

Causeway Prime

A cut above.



THE BUTCHER'S GUIDE TO BEEF CUTS

The ultimate guide to our bespoke cuts of beef.

WHY ARE BISTRONOMIC CUTS GOOD FOR YOUR BUSINESS?

How to trim your beef costs without taking a hit on flavour.

CAUSEWAY PRIME: OUR VERY OWN CRAFT BUTCHERY

The culture and the heritage of rearing stock on local farmlands allows us to produce the finest cuts of meat within our very own craft butchery.

Our farmers use traditional methods – to grow beef, pork, lamb and chicken products full of flavour and goodness; central to the ethos of Causeway Prime.



OUR STORY

Causeway Prime is steeped in tradition and family history. For over 70 years, the Lynas family has infused passion with the belief that the power of good food can bring people together. From this dedication of providing quality ingredients the vision of creating a craft butchery came to reality and so Causeway Prime was born.

Causeway Prime has evolved into a bespoke craft butchery that values provenance, hard work and vision. Throughout recent years, our family of craft butchers has grown and so has our unique butchery premises. We provide some of the best meat in Ireland and Scotland with unprecedented quality by drawing on culinary insights and inspirations to bring the finest cuts of meat to your kitchen and menu. We are dedicated to the craft of butchery.

OUR PEOPLE

Our people have a passion for butchery and are continually mastering their craft. We combine experience and expertise to bring you the best and that is what truly sets Causeway Prime apart from the crowd. With many years of experience, our butchers carefully select, cut and prepare your product with the skill and knowledge you expect.

Our Craft Butchery Team brings the flare from the butcher's shop into the foodservice environment, ensuring that every order, whether large or small, meets your expectations.

OUR FARMERS

To provide the best, we have to work with best. Before a cleaver is raised, Causeway Prime work closely with the best producers developing a true understanding of the methods involved in traditional farming. This also ensures each product has full traceability and quality infused in every bespoke craft cut resulting in the best tasting and considerably tender produce for you and your customers to enjoy.

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