THE GRAND HOTEL

The Grand Hotel is proud to source ingredients from a growing network of local and specialist suppliers. Our fresh produce arrives through Keelings, who supply directly from trusted growers including Iona Farm (beetroot, berries, baby and heirloom carrots), G.D.L Harford (cauliflower), Mark Archer (baby gem lettuce), Morning Fresh (bok choi), and McCormack's Farm (cress, pea shoots, herbs, and mixed leaves). Our fish is sourced through Kish Fish, meat through Doyle Meats, and gluten-free products through Goodness Grain.

Over the past six months, we have continued to strengthen our supplier relationships. Notable additions include Wright's Fish, Tirlan for dairy, and Goodness Grain for gluten-free products. As further local producers are onboarded, our network is set to reach approximately 25 suppliers, reflecting our ongoing commitment to supporting local and Irish businesses.

We continuously review our supply chain to ensure quality and consistency. Among the opportunities we are actively exploring are partnering with an additional local fruit and vegetable supplier, reviewing our frozen goods procurement, and ensuring we are receiving the most competitive and transparent pricing from all partners.

In the kitchen, two newly appointed sous chefs will help maximise use of our procurement management system, supporting smarter buying, reduced waste, and fresh menu ideas. On the sustainability front, we are refreshing our waste management programme with improved bin infrastructure, updated staff training, and clearer signage to support better segregation and compliance across the kitchen team.

Our Local Suppliers
Longford
Dublin
Kilkenny
Meats
Doyle Meats, Rathcoole
Fruit & Veg
Keelings Farm, St. Margaret's
G.D.I Harford, Lusk
Morning Fresh, Rush
Mark Archer, Rush
McCormack's Farm, Co. Meath
Iona Farm, Oldtown
Fish
Kish Fish, Howth
Wright's Fish, Marino
Dairy
Tirlan, Co. Kilkenny
Grains
Goodness Grains, Co. Longford