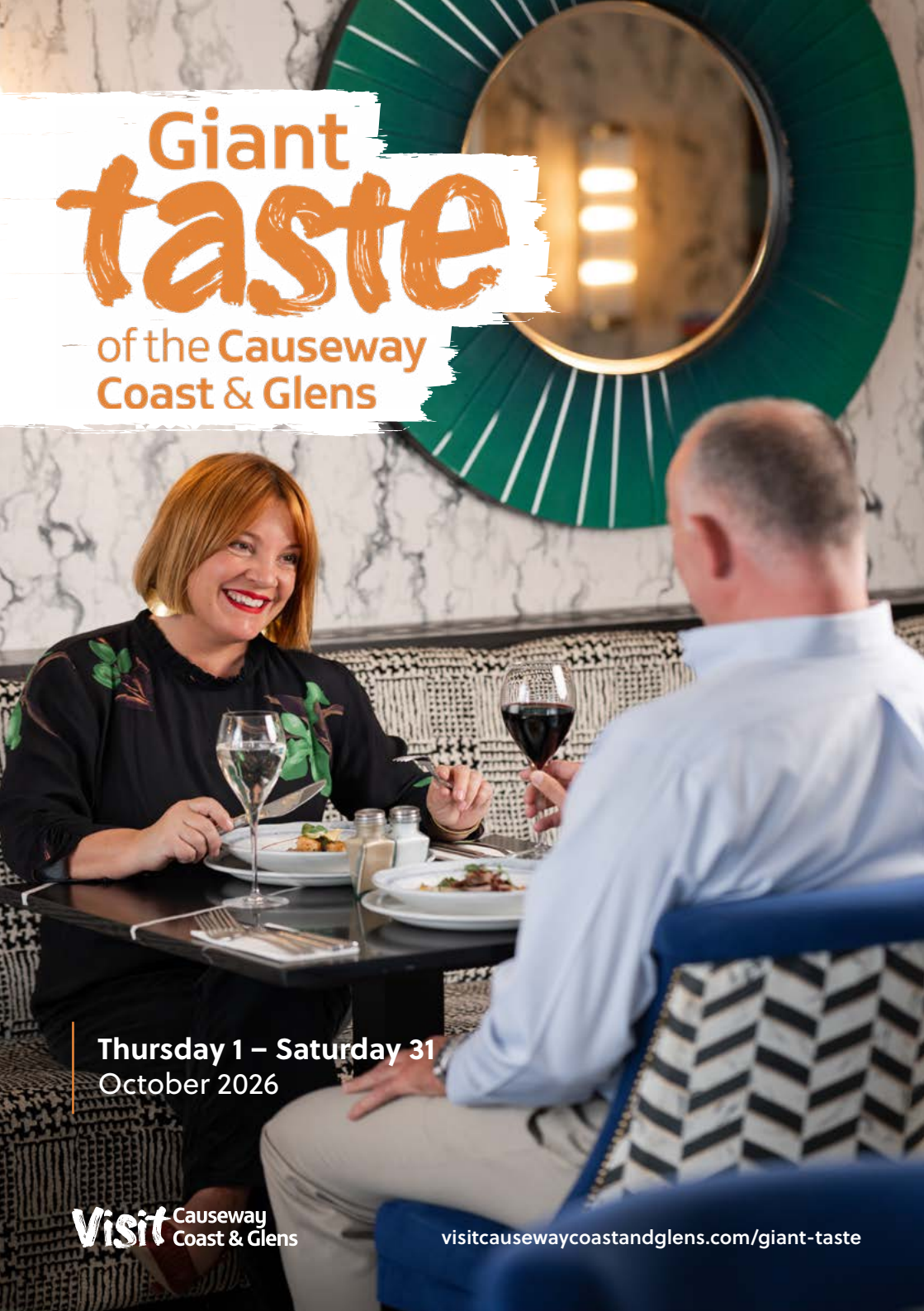


Giant taste of the Causeway Coast & Glens

Thursday 1 – Saturday 31
October 2026

Visit Causeway Coast & Glens

visitcausewaycoastandglens.com/giant-taste



Welcome to our giant Celebration of food and drink in the Causeway Coast and Glens

In partnership with our amazing local producers and hospitality businesses, Visit Causeway is delighted to present 'A Giant Taste of the Causeway Coast and Glens' this autumn! The culinary celebration will run from 1st to 31st October 2026 and will showcase our vibrant restaurant scene and the wide range of superb local produce which the area has to offer.

Across the Causeway Coast and Glens, there is a memorable foodie experience to suit you, using the very best of fresh local and seasonal produce, complemented by our iconic spirits, fine wines and artisan ales. With a growing reputation for food experiences, our 'Giant Taste' programme promises Food Festivals, themed nights, cookery classes, food tours, taster menus, pop-up supper clubs, markets and opportunities to 'meet the maker'.

For full programme details and ideas on what to do and where to stay during your visit see **visitcausewaycoastandglens.com.**

Booking for most events and experiences is advisable to avoid disappointment. All information is correct at time of publication and may be subject to addition, cancellation or change.



Bushmills Salmon & Whiskey Festival

A New Chapter - Introducing A Giant Table

This year's event will introduce a new festival identity - The Giant Table. While Bushmills remains the festival's home, the refreshed concept will place an even greater spotlight on the exceptional food and drink experiences found across the Causeway Coast and Glens, celebrating the region's producers, makers, growers, chefs, brewers and distillers.

The programme features a wide range of attractions, including food and drink tastings, artisan producer showcases and cookery demonstrations from local and celebrity chefs. Visitors can discover the diversity of the borough's food and drink offering through unique foodie experiences, local produce markets, street food, craft beverages and opportunities to meet the people behind some of the region's most renowned and emerging brands.

Alongside the food and drink programme, visitors can enjoy live music, street entertainment, artisan markets, craft activities, workshops and family-friendly experiences throughout the festival weekend.

For full details go to: https://visitcausewaycoastandglens.com/giant-taste

Friday 2, Saturday 3 & Sunday 4 October | 12pm-6pm

Bushmills Village
BT57 8QD

Giant Food Festival Supper Club

5 course supper club collaborating with Chef Rob Curley and the Slemish Market Supper Club. Festival themed food and drinks featuring creative dishes utilising the best local produce.

Cost £80pp. Tickets via https://www.eventbrite.co.uk/e/giant-food-festival-supper-club-tickets-1997624119516?aff=oddtdtcreator

Friday 2 October | 7.30pm

Tartine at Distillers Arms,
140 Main Street, Bushmills BT57 8QE

w. www.distillersarms.com
e. info@distillersarms.com
t. 028 2073 1044



Giant Afternoon Tea

Every Thurs, Fri & Sat from 12-4pm

Indulge in a distinctive afternoon tea experience, beginning with Paula McIntyre's signature Sloe Gin cocktail and a selection of delicious savoury delights.

Savour handcrafted treats infused with Dunluce Distillery's Coffee Liqueur and Dundarave Spiced Apple Liqueur, complemented by carefully sourced local ingredients from Buchanan's Farm Shop, Causeway Coffee, and Chocolate Manor. A celebration of exceptional local flavours, this unique afternoon tea offers a delicious taste of autumn in every bite.

Price £42pp. A £10pp deposit is required, booking is essential. Contact Elephant Rock Hotel to book.

Thursday 1 – Saturday 24 October

Elephant Rock Hotel, 17 Lansdowne Cresent, Portrush BT56 8AY

w. www.elephantrockhotel.co.uk
e. info@elephantrockhotel.co.uk
t. 028 7087 8787

Lacada Brewery Tours

Tours every Fri & Sat @3.15pm

Tours operate every Friday and Saturday at 3.15pm. Contact info@lacadabrewery.com to book your place.

From a father-and-son brew kit to over 400 co-owners, Lacada brews fresh beer, cider, and kombucha. Visit the taproom for 25 taps of rotating releases or book a brewery tour. Tours include: tour of the brewhouse, history of the co-operative and a curated tasting.

Taproom Open every Friday and Saturday 4-10pm. Age restrictions – 18+ only. Cost – Brewery Tour £25 pp (min group size 4).

Lacada Brewery, 7A Victoria St, Portrush BT56 8DL

w. www.lacadabrewery.com **e.** info@lacadabrewery.com

Portrush Beer Festival 2026

At the Portrush Beer Festival you can meet a number of local brewers and breweries showcasing some of their best local ales and beers. There are plenty of beers to choose from, whether you enjoy a hoppy pint, a smooth pale ale or dark stout, you will find something to suit your taste at the Portrush Beer Festival. If beer isn't for you, you can try some delicious gins from our local distilleries.

Browse your way around the bar areas, sampling through the beer list, talking to the brewers and selecting your favourites. The festival will also have food available featuring local traders who will serve a range of dishes to enjoy with your beer.

Whether you're on the hunt for a new brewery to try or you just want a day out with a festival atmosphere, friendly craic and a good buzz, you'll definitely get it here.

Entry £10. Pay at the door. Age restrictions – 18+ only.

Friday 2 October | 5pm-10pm
Saturday 3 October | 1pm-10pm

Portrush Town Hall, 1 Mark Street, Portrush BT56 8DX

w. www.portrushbeerfest.com
e. portrushbeerfestival@gmail.com



Farm Tour & Tasting Experience

Take a tour of Chestnut Farm and it's production facilities and get the chance to taste milk & yoghurt produced on the farm along with other produce from the farm shop, including their own home reared beef.

Cost £25pp, to book
Email info@chestnuttsfarm.co.uk.

Friday 2 October | 10.30am

Chestnutt's Farm, 211 Ballybogey Road, Portrush BT56 8NE

w. www.chestnuttsfarm.co.uk
e. info@chestnuttsfarm.co.uk

Triangle Wine Club Tasting with Fairleys Wines

Come and experience a selection of wines from around the world.

The evening will have a selection of 8 wines and hopefully a wine producer from New Zealand (TBC). There is a tasting and talk about each wine and participants will have the opportunity purchase.

Age restrictions – 18+ only.

Cost £10 per person. To book call into Fairley's shop, Railway Rd, Coleraine.

Friday 2 October | 7.30pm

Coleraine Rugby Club, 1 Rugby Avenue, Coleraine BT52 1JL

w. www.fairleys-wines.co.uk
e. info@fairleys-wines.co.uk



A Celebration of the Sea

Enjoy a delicious menu showcasing the finest local seafood while taking in stunning panoramic views over Ballycastle Marina.

Details to follow.
Contact Marine Hotel to book.

Saturday 3 October

Marine Hotel, 1-3 North St, Ballycastle BT54 6BN

w. www.marinehotelballycastle.com
t. 028 2076 2222

Alpaca Dusk Walk & Picnic

Take a scenic trek with a friendly alpaca at dusk, with stunning views across Portrush and the surrounding coastline, followed by a locally sourced charcuterie picnic.

Cost £45 book via www.northcoastalpacas.co.uk.

Saturday 3 October | 6.30pm

North Coast Alpacas, 33 Ballylagan Road, Coleraine BT52 2PQ

w. www.northcoastalpacas.co.uk
e. info@northcoastalpacas.co.uk

A Giant Walk & Taste

Depart from Elephant Rock Hotel.

Discover the rich history, myths, and legends of Portrush on a guided 60-minute walking tour with Portrush Walking Tours. Following your walk, relax and enjoy a delicious brunch at the Elephant Rock Hotel.

Brunch includes your choice of breakfast, featuring locally sourced produce from Buchanan's Farm Shop, accompanied by freshly brewed Causeway Coffee.

Price: £35 per person (£10pp deposit is required, and booking is essential). Contact Elephant Rock Hotel to book.

Sunday 4 October | 10.15am

Elephant Rock Hotel, 17 Lansdowne Cresent, Portrush BT56 8AY

w. www.elephantrockhotel.co.uk
e. info@elephantrockhotel.co.uk
t. 028 7087 8787



Twilight, Stones & Sweet Indulgence: An Exclusive Giant's Causeway Experience

As the sun begins its descent over the rugged Causeway Coast, experience Northern Ireland's iconic World Heritage Site like never before. Welcome to an exclusive evening where legendary landscapes meet the ultimate artisan indulgence.

The Experience

A Twilight Stroll: Your evening begins with a guided walk down to the basalt columns, capturing the magic of the Giant's Causeway as the sunset paints the sky.

The Masterclass: As night falls, retreat to the warmth of the Visitor Centre for an exclusive tasting journey hosted by Geri Martin (Chief Chocolatier at The Chocolate Manor) and James Richardson (Founder of Basalt Distillery).

The Tasting: Unlock the secrets of premium cocoa and local spirits. You'll learn the professional five-step chocolate tasting method—exploring exquisite single-origin varieties from around the globe—alongside the crisp, coastal notes of locally crafted Basalt Gin.

The Grand Finale: Watch a live truffle-making demonstration that perfectly pairs luxury chocolate with Basalt Gin, showing you exactly how these distinct local flavours come together.

What's Included:

- Guided Twilight Tour of the Giant's Causeway
- Masterclass Tasting featuring single-origin chocolates and Basalt Gin
- Live Truffle-Making demonstration
- A Decadent Hot Chocolate to wrap up the evening
- An Exclusive Chocolate Manor Bar to take home

The ultimate evening for foodies and explorers alike. Spaces are strictly limited to maintain an intimate atmosphere. Secure your spot today.

Cost £40pp. Book via www.nationaltrust.org.uk/visit/northern-ireland/giants-causeway/events

Age restrictions – 18+ only.

Thursday 8 October | 6.30pm

The Giant's Causeway, 44 Causeway Rd, Bushmills BT57 8SU

w. www.tastecauseway.com **e.** info@tastecauseway.com



A Table By The Shore

A celebration of The Causeway Coast food and drink community, together at one table.

Brought to you by Dunluce Distillery, The Bayview Hotel & The Causeway Coast Foodie this is set to be an unforgettable evening celebrating the flavours, people, and stories of the Causeway Coast. A Table By The Shore is a curated tasting experience where locally sourced produce, expertly crafted dishes, and perfectly paired drinks come together in a unique coastal setting.

This is an immersive coastal dining experience celebrating the people, produce, and stories that define the Causeway Coast's vibrant food scene, bringing together chefs, producers, and distillers for an evening of flavour, storytelling, and connection.

Guests will be welcomed with a curated grazing table by Seasons of the Glens, showcasing a selection of exceptional, award-winning, local produce from ten artisan makers. This relaxed opening experience invites guests to sample, discover, and connect with the flavours of the region.

The evening continues with a thoughtfully curated tasting menu by Chef Kevin Farren, (The Bayview Hotel) & Master Distiller, Simon Hogg, (Dunluce Distillery), celebrating seasonal ingredients and local provenance. Each course is paired with carefully selected drinks, enhancing and elevating your dining experience.

Throughout the evening, Chef Kevin Farren will introduce each dish, while The Causeway Coast Foodie will share the stories behind the producers, offering insight into the people and passion behind each ingredient.

A special storytelling feature will be led by Dunluce Distillery, offering guests a deeper understanding of their brand journey, the inspiration behind their spirits, and the botanicals that shape their distinctive flavours—including an interactive exploration of locally foraged elements such as sugar kelp. This



moment will connect seamlessly with the wider narrative of coastal heritage and craftsmanship.

A Table By The Shore is more than a dinner—it is a celebration of place, a gathering of community, and an opportunity to experience the Causeway Coast through its most passionate food and drink producers.

4 courses with drinks pairings and cocktail and grazing table on arrival.

Cost £78 pp (plus booking fee). Book via https://www.eventbrite.com/e/a-table-by-the-shore-tickets-1991986762028

Age restrictions – 18+ only.

Friday 9 October | 8pm

Bayview Hotel, 2 Bayhead Rd, Portballintrae BT57 8RZ

w. www.dunlucedistillery.com
e. simon@dunlucedistillery.com


LASS

Celebrate 20 Years of Causeway Speciality Market!

Get ready to explore, taste and celebrate as the much-loved Causeway Speciality Market marks an incredible 20 years in Coleraine!

Since 2006, this vibrant outdoor market has grown into Northern Ireland's largest regular outdoor market, with more than 50 stalls bringing Coleraine town centre to life.
Set around the magnificent 165-year-old Coleraine Town Hall right in the heart of the town centre.

Discover a tempting array of local and artisan produce, from Dexter beef, pork and bacon, local chorizo and fresh fish to vegetables, sushi, olives, oils, relishes, jams and chutneys. Got a sweet tooth? Indulge in delicious cakes, cookies, cupcakes, fudge and sticky toffee puddings – all lovingly created by independent stallholders.

A fantastic showcase of local culture, heritage and traditions, the market offers visitors an authentic taste of Causeway Coast & Glens.

Join them for a special celebration, with additional activities and entertainment throughout the day.

Come hungry. Stay curious. Celebrate local.

Saturday 10 October | 9am-4pm

Coleraine Town Centre, 35 The Diamond, Coleraine BT52 1DP

w. www.causewaycoastandglens.gov.uk/work/town-and-village-management/causeway-speciality-market
e. csm@causewaycoastandglens.gov.uk

Dram on the Bann – Giant Taste Exclusive

Departs from Coleraine Old Town Bridge.

Step aboard Causeway Lass for an unforgettable afternoon on the beautiful River Bann as part of the Giant Taste 2026 festival.

Hosted by The Whiskey Lad, Lee Gibson, this exclusive tasting cruise combines the finest Irish whiskey, handcrafted gin, and exceptional local food with the stunning scenery of the Bann Estuary.

Departing from Coleraine Old Town Bridge, you'll cruise through one of Northern Ireland's most picturesque waterways while enjoying a carefully curated tasting experience led by The Whiskey Lad. Discover the stories behind each dram, sample outstanding Irish spirits, and savour a selection of delicious canapés showcasing award-winning local produce.

Along the way, take in breathtaking views, abundant wildlife, and the rich heritage of the River Bann from the unique perspective of the water. Whether you're a seasoned whiskey enthusiast or simply looking for a memorable afternoon with family and friends, Dram on the Bann promises great company, fascinating stories, and a true taste of the Causeway Coast.

Cost £80pp. Spaces are limited. Advance booking is essential. Book your place exclusively through causewayboats.com.

Age restrictions – 18+ only.

Saturday 10 October | 1pm–4pm

Coleraine Old Town Bridge BT52 1DR

w. www.causewayboats.com
e. info@causewayboats.com
t. 07712 115 751

SOLD OUT

Rising Stars of the North Coast Kitchen

The North Coast Table: A Lunch Experience Celebrating Local Produce & Emerging Culinary Talent.

Enjoy a unique lunch experience in the College Restaurant, Northern Regional College, Coleraine, showcasing the very best of locally sourced North Coast produce, expertly prepared and presented by Year 2 and Year 3 Professional Chef students.

Guests representing local Tourism, Hospitality and Food Producing business are invited to experience a seasonal menu celebrating the flavours and ingredients of the North Coast, highlighting the talent, creativity, and professionalism of these emerging chefs. The event may also feature a live demonstration from a former student or local guest chef, offering insight, inspiration, and a connection to the region's thriving food culture.

Guests will have the opportunity to network, support future culinary talent, hear about the college skills & training offering and celebrate the outstanding food heritage of the North Coast.

This is a free ticketed event, however due to limited availability booking is essential.
To book email gabrielle.quinn@nrc.ac.uk

Wednesday 14 October | 12.30pm

Northern Regional College, Union Street, Coleraine BT52 1QA

w. www.nrc.ac.uk
e. gabrielle.quinn@nrc.ac.uk



Around the Table with Whoosh: Local Ingredients, Reimagined. Where East Meets West

Around the Table with Whoosh is an immersive dining experience for up to 20 guests, celebrating local ingredients through the flavours and techniques of Thai and Vietnamese cuisine.

Guests will gather around a shared table and enjoy a specially curated multi-course menu showcasing ingredients sourced from local producers across the Causeway Coast and Glens area. Each course will explore how familiar local ingredients can be transformed through Southeast Asian-inspired cooking, creating unexpected flavour combinations and memorable dining experiences.

The evening will include introductions to the ingredients, the producers behind them, and the inspiration behind each dish. A special dessert collaboration with a local food producer and fellow Taste Causeway member will further highlight the quality and diversity of the region's food and drink offering.

Designed to encourage conversation, discovery and connection, this experience brings together local provenance, culinary creativity and cultural influences in a unique and engaging format that visitors cannot experience through a standard restaurant meal.

Cost £45 per person. Further info and booking will be available on: www.eatwhoosh.com

Wednesday 14 October | 7pm

Whoosh, Bellhouse Lane, Coleraine BT52 1ED

w. www.eatwhoosh.com
e. thana@eatwhoosh.com

SOLD OUT



A Giant Listen

Enjoy a light supper with a glass of wine before immersing yourself in the rich heritage and atmospheric stories of the Causeway Coast.

Be captivated by storyteller Gail from 'Listen Causeway Coast' as she brings to life the tales of Dunluce Castle, stories inspired by the dramatic Atlantic coastline, and the legendary myths of the Giant's Causeway. An enchanting evening of local food, history, and storytelling celebrating the spirit of stone and sea.

Price £36pp, deposit required £10pp. Contact Elephant Rock Hotel to book.

Friday 16 October | 7pm

Elephant Rock Hotel, 17 Lansdowne Cresent, Portrush BT56 8AY

w. www.elephantrockhotel.co.uk
e. info@elephantrockhotel.co.uk **t.** 028 7087 8787

Tantalising Taste of Tartine

A 5-course supper club featuring award-winning products and dishes from the Tartine portfolio.

Savour delicious canapés, award winning seafood chowder and risotto, aged beef and rhubarb and custard dessert as featured on Dermot O'Leary's 'Taste of Ireland' ITV series. This is not to be missed.

Cost £85. Tickets available at www.eventbrite.co.uk/e/tantalising-taste-of-tartine-tickets-1997632761364?aff=oddtdtcreator

Friday 16 October | 7.30pm

Tartine at Distillers Arms, 140 Main St, Bushmills BT57 8QE

w. www.distillersarms.com
e. info@distillersarms.com **t.** 028 2073 1044

Taste Causeway Innkeeper's Menu

Celebrate a Giant Taste of the Causeway Coast and Glens with a specially curated 3-course menu at the Bushmills Inn, thoughtfully designed to showcase the very best of local flavours and seasonal ingredients.

Crafted in partnership with exceptional Taste Causeway suppliers, each dish tells a story of place, provenance and passion, bringing the richness of our local landscape straight to your table.

Cost £60pp, to book T 028 2073 3000.

Friday 16, Saturday 17 & Sunday 18 October | from 5pm

The Bushmills Inn, 9 Dunluce Rd, Bushmills BT57 8QG

w. www.bushmillsinn.com
e. info@bushmillsinn.com
t. 028 2073 3000



Know Your Farmer

Meet at Seaview Farms Coffee Shop.

Enjoy an exclusive full-day immersive experience exploring the landscapes, food and farming heritage of Northern Ireland's spectacular North Coast.

Beginning at Seaview Farms Coffee Shop, guests will be welcomed with a seasonal breakfast showcasing local produce alongside specialty coffee. This opening gathering provides an opportunity to meet the farming family behind Seaview Farms and learn about the vision behind regenerative agriculture on the North Coast.

From there, guests will travel to the farm itself, where they will explore the historic coastal sand dunes and the banks of the River Bann. Throughout the morning, visitors will gain a first-hand understanding of regenerative farming practices, pasture-based livestock systems and conservation-focused land management. Interactive demonstrations and hands-on experiences will allow guests to engage directly with the farming methods that underpin Seaview Farms' production philosophy.

Returning to the coffee shop, guests will enjoy a carefully curated light lunch featuring seasonal local ingredients before continuing the journey to the iconic Downhill Demesne and Mussenden Temple. Against one of Ireland's most breathtaking coastal backdrops, guests will enjoy a guided exploration of the site's rich history, while also learning how livestock grazing plays an important role in preserving species-rich meadows and supporting biodiversity across this unique landscape.

The day concludes at the historic Hezlett House, where guests will gather for an intimate banquet celebrating the finest regenerative produce from the Causeway Coast and Glens. Carefully crafted dishes will showcase the connection between landscape, farming and flavour, creating a memorable farm-to-fork dining experience.

More than a farm tour, Know Your Farmer offers a rare opportunity to connect with the people, places and practices shaping the future of sustainable food production in Northern Ireland.

Cost £175. Book via https://seaviewfarms.co.uk/event/know-your-farmer-17-october-2026/

Saturday 17 October | 11am-6pm

Seaview Farms Coffee Shop, Hezlett House, Mussenden Rd, Castlerock, Coleraine BT51 4TW

w. www.seaviewfarms.co.uk
e. info@seaviewfarms.co.uk



Meet the Makers and Taster Food Experiences

Come along and Meet the Maker or Have a go at a Taster Workshop at the Roe Valley Arts and Cultural Centre, pre-booking essential for workshops. To book telephone Limavady Visitor Information on 028 7776 0650.

Make and Take experience for children with Chocolate Manor

Calling all mini-chocolatiers! Ready to get messy and creative?

Join Geri Martin from the award-winning Chocolate Manor at the Roe Valley Arts and Cultural Centre on 17th October for a super fun, 30-minute 'Make & Take' session!

You'll get to grab a piping bag and hand-pipe two of your very own chocolate creations. The absolute best part? You get to take them home to eat later (if they even make it to the car!). It's a fantastic chance to make your own delicious treats. Spaces fill up fast, so grab your spot and get ready to pipe!

Cost: Special Offer only £5 per child. (Max 16 per group).

11.00pm-11.30pm or 12.15pm - 12.45pm

Taster Experience with Amanda from Ballykenver Farmshop and Kitchen

Learn to make your own Cranberry and Apple Chutney for Christmas.

Amanda will take you through the whole process, where you will make the chutney, pot it up, get the recipe and take a jar home with you.

Cost: Special Taster Experience offer only £10pp. (Max 10 per session).

11.30am-12.30pm or 1.30pm-2.30pm

Saturday 17 October | from 11am

Limavady Visitor Information Centre, Roe Valley Arts Centre, 24 Main St, Limavady BT49 0FJ

w. www.visitcausewaycoastandglens.com

Meet the Maker Showcase

Meet amazing local food producers from across the Causeway Coast & Glens region and have the opportunity to sample their products.

Try aromatic coffees from Causeway Coffee, or try a dip of Broighter Gold's Rapeseed Oils. Savour something sweet from Ballykenver Farm Shop & Kitchen, Dundarave Estate and Irish Blackbutter. Add flavour to your dishes with a chance to buy seasonings from Partie de Moi or Moyletra Farm's tallow products. Ready to try something different? Sushi by Shi Zen will be bringing along some of their tasty sushi rolls to try, or you can sample Distiller's Sauce's famous pickle sauce.

11am to 3pm



Roe Valley Speciality Market

A speciality market in the heart of Limavady, featuring a wide range of local food products along with arts and crafts.

Browse speciality food, hand made goods and creative pieces, and meet the people behind the products.

Saturday 17 October | 11am-4pm

Drumceatt Square, Main Street, Limavady, BT49 0EU

w. www.nncg.co.uk
e. info@nncg.co.uk

Sunday Afternoon Tipple with Limavady Irish Whiskey

Spend a relaxing Sunday afternoon at Elephant Rock Hotel enjoying a guided tasting of Limavady Irish Whiskey in the company of renowned master distiller, Darryl McNally. Darryl's multi award wining Irish Whiskey will be expertly paired with bespoke cocktails and a selection of delicious small plates making the afternoon the perfect way to unwind and enjoy good food, good company, and exceptional whiskey.

Price: £48pp. £10pp deposit is required, and booking is essential. Contact Elephant Rock Hotel to book.

Age restrictions – 18+ only.

Sunday 18 October | 2pm-6pm

Elephant Rock Hotel, 17 Lansdowne Cresent, Portrush BT56 8AY

w. www.elephantrockhotel.co.uk
e. info@elephantrockhotel.co.uk **t.** 028 7087 8787



An Unrivalled Culinary Collaboration: Taste Causeway at Dunluce Lodge

Dunluce Lodge invites you to an exclusive dining experience celebrating the rich, seasonal abundance of our local landscape.

Rooted in a year-round commitment to showcasing and supporting local producers, Dunluce Lodge's Executive Chef Stephen Holland, is joining forces with the legendary Paula McIntyre MBE to design and execute a bespoke, high-end menu. Together, these master chefs will shine a spotlight on the finest ingredients from the acclaimed Taste Causeway network, transforming exceptional local produce into world-class dishes.

Set against the luxurious backdrop of the Causeway Coast's premier five-star hotel, this exclusive event offers a rare opportunity to taste the definitive flavours of our region, refined to perfection.



The overnight package includes:

- Complimentary welcome refreshment on arrival
- Four course evening meal served in Bailiu Restaurant
- One night stay in a luxurious suite
- Full Irish Breakfast
- Access to The Spa to include steam room and gym
- The Larder at Dunluce, a curated collection of the North Coast's finest flavours, including snacks and beverages, selection of soft drinks and bottled water.
- As evening falls, your room is gently prepared for rest with thoughtful touches – soft lighting, fresh linens and a little chocolate treat from The Chocolate Manor, showcasing the flavours of the Causeway Coast. Sleep soundly, wrapped in comfort and calm.
- Complimentary local transfers available upon request.

In addition there are 10 exclusive tickets available for the dining experience only.

To book your overnight stay use the booking link: https://www.dunlucelodge.com/offers/an-unrivalled-culinary-collaboration-taste-causeway-at-dunluce-lodge?
Cost £395 per room.

To book the dining experience only call 028 705 31 700 or email events@dunlucelodge.com
Cost £70pp.

Sunday 18 October | 7pm

Dunluce Lodge, 109 Dunluce Rd, Portrush BT56 8NB

w. www.tastecauseway.com **e.** info@tastecauseway.com

A night of natural wine & Irish cheese pairing by Maegden

Tickets will be available to book via Maegden / Babushka or via www.cheesemaegden.com.

Age restrictions – 18+ only.

Friday 23 October | 7pm

Babushka, S Pier,
Portrush BT56 8FN

w. www.cheesemaegden.com



The Giant's Pantry

The Giant's Pantry is a unique tasting experience celebrating the incredible produce, makers, and flavours of the Causeway Coast.

The concept centres around taking local ingredients that might traditionally be found in a pantry and showcasing them through thoughtfully created cocktails and food pairings.

In partnership with Paula McIntyre, guests will enjoy an evening featuring:

- Five bespoke cocktails inspired by local ingredients and seasonal produce
- Stories behind the producers, makers, and ingredients featured throughout the night.
- Carefully curated snack pairings designed to complement each serve
- An immersive journey through the flavours and heritage of the Causeway Coast 5 Cocktails. 5 Producers. 5 Pairings.

Cost £30pp. Book via https://caniticket.co.uk/event/giantspantry

Age restrictions – 18+ only.

Friday 23 October | 7pm

SPÆR @ Quays Bar,
63 Eglinton St, Portrush BT56 8DZ

The Taste of Castlerock Grazing Experience: A Celebration of Local Flavour

Following the sell-out success of their previous collaborative dining events, three of Castlerock's favourite artisan producers are joining forces once again for a spectacular, one-of-a-kind culinary evening.

Join The Giggling Goose Bakery, Braemar Farm Ice Cream, and The Chocolate Manor—all proud members of the Taste Causeway network—for an exclusive Grazing Experience that showcases the absolute finest sweet and savoury produce our beautiful coastline has to offer.

This isn't just a meal; it's a journey through local flavours, carefully curated by the creators themselves. Guests will graze their way through beautifully styled boards and bespoke dishes, perfectly complemented by a guided wine-tasting flight hosted by the experts at Fairley's Wines.

On the Menu:

The Savoury Selection: Indulge in premium regional charcuterie, rich local cheeses, and crisp seasonal crudités, all served alongside freshly baked, artisan breads and signature bakes from the ovens of The Giggling Goose.

The Sweet Finale: Experience a stunning showcase of desserts featuring Braemar Farm's legendary, grass-to-glass dairy ice cream, alongside innovative sweet creations by The Chocolate Manor.

The Wine Flight: To elevate the experience, Fairley's Wines will guide you through a deliberate tasting journey, providing expertly matched wine pairings poured specifically to harmonise with each distinct sweet and savoury element of the feast.

Gather your fellow food-lovers for an evening of incredible food, brilliant company, and a true taste of Castlerock.

Please note this event is being held in Bertha's Bar, Castlerock.

Cost £50pp. Booking link:
https://tr.ee/tasteofcastlerockgrazing

Age restrictions – 18+ only.

Friday 23 October | 7pm

Bertha's Bar, 6 Sea Rd, Castlerock, Coleraine BT51 4RE

w. www.tastecauseway.com
e. info@tastecauseway.com



Sourdough and Focaccia Workshop

Learn how to make your own sourdough. This workshop includes starter, a free loaf, a cheeseboard served using cheese from the farm shop, alongside local food and drink. To finish enjoy Ballykenver's award winning sticky toffee pudding and ice cream with a tea or coffee.

Cost £50. Book online via ballykenverfarm.com.

Saturday 24 October | 10.30am

Ballykenver Farm Shop and Kitchen,
77 Ballykenver Rd, Armoy, Ballymoney BT53 8RP

w. www.ballykenverfarm.com
e. jamatthedoorstep@gmail.com

A Giant Walk & Taste

Discover the rich history, myths, and legends of Portrush on a guided 60-minute walking tour with Portrush Walking Tours. Following your walk, relax and enjoy a delicious brunch at the Elephant Rock Hotel.

Brunch includes your choice of breakfast, featuring locally sourced produce from Buchanan's Farm Shop, accompanied by freshly brewed Causeway Coffee.

Price: £35 per person (£10pp deposit is required, and booking is essential). Contact Elephant Rock Hotel to book.

Saturday 24 October | 10.15am

Elephant Rock Hotel, 17 Lansdowne Cresent,
Portrush BT56 8AY

w. www.elephantrockhotel.co.uk
e. info@elephantrockhotel.co.uk
t. 028 7087 8787

Where's it Found

Day market comprising stalls of local artisan producers, demos from our kitchen, live music, and a discussion panel focussing on celebrating our local food scene.

Free entry - coffee, bakes and lunches available to order. No booking necessary.

Saturday 24 October | 9am-4pm

Two Twenty Coffee House, 220 Ballybogey Rd,
Portrush BT56 8NE

e. gatherat220@gmail.com



Coast & Country Full Day Foodie Experience

Meet at Coleraine Town Hall.

Spend a leisurely day exploring the Causeway Coast through its food, countryside, and local characters on this relaxed small-group experience designed to showcase the real Northern Ireland — beyond the usual tourist trail.

The day begins in Coleraine at the award-winning Causeway Speciality Market, recently named Best Small Outdoor Market in the UK (2024). Here you'll meet local producers and artisan makers while browsing stalls filled with freshly baked goods, handmade treats, and seasonal produce. It's a gentle introduction to the region's thriving food scene and a chance to experience the warm community atmosphere that defines life along the coast.

From here, travel to the historic village of Bushmills for a laid-back local produce brunch. Enjoy freshly prepared bites showcasing regional ingredients alongside tastings of craft beer from Lacada Brewery and award-winning Armagh cider — a sociable stop that celebrates Northern Ireland's growing artisan drinks culture.

Leaving the village behind, the tour moves into the surrounding countryside for a visit to a working local farm. Meet the people who care for the land, hear stories of rural life, and gain a deeper understanding of how the area's exceptional produce begins its journey from field to plate. This personal experience offers a genuine connection to the landscape that shapes the flavours of the Causeway Coast.

Lunch is served where award-winning chefs create seasonal dishes inspired by local farms, nearby waters, and artisan producers. Relax and enjoy a carefully prepared meal in a welcoming setting that perfectly captures Northern Irish hospitality — unhurried, generous, and full of flavour.

The day finishes with an intimate "meet the maker" craft drinks tasting. Enjoy a guided tasting while hearing directly from the distiller and the coastal inspiration behind their spirits. It's a relaxed and engaging finale that brings together storytelling, craftsmanship, and the distinctive character of the region.

This full-day experience is designed for curious travellers who want to slow down, meet local people, and discover the Causeway Coast through its food and stories — not just its scenery.

Price includes;

- Food & drink tasting samples at five stops with sample plates brunch & lunch
- Guided throughout with personal guide host & tour commentary
- Farm experience
- Travel by luxury small coach

Minimum Age: 18
Cost £125 per adult

Book via https://causewaycoastfoodietours.com/product/coast-and-country-tour/?bookings_sid=zulqodaqutsouegkzhqf&bookings_did=dycjhtlnipcwmhldridb

Saturday 24 October | 9.30am-4pm

Coleraine Town Hall, 35 The Diamond, Coleraine BT52 1DP

w. www.causewaycoastfoodietours.com
e. causewayfoodie@gmail.com

Causeway Speciality Market

The Causeway Speciality Market is a bustling, speciality food and craft market held in Coleraine Town Centre – located around the Town Hall. The Market takes place every second and fourth Saturday of each month between April - December from 9am to 4pm.

In operation since 2006, the Market has established itself as the largest regular outdoor market in Northern Ireland with up to 50 stalls. Take time to visit the array of food stalls with many award-winning artisan products; meats including pork & bacon, chicken, Dexter beef and local chorizo, fish, curry sauces, oils, relishes, olives, fresh pasta, jams, chutneys, speciality teas, coffees, artisan breads and local vegetables.

For those with a sweet tooth, you will not be disappointed with a wide variety of treats available; cakes, cookies, muffins, cupcakes, fudge and sticky toffee puddings.

All created by the stallholders themselves, you cannot get more 'shop local' than this!

Saturday 24 October | 9am-4pm

Coleraine Town Centre, 35 The Diamond, Coleraine BT52 1DP

w. www.causewaycoastandglens.gov.uk/work/town-and-village-management/causeway-speciality-market
e. csm@causewaycoastandglens.gov.uk

Autumn Makers Market

Celebrate the season at the Autumn Makers Market in the Marine Hotel, Ballycastle. Browse a fantastic selection of local food, art and craft, from local producers and talented independent creatives and makers.

Whether you're treating yourself or getting a head start on festive shopping, it's the perfect way to spend a cosy autumn Sunday.

Free entry and everyone is welcome.

Sunday 25 October | 11am to 4pm

Marine Hotel, 1-3 North St, Ballycastle BT54 6BN

w. www.nncg.co.uk
e. info@nncg.co.uk





The Slow Food Kitchen: Cook Local with Paula McIntyre MBE

Discover the true flavour of the Causeway Coast & Glens at this special evening celebrating local food, seasonal produce, and the Slow Food movement. Hosted at Bushmills Courthouse, the event features renowned chef, broadcaster, and Slow Food Director for Northern Ireland, Paula McIntyre MBE.

Enjoy live cookery demonstrations from award-winning local Slow Food producers, hear the stories behind their passion, and learn how to create healthy, delicious meals using exceptional local ingredients. Perfect for food lovers, home cooks, and anyone interested in supporting local producers and sustainable food.

Cost £10pp. Book via https://www.thecourthousebushmills.com/whats-on/the-slow-food-kitchen-cook-local-with-paula-mcintyre-mbe

Thursday 29 October | 7pm

The Courthouse, 75 Main Street, Bushmills, BT57 8QB

w. www.tastecauseway.com
e. info@tastecauseway.com

Flat Cap & Wellies

Flat Cap & Wellies is a unique outdoor pop-up dining experience at Ganaby Farm, hosted by The Lamb Van.

Pull on your wellies, dust off your flat cap, and join them on the farm for great food, fresh air, and relaxed countryside vibes. Enjoy delicious food served straight from The Lamb Van while dining outdoors surrounded by the beauty of farm life. Rustic, casual, and full of flavour.

Cost £15 - aged 6 and under free.
Book via www.thelambvan.com.

Friday 30 October | 5pm

The Lamb Van, 148a Gracehill Rd, Ballymoney BT53 8LY

w. www.thelambvan.com
e. hello@thelambvan.com

Spooktacular Halloween Supper club

Trick or Treat? We think Treat! And this spooky long table dining experience, at Tartine, grasps the Halloween season with 5 delicious courses with arrival cocktail.

Guests are required to dress up, no exceptions! There will be full restaurant decor inspired by the Addams family and prizes for the best costumes. The menu will feature dishes using seasonal autumnal produce.

Cost £85. Book via https://www.eventbrite.co.uk/e/halloween-dinner-party-tickets-1997635507578?aff=oddtdtcreator

Friday 30 October | 7.30pm

Tartine at Distillers Arms, 140 Main St, Bushmills BT57 8QE

w. www.distillersarms.com
e. info@distillersarms.com **t.** 028 2073 1044

Halloween Chocolate Making

In this one hour kids only experience, participants will make three spooky chocolate creations using The Chocolate Manor's finest Belgian chocolate! They will be offered a refreshment while their creations set and then package them up to take home and enjoy!

Kids can choose to come in their Halloween costumes but please note this can be a messy experience!

*Please ensure you provide The Chocolate Manor with allergen information for all those participating to ensure they can tailor your creations to suit allergies. The experience is only suitable for children aged 5 and up. Please note this can be a messy experience so they don't recommend your best clothes – and please ensure long hair is tied back. Aprons will be provided.

Highlights. The Chocolate Manor will provide all you need to make your chocolates and to bring them home.

- While the creations set, kids will enjoy a drink and explore the mysterious story of where chocolate comes from and touch, see and smell real cocoa beans and a cocoa pod from Africa.
- Children leave with a special Mini Chocolatier certificate, along with all the chocolate goodies they have made!
- Good news for grown-ups too – the certificate entitles them to 10% off purchases in the Chocolate Shop, so maybe they'll get something delicious too?!

Important to know. Parents of children aged 7 and below will be required to stay in the room. Parents of children over 7 may leave their children for the hour long session. Note: Only suitable for children aged 5 & over.

Cost £19pp. Contact: geri@thechocolatemanor.com. Book: www.tinyurl.com/ChocHalloween

Sarurday 31 October | 11am

The Chocolate Manor, 3 Main St, Castlerock, Coleraine BT51 4RA

w. www.thechocolatemanor.com/experiences
e. geri@thechocolatemanor.com

October Supper Club

Broughgammon's October Supper Club is a celebration of the season — slow-grown food, flickering candles, good conversation and comforting dishes made with the very best of what the farm and surrounding countryside have to offer.

Expect a relaxed feast full of autumn flavours, thoughtfully cooked with ingredients reared and grown on the farm, alongside local seasonal produce.

Tickets £55 from www.broughgammon.com/events

Saturday 31 October | 7pm

Broughgammon Farm, 50 Straid Rd, Ballycastle BT54 6NP

w. www.broughgammon.com
e. becky@broughgammon.com



Taste Économusées

NOTE: ALL ECONOMUSEE TOURS MUST BE BOOKED IN ADVANCE!

The Économusée project is a Québec inspired tourism initiative that encourages visitors to watch the artisan at work whilst offering them the opportunity to discover the beautiful and indigenous crafts that are all produced onsite, learning about the history of the craft and the cultural heritage behind the skill. There are six Économusée workshops dotted within the Causeway Coast and Glens area, offering pre-booked tailored individual and group tours.

Broighter Gold Rapeseed Oil

Nestled among the yellow fields of Oilseed rape in Binevenagh Area of Outstanding Natural Beauty, you will find Broglasco Farm, home of Broighter Gold Rapeseed Oil.

The Broighter Hoard now more commonly known as the Broighter Gold, is a hoard of gold artifacts from the Iron Age of the 1st century BC found in 1896 in a field close by Broglasco Farm. The hoard included a 7-inch-long (18 cm) gold boat, a gold torc and bowl and other jewellery.

At the Broighter Gold ÉCONOMUSÉE workshop, both Leona and Richard work hard all year to produce a premium product. Upon your arrival to the Broighter Gold workshop you will see the oilseed rape transformed into a crystal clear golden liquid. Wander through the small exhibition area and explore the historical connection to the Broighter Hoard and discover the characteristics of Broighter Gold Rapeseed Oil. Learn more about the inspiration behind it and the local restaurants that use the Cold Pressed Rapeseed Oil. Then take home a bottle of the award-winning Broighter Gold Rapseed Oil to enjoy in the comfort of your own kitchen.

Broighter Gold has won various awards in the Great Taste Awards and other business awards in the last few years.

Please email/telephone to arrange your visit.
Open Mon-Fri 8am - 1pm; closed weekends



80 Broighter Road,
Limavady BT49 9DY

w. www.broightergold.co.uk
e. info@broightergold.com
t. 079 1207 6607

Broughgammon Farm

Broughgammon Farm, located just outside the seaside town of Ballycastle, is a forward thinking family farm with a deep rooted drive for sustainability. It is this ethos that has led Broughgammon to specialise in kid-goat, free range rose veal and seasonal wild game. These are traditionally craft butchered on the farm into a range of artisan products.

Broughgammon has an open farm, shop and café, giving you an opportunity to take a journey through an artisan food business. See the kid goats and bull calves on the farm and learn their story from waste product to sustainable food source. Back at the eco-butchery watch the craft butchers use traditional skills and modern knowledge to make the award-winning artisan products. Broughgammon also offer artisan classes and supper clubs throughout the year.

Shop and café open: Friday-Sunday 11am-4pm

To book tours and experiences visit www.broughgammon.com or email info@broughgammon.com for a bespoke tour.

50 Straid Road,
Ballycastle BT54 6NP

w. www.broughgammon.com
e. info@broughgammon.com
t. 079 7627 0465



North Coast Smokehouse

Learn about the traditional craft of smoking food, how it links us to our past and how it has been adapted for the modern world. Visit and see what North Coast Smokehouse do in their 'raw room', 'smoke room' and 'packing room'.

By appointment only - please phone to arrange your visit.

3/61 Leyland Rd,
Ballycastle BT54 6EZ

w. www.northcoastsmokehouse.com
e. info@northcoastsmokehouse.com
t. 078 3540 3340

Ursa Minor Bakehouse

Founders Ciara and Dara O hArtghaile are self-taught bakers. Dara learned how to create sourdough by trial and experimentation, investigating flavour combinations to feed to friends and family, until he felt he had mastered the craft. Before founding Ursa Minor, Ciara had been baking all her life at home with her family. She now specialises in sweet bakes. Keen to keep the business on a sustainable scale, the finished products have very low transport miles and are exclusively available in this area of the Causeway coast.

By following the storyboards downstairs below their cafe, visitors to the Bakehouse can learn a little about what they do at Ursa Minor, how they do it and why. Visitors can book in for a workshop or tour where the team will show you around and explain in more detail how they make the bread, showing different techniques.

Shop open: Tuesday- Saturday 10am-4pm

To book tours or workshops visit www.ursaminorbakehouse.com

45 Ann Street,
Ballycastle BT54 6AA

w. www.ursaminorbakehouse.com
e. ursaminorbakehouse@gmail.com
t. 079 5519 2389



The Chocolate Manor

The Chocolate Manor offers unique hands-on bespoke chocolate experiences. When you visit, you can watch the chocolatiers handcrafting chocolates, and then follow the storyboards dotted throughout the workshop and discover the history of the chocolate making process and the artisan chocolatier. You are invited to experience, experiment and indulge by adding distinctive and local flavours to create your own unique handcrafted chocolate treats, or simply visit the Chocolate Shop and pick up some indulgent artisan chocolates!

For shop opening hours check social media or phone in advance.

To book experiences visit www.thechocolatemanor.com or email sales@thechocolatemanor.com

3 Main Street, Castlerock,
County Londonderry, BT51 4R

w. www.thechocolatemanor.com
e. sales@thechocolatemanor.com
t. 079 1933 2843



Fidela Coffee Roasters

Founded by Frank and Rachel, who discovered the exciting potential of coffee during their visit to Frank's family farms in Colombia's Nariño region, Fidela Coffee Roasters offer an inside look at the different processes involved from growing, farming, exporting and brewing coffee. In 2017, they established their own coffee laboratory in Colombia, educating and supporting farmers beyond the crop.

In 2019, Fidela Coffee Roasters was established in Coleraine, sourcing beans from their relatives' and friends' Nariño farms. Their aim is to import more green coffee, support farmers, and create new opportunities and markets within the coffee industry. Not only do Fidela Coffee provide ethically sourced and traceable coffee, they also offer classes for coffee enthusiasts, including home espresso, home brewing, and latte art courses, and roastery tours with coffee tasting. Join them on a journey from farm to cup, discovering the dedication and quality that goes into each sip.

Shop open: Monday – Saturday 8.30am-4.30pm
To book experiences and tours visit www.fidelacoffee.com

9a Lower Newmills Rd,
Coleraine BT52 2JR

w. www.fidelacoffee.com
e. info@fidelacoffee.com

Giant taste of the Causeway Coast & Glens

Booking advisable to avoid disappointment. All information is correct at time of going to print and subject to addition, cancellation or change.