



BEST IN SEASON MARKET REPORT

AUGUST 2026

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HOMEGROWN ABUNDANCE AT THE HEIGHT OF SUMMER

August is the month when English vegetables truly come into their own. Fields across the UK are full of colour, flavour and variety, with some of the best homegrown produce of the year now arriving on the market.

Courgettes, flowering courgettes, marrows, carrots, beetroot, artichokes, peas, broad beans and runner beans are all looking excellent. English sweetcorn is also at its peak, while green kale, purple kale and cavolo nero bring depth and colour to summer menus. We are also enjoying fantastic fine beans, mangetout and sugar snaps grown in the Wye Valley.

The English summer fruit season remains strong, with berries and gooseberries still tasting fantastic. The first early apples, pears and plums are beginning to appear, while Kentish cobnuts make their welcome return later this month.

Across Europe, stone fruits, greengages, melons, figs and grapes are still performing brilliantly. August is often the final month when summer produce reaches its absolute peak, so now is the time to make the most of it before quality and flavour begin to decline as we move towards autumn.

EXTREME WEATHER CONDITIONS

Prolonged periods of hot dry weather have and are producing continued to put pressure on UK growers. Many crops have been severely affected and yields are down by huge amounts. Supply is going to remain challenging for the foreseeable future. The continued extreme dry weather is also affecting the planting of new crops with the ground being like concrete. This will put even more pressure on the future supply chain in the coming months.



NOTABLE DATES

- 29th to 31st August – Notting Hill Carnival
- 31st August – Summer Bank Holiday

BANK HOLIDAY UPDATE

We will be open as usual on Saturday 29th August and closed on Monday 31st August for the Summer Bank Holiday. Please plan your orders accordingly and speak to our office team if you require any support.

FRUITS

August offers an incredible mix of British orchard fruit and European summer favourites. Plums, greengages, figs, grapes and melons are all full of flavour, while the first English apples and pears begin to signal that autumn is not far away. This is the month to enjoy the final burst of summer sweetness, make the most of short-season varieties and preserve exceptional fruit for the cooler months ahead.

MIRABELLE PLUMS

Mirabelle plums are small golden fruits grown mainly in France. Their flavour combines rich, honey-like sweetness with a gentle tartness from the skin.

The flesh is soft, dense and fragrant, sitting somewhere between a plum and an apricot in texture. They are fantastic eaten fresh, baked into tarts or cooked down into jams and preserves.



FIGS

Figs are a true late-summer treat. This month, we're offering a wide variety – black figs from Spain, large green figs from Italy, and the revered small Sollies figs from France. Perfectly ripe figs are sweet, jammy and fragrant, with edible skins that make them ideal for snacking or slicing into salads. They pair beautifully with salty cheeses, cured meats, or even roasted meats for contrast and depth.

DID YOU KNOW: A fig is not technically a single fruit. It is an inverted flower containing hundreds of tiny blossoms inside, which develop into the soft, seed-like centres we eat.



MELONS

Melons are at their absolute best right now. Charentais melons are firm favourites – fragrant, flavourful, and deeply sweet. We're also offering smooth-skinned Italian melons from the Zerbinatti family, recognisable by their red or blue wax tips. These pre-order only melons are prized for their vibrant orange flesh and intense aroma – true summer luxury.

KENTISH COBNUTS

Cobnuts are a traditional British variety of hazelnut, grown mainly in Kent. They begin the season with soft green husks from the middle of August, before developing firmer brown shells as autumn approaches. Fresh cobnuts have a creamy texture and delicate flavour. They can be eaten raw, roasted or chopped into salads, cakes, crumbles and savoury dishes. They also pair beautifully with British cheese.



DID YOU KNOW: Cobnuts are a type of cultivated hazelnut unique to Britain, especially Kent, and were once a Victorian delicacy enjoyed at formal dinners and royal tables. Traditionally harvested by hand in August, they're eaten fresh (unlike dried hazelnuts) and have a creamy texture with a slightly coconut-like flavour — which is where the name “cobnut” is thought to come from.

VEGETABLES

August vegetables are vibrant, versatile and full of freshness. British courgettes, beans, carrots, beetroot and sweetcorn are all reaching their peak, bringing natural sweetness and plenty of colour to seasonal menus. This is a great month for keeping cooking simple. Grilling, roasting, steaming or serving vegetables raw allows their freshness and quality to do most of the work.

BRITISH SQUASHES

Summer squashes are a visual and culinary delight. Coming in all kinds of shapes, sizes and colours. Large patty pan, acorn and harlequin squashes have started to arrive, bringing with them a mild, slightly sweet flavour and endless kitchen versatility. Perfect for roasting, grilling or stuffing, these squashes are as eye-catching on the plate as they are delicious.



DID YOU KNOW: Summer squashes are harvested while still young and tender, which is why their skins are soft enough to eat. Unlike winter squash, they do not need curing and are best enjoyed soon after picking.

CORN ON THE COB

English sweetcorn is at its best this month, with plump golden kernels bursting with natural sweetness. The key to great sweetcorn is speed. Once picked, its natural sugars begin converting into starch, so getting the crop from field to market quickly makes a huge difference to flavour. Boil, steam, roast or char it on the barbecue. It also works brilliantly sliced from the cob and folded through salads, salsas and summer grain dishes.



WYE VALLEY BEANS, MANGETOUT AND SUGAR SNAPS

Our fine beans, mangetout and sugar snaps are grown in the Wye Valley by the fourth generation of the Chinn family. The farm's light, sandy soil and south-facing slopes create a unique microclimate that is perfect for growing high-quality summer crops. The family is also famous for its English asparagus during the spring season. Fresh, crisp and naturally sweet, these beans are excellent served hot or cold and bring colour and texture to salads, sides and lighter summer dishes.



KOHLRABI

Kohlrabi is an underrated member of the cabbage family. The round, swollen stem grows above the ground and has a crisp texture with a mild, slightly sweet flavour. It can be sliced raw into salads and slaws, or roasted, sautéed and steamed. The young leaves are edible too and can be cooked in the same way as kale or spring greens. Green kohlrabi is most common, although purple varieties also appear at certain times of the year.



FINISHING UP

As summer peaks, a few favourites will be wrapping up their season:

- French Apricots
- English Cherries
- Green and Red Gooseberries
- Jersey Mids
- Fresh English Peas

ENGLISH CHERRY SEASON UPDATE

The English cherry season is expected to finish earlier than usual this year. The extreme temperatures and prolonged hot weather have accelerated the crop, meaning availability is likely to become limited sooner than expected.

English cherries are still tasting fantastic, so our advice is simple: make the most of them while you can!

FINAL BITE

August is a celebration of everything the summer season does best. British vegetables are full of colour and flavour, orchard fruits are beginning to arrive, and European produce remains at its sun-ripened peak.

From Wye Valley beans and sweet English corn to Mirabelle plums, Reine Claude greengages and fresh Kentish cobnuts, there is no shortage of inspiration for seasonal menus.

Make the most of this abundance while it lasts. September will begin to bring a change in flavour, but for now, summer still has plenty more to give.



