HILLS
flavoured butter

ARTISAN COMPOUND BUTTERS

LOCALLY MADE

Discover familiar ingredients in unexpected ways. Each handcrafted butter is designed to reveal new layers of flavour, transforming everyday cooking from simple toast to complete meals.

Miso • Rich, layered and savoury

Miso, sesame and vinegar create a butter with remarkable depth, balanced with subtle acidity for a long savoury finish.

Great with: Roast vegetables - Pasta - Steak - Soup

Wasabi • Fresh, herbaceous and savoury

Rather than focusing on heat, this butter celebrates wasabi's fresh aroma, gentle sweetness and lingering umami.

Great with: Seafood - Grilled chicken - Mashed Potatoes

Gochujang • Deep, savoury and warming

A butter built around fermented gochujang, gochugaru, sesame and soy. Savoury, rounded and incredibly versatile.

Great with: Fried rice - Grilled meats - Noodles - Burgers

Ceylon • Warm, aromatic and unfolding

Inspired by Sri Lankan flavours, this butter layers coconut, garlic and warming spices into an aromatic butter which unfolds with every bite.

Great with: Flat breads - Eggs - Roast vegetables - Lamb cutlets

Matcha • Earthy, creamy and delicate

Matcha combined with white chocolate, orange zest and butter for a flavour that is rich, elegant and unexpectedly versatile.

Great with: Croissants - Pancakes - French toast - Porridge