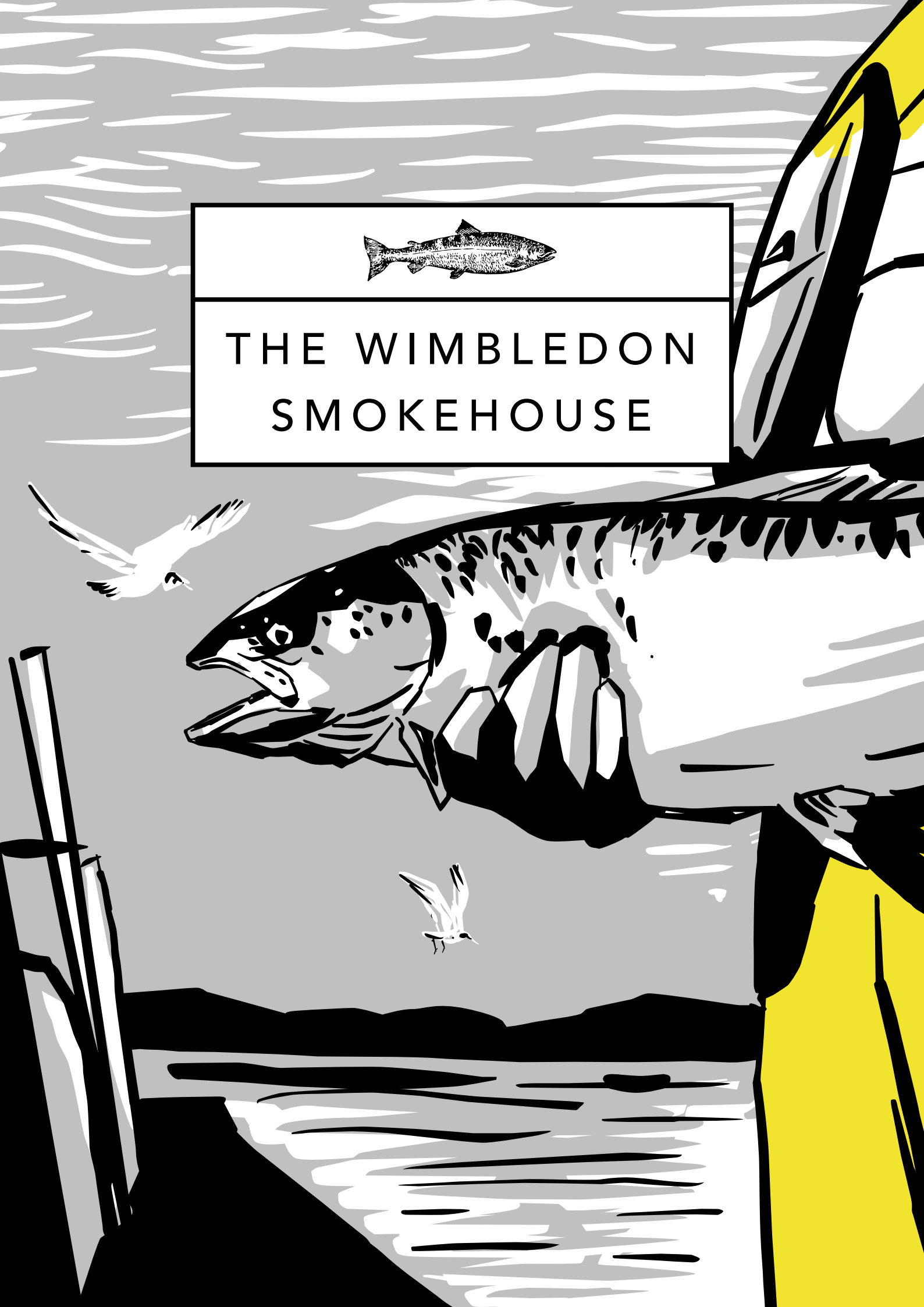


THE WIMBLEDON
SMOKEHOUSE





The Wimbledon Smokehouse is owned and run by Moxon's Fishmongers, one of London's leading Fishmongers with over 30 years of experience in the industry.

Our journey with the smokehouse started 10 years ago when we struggled to find a supplier who could consistently provide us with the quality we were looking for. We decided to take matters into our own hands and opened a small production unit where we spent months researching and perfecting our smoking and curing methods. Today, we are proud to have a purpose-built facility in Wimbledon and a skilled team, ready to offer our delicious smoked fish to new and exciting wholesale clients.

Our salmon comes from the Faroe Islands; the perfect location for premium salmon production. Its remote location is complemented by pristine clear waters, cool steady sea temperatures, strong currents, and accessible fjords that are deep and long. Wild Atlantic Salmon from all over northern Europe make their way north of the Faroe Islands to feed.

Further north we source cod roe from Iceland for our smoked cod roe and taramasalata. Our mackerel and herring come from Peterhead in Scotland. Haddock is sourced seasonally from the best fish available.

We take pride in every product we produce and ensure the entire process is carefully monitored back to the original source to maintain our high standards of quality. As with all our smoked fish we only use three ingredients, salt, smoke and fish.





THE WIMBLEDON
SMOKEHOUSE

Whole side of Moxon's Smoked Salmon



A whole side of sashimi quality salmon. Expertly filleted, dry-cured and smoked in our own smokehouse to our own recipe using beech and other selected hardwoods. There is a distinct difference to oak-smoked salmon, and we feel that we have created a truly unique and superior product. We have two distinctive cures to best complement your needs.



Untrimmed



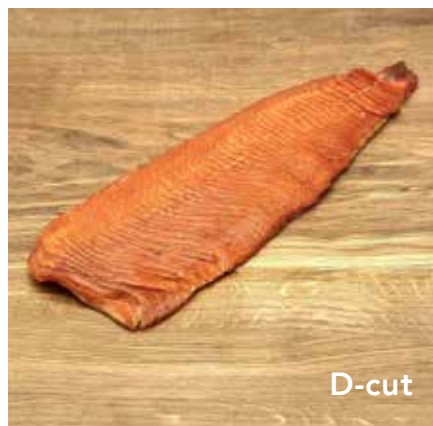
Long Sliced

Traditional Cure

Our traditional cure was developed over ten years ago. The salmon is slowly brined and smoked on the bone. It is superb for long slice smoked salmon and is ideal for sashimi-style cutting.



Unsliced



D-cut

Harri's Cure

This cure was developed by Harri our operations manager. The salmon is fully trimmed then smoked. Ideal for D-cutting, showcasing the contrast between the smokier pellicle and the subtle interior.



THE WIMBLEDON
SMOKEHOUSE

Moxon's Smoked Salmon Long Slice and D-cut



Long Slice

Our long slice trimmed and hand sliced salmon comes in 200g packs. These are convenient for farm shops and any retail outlets.



D-cut

Our 200g D-cut packs are sliced leaving the pellicle on for a smokier top and a subtle interior. Great for retail sale.





THE WIMBLEDON
SMOKEHOUSE

Moxon's Smoked Salmon Portions and Sides



Lightly Smoked
By using a different brining technique this salmon is ideal for poaching and delivers a truly excellent and consistent product. Perfect for home cooks to the banqueting table.



Hot-smoked
Adding more hardwood for a second light smoke ensures our kiln roast portions are moist, flavourful and ready to eat. We truly believe these are the best in the UK market.



Smoked Mackerel

Sashimi grade mackerel from Scotland. Our unique hardwood blend complements and enhances the rich and oily flesh. This often underrated fish is one that we are exceptionally proud of. All our mackerel is prepared by hand and is available as fillets or whole.



Mackerel Fillets



Whole Mackerel

Kippers

MSC approved plump herrings from the North Sea, smoked to our own recipe. A British classic that deserves its place on the menus of elite restaurants and hotels but just as suitable for home cooking. Delicious served with toast and eggs.





THE WIMBLEDON
SMOKEHOUSE

Smoked Haddock

Haddock fillets slowly smoked to a golden hue. A great British classic with endless possibilities.



Smoked Cod Roe

Dry cured and subtly smoked. Our cod roe is delicious on toast and helps us make the best taramasalata.





We offer wholesale for all our smoked fish,
fish pies, fish cakes, smoked fish patés and sauces.

We would be happy to arrange visits to the smokehouse
and discuss our products. Our delivery options include
local and nationwide courier service.

**For more information please contact
harri@moxonsfreshfish.com**



THE WIMBLEDON
SMOKEHOUSE

73 WEIR ROAD, LONDON, SW19 8UG
moxonsfreshfish.com