

Welcome to our Award winning Welsh smokery...

Where we supply traditionally oak smoked food using quality ingredients
We have many award winning and quality traditionally smoked foods for you to choose from. This year our Welsh oak smoked Anglesey wild seabass fillets won gold in the True Taste Awards (2009). We have also won awards for our smoked cheddar cheese (2007) and smoked bacon (2006) as well as the Great Taste award for our smoked Halen Mon sea Salt. Are you looking for a special gift? Take a look at our quality hampers , perfect for any occasion.

Our extensive range encompasses many items from classic smoked salmon - cold or hot roast, poultry, game, meat, many cheeses through to tomatoes, welsh butter and sea salt. Wherever possible, we source our produce locally to ensure premium quality; no comparison.

Please explore our online shop to see the full range of our gourmet smoked foods.

A bit about us...

Derimon (translated from Welsh means 'The Oaks of Anglesey') - The name is derived from the fact that our property - Deri Isaf (meaning Lower Oaks) is derived from the Welsh name for Oak - 'Derwen' - much of this part of Anglesey was an oak forest in times gone by and many place names are linked to this fact.

Our family business is based on several years of smoking for our own family and friends, using our own 400 year old oak shavings and sawdust derived from natural gale damage!! This has now developed into a state of the art smokery, still retaining the traditional recipes, some unique to ourselves for maximum flavour, but complying with all EU food safety legislation. Be assured that our produce has NO CHEMICALS, DYES, or ARTIFICIAL FLAVOURING WHATSOEVER.

Being the only remaining smokery on our beautiful island of Anglesey we are passionate about our business and would love to share this experience with you.

Why not pay a visit to the Derimon shop at Deri Isaf? Even combine it with a stay at our Bed & Breakfast Establishment - We can recommend the full Welsh breakfast!