

BEST IN SEASON MARKET REPORT

SEPTEMBER 2026

Yes Chef
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EMAIL US:
contact@yeschef.biz

PHONE US:
020 3617 3300



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SUMMER FADES, AUTUMN ARRIVES AND THE MARKET BEGINS TO CHANGE

September is one of the great transition months in the fresh produce calendar. As summer slowly gives way to autumn, the mornings become cooler, the evenings draw in and we begin to see a noticeable change across the market.

There is still plenty of summer to enjoy. British berries continue to perform well, European figs are fantastic, and the last peaches, nectarines, greengages and Mirabelle plums are still available. At the same time, a completely new wave of produce is beginning to arrive, bringing deeper flavours, richer colours and plenty of inspiration for autumn menus.

This is a particularly exciting month for British top fruit. Our warehouse is filling with homegrown apples, pears and plums, including old favourites such as Cox's Orange Pippin, Discovery, Windsor, Royal Gala, Braeburn and Bramley. English Comice and Conference pears are also looking excellent.

On the vegetable side, brassicas, kales, roots, squashes and pumpkins are returning, while the wild mushroom season begins to gather serious momentum. Ceps, girolles, chanterelles, pied de mouton and trompettes de la mort are all beginning to appear.

Summer might be coming to an end, but the market certainly is not slowing down

NOTABLE DATES

10th September - World Suicide Prevention Day

11th to 13th September - Rosh Hashanah, Jewish New Year.

ENGLISH TOP FRUIT

September is a fantastic month for British orchards, with a wide variety of apples, pears and plums now arriving.

The English apple season is well underway, with Cox's Orange Pippin, Discovery, Windsor, Royal Gala, Braeburn and Bramley cooking apples all available. English Comice and Conference pears are also amongst some of the finest pears on the market right now.

The English plum season will begin to finish this month, but there is still time to enjoy Victoria plums, Marjorie's Seedling and Damsons. Sloe berries are also appearing, while fresh Kentish cobnuts remain available.



ENGLISH BERRIES

The British berry season is not over just yet. English strawberries and blackberries remain excellent and, weather permitting, should continue through until around the middle of October.

Blueberries and raspberries will begin to finish during September, so make the most of the final British crops while you can.

EUROPEAN FRUIT

There is plenty happening across the European markets too. French Vassout apples and pears are available again from Rungis Market in Paris and can be ordered with 24 hours' notice. Italian wax-tipped Decana pears are back, while Italian red and white grapes are tasting fantastic. French peaches and nectarines remain available but are now past their best, so we recommend beginning to look towards the new autumn crop.

French Mirabelle plums and Reine Claude greengages still have a few weeks remaining, while Turkish figs are at their absolute best. We have also seen the first French chestnuts and wet walnuts appearing on the market, alongside new season quince from Türkiye. A sure sign that autumn is here and, dare we say it, Christmas is getting closer.

FRUIT

September fruit brings together the very best of two seasons. The last soft fruits and European summer favourites sit alongside a growing abundance of apples, pears, quince, nuts and orchard fruit. It is a fantastic month for chefs to begin introducing richer autumn flavours while still making the most of the final sweetness of summer.



QUINCE

New season Turkish quince has started again. With its yellow skin and distinctive, slightly irregular pear-like shape, quince develops an incredible fragrance of apple, citrus and vanilla as it ripens. Raw quince is firm, woody and extremely tart, but cooking completely transforms it. The flesh softens, becomes beautifully fragrant and gradually changes from pale cream to pink and, with longer cooking, a rich ruby colour.

ENGLISH APPLES

The English apple season is now well underway and September brings a fantastic selection of varieties. Discovery, Early Windsor, Royal Gala, Braeburn, Russets and Bramley cooking apples are all available, alongside one of the great British varieties, Cox's Orange Pippin.



DID YOU KNOW: There are more than 2,500 varieties of apple grown in the UK, giving Britain one of the richest apple heritages in the world. Many varieties are found only in particular counties or historic orchards.

DID YOU KNOW: Blackberries are not actually a single berry. Each one is made up of dozens of tiny individual fruits called drupelets, and each drupelet contains its own seed.



ENGLISH BLACKBERRIES

English blackberries are at their seasonal best. The British season generally runs from late July through to mid-October, with August and September producing some of the finest fruit.

Blackberries ripen from green through red before finally turning their distinctive deep purple-black colour. Their balance of sweetness and acidity makes them brilliant for crumbles, pies, jams, cordials and savoury dishes.

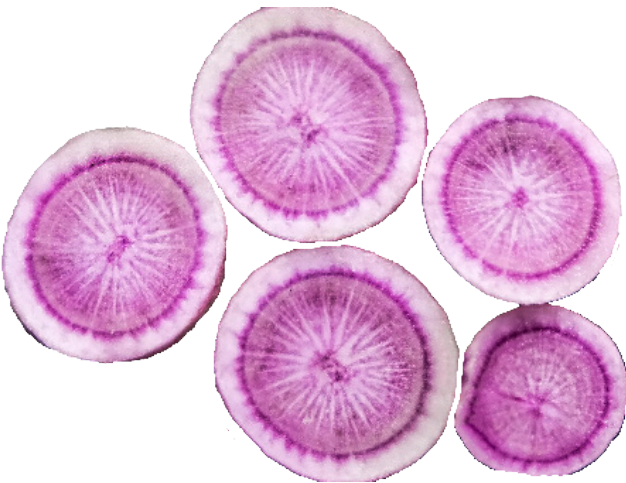
The British tradition of heading into the hedgerows to pick wild blackberries even has its own name: blackberrying.

VEGETABLES

September brings a real change to the vegetable market. The lighter produce of summer begins to make way for earthy roots, brassicas, squashes, pumpkins and wild mushrooms. Colour is everywhere, from rainbow carrots and vibrant radishes to purple cauliflower and golden beetroot. It is a brilliant time to start moving menus towards roasting, braising and richer autumnal flavours while still making the most of the last summer vegetables.

COLOURED CAULIFLOWERS

Purple, orange and green cauliflowers are back and bring instant impact to the plate. As well as their striking natural colours, they offer a mild, slightly sweeter and nuttier flavour than traditional white cauliflower. Roast them, char them, shave them raw or simply steam them and let the colour do the talking.



COLOURED AUTUMN RADISH

Blue meat, red meat and watermelon radishes are back, bringing incredible colour and crunch to autumn dishes. French coloured beetroots are also available, including red, golden, candy and white varieties. For something particularly unusual, look out for Crapaudine beetroot, one of the oldest known beetroot varieties. Its long, tapered and slightly rough appearance hides a wonderfully sweet, earthy flesh.



RAINBOW CHANTENAY CARROTS

Mixed Chantenay carrots bring a splash of autumn colour to the kitchen. These small, short and naturally sweet carrots come in a mixture of orange, yellow, white and purple. Known for their excellent sweetness and crunch, they are brilliant roasted whole, glazed or simply served alongside other seasonal vegetables.

WELCOME TO SEPTEMBER

September means one thing for mushroom lovers: September is here. Autumn brings some of the finest wild mushrooms of the entire year, including ceps, girolles, chanterelles, pied de mouton and trompettes de la mort. Autumn and winter truffles will also begin appearing shortly.

CEPS

Ceps are considered amongst the finest edible wild mushrooms in the world and are highly prized by chefs for their rich, nutty flavour and meaty texture.

They can command a serious premium at the beginning of the season, although prices normally begin to settle as availability increases.

Known as porcini in Italy and penny buns in Britain, their thick stems and rounded brown caps make them one of the most recognisable treasures of the autumn forest.



DID YOU KNOW: Beyond their incredible flavour, ceps are rich in dietary fibre, protein and antioxidants. They contain all the essential amino acids, making them a surprisingly good source of plant protein. They also provide B vitamins, potassium and selenium.



END OF SEASON

- English peas and broad beans
- Jersey mids
- English cherries
- Apricots
- UK cherries
- Provence tomatoes (end of September)
- Blackcurrants & gooseberries
- Coloured raspberries from Panach
- Green almonds
- Peas
- Yellow beans
- Yellow-flesh watermelon

AUTUMN VEGETABLES TO LOOK OUT FOR

Brassicas and kales are returning alongside black cabbage, squashes, pumpkins, Chantenay carrots, piccolo parsnips and Jerusalem artichokes.

Roscoff onions are arriving from France, with red and white bunched grelot onions available from Italy.

Italian bunched rocket has struggled throughout the summer due to the extreme temperatures. As conditions begin to cool across Italy, we expect both availability and quality to improve significantly.

FINAL WORD

September is all about change. Summer produce has not disappeared just yet, but autumn is quickly making its presence felt across the market.

British orchards are full of apples, pears and plums, blackberries are still lining the hedgerows, and the first chestnuts, quince and wet walnuts are beginning to appear. Meanwhile, colourful roots, brassicas, squashes and an incredible selection of wild mushrooms bring a completely different feel to the vegetable market.



