

TASTY TRAILS

North Northumberland & Coast

Berwick-upon-Tweed to Howick,

Ford & Etal and Wooler

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EAT THE VIEW You can see why people are passionate about food and drink in these parts of Northumberland. Few places in Britain can boast such rich, distinctive history and provenance. The field, river and sea to plate stories are certainly plentiful.

Look to the sea and its coast, and you will see the home of Northumberland seafood. Further inland, there is still a thriving farming community that harvests and grows exceptional produce enjoyed within and beyond the region. What's more, some of the best wild fish are found in the rivers flowing through the countryside.

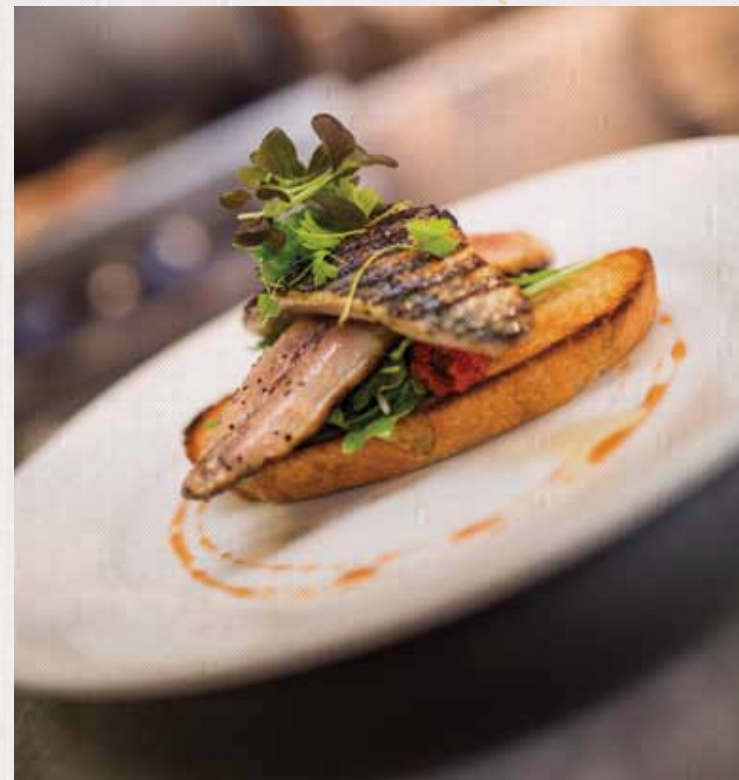
HAVE A FISHY..

As you explore the area, you should seek out good local seafood. Craster, the harbour village is world-renowned for its kippers. You will find Northumberland kippers on many a breakfast menu during your visit here.

Why not also grab a local crab sandwich when you stop for lunch or treat yourself to a succulent lobster from the Northumbrian shores for a delightful dinner?

Berwick has an important fishing heritage story which stretches back to the Middle Ages when the Tweed was divided into fisheries. Today salmon are still caught the traditional way using coble boats and nets in the summer season.

north east
england



DID YOU KNOW THAT ...?

The oldest working smokehouse in Northumberland can be found at Swallowfish in Seahouses where they have been smoking kippers since 1834. They still use traditional methods of smoking using oak sawdust.

Lindisfarne Oyster Farm lies on the site of the oyster beds originally established by the Monks of Lindisfarne Priory in 1381.



LAND OF HARVEST

Traditional crops such as oat, barley and wheat are widely grown in Northumberland.

Interestingly, the name Berwick is derived from two Old English words which would mean 'Barley Farm' upon the River Tweed! This most northerly town in England has remained a centre for malting and cereal processing.

You can see how stoneground, wholemeal flour is milled using local wheat at Heatherslaw Corn Mill - the only working water mill in Northumberland with a water wheel

history of over 700 years. Some say the flour milled from the wheat farmed nearby has a distinctive nutty flavour.



INSPIRING PRODUCERS

On this trail, you will find Howick Hall - the place where Earl Grey tea was introduced. A Chinese mandarin was commissioned to blend a tea for Earl Grey to counter the taste of lime in the water from the Howick well, which became known around the world as Earl Grey tea!

W S Robson's Chain Bridge Honey is a name known to many locals. Discover the tale of bees and honey at their fascinating visitor centre and visit the nearby Union Chain Bridge - the world's longest wrought iron suspension bridge.

Make sure you visit the butchers who source and support local produce on this trail - some of which have been in the business for generations! Be sure to try their pies and sausages made from their own secret recipes using local meats.



WHERE TO STAY

THE COACH HOUSE

Crookham, Cornhill-on-Tweed TD12 4TD

t: 01890 820293 e: stay@coachhousecrookham.com

A widely recommended 4-star B&B including a 1680s cottage and an old smithy, surrounding a sun-trap courtyard. They pride themselves in high quality breakfasts and evening meals using lots of local Northumberland produce.

DOXFORD HALL HOTEL

Chathill NE67 5DN

t: 01665 589700 e: info@doxfordhall.com

A magnificent luxury country house hotel with architecture dating back to 1818. Local produce features highly in their two-AA Rosette awarded restaurant. Why not enjoy a lovely Northumbrian breakfast or afternoon tea and maybe an evening meal here?

FENHAM FARM

Beal, Berwick-upon-Tweed TD15 2PL

t: 01289 381245 e: stay@fenhamfarm.co.uk

Quality B&B in a converted farm steading on a beautiful coastal spot overlooking Holy Island. Enjoy farmhouse breakfasts serving Northumbrian bacon and sausages and our own free range eggs, homemade jams, local honey and lots more.

ST CUTHBERT'S HOUSE

192 Main St, Seahouses NE68 7UB

t: 01665 720456 e: stay@stcuthbertshouse.com

This award-winning B&B, a stunning 200-year-old former chapel on the Northumberland Coast, is serious about sourcing locally. Special produce include Seahouses' own oak-smoked kippers and haddock, several local beers, and honey from their own beehives.





GETTING AROUND

If you would like to enjoy some of the magnificent views in and around this trail without a car, you can find information on local bus services by visiting traveline.info or call on 0871 200 2233 (7.00am - 9.00pm every day of the week - call charges apply).

Other travel information is also available on www.visitnorthumberland.com/travel, or contact the Tourist Information Centre in Berwick-upon-Tweed on 01670 622155.



HEATHERSLAW CORN MILL

Julia Nolan - Head Miller

Ford Forge, Cornhill-on-Tweed TD12 4TJ

t: 01890 820488

w: ford-and-et.al.co.uk/heatherslaw-mill

Opening Times: Apr-Sept 10am - 5pm

Oct 11am-4pm Nov-Mar Closed

Tell us about Heatherslaw Corn Mill

Our mill has a history of over 700 years and today, we are the only working water mill in Northumberland. We mill stoneground, wholemeal flour from wheat grown in the local estate farms 3.5 miles away. Visitors also stay to enjoy the books and miniature miller's cottage display. Children also get the chance to dress up and experience the life of a Victorian miller.

What is the inspiration behind your business?

It is all about sharing the heritage of the fabulous building and the story of where food comes from. By producing flour the traditional way, we are able to show how distinctive it can be.

What is your most popular dish in your tearoom?

The Miller's Lunch - it is very much like the ploughman's lunch except it has the wholemeal feel which is baked using our own flour.

Your favourite local produce:

The wholemeal flour we produce.
People tell us the flour has a special nutty taste.



THE LINDISFARNE INN

Marcus Van Luttmer - Head Chef

Beal, near Holy Island TD15 2PD

t: 01289 381223 w: lindisfarneinn.co.uk

Opening Times: Every day 8am-9pm

Tell us about The Lindisfarne Inn

We're a friendly, traditional inn close to the Holy Island of Lindisfarne - perfect for stopping off on your way to or from the island for a great bite to eat. We are open all day every day, which makes us perfect for fitting in with the tide times to access the island. We welcome families too!

What is the inspiration behind your business?

Offering people good, simple, home-cooked pub food and using local produce where we can. We're a 'can do' pub with staff who do everything possible to make your visit enjoyable.

What is your most popular dish?

Fish dishes fly off the menu here. Our seafood is locally sourced and we feature seasonal catches like pan fried mackerel on our specials board. Our Sunday lunches always go down a treat too.

Your favourite local produce:

Being so close to the sea, it has to be seafood, whether that's white fish or crab. I love the versatility of seafood and how it conjures up happy seaside memories when you eat it. I can't resist a pudding and we've teamed up with Northumberland's Doddington Dairy to serve up meltingly delicious local ice creams.



THE BAMBURGH CASTLE INN

David Barella - Head Chef

Seahouses NE68 7SQ

t: 01665 720283 w: bamburghcastleinn.co.uk

Opening Times: Every day 8am - 9pm

Tell us about The Bamburgh Castle Inn

We offer laid-back, family-friendly pub food dining in arguably the best seaside location on the North East coast. We overlook the harbour in the fishing village of Seahouses and have a beer garden with tables for you to dine alfresco and lots of terraces from which to take in the views.

What is the inspiration behind your business?

We want to offer good, home-cooked pub food for people to enjoy in a relaxed setting with fantastic views across the harbour to the Farne Islands, Bamburgh and Holy Island.

What is your favourite dish?

Our fish and chips is a hit amongst locals and visitors alike. We make it with a crisp local ale batter. Our Sunday Carvery is famous locally. We make towering home-made Yorkshire Puddings.

Your favourite local produce:

For me it is game because it is so versatile. You'll find game dishes on our specials board throughout the game season, such as loin of local venison with raspberry sauce and fondant potato. We source game from several local estates.



THE SHIP INN

Hannah & Christine Forsyth - Owners

Low Newton by the Sea NE66 3EL

t: 01665 576262 w: shipinnnewton.co.uk

Opening Times: Lunch everyday 12noon-3pm

Dinner (Wed-Sat) 7-8pm

Tell us about The Ship Inn

The Ship Inn is a simple, pretty whitewashed building in an outstandingly beautiful area looking onto a sandy beach. We are not 'cheffy' - we just try to cook exceptional local ingredient simply and well. Our own microbrewery here is also a favourite with our customers.

What is the inspiration behind your business?

We would be hard pressed not to be inspired by the fabulous local produce at our doorstep. We use a lot of local seafood mostly pan-fried or grilled served with potatoes, buttered vegetables, or fresh tasting salsas.

What is your favourite dish?

In early June, the first of the season wild sea trout, with new potatoes and an asparagus and watercress salad with a lemon mayonnaise takes some beating. In cold November with the sea raging on the beach, an organic lamb shank from Peelham Farm, slow cooked with Moroccan spices and prunes served with lemon couscous just hits the spot!

Your favourite local produce:

Mackerel and hake just off the sea, and lobster from the bay in the summer. Our local crab from Newton Haven is superb too.



This trail has been developed as part of the Northern Lands programme to develop tourism in the North East's protected landscapes with the aim of attracting more visitors, encouraging existing visitors to stay longer and inspiring visitors to experience the uniqueness of the landscapes. The businesses included on the trail source or produce locally and are accessible to the public. Visitors are advised to check on the opening times.

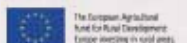


The Northern Lands initiative is funded by DEFRA through the Rural Development Programme for England, and this food tourism project is led by Visit County Durham with the following partners: Durham County Council, Northumberland Coast AONB Partnership, Northumberland County Council, Northumberland National Park Authority, Northumberland Tourism and The North Pennines AONB Partnership.

Protected landscape partners for this trail:



Part-funded by:



This trail is also sponsored by:



Official supplier for Northumberland Tourist Information Centres



SCOTLAND



KEY

- Visitor Information Points
- Area of Outstanding Natural Beauty (AONB)
- International Dark Sky Park

- Eat
- Drink
- Buy

BUS ROUTES

- X15
- X18
- 477
- 418
- 473
- 470
- 464
- 267
- 67

BUDGET

Average price for a main course

- Less than £10
- £10-£20
- Over £20

- 1 AUDELA**  
41-47 Bridge Street, Berwick-upon-Tweed TD15 1ES
01289 308827 | audela.co.uk
- 2 BARN AT BEAL**   
Beal Farm, Beal TD15 2PB
01289 540044 | barnatbeal.com
- 3 BEANGOOSE**  
Selby House, Market Square, Holy Island TD15 2RX
01289 389083 | beangoose.co.uk
- 4 BERWICK GARDEN CENTRE**   
East Ord, Berwick-upon-Tweed TD15 2NS
01289 302383 | berwickgardencentre.co.uk
- 5 BERWICK SHELLFISH COMPANY** 
Dock Road, Berwick-upon-Tweed TD15 2BE
01289 304373 | berwickshellfish.com
- 6 CHAINBRIDGE HONEY FARM**   
Horncliffe TD15 2XT
01289 382362 | chainbridgehoney.co.uk
- 7 COCOATURE** 
18 West Street, Berwick-upon-Tweed TD15 1AS
01289 308821 | cocoature.co.uk
- 8 COPPER KETTLE TEAROOMS**   
21 Front Street, Bamburgh NE69 7BW
01668 214315 | copperkettletearooms.com
- 9 HEATHERSLAW CORN MILL & TEAROOM**   
Ford Forge, Cornhill-on-Tweed TD12 4TJ
01890 820488 | ford-and-et-al.co.uk/heatherslaw-mill
- 10 MIZEN HEAD**   
Lucker Road, Bamburgh NE69 7BS
01668 214254 | mizen-head.co.uk
- 11 MUDDY BOOTS CAFÉ**   
Ingram NE66 4LT | 01665 578120
- 12 NORTHUMBRIAN HAMPER** 
Main Street, Seahouses NE68 7RE | 01665 720999
- 13 OXFORD FARM SHOP & TEAROOM**   
Ancroft TD15 2TA | 01289 387253

- 14 PILGRIM'S COFFEE HOUSE**  
Marygate, Holy Island TD15 2SJ
01289 389109 | pilgrimscoffee.com
- 15 R CARTER AND SONS** 
2 Front St, Bamburgh NE69 7BW
01668 214344 | rcarterandson.co.uk
- 16 ST.AIDANS WINERY** 
Holy Island TD15 2RX
01289 389230 | lindisfarne-mead.co.uk
- 17 SUNNYHILLS FARM SHOP**   
South Road, Belford NE70 7DP
01668 219662 | sunnyhillsfarmshop.co.uk
- 18 SWALLOW FISH** 
The Fisherman's Kitchen, 2 South Street, Seahouses
NE68 7RB | 01665 721052 | swallowfish.co.uk
- 19 THE BAMBURGH CASTLE INN**    
Seahouses NE68 7SQ
01665 720283 | bamburghcastleinn.co.uk
- 20 THE BARRELS ALE HOUSE** 
61 Bridge Street, Berwick-upon-Tweed TD15 1ES
01289 308013
- 21 THE CRASTER SEAFOOD RESTAURANT**    
Robson's Smokehouse, Craster NE66 3TR
01665 576223 | kipper.co.uk
- 22 THE EARL GREY TEA HOUSE**   
Howick Hall, Howick NE66 3LB
01665 572232 | howickhallgardens.org
- THE GOOD LIFE SHOP** 
52 High St, Wooler NE71 6BG | 01668 281700
- 24 THE GREEN SHOP** 
30 Bridge Street, Berwick-upon-Tweed TD15 1AQ
01289 305566 | berwickgreenshop.wordpress.com
- 25 THE JOINER'S ARMS**    
High Newton by the Sea NE66 3EA
01665 576112 | joiners-arms.com

- 26 THE JOLLY FISHERMAN**   
9 Haven Hill, Craster NE66 3TR
01665 576461 | thejollyfishermancraster.co.uk
- 27 THE LINDISFARNE INN**   
Beal TD15 2PD | 01289 381223 | lindisfarneinn.co.uk
- 28 THE MALTINGS KITCHEN**   
The Maltings Theatre & Arts Centre, Eastern Lane,
Berwick-upon-Tweed TD15 1AJ
01289 309333 | maltingsberwick.co.uk
- 29 THE OLDE SHIP INN**    
Main Street, Seahouses NE68 7RD
01665 720200 | seahouses.co.uk
- 30 THE PANTRY** 
13 Front Street, Bamburgh NE69 7BW
01668 214455 | thepantrybamburgh.co.uk
- 31 THE RED LION INN**    
Main Road, Milfield NE71 6JD
01668 216224 | redlionmilfield.co.uk
- 32 THE SHIP INN**    
Low Newton-by-the-Sea NE66 3EL
01665 576262 | shipinnnewton.co.uk
- 33 THE TANKERVILLE ARMS HOTEL**     
20-22 Cottage Road, Wooler NE71 6AD
01668 281581 | tankervillearms-hotel.co.uk
- 34 THE WHITE SWAN**    
Warenford, Belford NE70 7HY
01668 213453 | whiteswanwarenford.co.uk
- 35 W R SKELLY & SON** 
114 Marygate, Berwick-upon-Tweed TD15 1BH
01289 307225
- 36 WARREN HOUSE HOTEL**    
Waren Mill, Belford NE70 7EE
01668 214581 | warrenhousehotel.co.uk

KEY

 Visitor Information Points

 Area of Outstanding Natural Beauty (AONB)

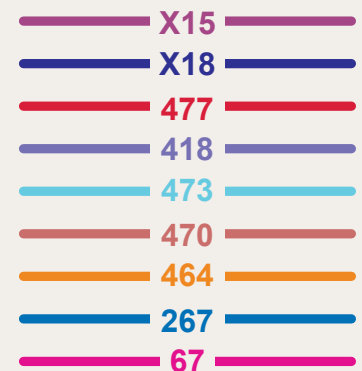
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