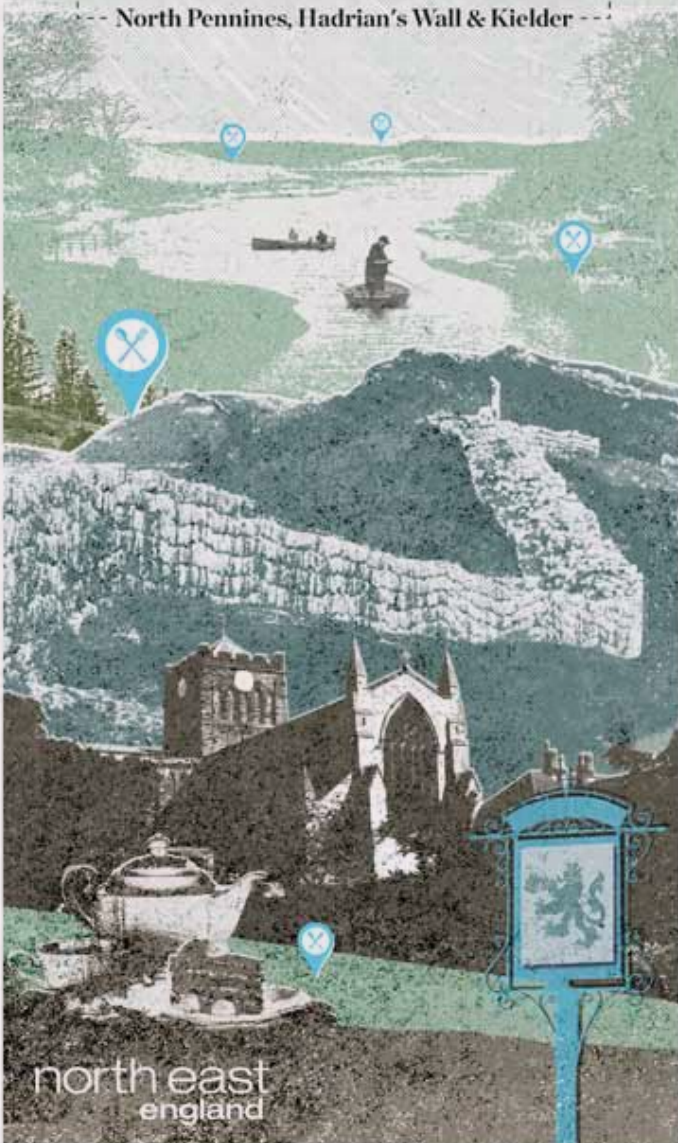


TASTY TRAILS

South West Northumberland
North Pennines, Hadrian's Wall & Kielder



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EAT THE VIEW From the small holdings in the Allen Valleys that were farmed to supplement the lead-mining work in the 1800s to the larger farm estates, South West Northumberland's agricultural history is truly fascinating and remains an important aspect of rural life today.



Scattered farmsteads amongst the awe-inspiring dramatic views of the landscape take you back to years gone by. In the wilder and more remote uplands, the farmers here continue to play an important role in maintaining the ecosystems in some of the loveliest protected landscapes in England.

DELICIOUS NORTHUMBERLAND LAMB & BEEF

The uplands in the North Pennines and in the Northumberland National Park are home to the famous traditional Blackface sheep. Aberdeen Angus, Galloway and Blue Grey cattle also often graze on the open spaces interrupted by woodlands and twisting rivers.

The natural diet of hay meadow, grassland and pastures produces delicious, distinctively flavoured beef and lamb.



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 Hexham on 01670 620450.

WILDLY DELICIOUS

For generations the sporting estates including Whitfield and Allendale have been popular hunting and shooting ground. Remote hillsides covered with heather, forests and rolling parklands offer a game bounty that's second to none. Wild, delicious and completely free-range Northumberland game include grouse and partridge, moorland rabbits, pigeons, wild ducks and three varieties of venison.

So, if you are looking for something a little different in the autumn and the winter seasons you are in for a treat.

HAVE A FISHY..

The River Tyne is rated best in England for salmon and sea trout and has great visitor access along its length. Kielder Water also offers great fishing combined with truly magnificent views, mile upon mile of purpose built cycling trails and forest walks and is a haven for wildlife.

For the complete 'catch your own fish' experience, a simply grilled line-caught salmon or trout served with fresh herbs and lemon is hard to beat after an afternoon of fishing.

Visit www.northumberland.gov.uk for information about sites and permits for fishing.

INSPIRING PRODUCERS

South West Northumberland has a wealth of interesting artisan producers specialising in using local produce. If you would like to try unusual ice-cream flavours such as 'Liquorice and Caramel' or traditional flavours such as Wild Strawberry, visit Wheelbirks who make ice-creams on site from their own herd of Jersey cows.



For the discerning ale drinker, look out for beers brewed by Allendale Brewery or by Hexhamshire Brewery at Dipton Mill. Visit High House Farm Brewery to find out more about how they produce their own beer using their own-grown barley at their visitor centre.

Or why not pick your own fruit at Brocksbushes? Freshly picked strawberries, blackberries and raspberries go beautifully in a summer pudding.



TRY IT OUT

Fancy a short cookery course using local produce as part of your stay?

You'll be spoilt for choice with regular classes including artisan baking with Allendale Bakery and The Garden Station, sausage-making with The Northumberland Sausage Company, ice-cream making at Vallum and fish cooking with Kirsty Cruickshank.

To get really close to nature, why not try foraging and campfire cooking? A number of courses for these are available in Kielder at various times of the year.

The Feathers Inn (No.11 on the trail), winners of The Good Pub Guide's County Dining Pub of the Year, is a 200 year old stone built pub high above the Tyne valley. The menu at The Feathers Inn embraces the flavours of regional cookery incorporating the finest produce of the North East. Serving the finest local ales, ciders and carefully selected wines, come and enjoy the inn's old-fashioned atmosphere and top quality food.

FARMERS' MARKETS

Meet the local farmers and producers at one of the areas farmers' markets

Hadrian's Wall Farmers Market at Greenhead on the second Sunday of every month: 10am-2pm

Hexham Farmers Market on the second and fourth Saturday of every month: 9am-1.30pm

WHERE TO STAY

BATTLESTEADS HOTEL

Wark on Tyne, nr Hexham NE48 3LS
t: 01434 230209 e: info@battlesteads.com

A popular, multi award-winning small hotel much recognised for their passion for sustainability. Located in a picturesque village, they pride themselves on serving locally sourced produce, including their own home grown fruit and vegetables.

HENSHAW BARN

Henshaw, nr Hexham NE47 7EN
t: 01434 344453 e: unwind@henshawbarn.co.uk

Admire panoramic views during your stay at this luxury B&B near Hadrian's Wall. Breakfasts and evening meals are thoughtfully created, using both home grown and local produce, all sourced within 10 miles.

MATFEN HALL

Matfen Village NE20 0RH
t: 01661 886500 e: info@matfenhall.com

A beautifully elegant hotel set in 300 acres of Northumberland parkland. Enjoy a hearty breakfast and sample some of the finest local produce expertly prepared by their acclaimed head chef and his team here.

WILD NORTHUMBRIAN

Thorneyburn, Tarsset NE48 1NA
t: 01434 240 902 e: info@wildnorthumbrian.co.uk

Try remote, luxurious yurt or tipi camping in breathtaking Tarsset valley, in the heart of Northumberland National Park. Experience local food on site in more ways than one - be it through their local produce hampers or to feast on wild foraged food.



BROCKSBUSHES FARM

Caroline Dickinson - Owner

Corbridge, NE43 7UB
t: 01434 633100 w: brocksbushes.co.uk
Opening Times: Every day, opening at 9.30am.
Closing times - Tearoom 5.30pm, Farm shop 6pm.

Tell us about Brocksbushes Farm

We have evolved over the last 25 years from an acre of soft fruit with a tiny farm shop which was open for eight weeks in the year to a thriving, award-winning farm shop, tearoom, Pick-Your-Own, and garden and gift centre. We are now a farm of about 35 acres of soft fruit which is open during the summer, and two acres of asparagus which we cut to sell in our farm shop in the spring.

What is the inspiration behind your business?

It is always great when we our customers have had a pleasurable day, especially when picking their fresh fruit in the fields, treating themselves in the tearoom or selecting groceries from our shop. We are inspired by our own rural setting, and so try to offer a choice of fresh, good quality produce to reflect our landscape.

What is your favourite dish?

Our pies are usually much in demand - we have a pretty wide choice ranging from Chicken and Mushroom, to Beef and Ale.

Your favourite local produce:

Our own home-grown strawberries and raspberries.



CARRIAGES TEAROOM

Sarah Billany - Owner

Woodburn Road, The Heritage Centre, Bellingham NE48 2DG
t: 01434 221151 w: carriages-tearoom.co.uk
Opening Times: 10am - 4.30pm

Tell us about your business:

We are located in a converted 1957 MK1 railway carriage at Bellingham Heritage Centre. It was originally conceived as a facility for the Heritage Centre's visitors. However, it has taken on a life of its own and is now very much an attraction in its own right. Everything we serve is cooked by us in our small kitchen in what was the driver's cab on the train.

What is the inspiration behind your business?

We concentrate on doing simple but excellent home-cooked food well. The local producers are an inspiration, and so we use local ingredients where possible - free-range eggs from the Derwent Valley; beef and lamb from local farms; bread buns usually from the local bakers; marmalade from Tarsset; sausages from The Northumberland Sausage Company in Wark; ice-cream from Doddington's and we sell Fentimans drinks.

What is your favourite dish?

Our afternoon teas are very popular - people seem to love the summer fruit pavlova and fruit scones.

Your favourite local produce:

Probably Doddington's Newcastle Brown Ale ice-cream.



COUNTRY CONCIERGE COOKING

Deb Humble - Owner

Staward Station, Langley NE47 5NR
t: 01434 683 030 w: countryconcierge.co.uk
Opening Times: Every day throughout the year

Tell us about Country Concierge - Cooking

Our business is about giving people a memorable experience that helps them discover local food and drink in and around the North Pennines area. We prepare, cook and deliver good, honest food that is individually designed for each customer - be it a pop-up picnic, lunch or serve-yourself supper.

What is the inspiration behind your business?

Being where we are in beautiful Northumberland North Pennines countryside, we can't help but be very passionate about local produce. We want to share this passion with visitors staying in and around the area.

What is your favourite dish?

Roast rack of Northumbrian Lamb on a bed of crushed potato mixed with sweet cherry tomatoes and green olives, with seasonal steamed vegetables...yummm!

Your favourite local produce:

Herbs and salad grown in our own vegetable garden or our free-range eggs. Equalled by the range and quality of local meat from Robson's, our butcher, in Hexham.



RIVERDALE HALL HOTEL

Simon Irving - Managing Director
& Iben Cocker - Head Chef

Bellingham NE48 2JT
t: 01434 220254 w: riverdalehotel.co.uk
Opening Times: Lunch 12noon - 2.30pm Dinner 6-9pm

Tell us about Riverdale Hall

Riverdale Hall is a 1860s country house with the emphasis on friendly service. The house is set in its own grounds that roll onto the banks of the North Tyne River. We are just a short riverside stroll from Bellingham, which is the gateway to Northumberland National Park. Our restaurant is a multi-award winning restaurant including the Les Routiers Gold Plate.

What is the inspiration behind your business?

Our natural surroundings are a source of inspiration in itself. Our two other partners, who also head up the kitchen will agree that this allows us to create some of the best cuisine. We use Northumbrian lamb, Kielder venison, locally reared pheasant along with salmon and trout caught on our own stretch of the River Tyne.

What is your favourite dish?

Definitely our 'pheasant in creamy Lindisfarne mead sauce'. This was featured in the BBC series 'Floyd around Britain and Ireland' in 1988 and again in 'Saturday Kitchen', where I also appeared as a guest chef. It was quite some time ago but it is still a favourite of mine.

Your favourite local produce:

A difficult choice - our local suppliers offer the best of steaks, sausages made to our own specifications and amazing ice creams.



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.

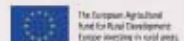


The Northern Lands initiative is funded by DEFRA through the Rural Development Programme for England, and this food tourism project is led by Visit County Durham with the following partners: Durham County Council, Northumberland Coast AONB Partnership, Northumberland County Council, Northumberland National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

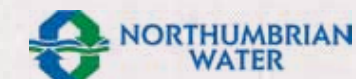
Protected landscape partners for this trail:



Part-funded by:



This trail is also sponsored by:





KEY

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

BUDGET

Average price for a main course

- Less than £10
- £10-£20
- Over £20

- 1 BARRASFORD ARMS**    
Barrasford NE48 4AA
01434 681237 | barrasfordarms.co.uk
- 2 BATTLESTEADS HOTEL & RESTAURANT**    
Wark NE48 3LS | 01434 230209 | battlesteads.com
- 3 BAY HORSE INN**    
West Woodburn NE48 2RX
01434 270218 | bayhorseinn.org
- 4 BLACKCOCK COUNTRY INN & RESTAURANT**    
Falstone, Kielder Water NE48 1AA
01434 240200 | blackcockinn.co.uk
- 5 THE GARDEN RESTAURANT**    
Boe Rigg, Charlton, Bellingham NE48 1PE
01434 240970 | gardenrestaurant.co.uk
- 6 BROCKSBUSHES FARM**    
Corbridge NE43 7UB
01434 633100 | brocksbushes.co.uk
- 7 CAFÉ ON THE WATER**   
Tower Knowe, Kielder NE48 1BX
01434 240923 | visitkielder.com
- 8 CORBRIDGE LARDER**    
18 Hill Street, Corbridge NE45 5AA
01434 632948 | corbridgelarder.co.uk
- 9 DIPTON MILL INN**    
Dipton Mill Road, Dipton NE46 1YA
01434 606577 | diptonmill.co.uk
- 10 DUKE OF WELLINGTON**    
Newton NE43 7UL
01661 844446 | thedukeofwellingtoninn.co.uk
- 12 THE FEATHER'S INN**    
Hedley on the Hill, Stocksfield NE 43 7SW
01661 843607 | thefeathers.net

- 11 GREENHEAD TEAROOM**   
Greenhead CA8 7HE | 016977 47400
- 13 HIGH HOUSE FARM BREWERY**    
Matfen NE20 0RG
01661 886192 | highhousefarmbrewery.co.uk
- 14 HOLLY BUSH INN RESTAURANT**    
Greenhaugh NE48 1PW
01434 240391 | hollybushinn.net
- 15 JOSEPHINE'S RESTAURANT**   
Langley Castle, Langley-on-Tyne NE47 5LU
01434 688888 | langleycastle.com
- 16 MATFEN HALL**    
Matfen NE20 0RH | 01661 886500 | matfenhall.com
- 17 NORTH ACOMB FARM SHOP** 
Acomb NE43 7UF | 01661 843181 | northacomb.co.uk
- 18 NORTHUMBERLAND SAUSAGE COMPANY** 
Wark Village Farm Shop, Wark NE48 3LR
01434 270657 | northumberlandsausagecompany.co.uk
- 19 RIDLEYS FISH & GAME** 
Unit No15, Acomb Industrial Estate, Acomb, NE46 4SA
01434 609246 | ridleysfishandgame.co.uk
- 20 RIVERDALE HALL HOTEL**    
Riverdale Close, Bellingham NE46 4SA
01434 220254 | riverdalehallhotel.co.uk
- 21 SIMONBURN TEAROOMS**   
1 The Mains, Simonburn NE48 3AW
01434 681321 | simonburntearooms.com
- 22 THE BOAT INN**  
Leaplish Waterside Park, Kielder NE48 1BT
01434 251000 | visitkielder.com

- 23 CARRIAGES TEAROOM**   
The Heritage Centre, Woodburn Road, Bellingham
NE48 2DG | 01434 221151 | carriages-tearoom.co.uk
- 24 CROWN IN CATTON**    
Catton NE47 9QS | 01434 618351 | crownincatton.co.uk
- 25 THE GARDEN STATION**   
Langley on Tyne NE47 5LA
01434 684391 | thegardenstation.co.uk
- 26 THE PHEASANT INN**    
Stannersburn NE48 1DD
01434 240382 | thepheasantinn.com
- 27 THE RAT INN**   
Anick NE46 4LN | 01434 602814 | theratinn.com
- 28 THE ROSE AND CROWN**    
Main Street, Slaley NE47 0AA
01434 673996 | slaleyroseandcrown.co.uk
- 29 THE TWICE BREWED INN**    
Bardon Mill NE47 7AN
01434 344534 | twicebrewedinn.co.uk
- 30 TRAVELLER'S REST**    
Slaley NE46 1TT | 01434 673231 | travellersrestslaley.com
- 31 VALLUM FARM**    
1 Vallum Farm Cottages, East Wallhouses NE18 0LL
01434 672652 | vallumfarm.co.uk
- 32 WHEELBIRKS**    
Stocksfield NE43 7HY | 07717 282014 | wheelbirks.co.uk
- 33 WHITFIELD VILLAGE PANTRY**    
Whitfield NE47 8HA
01434 345709 | whitfieldvillagepantry.co.uk

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