



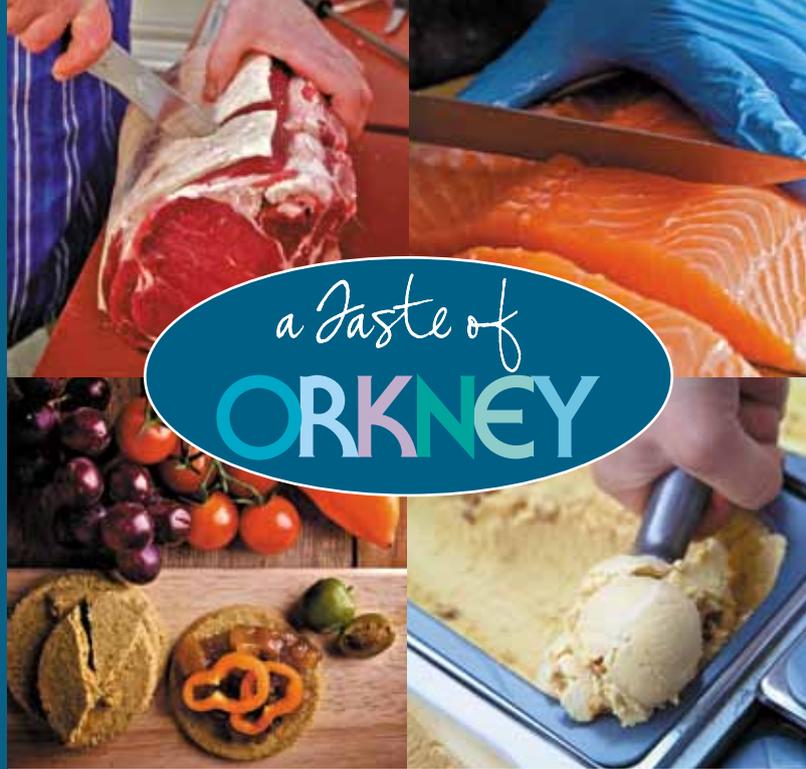
THE ORKNEY FOOD & DRINK AWARDS

Visit our website at
www.orkneyfoodanddrink.com
and nominate your personal favourites

FOR FURTHER INFORMATION CONTACT
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or e-mail orkneyfooddrinkandcrafts@outlook.com

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WELCOME TO THE ORKNEY FOODIES GUIDE 2016/17

Orkney is famed the world over for its wonderful food and drink, with many of our larger local producers and famous flagship brands successfully representing the islands in national and international marketplaces.

But Orkney is also home to an incredible range of much smaller (or peedie) food and drink businesses, all equally proud of their carefully crafted, high quality produce. There are also numerous hotels, cafés, restaurants, B&B's and delicatessens offering the very best of Orkney food and drink, along with top class customer service.

From chocolate, chutney and cheese, to bere meal, bakery goods and even buffalo burgers, the sheer diversity of fabulous food and drink available from our peedie producers means you'll never run out of new things to try (and hopefully buy) during your stay in the islands.

Eat, drink, be merry and remember to come back again. You're always welcome.

CONTENTS

| | |
|----------------------------------|----------------|
| HOTELS | PAGE 04 |
| B&B / GUEST HOUSES | PAGE 08 |
| RETAILERS | PAGE 10 |
| RESTAURANT / CAFE/B&B | PAGE 14 |
| PRODUCERS | PAGE 20 |
| OTHER (SUPPORTED BY) | PAGE 25 |





HOTELS

Orkney is incredibly well served by hotels, covering all budgets. Whether you're here on business or just for pleasure, a warm welcome is guaranteed. Our experienced hosts also pride themselves on their use of fine local produce, so suffice to say you'll eat well during your stay.

THE ALBERT HOTEL

At the Albert Hotel experience Orkney's natural larder, from our local seafood plate in the Lounge Restaurant to our homemade Orkney burger in the Bothy Bar. Enjoy a traditional Orkney pub, our Orkney ales and our extensive malt range. Alternatively have coffee or something from our wide selection of non-alcoholic drinks.

Find us down Mounthoolie Lane, in the heart of Kirkwall. Children welcome.

Phone 01856 876000 or e-mail enquiries@alberthotel.co.uk • KW15 1JZ

AYRE HOTEL

Situated on the Kirkwall sea front and close to the town centre, the family run Ayre Hotel is one of Orkney's finest, offering modern, comfortable rooms and a friendly, professional service. The hotel has also gained a well-deserved reputation locally as a great place to eat, with a selection of menus to suit all occasions. The hotel is also a popular venue for meetings and conferences.

Phone 01856 873001 or visit www.ayrehotel.co.uk • KW15 1QX

THE FERRY INN

Situated on the harbour front in Orkney's gateway port of Stromness, the Ferry Inn provides an ideal base for business or leisure stays, great all day food and a cracking community bar.

For over 30 years 'The Ferry' has served as one of the town's must-visit pubs, playing its part in the daily life of Stromness and host to the variety of events and festivals held each year.

Phone 01856 850280 or e-mail info@ferryinn.com • KW16 3AD

THE KIRKWALL HOTEL

Looking out across the harbour, and short walk from the town's main shopping area, The Kirkwall Hotel features a high-quality restaurant and bar. A freshly cooked breakfast includes local butchers' sausages, haggis, black pudding, free-range eggs and locally baked bread. The Harbour View Restaurant serves from an extensive menu showcasing the local produce of the island, and Skippers Bar provides a relaxed setting to enjoy Orkney ales or whiskies.

Phone 01856 872232 or e-mail enquiries@kirkwallhotel.com • KW15 1LE

LYNNFIELD HOTEL

The STB 4 star Lynnfield Hotel is in an ideal position to tour Orkney, centrally situated and adjacent to the world famous Highland Park Distillery. Fully refurbished, the hotel offers ten en-suite bedrooms, including two with four-poster beds and one half-tester bed. Renowned for the quality of its food, the Lynnfield's extensive and innovative menus change daily to accommodate deliveries of fresh and seasonal local ingredients.

Phone 01856 872505 or visit www.lynnfield.co.uk • KW15 1SW

MERKISTER HOTEL

Situated on the shores of Harray Loch, the Merkister hotel stands in its own grounds and boasts an award-winning restaurant. The hotel has a busy lounge bar, for those who enjoy a more informal place to eat, and is a great place to enjoy a drink at any time of the day, especially the evenings, when the bar is busy with locals and guests alike exchanging stories of the day.

Phone 01856 771366 or e-mail merkisterhotel@gmail.com • KW17 2LF

THE ORKNEY HOTEL

Experience a 17th Century hotel where award-winning local cuisine meets traditional Orcadian hospitality in Kirkwall. We source our food locally and our menu changes regularly to reflect what is fresh and available. Choose from Orkney beef, lamb, seafood, cheeses and ice cream. Sample a local draft ale or whisky from our extensive list. Join us for a meal in the Garden View Restaurant or the Lounge Bar.

Phone 01856 873477 or e-mail info@orkneyhotel.co.uk • KW15 1DN

SANDS HOTEL

Relax in any one of the six en-suite bedrooms or two luxury suites - all of which boast sea views and excellent facilities - ensuring a comfortable stay. Breakfast, lunch and dinner are all eagerly awaited at Sands Hotel by residing guests, locals and tourists. The popular Watersound Restaurant is open daily for lunches, bar meals and an a la carte menu, serving home-cooked food using fresh local produce wherever possible.

Phone 01856 731298 or e-mail info@thesandshotel.co.uk • KW17 2SS

THE SHORE

"Great food freshly prepared from local produce" Under the watchful eye of Head Chef, Rory Hannah, our kitchen team deliver menus which reflect the islands wealth of quality produce with Orkney beef, seafood and dairy specialties aplenty. We are a family run hotel with a restaurant, lounge and bar. We offer a great location, great value and a great selection of local beer, whisky and cocktails.

Phone 01856 872200 or e-mail eatandstay@theshore.co.uk • KW15 1LG

STANDING STONES HOTEL

Overlooking the Loch of Stenness, in the heart of Neolithic Orkney, the Standing Stones Hotel is the ideal base for exploring Orkney, with 17 well-appointed bedrooms offering the highest levels of comfort and service for guests. The hotel prides itself on providing traditional Orkney cuisine, using locally grown and sourced ingredients wherever possible to produce superb lunch and evening menus. Traditional high teas with home bakes are a particular favourite.

Phone 01856 850449 or visit www.standingstoneshotel.co.uk • KW16 3JX

THE ST OLA HOTEL

Situated on the waterfront in Kirkwall, we are a small hotel with recently upgraded accommodation, two lively bars. Our Lounge Back Bar was re-furnished in 2014, when we introduced food to the Ola. We have gone from strength to strength in that short period of time, gaining very positive feedback from both locals and visitors alike. We use the best of Orkney produce where possible and offer true Orcadian Hospitality.

Phone 01856 875090 or e-mail enquiries@stolahotel.co.uk • KW15 1LE

THE STROMNESS HOTEL

Overlooking the picturesque harbour in Stromness (birthplace of George MacKay Brown), the Stromness Hotel provides comfortable accommodation, and finest Orkney produce in our Scapa Flow Restaurant, to make your trip to Orkney very special. With award winning Orkney ales and over one hundred malt whiskies, the residents' lounge of the hotel offers a quiet and cosy atmosphere in this beautiful historic town in Orkney.

Phone 01856 850298 or e-mail info@stromnesshotel.com • KW16 3AA

WEST END HOTEL

Our hotel offers the simple comforts and is among the finest places to stay in Orkney. It was built in Kirkwall in 1824 by a retired sea captain and became Orkney's first hospital in 1845. Today, owners Gifford Leslie and Robert Dawson provide a warm welcome and comfortable guest rooms, each with a shower-only bathroom. We also offer facilities for small conference retreats or workshops, concerts, lectures, weddings and courses.

Phone 01856 872368 or e-mail info@westendkirkwall.co.uk • KW15 1BU



B&B / GUEST HOUSES

Great guest houses and brilliant B&Bs are a feature of Orkney, meaning you'll always find somewhere to call home while you're visiting our islands. And, just like our hoteliers, Orkney's guest houses and B&Bs are big on the use of locally produced food and drink.

ASGARD B&B

Our guests can start the day with homemade Yogurt, Cheese, Fruit Compote or Muesli. We also depend on our local butcher for many other breakfast ingredients. We make our own cheese, served with Stockans Oatcakes. For our early morning travellers we can also provide a 'Breakfast to Go' bag. So whether it is a traditional cooked breakfast you are looking for, or something light and different, we are happy to oblige.

Phone 01856 851699 or e-mail dawn@stromness-orkney.co.uk • KW16 J3S

BELLAVISTA GUEST HOUSE

Beautifully located towards Carness, on the outskirts of Orkney's capital town of Kirkwall, we diligently prepare guests breakfasts which include our own home made cheese, marmalade, jams, chutneys and bere bannocks (a local specialty). We also serve Williamsons black pudding and sausages, Nancy Fergus free range eggs, Orkney milk, Stockans oatcakes, a selection of cheeses from The Island Smokery and Award-winning Orkney cheddar cheese.

Phone 01856 872306 or e-mail info@bellavistaorkney.co.uk • KW15 1UE

EASTWARD GUEST HOUSE

The Missing Bell at Eastward Guest House has a well-developed reputation for combining local Orkney produce with the trading philosophies of Slow Food, Fairtrade, salt-free, ocean-friendly, home cooking and additionally, authentic 'Washoku' World Heritage cuisine.

The Missing Bell provides a range of gourmet breakfasts to celebrate Orkney produce. Evening dinners apply local products to international cuisine

Phone 01856 831551 or e-mail info@eastwardhouse.com • KW17 2RN

KARRAWA GUEST HOUSE

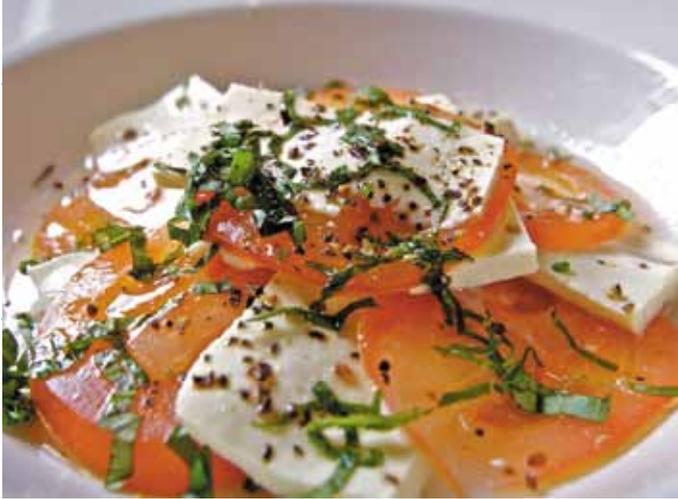
Albert & Aileen invite you to share and enjoy their hospitality with a high standard of accommodation for visitors and travellers alike. Centrally situated, and an easy 15-20 minute walk from Kirkwall town centre, it is an ideal base to explore the Orkney Islands from, with the airport and ferry terminals only 2.5 miles away. We are registered members of VisitOrkney and VisitScotland and have been awarded a 3 star grading.

Phone 01856 871100 or e-mail stay@karrawaguesthouseorkney.co.uk • KW15 1SP

ORKNEY ISLANDS MEMORIES

Our B&B lies at the heart of the West Mainland of Orkney. The amazing views over quality farmland towards the Harray Loch, and beyond to the Hills of Hoy, greet you when you sit down to Breakfast or an Evening Meal. We are very proud of our local produce, using Orkney Fish, Meat, Preserves, Eggs, Cheese, Baked Goods, Ales and Whisky. Simple home cooking, full of flavour, is our goal.

Phone: 01856 761044 or e-mail sincz@btinternet.com • KW17 2JT



RETAILERS

Orkney's food and drink retailers are all about delivering brilliant, award-winning products to customers with enthusiasm and pride. You'll also find our knowledgeable retailers are very keen on maintaining traditional island values of customer service. They're a friendly lot too.

THE BRIG LARDER

The Brig Larder provides fine food and personal service, helping you to enjoy the best produce Orkney has to offer, right in the heart of Kirkwall town centre. We are committed to supporting local producers and to showcasing Orkney's premium products, alongside specialty foods from further afield. Our unique offering is designed to meet the needs of a discerning public, who want high quality, fresh food from reliable, traceable suppliers.

Phone 01856 873146 or e-mail craigiebutchers@hotmail.co.uk
• KW15 1HP

DONALDSONS OF ORKNEY

Since 1955, this award-winning Orkney firm has been supplying customers with the finest quality locally sourced and traditionally prepared butcher meat. Recent years have seen the Kirkwall based firm expand its range of products to incorporate some highly specialized items, including its own cured and smoked bacon, sausages and puddings, Orkney smoked beef and smoked hams. Donaldsons Hot Smoked Salmon was voted Best Scottish Specialty at the Great Taste Awards 2013.

Phone 01856 872641 or visit www.donaldsonsoforkney.co.uk
• KW15 1HQ

E FLETT BUTCHERS

Based in the picturesque harbour town of Stromness in the Orkney Islands, "Fletts" were established in 1876 and are the last surviving traditional butchers in Stromness. Suppliers of high quality Orkney produce including: beef, lamb, pork and vegetables, as well as producing a wide range of homemade products including sausages, black pudding, home cured bacon and cold meats.

Phone 01856 850309 or e-mail enquiries@eflettbutcher.co.uk
• KW16 3AD

FROZEN FOOD CENTRE

Based on Bridge Street in Orkney's capital town of Kirkwall, and retailing a range of fresh, chilled and frozen goods to customers, whilst wholesaling to other outlets throughout Orkney.

The range is wide and eclectic, but includes the locally famous Westray bread which is uniquely available fresh DAILY from the shop. Proprietor Neil Foubister also, from time to time, sends frozen fish to our neighbours in England.

Phone 01856 872756 or e-mail neil@frozenfood.plus.com
• KW15 1HR

KIRKNESS & GORIE

Kirkness & Gorie is one of the oldest established wine merchants in Scotland, having been in business in Kirkwall since 1859. Nestled in a secluded courtyard off the town's Broad Street, the shop offers a carefully chosen selection of the very best quality artisan produce, including fine wine, local and continental cheese and Orkney whisky and beer, amongst a multitude of other tasty delights.

Phone 01856 888792 or visit www.thelongship.co.uk • KW15 1DH

MISTRA

Local shop and bar in the West Mainland Parish of Evie. These small traditional local shops have become more and rarer in Orkney, where historically there would be more than one to choose from in every parish. When driving "out West" you can stop by and top up with local food and other groceries or maybe get an Orkney ice-cream or some Orkney fudge to keep you going till lunch/dinner.

Phone 01856 751216 or e-mail ofd@mistra.co.uk • KW17 2PJ

PALACE STORES

We are an independent village shop offering a range of services and products to our customers in Birsay as well as visitors to the area. Palace Stores sells fuel and stocks a comprehensive range of day to day essentials plus an excellent range of products from the Orkney Islands including Orkney bere meal, grown in Orkney and milled at the local Barony Mills, which can be seen from the shop.

Phone 01856 721351 or e-mail info@palacestores.co.uk • KW17 2LX

RENDALL'S BAKERY

Rendall's Bakery, located in Kirkwall close to the Papdale Primary School, began in 1979. George Rendall's father John, who lived on the island of Westray working at Brown's Bakery, moved into Kirkwall and started up his own business. When he retired, the running of the now successful business was taken over by George and his wife Ruth, who have since been joined by their own children Katie and Greg.

Phone 01856 872266 or e-mail rendallsbakery@hotmail.co.uk • KW15 1NJ

SINCLAIR GENERAL STORES

A brand new purpose built store, in the centre of the island of Sanday, was established in October 2015, and we are proud of our reputation for stocking just about everything you could need. "Shop local" is our hallmark and we do all we can to provide wholesome, sustainable, locally sourced, top quality dairy produce, bakery, meat, fish, preserves and beverages. We operate a "to-order" service for holidaymakers and deliver on request.

Phone 01857 600312 or email sinclairhaulage@btinternet.com • KW17 2BJ

WILLIAM SHEARER

Established in 1857, William Shearer's is one of Orkney's oldest family businesses, having been in the same family for five generations. We stock a wide range of Orkney's famous and popular food & drink products, as well as a wide range of other goods and services. We recently added fishing tackle (a trade we have not been associated with since the 1920s) under William's watchful eye and Raymond's fully stocked gun department.

Phone 01856 873189 or e-mail info@williamshearer.co.uk • KW15 1DQ





RESTAURANT / CAFE

When it comes to eating out in Orkney, you're truly spoiled for choice with a huge number of restaurants and cafes dotted around the islands. From hearty breakfasts and afternoon teas (with Orkney home bakes) to the very finest of full course dinners, you may never want to eat at home again.

BACKASKAILL B&B AND RESTAURANT

Backaskail is a 150 year old farmhouse, only two minutes walk from a stunning sandy bay. As the B&B caters for a maximum of 5 guests you can be assured of a personal service. The intimate restaurant's food is cooked fresh daily by fully qualified chef, Geoff, and is open to non-residents. Fresh lobster and crab is sourced and the restaurant is renowned for its local beef steaks.

Phone 01857 600305 or e-mail info@bedandbreakfastsandayorkney.com
• KW17 2BA

BIRSAY BAY TEAROOM

We are situated on the northerly tip of Orkney mainland and have panoramic views overlooking the Brough of Birsay and towards Marwick Head. A bright, modern tearoom serving light lunches and snacks with delicious home bakes, making the most of the seasonal fresh local produce. Our coffee is freshly ground each day, and the continental roast of the beans will leave a lasting delicious taste, that may lead to wanting more!

Phone 01856 721399 or e-mail georgina@birsaybaytearoom.co.uk • KW17 2LX

CAFE LOLZ@21

Lol has been running cafelolz for five years; the café/bar is situated in the heart of Kirkwall. Having been in the hospitality trade for many years Lol is passionate about the sector and about consistently serving good honest food. Using local suppliers and producers where possible, all baking is done on the premises daily - with coffee to die for! Offering breakfasts, lunches and home bakes seven days April-September and 6 days October to March.

Phone 01856 877714 or e-mail lorraine@cafelolz21.co.uk
• KW15 1HP

HERITAGE TEAROOM & FOSSIL CENTRE

The Heritage Tearoom, run by local volunteers, is part of a small museum. We specialize in offering a wide selection of freshly baked cakes and scones, including gluten-free options. The varied menu includes daily soups and hot specials, as well as salads, toasties, Orkney fish and cheese platters and a kids' menu. We use Orkney produce, salad grown locally in Burray, offer Fairtrade options, and make our own delicious lemonade!

Phone 01856 731255 or e-mail info@orkneyfossilcentre.co.uk
• KW17 2SX

THE FOVERAN RESTAURANT

Set in open countryside just a couple of miles from Kirkwall, with stunning views across Scapa Flow. The award-winning Foveran restaurant boasts magnificent panoramic sea views over Scapa Flow and the southern Orkney isles. Taking advantage of seasonal availability, and the abundance of life in the clean waters that surround the islands, superb seafood features strongly on Paul's menu along with prime beef and lamb from Orkney's fertile farmlands.

Phone 01856 872 389 or e-mail info@thefoveran.com • KW17 1SF

GERRI'S ICE CREAM PARLOUR

Fancy a nice cuppa or one of the many flavours of Orkney ice cream? If so, then Gerri's Ice Cream Parlour is situated in Stenness, on the main road linking Orkney's two main towns of Kirkwall and Stromness – approximately 4 miles from Stromness. You can order your takeaway, or sit in and have a desert and a tea or coffee with home bakes.

Phone 01856 850668 or e-mail gerryfisher668@hotmail.com • KW16 3JX

HAMNAVOE RESTAURANT

Run by Sarah and Neil Taylor since 2003, the Hamnavoe Restaurant in Stromness is as renowned for its intimate and welcoming atmosphere as it is for the excellence of its food. Seafood is a specialty in this cosy restaurant, nestled in the town's Graham Place, but the menus feature top quality Orkney fare of all kinds. A great selection of wines completes the fine dining package. Open only during summer and always busy. Booking is essential.

Phone 01856 850606 or email hamnavoerestaurant@btconnect.com • KW16 3BY

JUDITH GLUE AND THE REAL FOOD CAFÉ/ RESTAURANT

Situated opposite St Magnus Cathedral in the heart of Kirkwall. This Aladdin's cave serves the best locally sourced Orkney food and drink products in its Cafe/Restaurant. Along with an exclusive collection of high quality Orkney knitwear and gifts. Open 7 days a week till late, Mon- Sat 9am - 10pm and Sunday 10am - 8pm. Sundays in June, July and August. Evening table bookings.

Phone 01856 874225 or visit www.judithglue.com • KW15 1DH

JULIA'S CAFÉ AND BISTRO

Directly across from the Stromness Ferry Terminal, Julia's has established itself as one of Orkney's leading Cafes over the past 14 years, serving hearty breakfasts, interesting lunches, great vegetarian options and home-made cakes and tray bakes. Families are welcome and a children's menu is available. The premises are also licensed. Julia's has earned an excellent reputation for tasty and exciting food, reliable and professional service and value for money.

Phone: 01856 850904 or visit www.juliascafe.co.uk • KW16 3AE

LUCANO RESTAURANT

Lucano is a fully licensed Italian restaurant, café, and pizzeria located in Kirkwall's Victoria Street, just down from the Cathedral. Lucania was an ancient district of southern Italy. The region is renowned for its earthy and honest food that speaks of the area's rural traditions. Lucano is proud to continue these traditions and welcome you to share and celebrate a fusion of Italian rural cuisine made with the finest Orcadian ingredients.

Phone 01856 875687 or e-mail chef@alessandrogrillo.co.uk • KW15 1DN

ORKNEY AUCTION MART

In addition to carrying out a vital role at the heart of Orkney's agricultural industry, Orkney Auction Mart is also well known locally as a great place to eat. We offer a large selection of hot and cold filled rolls, cooked breakfasts, tea, coffee, juice and home-bakes. As you'd expect from a business centred on Orkney's premium livestock sector, our menus are all packed with high quality local meat and island produce.

Phone 01856 872520 or visit www.orkneymart.wordpress.com • KW15 1FL

ORKNEY COLLEGE HOSPITALITY DEPARTMENT

Overblikk Restaurant is situated in Orkney College's Hospitality Department and is run by staff and students. We're open on Thursdays during term time and bookings are necessary. We provide three course lunches and high teas using as much local produce as possible. Customers are asked to evaluate their meal as well as food service. We also run a small café called the T CoZy which is open Wednesday and Friday mornings in term time.

Phone 01856 569000 or e-mail anne.hill@uhi.ac.uk • KW15 1LX

PIER RESTAURANT & PUBLIC HOUSE

"The Pier" is in an ideal situation overlooking the ferry terminal on the island of Rousay. We serve a great range of alcoholic and non-alcoholic beverages, tea, coffee, hot chocolate, soup, sandwiches, hot and cold bar snacks and meals. Packed lunches are available at 24 hours notice. The Pier has a snug and a public bar where locals and visitors can relax. We also have a disabled access and Wi-Fi.

Phone 01856 821359 or e-mail info@pierrestaurantorkney.com • KW17 2PU

SKERRIES BISTRO

Skerries Bistro is located at the tip of South Ronaldsay in a bespoke 'all glass' building, 80 metres from the cliffs with every table having stunning sea views across the Pentland Firth. We specialize in fresh fish and shellfish but do have non seafood dishes. We aim to present a great meal with simply prepared food, efficient service and a comfortable atmosphere. Food is served all day and table bookings taken for day or evening.

Phone 01856 831605 or visit www.skerriesbistro.co.uk • KW17 2RW

T' HUP CAFÉ

Please come and visit us in our family run café, offering a friendly welcome and delicious home cooked food. We're located in the heart of Saint Margaret's Hope, a picturesque seaside village in South Ronaldsay. Serving breakfasts, light lunches, home-bakes, a variety of teas & coffees. We pride ourselves on our fresh delicious food made using local produce where possible, including local bread, milk, cream, eggs, cheese, chutney and meat from our local butcher.

Phone 01856 831321 or e-mail moon545@sky.com • KW17 2SP

THE SMITHY CAFÉ & RESTAURANT

The Smithy cafe stands on the shoreline of Balfour Village in Shapinsay - just 25 minutes by ferry from Kirkwall. Originally built in the 19th century, the 'Smithy' was home to the blacksmiths who serviced Balfour Castle and the surrounding estate. We feature simple cooking, sourced from local producers on the island of Shapinsay, and Orkney favourites from the mainland. The Smithy is now under the management of islander Fiona Summerfield.

Phone 01856 711269 or e-mail info@shapinsaysmithy.co.uk • KW17 2DX

THE STRYND TEA ROOM

The Strynd Tea Room is situated in a historic part of Kirkwall very close to St Magnus Cathedral. We are a small tearoom serving light lunches, soups, home bakes and scones with an extensive selection of exclusive teas, and coffees. Our cakes and scones are freshly baked, with a wide range to choose from. We also offer afternoon tea from 2pm to 4pm. Sandwiches, scones and cakes all served on a cake stand!

Phone 01856 871552 or e-mail erikaleslie4@gmail.com • KW15 1HG

THE TAVERSOE

The Taversoe in Rousay is an established restaurant, providing panoramic sea views over the Eynhallow Sound. We use Orkney produce where available and are able to cater for specialist dietary requirements. The public bar is well stocked with a variety of non-alcoholic and alcoholic beverages - beer from the Swanney & Orkney Breweries as well as Orkney's two whiskeys. We look forward to meeting you and making your visit to this enchanting island.

Phone 01856 821325 or e-mail taversoe@hotmail.com • KW17 2PT

WILLOWS COFFEE SHOP - WELLPARK GARDEN CENTRE

Located within Wellpark Garden Centre, The Willows is a modern, award-winning coffee shop which has gained an excellent reputation since opening in 2004. We pride ourselves in using fresh, local produce whenever possible. In 2014 we won the Orkney Food and Drink Award for Continued Excellence. We have a large menu and are very family friendly. Lots of car parking is available too!

Phone 01856 874 203 or e-mail info@wellparkgardencentre.co.uk • KW15 1NE



PRODUCERS

The sheer variety of small food and drink producers in Orkney is staggering. Each offers something unique to the market, but they are all united by a common desire to maintain the reputation of Orkney for distinctive, high quality produce. They also share a love of interacting with customers and telling their product's story.

BAILLIE'S VEG

Forty years ago Ronnie Baillie took a chance and sowed a load of carrot seed at the family farm – not sure what to expect! However, he needn't have worried as it produced a bumper crop, meaning Ronnie had to see if he could sell them into the local market. Forty years on he and his son Balfour Baillie now set aside 25 acres to produce a wide range of Orkney vegetables.

Phone 01856 861262 or mobile 07786 685030 • KW17 2QG

BARONY MILL

Birsay based Barony Mill produces traditional Orcadian beremeal - a type of flour made using an ancient, six-row variety of barley that's tolerant of the cool temperatures and short growing season in the far north. It is used as an ingredient for local bakers and is also available to buy in local shops. Operated by the Birsay Heritage Trust, the mill itself (a real step back in time) is open to the public during the summer.

**Phone 01856 771276 or e-mail johnnyjohnston@talk21.com
• KW17 2JH**

W F M BROWN

William Frederick Mackinson Brown started a bakery on the Orkney island of Westray in 1870, no doubt hoping for a degree of success and longevity. Now, nearly 150 years later, Louise & Duncan Drever (4th generation baker) run the wholesale bakery, supplying shops, hotels and B&Bs throughout Orkney, Shetland and Thurso.

In 2014 "Broons o' Westray" were honoured to be voted as producers of the Best Bakery Product in Orkney.

**Phone 01857 677349 or e-mail: wfmbrown@btconnect.com
• KW17 2DL**

DEERNESS DISTILLERY LIMITED

Opening in autumn 2016, Deerness Distillery is a family run unique artisan craft gin and spirits distillery located in the beautiful Orkney parish of Deerness. The gin still will be a traditional alembic copper pot still with a reflux column added to refine the process. Stuart and Adelle handcraft every batch using premium Orkney wild and grown Botanicals where possible to produce a unique Orkney tasting gin to be enjoyed by our customers.

Phone 07914 007496 or e-mail: stuart@deernessdistillery.com • KW17 2QJ



GREENTOFT FARM PRODUCE

Thelma Bruce has been a regular fixture at the Orkney Farmers' Markets for the past 14 years. She started off selling free-range eggs from her family's farm in the Parish of Deerness, before using the surplus to expand into home-baking. Now Thelma makes and sells everything from lemon curd and jams, to shortbread, cakes, scones, rock buns, fatty cutties and bere bannocks. Her traditional Orkney baking has proved enormously popular throughout Orkney.
Phone 01856 741223 or e-mail: thelmabruce@btinternet.com • KW17 2QL

GRIMBISTER FARM CHEESE

Hilda Seator founded this small cheese-making business at Grimbister Farm in the parish of Firth. Her daughter Anne now runs things, with the well-regarded farmhouse cheese now seen on fine food wholesale lists and restaurant cheese boards throughout the UK. The cheese is made from local milk, and has a firm, soft, crumbly texture. A fresh cheese, it has a delicate flavour when new, developing a lemony tang after a few days.

Phone 01856 761318 or e-mail grimbister@orknet.co.uk • KW15 1TT

ORKNEY BUFFALO

We've run Orkney Buffalo from our 60-acre family farm at Schoolhouse in Deerness since 2013. Demand for our buffalo meat continues to grow and it now appears on menus throughout Orkney and beyond. We also sell our meat at a number of shops across Orkney.

Lean, healthy and tasty, buffalo meat resembles high quality beef but is much lower in cholesterol, with a greater content of Omega 3 fatty acids and minerals.

Phone 01856 741456 or e-mail naomi@orkneybuffalo.co.uk • KW17 2QH

ORKNEY DISTILLING LIMITED

Orkney's Kirkwall-based Craft Gin Distillers with plans to open for business in late 2016. This new Orkney business, set up by husband & wife team Stephen and Ali Kemp, aims to have not only a top quality locally produced, unique Orkney gin, but also a visitor centre experience located on the harbour front in the town of Kirkwall. Plans for the modern, totally refurbished outlet are currently underway

Mobile 07753 723100 or e-mail stephen@distilling.com • KW15 1SZ

ORKNEY ISLES PRESERVES

We are a small family run business based on the Orkney island of Shapinsay, specialising in the production of fine quality jams, marmalades and chutneys, using traditional recipes handed down through the generations. We pride ourselves on using only the finest of quality ingredients and, wherever possible, we try to source these in Orkney. A wide range of our products are widely available in shops throughout Orkney.

Phone 01856 711389 or e-mail glynisleslie@btinternet.com • KW17 2DZ

PIEROWALL FISH LTD

We are a small family run business on the beautiful island of Westray in Orkney. Whether you're a retail customer, an hotelier, or a restaurateur, you still want high quality fresh ingredients for your dishes. Pierowall Fish takes pride in providing just that along with excellent customer service. Our fish is largely sourced locally from the white fish boat Keila. Fresh, frozen or smoked. Hand filleted and cured on the premises.

Phone 01857 677471 or e-mail kevin.rendall@btopenworld.com
• KW17 2DA

SELKIE SEAWEED

We believe in harvesting the very freshest seaweed from the clean, pure waters here on the beautiful islands of Orkney. Historically, seaweed played an important part in the diet of the Celts, and although this was originally out of necessity, little did they know what a wise and healthy choice they were making. Nowadays, seaweed is making a BIG comeback. Selkie Seaweed can be added to salads, soups and other healthy recipes.

Mobile 07981 902243 or e-mail selkieseaweed@gmail.com • KW15 1SX

WESTRAY CHUTNEY

We are located on the beautiful island of Westray, overlooking Pierowall Bay. A small family-run business, we are dedicated to giving excellent customer service. Our passion for Fairtrade has been the most important factor in producing this new range of chutneys & preserves. All our products are handmade in small batches, from traditional and new recipes, using Fairtrade and local produce wherever possible.

Phone 01857 677471 or e-mail kevin.rendall@btopenworld.com • KW17 2DA

SUPPORTED BY

The importance of Orkney's food and drink industry is recognised by many local businesses not directly involved in the sector. They offer valuable support to the industry, using and promoting local produce as much as possible and helping spread the word on Orkney's wonderful food and drink.



GO WESTRAY

Whatever your reason for visiting, there's plenty to see and do on both Westay and Papa Westray. Both islands are easy to get to, with good air and sea links, and both have a wide range of accommodation. There is also plenty to do, whether you're interested in walking, crafts, nature watching, sailing, or just relaxing. See both islands by flying on the world's shortest scheduled flight (2 minutes) for which you can receive a certificate.

Phone 01857 677858, e-mail tourism@westraydevelopmenttrust.co.uk
• KW17 2DF

HARRY POTTER LTD

This pottery is based in the old parish school in the West Mainland parish of Harray in Orkney. Andrew Appleby is a master of his craft and founded the pottery over 34 years ago. Not only is Andrew one of the few remaining high production throwers, he also has a unique understanding and appreciation of historic and prehistoric pottery techniques; having also worked previously as an archaeologist.

Phone 01856 771419 or e-mail fursbreck@btinternet.co.uk
• KW17 2JR

INSIDE ORKNEY LTD

Food tourism and food holidays. InsideOrkney provides guided holiday tours of Orkney covering a full range of exciting topics. For first time visitors we recommend the Foodie Tour, which is aimed at giving you a taste of Orkney! If you do not find what you are looking for then please do not hesitate to contact us for more information.

Phone 01856 761347 or e-mail barbara@insideorkney.com
• KW17 2JX

NORTHLINK FERRIES

Let NorthLink Ferries take you on a voyage of discovery to the island of Orkney. With NorthLink Ferries, travelling to Orkney is more convenient than ever. Choose from up to three sailings a day from Scrabster (near Thurso) to Stromness in Orkney, and four sailings from Aberdeen to Orkney's capital, Kirkwall. Visit our website to find out more about what our spectacular islands have to offer.

Phone 0845 6000 449 or visit www.northlinkferries.co.uk
• KW15 1QX

ORKNEY INTERNATIONAL SCIENCE FESTIVAL

Featuring insights and opportunities to sample Orkney food & drink. First week of September each year.

**Phone 01343 540844, e-mail orkneyscience@gmail.com,
visit www.oisf.org or online food journeys at
www.frontiersmagazine.org • KW17 2LX**

JAMES WILSON (ORKNEY) LTD

Orkney's premier and longest established, locally based food and drink wholesaler. James Wilson (Orkney) Ltd operates cash & carry and delivered wholesale service, covering the whole of the islands and providing a wide variety of quality goods to all sectors.

Phone 01856 850234 or e-mail info@wilsonsorkney.co.uk
• KW16 3JU

LIZ ASHWORTH

Liz has been involved with food all her life, learning first from her mother and afterwards from Catherine Brown and at Robert Gordon's Institute of Technology in Aberdeen. The author of a pioneering series of Scottish cookery books, and inspired by the work of F Marian McNeill and her teacher Catherine Brown, she is passionate about Scotland's precious food heritage. A member of the Guild of Food Writers. Liz writes regularly for several Scottish publications.

Phone 01343 842375 or e-mail lizashworth@gmail.com
• IV30 8QA

ORKNEY UNLIMITED

Food plays an important role here at Orkney Unlimited with the emphasis on fresh, local, seasonal and wherever possible, organic produce. The islands have a wealth of dedicated producers growing the very best ingredients and we take great pride in using these to make your stay a memorable one. Breakfast is served at the lovely refectory table in our dining room between 8am and 10am (earlier breakfast by arrangement).

Phone 01856 781518 or e-mail hello@orkneybreaks.com
• KW17 2NH