uk/campbells) | 0844 800 4900



Roast rib of beef with Yorkshire puddings, asparagus, roasted violette potatoes, parsnips and gravy



# Traceable, local and quality assured Scotch meat

As a proud Scotch company, Campbells endeavour to work with livestock farmers that uphold the highest standards of welfare for their animals.



Many of the beef, lamb and pork products available within this range are Quality Meat Scotland assured, guaranteeing that animals are born, reared and processed in Scotland and whole life quality assured.



Roasted rump of lamb, naked barley and leek risotto, chargrilled and crispy leeks and mint jus

# Beef



Product code	Product name	Description	Pack size
C 5025358	<b>Campbells Scotch Beef Chateaubriand</b>	Chateaubriand makes a wonderful, luxurious mini roast with all the tenderness of beef fillet.	2x500g 
C 5025359	<b>Campbells Scotch Beef Whole Fillet - Special Trim</b>	Beef Fillet is the most prized tender cut of meat. Ideal to make beef Wellington, roast as a whole joint or cut into individual steaks.	1x2-3kg 
C 5025362	<b>Campbells Gold Scotch Beef Striploin - Standard Trim</b>	Standard trimmed from the Sirloin having been matured and dry aged on the bone for a minimum of 21 days, this striploin is one of the finest and most popular roasting joints. Ideal for roasting or cutting cut into individual steaks.	1x5-7kg 
C 5025363	<b>Campbells Scotch Beef Striploin - Standard Trim</b>	Standard trimmed from the Sirloin and one of the finest and most popular roasting joints. Ideal roasted as a whole joint or cut into individual steaks.	1x5-7kg 



## Campbells Gold

*In addition to being born, reared and processed in Scotland, Campbells Gold Scotch Beef has been matured on the bone for at least 21 days in a dry aging chamber to enhance the richness, texture and tenderness of the meat.*








Sliced seared sirloin steak with sweet potato wedges, chimichurri, Tenderstem® broccoli, spinach and tomato

# Beef

Product code	Product name	Description	Pack size	
C 5025365	<b>Campbells Scotch Beef Sirloin Steak – Special Trim</b>	Sirloin Steak is tender and benefits from a rich flavour. Cut from the striploin, the meat is lightly marbled with a thin strip of fat left on to prevent the meat from drying out during cooking.	5x230g	✕
C 5025367	<b>Campbells Gold Scotch Whole Beef Ribeye</b>	Dry-aged on the bone for a minimum of 21-days, this roasting joint is cut from the rib of beef, the bones and external fat are then expertly removed by our in-house butchers making it one of the most succulent, flavoursome cuts.	1x2-3.5kg	✕
C 5025369	<b>Campbells Gold Scotch Beef Ribeye Steak</b>	Juicy, tender and dry-aged for a minimum of 21-days with great depth of flavours due to their rich marbling and a ribbon of fat that runs through the rib eye that dissolves during cooking, helping to retain moisture and adding flavour.	5x230g	✕
C 5025371	<b>Campbells Scotch Beef Rump Steak</b>	Rump steak is cut from the hindquarter and offers a balanced combination of flavour and texture. Ideal for grilling, pan-frying or marinading.	5x230g	✕
C 5025374	<b>Campbells Scotch Beef Brisket Rolled</b>	A traditional forequarter cut, beef brisket has an open texture and depth of flavour that benefits from slow cooking. A brisket of beef is a cut from the lower chest, prized for its rich marbling and flavour.	1x3-5kg	✕
C 5025375	<b>Campbells Beef Shin</b>	Beef shin is a cut taken from the lower leg. It's a hardworking muscle, resulting in a flavoursome beef cut that becomes tender when cooked slowly.	5x170g	
C 5025376	<b>Campbells Scotch Beef Daube</b>	Prepared from the beef forequarter muscle the daube of beef is trimmed and portioned to daubes. Roasting bands are placed in opposite directions to secure the daubes into shape. It is a cost-effective alternative to premium steaks.	5x170g	✕
C 5025398	<b>Campbells Veal Whole Topside</b>	Veal topside is a lean cut from the rear leg, suitable for roasting whole or for slicing into cutlets, medallions, or strips. It is a versatile cut that can be pan-fried, roasted, braised, or for recipes like veal cutlets or schnitzel.	1x2.5-4kg	

# Lamb

Product code	Product name	Description	Pack size
C 5025387	<b>Campbells Scotch Lamb French Trimmed Rack</b>	Visually stunning, the French Trimmed Lamb Rack makes a wonderful centrepiece. Prepared from the rib section of the Lamb Loin. The ribs are French Trimmed to leave 50mm of bone exposed.	2x600-800g 
C 5025389	<b>Campbells Scotch Lamb Shoulder Rolled &amp; Tied</b>	Lamb Shoulder is another traditional cut, not as tender and lean as the leg, but a slow roast shoulder is worth every effort and good value for money. Good on its own, but ideally matched with strongly flavoured herbs and spices.	1x2-2.5kg 
C 5025391	<b>Campbells Scotch Lamb Leg Bone In</b>	Bone In leg of lamb is one of the best-loved roasts in the UK. The leg meat is rich and full of flavour. Our lamb is prepared on site by hand by our butchers.	1x3-4kg 
C 5025393	<b>Campbells Scotch Lamb Leg Boned &amp; Rolled</b>	Our boneless leg meat is rich and full of flavour. With little fat and the absence of the bone it allows for easy carving. Our lamb is prepared traditionally on site by hand by our butchers.	1x2-3kg 
C 5025394	<b>Campbells Scotch Lamb Rump Portion</b>	Cut from the most tender part of the lamb leg, the rump portion is flavoursome and best served oven roasted.	5x170g 








*Sous vide lamb rump on a chargrilled leek pissaladière, finished with a leek crisp and lamb jus*



Slow cooked pork belly, with haggis stuffed apple, cider jus and nasturtium

# Pork

Product code	Product name	Description	Pack size	
C 5025378	<b>Campbells Specially Selected Pork Loin Steaks</b>	Cut from the boneless middle loin which provides the leanest meat, these pork loin steaks are simple and versatile to prepare. The rind is left on which helps to retain moisture and adds flavour during cooking.	5x170g	
C 5025379	<b>Campbells Specially Selected Pork Loin Skin on Boned and Rolled</b>	Boned and rolled pork loin is a lean, tender cut from the back. With its uniform shape and minimal fat content, it's ideal for roasting, grilling, or slicing into pork steaks. It provides a milder pork flavour.	1x2-3kg	
C 5025380	<b>Campbells Specially Selected Pork Shoulder Skin on Boned and Rolled</b>	Boneless rolled Pork shoulder is a cost-effective cut, perfect for roasting and full of flavour. Can be finished under the grill for fantastic crackling.	1x4-5kg	
C 5025384	<b>Campbells Specially Selected Pork Belly Skin on Boneless</b>	Boneless Pork Belly is often rated the tastiest pork cut, also used to make streaky bacon and Pancetta. Roast slowly, then finish under the grill for fantastic crackling.	1x2-3kg	
C 5025385	<b>Campbells Specially Selected Pork Belly Skin off Boneless</b>	Prepared from the Belly, from which the rind and ribs have been removed. The resulting boneless joint is tied or netted.	1x2-3kg	

# Venison



*Venison and Campbells haggis Wellington  
with chantenay carrots and micro watercress*

Product code	Product name	Description	Pack size
C 5025395	<b>Campbells Wild Venison Steaks - Off Haunch</b>	Venison steaks are cut from the haunch and hand-trimmed by our butchers in Linlithgow. Ideal for steak night or specials board – naturally rich in flavour, high in protein, low fat and low cholesterol.	5x170g
C 5025397	<b>Campbells Wild Venison Striploin – Standard Trim</b>	Prepared from the venison striploin by removing the remaining portion of the flank, leaving only the eye muscle. The outer skin and all silver skin is removed. Naturally rich in flavour, high in protein, low fat and low cholesterol.	1x1-2kg

# Haggis & speciality

Product code	Product name	Description	Pack size	
C5025399	<b>Campbells Black Pudding Stick 53mm Diameter</b>	Campbells own-recipe Scottish Black Pudding stick is made in Linlithgow. Its rich, full-bodied flavour reflects the high-quality ingredients used. A subtle blend of spices such as cinnamon and nutmeg adds a warm, aromatic undertone.	1x1kg	✕
C5001622	<b>Campbells Black Pudding 60mm Diameter</b>	The black pudding contains oats, giving a unique crumbly texture that holds together beautifully when cooked. This creates an ideal balance of firmness and softness without excess grease.	1x1.36kg	✕
C5025401	<b>Campbells Haggis Stick 53mm Diameter</b>	Staying true to Campbells Scottish roots, the haggis stick is made on-site in Linlithgow from a family recipe that dates all the way back to 1911.	1x1kg	✕
C5001614	<b>Campbells Haggis 60mm Diameter</b>	Using the finest Scottish lamb, its peppery flavour and unique texture make it a favourite for both classic and modern recipes.	1x1.36kg	✕
C5001628	<b>Campbells Vegetarian Haggis</b>	For people who want the rich, peppery taste of our haggis without the meat, our Vegetarian Haggis is based on the traditional recipe and very close to the original. A great substitute for the meat version.	1x1.36kg	✕





*Cream cheese and smoked salmon on rye bread with sweet dill and mustard pickled radishes*

# Salmon & trout

Campbells & Co smoked salmon and trout is produced at The Heatherfield Smokehouse, Linlithgow, Scotland. It is hand-filleted by expert fishmongers, then cured with coarse sea salt for 12 hours and smoked over oak barrel chips for 8 hours.

It's a process that brings out a deep, rich flavour and creates a drier, premium texture with a long-lasting taste.

Crafted with care and made to stand out on any menu.

Product code	Product name	Description	Pack size	
C 74806	<b>Campbells &amp; Co Smoked Salmon D-Cut Side Skin-On</b>	Whole side fillet of trimmed and thinly sliced cold smoked salmon; skin removed, brown meat on.	1x0.9-1.5kg	
C 71083	<b>Campbells &amp; Co Smoked Salmon D Slices</b>	Slices of trimmed cold smoked salmon; skin removed, brown meat on, packed into a salmon side shape across the board.	1x500g	
C 71082	<b>Campbells &amp; Co Smoked Salmon Long Sliced</b>	Slices of of trimmed cold smoked salmon cut long sliced lengthways from head to tail; skin on, brown meat on with no pellicle; packed into a salmon side shape across the board.	1x500g	
C 4808	<b>Campbells &amp; Co Smoked Salmon Long Sliced Side Skin-On</b>	Whole side of trimmed cold smoked salmon cut long sliced lengthways from head to tail; skin on, brown meat on with no pellicle.	1x0.9-1.5kg	
C 5020672	<b>Campbells &amp; Co Lightly Smoked Gravdax</b>	Slices of trimmed dill flavoured cold smoked salmon; skin removed, brown meat on, packed into a salmon side shape across the board.	1x500g	
C 5020671	<b>Campbells &amp; Co Lightly Smoked Beetroot Gravdax D-Cut</b>	Slices of trimmed beetroot and dill flavoured cold smoked salmon; skin removed, brown meat on, packed into a salmon side shape across the board.	1x500g	
C 5020670	<b>Campbells &amp; Co Smoked Steelhead Trout</b>	Slices of trimmed cold smoked steelhead trout; skin removed, brown meat on, packed into a trout side shape across the board.	1x500g	



**[brake.co.uk/campbells](https://brake.co.uk/campbells) | 0844 800 4900**

Brakes is a Trading Name of Sysco GB Limited (registered in England No: 02035315)  
Registered office at Enterprise House, Eureka Business Park, Ashford, Kent TN25 4AG

CAMB-0326

Information correct at time of going to print, March 2026. Errors and omissions excepted.