

What's
Thriving?



FoodPoint MARKET REPORT

June 2026

June is the month the British produce calendar earns its reputation.

After everything the market has thrown at kitchens since January, the Spanish storms, the Moroccan flooding, the shipping chaos, the lettuce crisis, the sugar snap gap. June arrives with something close to proper abundance. British strawberries at their peak. Cherries just starting. Asparagus in its final three weeks before it disappears until next spring. Broad beans, peas, courgettes, runner beans, gooseberries, blackcurrants. More genuinely good British produce available right now than at any point this year.

There is a serious problem sitting underneath all of that. South Africa's Western Cape was hit by catastrophic storms on the 11th and 12th of May. The government declared a national disaster across six provinces. The citrus growing regions that now supply virtually all of the UK's lemons were directly in the path of that damage. Lemons were already expensive and short through May. They are entering June at their tightest point of the year. That needs planning around now, not when you run out on a Friday service.

The asparagus season ends on the 21st of June. Mark it. Tell your customers. Then move on to what comes next.



What's
struggling?



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What is good right now



Asparagus

Three weeks left

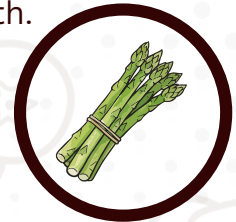
On the 21st of June the British asparagus season closes. It will not be back until April 2027. That is worth saying out loud on your menu this month.

The best kitchens treat it as a moment – a final dish, a deliberate goodbye, something that communicates to customers that you actually pay attention to where food comes from and when it is at its best.

Right now the quality is excellent.

Pricing is as accessible as it gets all season. Growing conditions across Norfolk, the Wye Valley and the Vale of Evesham have been close to ideal. There is no reason not to have it on the menu every day until the 21st.

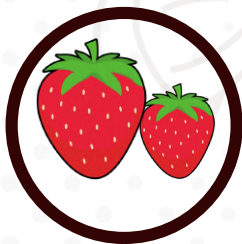
After that, Peruvian asparagus takes over. It is fine. It is not the same. Do not present it as if it is.



Strawberries

Peak, right now

This is as good as it gets for British strawberries. June and July are the peak months and the quality this year is outstanding. Warm temperatures and good sunshine hours have driven volume and flavour simultaneously.



If you work with Annabel's from their farm at Sturton Grange in West Yorkshire, now is the time to make something of that story. Their strawberries go from field to packhouse within 40 minutes of picking, chilled to 2°C and dispatched within 24 hours. That is a genuine provenance story and customers respond to it. Yorkshire strawberries on a summer menu is exactly the kind of specific detail that separates a kitchen that thinks about its sourcing from one that does not.

Spanish supply is also strong and reliable right now. Whatever you are ordering, you should be ordering more of it this month than any other.



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What is good right now

Cherries

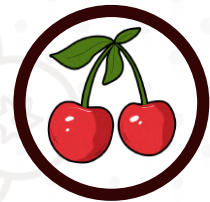
The season is opening

British cherries are arriving now from Kent with Herefordshire and East Anglia to follow as the season builds towards its July peak.

The 2026 crop is forecast at around 8,000 tonnes.

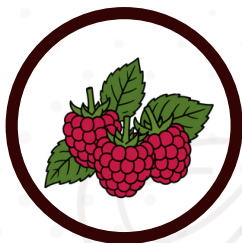
The season is brief. The fruit is exceptional. Sweet varieties for eating fresh, more astringent varieties for cooking, jams and preserves.

Most kitchens do not do enough with British cherries. Cherry clafoutis. Cherry cheesecake. Cherries with duck. Cherries with aged cheese. The window is short and the flavour at peak ripeness is genuinely remarkable. Get them on the menu this week rather than the week before the season ends.



Raspberries

Scottish production starts mid-June and it changes the quality picture significantly. British raspberries are more intense and more fragrant than anything imported. The shelf life is shorter so they need using quickly – but that intensity is the whole point.



Until Scottish supply is fully underway, Spanish and Moroccan fruit is still covering demand. It needs closer checking on arrival right now. Some quality variation is appearing in late season imported fruit. Nothing serious, but worth being aware of when deliveries come in.

Gooseberries

Use them, most kitchens do not

British gooseberries are in season now and almost entirely ignored by professional kitchens. Sharp when young and green, sweeter later in the season.

Outstanding in foos, crumbles and jams. They work brilliantly alongside oily fish and fatty pork in savoury applications. The season is short and the ingredient is genuinely good.



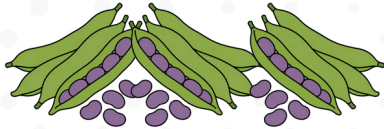


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What's Holding Strong

Runner beans

Starting now



British runner beans are beginning to arrive and will build through July. They almost never appear on restaurant menus. Properly prepared and cooked quickly they are excellent. A summer vegetable that deserves more attention than it gets

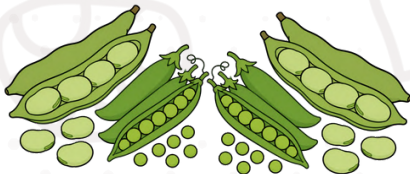
Courgettes and courgette flowers



UK courgette season is fully underway and supply is abundant. Courgette flowers are arriving along side them. Tempura, stuffed, used to add something to a plate that needs a lift. Both are in good shape and well priced through June.

Broad beans and peas

Full season



Both are in full and abundant British supply through June. The best broad beans of the year. Double podded, dressed with good olive oil, mint and Maldon salt. Paired with British goat's cheese. Worked into a risotto. These are not supporting ingredients this month, they can carry dishes. Fresh peas eaten raw or cooked briefly are one of the genuine pleasures of June. The difference between fresh and frozen at this point in the season is enormous and worth communicating to anyone who questions why you are not using frozen.

Isle of Wight tomatoes

Building to peak



More volume, more flavour and more variety than May. Over 40 varieties grown in the Arreton Valley. The natural sweetness and depth of Isle of Wight tomatoes at this stage of the season is what makes them worth the conversation with a customer. Dutch tomatoes are also in full supply across all varieties. After the tomato difficulties of March, April and most of May, June is the month to build tomato-led dishes with confidence.

Blackcurrants and redcurrants



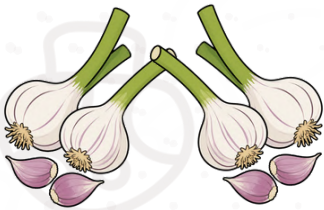
Both arriving now. Blackcurrants for coulis, sauces and desserts intensely flavoured and deeply coloured. Redcurrants for jelly, decoration and pairing with game. Both are brief and both are worth using.

Stone fruit and melons



Spanish peaches and nectarines are building fast with ripeness improving daily as sunshine increases. Apricots arriving. Spanish cantaloupe is in full season. Watermelons coming from Almeria. Charentais melons from France worth naming on a menu if you can get them. The summer fruit picture is strong.

New season garlic



Fresh British garlic arriving now. Milder, more delicate than stored. A short seasonal window worth making explicit on a menu.

What is still difficult.

Tenderstem broccoli – still tight:

The British season is starting, which is the first genuinely good news on this line since February.



But domestic supply is not yet at volume and the Spanish and Moroccan season is transitioning to mountain crops, creating a brief additional tightening before British supply fully takes over.



The first weeks of June will still be harder than normal.



Improvement is coming. It has not fully arrived.



What is still difficult.

Lemons – the main alert for June

On the 11th and 12th of May, severe storms tore through South Africa's Western Cape. The government declared a national disaster across six provinces. It has been described as the worst Cape storm since September 2023. Over 83,000 people were affected. Roads into Ceres – one of the most important citrus areas in the country were blocked by rockfalls. The N1 highway through the Hex Valley was closed. The Citrus Growers Association has been conducting damage surveys. Total losses to citrus and avocado farms have been estimated at over \$230 million.



South Africa is now virtually the only lemon supplier to the UK following the earlier than usual end to the Spanish season.



The storm hit at the worst possible moment. Lemons were already expensive and short through May.



The supply impact was expected to peak in the first two weeks of June and that is where we are now. Smaller sizes are particularly limited as wet conditions have pushed the crop towards larger fruit.

Some easing is expected as the season progresses through June but it will be gradual. Plan menu pricing to reflect the current cost. Reduce reliance on lemon as a key flavour component through the first half of the month where you can. If lemon is a significant part of your ordering, call us and we will tell you exactly what is available.

Sugar snaps and mangetout – recovering

Kenyan supply is building following the flooding that delayed the season.



Freight is still causing some intermittent availability but the direction of travel is improving.



The second half of June should be significantly more reliable than the first.

Do not commit to fixed menu positions on either line through the opening weeks without checking with us first.



What is still difficult.

Imported raspberries – quality checking needed

Late season Spanish and Moroccan raspberries need closer attention right now.



Isolated quality issues are appearing.



It is not a supply problem, it is a late season quality issue that resolves when Scottish production takes over from mid-June.

Check batches carefully on arrival until then.

South African citrus broadly

The same storm damage affecting lemons is also impacting easy peeler supply.



Monitor both through June and speak to us if either is a significant ordering line.

Herbs from East Africa

Air freight costs have doubled since February.



Everything arriving by air from Africa – herbs, specialist leaves, microgreens is carrying significantly higher costs.

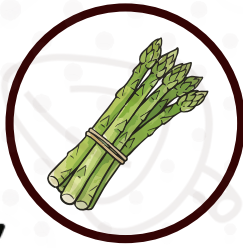


This is not a short-term problem.

It is the new baseline until freight conditions improve.

The asparagus season closes on the 21st. Make something of it.

Most kitchens let the asparagus season end without comment. It just disappears from the menu and something else takes its place.



The kitchens that do it well treat it as a moment. A final dish. A closing menu note.

A post on social media that says something honest about seasonality and why it matters. It tells customers you are paying attention.

It builds the kind of trust that keeps people coming back.

After the 21st, the next genuinely outstanding British seasonal event is the cherry peak and the arrival of full summer abundance. That is not a bad thing to move on to.

Dry goods — June.

No dramatic movements. The picture from May continues.

Olive oil pricing is still easing slowly from the crisis years. Portuguese and Tunisian supply continues to create competitive pressure. The direction is improving but any Mediterranean weather disruption can reverse it. If you have been delaying a purchasing review on olive oil, June remains a reasonable moment to act.



Flour, pasta, rice and pulses are stable and well priced. The second half of 2026 carries more cost risk than the first as global trade disruption catches up with kitchen costs. Lock in good terms now where you can.



One thing worth knowing for July planning: from the 6th of July 2026 phytosanitary certificate requirements change for certain EU exports to the UK. This may cause short-term friction on some European supplier lines in early July. Worth flagging now so it does not become a surprise.



Lead with what is genuinely outstanding.

Asparagus on every menu through the 21st and mark its close explicitly.

- ✔ Strawberries at peak volume — name them as British, name Annabel's if you stock them.
- ✔ Cherries on the menu now, not in three weeks when everyone else gets there.
- ✔ Broad beans and peas carrying dishes, not supporting them.
- ✔ Gooseberries, blackcurrants and redcurrants in their brief window.
- ✔ Courgette flowers while they are here.
- ✔ Isle of Wight tomatoes building to their best.



Plan carefully around lemons through the first half of the month. Adjust pricing now.



South African storm damage means supply is at its most constrained right now and easing will be gradual.

Supply updates



Sugar snaps and mangetout are recovering.



Tenderstem is improving.



Raspberries need careful checking on imported stock until Scottish production takes over.



June is abundant, specific and brief. The asparagus that is here this week is gone in three weeks. The cherries that are just opening will be at their best in July. The gooseberries will be finished before most kitchens have had a chance to use them properly.
Cook what is here. Cook it simply. Cook it now.



We are watching all of this daily. Keep talking to us.

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