

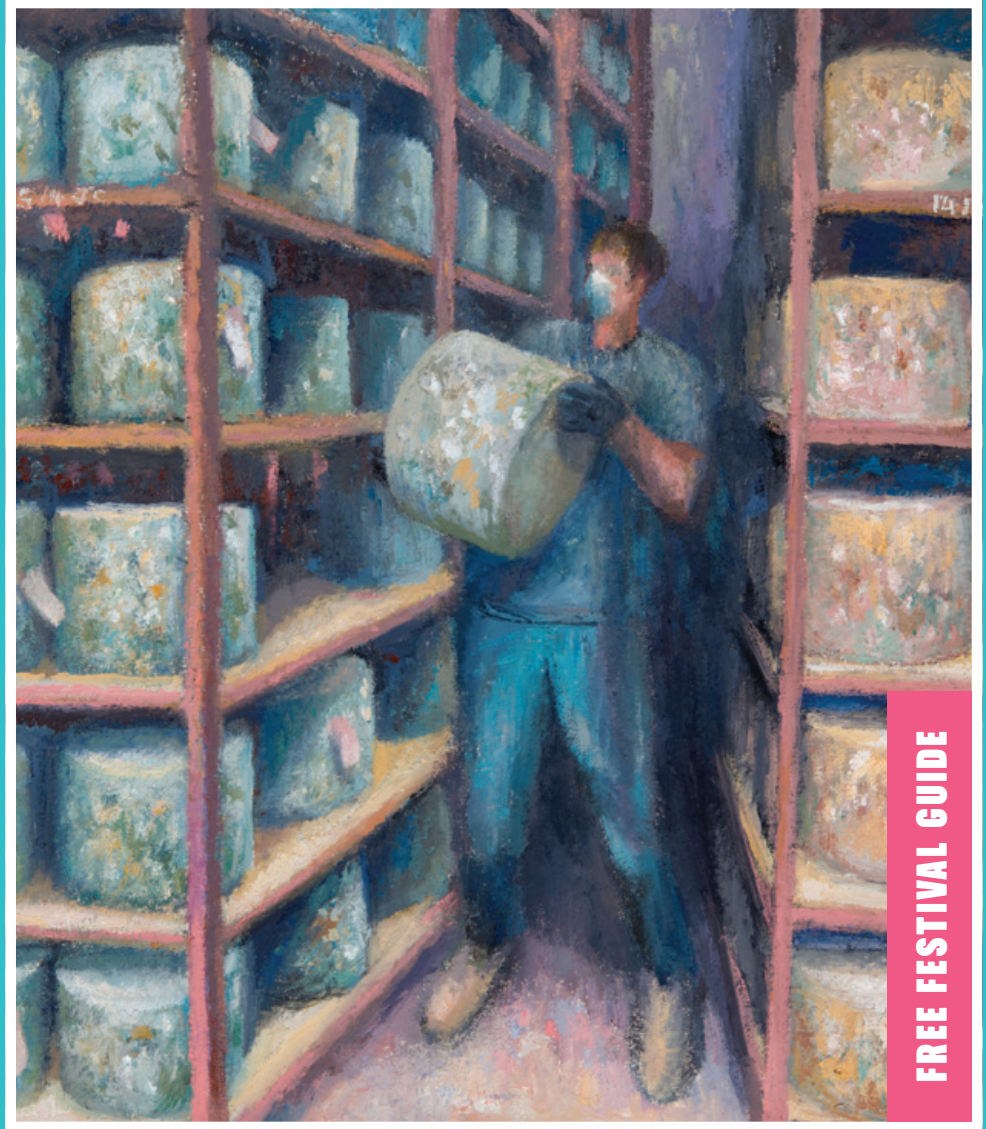
THE SOMERSET FOOD TRAIL FESTIVAL

15th-24th July 2022

A countywide farm-to-fork showcase



LOCAL | SUSTAINABLE | DELICIOUS





Welcome	4
Navigating the Trail	5
Map of participating venues	6
Supporting sustainable farms	8
Cheese	9
Cider	10
Vineyards and distilleries	11
Community growing	12
What's on highlights	14
Area by area venues:	
Wedmore	16
Glastonbury, Street & Lower Brue Valley	20
Wells, Wookey & Cheddar	26
Shepton Mallet	31
Frome	33
Bruton, Castle Cary & Wincanton	37
Yeovil & Ilchester	46
Crewkerne, Ilminster & Chard	48
Somerton, Langport & South Petherton	52
South Sedgemoor	60
Wiveliscombe	63
Full alphabetical index of venue listings	65
Acknowledgements	66
Backcover: illustrated map by Annabel Tempest	68

The information and online resources listed were correct, to the best of our knowledge, at the time of publishing. Somerset Food Trail's organisers cannot accept responsibility for any unforeseen circumstances arising from any visit to Trail venues. Responsibility is with the venues themselves and visitors. We have recommended that all venues have suitable insurance cover for the events they are hosting. Visitors are advised to contact each venue directly or to check venue websites prior to visiting to confirm access and opening times as details of the programme can be subject to change.

We strongly suggest you also check the website, www.somersetfoodtrail.org, for new events and the most up-to-date information on the Food Trail.

In relation to Covid 19 – venues, hosts, performers and the public need to follow government guidelines, and consider wearing masks in crowded spaces. It is always advisable to wash hands carefully before eating or handling food and after touching animals. Most venues are happy to welcome and accommodate families at stated times during the festival. Adults are responsible for the supervision of any children in their care at all times. Somerset Food Trail Festival's organisers cannot accept responsibility for any loss, damage or injury sustained by any member of the public during their visits.

“Somerset is an amazing, beautiful county, producing food that’s recognised around the world. I’m delighted to support the Somerset Food Trail as a way of encouraging people to ‘buy local’, find out more about how food is made, and learn what farmers are doing to protect and care for the environment.”



Michael Eavis

Dairy farmer and founder of Glastonbury music festival.

Website: www.somersetfoodtrail.org

Instagram: [somersetfoodtrail22](https://www.instagram.com/somersetfoodtrail22)

Facebook: [@somersetfoodtrail](https://www.facebook.com/somersetfoodtrail)



WELCOME

Welcome to the Somerset Food Trail Festival – a celebration of sustainable food and farming, and a unique opportunity to lift the lid on the farms, landscapes, people and places behind Somerset’s most flavourful and nature-friendly food.

Based on the ‘*open studios*’ model of Somerset Art Weeks, the ten-day festival is an *open farm* and *farm-to-fork* showcase that puts the spotlight on Somerset’s smaller-scale, more *regenerative* farmers and artisan producers.

The sheer diversity of Somerset’s burgeoning sustainable food scene is a testament not just to the legendary fertility of this landscape, but to the incredible hard work, skill and ingenuity of its farmers, growers and producers. From biodynamic vineyards to community-funded food forests; aquaponic market gardens to milk-based vodka distillers; fermenters, foragers, smokeries, goat herders, bakeries: you name it, it’s here. And that’s before you get started on the cider and the cheese!

Pubs, cafes and independent shops also play a crucial role in supporting local farms and producers. All over Somerset, participating venues will give special prominence to local suppliers on their menus and shop displays, and through their own special events for the Trail. This will add to an already fascinating line up of talks, tastings and tours in multiple destinations across the county.

Whether you’re a local or a visitor, the festival offers a wealth of foodie experiences, and some cultural ones as well. We’re especially grateful to our partners Take Art and the Cultivate project, for bringing some fantastic family-friendly creative workshops and performances to the programme, re-defining ‘Agri-culture’ and bringing colour, life and local food stories to some underused and intriguing rural spaces.

“Our aim is to showcase the range and richness of Somerset’s sustainable producers, while highlighting the crucial role we can all play in creating a shift to more nature-friendly farming through our everyday food choices.”

This could not be more urgent. Food and farming have been a vital part of the life of Somerset for millennia, but many of our smaller-scale local farmers are under pressure now as never before: prices and subsidies squeezed, input costs sky-rocketing and consumer belts tightening.



Stewart Crocker
Chair, Somerset Food Trail
Organising Committee
& Wells Food Network

And, at the same time, biodiversity is in freefall. The UK is among the most nature-depleted countries in the world, with only 53% of its biodiversity left. The magnitude of this threat cannot be understated: we are fast approaching the safe limit to prevent 'ecological meltdown', according to researchers. Biodiversity isn't just 'nice to have'. It is the basis of our food supply chain. Without biodiversity, there will be no food. There will be no us.

Vibrant and vital as Somerset's sustainable food scene seems on the surface, it cannot survive without our conscious support. And in many senses we owe it to them. Farmers and independent food shops were, after all, the 'key workers' that kept us fed in lockdown, when complex supply chains faltered and shelf-bare supermarkets, briefly, lost their allure.

Rediscovering our local food networks, and the sense of mutual support and resilience that came with them, was surely one of the most positive experiences of the pandemic. Who didn't feel that urge to 'grow back better'? Our characterful food culture is key to nurturing and cultivating our community spirit, our sense of identity and place.

Seeking out and buying direct from local farmers and artisans not only means fewer *food miles*; it puts more money in local pockets, boosts the local economy and helps create jobs and investment in your community. It also means there's more accountability: you get to know *how* food is farmed not just *where*; and food that hasn't travelled hundreds of miles is generally fresher and tastier too. It's a win-win for people and the planet!

So let's raise a glass of cider – or apple juice, or local biodynamic wine – to Somerset's sustainable food pioneers! Let's toast their contribution to '*growing back better*' and give them the support they deserve. After two summers of cancelled events and limited access to friends and familiar places, this is, apart from anything, a chance to get out and about and explore some of the country's most beautiful and bountiful landscapes, to feast our senses, and celebrate the vital role food can play in bringing communities together and making them strong.

NAVIGATING THE TRAIL

HOW THE FOOD TRAIL WORKS

There is not one 'Somerset Food Trail'. You choose the route yourself based on what catches your eye or whets your appetite. This guide is really just a list of participating venues, by area (a menu of options). You don't, of course, have to confine yourself to one area, although each area will offer plenty to see and do.

Venues open for set times during the ten-day event, and opening times vary according to venue, so check out the venue listing and their website before heading out. The Food Trail Festival is mostly free, although there is a modest charge for some special events. Generally, these are ticketed using the venue's own choice of online ticketing system, such as Eventbrite.

If there's an option to book in advance, it's advisable to do so, as many events, such as tours and tastings may have limited numbers.

If you can, please check our website at www.somersetfoodtrail.org for the latest, most up-to-date information about events. The website also has interactive maps, expanded listings and you can search by venue, area and artisan product type among other things.

During the festival, participating pubs and restaurants celebrate local food with a special menu. Most are enthusiastic supporters of local, sustainable suppliers anyway. We encourage you to support these businesses by sharing details of them and any locally sourced food they showcase, by referencing [@somersetfoodtrail22](https://www.instagram.com/somersetfoodtrail22) and the venue name on Instagram or other social media. Participating shops – generally independent shops, farm shops and delis – will give special prominence to local food in their displays, and some will also run tastings or other events.

EXPLORING THE TRAIL

With nearly 190 farms and food businesses represented on the Trail this year, there's been a huge amount of information to gather and assimilate for this guide by our small team of volunteers. Even though every effort has been made to provide accurate information, we cannot guarantee it, and please be aware that events may be subject to delays or cancellations. Maps shown in this printed guide give a general idea of the location of venues but may not be 100% accurate. For exact coordinates, please refer to the venue addresses and postcodes (or directions on venue websites), and if you have it, use sat nav GPS or Googlemaps on your phone. Out of the way rural venues will have directional signage to help you find your way should modern technology and signals fail.

DOGS

Please consult venues in advance if you want to bring your dog.

FAMILIES

There are many family-friendly activities on the Trail and you are welcome to make the most of them, but please be respectful of venues' guidance and guidelines around farm animals and machinery and remember that adults are responsible for the supervision of children in their care at all times.

DISABILITY ACCESS

Because many venues, such as farms, are not normally open to visitors, their facilities may be limited. If you have special requirements and are concerned about potential difficulties, please contact the relevant venues directly before setting out.

COVID GUIDANCE

Always ensure that you follow current Government Guidelines for social distancing, or mask wearing, and please be sensitive to requests from venues to observe hand hygiene.

WEDMORE

	Page No
1 The Old Spot Bakery	17
2 BioAqua Farm	17
3 Coombes Micro Dairy	17
4 Poplar Farm Outpost	17
5 Valley Smokehouse and Kitchen Store	17
6 Fed By Fed And Ben	18
7 Mowbarton Estate Vineyard	18
8 Wilkins Cider	18
9 Hector's Farm Shop	18
10 Pumpkin Delicatessen & Cafe	18
11 Pisces Fishmonger and Greengrocer	19
12 The Swan	19
13 Food Forest	19
14 Somerset Sausage Company	19
15 Nethercott Nurseries	19

WELLS CHEDDAR & WOKEY

	Page No
41 The Lorax Patch Farm	27
42 LOAF. Bakehouse	27
43 The Good Earth	27
44 Sustainable Wells	27
45 No-dig	27
46 Wells Market	28
47 The Bishops Palace	28
48 Wookey Hub	28
49 Plants and People	28
50 Wookey Farm	28
51 Easton Village Hall	29
52 Hollybrook Farm	29
53 Perch Hill Vineyard	29
54 Westbury Village Stores	29
55 Warren's Fruit Farm	29
56 Seagers	30
57 Cider Barn	30
58 Cheddar Ales	30
59 Batch Farm Cheesemakers	30

GLASTONBURY STREET & LOWER BRUE VALLEY

	Page No
16 The Dairy at Westhay	21
17 The Sheppey Inn	21
18 Dragon Willows Farm	21
19 Queen of Cups	21
20 Stephens Butchers	21
21 Heaphy's Café	22
22 Benedict Street Kitchen Cafe	22
23 The Old Tannery	22
24 Abbots Leigh B&B	22
25 Glastonbury Market	22
26 Glastonbury Country Market	23
27 My Fine Deli	23
28 100 Monkeys Café	23
29 Earthfare	23
30 Paddington Farm Trust	23
31 Middlewick Farm Shop & Cafe	24
32 Glastonbury Brewing Co	24
33 Letchford's Dry Cider	24
34 Balsbury Grocer	24
35 Key4Life food van	24
36 Plotgate Community Farm	25
37 Wild Roots Project	25
38 Sycamore Farm Shop	25
39 Hecks Cider Farm	25
40 Street Market, Street	25

FROME

	Page No
68 Mells Village Shop and Café	35
70 Vallis Veg	35
71 Shared Earth Learning	35
72 Rye Bakery	35
73 Frome Market	35
74 Frome Community Fridge	35
75 White Row Farm	36
76 Frome Food Hub	36
77 Frome Field 2 Fork	36
78 Marston Park	36
79 Palette and Pasture	36
80 Meadowsweet Farming Co	36

BRUTON CASTLE CARY & WINCANTON

	Page No
81 Gilcombe Farm Shop	38
82 Bruton Bike Hire	38
83 Godminster	38
84 The Old Pharmacy	38
85 Bill The Butcher / Spar Bruton	39
86 At The Chapel	39
87 The Sun Inn & Akbars Kitchen	39
88 Bruton Wholefoods	39
89 Durslade Farm Shop	39
90 Roth Bar and Grill	40
91 Kimbers Farm Shop	40
92 Keen's Cheddar	40
93 Wincanton Fruit and Veg	40
94 Andrew Barclay Butchers	40
95 Feltham's Farm	41
96 Eliscombe Dairy Farm	41
97 Somerset feast at Shutwell Farm	41
98 Dowding's Apple Juice and Cider	41
99 Southdown Cider	41
100 The Montague Inn	42
101 The Newt in Somerset	42
102 The Somerset Wine Company	42
103 Pinsents	42
104 Thoroughly Wild Meat	42
105 The George Hotel	43
106 Castle Cary Market	43
107 Eat Cary Community Garden	43
108 Westcombe Dairy	43
109 Wild Beer Co	44
110 Charles Dowding - Homeacres	44
111 Black Bee Honey	44
112 Somerset Spirit Co	44
113 Wild Garden	45
114 North Cadbury Village Stores	45
115 Chapel Cross Tea Room	45
116 TEALS	45
117 King Brain Cider & Drinks	45

YEOVIL & ILCHESTER

	Page No
118 West Country Water Buffalo	47
119 Apple Tree Farm Shop & Restaurant	47
120 Cow & Apple	47
121 Take No Wrap Eco Store	47
122 Ecofair Yeovil	47
123 Liberty Dairy	47

SOMERTON, LANGPORT & SOUTH PETHERTON

	Page No
118 Melbury Farm Products	53
119 Cobbs Wholefoods	53
116 The White Hart	53
118 Nature's Pantry	53
117 28 Marketplace	53
116 Craft House Chocolate	54
119 Etsome Arms	54
119 Stacey's Butchers	54
121 The Red Lion	54
120 School Farm	54
120 Glebe Farm Pitney	55
120 Pitney Farmshop	55
120 Pitney Cafe	55
120 Pitney Market Garden	55
124 Devonshire Arms	55
125 Somerton Beekeepers Association	55
126 Harry's Cider	56
127 Upton Bridge Farm Shop	56
128 Cracknell's Farm	56
129 Somerset Steam Fair & Country Show	56
128 Fanny Hatstand	56
128 Bridge Bakery and Canteen	57
129 Craft Tradition in Somerset	57
129 Little Bakery	57
124 The Langport Stores	57
126 Smith & Evans	58
126 Bere Cider Company	58
127 The Firehouse Somerset	58
126 Burrow Hill Cider	58
125 Four Winds Cider Farm	59
128 Barrington Boar	59
127 New Cross Farmhouse	59
122 Holm Restaurant	59
129 The Old Dairy Cafe	59

SHEPTON MALLET

	Page No
60 The Good Life Projects	32
61 Rock Farm Community Food Forest	32
62 Hillmead Community Food Forest	32
63 West Shepton Food Forest	32
64 Eco Food Creations	32
65 Shepton Mallet Market	33
66 Art Bank Cafe	33
67 Wraxall Vineyard	33
68 Batch Farm Cheesemakers	33

CREWKERNE ILMINSTER & CHARD

	Page No
124 North Perrott Farm Shop/Garden Centre	49
125 The Alternative Indian	49
126 The Barley Sugar Bakehouse	49
127 Crewkerne Farmers Market	49
128 The Feed Station	49
129 Hinton Harvest	49
130 Pip's Railway Carriage	50
131 Trading Post Farm Shop	50
132 The Pigpen	50
133 Honey Pot Farm	50
134 The Green House	50
135 Perry's Cider	50
136 Whitehouse Farm Cherries	51
137 Riverside Somerset	51
138 The Old Calf Shed	51
139 The Pastry Bench	51
140 Rawlins Family Cider	51
141 Lower Hewood Farm	51
142 The Candlelight Inn	51

SOUTH SEDGEMOOR

	Page No
174 Dykes Organic Dairy Farm	61
175 The Mump Market Garden	61
176 Chedzoy Fair Share Project	61
177 Oatley Vineyard	61
178 Polden Wines	62
179 Field Bakery at Gotherley Farm	62
180 The Lemon Tree	62
181 Somerset Chocolate Co	62

WIVELISCOMBE

	Page No
182 Wivey Wonders Lunch	64
183 Westcott Organics	64
184 Phoenix Kitchen	64
185 Thornes butcher	64
186 The Wivey Larder	64
187 Exmoor Ales	64

SUPPORTING SUSTAINABLE FARMS

The case for regenerating our soils - for restoring nature.

For decades, fertilisers and pesticides have been sold to our farmers as the key to greater efficiency and a way to bring cheap food to the world. But an increasing body of evidence is pointing to their central role in an unfolding ecological and human health crisis. It's not just insects and birds that are in trouble. Pesticides are also destroying the microbial life in soils on which all other life depends. What recent studies add to this is evidence of a corresponding plunge in the variety of microbes in our own gut biome, now understood to be central to both physical and mental health.

Just as our own guts need a balanced, varied diet that's low in toxins to encourage 'beneficial bacteria', so do our soils. It's now accepted that a biologically active soil gives healthier plants, with better functioning roots that require fewer interventions, whilst having the added benefits of building more soil carbon and supporting more biodiversity. Yet industrial-scale monoculture farming is failing to provide this. It's failing to sufficiently nourish our soils (and nature) and failing to nourish us.

According to Slowfood, we have lost 94% of our vegetable varieties over the last 100 years and nearly half our calories come from just three crops!



Photo: Oliver Edwards

Clearly there's a diversity deficit in our diets – one of many reasons why we must fight to keep our smaller-scale, more nature-friendly local farms in business. Greater diversity makes our food supply more resilient to 'supply shocks' and the sorts of pests, diseases, and extreme weather events that climate change is predicted to bring. So, keeping our food sources diverse is just sensible forward planning.

Organic and Permaculture are two well established nature-based approaches to farming that eschew chemicals and have offered a sustainable alternative to conventional farming for decades. New hope comes with the growing buzz around regenerative agriculture with its central focus on the health of soil, and how much nature is replenished and restored. It is "defined by its beneficial ecological outcomes" more than specific methods or practices, which makes it a broad church.

This might mean sowing diverse herbal leys as cover crops - like medicine for grazing animals but great for soil life and drainage too, whilst providing a habitat for beneficial insects. It could mean using mob grazing within mixed farming to fertilise using manure instead of artificial fertiliser, or nitrogen-fixing legumes to yield more nutrient rich crops. Or it could involve growing diverse, heritage grain varieties, using minimum tillage, as **Gothelney farm**, near Bridgwater is doing under Fred Price, shown left.

“Earning the right to farm without inputs means considering the soil as a vibrant, living ecosystem.”

FRED PRICE, GOTHELNEY FARM

One obvious benefit to farmers of focusing more on the health of their soils, is money saved on artificial inputs like fertiliser, prices of which are currently sky-rocketing globally. Healthy soils also absorb more water and carbon dioxide - as much as three times the soil carbon of less healthy soils.

As these approaches gain ground, now is the time to “go with our guts” and unite to support farming systems that regenerate rather than deplete our soils, so we can start to rebuild biodiversity from the ground up.

CHEESE

Blessed are the cheesemakers

Somerset is very good at growing grass, which is great for dairy farming. This, paired with the ideal maturation environment of caves like those under the Mendips, gave Somerset cheese makers an early advantage, on which a rich craft heritage and reputation has been built over many generations, especially around cheddar. Heritage producers have helped cement cheddar's status as an important part of local food culture, with 'West Country Farmhouse Cheddar' recognised under UK and EU Protected Designation of Origin since 1996.

A recent resurgence in artisan cheesemaking means the range of cheeses to discover on the Trail is broad, and it's well worth the humiliation of donning a hairnet for a peek behind the scenes. Visit **Batch's** beautiful old school dairy in East Pennard and try their nutty Somerset take on the Red Leicester or their fantastically grassy cheddar; or try **Wookey Hole's** sweet but earthy cave-aged cheddar; or **Westcombe's** much-coveted clothbound artisan cheddar, made slowly, by hand, with raw, unpasteurised milk. Full of character, and highly regarded, it's seen as very much on a par with **Keene's** and **Montgomery's** artisan cheddars, but with a flavour all its own that varies subtly from one batch to the next.

Westcombe in particular, is at the forefront of the new move by dairy farmers (in line with research into more regenerative ways of farming) towards diversifying 'the sward' - the range of grasses and herbs their dairy cows consume, maintaining that this more varied diet results in more interesting, flavorful and probably more nourishing milk, and hence tastier cheese and happier cows. With some of these cheeses aged for over a year - and **Westcombe** actively seeking variations in flavour season to season, more like great wines - they're a world apart from the rindless 'block cheddar' brands that are mass produced for supermarkets - so really worth taking your time to savour.



Among a growing number of organic cheese-makers, **Feltham's Farm** stands out as a first generation newcomer that's knowingly pushed outside local conventions, winning a clutch of top national and international cheese awards in the three short years since production began, first with their ale-washed **Renegade Monk**, now with its 'sister cheese' **Rebel Nun** and another queso-fresco style cheese La Fresca Margarita. Distinctive steampunk-inspired branding has certainly helped the cheese 'pogo off the shelf'.

Godminster's 12-month, super creamy, mature cheddar in its handsome purple wax, has also been a huge success story, popular with vegetarians because of its plant-derived rennet; while **Buffalicious** - one of the few buffalo mozzarella producers in the UK - is another sustainable Somerset cheese that's increasingly in demand from cheesemongers and breaking through onto top end restaurant menus. All are opening their doors for tours, and well worth a visit - perhaps with a vineyard or cider tour in between? Indeed, **Godminster** will be co-hosting a tasting on Friday 22nd July, with the **Cellarhand**, near their shop in central Bruton - not to be missed!

CIDER

The spiritual home of British cider

When the Romans sought the best soil and climate to grow their cider apples in Britain, Somerset was one of the regions they picked. From there, cidermaking became synonymous with the area – 156 apple varieties have a Somerset connection, with Burrow Hill farm, whose blue cider bus famously graces Glastonbury Festival, growing 40 of these.

Traditionally, Somerset favours sharper apples, which are pressed to make a dry, full-bodied cider. But this does little to describe the diversity of cider produced in the county these days. **Perry's** Grey Heron is sweet and sparkling; **Dowding's** Tower Brue is medium dry but with a sweet finish; **Hecks'** Yarlington Mill is rounded, heavy, and rich; **Harry's** Dabinett is silky and fruity; while **The Newt's** Kingston Black is a light and bubbly palate-cleanser.

All the above are taking part in the Food Trail's schedule, rounded off with a talk and tasting hosted by local photographer and cider obsessive Bill Bradshaw, and a knees-up at **Bere Cider Company's** cider shack.

Cheers to that!

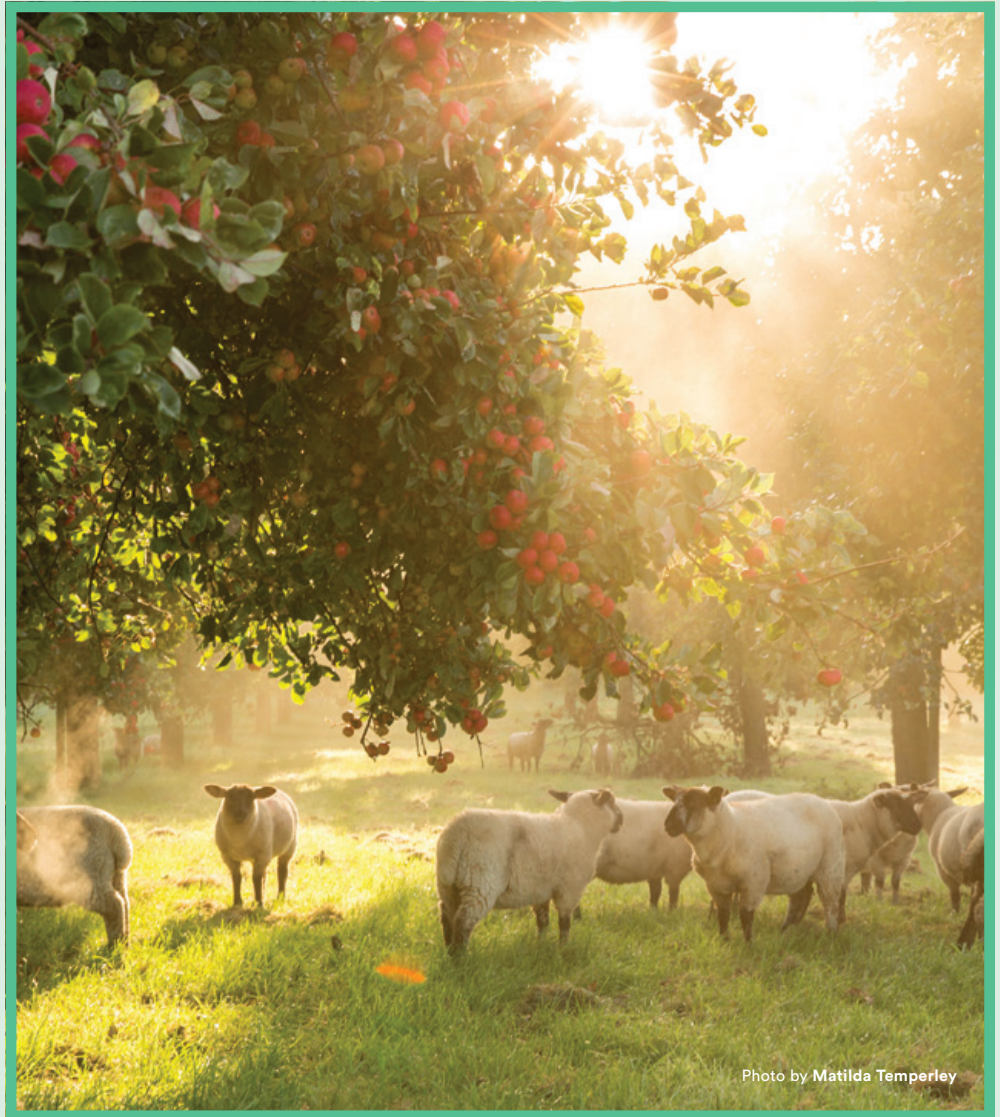


Photo by Matilda Temperley



VINEYARDS & DISTILLERIES

With around 700 vineyards now in the UK, more than double the number from 15 years ago, appetites for local wine are clearly growing

While only fifteen of those are found in Somerset, the county's wines are making a name for themselves in oenophiles' tasting notes, even without the larger acreages and marketing budgets wineries in the South East tend to boast.

Who to look out for on the Trail? Near Bridgwater, **Polden Wines'** Chardonnay is showing off the cleaner flavour and textures of this grape when grown in the temperate English climate; **Mowbarton Estate** in Mudgley is employing the same grapes and techniques as those used in champagne, while reviving the traditions of monks growing grapes for wine in the area 800 years ago; and **Smith & Evans** near Langport is naturally fermenting their wine rather than, like most winemakers, using yeast from a lab.

Distilled drinks have an established but growing presence in the county too – **Burrow Hill's Somerset Cider Brandy** remains the region's foremost riff on a traditional spirit, though newer distilleries are staking their claim. **Somerset Spirit Co.**, for example, is turning whey from **Wyke Farm** cows into vodka – an ingenious local alternative to the common method of distilleries sourcing base fermentables from Eastern Europe.

COMMUNITY FOOD

Growing community and local resilience

Food has an uncanny knack for nurturing communities, whether it's reconnecting people with the land and growing, helping those on low incomes access local food or revitalising rural economies. This might manifest as food hubs such as **Somerset Local Food** and **Frome Food Hub**, providing an outlet for small-scale producers; programmes to help people start growing their own food; or co-operatives distributing food surpluses to those in need.

In particular, Community Supported Agriculture (or CSAs) is developing throughout the UK. Typically, a community supporting a local farmer with regular investment or labour, and the farmer supporting their community with fresh, affordable, and nature-friendly produce in return. **Plotgate CSA**, near Street, is one such scheme, including food-focused activities like pizza nights and wool craft workshops for its members as well as weekly veg boxes.

Community 'food forests' have sprung up in Shepton Mallet, Wedmore and Chedzoy. Near Glastonbury, **Paddington Farm Trust** offers children from urban areas a chance to connect with nature, learn about sustainability and develop rural skills. **Root Connections** provides a home for rough sleepers, who help grow vegetables as part of a veg box scheme; **Key4Life** runs a food truck serving burgers made from Somerset ingredients, cooked up by ex-offenders wanting to get their lives back on track; while **Frome Community Fridge** – thought to be the first of its kind in the UK – is redistributing surplus produce that would otherwise go to waste.



WE'RE A COMMUNITY BENEFIT SOCIETY
THAT SUPPORTS SOMERSET'S PRODUCERS

WE DELIVER TO
YOUR NEIGHBOURHOOD
EVERY WEEK

TRY US!

email: customercare@somersetlocalfood.co.uk for free delivery
on your first three orders www.localfooddirect.co.uk

🐦 SomersetFood 📘 SomersetLocalFood
@somersetlocalfood

FILLS SOMERSET'S TUMS
EMPLOYS SOMERSET'S PEOPLE
LOVES FOOD, HATES WASTE

SOMERSET
LOCAL
FOOD



WHAT'S ON HIGHLIGHTS

These are just a few highlights of the many food tastings, farm visits, vineyard tours, talks, feasts and more taking place during the Festival.

FRIDAY 15TH JULY



William Sitwell hosts 'William's Wivey Wonders': lunch celebrating local suppliers at a 67 seater table at Rooks' Nest Farm nr Wiveliscombe.

Valley Smokehouse tours, Axbridge.



Guided Electric Cycle Safaris taking in the best artisan food and drink producers, plus lunch, offered daily during the Trail by Bruton Bike Hire (5 hours, 22 miles, 10am start).

SATURDAY 16TH JULY

Organic market garden tours with Adi and Rita at Pitney Farm, near Somerton - 11am and 3pm.



Fanny Hatstand presents an all day riverside food market, with live music from the Clay Bottom Jug Busters at 5pm and hot food and drinks (please book).

Tastings and tours at Burrow Hill Cider, melt into a 'Ciderbus Saturday' with the Kings of Lounge, and Pizza NomNom.

Wine tasting of local & organic wines and Somerset Cheeses at 28 Marketplace, Somerton - 7pm (please book).

SUNDAY 17TH JULY



The Piglet Pen family picnic at the Pigen, Over Stratton, near South Petherton. Participatory arts workshop, theatre and music along with a freshly made, locally sourced, picnic bag.

MONDAY 18TH JULY



Cheese tasting and tour at Feltham's Farm, home of award winning Renegade Monk cheese, 11-1pm daily.

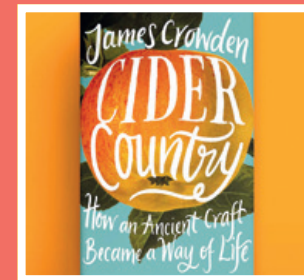
Visit legendary cider maker Roger Wilkins' open every day of the festival.

TUESDAY 19TH JULY

'Somerset's prettiest market', Marketplace, Castle Cary 9am-3pm.



Somerton Beekeepers 'Open Hive Sessions', Upton, nr Somerton at their ten hive apiary. Free to take part, but please phone to book.



Talk by author James Crowden on the history and science of cider c/o Café Scientifique, the Markethouse, Castle Cary at 6.30pm.

WEDNESDAY 20TH JULY

Farm tour and sausage making demonstration, the Somerset Sausage Co., Wedmore.

Wells Market 9-3pm.



Westcombe/Wild Beer Co Cheese/charcuterie tours & tastings at Westcombe, plus brewery tours and beer & cheese tastings with Wild Beer next door, starting 3pm. Please book.



Meet alpacas, sheep, goats and pigs at the Paddington Trust organic farm, nr Glastonbury.

THURSDAY 21ST JULY

Lower Hewood Farm, nr Chard.
Working organic farm, wildlife haven and art space. Short films in the barn, a quick sculpture workshop, picnics, burgers and beautiful walks in this magical valley (21st-23rd).



Garden tour with 'No Dig' pioneer **Charles Dowding**, Alhampton 6.45-7.30pm (£12.50, booking essential).



Pip's Railway Carriage, nr Ilminster, delicious pick & mix picnics plus 'The Tale of Madame Carol Sell and Mr Popsy', by **Tall Tails**.

FRIDAY 22ND JULY



Plant Foraging Session with **Gael Witor**, Wookey (also on Sat 23rd).

Recognise your local edible plants and forage confidently through Gael's introductory sessions. (Free but booking essential)



Friday Feast at the **Pigpen**, **Over Stratten**. Home-cooked food on long candlelit tables in the orchard (ticketed).

Award-winning organic cheese producer **Godminster** teams up with the **Cellarhand**, **Bruton**, for a wine, cheese and cider

SATURDAY 23RD JULY



Kimbers Farm Shop Open Farm Day with tastings, trailer rides and a chance to meet the animals, nr Wincanton.

Dragon Willows Farm, Glastonbury- Farm tours, tractor/tailer rides, sausage-making demo, free BBQ.

Supper cooked by chef / food writer **Lucas Hollweg**, at **Shatwell Farm**, nr Bruton (ticketed).

SUNDAY 24TH JULY



Tour of **Bioaqua aquaponic farm** between 11am and 1pm.

Festival finale: Cider talk and tasting by **Bill Bradshaw** and live music from the **Boston Tea Party** at **Beer Aller Cider Shack**, 12 midday on. Café, bar, cider – come on down!

AT A GLANCE

CIDER

Wilkins Cider

Open: Mon-Sat 10-8pm, Sun 10-1pm.
(See No 8 p17)

Letchford's Dry Cider

Open: Wed 20 July daytime tours & tasting .(See No 33 p24)

Hecks Farmhouse Cider

Open daily: 9-5.30pm and 10-12.30 Sun.
(See No 39 p25)

The Cider Barn

Open daily: 12-11pm (See No 57 p31)

Dowding's Apple Juice & Cider

Open orchard: Tues-Sun 10-5pm.
(See No 98 p41)

Southdown Cider

Open: Sat 23 & Sun 24, 10-4pm.
(See page 99 p41)

The Newt in Somerset

Wednesday tours, prebook. (See No 101 p 42)

King Brain Cider & Spring Water Drinks

Farmshop open daily 9am-7pm.
(See No 117 p45)

Perry's Cider

Open: Mon-Fri 9-5.30pm, Sat 9.30-4.30, Sun 10-1pm. (See page 135 p50)

Rawlins Family Cider

Cider and sausage festival at Riverside, 15th July. (See No 140 p51)

Four Winds Cider Farm

Sat 16th July, 2pm live music with VW van man. Café open Thu-Sun 10-4pm. (See page 169 p59)

Burrow Hill Cider & Somerset Cider Brandy Company

Mon-Sat tours, tastings plus live music on Saturdays. (See No 168 p58)

Tricky Cider

At Somerset Steam Fair 15th- 16th July. (See No 169 p56)

Bere Cider Company

Open: Mon-Sat, talk/tasting/live music Sun 24th July midday onwards. (See No 166 p58)

Harry's Cider

Shop open Mon-Fri 10-5pm, Sat 10-4pm. Group bookings for tastings & tours. (See No 156 p56)

VINEYARDS

Mowbarton Estate Vineyard

Open: Saturday July 16 and 23. (See No 7 p18)

Perch Hill Vineyard

Tours and tastings.
(See No 53 p30)

Wraxall Vineyard

Free tours and tastings, prebook. (See No 67 p33)

Smith & Evans

Tour and tastings, prebook. (See No 165)

Oatley Vineyard

Open: Fri-Mon inclusive. (See No 177 p61)

Polden Wines

Daily tour and tasting, 11.30am - 2.30pm, prebook. (See No 178 p62)

For the most up-to-date information on events, searchable by date, area and theme, please visit our website or contact the venue directly.

1 THE OLD SPOT BAKERY



A craft bakery making naturally fermented bread, pastries and cakes, as well as all kinds of sausage rolls, Danish pastries, cinnamon buns, croissants, and other sweet and savoury delights.

**1 Churchlands, Mark,
Wedmore TA9 4NE**

Opening hours:

- Wed to Fri: 9am-3pm
- Sat: 8.30am-3pm
- Sun: 8.30am-3pm

facebook.com/noakie99

Contact: 01278 497577

2 BIOAQUA FARM



We farm organically fed rainbow trout and horticultural produce in the most simple and ethical way – through aquaponics. Free tours on Sat 23 and Sun 24 (booking required), plus food from our pop-up farm kitchen, using ingredients grown on our farm: fish fillet panini, breaded fish, chips, salad and more.

**The Old Dairy, Blackford,
Wedmore BS28 4PA**

Aquaponic tours:

- Sat 23 and Sun 23 July
- Tours every 15mins between 11am and 1pm
- Booking required, free (donations welcome)

Book: bit.ly/3Fcmebm

bioaquafarm.co.uk

Contact:
info@bioaquafarm.co.uk

3 COOMBES MICRO DAIRY



A family farm milking 250 pedigree Holstein cows and selling our marvellously fresh pasteurised cows' milk direct through our farm micro dairy. Visit our unattended farm micro dairy for milk, bread and eggs, and join our free farm tours on Sat 16 and Sat 23 to learn about dairy farming.

**New Grove Farm, Blackford,
Wedmore BS28 4NH**

Farm tours:

- Sat 16 and Sat 23
- Free but booking required

Book: 07921 263323

facebook.com/coombesmicrodairy

4 POPLAR FARM OUTPOST



Farm shop and vending machine on a working farm. We supply beef, chicken, pork and lamb from our own farm and farms with high welfare standards. On Sat 16 and Sun 17 help us celebrate our first year since opening. Visit our Zwartbles sheep and other farm animals. Hot food, ice cream, cream teas.

**Poplar Farm, West Stoughton,
Wedmore BS28 4PP**

Farm visits:

- Sat 16 and Sun 17
- No need to book

bit.ly/3LMc4k2

Contact: 01934 710080

5 VALLEY SMOKEHOUSE AND KITCHEN STORE



The Smokehouse was set up in 1989 by Jonathan Newberry who started smoking food when he was an 18 year-old chef at Gravetye Manor, West Sussex. We produce cold and hot smoked foods: salmon, duck, chicken, ham, cheese and more. Visit the Kitchen Store for our smoked produce.

**Wheatsheaf Inn, Stone
Allerton, Axbridge BS26 2NH**

Opening hours:

- Tues to Sat: 10am-5pm

Smokehouse tours:

- Friday 15 & Sat 16:
11am and 2pm
 - Friday 22 & Sat 23:
11am and 2pm
 - No need to book, free
- valleysmokehouse.shop**
Contact: 01934 712346

6 FED BY FED AND BEN



Small, family-run business using a converted horse box as our pizza van for pop-up events. We cook fresh, Neapolitan-style pizzas and other delicious Italian goodies. Come to our pop-up on Sat 23, watch a pasta making demonstration and enjoy homemade pizzas using local produce.

**Wedmore Playing Field,
Wedmore BS28 4BS**

Pizza and pasta pop-up:

- Sat 23
- 11am: Pasta making demo
- 12noon: Pizzas available
- No booking required

fedbyfedandben.co.uk

Contact:
fedbyfedandben@gmail.com

7 MOWBARTON ESTATE VINEYARD



Boutique vineyard with 1,250 vines on the southern slope of the Isle of Wedmore with spectacular views to Glastonbury Tor. Our Chardonnay, Pinot Meunier and Pinot Blanc grapes produce a top quality, traditional sparkling wine. Book vineyard tours and tastings on Sat 16 and Sat 23.

**2 Mudgley Hill, Mudgley,
Wedmore BS28 4TX**

Vineyard tours & tastings:

- Sat 16 and Sat 23
- 3pm
- £5/person includes a glass of Mowbarton Estate sparkling wine

mowbartonestate.co.uk
Contact: 07920 700834

8 WILKINS CIDER



Come and try Roger Wilkins' traditional, CAMRA award-winning cider in an inimitable setting – an ancient cider shed on his working farm. The UK's Independent newspaper said: "Not a cider for the novice, a sip of Wilkins will put hairs on your chest. And those hairs will sprout hairs."

**New Grove Farm, Blackford,
Wedmore BS28 4NH**

Opening hours:

- Mon to Sat: 10am-8pm
- Sun: 10am-1pm

wilkinscider.com
Contact: 01934 712385

9 HECTOR'S FARM SHOP



Family-run traditional butcher's shop that has been providing quality meat in Wedmore for decades. For the last 20 years it's been part of the Hector family who have been Cocklake farmers for four generations. During the Food Trail, taste our special recipe sausages.

**The Borough,
Wedmore BS28 4EB**

Opening hours:

- Mon-Fri: 8am-5pm
- Sat: 8am-1pm

hectorsfarmshop.com
Contact: 01934 712384

10 PUMPKIN DELICATESSEN & CAFE



A delightful café and delicatessen in the heart of the village. We will be putting on a Somerset Specials menu in addition to our regular menu. The menu will encompass all that is great about Somerset, including our fabulous cheese, cider, charcuterie, smoked fish, beers and lots more.

**The Borough Mall,
Wedmore BS28 4EB**

Opening hours:

- Mon-Sat
- 9.15am-4.30pm (café and takeaways)
- 9am-5pm (deli and shop)

pumpkinwedmore.co.uk
Contact: 01934 713289

11 PISCES FISHMONGER AND GREENGROCER



Visit one of the very few craft fishmongers in Somerset with fish sourced direct from the trawlers of Newlyn and Scotland. Also fruit, fresh herbs and vegetables personally selected at market, including exotics, plus an impressive selection of culinary ingredients.

Shop 5, The Borough Mall, Wedmore BS28 4EB

Opening hours:

- Mon: 9am-1pm
- Tues-Fri: 9am-4.30pm
- Sat: 9am-3pm

bit.ly/3scF9gU

Contact: 01934 710318

12 THE SWAN



Enjoy our beautifully renovated village pub. During the Food Trail we will collaborating with Jim Baker at Somerset Sausage Company to create a pork sharing platter and rolling specials – all made with local ingredients. We will also be featuring local cider tasting boards.

Cheddar Road, Wedmore BS28 4EQ

Opening hours:

- Sun-Sat
- 9am-11pm

theswanwedmore.com

Contact: 01934 710337

13 WORTHINGTON WOODS COMMUNITY FOOD FOREST



The Food Forest is open daily. See the early stages of how this unloved and derelict corner of Wedmore is evolving into something really special and find out what a food forest is all about. On Sat 16 and Sat 23, Green Wedmore members will introduce the project from 10am to 3pm, plus enjoy Food Forest-related activities.

Cheddar Road Car Park, Wedmore BS28 4EE

Learn more:

- Sat 16 and Sat 23
- 10am to 3pm, Green Wedmore members will introduce the project
- No need to book

thefoodforestproject.org/worthington-woods-food-forest

More: bit.ly/37dNdXm

14 SOMERSET SAUSAGE COMPANY



Small, family-run butchery. We farm rare breed Gloucester Old Spot pigs, reared on rolled barley and cider apples from our own orchard as well as local brewers' grains, giving a wonderful flavour to the pork. On Sat 16 and Wed 20, book a farm tour and sausage making demonstration.

Orchard Farm House, Cheddar Road, Cocklake, Wedmore BS28 4HS

Farm tours & sausage-making demos:

- Sat 16 and Wed 20
- 10am and 11.30am, two x 1 hour tours per day

Book:

jjm@thesomersetsausagescompany.co.uk

bit.ly/SSausage

Contact: 01934 712311

15 NETHERCOTT NURSERIES



Family-run fruit, veg and flower business with a shop offering fresh, seasonal produce, seasonal, home grown or as locally sourced as possible. Fruit, vegetables, flowers. Veg box collection and delivery service. Plant nursery.

Cheddar Rd, Clewer, Wedmore BS28 4JE

Opening hours:

- Mon-Fri: 9am-5pm
- Sat: 9am-1pm

Book: 07921 263323

facebook.com/Nethercotts

Contact: 01934 742881

16 THE DAIRY AT WESTHAY



Self-serve vending machine providing fresh whole milk produced by our grass-fed dairy herd, as well as cheese, butter & eggs. Add a shot of flavoured syrup to make milkshakes which children love. Pop-up stall (local honey, soap made with our milk), free milk samples, meet the farmer, pet friendly cows.

New House Farm, Burtle Road, Westhay BA6 9TT

Opening hours:

- Mon-Fri
- 6am-8pm

facebook.com/thedairyatwesthay

Contact:

legendarry@thedairyatwesthay.co.uk

17 THE SHEPPEY INN



Awesome food, fantastic wines, a fine selection of local ales and ciders and great music – that's what the Sheppey Inn promises. Lying out on the beautiful wilds of the Somerset Levels, surrounded by peat moors, dairy farms and national wildlife reserves, it attracts people from miles around.

Lower Godney, Wells BA5 1RZ

Opening hours:

- Mon to Sat: 12-11pm
- Sat: 12pm-6pm

- Telephone for kitchen hours

thesheppey.co.uk

Contact: 01458 831594

18 DRAGON WILLOWS FARM



Eight-acre smallholding of meadows, veg beds, pigs, cow, chickens and geese on the moorlands beneath Glastonbury Tor. We aim to be as self-sufficient as possible. Farm tours, tractor/tailer rides, sausage-making demo at 1.30pm with free BBQ. Seasonal fruit & veg, preserves, cordials, ham & bacon for sale.

Godney Road, Glastonbury BA6 9AF

Opening hours:

- Sat 23: 12pm-5pm

dragonwillowsfarm.co.uk

Contact: 07785 985643

19 QUEEN OF CUPS



Celebrating the best of West Country produce with modern Mediterranean and Middle Eastern flavours, the Queen of Cups prides itself on local and seasonal produce. It's offering a 'Best of Local' set menu during the Festival and on Mon 18 Chef Ayesha will demonstrate three ways to prepare local fish.

10-12 Northload Street, Glastonbury BA6 9JJ

Opening hours:

- Mon & Wed-Sat: 12-11pm
- Sun: 12noon-8pm

Demonstration:

Mon 18, 3pm Chef Ayesha will demonstrate: 'Preparing Local Fish Three Ways'

queenofcups.co.uk

Contact: 01458 831255

20 STEPHENS BUTCHERS



Traditional but contemporary butcher's shop in the heart of Glastonbury. Butchers by trade, and artisans at our craft, we provide free-range meat sourced from local farmers, as well as cheese, home-made chutneys, home-made pies and pasties and more.

2 Market Pl, Glastonbury BA6 9HD

Opening hours:

- Mon to Fri: 8am-5pm
- Sat: 7am-4pm

stephensbutchers.co.uk

Contact: 01458 832091

21 HEAPHY'S CAFE



Popular independent coffee shop and café in the centre of Glastonbury. We aim to source our produce as locally as possible, including organic milk and veg, and we serve some of the world's best coffee which comes directly from a community of 30 families in the Peruvian cloud forest.

**16 Market Place,
Glastonbury BA6 9EU**

Opening hours:

- Mon-Fri
- 9am-5pm

facebook.com/heaphy-scoffee

Contact: 01458 837935

22 BENEDICT STREET KITCHEN CAFE



Café serving organic coffee, breakfast, lunch and an abundance of baked goods and locally produced, homemade food. Vegan and gluten-free friendly. Dine outside beneath our magnificent oak tree, or relax in our light and spacious indoor seating area. Situated in Glastonbury's historic Old Police Court.

**The Old Police Court,
Benedict St,
Glastonbury BA6 9EX**

Opening hours:

- Tues-Sat
- 9am-5pm

Facebook.com/Benedict-StreetKitchen

Contact: 01458 835595

23 THE OLD TANNERY



Relaxed, informal restaurant and bar run by an award-winning chef delivering exceptional food with an emphasis on fresh, seasonal and creative dishes. We pride ourselves on championing local producers and suppliers and aim to be as sustainable as we can. Vegan and vegetarian-friendly

**The Old Tannery, Red Brick Building, Morland Road,
Glastonbury BA6 9FT**

Opening hours:

- Sun & Mon: 9.30am-5pm
- Tues to Thurs: 9.30am-11pm
- Fri & Sat: 9.30am-1am

redbrickbuilding.co.uk/at-the-rbb/food-drink/

Contact: 01458 440558

24 ABBOTS LEIGH B&B



Our boutique Georgian bed & breakfast, located in the centre of Glastonbury, will be showing our gardens, including our kitchen garden, items from which are used in our breakfasts. No need to book, just come to the back garden through the side gate on Sat 16, Tues 19 and Thurs 21, from 12 noon.

**3 Magdalene St,
Glastonbury BA6 9EW**

Opening hours:

- Sat 16, from 12noon-2pm
- Tues 19, from 12noon-2pm
- Thurs 21, from 12noon-2pm

abbotsleigh.com

Contact: 01458 555025

25 GLASTONBURY MARKET



There has been a market in Glastonbury since 1189. By 1327 it was held on Tues and though it moved about a bit over the next 700 years, it's back on Tues again but without the horned cattle or pigs. Instead, vegetable, bread, cheese and coffee stalls sit alongside crystals, ceramics, clothing and jewellery.

**St Dunstan's Carpark,
Magdalene St,
Glastonbury BA6 9EL**

Opening hours:

- Tues 8am-3pm

facebook.com/glastonburymarket

26 GLASTONBURY COUNTRY MARKET



Some of Somerset's finest local produce from fish, fruit, herbs and vegetables, to locally made pies, bread, delicious cakes, preserves, jams, honey and more. Also craft items such as cards, jewellery and soap as well as a café selling refreshments throughout the morning.

**Glastonbury Town Hall,
Magdalene St,
Glastonbury BA6 9EL**

Opening hours:

- Tues 9:30am-12.30pm

[facebook.com/Glastonbury-CountryMarket](https://www.facebook.com/Glastonbury-CountryMarket)

27 MY FINE DELI



Both a deli and a café, we're very proud of our fine selection of cheeses and meats sourced from the local area. We also deliver beautiful vegan and vegetarian choices as well as gluten-free cakes and muffins, and oat, almond and soy milks for our excellent coffees and teas.

**22 High Street,
Glastonbury BA6 9DU**

Opening hours:

- Mon: 9am-9pm

- Tues & Wed: 9am-4pm

- Thurs to Sun: 9am-9pm

myfinedeli.com

Contact: 01458 897464

28 100 MONKEYS CAFE



Independent restaurant, café and bar serving a truly seasonal menu using local and organic produce and supporting an environmentally sustainable, local food economy. We'll be serving a Food Trail 'specials' menu showcasing the best of our small-scale local producers and suppliers.

**52 High St,
Glastonbury BA6 9DY**

Opening hours:

- Wed & Thurs: 10am-5pm

- Fri: 10am-6pm

- Sat: 9am-6pm

- Sun: 9am-5pm

hundredmonkeyscafe.com

Contact: 01458 833386

29 EARTHFARE



Eco-friendly grocer offering a feast of organic, local and plant-based treats, as well as everyday essentials including wholefoods, superfoods and supplements plus planet-friendly products for your home. Tasters available in store from Somerset suppliers & in-store promotions.

**45 High Street,
Glastonbury BA6 9DS**

Opening hours:

- Mon to Sat: 9am-7.15pm

- Sat: 10am-6pm

earthfare.co.uk

Contact: 01458 831004

30 PADDINGTON FARM TRUST



Based on a 43-acre organic farm, Paddington Farm is a charity that enables people to connect with nature and learn about growing food and sustainability. Meet our friendly animals (alpacas, ponies, goats and pigs), have a guided stroll around our farm and orchards, and buy our organic fruit & veg.

**Maidencroft Lane,
Glastonbury BA6 8JN**

Opening hours:

- Tues 19, Wed 20, Thurs 21

Meet our friendly animals:

9.30am

Booking required

Guided farm walk: 10.30am,

Booking required

- Wed 20 & Thurs 21

Produce sale: 11.30-1.00pm

paddingtonfarm.co.uk

Contact: 01458 832 752

**31 MIDDLEWICK FARM
SHOP & CAFE**



There's been a Middlewick Farm the base of Glastonbury Tor since the early 1600s. Now set up as holiday cottages, its popular farm shop stocks a wide range of local meat, dairy and produce. Pick up some food to take home, or enjoy coffee & cake in the gardens before walking up Glastonbury Tor.

**Middlewick, Wick,
Glastonbury BA6 8JW**

Opening hours:

- Mon-Sun
- 9am-4pm

middlewickholidaycottages.co.uk

Contact: 01458 832351

**32 GLASTONBURY
BREWING CO**



Inspired by the spirit of Glastonbury's legendary festival and vibrant town, we set up our micro-brewery in 2006 and create unique and flavoursome real ales, craft beer and cider that have won fans across the globe. Call into our shop for our own unique ales, beer & cider, plus intriguing local gins.

**Park Corner Farm,
Glastonbury BA6 8JY**

Opening hours:

- Mon-Fri
- 8.20am-5pm

glastonburyales.com

Contact: 01458 830750

**33 LETCHFORD'S
DRY CIDER**



Truly 'craft' cider made in small batches. We inherited an old cider apple orchard and press the apples on our antique twin-screw press. We don't add sulphite or pasteurise the cider. Tours, talks and tastings on apple trees, cider and beekeeping. On Tues 19 & Thurs 21, enjoy wild camping, BBQ, campfires.

**Old Bakehouse,
Parbrook BA6 8PD**

Tours & tastings:

- Tues 19, & Thurs 21, from 11am
- Free tours, bring a picnic or enjoy an orchardman's lunch (bread, cheese, pickle & glass of cider), £5/pp

Wild camping:

- Sat 23-Sun 24, 4pm-4pm
- Max 6 tents, communal teepee, campfire, BBQ, cider tasting, optional breakfast bap. Toilet, no shower. Email to book. £20/pitch

facebook.com/letchfords

Contact: lisaletchford@me.com

**34 BALSURBY
GROCER**



We are a grocer, bakery, deli and café at the heart of a large and active village where people can pop for a pint of milk, stay for a chat, have some locally roasted coffee, or enjoy our special Sunday brunch menu. With a great home cooked 'deli' of food to make a meal with, to eat here or take away.

**Church Lane,
Baltonsborough BA6 8RP**

Opening hours:

- Mon-Sat: 8am-5pm
- Sun: 9am-12.30pm

balsburygrocer.co.uk

Contact: 01458 851 645

**35 KEY4LIFE
FOOD VAN**



The Food Cell is an ex-prison van that brings delicious burgers made with Somerset ingredients to the people to raise funds for the Key4Life charity. Our mission is to reduce youth re-offending by working with young people at risk of going to prison. Run by our young programme participants, it provides them with invaluable training and business skills - and the rest of us with tasty burgers!

Burger van evening drop in:

- Wed 20 outside the Balsbury Grocer (see Venue 34)

key4life.org.uk/food-cell

Contact: info@key4life.org.uk

36 PLOTGATE COMMUNITY FARM



The UK's largest hand-cultivated Community Supported Agriculture organisation. Tour the gardens and polytunnels, see how we grow veg for our 100 weekly mixed boxes, meet the growers, Shetland sheep, chickens and pigs. Light refreshments will be available on both days, and garden-produce topped pizzas from the woodfired oven on Saturday 23rd lunchtime.

**Off Mill Road,
Barton St David TA11 6DF**

Opening days:

- Thurs 21: 11am-3pm
Light refreshments available
- Sat 23: 11am-3pm –
Lunchtime: Pizzas using garden produce from the woodfired oven

plotgatecommunityfarm.org

Contact: 07817 608283

37 WILD ROOTS GROWING FOR WELLBEING PROJECT



Run by Wilderwoods Forest School, the Wild Roots Project is a therapeutic space to learn new skills and grow food. Have a look, talk to the project coordinator and participants, and buy some plants, produce, flowers and garden items made from recycled wood for a small donation. Booking essential.

**By the River Brue at Catsham,
on Honeymead Lane right
opposite the allotments,
BA6 8PQ**

Opening days:

- Mon 18th
 - Thurs 21st
- wilderwoods.org/projects**

**Contact:
ursula@wilderwoods.org**

38 SYCAMORE FARM SHOP



Butcher's and farm shop bringing you the best of our own home reared meats and local venison. We also sell locally sourced produce including fresh fruit & vegetables, bread & cakes from the A303 Bakery (only Fridays & Saturdays).

**Barton Road,
Keinton Mandeville,
Somerton TA11 6EA**

Opening hours:

- Thurs & Fri: 10am - 5pm
 - Sat: 10am - 4pm
- www.sycamorefarmshop.co.uk**
Contact: 01458 851320

39 HECKS FARMHOUSE CIDER



The Hecks family have been making traditional farmhouse cider in Somerset for six generations, since 1841. We make our cider by blending juice from apples all grown locally in the farm's orchards. The cider is fermented in wooden barrels and sold draught from the wood. We also offer an apple pressing service in the Autumn.

**9-11 Middle Leigh,
Street BA16 0LB**

Opening hours:

- Mon-Sat: 5.30pm
- Sunday: 10-12.30pm

**Contact: 01458 442367
andrew@heckscider.com
enquiries@hecksfarmhousecider.co.uk
Heckscider.com**

40 STREET MARKET



Bustling street market in Street offering a diverse range of fresh local produce, crafts and tasty street food. Right in the heart of the town – they close the High Street.

**High Street,
Street BA16 0HP**

Opening times:

- Thurs: 9am-3pm
- www.mendip.gov.uk/
article/8377/Street-Market**

WELLS

CHEDDAR & WOOCKEY

Nestling in the foothills of the Mendips, Wells is often called 'a jewel' by tourists and residents, not just for its glorious medieval architecture, but for the richness of life in this tiny city, with food at its heart, known for its fabulous **markets**, which happen twice a week on the cobbled Market Square. In the shadow of the great Cathedral and Bishop's Palace gates, you can browse the stalls for a picnic lunch from the wealth of local fare on offer and choose your spot to watch the world go by. Or wander down to our 'artisan quarter' and settle in for some serious soul food at the always gut-gladdening **Good Earth** – a Wells' institution, serving delicious local 'whole food' since the 70s.

Another indie advocate of 'local' is **LOAF Bakehouse**, whose secret courtyard comes to life on summer evenings as tables fill up outside, drawn to the delicious smells from the wood-fired pizza oven. But, of course, you don't have to eat out to eat well. At the Connect Centre, they'll be celebrating some '**Nifty & Thrifty**' ways to discover local, sustainable, low waste and affordable food with a whole day of celebration of local food on Saturday the 16th July. Then there are the growers and producers in the countryside around Wells. You don't have to travel far to find food being grown with a passionate commitment to sustainability and community-building, whether at the **Lorax Patch**, **Wookey Goat Farm** or the **Wookey Hub**. Come and explore!



41 THE LORAX PATCH FARM



Organic smallholding and campsite on five acres of farmland near Wells. We have chickens and sometimes lambs, and grow vegetables, salads, fruits and berries. Join us for our celebration of lovingly produced food, as we host several small-scale local producers, during our Open Weekend.

**Launcherley Road,
Wells BA5 3QB**

Opening hours:

- Sat 23-Sun 24, from 10am, including other small scale producers

If camping: Booking required

Book: theloraxpatch.com
theloraxpatch.com

Contact: 07973 134904

42 LOAF. BAKEHOUSE



Loaf is a bakehouse, coffee house and playhouse – a fiercely independent café tucked away in a secret courtyard in Wells. We serve delicious coffee and fine brunch in our family-and dog-friendly space in the day, transforming in the evening into a restaurant with a hand-built woodfired oven.

**38 Market St,
Wells BA5 2DS**

Opening hours:

- Mon-Sat: 8.30am-5pm

- Sun: 9.30am-3pm

- Brunch available daily:
9am-2pm

- Wood-fired pizza:
Thurs-Sat: from 6pm

loafisbaking.co.uk

Contact: 01749 938398

43 THE GOOD EARTH



The Good Earth is a Wells institution, feeding hungry locals and visitors for over 40 years. Known for its excellent lunches and delicious coffees and cakes, it also has a wholefood store and a homeware & gift shop alongside restaurant/café. Enjoy our Food Trail special menu highlighting local producers.

4 Priory Rd, Wells BA5 1SY

Opening hours:

- Restaurant & gift shop:

Mon-Sat: 9am-4.30pm

- Healthfood store:

Mon-Sat: 9am to 5.30pm

thegoodearthwells.co.uk

Contact: 01749 678600

44 SUSTAINABLE WELLS' NIFTY & THRIFTY EVENT



Nifty & Thrifty: A Local Food Celebration, is a day of food, fun activities and learning how to manage a low waste household, with an emphasis on food, for those living with tight budgets. Stalls from local food providers, pop up café, demonstrations, crafts, cooking, growing and children's activities.

**Elim Connect Centre,
Portway, Wells BA5 2BE**

Special event:

- Sat 16: 10am-4pm

- Free

sustainablewells.org.uk

45 NO-DIG, ORGANIC VEG GROWING



Paul James modestly describes himself as 'just an ordinary garden fella growing veg in his back garden', but he has been doing so for many years. He'll be opening his veg garden to visitors and is happy to share his experience and tips for organic, no-dig vegetable growing in a small space.

**18 Chamberlain Street,
Wells BA5 2PF**

Opening hours:

-Sat 16: 2-4pm

-Sat 23: 2-4pm

More: 01749 938739

46 WELLS MARKET



There's been a street market in Wells – England's smallest city – since the 12th century. Today, a market is held every Wed and Sat, with stalls including artisan foods & drinks, fruit & veg, clothing, books and more, including live music (often), a town crier (sometimes) and a real buzz (always).

**Market Place,
Wells BA5 2RP**

Opening hours:

- Wednesdays: 9am-3pm
- Saturdays: 9am-3pm

mendip.gov.uk/wellsmarket

47 THE BISHOP'S PALACE KITCHEN CAFE



The Bishop's Palace has been home to Bishops of Bath and Wells for over 800 years. Described as a 'place of enchantment', it includes 14 acres of stunning gardens (ticket required). The Bishop's Table café (free access) is promoting dishes using fresh ingredients grown in Bishop's Palace Community Garden.

Wells BA5 2PD

Opening hours:

- Mon-Sun
- 9.30am-5.30pm

Bishop's Table opening hours:

- Daily for coffees and cakes
- Breakfast: Wed to Sun 9.30-11.30am
- Lunch: Wed to Sun: 12noon-2.30pm (last orders 5.00pm)

bishopsplace.org.uk

Contact: 01749 988111

48 WOOKIEE HUB



A village café and shop with community at its heart, selling locally sourced produce wherever we can in our shop and serving up excellent coffees, cakes and light meals in our café. During the Food Trail Festival, we'll be celebrating local produce and highlighting the food miles for items listed.

**Top Shop, High St, Wookey,
Wells BA5 1JZ**

Opening hours:

- Mon-Sat: 9.30am-5pm
- Sun: 9.30am-3pm

wookeyhub.co.uk

Contact: 01749 672784

49 PLANTS & PEOPLE



Learn to recognise your local edible plants and forage confidently though Gael Witor's introductory sessions on foraging plant identification. Gain information on plant uses and recipe ideas as well as tips on gardening organically in harmony with nature. Booking essential.

**Springfield, Knowle Lane,
Wookey BA5 1LD**

Plant foraging introductory sessions:

- Fri 22: 2pm-3.30pm
- Sat 23: 10am-11.30am
- Free but booking essential.

Optional £15 donation for recipes and written notes (all funds going to support Ukraine)

Book:

gael@witor.myzen.co.uk

[facebook.com/
PlantsnPeopleWorkshops](https://www.facebook.com/PlantsnPeopleWorkshops)

Contact: 07753 180263

50 WOOKIEE FARM



Small family-run dairy goat farm with cheeky British Toggenberg and Saanen goats, some pigs and sheep, as well as hens and two donkeys. Our farm shop sells our artisan goats cheese, yoghurt and cream, as well as goat meat, lamb and pork from our outdoor-reared animals.

**Monks Ford, Wookey,
Wells BA5 1DT**

For directions, use BA5 1LL

Opening hours:

- Farm shop open: 10am-1pm
- Visit the goats all day Saturdays & Sundays

wookeyfarm.com

Contact: 07779 145 441

51 EASTON VILLAGE HALL



Easton Village lies three miles outside Wells on the Cheddar road. During the Food Trail Festival, the village hall will host a film night, showing a selection of short (5-10 minute) films from around the world on sustainable food and farming issues, followed by a discussion of the issues raised.

**Ebbor Ln, Easton,
Wells BA5 1EP**

Film and discussion night:
- Thurs 21: 7pm
- Free
bit.ly/EastonVillageHall

52 HOLLYBROOK FARM



An organic beef farm in the hamlet of Hollybrook, Westbury-sub-Mendip, Hollybrook Farm supplies beef to a major supermarket. Farm tours with farmer Simon Dennis – learn what goes into running an organic beef farm. Simon will be part of Easton Village’s film and discussion evening on Fri 15.

**Hollybrook Lane,
Westbury-sub-Mendip
BA5 1EU**

(Up the no through lane with the post box and chevron)

Farm tour:
- Sun 17: 10:30am
- Thurs 21: 3pm
Contact: 0796 8759 660

53 PERCH HILL VINEYARD



Covering more than a hectare on the southern slopes of the Mendip Hills, Perch Hill Vineyard was first planted with 1,000 vines in 2013, followed by 2,000 in 2014. They are mainly Chardonnay, which produce fruit with excellent acidity, with some Pinot Noir & Pinot Meunier.

**Top Road,
Westbury-sub-Mendip
BA5 1HB**

Wine tours & tastings:
- Sat 16th: 12noon-2pm
- Sat 23rd: 12noon-2pm
perchhillvineyard.com
Contact:
perchhillvineyard@outlook.com

54 WESTBURY COMMUNITY SHOP AND POST OFFICE



Community-owned village store selling a range of fresh produce and kitchen essentials, and also a Post Office. We like to support local businesses so wherever possible we promote locally grown and sourced food. On Sat 23, we'll be serving cream teas using locally sourced ingredients in our garden.

**Green Lantern House,
Stoke Road,
Westbury-Sub-Mendip
BA5 1HD**

Opening hours:
- Mon-Fri: 7.45am-5pm
- Sat: 8am-12.30pm
- Sun: 9am-11am

Cream teas in our garden
- Sat 23rd: 2pm onwards
bit.ly/WsM-VillageShop
Contact: 01749 870296

55 WARREN'S FRUIT FARM



Top quality, locally produced fruit and vegetables at reasonable prices. We produce home-grown strawberries, seasonal raspberries, broad beans, runner beans, new potatoes, squash, marrow, and pumpkins, and our Farm Shop stocks a wide range of other fruit and veg sourced elsewhere.

**Wells Rd, Draycott,
Cheddar BS27 3XB**

Opening hours:
- Mon-Sun
- 8am-6pm
warrensfruitfarm.com
Contact:
warrensfruitfarm@btinternet.com

56 SEAGERS



Roadside fruit & veg store selling our own Somerset-grown sweet and juicy strawberries from April to October. A family-owned business dating back three generations, we started selling our strawberries during World War II but now also provide a wide range of fruit and veg sourced elsewhere.

**Wells Rd, Draycott,
Cheddar BS27 3XB**

Opening hours:

- Mon-Sun
- 8am-6pm

Contact: 01749 870519

57 THE CIDER BARN



The Cider Barn has been serving pints since 2012 and we pride ourselves on our range of local beers and ciders, home-cooked food with locally sourced ingredients as well as our quirky and eccentric appearance. We hold regular Open Mic and Live Music nights – come and have fun with us!

**Latches Lane Crossroads,
Draycott Road, Draycott,
Cheddar BS27 3RU**

Opening hours:

- Daily: 12noon to 11pm
- Lunch: 12noon-3.45pm
- Dinner: 6pm-9pm

theciderbarn.net

Contact: 01934 741 837

58 CHEDDAR ALES



Independent artisan brewery Cheddar Ales was founded in 2006 and is based near the famous Cheddar Gorge. Our ales have won many awards, including three golds this year alone. Join us for our sourdough pizza van nights, try a selection of our beers, and on Sat 23 there'll be live music too.

Winchester Farm, Draycott Rd, Cheddar BS27 3RP

Opening hours:

- Mon-Thurs: 2pm-4pm
- Fri-Sat: 2pm-8pm

Special event:

- Sat 23: 2pm-10.30pm
- Live music from One for the Road, 8pm-10.30pm
- Tickets (for band) £7.50 in advance or £10 on the night.

Book: bit.ly/CheddarLiveMusic

cheddarales.co.uk

Contact: 01934 744193

59 BESLEY'S FRUITS



Cliff Besley grows sweet, delicious strawberries from April to the end of September in the sunny sheltered vale of Cheddar, continuing a Somerset tradition that dates back around 100 years. You can buy his strawberries at farmers' markets and though the Somerset Local Food website.

**Besley's Fruits,
MerryFields, Draycott Rd,
Cheddar BS27 3RU**

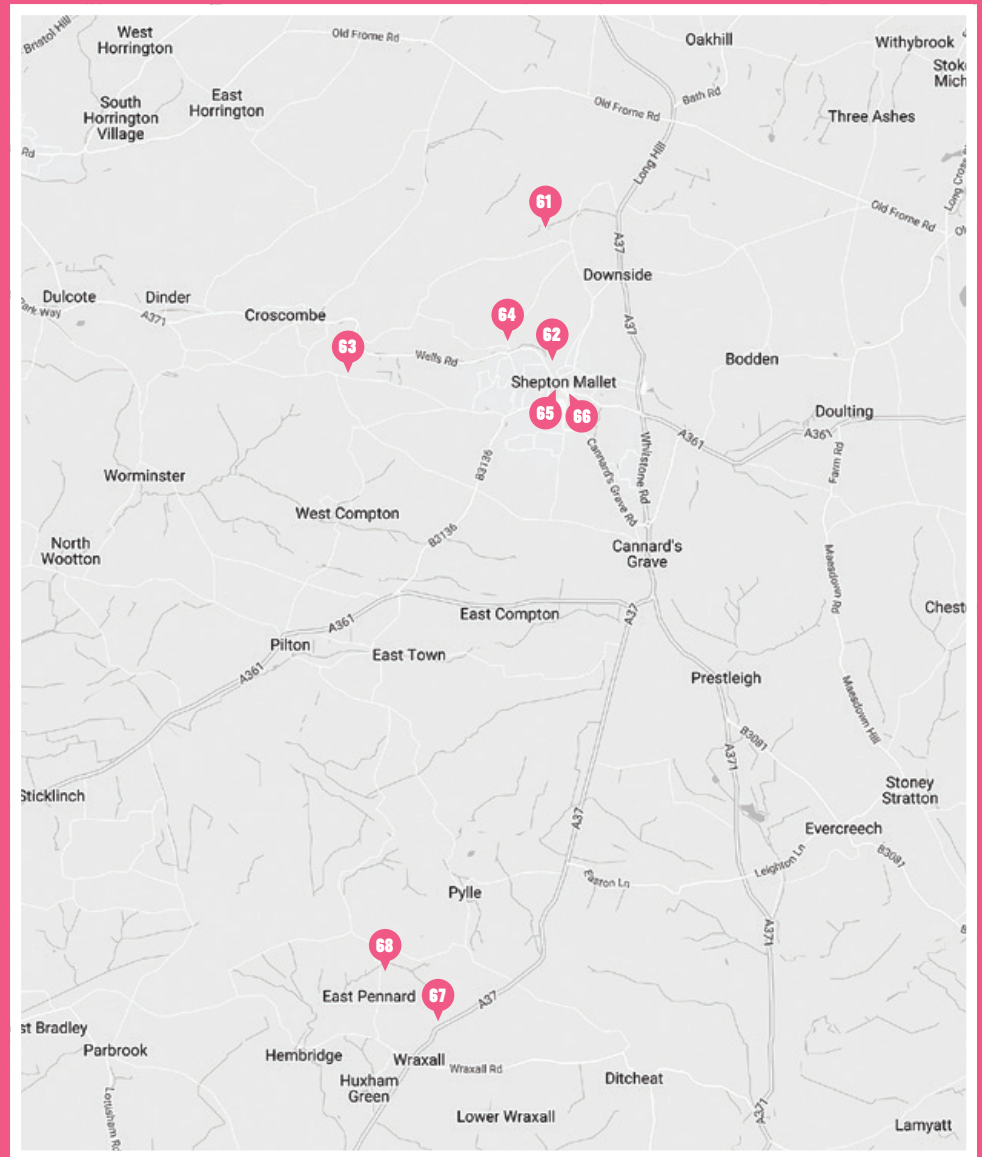
More: bit.ly/3kTVwuO

SHEPTON MALLET

'S hepton' comes from the Old English for "sheep farm", for centuries a centre for sheep farming and wool and cloth mills until their gradual decline in the 19th century. It then became famous for its lager brewing, and, over the next century, breweries and cider makers of various shapes and sizes were a feature of the town. None, though quite broke the mould like Babycham - the brainchild of Francis Showering, whose family had been making cider for fourteen generations before he reinvented pear cider as a 'genuine champagne perry.' What followed was one of the great marketing success stories of the mid 20th century: the first drink to be advertised on commercial TV in the UK and one of the first drinks in the '50s to specifically target women. Its popularity in the '60s lead to the mass planting of perry pear trees all over Somerset to meet demand, and in the 70's, a court battle with Champagne producers over the name, which astonishingly, Babycham won.

A one-off you might think, but food marketing ingenuity seems to go with the territory. In 2007 a certain Tom Calver of Westcountry Cheese (now **Westcombe**) released a livestream of a maturing round of cheese, 'to educate people about the art of cheesemaking'. Called Wedginald, the '20kg cheese from Shepton Mallet,' quickly became a global media sensation, recording 1.5 million views, with interest whipped to feverpitch as the 9 month maturation culminated in a tasting for ripeness, before being auctioned for charity. Wedginald's brief time as slow-food posterboy was over, but his spirit lives on - as anyone who's visited the cheese tent at the Bath and West Show will attest.

These stories do little to describe the huge variety of food-related enterprises taking off in and around Shepton today. Its high street, once deserted, has gradually refilled, not with chain stores, but with a brilliant raggle taggle of characterful indies, most wearing their 'low waste' low food miles ethos on their sleeves, like the Art Bank Café. Shepton's Food Forest project is particularly innovative, currently experimenting with vertical farming, while its small organic market garden at **Rock Farm** supplies produce for the local food bank. Both are funded by Coldplay, as part of their work with grass roots sustainability charities. With Shepton on the Strawberry Line Path - an ambitious project to create a continuous 30-mile traffic-free path spanning Mid-Somerset - it feels like some of that Shepton ingenuity (and a little bit of its glorious eccentricity) is reasserting itself; and the future's hopeful.



60 THE GOOD LIFE PROJECTS



The Good Life Projects is a 12.5 acre farm and kitchen garden near Shepton Mallet which also has a farm shop, workshops, events and volunteer opportunities. Learn how we farm in harmony with nature, see our rare breed sheep, pigs, chickens, ducks and geese and buy our meat and produce.

Rock Farm, Windsor Hill Lane, Shepton Mallet BA4 4JE

Opening times:

- Tues to Sat: 10am-5pm (Wed to 8pm)
- Sun: 11am-3pm

thegoodlifeprojects.co.uk

Contact:

craig@thegoodlifeprojects.co.uk

SHEPTON'S FOOD FORESTS

Food forests are 'somewhere between an allotment and an orchard' – a way for people to access organic and sustainably farmed food. Over one hundred volunteers turned up to help plant Shepton Mallet's first Food Forest in 2019, and since then more sites have been created. Come and find out what they're about.

61 ROCK FARM COMMUNITY FOOD FOREST



Rock Farm, Windsor Hill Lane, Shepton Mallet BA4 4JE

Opening day:

- Sat 23rd
- Information, children's activities, refreshments

Book: bit.ly/RockFarmFF

More: bit.ly/SM-FoodForest

62 HILLMEAD COMMUNITY FOOD FOREST



Hillmead Community Food Forest, Meadow Rise, Shepton Mallet BA4 6RQ

More information:

bit.ly/SM-FoodForest

63 WEST SHEPTON FOOD FOREST



Old Wells Road, Shepton Mallet BA5 3RR

Opening day:

- Open any time
- Bring a picnic, enjoy the space, learn from the information boards

More information:

bit.ly/SM-FoodForest

64 ECO FOOD CREATIONS



What started as a pipe dream in the Australian bush is now a reality for Millie Ayton and Jake Cleary who are developing an aquaponics farm on the outskirts of Shepton Mallet. The aim is to supply the local market with organic fruit, salads, vegetables and rainbow trout. Visit us to learn more about the eco benefits of aquaponics!

Forum Lane, Bowlish, Shepton Mallet BA4 4JG

Accessible from the public footpath leading from Draycott Road to Forum Lane.

Opening days:

- Sat 16: 10am-4pm
- Sun 17: 10am-4pm

ecofoodcreations.co.uk

Contact: 0754 686 5570

65 SHEPTON MALLET MARKET



Visit Shepton's historic Friday market, which dates back to 1318, for a wide range of fresh local produce and crafts.

**Market Place,
Shepton Mallet BA4 5AZ**

[facebook.com/
sheptonfridaymarket](https://www.facebook.com/sheptonfridaymarket)

66 THE ART BANK CAFE



Housed in a former high street bank, the Art Bank Café is a creative platform and friendly, inclusive space for community and collaboration. We serve vegan and vegetarian food, plant-based brownies and Fairtrade coffee. At night we are a bar that hosts live music, open mics, spoken word, pop-up food events, theatre and eclectic DJ sets.

**High St,
Shepton Mallet BA4 5AA**

Open:
- Wed: 9.30am-3pm
- Thurs-Sat: 9.30-3pm
& 7pm-11pm
artbank.org.uk
Contact: info@artbank.org.uk

67 WRAXALL VINEYARD



Established in 1974, we produce fantastic sparkling white and rosé wines from our stunning Somerset vineyard overlooking the Somerset Levels. Blessed with a mild climate and rich fertile soils, our location is perfect for growing vines. Join us for free tours with optional wine tastings (£5/pp).

Wraxall Rd, Wraxall, Shepton Mallet BA4 6RQ

Tours & Tastings:

- Fri 15th: 2pm / Sat 16th: 11am / Thurs 21st: 2pm
- Fri 22nd: 2pm / Sat 23rd: 11am
- Phone 07508 051209 to arrange

Afterwards:

- optional wine tasting, £5/pp
- Somerset cheese platter, £5/pp

Book: wraxallvineyard.co.uk/contact

Cellar door wine sales:

- Mon-Fri: 11am-4pm
- Phone 07508 051209 to arrange visit

wraxallvineyard.co.uk

Contact: 07508 051209

68 BATCH FARM CHEESEMAKERS



Farm shop selling delicious, award-winning cheeses made using traditional skills from milk from 260 Friesian cows, farmed in an idyllic setting on the Pennard ridge with views of the Glastonbury Tor and the Mendips beyond. Sample our famous Cheddar cheese and Squeaky Cheese Curd, and more.

**East Pennard,
Shepton Mallet BA4 6TU**

Open:
- Mon-Wed: 8am-4pm
- Saturday: 8am-10am
batchfarmcheesemakers.co.uk
Contact:
hello@batchfarmcheesemakers.co.uk

FROME

The lively town of Frome has a reputation for doing things differently, and the local food scene is no exception. Supported by a thriving independent high street, established **Farmers Market** and local initiatives such as the **Frome Food Hub**, local producers including **Vallis Veg** and **Meadowsweet Beef** are demonstrating how farming can benefit people and planet.

Frome was home to the UK's first **Community Fridge**, a project which has now been replicated across the UK; and the town's food bank run by **Fair Frome** partners with local suppliers to ensure fresh local produce really is accessible to all. Community spirit abounds, with scores of volunteers taking care of the town's parks and green spaces alongside the dedicated **Town Rangers**. Projects such as **Shared Earth Learning** and **Frome Field to Fork** provide opportunities for all walks of life to get involved with food growing in the town. Eat, drink, be merry and experience everything this unique town has to offer!

“Vibrant and vital as Somerset’s sustainable food scene seems on the surface, it cannot survive without our conscious support.”



69 **MELLS VILLAGE SHOP & CAFE**



The community owned and run shop and café are the hub of Mells Village, serving hearty breakfasts from 9am, home-cooked lunches and delicious cakes, teas and coffees. During the Food Trail Festival the shop will have tastings and the café will offer a special menu showcasing local produce.

**Woodlands End,
Mells,
Frome BA11 3PF**

Opening hours:
- Mon-Sun
- 9am-3pm

mellsvillage.co.uk/mells-café
Contact: 01373 812251

70 **VALLIS VEG**



Small farm run by Chris Smaje (author of Small Farm Future) and Cordelia Rowlett on permaculture principles producing vegetables, fruit and other products on 18 acres on the outskirts of Frome. We have a market garden, veg box scheme and educational co-op. Join us for a farm tour and tea on Sun 17.

Egford, Frome BA11 3JQ

Farm tour & tea:
- Sun 17th
- 3pm-5pm
vallisveg.co.uk
Contact: info@vallisveg.co.uk

71 **SHARED EARTH LEARNING**



Forest School practitioners based in Frome, Shared Earth Learning seeks to grow people's wellbeing outdoors. We run therapeutic horticulture groups for adults, a community growing project for young people and play sessions for children. Join us for our Open Day and speak to our team about our work.

**Wallington Way,
Frome BA11 3EJ**

We are based at Vallis Veg; find us on the footpath from Wallington Way

Open day:
- Fri 15th
- 10am-3pm
shareearthlearning.org
Contact: 07935068254

72 **RYE BAKERY**

A café and bakery in the heart of Frome, we bake a range of sourdough breads and exquisite pastries using organic flour and local grains. Our café focuses on seasonality and sustainable farming methods, sourcing vegetables from our own walled gardens and the finest Somerset producers.

**Whittox Ln,
Frome BA11 3BY**

Opening hours:
- Tues-Sat: 8.45am-4pm
- Pizza night: Fridays, from 5pm

rye-bakery.com
Contact: 07925 830852

73 **FROME MARKET**

Bustling twice-weekly market offering a diverse range of fresh local produce and crafts.

**Cattle Market car park,
Frome BA11 1BB**

Open:
- Wed: 9am-3pm
- Sat: 9am-3pm

facebook.com/fromeweeklymarket

74 **FROME COMMUNITY FRIDGE**

Help yourself to what's on the shelf! Frome's Community Fridge is open every day for anyone to use. It is restocked regularly with surplus food from local supermarkets and independent retailers, and as well as providing free food, helps people to share their abundance and reduce food waste.

**Frome Town Hall,
Frome BA11 1BE**

Opening hours:
- Mon-Sun
- 8am-6pm
facebook.com/communityfridgefrome
Contact: 01373 475574

75 WHITE ROW FARM

A family-owned working farm for 45 years, we aim to produce much of what we sell in our café and shop from our own fields, home reared pork, beef and hens. Our menu is seasonal and we sell as much local produce as possible, supporting 150 local suppliers and helping to reduce food miles.

Beckington,
Frome BA11 6TN

Farm shop opening hours:

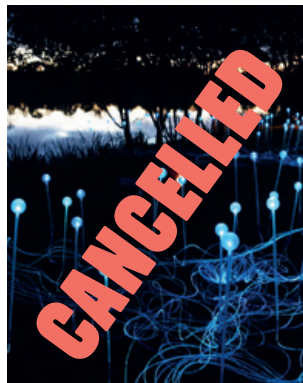
- Mon-Fri: 8am-5pm
- Sat: 9am-5pm
- Sun: 10am-2pm

Café opening hours:

- Mon-Fri: 8.30am-4pm
- Sat: 9am-4pm
- Sun: 9.30am-4pm

whiterowfarm.co.uk

78 MARSTON PARK



Marston Park describes itself as a playground for creativity with grown up food & drink. Offering luxurious glamping on a beautiful Victorian estate with stunning waterside views, it is celebrating locally sourced food and drink with drinks vans, food trucks, woodland trails, tastings & demos.

Tuckmarsh Lane,
Frome BA11 5BP

Opening hours:

- Wed: 9am-7pm
- Thurs: 9am-9pm
- Sat: 9am-11pm
- Sun: 9am-7pm

marstonpark.co.uk

Contact: 01373 489000

79 PALETTE AND PASTURE



We make delicious gelato ice creams using the sweet, fresh, unhomogenised milk from our dairy herd at Pyle Farm near Frome, flavour them with syrups made using fruit picked from our fields, and sell them in our ice cream parlour. Plus: children's play area, meet the animals, dairy-free sorbets, Round Bale Trail.

Trudoxhill,
Frome BA11 5DL

Opening hours:

- Sat & Sun, 10am-5pm
paletteandpasture.co.uk
Contact: 01373 836249

80 MEADOWSWEET FARMING CO



Our small herd of 100% pasture fed cattle are lovingly raised on Somerset meadows using regenerative farming methods. We sell top quality, nutrient dense, high welfare beef. Join our farm tours, meet our cows and learn about regenerative farming and how we are improving our ecosystem.

Holt Farm, Witham Friary,
Frome BA11 5HL

Farm Walks:

- Sun 17th & Sun 24th: 11am
- Free, maximum 30 people per tour. Book: bit.ly/3wX99yJ
- Afterwards, option to taste our beef over a light lunch (eg, pulled beef cooked in a wood-fired oven) for £10/pp
- Option to buy our beef
meadowsweetbeef.co.uk
Contact: meadowsweetbeef@gmail.com

76 FROME FOOD HUB

The Frome Food Hub is a community initiative bringing you the best, seasonal produce direct from local farmers and growers. We are an online farmer's market that truly supports local food: order online and collect on Wed evenings. Visit us to sample tasters and find out about our producers.

The Bennett Centre,
Vicarage Street, Frome
BA11 1PX

Opening hours:

- Weds: 5.30pm-7pm

fromefoodhub.co.uk
Contact: 0754 322 1548

77 FROME FIELD 2 FORK

Make friends, have fun, learn to grow and cook food with Frome Field 2 Fork. Join us on Sun 17 for a site tour and activities on our one-acre permaculture Community Market Garden from 10am, then help us harvest, cook and eat some of our produce over the fire. Max 25 people including children. Limited parking, reserved for people with disabilities.

Oak Tree Paddock,
Whitemill Lane, Frome,
BA11 4EU

Open day:

- Sun 17, from 10am
- Booking required, max 25 people, including children

Regular volunteer sessions:

- Suns & Tues: 10am-3pm
Book: fromefield2fork@gmail.com
[facebook.com/FromeField2Fork](https://www.facebook.com/FromeField2Fork)
Contact: 0785 743 7608

BRUTON

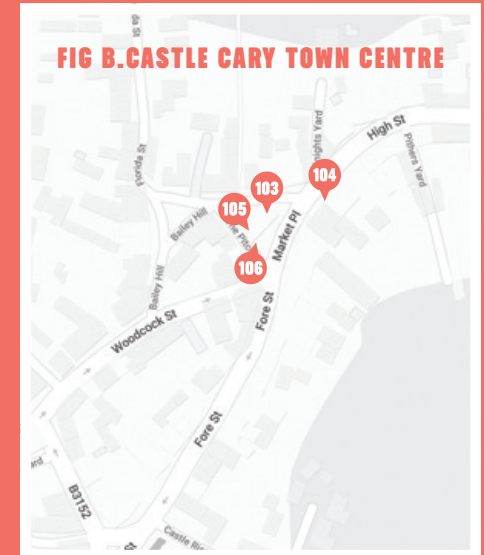
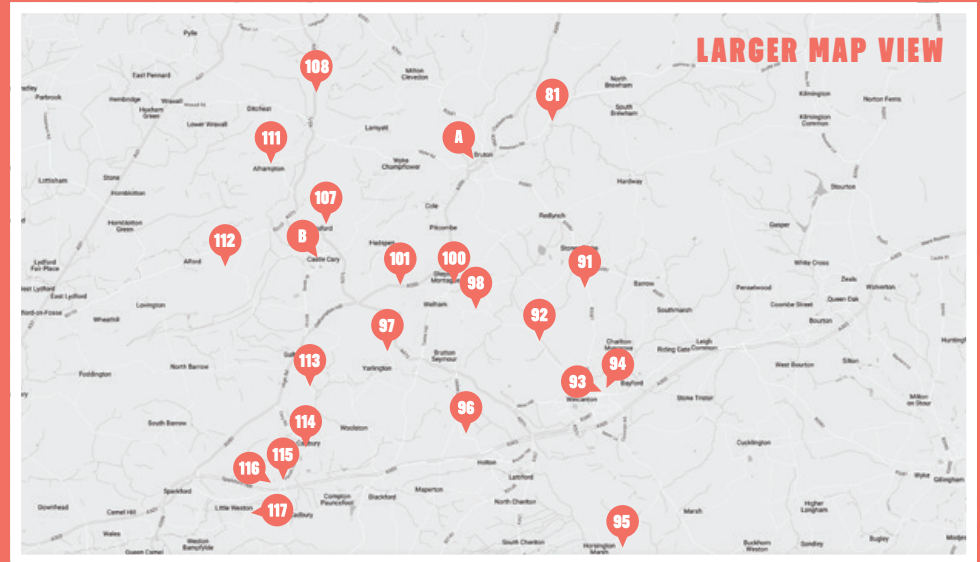
CASTLE CARY & WINCANTON

This corner of Somerset is first and foremost dairy country - home not only to some of the best farmhouse cheddars in the world and Britain's leading organic cheesemakers, but jersey milking herds and even a distillery that turns whey into vodka. But there's more to this part of the county than just cows. The area's family farms and estates produce exceptional free-range and high-welfare meat, there's a wood-fired bakery, cheese from rare-breed goats, a charcuterie producer who makes use of calves from the milk industry, organic market gardeners, the headquarters of the 'no dig' gardening movement, community growing projects, beekeepers and, of course, lots and lots of cider. And celebrating it all are the independent butchers, greengrocers, delicatessens, farmshops, pubs and restaurants that help bring life - and the very best local food and drink - to these three towns and the villages that surround them.



“There’s more to this county than just cows.”

Lucas Hollweg
Somerset-based cook,
food writer and former
Sunday Times columnist



81

GILCOMBE FARM SHOP

Gilcombe is an organic dairy farm with a farm shop and butchery. The shop stocks organic and free range beef, lamb and pork, organic poultry, cheese, organic milk (unpasteurised in plastic bottles or from a refill dispenser – glass bottles available for sale if needed) as well as wild game. We are very proud of our seasonal game we supply. We operate on a very small scale and select the very best. Birds are picked by hand, with pigeon, quail and guinea fowl all year round, and pheasant, mallard, partridge and grouse seasonally.

Gilcombe Farm, Bruton BA10 0QE

We are on Cuckoo Hill (A359), just north of Bruton

Farm shop:

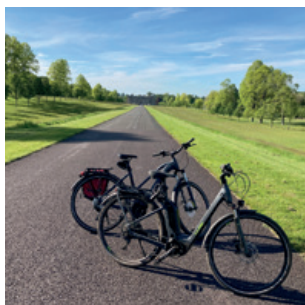
- Mon-Sat: 8am-5.30pm

- Sun: 10am-4pm

gilcombefarm.co.uk

Contact: 01749 813710

82

BRUTON BIKE HIRE

Join one of our electric cycle safaris – guided cycle tours around local cheese, charcuterie, beer, cider and wine makers. Covering 22 miles, taking in local producers of artisan food and drink in some of Somerset's prettiest villages. Lunch included. Suitable for cyclists of all levels on quiet country lanes. Start at 10am approx 5 hours. Or just hire by the day/half day for your own self-guided tour.

Station Rd, Bruton BA10 0NL**Guided electric cycle safari (incl lunch):**

- Daily: 10am start, 5 hours, 22 miles, £110/pp

brutonbikeshire.co.uk

Contact: 07812151247

info@brutonbikeshire.co.uk

83

GODMINSTER

Winner of Soil Association awards for 'the nation's favourite organic product' and 'best of organic farms (over 10 hectares), Godminster has 300 cows in 1,300 acres of beautiful landscape, producing 'deliciously creamy milk' as well as its award-winning cheddar cheese. It also boasts orchards filled with delicious fruits and herbs which are used as inspiration for many of the Godminster products. Visit their shop in Bruton, open daily for local and sustainable foodie products as well as their award-winning organic cheddars (plenty of tasters!). They are hosting two special events: a two-hour farm walking tour on Fri 15 and an exploration of cheese, wine and cider on Fri 22 at the Cellarhand.

Station Road, Bruton BA10 0EH**Two-hour walking tour:**

- Fri 15: 2pm
- Learn about our ethos of regenerative farming.
- Max 20 people. £10pp includes £5 voucher for the shop
- Book: bit.ly/GodminFri15

Lunchtime tasting session at the Cellarhand:

- Fri 22: 1pm
- Explore fantastic pairings of cheese, wine and cider
- Limited to 20 people, £10/pp

Book: bit.ly/GodminFri22

godminster.com

Contact: 01749 813 733

84

THE OLD PHARMACY

The Old Pharmacy is a wine bar, bistro and grocery store housed in a 500-year-old building that was previously a pharmacy. Founded by Michelin-starred chef Merlin Labron-Johnson who runs neighbouring Osip restaurant, it opened in 2021 and says: 'We celebrate Somerset produce while taking inspiration from farmhouse kitchens in rural France and Italy. A daily changing blackboard menu offers small dishes to share, using home-grown ingredients from our farm and the tiny adjacent shop sells grocery items to take away as well as Roundhill coffee, organic wines and local cider.'

3 High Street, Bruton BA10 0AB**Opening hours:**

- Mon & Tues: 6pm-10.30pm, drinks & dinner
- Wed-Sun: 9am-3pm, breakfast & lunch, and 6pm-10.30pm, drinks & dinner

oldpharmacybruton.com

Contact: 01749 813111

85

BILL THE BUTCHER / SPAR BRUTON

A family-run business going back over 40 years, Bill the Butcher is located within the SPAR supermarket in Bruton. It was established in 1979 with the mission to provide high quality, locally sourced food from the best local farmers and growers. It is Somerset's only accredited specialist rare breed butcher, offering full traceability and traditional breeds, properly hung and carefully butchered including regeneratively farmed beef, local lamb, pork and poultry, as well as home made sausages and faggots.

**SPAR, 11 High Street,
Bruton BA10 OAB**

Opening hours:

- Mon-Sun: 8am-9pm

Website: bit.ly/3wCqAWB

Contact: 01749 812388

86

AT THE CHAPEL

A restaurant with its own artisan bakery, wine store and eight bedrooms, all housed in a beautiful 17th century building with an 18th century congregational chapel and a stunning, south-facing outdoor terrace. Our bread is baked the long, fermented, traditional way, using stone-ground organic flour, water and salt. We work closely with local organic and biodynamic growers (including Charles Dowding), farmers and cheesemakers as well as the best Italian suppliers, to offer a relaxed Mediterranean approach to British food.

28 High Street, Bruton BA10 OAE

Film Screening:

- Tues 19: 7pm-9pm

- Kiss the Ground, introduced by Jane Durney, One Planet Bruton

- £10/pp, incl arrival drink

Book: bit.ly/3OAg57o

Restaurant:

- Daily: 8am-11am, 12-6pm

- Sun: 9am-12.30pm

Bakery:

- Daily: 8am-6pm

Clubroom:

- Fri: 6pm-10pm

atthechapel.co.uk

Contact: 01749 814070

87

THE SUN INN AND AKBAR'S KITCHEN

Friendly, family-run 13th century inn with a wide range of drinks along with a traditional pub menu. It also specialises in an authentic Persian menu created by Persian chef Abkar who runs the in-house Abkar's Kitchen. Example dishes include Khoreshte-Gheimeh (pieces of lamb cooked in a tomato-based sauce with spices, herbs, dry lime, garlic, split peas, served with saffron rice & salad). During the Food Trail Festival we will offer two Somerset Ales and Bruton-produced organic cider.

**33 High Street,
Bruton BA10 OAH**

Open (pub):

- Sun-Thurs: 12 noon-11pm

- Fri/Sat: 12-12am

Akbar's Kitchen:

- Daily: 12 noon-2.30pm

& 6pm-9.30pm

thesuninnbruton.co.uk

Contact: 01749 813493

akbarskitchen.com

Contact: 01749 813777

88

**BRUTON WHOLEFOODS
(HIGH STREET ORGANICS CO-OP)**

Welcoming, independent high street co-op with a great range of wholefoods, organic and local produce. Many of our vegetables and dairy products are organic, and several local smallholders and producers supply the shop regularly with fruit, vegetables and other products. Where possible we stock Fairtrade, ethically sound, low or no packaging products, and we have an extensive range of foods that are 'free-from'. We also sell household cleaning products, toiletries and greetings cards.

**57a High Street,
Bruton BA10 OAW**

Opening hours:

- Mon-Fri: 8.30am-5pm

- Sat: 9am-1.30pm

brutonwholefoods.org.uk

Contact: 01749 814811

89

DURSLADE FARM SHOP

Set within Hauser & Wirth Somerset, Durslade Farm Shop supports local farmers, makers, and growers to showcase only the very best produce from their local community. The 100% grass-fed beef and lamb available in their butchery is reared on their 1,000-acre farm which backs directly onto the shop and their deli is filled with handpicked cheeses, homemade delights and foraged condiments.

**Dropping Lane,
Bruton BA10 ONL**

Opening hours:

- Tues-Sat: 9am - 6pm

- Sun-Mon: 9am - 5pm

durslodefarmshop.co.uk

Contact: 01749 717130

90 ROTH BAR & GRILL



The in-house restaurant for Hauser & Wirth works closely with local farmers, gamekeepers and gardeners to use ethical British produce with a focus on sustainability. They say: 'We cook with the seasons, focusing on sustainable produce from our farm and walled garden.'

**Dropping Lane,
Bruton BA10 0NL**

Open:

- Tues-Sun:

Breakfast: from 9am

Lunch from 12noon

Afternoon tea from 2.30pm

- Thurs-Sat: Dinner from 6pm

rothbarandgrill.co.uk

Contact: 01749 814 700

91 KIMBERS' FARM SHOP & CAFE

Farm shop and café on a livestock and dairy farm located in the ancient parish of Charlton Musgrove where the Kimber family have been farming on the lush pastures of the Blackmore Vale for 350 years. Animal welfare is a top priority. Our farm shop and café sell our own Angus beef, lamb, hogget and mutton, Gloucester old spot pork and seasonal poultry, as well as raw milk from the dairy herd, plus lots of other local produce. On Sat 23, there will be a special Farm Open Day (details below).

**Linley Farm,
Charlton Musgrove,
Wincanton BA9 8HD**

Farm Open Day:

- Sat 23rd:

Including trailer rides across the fields to see milking and other farm activities

- Wildlife stalls

- Other local suppliers will be there for tastings and chat

Farm Shop & Cafe:

- Butchery demos weekday 3pm

- Tues-Fri: 9am-5pm

- Sat: 9.30am-5pm

kimbersfarmshop.co.uk

Contact: 01963 33177

92 KEEN'S CHEDDAR



The Keen family have been making unpasteurised cheddar at Moorhayes Farm since 1899. Five generations later, they are one of a small handful of farmhouse producers making traditional cheddar with raw unpasteurised milk from grass-fed cows on their own farm. Keen's Mature and Extra Mature Cheddar and whey butter are available to buy from a fridge on the farm (cash only). Keen's is also taking part in the Kimber's Farm Open Day on Sat 23.

**Keen's Cheddar, Moorhayes Farm, Verrington Lane,
Wincanton BA9 8JR**

Opening hours:

- 9am-5pm

keenscheddar.co.uk

Contact: 01963 32286

93 WINCANTON FRUIT AND VEG



We're a fruit and veg shop that has become a hub of the local community. We buy locally whenever possible, including the surplus from people's orchards and gardens. We also stock a range of other locally sourced or eco-friendly products, such as apple juice from Dowdings at Shepton Montague and oils and dressings from Fussels of Frome. We will be making a particular point of highlighting Somerset produce during the Trail.

**The Applegarth Emporium,
8 High Street,
Wincanton BA9 9JP**

Opening hours:

- Mon: 9.30am-5.30pm

- Tues-Fri: 9am-5.30pm

- Sat: 9am-4pm

bit.ly/wincantonfv

Contact: 07871 609345

94 ANDREW BARCLAY BUTCHERS



Andrew Barclay started out as a 12-year-old butcher's boy. Sixty years later, he's still in the same business. This traditional family butchers prioritises sourcing locally from high welfare producers. Award-winning lamb comes from Steve Bevan at Prestleigh near Shepton Mallet, while much of the beef is sourced from Bevan's father-in-law on a neighbouring farm. Much of the pork comes from James Mitchell's farm near Taunton, where it is outdoor reared and fed on home-grown cereals.

**45 High St,
Wincanton BA9 9JU**

Opening hours:

- Mon-Fri: 7am-4pm

- Sat: 7am-2.30pm

facebook.com/andrewbarclaybutchers

Contact: 01963 34880

95 FELTHAM'S FARM



Award-winning organic, artisan cheesemakers, best known for Renegade Monk (Supreme Champion, Virtual Cheese Awards 2020), Rebel Nun and Gert Lush, in the beautiful Blackmore Vale. We raise pigs, sheep, chickens, ducks and quail on our 22-acre organic, eco-friendly smallholding which uses solar panels and ground source heating. Watch whey being fed to pigs; nature trail through fields; take part in a cheese tasting.

**Horsington Marsh,
Templecombe BA8 0EN**

Cheese tasting:

- Daily: 11-1pm, £10/pp, includes your first cheese purchase
felthamsfarm.com

Contact: 01963 370857

96 ELLISCOMBE DAIRY FARM



Owned by the Wadman family, this dairy farm produces unpasteurised milk from its award-winning pedigree Jersey cows – the Wisteria Herd. The raw milk is available to buy from the cash-only farm shop, together with local eggs, locally grown potatoes, locally produced apple juice and biscuits. Young calves are often to be found in the barns around the farmyard. The farm shop is self-service and open every day.

Wisteria Cottage, Elliscombe Farm, Higher Holton BA9 8EA

Opening hours:

- Daily: 5am to 8pm

facebook.com/elliscombefarm

97 SOMERSET FEAST AT SHATWELL FARM



On The Spoon, run by Somerset-based cook, food writer and former Sunday Times columnist Lucas Hollweg, and his partner Lucie Reader, serves up laid-back feasts with generous flavours, inspired by all the good things the area has to offer. For the Food Trail they'll be cooking a Somerset Feast at Shatwell Farm on Sat 23. Details: somersetfoodtrail.org. Booking early advised!

Shatwell Ln, Yarlington, Wincanton BA9 8DL

Somerset Feast:

- Sat 23: from 7pm

onthespoon.co.uk

Contact:
info@onthespoon.co.uk

98 DOWDING'S APPLE JUICE AND CIDER



We grow organic apples and harvest them from where they are surplus to make our award-winning ciders and apple juices. We've won Golds at the Somerset Cider Championships, British Cider Championships and Taste of the West. Walk in our orchards, see our 'Apple HQ' production unit, guided tours, apple and cheese-themed picnic boxes. Contact to park next to 'Apple HQ' which has a toilet with wheelchair access.

Apple HQ, Shepton Montague, Wincanton BA9 8JW

Open Orchard:

- Daily except Mon: 10-5pm
- Nominal £1 entrance fee (for licensing reasons) to be donated to Pitcombe Rock Falconry – our organic orchards rely on owls for pest control

dowdings.co.uk
Contact: 01749 812652

99 SOUTHDOWN CIDER



Small artisan cider maker with a rapidly increasing band of followers who appreciate well-crafted ciders and apple juices, all made from natural, local ingredients. In 2019, we won Supreme Champion British Cider at the British Cider Championships, beating 450 other British ciders. Much of our cider and apple juice is made from unsprayed local orchards with heritage apples that would otherwise go to waste. Open on Sat 23 and Sun 24 for tutored cider tastings, equipment display, learn about cidermaking, cider to drink in the garden.

Rosebank, Southdown, Shepton Montague, Wincanton BA9 8JP

Open:

- Sat 23 & Sun 24: 10-4pm

southdowncider.com
Contact: 0779 698 7281

100 THE MONTAGUE INN



Hidden away amongst the Somerset country lanes between Bruton and Wincanton is the Montague Inn, a traditional 18th century country pub where everyone receives a warm welcome. Noted for local sourcing of food and drink, our restaurant delivers gastro pub-style food using the best local, seasonal produce in a lovely setting, with huge picture windows opening onto the terrace and garden with wide reaching rural views. During the Food Trail Festival we'll be providing a menu based on Somerset food and drinks.

**Shepton Montague,
Wincanton BA9 8JW**

Open:

- Tues-Sat:
12pm-3pm (food served until 2pm)
6-11pm (food served 7pm-9pm)
- Sun: 12-2.30pm

themontagueinn.co.uk

Contact: 01749 813 213

101 THE NEWT IN SOMERSET



A working estate with a high-end boutique hotel, Hadspen House (once inhabited by garden designer Penelope Hobhouse), and acres of splendid gardens, woodland, farmland and cider orchards. The Newt has its own bakery, butchery and farm shop selling produce from the estate, such as grass-fed, high welfare beef and lamb and it also makes its own cider, apple gin and apple juice. Membership is usually required to visit The Newt but for the Food Trail Festival, it is putting on a Cyder Cellar Tour and Tasting for up to 20 people.

**A359, Hadspen,
Bruton BA7 7NG**

Cyder Cellar Tour and Tasting:

- Wed 20: 11 am-11.45am
- Max 20 people,
booking required
- Book: bit.ly/cydertasting

thenewtinsomerset.com

Contact: 01963 577727

102 THE SOMERSET WINE COMPANY



Small family-owned independent wine merchant that believes in showcasing wines by the best smaller producers which convey a strong connection to the land where the grapes are grown. We champion the best locally made wines, ciders and beers – and even have our own gin, Sweet Track, named after the Neolithic timber walkway located in the Somerset Levels. We'll be highlighting Somerset wine, beer and cider makers during the Food Trail Festival.

**Pitchings House, Market
Place, Castle Cary BA7 7AL**

Open:

- Shop: Mon-Sat: 10am-6pm
- Wine bar: Thurs & Fri,
6pm-10pm
- Thurs night is pizza night

somersetwinecompany.com

Contact: 01963 548228

103 PINSENTS DELI



Pinsents Deli in the centre of historic Castle Cary was founded by Charlie Pinsent five years. He seeks out the best food producers globally but also has a focus on local and sustainable Somerset produce. Visit Pinsents for kitchen essentials, hard-to-find delicacies, a huge range of cheeses, gorgeous cakes, delicious coffee and flavour-packed salads and soups (fancy a fregola, roasted butternut, fennel, radicchio and parmesan salad, anyone?).

**Market Place, High Street,
Castle Cary BA7 7AL**

Open:

- Mon-Sat: 9am-5pm

pinsentsdeli.co.uk

Contact: 01963 351000

104 THOROUGHLY WILD MEAT



Artisan butchers set up in 2003 with the sole aim of producing truly excellent meat. We source from hand-picked suppliers, only buying the best animals we can find – naturally fed, well-looked after and of specific provenance. Most of it is specifically reared for us. We are known for salt marsh lamb & mutton, dry aged red ruby beef and Mangalitsa pork (a deeper and 'meatier' taste than more conventional breeds).

**1 High St,
Castle Cary BA7 7AN**

Open:

- Tues-Sat 9am-1pm

thoroughlywildmeat.co.uk

Contact: 01749 321021

105 THE GEORGE HOTEL



Set in picturesque Castle Cary, the George is a quaint 15th-century thatched-roof inn and hotel that aims to provide a 'home from home' welcome for guests. We offer a traditional-style menu with food that is locally sourced and cooked on the premises. We are proud to be featured in the Best Pub Guide for offering three local 'Cask Marqued' ales. We will produce a special 'Somerset Food Trail' menu using locally sourced food during the Food Trail Festival.

**Market Place,
Castle Cary BA7 7AH**

Open:

- Mon-Sat: 10am-11pm
- Sun: 10am-10.30pm

georgehotelcastle Cary.co.uk

Contact: 01963 350761

106 CASTLE CARY MARKET



Somerset's prettiest market town, Castle Cary is a small town with a big heart. It has a regular Tuesday market and thriving vintage event once a month. The vibrant Tuesday street market offers a comprehensive range of produce, including 60 varieties of West Country-sourced fish, greengrocery and eggs, artisan bread, rolls and scones, homemade jams and chutneys, cheese and home-baked pies and savouries. Also plants and crafts.

**Market Place,
Castle Cary BA7 7AH**

Open:

- Tues: 9am to 2pm

castle-cary.co.uk/market

107 EAT CARY COMMUNITY GARDEN



This growing space project is based near Ansford Academy on the corner of Maggs Lane. We meet every Saturday 2pm to 4pm to grow and pick vegetables. Those with more gardening experience help those who haven't any, and we all learn to enjoy not just eating, but growing our greens. Informal look round with one of the regular workers, join in some work, enjoy simple refreshments including things made from our produce.

**Maggs Ln,
Castle Cary BA7 7JJ**

Open:

- Sat 16th, afternoon

castle-cary.co.uk/eat-cary

Laura Tilling: 01963 351461

108 WESTCOMBE DAIRY & CHARCUTERIE



We make traditional clothbound Cheddar and other cheeses from unpasteurised cow's milk. Our cows graze on the lush Westcombe pasture, nourished by its diverse flora. Expressing the full character of our East Somerset terroir, Westcombe Cheddar is one of only three cheeses to be honoured with the 'Artisan Somerset Cheddar' designation from Slow Food. We also produce handmade charcuterie in limited quantities from our pasture-reared bull calves and pork from Gotheleney Farm. Farm shop, tours of cheese/charcuterie/beer production and tastings, in partnership with Wild Beer Co (venue 109).

Lower Westcombe Farm, Evercreech, Shepton Mallet BA4 6ER

**Cheese/charcuterie tours
& tastings:**

- Wed 20: 3pm - 1.5hr brewery and dairy tour, 30min beer and cheese tasting, £20/pp
- Book: edd@wildbeerco.com

Westcombe Dairy Shop:

- Mon-Fri: 9am-5pm
- Sat 10.30am-3pm

westcombedairy.com

Contact: 01749 838742

109 WILD BEER CO



We are a true farmhouse brewery and were born out of a love of fermentation, barrel-ageing and flavour. We believe our beers are more memorable and more flavourful because we make them using nature, science and a little Somerset magic. Visit our cheese & beer shop and join our special brewery & dairy tour & tastings.

**Lower Westcombe Farm,
Evercreech, Shepton Mallet
BA4 6ER**

Brewery & cheese tour, tastings:

- Wed 20: 3pm £20/pp
- 2 hrs, max 10 people
- Book: edd@wildbeerco.com

Westcombe Dairy Shop:

- Mon-Fri: 9am-5pm
- Sat 10.30am-3pm

wildbeerco.com

Contact: 01749 838742

110 CHARLES DOWDING



Charles Dowding is a British gardening legend and the guru of no-dig gardening. A self-taught gardener, he was an early proponent of organic gardening and pioneered the no-dig method in the UK. He says: 'No dig saves space so it can work in any size garden. Discover the joy and ease of working with nature and grow plentiful, healthy food while helping the soil and planet.' He has written 12 books and trained many people. Learn more on this guided £12 tour of his garden. Book early!

Homeacres, Alhampton, Shepton Mallet, BA4 6PZ

Tour of Homeacres:

- Thurs 21: 6.30-7.45pm
- Booking required; £12/pp, max 22 people
- Book: charlesdowding.co.uk/events

charlesdowding.co.uk

Contact: admin@charlesdowding.co.uk

111 BLACK BEE HONEY



British honey producer founded in 2017 out of a love of raw, unblended honey and to support British bees, with apiaries in Somerset. Founders Paul & Chris named Black Bee Honey after the almost extinct native British bee, *Apis Mellifera Mellifera*, as they support British bees and their keepers. Join them at Charles Dowding's garden for a hive inspection (they'll supply the beekeeping suit) and honey tasting.

**Homeacres, Alhampton,
Shepton Mallet, BA4 6PZ**

Hive inspection & honey tasting:

- Fri 22, 2-3.30pm
- Booking required: £15/pp, 12 people max.
- Book: blackbeehoney.com

blackbeehoney.com

Contact:

hello@blackbeehoney.com

112 SOMERSET SPIRIT CO



Distillery handcrafting award-winning Milk Vodka and Milk Gin. We use the leftover whey from the cheesemaking process at Wyke Farms, extracting the sugars in this waste product to make a truly unique spirit. We triple distil this spirit to make our smooth and creamy vodka and use locally sourced botanicals to craft this into our unique milk gin. Visit our shop, sample our spirits, book a tour.

**Old Army Distillery,
Camp Road, Dimmer,
Castle Cary BA7 7JB**

Shop Open:

- Mon-Sat: 9am-5pm
- Book tours on website £25/pp, includes drink, cheese and nibbles
- Max 8 people per tour

somersetspirit.com

Contact:

sales@somersetspirit.com

113 WILD GARDEN



Small-scale organic market garden that specialises in salad, leafy greens and herbs, which are sold very locally to shops, restaurants and caterers within 10 miles of the garden so it's always super fresh. We grow completely naturally, using regenerative, no-till growing methods. Visit the garden on our open day, bring a picnic, eat under the apple trees, home-made light refreshments and produce available.

**Sandbrook Lane,
Galhampton BA22 7BG**

Open:

- Sat 16: 10am-2pm
- 11.30am: one-hour
garden tour

wildgardenveg.co.uk
Contact: 07939 439 571

114 NORTH CADBURY VILLAGE STORES



This much-loved, family-run village shop is the place to buy the world-famous Montgomery's Cheddar and Oglethorpe cheese in the heart of the community where they are produced. The shop also sells potatoes grown on the Montgomery family farm, as well as honey from local beekeepers and other Somerset produce. Also an in-store bakery and delicious, fresh local meats available.

**6 Woolston Road,
North Cadbury BA22 7DW**

Open:

- Mon-Fri: 8am-5.30pm
- Sat: 8am-1pm
- Sun: 9am-1pm

bit.ly/3fny5n6

Contact:
village.stores@yahoo.com

115 CHAPEL CROSS TEA ROOM & GOATS CHEESE



Chapel Cross Tea Room has a small milking herd of Golden Guernsey goats that play in the paddock alongside the converted horsebox tearoom. Owner Rose Adams uses the milk to make small batches of soft and semi-hard goat's cheese. The tea room is open in the mornings for coffee and cake, come and see the goats any time. There will be two tours of the dairy during the Food Trail Festival.

**Parish Hill, South Cadbury,
Yeovil BA22 7ET**

Horsebox tearoom open:

- Mon-Fri: 10am-12 noon,
for coffee and cake
- Come and look at the
goats any time

Cheese room tours:

- Fri 22, 2pm
- Sat 23: 10am & 2pm

facebook.com/chapelcross2

116 TEALS



A destination on the A303, TEALS is a farm shop, restaurant, purveyor of gorgeous lifestyle products and gifts, and a pending B Corp business. We avoid mass food production that travels further and removes taste, instead joining the many brilliant farm shops around the country focusing their energies on finding local products that reflect the very strong link between nourishing food and well-being which is so relevant in the current climate.

**1 Orchard Lane,
South Cadbury BA22 7FS**

Open:

- Mon-Sun: 8am-6pm

teals.co.uk
Contact: 01963 361755

117 KING BRAIN CIDER AND SPRING WATER DRINKS



We are the fifth generation of the King Brain family to farm here at the foot of Cadbury Castle. We farm organically and it is very important to us that we look after our soils, enhance biodiversity, and preserve the natural beauty of the landscape. We make still and sparkling Somerset ciders using traditional variety cider apples grown in beautiful, heritage cider orchards, as well as delicious sparkling organic elderflower, rhubarb and ginger and lemon pressés from our wonderfully clear, pure natural spring water.

**Little Weston Farm,
Little Weston,
Nr Yeovil BA22 7HP**

Farm shop:

- Daily: 9am-7pm

kingbraindrinks.co.uk
Contact: 07905 367614
or 07914 494330

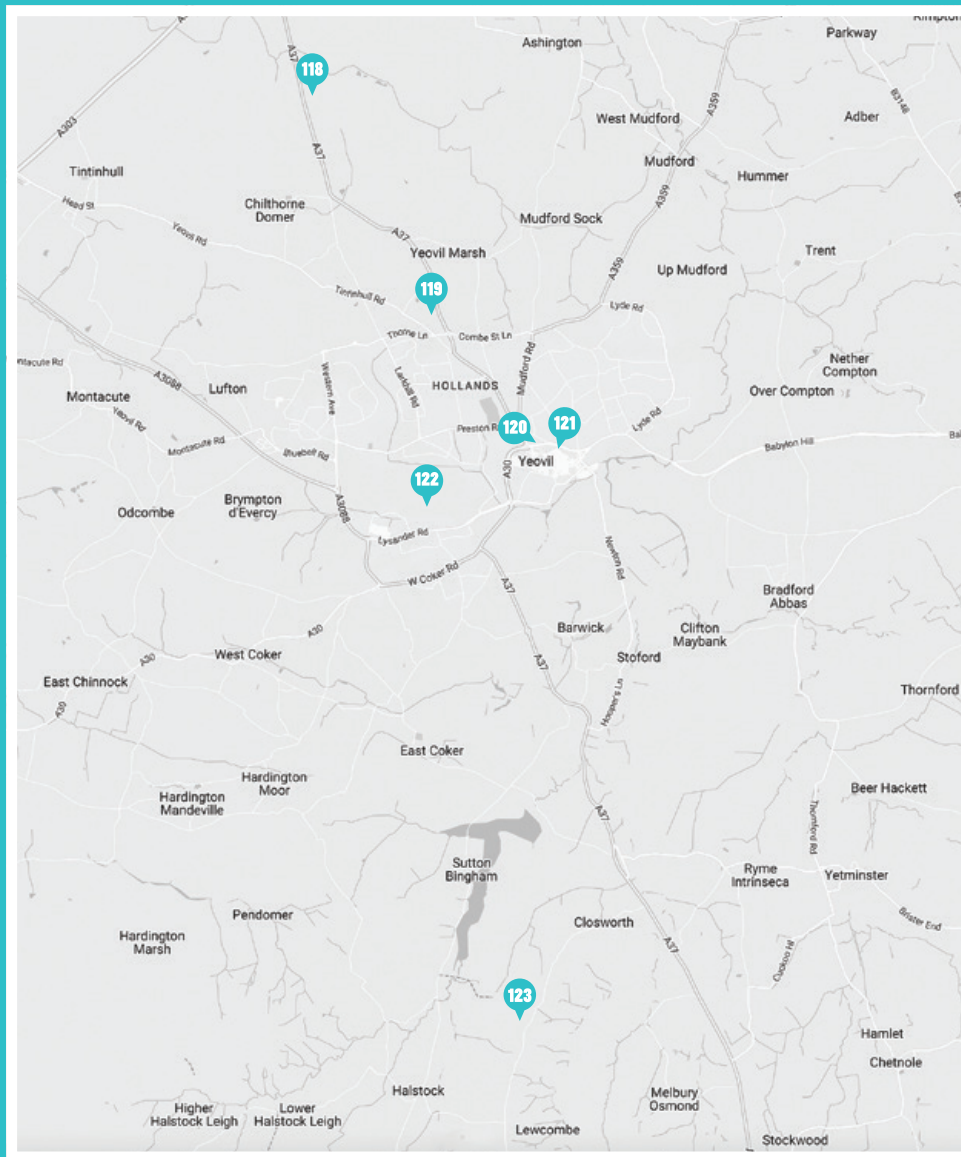
YEOVIL & ILCHESTER

Yeovil is a busy, growing town of around 46,000 people, surrounded by miles of varied and beautiful countryside, supporting a growing number of food businesses and artisan producers of note. The town takes its name from the river Yeo, which winds its way from its source in the Dorset Hills through lush grazing lands, down through Ilchester to the Somerset Levels and Moors near Langport.

The land around here is mostly a mix of arable, dairy herds and beef cattle, but there's also a herd of some 250 water buffalo; organically reared at Higher Oakley Farm, grazing on fresh grass, producing rich ice-cream, flavoursome meat and award winning mozzarella cheese. Sprinkled around the hills, vales and meadowlands of the area are some glorious walks, pretty ham stone villages, heritage manor houses, and a good choice of out-of-town farm shops, farm cafés and gastropubs. The variety of local food producers, markets, and local food festivals continues to grow year on year as 'local loyalty' builds.

“Every time you spend money, you're casting a vote for the kind of world you want.”

ANNA LAPPE, AMERICAN FOOD WRITER



118 WEST COUNTRY WATER BUFFALO



Our herd of 250 buffalo are a mix of Romanian and dairy Italian, and we sell grass-fed meat, raw milk, ice cream and mozzarella under our Buffalicious brand. We are proud to be a genuine family farm producing ethical, sustainable food in harmony with nature. Our water buffalo are slow reared and grass fed, produce a very lean and tender beef full of flavour. The milk is silky smooth, higher in butterfat than standard cows' milk. Sample our produce, visit our farm shop, have a buffalo milk latte or ice-cream and meet some of the buffalo.

Higher Oakley Farm,
Yeovil BA22 8LS

Opening days:
- Fri 15 & Sat 16: 12 noon-3pm

buffalicious.co.uk
Contact: 07759 853303

119 APPLE TREE FARM SHOP & RESTAURANT



Championing growers, bakers, butchers and producers within a 25-mile radius, the Apple Tree Farm Shop and Restaurant tell the story of the local landscape and changing seasons. During the Food Trail, there will be food tastings, special offers and local produce on the menu in the restaurant.

Brimsmore Gardens,
Tintinhull Rd,
Yeovil BA21 3NU

Opening hours:
- Mon-Sat: 9am-6pm
- Sun: 10am-4:30pm
(restaurant closes 4pm)

thegardensgroup.co.uk
Contact: 01935 403158

120 COW & APPLE



Sample food and drink from our locally sourced menu, participate in our Somerset quiz. Local restaurant specialising in burgers and cider, sourcing produce locally wherever we can! Inside or outside dining, overlooking the beautiful church green in the heart of Yeovil.

8-10 Church St,
Yeovil BA20 1HE

Opening hours:
- Tues-Thurs: 4pm-9pm
- Fri-Sun: 12pm-9pm

cowandapple.co.uk
Contact: 01935 433292

121 TAKE NO WRAP ECO STORE

Shop green and local with Yeovil's only refill store. Eco-friendly shopping offering unpackaged dry foods, such as pasta, rice & grains, as well as plastic free toiletries. During the Food Trail, there will be duck food offerings for children to walk down to Ninesprings Country Park and tea tasters.

Quedam Shopping Centre,
Ivel Square, Yeovil BA20 1EY

Opening hours:
- Mon: 10am-6pm
- Tues-Thurs: 10am-3.30pm
- Sat: 10am-5pm

takenowrap.co.uk
Contact: 01935 474826

122 ECOFAIR YEOVIL

Organised by the Diocese of Bath and Wells, EcoFair Yeovil will have speakers from the diocese, local organisations and specialists looking at environmental issues. Local products, stall holders, demonstrations, talks & workshops.

Holy Trinity Church,
Lysander Rd, Yeovil BA20 2BU

Opening hours:
- Sat 16, free 10am-4pm

More information:
bit.ly/EcoFairYeovil
Sara Emmett: 07900 694 118

123 LIBERTY DAIRY

Founded in 2018, we sell our organic milk locally through vending machines and also deliver organic milk, cream, free-range eggs and honey to customers within a 25-mile radius. We aim to produce milk sustainably - no plastic, minimal food miles. Visit this working organic dairy farm, meet farmer Peter Lemmey, try our ice cream, stroll in an organic apple orchard.

Liberty Farm Closworth Road,
Halstock, Yeovil BA22 9SY

Farm visits:
- Sat 16 & 17: 2-4pm
- Sun 17 & 24: 2-4pm

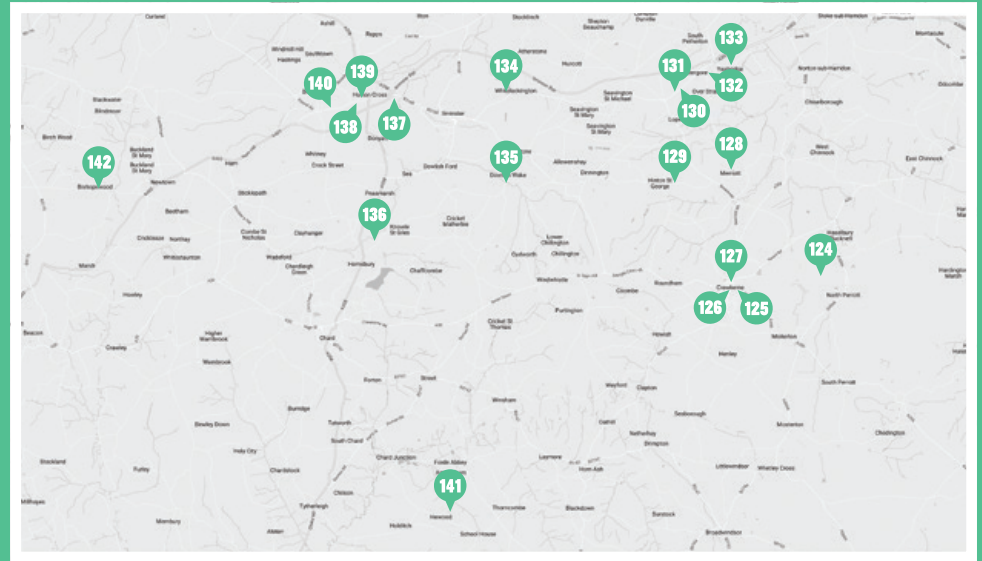
libertydairy.co.uk
Contact: 07432 156245

CREWKERNE ILMINSTER & CHARD

South Somerset enjoys a thriving, diverse economy. Residents and visitors are never far from beautiful, rolling countryside, cosy pubs and plenty of glorious walks, such as those around Ham Hill Country Park, centred on an iron age hill fort full of history and wildlife, with views right across the Levels – a stone's throw from rare breed farmers Bagnells, with Iron Age pigs, red ruby Devons and Jacob Sheep in 170 acres of grassland and woods.

Ham stone has been quarried near here from the Romans on, and its warm honey colour is a feature of the beautiful market town of Crewkerne, which owes its parish church and historic town centre buildings to proceeds from the mediaeval wool industry. It's fun to visit the monthly market, which always draws a fascinating range of local producers; many of whom are opening their gates to visitors for our ten-day festival, giving tours and tastings, hosting pop-ups, arts events and feasts. Equally pretty is Ilminster, whose high street and centre has a buzzy, village-y quality, with a picturesque jumble of small shops and cafes. A glamorous new addition is Phoenix Studios, developed in a former factory building by designer Alice Temperley, site of her atelier, and a cluster of creative and artisan food businesses, centrepiece of which is the Somerset: coffee bar by day, cocktail bar by night.

Chard is the southernmost town in Somerset close to the Devon and Dorset borders, and proud host to the annual 'Chard Eating Competition', which local resident Harley Richards won last year by eating '39 consecutive hot dogs and nettles'. Sadly, this year's eating competition does not coincide with the Trail, but we commend Harley's nettle foraging. And if it's quality, not quantity you're after, Chard's hinterland on the edge of the Blackdown Hills has rich pickings: like the 17th century **Candlelight Inn** with its own artisan gin, or the stimulating art and wildlife mashup that is **Lower Hewood Farm**. So much to see and taste!



CULTIVATE

Cultivate is a creative partnership, facilitated by Somerset-based arts charity Take Art, that brings local food, arts and communities together in rural locations. It is funded by the EU's Ruritage project.

Take Art provides opportunities for people of all ages, backgrounds and abilities to experience and participate in the arts. Under the Cultivate banner, it has created a truly original and exciting programme of events for this festival, with families in mind, and with a focus on telling some unique local food stories.

Throughout the festival, Cultivate will bring music, theatre performances, poetry and storytelling to venues on the Trail. To find out what's on, where and when, visit the Take Art website:

www.takeart.org/whats-on

**124 NORTH PERROTT FARM
SHOP & GARDEN CENTRE**



Family-run fruit farm and farm shop. We sell our own fruit and vegetables when in season and farm-pressed apple juices all year. Our farm shop specialises in fruit juices and local ciders and is a showcase for local produce. Lots of different ciders and we will be tasting our farm pressed apple juices. There is also a small plant centre.

**Willis Ln,
Crewkerne TA18 7SN**

Opening hours:
- Mon-Sat: 9am-5.30pm

parrettbrand.co.uk
Contact: 01460 77090
farmshop@parrettbrand.co.uk

**125 THE ALTERNATIVE
INDIAN**



Local, ethical, sustainable food with an Indian influence – pop-ups, private catering, home deliveries and campsite cook-ups near Crewkerne. We use a variety of local growers and suppliers, building strong community connections, and strive to eat seasonally. Our signature dishes include the country's only Goose Meat Samosas (the organic goose farm is less than five miles away), and Ginger Pig Paneer Pakoras!

Come and see us at the Yeovil Ecofair at Holy Trinity Church (venue 122), on Sat 16 and check out our website for other events during the Food Trail Festival.

**80 South St,
Crewkerne TA18 8AA**

Contact: 07940 735263
thealternativeindian.com

**126 BARLEY SUGAR
BAKEHOUSE**



We produce great tasting desserts, puddings and cakes using the best local ingredients from the Southwest. Start your Saturday morning the right way and enjoy a sweet treat from 7am!

**Unit 2, Oxten Road,
Crewkerne, TA18 7HN**

Open:
- Sat 16 July – 7am – 12pm

Contact: 01460 271 687
barleysugarbakehouse@hotmail.com

**127 CREWKERNE
FARMERS MARKET**

A colourful, lively market offering visitors a wide variety of fresh, high quality, locally produced food.

The Town Hall, Market Square,
Crewkerne, TA18 7LN

Open:
- Sat 16th: 9am-1pm

bit.ly/CrewkerneFM

**128 THE FEED STATION,
MERRIOTT**

Set up by cyclists looking to create a perfect pitstop café, the Feed Station is based in a beautiful Grade II listed building, serving food produced and sourced locally. They recently won Cycling Café of the Year. Whether cycling or not, enjoy breakfast, lunch or afternoon tea, or simply coffee and a delicious homemade cake.

The Feed Station, Sandy Hole,
Merriott TA16 5QR

Opening hours:
- Mon-Fri: 9am-3.30pm
- Sat-Sun: 9am-4.30pm

thefeedstationmerriott.co.uk
Contact: 01460 271598

129 HINTON HARVEST

Small scale, off-grid salad and poultry farm run on agro-forestry lines. Our land is an old tree nursery that provides a beautiful environment for our poultry and a haven for wildlife: butterflies, moths, woodpeckers, wrens, badgers, grass snakes, bank voles, harvest mice. Our free range chickens, guinea fowl and turkeys are super slow grown, resulting in a great tasting bird. Farm tour with a talk about sustainable/wildlife friendly farming.

Merriott Rd,
Hinton St George, TA17 8SL

Opening times:
- Sun 17th & 24th, afternoons only
- Visitors can visit without
booking on the days we are open

hintonharvest.co.uk
Contact: 07939 485260

130 PIP'S RAILWAY CARRIAGE

Our quirky cafe serves outstanding coffee, teas and delicious cakes crafted on-site in our brand new bakeshop. The full service restaurant creates exciting & innovative flavours inspired by our organic farm serving breakfast and lunch. All served in our refurbished 1850s train carriage booths, double-decker bus & marquee, or beautiful garden with a laser focus on local, ethical & sustainability. Take Art, for the Cultivate project, will be providing a family show on Thurs 21 July. Food and drink must be purchased on site. Pick up your tasty sharing trug from 12pm, including a delicious lunch selection, using locally sourced produce.

**Lopenhead,
nr. Ilminster TA13 5JH**

Special Event:

- Thurs 21: 12pm – pick up a sharing trug from the kitchen
- 1pm - Family show (bring a blanket to sit on)

Opening hours:

- Wed to Sat: 9am-3.30pm
- Tues: 11.00am-3.30pm
- Fri eve: 5.00pm-8.30pm

piprailwaycarriage.co.uk
Contact: 07729 685412

131 TRADING POST FARM SHOP



Farm shop specialising in local produce: preserves, bread, meat, fish, bakery. We also have a large range of organic goods, along with a West Country cheese counter and an extensive range of West Country gins, beer and cider – a proper West Country Farm Shop! Browse our extensive ranges and enjoy the producer-tasting events that will be popping up throughout the Trail.

Lopenhead TA13 5JH

Opening hours:

- Mon-Sat: 8.30am-6pm
- Sun: 10am-4pm

tradingpostfarmshop.co.uk
Contact: 01460 241666

132 THE PIGPEN



The Pigpen is a feasting venue in the heart of Somerset cider apple orchard country. Join us in eating locally produced, home-cooked food in our old fashioned hand-made marquees overlooking the orchards and hills beyond. Sit around the fires, chat with friends old and new, and if you're lucky, there might even be some spontaneous music!

**Fair View,
Over Stratton TA13 5LB**

Ticketed events:

- Sun 17: The Piglet Pen family picnic. Details and booking: takeart.org/whats-on
- Fri 22: Traditional Pigpen Friday Feast. Tickets £20
- 60 places only

Book: thepigpen.net
Contact: 07798 500916

133 HONEY POT FARM

A small farm of 5.5 acres growing apples, vegetables and chickens for eggs. We make cider, apple juice and cider vinegar and farm in a climate-friendly and sustainable manner, with no artificial additives in our products. Join us for a tasting, a tour, try our drinks and see our new microbrewery.

**Fosse Way,
Yeabridge TA13 5LW**

Farm tour

- Fri 15 & Sat 9am-1pm
- Coffee, tea, apple juice and cake available

honeypotfarm.org
Contact: 07971 656440
thecombens@aol.com

134 THE GREEN HOUSE

Food venue offering local/sustainable Somerset menu. Eat lovely food, enjoy stunning views and amazing walks around Dillington Park. Takeaway food and drink as well as zero waste shopping.

**Beech Barn, Eaglewood Park,
Whitelackington,
Ilminster TA19 9DQ**

Opening hours:

- 10am-4pm daily

bit.ly/GreenHs
Contact: 07772 286500

135 PERRY'S CIDER

We're a free-thinking, award-winning craft cider company that doesn't like being constrained. In fact we only like making craft ciders as naturally and as simply as possible, only Somerset apples, small batch techniques, 100% juice and nearly 100 years of know-how all on one site. Visit our cider farm shop, cider museum and taste our cider (charges apply).

**The Cider Mills,
Dowlish Wake,
Ilminster TA19 0NY**

Open:

- Mon-Fri: 9am-5.30pm
- Sat 9.30am-4.30pm
- Sun 10am-1pm

perryscider.co.uk
Contact: 01460 55195



**136 WHITEHOUSE FARM
CHERRIES**



Small family enterprise growing and supplying freshly picked cherries since 2009. We sell them through our Farm Shop and farmers' markets. Two guided farm & orchard tours with cherry tasting and refreshments. See our website for timings.

Whitehouse Farm, Knowle Lane, Chard, TA20 3BZ

Opening hours:

- Mon 18 (two tours)
- £4 /pp
- Limited numbers per tour, booking required.

whitehousecherries.co.uk
Contact: 01460 261215

**137 RIVERSIDE
SOMERSET**



Café and farm shop on the outskirts of Ilminster, with outdoor seating beside the River Ile. We produce all our own meat locally, and specialise in heritage breads (pork, lamb and wagyu beef) and slow-grown, grass-fed methods with an emphasis on sustainability and quality. We aim to bring local produce and people together with food that has a local story.

Unit 1, Rose Mills Industrial Estate, Ilminster TA19 9PS

Cider and Sausage Festival:

- Fri 15: Locally made cider, our own sausages & live music

Craft Fair:

- Sat 16: Craft stalls, food and live music

Shop:

- Mon-Sat: 9am-4pm

riversidesomerset.co.uk
Contact: 01460 55320

138 THE OLD CALF SHED

Café selling high quality, simple, tasty food using local seasonal ingredients. Enjoy homemade pastries, full cooked breakfasts, brunches, pizzas, freshly made salads with vegetarian & vegan options, fresh juices, as well as cocktails, locally-roasted coffee, wines, local ciders and beers.

Jordans Courtyard, Horton Cross, Ilminster TA19 9PY

Opening hours:

- Tues-Sun: 9am-3pm

oldcalfshed.com

Contact: 01460 298608

139 THE PASTRY BENCH

Patisserie and workshops using local produce. Shop for hand-crafted cruffins, brioche and other patisserie treats and local artisan products or book in for a baking workshop.

Jordans Courtyard, Horton Cross, Ilminster, TA19 9PY

Opening hours:

- Fri-Sat, 9am-5pm

pastrybench.com

Contact: 07939 834158

**140 RAWLINS
FAMILY CIDER**

We're an award-winning cider maker, making traditional ciders and perry using handpicked fruit from Somerset orchards. On Friday 15, we will have our cider stall open for tasters and drinks at the Riverside's Cider & Sausage Festival. Come and say hello.

**141 LOWER
HEWOOD FARM**

45-acre working farm in the picturesque hamlet of Hewood, producing organically reared pigs, sheep and vegetables. We host the biennial Harvest Film Festival and art exhibitions relating to food, farming and land. Explore our beautiful pastureland and small managed woodlands, meet our sheep and pigs, wander around the garden, take part in our 'fast sculpture making' sessions. Farm produce available to buy including meat, vegetables, Jacob yarn, sheepskins and preserves. (Dogs on leads at all times.)

142 THE CANDLELIGHT INN

Award winning and atmospheric 17th century pub in the Blackdown Hills serving locally-sourced, seasonal menus. Owner Mark Rose says: 'Our philosophy is quite simple, we serve the best locally sourced ingredients in a relaxed and welcoming setting.'

Tasters and drinks:

- Fri 15 at the Riverside Cider & Sausage Festival, TA19 9PS.

rawlinsfamilycider@gmail.com

Facebook.com/RawlinsFamilyCider

Hewood, Chard TA20 4NR

Farm visits:

- Thu 21-Sat 23
- No booking required
- Burgers, bangers, buns, cake and teas available
- Picnickers with own food welcome

lowerhewoodfarm.org
Contact: 0793 953 7397

Bishopswood, Chard TA20 3RS

Open:

- Mon-Thurs & Sat: 12pm-3pm & 6pm-11pm
- Fri: 12pm-3pm & 5pm-11pm

candlelight-inn.co.uk
Contact: 01460 234476

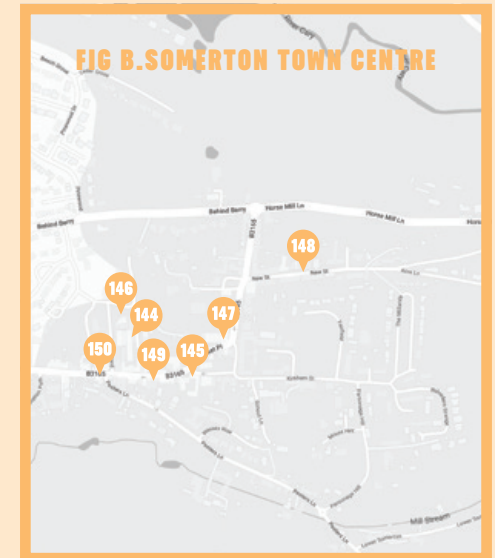
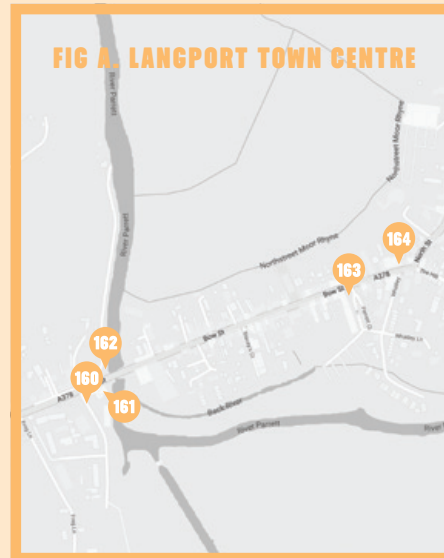
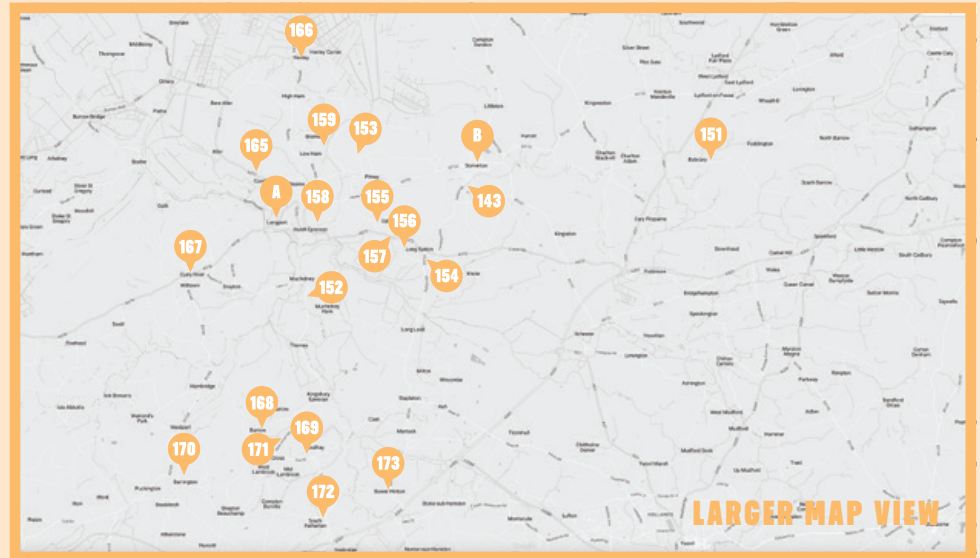
SOMERTON LANGPORT

SOUTH PETHERTON & MARTOCK

The Somerton–Langport–South Petherton axis is rapidly rivalling Bruton as a magnet for foodies, with new restaurant openings **Holm** (South Petherton) and **28 Marketplace** (Somerton) shining some reflected glory on the rich array of small-scale growers, organic farms and artisan food and drink producers close by that supply them.

This is ‘Ciderland’ – where **Harry’s Cider**, **Beer Cider** and **Burrow Hill** all thrive, and craft cider is ‘in the blood’; skills often passed down long family lines. Here gentle hills, striped with apple trees, and low-lying, cattle-grazed meadows give way to quiet tracks along gleaming willow-lined rhynes – perfect walking and cycling country, especially along the forty-mile River Parrett Trail. Langport owes its existence to the Parrett, once a major trading artery, now a byway for swans and paddleboarders, its former wharfs turned into eateries with riverside terraces full of life in the summer. One of these is the **Bridge Bakery and Canteen**, a vibrant community hub since lockdown, hosting regular arts events and a weekly food co-op, proud ‘low waste locavores’ who insist on organic milk, veg and flour, and get their milk (plastic free) in giant re-usable metal churns.

All three little towns boast a good collection of interesting independent food shops; South Petherton a greengrocer, bakery and butcher; Langport a deli, two butchers, two bakers. Somerton, the ‘Ancient Capital of Wessex,’ with a pretty market square, cafes and a monthly market, has its own artisan chocolate maker, two bakers, a butcher, a green-grocer/deli and a bustling wholefood shop, **Cobbs**, selling ‘everything local’, from duck eggs to walnuts to Somerton honey.



143 MELBURY FARM PRODUCTS



Small but diverse farm, a 15-min walk from Somerton's centre. Seasonal produce from our farm and other local producers, including locally grown cold-pressed rapeseed oil, apple juice, chutneys, hedgerow electuaries and jams. We also rear rare breed sheep, pigs and Dexter cattle. Visitors are welcome without booking on the days that we are open, for farm tours, with cream teas and home-made burgers offered for sale.

**Badgers' Cross Lane,
Somerton TA11 7JF**

Opening hours:

- Sun 24: 11am - 4.30pm
- No need to book.

More:

sue.j.hamilton@gmail.com

Contact: 01458 274180

144 COBBS WHOLEFOODS



Health food shop in the heart of Somerton run by Jane Rodger, who has championed local, sustainable food for over 20 years. Freshly baked bread, cakes, quiches, local and organic produce delivered daily, a mouth-watering choice of deli treats, including gluten free, vegetarian and vegan options plus a comprehensive selection of wholefoods.

**Unit 7a Brunel Shopping
Centre, West Street,
Somerton TA11 7PY**

Opening hours:

- Mon-Fri: 9am-5.30
- Sat: 9am-3pm

[facebook.com/cobbswholefoods](https://www.facebook.com/cobbswholefoods)

Contact: 01458 274066

145 THE WHITE HART



Charming 16th century coaching-inn serving delicious local food and drink with a bar, restaurant, sun-trap courtyard and garden. Dogs welcome. Executive Chef, Tom Blake leads the kitchen team. The menu offers fresh, unpretentious delights, sourced from exceptional local suppliers, sustainably where possible and demonstrates just how good West Country food can be. Our special addition for the Food Trail will be our Somerset cheeseboard paired with Harry's award-winning cider.

**1 Marketplace,
Somerton TA11 7LX**

Opening hours:

- Mon-Sun
- 9am-11pm

whitehartsomerton.com

Contact: 01458 272273

146 NATURE'S PANTRY



Taste and purchase cheeses from local producers and browse the shop. We are primarily a greengrocers stocking a range of fresh produce, including locally sourced and seasonal whenever possible. We also stock a range of cheese, meats, jams, chutneys, apple juices, honey, plants and flowers, mostly from local producers.

**15 Brunel Close,
Somerton TA11 7PY**

Opening hours:

- Mon-Fri: 9am-4pm
- Sat: 9am-1pm
- Tues 19: Cheese tasting

bit.ly/NaturesPantry

Contact: 01458 274372

147 28 MARKETPLACE & THE MARKET BAKERY



Housed in a 17th century, Grade II* listed building, 28 Market Place is a restaurant, bakery, ice-cream counter and wine shop championing the best of west country producers, including nearby Pitney Farm. On Sat 16 July resident sommelier Joe Cabell leads a two-hour wine tasting evening featuring local and organic wines, and some Somerset cheeses.

**Marketplace,
Somerton TA11 7NB**

Opening hours:

- Restaurant: Dinner,
Wed to Sat, lunch on Sun
- Bakery: Tues to Sat: 9am-4pm
- Somerton Wines:
Tues to Sat, 9am-4pm

Wine Tasting:

- Sat 16, 7pm, max 10 guests,
£25/pp
- Booking required

28marketplace.co.uk

Contact: 01458 333444

148 CRAFT HOUSE CHOCOLATE



Award winning chocolate maker & chocolatier. Dive into a world of luxurious decadence. We specialise in handcrafted bean to bar chocolate made on the premises in new street. Join us for hot chocolate, fresh coffee, workshops, chocolate gifts.

**New Street,
Somerton TA11 7NT**

Opening hours:

- Tues-Sat
- 10am-2pm

crafthousechocolate.com

Contact: 07702892265

149 THE ETSOME ARMS



CAMRA award-winning real ale and wine bar celebrating the brilliance of our local brewers, our vibrant community in Somerton and the traditions of a proper pub. We always stock three farmhouse ciders (Harry's Scrummage, Jim's Goldrush, Heck's Kingstone Black), and six real ales every week, all local, a different six every weekend. We also sell local gin, and locally made scotch eggs and gala pies from Somerset Smokehouse, with chutneys from Mileay Farm in Compton Dundon.

**6 West Street,
Somerton TA11 7PS**

Opening hours:

- Thurs and Sun: 11am-9.30pm
- Fri and Sat: 11am-10.30pm

facebook.com/theetsomearms

Contact: 01458 762352

150 STACEY'S BUTCHERS



Family butchers providing the finest locally sourced meats and free-range chicken, as well as a selection of local cheeses, pate, chutney and eggs. All of our meat is prepared daily by our own highly skilled butchers.

West St, Somerton TA11 7PR

Opening hours:

- Tues-Fri: 7am-5pm
- Sat: 7am-3pm

bit.ly/FacebookStaceys

Contact: 01458 272285

151 THE RED LION



Our award-winning, 17th century thatched pub and restaurant is set in the heart of this idyllic Somerset village, open every day of the year and oozing charm with traditional flagstone floors, exposed beams, open fires, cosy nooks and crannies and pretty garden. We offer great local ales, inspiring à la carte menu, hearty Sunday lunch and outdoor wood-fired pizzas using locally sourced food.

Babcary TA11 7ED

Opening hours:

- Mon to Sun: 12pm-3pm
& 6pm-11pm
- See website for times when food served

redlionbabcary.co.uk

Contact: 01458 223230

152 SCHOOL FARM, MUCHELNEY



The family has farmed here on the beautiful Somerset Levels in the historic village of Muchelney for over 140 years. We are the fourth generation to do so. We are a small, extensive, mixed farm of 47 acres, mostly moorland. Our cattle will be out on the moor by July, but we also have free-range poultry, sheep, pigs, apple orchard, kitchen garden, vintage tractors. Our farm shop sells our produce and that of other local producers. Cream teas with homemade scones. No dogs please.

Near Langport TA10 0DN

Farm Shop:

- Fri 15 & Sat 16: 10am-5pm
- Wed 20-Sun 24: 10am-5pm

Farm tours:

- Thurs 21-Sun 24: Start 2.30pm, no need to book

schoolfarmmuchelney.co.uk

Contact: 01458 251127

153 GLEBE FARM, PITNEY FARM CAFE & PITNEY FARM MARKET GARDEN

Glebe Farm is 90 acres of organic mixed livestock and arable land, farmed by the Walrond family for over 200 years with three generations involved on the farm today. Organic since 1999, we are proud to be licensed with the Soil Association, working in harmony with nature to produce the tastiest and healthiest produce in the most sustainable way possible.

Our animals are treated with care and respect (Compassion in World Farming recognises the Soil Association as the Gold Standard for animal welfare) and are slaughtered locally. Our Farm Shop aims to sell good quality organic, local food, mostly originating in Somerset. Vegetables are sold in season and mostly grown at Glebe Farm or local organic farms. During your visit, you are welcome to look around the farm.

Two independent businesses operate from Glebe Farm: an organic café, Pitney Farm Café, and a 3.5 acre organic market garden, Pitney Farm Market Garden, run by Adam Beer and Rita Oldenbourg. Adi and Rita will run two tours of the market garden on Sat 16. Learn how Adi and Rita manage their soils, the local biodiversity and their business as young, new entrant farmers.

Glebe Farm,
Woodbirds' Hill Lane, Pitney,
Somerton TA10 9AP

Opening hours:

- Pitney Farm shop:
Mon-Sat: 10am-4.30pm
- Pitney Farm Café:
Wed-Sat: 10am-4pm.



Market Garden tours:

- Sat 16: 10.45/11am
and 2.45/3pm
- Book:** bit.ly/3EA8ln3
- pitneyfarmshop.co.uk**
- thepitneyfarmcafe.co.uk**
- Contact:** 01458 253002
- thepitneycafe@gmail.com
- pitneyfarmmarketgarden@gmail.com



154 DEVONSHIRE ARMS



This Grade II former hunting lodge is set on the picturesque village green of Long Sutton in the heart of the Somerset Levels just off the A303. Pop in for a pint or a relaxed meal made using locally sourced ingredients. Drink and dine 'al fresco' in the sheltered courtyard, large terraced walled garden or overlooking the green at the front.

Long Sutton, Langport,
Somerset TA10 9LP

Opening hours:

- Bar: Mon to Thurs:
12am-3pm, 5.30-10.30pm
- Fri-Sat: 12-11pm,
- Sun: 12-10pm
- Restaurant: Mon-Sun:
12-2.30pm, 6.30-8.30pm

thedevonshirearms.com
Contact: 01458 241271

155 SOMERTON BEEKEEPERS ASSOCIATION



Offering 'Open hive' sessions on Tues 19. We have about 10 hives at our apiary. Get suited up, see into beehives as our members conduct a weekly inspection, and learn about keeping bees. Bring your own wellies and gloves (washing up gloves fine). Ring 07910 764069 if you'd like to come.

Somerton Beekeepers
Apiary, Downslade Quarry,
Upton TA10 9NW

Map ref: ST 454 269

What Three Words ref:

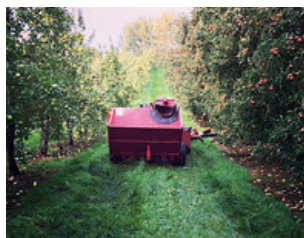
Commenced-rucksack-talked
Access lane a bit rough but
large gravel car park

Open Hive Sessions:

- Tues 19, 10am-12pm

somersetbeekeepers.org.uk
Contact: 07910 764069
somertonbees@btinternet.com

156 HARRY'S CIDER COMPANY



British Supreme Champion cidemakers, with traditional craft, sparkling and fruit ciders made from cider fruit grown in our family orchards. Book a timed tour including an introductory talk about the history of Harry's Cider, an orchard walk and a look at the process of making cider in the Cider House, with the a full range of tasting and a chance to buy. The tour costs £12.50/pp.

**Littlefield Lane,
Long Sutton TA10 9NS**

Opening hours:

- Shop: Mon to Fri: 10am-5pm
- Sat: 10am-4pm

Tours available:

- See Harry's website for details and bookings.

harriscidercompany.co.uk

Contact:

info@harriscidercompany.co.uk

157 UPTON BRIDGE FARM SHOP



Purveyor of the finest grass-fed meats, local and seasonal produce, with a farm shop serving everything from coffee to sweet treats, freshly baked bread. All fruit and veg are grown one mile from the farm. Also locally-made jams, chutneys and honey from the farm.

**Unit 10, Bridge Barns,
Langport Road, Long Sutton,
Langport, TA10 7ED**

Farm Shop:

- Mon-Tues: 9-3pm
- Wed-Fri 8.30am-6pm
- Sat 8.30am-4pm
- Sun 8.30am-12 midday

uptonbridgefarm.com

Contact: 01458 241088

158 CRACKNELLS' FARM



We've been rearing poultry in a natural and traditional way for over half a century. Our chickens, ducks and geese are free-range and additive-free. They come to us as day-old chicks and stay on the farm throughout their lives. At any time there are around 2,000 chickens roaming 9 acres of pasture, along with 200 ducks. Many people tell us our poultry really does taste better.

**Aylesbury Rise, Union Drive
Picts Hill, Langport TA10 9EY**

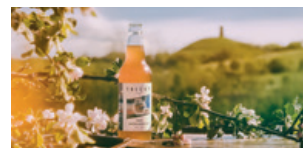
Farm walk:

- Wed 20: 6pm
- Sat 23: 2pm
- No need to book but see website for directions as Satnav misleading

cracknellsfarm.com

Contact: 01458 252659

159 SOMERSET STEAM FAIR & COUNTRY SHOW



Spectacular showcase of historic farming vehicles from all around Somerset, in glorious countryside near Langport, with great entertainment for all including plenty of local food and drink. Cider lovers should head for Tricky Cider, an 'all natural' craft cidemaker on a mission to regenerate forgotten orchards on the Levels. 'Our cider is made from real cider apples we pick ourselves, never using concentrate and without additives or acids. We open ferment our cider using natural airborne yeasts and back-sweeten medium ciders with cane sugar, never artificial sweeteners.

**Netherham Farm,
Low Ham,
Langport TA10 9DR**

Open:

- Fri 15-Sun 17

bit.ly/SomersetSteamtrickycider.com

Contact: 01761 470 867

160 FANNY HATSTAND PRESENTS... MARKET, FOOD & MUSIC BY THE RIVERSIDE



Fanny Hatstand is hosting a one-day Local Producers' Market, followed by an early evening live music event where she'll be serving locally sourced light meals with local ales and ciders, as well as cakes and hot drinks. All accompanied by terrific original live music from The Clay Bottom Jug Busters, providing foot stomping, thigh slapping, partner twirling tunes!

**Shakespeare Glass,
Riverside Yard,
Langport TA10 9RB**

Open:

- July 16
- Market: 11-4.30pm
- Music, Food & Drink Event:
5pm onwards, £12
- Local produce supper £10

Book:

wegottickets.com/event/545834
fannyhatstand.com
Contact: 07963 208891

161 BRIDGE BAKERY & CANTEEN



Plastic free, free range, locally sourced, baked in front of you... and tasty! We are informal and like our customers to feel 'at home'. Our flour, eggs, milk and many other ingredients are free range/organic and locally sourced – eg, organic milk (in churns) from Bruton Dairies, sheep's cheese from Homewood (joy of joys, it arrives in its own insulating blanket of sheep's wool, not bubble wrap), vegetables mainly from organic suppliers Pitney Farm Market Garden and Plotgate (we are a hub for Plotgate veg box collections).

The Bridge, Langport, TA10 9RB

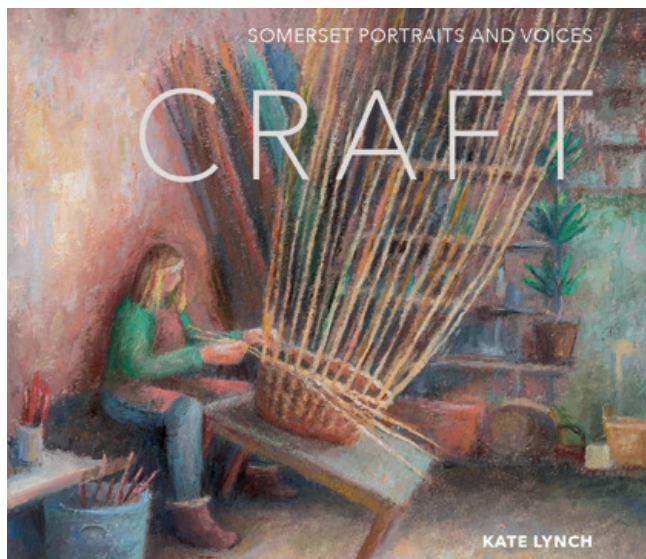
Opening hours:

- Wed-Thurs: 8am-4pm
- Fri: 8am-8pm
- Sat-Sun 8am-4pm

thebridgelangport.co.uk

Contact: 01458 897100

162 'THE CRAFT TRADITION IN SOMERSET' - AN ILLUSTRATED TALK AND SUPPER



Kate Lynch has drawn or painted 30 Somerset artisans and collected their stories – basket makers, hedge layers, dry stone wallers, horse collar makers, blacksmiths, farriers, riddle makers, brush makers and more. Join Kate, basket maker Mary Cross and bee skep maker Diana Robertson for a fascinating talk and supper on the links between craft, farming and food. Kate, who kindly provided the cover to this brochure, will sign copies of her book Craft, Somerset Portraits & Voices. Her artwork will be exhibited in the café during July.

The Bridge, Langport TA10 9RB

Talk and supper:

- £12.50
- Thurs 21: 6-9pm

Book:
trybooking.co.uk/BQBZ
thebridgelangport.co.uk
katelynch.co.uk
Contact: 01458 897100

163 LITTLE BAKERY



Family-owned and family-run artisan bakery producing lovingly hand-crafted, baked goods. We use the highest quality, locally sourced, and ethically produced ingredients and the care and attention that we fold, stir, and mix into every bake is evident in each bite.

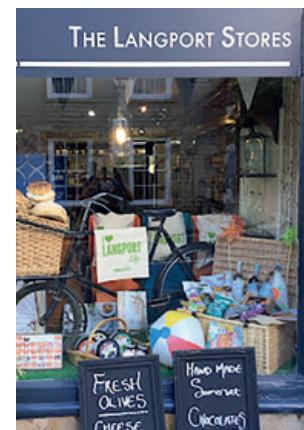
11 Parrett Close, Langport TA10 9PR

Opening hours:

- Mon-Fri: 8am-3pm
- Sat: 8am-1pm
- Sun: 10am-2pm

littlebakerylangport.co.uk
Contact: 01458 250025

164 LANGPORT STORES



A health food / delicatessen with one of the oldest shop interiors in Somerset (1898). Emphasis on local, gluten, wheat and dairy-free products. We stock local ciders, beer, wine, Langport Gin and Somerset Cider Brandy. Reduce plastic by bringing your containers to buy oats, nuts, dried fruit, herbs, spices, oils and vinegars.

Cheapside, Langport, TA10 9PW

Opening hours:

- Mon-Fri: 9am-4pm
- Sat: 9am-2pm

langportstores.co.uk
Contact: 01458 252853

**165 SMITH & EVANS,
VINEYARD & WINERY**



Wine merchant and makers of award-winning sparkling wines from the heart of Somerset, Smith & Evans, is offering a 'Vineyard tour & tasting with local cheeses and charcuterie' on Sat 16 and 23, lead by Guy Smith. He'll also be offering gin and cider to taste. Additionally, you can book 'Self-guided tours and tastings' on other days.

**Higher Plot Farm, Aller Road,
Langport, TA10 0QL**

Guided tour and tasting:

- Sat 16 and 23
- Max 16 people, £25/pp.
- Booking required
- Self-guided tour: call or email Guy Smith to arrange

smithandevans.co.uk
Contact: 01458 259075,
info@smithandevans.co.uk

**166 BERE CIDER
COMPANY**

Award-winning craft cider maker, selling cider, perry, apple juice and vinegar from our shop with other locally sourced products. We also have a café and bar, overlooking the beautiful Somerset Levels. To celebrate the last day of the epic Somerset Food Trail Festival, we'll have live music mid-afternoon, with Bluegrass band, the Boston Tea Party, so expect a party! Also, guided tasting and talk by globally recognised cider judge and acclaimed writer and image creator Bill Bradshaw, who'll tell the story of Somerset's spectacular cider revival. No booking required.

**Woodpecker Lodge, Bere,
Aller, nr Langport TA10 0QX**

Bill Bradshaw Cider Tasting

& Talk: Sun 24, 12 midday

Boston Tea Party: 1-3pm

Farm shop:

Mon-Sat: 10am-5pm

Bar: 10am - 6pm

Cafe: 10-3pm serving full menu

berecidercompany.com

billbradshaw.co.uk/cider

Contact:

01458 250166, 07934 424797

info@berecidercompany.com

**167 THE FIREHOUSE
SOMERSET**



Village pub lovingly restored with a modern twist, yet full of traditional charm. We are passionate about creating homemade food with the finest locally sourced ingredients. Pizza oven, fine wines, local ciders and real ales. We have recently installed a milk and milkshake vending machine with milk from local farm, Milk From The Moors, in Chedzoy out on the Levels.

**Church Street,
Curry Rivel TA10 OHE**

Opening hours:

- Mon-Fri: 10am-11pm
- Sat: 9am-11pm
- Sun: 9am-10pm

hello@thefirehousesomerset.co.uk

Contact: 01458 887447

**168 BURROW HILL CIDER
& THE SOMERSET CIDER BRANDY COMPANY**



Owned by the Temperley family whose farm sits among 180 acres of cider apple orchards, pressed for cider for over 200 years. Guided one-hour tours and tastings every day of the Food Trail except Sundays, £10/pp. You can also bring a picnic to have in the orchard. On Sat 16 and Sat 23, there'll be live music and food from Pizza NomNom, with the Cider Bus serving cocktails into the evening. See website for details, no need to book.

**Pass Vale Farm, Burrow Hill,
Kingsbury Episcopi,
Martock TA12 6BU**

Tastings & Tours:

- Mon to Sat: 9am-5pm
- £10/pp

Live music:

- The Kings of Lounge with
Pizza NomNom and the
Ciderbus
- Sat 16: 10am-5pm
- Sat 23: 9am-5pm

somersetciderbrandy.com

Contact: 01460 240782

orders@somersetciderbrandy.com

169 **FOUR WINDS
CIDER FARM**



Traditional cider orchard producing our own cider, Flying Pig, plus a summer orchard café with outside seating area, offering breakfasts, light lunches and afternoon teas. We are licenced to sell our own cider and other alcohol. On Sat 16 at 2pm we have live music from VW Van piano man, Dave Manning. Refreshments available, only food purchased here to be consumed on site.

**Owl Street, East Lambrook,
South Petherton TA13 5HF**

Live music:

- Sat 16: 2pm, free

Café/bar open:

- Thurs-Sun: 10am-4pm

leigh.napier151@btinternet.com

Contact: 01460 242482

170 **THE BARRINGTON
BOAR**



An independent, multi-award-winning restaurant with rooms in the beautiful village of Barrington, concentrating on seasonal & locally sourced food, cooked with skill & passion. We offer a warm welcome, refined Modern British dining and a deep connection with Somerset's rich culinary heritage and terroir.

**Main Street Barrington,
Ilminster TA19 0JB**

Open day:

- Mon-Wed: 6pm-9pm,
drinks only

- Thurs-Fri: 12-4pm, 6-11pm

- Sat: 12-11pm

- Sun: 12-9pm

thebarringtonboar.co.uk

Contact: 01460 259281

171 **NEW CROSS
FARMHOUSE**



This stately Georgian manor house, known for its weekly wellness classes, also hosts local artisans at the weekends. Join them on Sat 23 for a luxury dinner party experience for 12 lucky guests for an all-inclusive, locally sourced dinner feast and wine tasting.

**New Cross Hill, South
Petherton TA13 5HD**

Opening hours:

- Sat July 23

- Limited tickets, please call
or book via the website.

newcrossfarmhouse.com

Contact: 07595 663952

172 **HOLM
RESTAURANT**



A contemporary restaurant with a real connection to the people and the land. Our menu is driven by the seasons, the environment and our locality in the beautiful Somerset countryside. We work with local farmers, growers, butchers, gamekeepers, fishermen and anyone who shares our love of exceptional ingredients, treated with care and respect.

**28 St James Street,
South Petherton TA13 5BW**

Opening hours:

- Wed-Sat: 12pm-11.30pm

- Sun: 12-4pm

holmsomerset.co.uk

Contact: 01460 712 470

173 **THE OLD
DAIRY CAFE**

Based at Bower Hinton Farm, which has been in the Palmer family for 150 years and grows a fantastic variety of seasonal vegetables, the café provides street food inspired from around the world, using fresh local ingredients. During the festival, it will host a play about the stories and traditions of family-run farms, created by Wassail Theatre Company in collaboration with the Cultivate project at Take Art bringing together food and the arts. Enjoy a cream tea and a farm-to-fork menu and extended opening hours during the Festival.

**Bower Hinton Farm,
Back Ln, Martock TA12 6LH**

Cafe/Farm:

- Mon-Sat: 10am – 3pm

- Main menu orders close: 1.45pm

- Sat 16 – 10am – 2.30pm

Wassail Theatre Company Show:

- Sat 16: 2.30pm

- Bower Hinton Farm, near the Old
Maple Tree

- Details & bookings:
takeart.org/whats-on

theolddairycafe.uk

takeart.org/cultivate

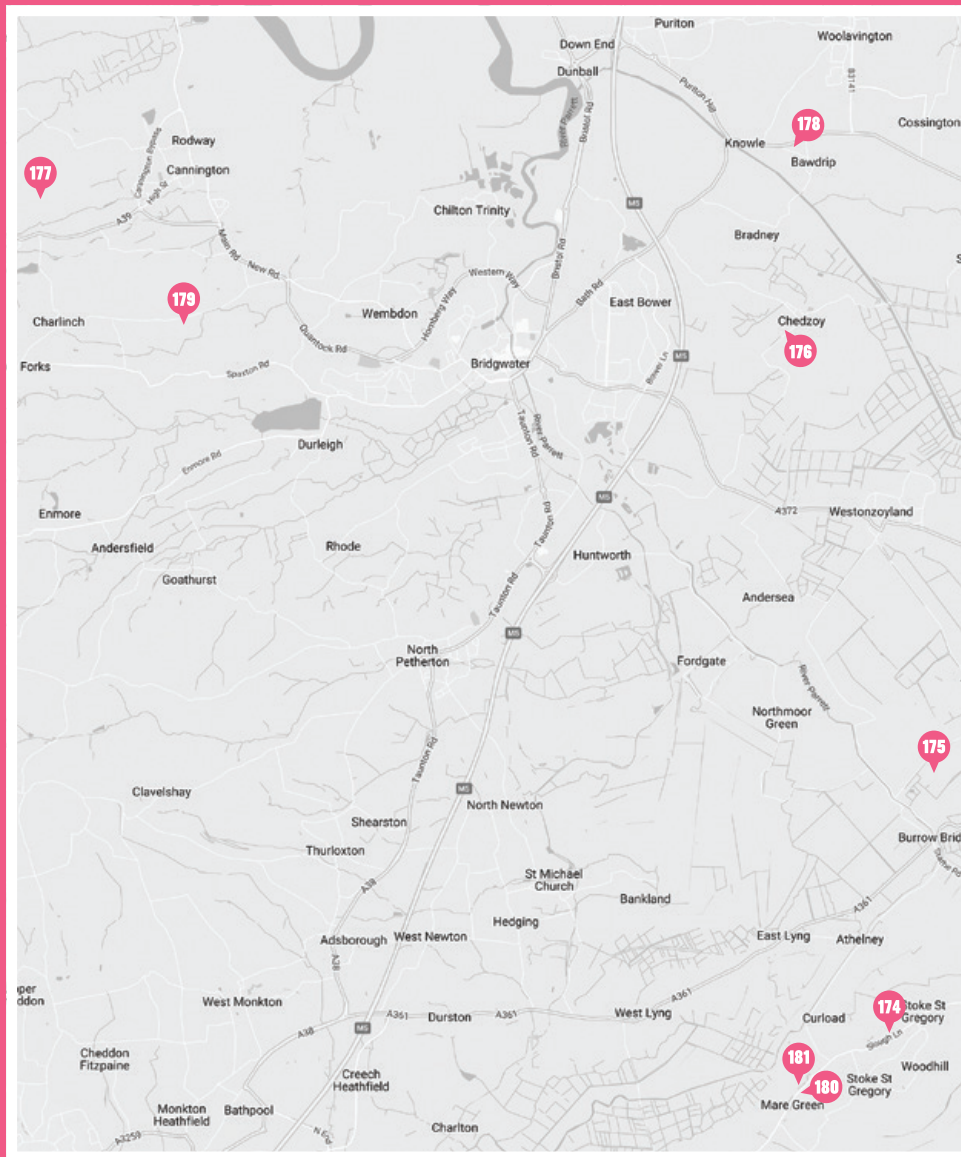
Contact: 01935 824978

SOUTH SEDGEMOOR

As the river Parrett turns tidal at Langport, and meanders out towards Bridgwater on its way to the Bristol channel, the landscape flattens out to the low lying, otherly expanses of the Somerset Levels, a vast coastal plain and wetland area running south to the Blackdown Hills. Mainly agricultural, with open fields of permanent grass surrounded by a manmade system of ditches and willow-lined drove roads, it's a landscape that's nonetheless full of history: haunt of Alfred on the run from the Vikings, site of the thwarted Monmouth Rebellion.

With just a handful of villages scattered across it, the human population is small, but the land supports a vast variety of plant and bird species, including the newly reintroduced Great Cranes, as well as bittern, european eel, great white egret, dragonflies and otters. Aside from cattle, there's a few vestigial cider orchards, and the land attracts smallholders and market gardeners too. As it rises to the limestone Polden ridge, with its rich clay soils and south facing slopes, there are also some thriving vineyards . Other local industries that once thrived on the Levels, such as thatching (using reeds) and basket making (using willow), have been in decline since the second half of the 20th century, but kept alive at the Willows & Wetlands Centre and in the work of local artist Kate Lynch.

Action to improve habitat for rare wildlife here, in what is one of the country's most extraordinary landscapes, took a giant leap forward recently with the announcement that it would be linked up and managed holistically as a 15,000 acre 'Somerset Wetlands National Nature Reserve.' The new nature reserve encompasses large areas of farmland, and farmers, it's hoped, will play a key role in conservation efforts; managing land in the most nature- and climate-friendly way they can.



**174 DYKES FARM
ORGANIC DAIRY FARM**



Dykes Farm is a small family-run organic dairy farm milking 70 cows and selling raw (unpasteurised) milk to the public. On Fri 22, Sat 23rd and Sun 24th July, (4-5.30pm) you are invited to come and see the cows and watch the afternoon milking. Learn more about how the farm is run and about raw milk and organic dairy farming in general, from information boards. We will be here to help with any questions. Bottles of raw milk can be purchased from the fridge. Tea and cake available.

**Dykes Farm, Organic Dairy Farm,
Stoke-St-Gregory TA3 6JH**

Open:

- Shop & info boards: Mon 18th- Sat 23rd July: 9am-4.30pm
- Watch milking, tea & cake: 22-24th July 4-5.30pm

dykesfarm@btconnect.com

Contact: 01823 490349

175 THE MUMP



Local, seasonal and sustainable market garden. All the crops are naturally grown (to organic principles, but not certified as such) with love, care and lots of laughter! Farm tours showing what we do during a standard day of harvesting and preparing our produce before it is offered to the public.

**Burrow Wall,
Burrow Bridge TA7 0RB**

Farm tours:

- Fri 15 & Fri 22: 10am-4pm
- Sat 16 & Sat 23: 10am-2pm
- Check the Mump and Somerset Food Trail websites for times.

themump.co.uk

Jack Musgrave:

07852643992

**176 CHEDZOY FAIR SHARE
PROJECT, NATURE
WALK, COMMUNITY
ORCHARDS & HERBARY**



Inspirational community project delivered by a small but energetic team, with help from the Climate Fund. The aim was to create 'a pollinator friendly permaculture journey' around the village to boost nature, enhance wellbeing, and provide food and fun learning opportunities. Includes a newly planted community orchard, shelter belts of native trees, a herbary and information panels. Come and discover edible habitats created by the community.

Opening hours:

- Daily, mornings
- Self-guided nature walk around the 2-mile route
- Wed 20: 10.30am cream teas & guided walk

What three words use:

//pits.obviously.face

Facebook.com/chedzoyfairshare

Steph Bryan: 07976 576025

177 OATLEY WINERY & VINEYARD



Small, long-established, family-run, eco-friendly English vineyard producing crisp, dry, international award-winning white wines using regenerative, sustainable viticulture. Find us down a narrow winding lane with grass in the middle. Taste our wines for free at tables outside our farmhouse in tranquil countryside. Buy chilled wines by the glass, bottle or case, wander the vines, bring a picnic to enjoy in the vineyard if you like (no charge for picnicking, just buy some wine to go with it). Tables with rain cover available. No need to book.

Oatley Ln, Bridgwater TA5 2NL

Tasting visits:

- Friday 15-Mon 17: 10am-6pm
- Friday 22-Mon 24: 10am-6pm

oatleyvineyard.co.uk

info@oatleyvineyard.co.uk

Contact: 07920181464

178 POLDEN WINES



Award-winning red, white and rose Polden Wines are produced from Stocklands Vineyard, planted in 2008 on a sun-drenched, south-facing slope of the Polden Hills. Visit this well-appointed vineyard for tours and tastings - and the chance to admire some of the most beautiful views Somerset has to offer.

Stockland's Vineyard, near Knowle TA78PN

(opposite the sign to Bawdrip on the A39)

Talks & tastings:

- Tues 19-Sun 24
- Talk: 12.30-1pm,
max 20 people
- Wine tasting: 11.30am-2.30pm

poldenwines.co.uk

Contact: 07493 773153

179 THE FIELD BAKERY AT GOTHELNEY FARM



An on-farm bakery to support regional, agroecologically-grown grain, and a chance for people to connect to the land that feeds them whilst eating delicious food! We freshly stone-mill farm-grown grain into sourdough. All our flour is from grain grown on the farm using our New American stone-mill. Workshops run throughout the year as well as the Bakery being open every Saturday morning with a full spread of sourdoughs, fresh buns and coffee.

Gothelney Farm, Gothelney Hall, Charlynch Rd, Bridgwater TA5 2PQ

Open:

- Sat 16th & 23rd mornings

thefieldbakery.com
gothelneyfarmer.co.uk

Contact:
info@thefieldbakery.com

180 THE LEMON TREE



A relaxing place to enjoy a light breakfast, lunch, afternoon tea or simply a drink and a sweet treat. We bake daily and produce freshly prepared food using local ingredients where possible. While you're here, check out Coates Willows' enormous range of willow baskets made by skilled craftsmen and women using willow grown here on the Somerset Levels in the traditional way, keeping an ancient craft alive.

Willows & Wetlands Centre, Meare Green, Stoke St Gregory TA3 6HY

Opening hours:

- Mon to Sat: 10am-4.30pm
- bit.ly/LemonTreeMeareGreen**
Contact: 01823 490929

181 SOMERSET CHOCOLATE CO.



Award-winning artisan chocolate maker Kellie began to create chocolate from her kitchen in Bridgwater in 2018. After moving to the small village of Stoke St Gregory, she opened her dedicated workshop here. Watch chocolate being made. Buy chocolate.

Willows & Wetlands Centre, Meare Green, Stoke St Gregory TA3 6HY

Opening hours:

- 10am-4pm
Monday-Saturday
- Facebook.com/somersetchocolate
Contact: 01823491402

WIVELISCOMBE



I never thought, in this day and age, a town like Wiveliscombe was possible. But as a lover of rural England, who is passionate about food, I've discovered that Wivey really does have it all. And its food shops and businesses exist to serve customers, with local produce, some supplied by family members; the food scene is not there to serve the whims of fashion. And so we have a fabulous butcher in Thorne's, selling cuts of meat from the family farm and over the road The Wivey Larder. This wonderful deli has the feel of a health food shop and also sells homemade goodies from pies to cakes. But there are also local jams and marmalades, as well as excellent salad and veg produce and – to keep one of my young sons happy – dried mango.

You can also now get a really good cup of coffee at the new Phoenix Kitchen café and shop. Then down the road you'll find Dan Holmes whose organic farm is a dream for kids, and a tasty offering for the meat lover. He farms pigs, sheep, chickens and the fabulous Longhorn breed of beef cattle. You can buy your cuts direct from his business, Westcott Organics. Then a mile from him is our place: Rooks Nest Farm and home of Britain's Best Supper Club. Our long table, that seats some 67 guests - sees great chefs from across the UK cooking for The Sitwell Supper Club. And for the Somerset Trail, we'll be cooking up a feast of local produce – all from the above businesses – for visitors. Wivey is a wonder for foodies. Come and see us and get a taste of West Somerset.

William Sitwell — www.williamsitwell.com



182 WIVEY WONDERS LUNCH



A morning/afternoon of exploring Wiveliscombe, visiting Westcott Organics, Wivey Larder, Thorne's butchers and Phoenix Kitchen before / after a special local-produce Wivey Wonders lunch (including a feast of meat from Westcott Organics) at the Sitwell Supper Club Cow Shed. William Sitwell is a food writer, restaurant critic for The Telegraph, broadcaster and critic on MasterChef, author and founder of the world's smallest wine store: William's House Wines. He hosts regular dinners at his Wiveliscombe Cow Shed cooked by great chefs using local produce, and served on Somerset's longest table which seats 62.

Rooks Nest Farm, Rooks Nest, Taunton TA4 3PT

Wivey Wonders tour & lunch

- Fri 15: 12-2pm lunch at the Cow Shed, £30/pp

- Westcott Organics farm tours:

11.15am & 2.30pm

- Self-guided tours of Wiveliscombe's Food

Trail venues before or after lunch

- Booking required. Book: bit.ly/38NILj7

Book: williamsitwell.com

Contact: williamsitwell@hotmail.com

183 WESTCOTT ORGANICS

We are a certified organic mixed livestock farm practicing regenerative farming. Come and see the farm, including our prized English Longhorn Cattle. Join Dan Holmes in his specially designed trailer for a tour of the farm and learn about the principles of a modern, organic, regenerative farming system.

**Westcott Organics, Westcott Farm,
Brompton Ralph, Taunton, TA4 2SF**

Farm tours

- Fri 15th: at 11.15am and 2.30pm

Booking required: bit.ly/Westcott-amwestcottorganics.co.uk
bit.ly/FacebookWO

184 PHOENIX KITCHEN

We bake delicious, healthy wholefood food to take-away such as homity pies, savoury tarts and quiches, soups, Buddha bowls, salads, tagines, sourdough toasties and more. As well as great coffees, we have delicious cakes and brownies, and we make a point of supporting local suppliers.

1 North Street, Wiveliscombe TA4 2JY

Opening hours:

- Mon-Fri: 8.30am-4pm

- Sat: 8.30am-12.30pm

facebook.com/food.phoenixkitchen

Contact: 01984 623600

185 THORNE'S BUTCHERS

Visit our award-winning family butcher's shop which has been serving the people of Wivey since 1979. We provide naturally fed beef and lamb from our family farm, as well as locally sourced outdoor reared pork, free range poultry, cheeses, cooking hams, cooked meats, pies and pasties and more.

**5 West St,
Wiveliscombe TA4 2JP**

Opening hours:

- Mon: 8am-12:30pm

- Tues to Fri: 8am-5pm

- Sat: 8am-12:45pm

**thornesbutchers.co.uk
Contact:** 01984 623270

186 THE WIVEY LARDER

Independent retail shop, stocking local loose fruit & veg, refillable cleaning & toiletry products and more.



**22 West St,
Wiveliscombe TA4 2JP**

Open:

- Mon-Fri: 8am-5.30pm

- Sat: 8am-2pm

**wiveylarder.co.uk
Contact:** 01984 623236

187 EXMOOR ALES

A pioneer in the world of micro breweries when it launched in 1979, Exmoor Ales produces award-winning traditional ales from its base on the edge of Exmoor. A recognised brand nationwide, Exmoor Ales serves more than 300 independent outlets in its heartland. Visit our shop and discover our beers.

**Old Brewery Rd,
Wiveliscombe TA4 2PW**

Brewery shop hours:

- Mon-Fri: 10am-4pm

**exmoorales.co.uk
Contact:** 01984 623798

28	100 Monkeys Café	23	174	Dykes Organic Dairy Farm	61	123	Liberty Dairy	47	152	School Farm	54	1	The Old Spot Bakery	17
147	28 Marketplace	53	61	Earthfare	23	165	Little Bakery	57	96	Seagers	30	23	The Old Tannery	22
24	Abbots Leigh B&B	22	61	Easton Village Hall	29	42	LOAF. Bakehouse	27	71	Shared Earth Learning	35	139	The Pastry Bench	51
84	Andrew Barclay Butchers	40	187	Eat Cary Community Garden	43	141	Lower Hewood Farm	51	85	Shepton Mallet Market	33	132	The Pigpen	50
119	Apple Tree Farm Shop & Restaurant	47	64	Eco Food Creations	32	78	Marston Park	36	169	Smith & Evans	58	151	The Red Lion	54
96	Art Bank Cafe	33	122	Ecofair Yeovil	47	88	Meadowsweet Farming Co	36	181	Somerset Chocolate Co	62	17	The Sheppey Inn	21
86	At The Chapel	39	98	Eliscombe Dairy Farm	41	145	Melbury Farm Products	53	97	Somerset feast at Shatwell Farm	41	182	The Somerset Wine Company	42
34	Balsbury Grocer	24	149	Etsome Arms	54	68	Mells Village Shop and Café	35	14	Somerset Sausage Company	19	87	The Sun Inn & Akbars Kitchen	39
179	Barrington Boar	59	187	Exmoor Ales	64	31	Middlewick Farm Shop & Cafe	24	112	Somerset Spirit Co	44	12	The Swan	19
88	Batch Farm Cheesemakers	33	160	Fanny Hatstand	56	7	Mowbarton Estate Vineyard	18	169	Somerset Steam Fair & Country Show	56	145	The White Hart	53
22	Benedict Street Kitchen Cafe	22	6	Fed By Fed And Ben	18	27	My Fine Deli	23	159	Somerton Beekeepers Association	55	186	The Wivey Larder	64
185	Bere Cider Company	58	98	Feltham's Farm	41	145	Nature's Pantry	53	98	Southdown Cider	41	188	Thornes butcher	64
58	Besley's Fruits	30	176	Field Bakery at Gotherney Farm	62	15	Nethercott Nurseries	19	159	Stacey's Butchers	54	104	Thoroughly Wild Meat	42
85	Bill The Butcher / Spar Bruton	39	13	Food Forest	20	171	New Cross Farmhouse	59	28	Stephens Butchers	21	131	Trading Post Farm Shop	50
2	BioAqua Farm	17	189	Four Winds Cider Farm	59	45	No-dig	27	48	Street Market, Street	25	157	Upton Bridge Farm Shop	56
111	Black Bee Honey	44	74	Frome Community Fridge	35	114	North Cadbury Village Stores	45	44	Sustainable Wells	27	5	Valley Smokehouse & Kitchen Store	17
181	Bridge Bakery and Canteen	57	97	Frome Field 2 Fork	36	124	North Perrott Farm Shop & Garden Centre	49	98	Sycamore Farm Shop	25	78	Vallis Veg	35
82	Bruton Bike Hire	38	76	Frome Food Hub	36	177	Oatley Vineyard	61	121	Take No Wrap Eco Store	47	95	Warren's Fruit Farm	29
88	Bruton Wholefoods	39	73	Frome Market	35	38	Paddington Farm Trust	23	110	TEALS	45	48	Wells Market	28
189	Burrow Hill Cider	58	81	Gilcombe Farm Shop	38	38	Paletton Farm Trust	23	125	The Alternative Indian	49	118	West Country Water Buffalo	47
186	Castle Cary Market	43	92	Glastonbury Brewing Co	24	78	Palette and Pasture	36	126	The Barley Sugar Bakehouse	49	83	West Shepton Food Forest	32
115	Chapel Cross Tea Room and Goats Cheese	45	26	Glastonbury Country Market	23	53	Perch Hill Vineyard	29	47	The Bishops Palace	28	54	Westbury Village Stores	29
110	Charles Dowding	44	85	Glastonbury Market	22	135	Perry's Cider	50	142	The Candlelight Inn	51	106	Westcombe Dairy	43
38	Cheddar Ales	30	153	Glebe Farm Pitney	55	184	Phoenix Kitchen	64	16	The Dairy at Westhay	21	183	Westcott Organics	64
176	Chedzoy Fair Share Project	61	83	Godminster	38	183	Pinsents	42	128	The Feed Station	49	75	White Row Farm	36
57	Cider Barn	30	156	Harry's Cider	56	130	Pip's Railway Carriage	50	187	The Firehouse Somerset	58	138	Whitehouse Farm Cherries	51
144	Cobbs Wholefoods	53	21	Heaphy's Café	23	11	Pisces Fishmonger and Greengrocer	19	189	The George Hotel	43	189	Wild Beer Co	44
3	Coombes Micro Dairy	17	39	Hecks Cider Farm	26	153	Pitney Farmshop, Cafe & Market Garden	55	43	The Good Earth	27	113	Wild Garden	45
120	Cow & Apple	47	9	Hector's Farm Shop	19	49	Plants and People	28	88	The Good Life Projects	32	37	Wild Roots Growing for Wellbeing Project	25
148	Cracknell's Farm	56	62	Hillmead Community Food Forest	32	38	Plotgate Community Farm	25	134	The Green House	50	8	Wilkins Cider	18
145	Craft House Chocolate	54	123	Hinton Harvest	49	176	Polden Wines	62	184	The Langport Stores	57	88	Wincanton Fruit and Veg	40
182	Craft Tradition in Somerset	57	128	Hollybrook Farm	29	4	Poplar Farm Outpost	17	188	The Lemon Tree	62	83	Winyons Wonders Lunch	64
127	Crewkerne Farmers Market	49	172	Holm Restaurant	59	18	Pumpkin Delicatessen & Cafe	18	41	The Lorax Patch Farm	27	182	Wookey Wonders Lunch	64
154	Devonshire Arms	55	153	Honey Pot Farm	50	19	Queen of Cups	22	100	The Montague Inn	42	58	Wookey Farm	28
98	Dowding's Apple Juice & Cider	41	92	Keen's Cheddar	40	140	Rawlins Family Cider	51	175	The Mump Market Garden	61	48	Wookey Hub	28
18	Dragon Willows Farm	21	95	Key4Life food van	24	137	Riverside Somerset	51	181	The Newt in Somerset	42	87	Wraxall Vineyard	33
89	Durslade Farm Shop	39	81	Kimbers Farm Shop	40	61	Rock Farm Community Food Forest	32	133	The Old Calf Shed	51			
			117	King Brain Cider and Drinks	45	88	Roth Bar and Grill	40	173	The Old Dairy Cafe	59			
			33	Letchford's Dry Cider	24	72	Rye Bakery	35	84	The Old Pharmacy	38			

ACKNOWLEDGEMENTS

The Somerset Food Trail is organised by the Wells Food Network, a non-profit run by four trustees from across Somerset. They are supported by a group of community organisations and a network of volunteer cluster coordinators who are passionate about local sustainable food, without whom this event would simply not be possible. Sincere and heartfelt thanks to all!

THE SOMERSET FOOD TRAIL TEAM:

Stewart Crocker
Susie Weldon
Liz Pickering
Theresa Simon
Kim Robinson
Deborah Hogarth
Samantha Stadden

SPECIAL THANKS TO OUR PROJECT PARTNERS AND SUPPORTERS:

Cultivate / Take Art
(funded by the EU's Ruritage programme)
Feed Avalon
Glastonbury Growers
One Planet Bruton
Green Wedmore
Reimagining The Levels
Sustainable Wells
Somerset Community Food
Somerset Local Food
Somerset Wildlife Trust
Somerset Climate Action Network
South Somerset District Council

WELLS FOOD NETWORK

Wells Food Network is a member of the national network of Sustainable Food Places, a partnership programme led by the Soil Association, Food Matters and Sustain which encourages a cross-sector approach to tackling failings in our current food system.

We are currently working on developing some mini food trails for a 'Somerset Trails' app with Somerset Wildlife Trust. More information about this will be available via our website, www.somersetfoodtrail.org

CLUSTER COORDINATORS:

Wedmore – David Hopkins, Liz Burton
Wells & Wookey – Sarah Briton, Ellie Brown, Jade Ogden
Cheddar, Easton – Susie Weldon
Glastonbury, Street – Melissa Taylor, Sarah Hallam
Shepton Mallet – Susan Ayton
Frome – Nikki Brain
Bruton – Jane Durney, Kristen Lindop
Castle Cary – Lucas Hollweg, Penny Steiner, Colleen Bower
Wincanton – Claudia Cole, Helen Brown
Somerton & Long Sutton – Liz Pickering, Rob Walrond
Langport – Kate and Damon Bridge, Cara Naden
Yeovil, Ilminster, Crewkerne, Chard,
South Petherton – Katy Tilley, Mark Helyar
Wiveliscombe – William Sitwell

SUPPLIERS:

Brochure designer: Mark Matcham Design
Print agent: Adam Shaw, ASA Print
Cover image and Facebook masthead: Kate Lynch
Map illustration: Annabel Tempest
Copy: Liz Pickering, Hugh Thomas and Susie Weldon
Website development: Sarah Berry and Lorrie Kelly, Simplysig
Social media: Liberty Ash, ADPR
Photography: Georgina Preston (Wiveliscombe), Ben Pulletz, Oliver Edwards and many others.

SOMERSET FOOD TRAIL WOULD LIKE TO THANK:

All participating enterprises, hosts, performers, guest curators, individuals and partner organisations for their support, co-operation and enthusiasm, and for their dedication to producing the finest quality, local sustainable food and drink.

We apologise to any sustainable producers who slipped through the net for inclusion this year, but encourage you to get in touch with us to register your interest for next year's Trail at www.somersetfoodtrail.org.

SPECIAL THANKS TO OUR FUNDERS:



This project is supported by WWF-UK's Land, Food and Farming Fund.

Correct at time of going to press*

PARTICULAR THANKS TO:

We particularly wish to record our sincere appreciation of generous financial support provided by **Martin Stanley**, without whose vision and commitment we would not have been able to get this project off the ground.

HELP US GROW SUPPORT FOR SUSTAINABLE FARMS

We hope that you have been inspired by the Somerset Food Trail Festival and that you'll want to be part of our growing movement to support sustainable farms and food producers, particularly smaller-scale ones. Our ambition is to persuade more and more people to choose regeneratively grown, locally produced food and drink – for the sake of our environment, our health and our local economy. To raise awareness of this important cause, we urgently need to raise funds for a year-round programme of activities. Please consider making a donation via: localgiving.org/charity/wells-food-network

CRAFT

SOMERSET PORTRAITS

KATE LYNCH

An illustrated talk and supper

at the Bridge Bakery and Canteen, Langport

Thursday 21 July
at 6 pm

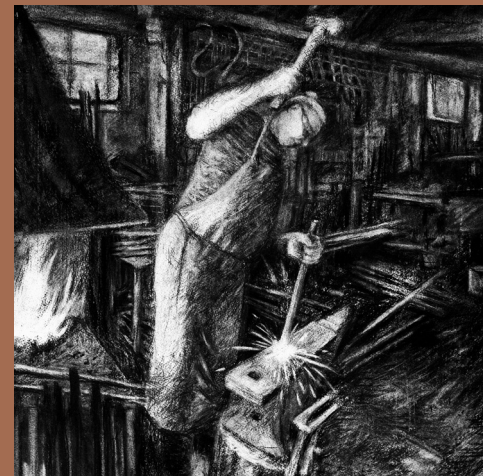
Many of the old hand crafts have historical roots in food and farming - laying hedges, building dry stone walls, weaving willow and wool, forging iron and making pots and riddles. As part of Somerset's Food Trail artist Kate is giving an illustrated talk with bee skep maker, Diana Robertson, and basketmaker, Mary Cross.

Book at
www.trybooking.co.uk/BQBZ

There will also be artefacts from other craftspeople on display. Kate will sign copies of her latest book 'Craft - Somerset portraits and voices'.

www.katelynch.co.uk

Exhibition of Kate's Paintings and drawings



1-31 July 2022

The Bridge Bakery and Canteen,
Westover Trading Estate, Langport,
Somerset TA10 9RB

www.thebridgelangport.co.uk

Open Wed - Sunday



