

# Scottish Lowlands Food & Drink Trail

Includes FarmStay accommodation across Scotland



## Contributor websites

P1	Welcome	<a href="http://www.bordereggs.co.uk">www.bordereggs.co.uk</a>
P2	Coldstream, St Boswells and Selkirk	<a href="http://www.mainstreetbooks.co.uk">www.mainstreetbooks.co.uk</a> <a href="http://www.buccleucharmshotel.co.uk">www.buccleucharmshotel.co.uk</a>
P4	Kelso, Jedburgh and Hawick	<a href="http://www.salmonviewingcentre.com">www.salmonviewingcentre.com</a>
P5	Peebles & the Borders	<a href="http://www.salmonviewingcentre.com/waterwheelrestaurant">www.salmonviewingcentre.com/waterwheelrestaurant</a>
P6	Duns to Dunbar	<a href="http://www.borderberries.co.uk">www.borderberries.co.uk</a>
P8	East Lothian	<a href="http://www.teviotgamefaresmokery.co.uk">www.teviotgamefaresmokery.co.uk</a>
P10	Fife and St Andrews	<a href="http://www.border-meringues.co.uk">www.border-meringues.co.uk</a>
P12	The Clyde Valley	<a href="http://www.lindsaygrievehaggis.co.uk">www.lindsaygrievehaggis.co.uk</a>
P13	FarmStay Accommodation	<a href="http://www.turnbullshop.com">www.turnbullshop.com</a> <a href="http://www.peelham.co.uk">www.peelham.co.uk</a> <a href="http://www.cuddybridgeapplejuice.com">www.cuddybridgeapplejuice.com</a>
<i>Back cover Area Map</i>		<a href="http://www.traquair.co.uk">www.traquair.co.uk</a> <a href="http://www.chainbridgehoney.co.uk">www.chainbridgehoney.co.uk</a> <a href="http://www.reiver-foods.co.uk">www.reiver-foods.co.uk</a> <a href="http://www.amisfield.org.uk">www.amisfield.org.uk</a> <a href="http://www.belhavensmokehouse.com">www.belhavensmokehouse.com</a> <a href="http://www.thistlycrosscider.co.uk">www.thistlycrosscider.co.uk</a> <a href="http://www.belhavenfruitfarm.co.uk">www.belhavenfruitfarm.co.uk</a> <a href="http://www.archerfieldwalledgarden.com">www.archerfieldwalledgarden.com</a> <a href="http://www.fentonbarnsfarmshop.com">www.fentonbarnsfarmshop.com</a> <a href="http://www.craigies.co.uk">www.craigies.co.uk</a> <a href="http://www.ardrossfarm.co.uk">www.ardrossfarm.co.uk</a> <a href="http://www.standrewscheese.co.uk">www.standrewscheese.co.uk</a> <a href="http://www.fisheranddonaldson.com">www.fisheranddonaldson.com</a> <a href="http://www.theorchardbiggar.co.uk">www.theorchardbiggar.co.uk</a> <a href="http://www.jannettas.co.uk">www.jannettas.co.uk</a> <a href="http://www.balgove.com">www.balgove.com</a> <a href="http://www.carmichael.co.uk">www.carmichael.co.uk</a> <a href="http://www.broughtonales.co.uk">www.broughtonales.co.uk</a> <a href="http://www.whitmuirtheorganicplace.co.uk">www.whitmuirtheorganicplace.co.uk</a> <a href="http://www.cocoablack.co.uk">www.cocoablack.co.uk</a> <a href="http://www.coltmans.co.uk">www.coltmans.co.uk</a> <a href="http://www.hardiesmill.co.uk">www.hardiesmill.co.uk</a> <a href="http://www.cuddybridgeapplejuice.co.uk">www.cuddybridgeapplejuice.co.uk</a> <a href="http://www.discovering-distilleries.com/glenkinchie">www.discovering-distilleries.com/glenkinchie</a>

Supported by



# Welcome to the Scottish Lowlands Food & Drink Trail



FarmStay Scotland members, listed in this publication or on [www.farmstay.co.uk](http://www.farmstay.co.uk)

produce and use some of the finest food in Scotland in their businesses. Stay on one of the farms, find out more about local food production and use this guide to taste, sample and enjoy more. It can be used to plan a 5 or 7 day tour of Lowland Scotland or inspire great days out in the area.



# 01



## Today's Top Tip:

Low in saturates Cold Pressed Rapeseed Oil also contains a near perfect blend of Omega 3, Omega 6, Omega 9 and Vitamin E. The oil can be used for cooking, baking or in salad dressings, making it the ideal culinary choice and perfect if you are self-catering. One bottle fits all!

.....

*Far left:* The Blue Coo Bistrot at the Buccleuch Arms  
*Left:* Deli at The Mainstreet Trading Company  
*Below:* Border Eggs hen goes for goal

## Scottish Lowlands Food & Drink Trail

### Coldstream, St Boswells and Selkirk

If driving through Coldstream from April to June, you won't fail to see golden yellow fields producing the rapeseeds that are pressed to create the local, bright yellow Borderfields Rapeseed Oil.

At **Sanderson's Butchers**, (59 High Street, Coldstream TD12 4DL) you can pick up a bottle of the yellow liquid gold. And of course if you are feeling peckish, it's lunchtime or you are feeling a little adventurous why not try one of Sanderson's award-winning cheeseburger pies!

If you are self-catering in FarmStay accommodation be sure to stop off at **Border Eggs** (Hutton Hall Barns, Hutton TD15 1TT) for some organic free range eggs for breakfast. You can make your purchase from the garden shed at the end of the farm road. Think you hear music? You're probably right. This family farm plays the radio to the hens throughout the day as well as providing footballs for them to play with. It's a hen's life!

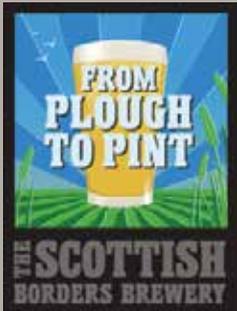
If on the other hand your route goes through St Boswells why not stop off for a bite to eat. **The Mainstreet Trading Company** (Main Street, St Boswells TD6 0AT), a multi award-winning bookshop, café and deli with a strong local produce focus. (Open Tuesday to Saturday 9am – 5.30pm, Sun 11am – 4.30pm. Lunch is served daily from 12noon 3.30pm) Alternatively **The Buccleuch Arms** (The Green, St Boswells TD6 0EW) is another good option. **The Blue Coo Bistro** at the Buccleuch Arms Hotel offers a rustic lunch or dinner on a daily changing menu (Lunch 12 – 2.30, Dinner 5.30pm – 9/9.30pm Monday to Saturday and 12noon – 8.30pm on a Sunday). The bar offers a range of classic Scottish dishes. Again locally sourced ingredients feature prominently.

Along the road a little is the town of Selkirk, known for the *Selkirk bannock*. Any number of craft bakers in the Borders will sell the sultana laden fruit bread, but Selkirk is where the bannock was originally sold. **The Waterwheel Tea Room** close to Selkirk will provide a perfect cuppa (Open 7 days 10am – 4 pm). The **Philphugh Salmon Viewing Centre** is nearby where you can watch salmon swim upstream to spawn (TD7 5LX).

# 02

## Scottish Lowlands Food & Drink Trail

### Kelso, Jedburgh and Hawick



#### Today's Top Tip:

If you are here on the 4th Saturday of the month start your day at Kelso Farmer's Market (9.30am - 1.30pm in the town square TD5 7HL). Listed as the one of the Daily Telegraph's top foodie hotspots, your tastebuds are sure to enjoy the range of artisan foods: from bread, mutton, beef, cheese, and pork to local honey and home-made ginger wine.

Above: Scottish Border's Brewery

If it's summer time, get your day off to a super healthy start by calling into one of Scotland's oldest family fruit farms. At **Borders Berries** (Rutherford Farm, Kelso, TD5 8NP) from approximately July to Mid-August you can pick your own soft fruits, or simply select some pre-picked. During the season it is open 7 days with the **Tutti Fruitti café** and picnic area also available.

Afterwards why not spend some time at **Teviot Smokery and Water Gardens** (Kirkbank House, Eckford, TD5 8LE). This smoke house uses traditional methods and a bed of oak chips to smoke a range of products including salmon and trout. All are available from the **Smokery Shop** and the **Conservatory Restaurant**. Then enjoy the tranquillity of the **Water Gardens**, enjoy a stroll along the **Riverside Walk** and wander round the **Aquatic/Garden Centre**. (Open 7 days a week 9am - 5pm). Free admission.

If you are looking for some liquid refreshment to take away visit to the **Scottish Borders Brewery** (Lanton Mill, Chesters Estate, Ancrum, Near Jedburgh TD8 6UL). Please ring in advance 07802 416494. A range of hand-crafted ales that incorporate the *plough to pint* ethos. Or if it is a cuppa and a sweet treat then the café at **Border Meringues** in Jedburgh (Edinburgh Road TD8 6EE) (Open Monday to Saturday 10.30am - 4.30pm).

Why not round off your day in Hawick. **Turnbills Coffee House and Specialist Delicatessen** (4 Oliver Place TD9 8BG) is a 6th generation family business offering high quality local produce including award winning cheeses made nearby at Minto. They also have their own range of whisky and you can be sure of finding the famous 'Hawick Balls' confectionary. (Open Monday to Saturday 9.30am - 5.00pm / Sunday 11am - 4pm). Turnbills have recently opened a Deli, Coffee House and Brasserie in Galashiels (8 High Street, Galashiels TD1 1SD) where you can sample the delicious **Overlangshaws 'Cool As' luxury Ice Cream**. Made with creamy milk and fresh eggs from the farm, together with local fruit, this is a delicious treat!

Hawick is also a great butcher stop with a number of family based businesses. Why not try **Lindsay Grieve Traditional Butchers** (29 High Street, Hawick TD9 9BU) the former world champion haggis makers if you are looking for local meat, offal, sausages, pies, puddings or burgers.

# 03

## Scottish Lowlands Food & Drink Trail

### Peebles and the Borders



#### Today's Top Tip:

On a nice day, park up, grab a few picnic items and head down towards the river in Peebles. With picnic tables and a nice grassy area you are sure to find the perfect spot.

Below: Traquair maze

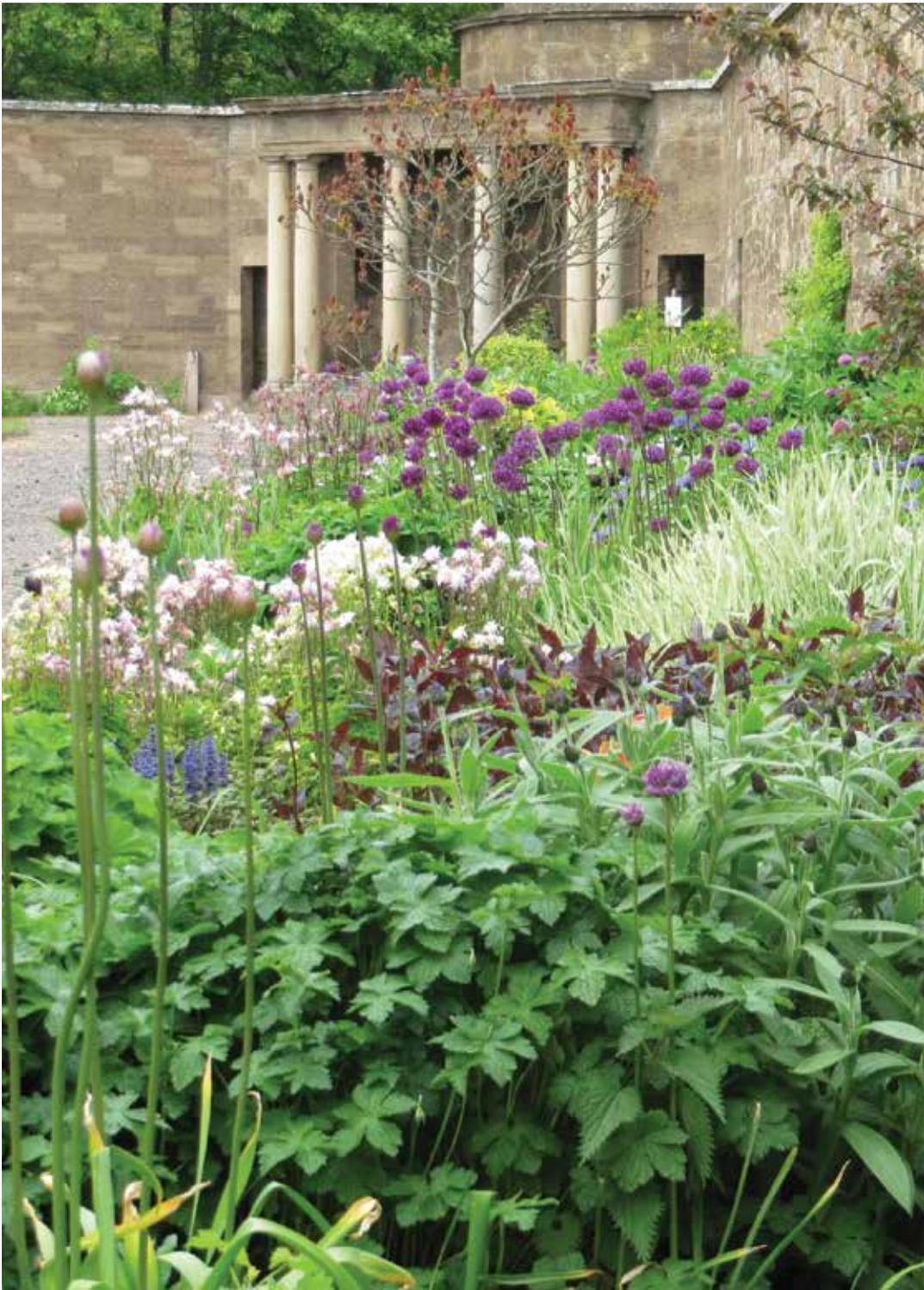


The **Whitmuir Organic Farm** and shop north of Peebles (Lamancha, West Linton EH46 7BB) is open 7 days a week from 10am - 6pm (Weekends to 5pm). Farm visits are available when the shop is open, which sells over 2500 lines of organic produce. The landscape has been developed to increase biodiversity and a walk to the top of the hill is rewarded with spectacular scenes towards Edinburgh and Fife.

Alternatively you could do a lot worse that starting your day with a class at the **Cocoa Black Chocolate School** close to Peebles (Woodbine Cottage, Eddleston, EH45 8PJ). Classes (usually at the weekend) last around 2.5 hours and cater to all levels. Booking can be made online or by phone (Tel: 01721 723764). Cocoa Blacks also have a chocolate shop and café which is open daily and which we dare you not to try! Alternatively spend some time exploring the old market town of Peebles. Stop off for lunch at **Coltmans Delicatessen & Restaurant** (7 High Street, Peebles, EH45 8AG) for a lunch made with fresh, seasonal produce. Open daily from 10am.

For some non-alcoholic liquid refreshment head to **Cuddy Bridge Apple Juice** (The Courtyard, Kailzie Gardens, Peebles ) where they create delicious award winning hand pressed juice.

For your final stop of the day enjoy a tranquil stop at **Traquair House & Brewery** (Innerleithen, EH44 6PW). Originally a hunting lodge for the kings and queens of Scotland, visitors can now dine at the 1745 Cottage Restaurant, wander through the woodland or take a tour around one of the oldest working breweries in Britain. Here *Traquair House Ales* are available to sample and purchase. Also set in Traquair grounds is a maze and several independent craft shops.



# 04



### Today's Top Tip:

If it's a weekday, take a trip towards Kelso to **Hardiesmill** (Gordon TD3 6LQ), which boasts the largest range of steaks in Britain (14). They have an on-farm butchery selling grass-reared pedigree Aberdeen Angus beef and Tombaie luxury charcuterie, which is also made on the farm. If there's a wee group of you (max 8), why not book yourselves on to the 'Hardiesmill Steak Experience'. From 12.30 to 5.30pm you will enjoy a detailed explanation on beef, light lunch, tour of farm, butchery demonstration and the tasting of 10 different types of Steak in one sitting. Call them first though, as sessions are limited. (Tel: 01573 410797).

Left: Amisfield Walled Garden

## Scottish Lowlands Food & Drink Trail

### Duns to Dunbar

Today you will be exploring the eastern Borders, ending in East Lothian. Make your first stop **Honey Crust** (Planefield, Duns TD11 3PW) which specialises in breads, quiches & tarts.

Next travel towards **Peelham Organic Farm**, (Foulden TD15 1UG) which specialises in rearing rare breed Tamworth pigs, Lleyn sheep and Scottish Luing cattle. They have a wide selection of organic meat products. Although there isn't a farm shop they have a policy of active engagement with people interested in what they do. So call in advance to arrange a visit and pre-order anything you want to buy. (Tel: 01890 781328) The track to the farm is quite rough, but don't let that put you off!

Your next stop is **Chain Bridge Honey Farm**, (Berwick upon Tweed, TD15 2XT). Here at the free visitor centre you can discover first-hand the extraordinary tale of bees and honey. The gift shop sells honey, honey mustard, lip balms, soaps, candles and shoe polish – all courtesy of the onsite bees! Opening hours are November to Easter Weekdays 10am to 5pm and Easter to October 7 days 10am to 5pm.

To finish off your visit take tea in the café situated in a double decker bus! Goodies available include honey flapjack, honey sponge, heather honey oaties and superb heather honey ice cream.

Round off your day and get in some self-catering provisions, head to **Reiver Country Farm Foods** (Reston, Eyemouth, TD14 5LN). The farm shop carries a wide range of their own products along with an extensive range of products sourced locally from small food producers in the Borders and surrounding areas. Or call into Eyemouth on the Berwickshire coast for some fresh fish or crab.

# 05



## Today's Top Tip:

If you are here on the last Saturday of the month start your day at **Haddington Farmers' Market** (Court Street EH41 3NP).

Far right: The Store's ice cream  
Above: Fenton Barns Farm Shop and Café

## Scottish Lowlands Food & Drink Trail

### East Lothian

Start your day with a trio of food stops just a stone's throw apart. **The Belhaven Smokehouse** (Beltonford, Dunbar EH42 1ST) produce a range of smoked foods including salmon, trout and cheese. Smoking over oak shavings from whisky casks, produces a distinctly Scottish flavour. Open 7 days from 10am-5pm.

Next head across the road to the **Belhaven Fruit Farm** (Dunbar, EH42 1RG) where you can buy the award-winning *Thistly Cross Ciders* which are made less than a mile away. Scottish apples are pressed and fermented with a blend of Champagne yeasts into traditional ciders as well as a flavoured range including whisky, ginger, elderflower, strawberry and a low alcohol version. Bring your sun-cream though! This spot receives more sunshine hours than anywhere else in the UK. The fruit farm also offers *Pick Your Own* during the warmer weather, as well as a range of award winning dairy-free, fruit iced desserts and other goodies at **The Store** (shop open in the summer, Monday to Saturday 9.30am to 6.30pm, Sunday 9.30am to 5pm; Cafe 9.30am to 4.30pm, Sunday 9.30am to 4.30pm). The farm is open during the summer season.

From here travel on to your next stop at **Fenton Barns Farm Shop and Café** (Drem, North Berwick EH39 5BW) for a barrow full of local produce from their well-stocked farm shop or a cuppa in their café. Open 7 days from 10am - 5pm (Café to 4pm).

Alternatively the **Archerfield Walled Garden** (Archerfield Estate, Dirleton, EH39 5HQ) is a good stop for lunch in the cafe/restaurant. Whilst their visit the microbrewery, farm deli and gallery shop with a range of original crafts, gifts and art. Open Sunday to Wednesday 9.30am - 4.30pm and Thursday to Saturday 9.30am - 9.30pm.

If it's a malt whisky distillery tour you are after then the lowland **Glenkinchie Distillery** is not far away (Pencaitland, Tranent EH34 5ET). Open from 10am - 5pm daily (12 noon on a Sunday and closing daily at 3pm between November - March).





**Today's Top Tip:**

If you're visiting during the weekends in November you will be able to take part in a range of activities during the **St Andrews Food and Drink Festival**.

*Right: St Andrews Farmhouse Cheese Company  
Far right: Craigie's Farm produce*

## Scottish Lowlands Food & Drink Trail

### Fife and St Andrews

Travelling towards the Forth Road Bridge why not make your first stop at **Craigie's Farm** (West Craigie Farm, South Queensferry EH30 9TR). The Sinclair family have an open farm with its own café, butchery, deli, shop and pick your own berries in the summer months. There is also a chance to visit the farm animals or get a game of frisbee golf in. You can also access a range of woodland walks and nature trails from or on the farm.

Alternatively you can head straight over the Forth Road Bridge and into the Kingdom of Fife following the coastal scenic route and making your first stop at **Ardross Farm Shop** (Elie KY9 1EU). It's another great place to pick up provisions if you are self-catering. Open 7 days from 9am – 5.30pm (4pm on Sundays).

From there it's a short journey to **St Andrews Farmhouse Cheese Company** (Falside Farm, Anstruther KY10 2RT) one of the few artisan dairies in Scotland. With a coffee shop and a viewing gallery you can watch Jane Stewart produce her range of local cheese (normally Monday – Wednesday). There is also a DVD that shows the whole process from field to cheeseboard. The café is open 7 days 9:30am - 4:30pm (Sunday 10.30am).

Next make your way along the iconic Fife coastline to Crail harbour to visit **The Lobster Store** (34 Shoregate, Crail KY10 3SU) where the Reilly family cook up the daily catch of fresh crab and lobster. Choose your own (but don't touch!) and have it cooked while you wait. An ideal lunch stop and one where you BYO drinks (and anything to go with your freshly cooked seafood!). Open April – September. Tuesday to Sunday 12 – 4pm.

Travel on to the university town of St Andrews, the home of golf. The town is a haven of foodie delights. Among them you may want to try **Fisher & Donaldson** a fifth generation family bakery (13 Church Street, St Andrews KY16 9NW).

**Jannetta's** will provide you with a real dilemma in their ice cream store and café! Which of the 52 flavours of award winning traditional ice cream, frozen yogurts and sorbets will you choose? Notice we didn't say which one! (31 South Street, St Andrews KY16 9QR).



Alternatively just on the outskirts of St Andrews is the **Balgoive Larder** (KY16 9SF), a farm shop, butchery and café that offers a range of top quality local and speciality produce. Try their outdoor steak barn that is open during the summer months. Open 7 days 9am – 5pm (Sunday 10am).

# 07

## Scottish Lowlands Food & Drink Trail

### The Clyde Valley



#### Today's Top Tip:

The Clyde Valley is famed for growing intensely flavoured ripe red tomatoes. They are well worth seeking out.

Left: Scottish Red deer are born, reared and fattened at Carmichael



Travelling south head for **Carmichael Estate** venison farm, estate and visitor centre (Carmichael Farm Shop Warrenhill Farm on A73 ML12 6PF). As well as anything from Lanarkshire, Limousin cows, Scottish Texel lambs and Scottish Red deer are born, reared and fattened at Carmichael (they also have on farm slaughter for maximum welfare and stress free meat). The cafe provides meals and snacks all day featuring Carmichael produce – including delicious venison burgers! You may also be able to enjoy some of HJ Errington's local Lanark Blue Cheese. Open 7 Days. March - December 10am – 5pm.

Next travel on to the royal burgh of Biggar. Explore the old market town. Keep your eyes peeled for **Biggar Flavour** (High Street, Biggar ML12 6DL) and their daily baked breads, hot pies, cakes, scones & quiches. If you are looking for something sweet try **Cones & Candies** (High Street, Biggar ML12 6DL). A perfect stop for homemade ice-cream, traditional candies, fudges and tablet.

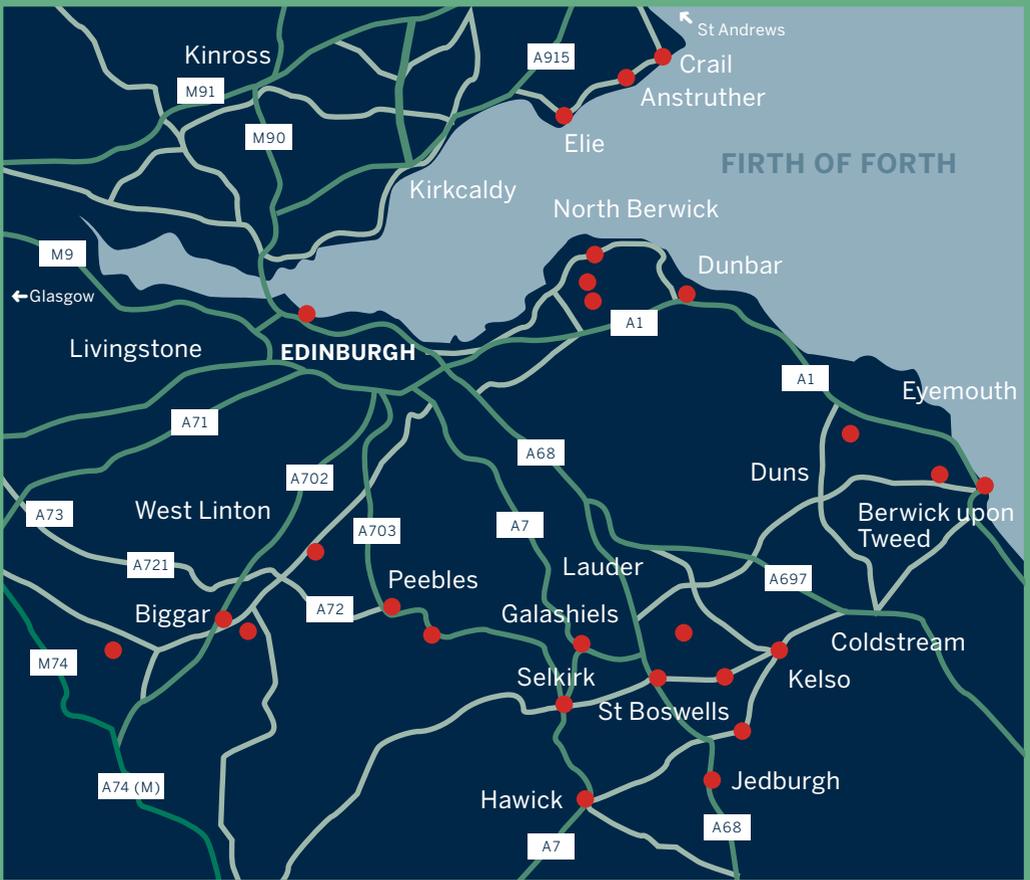
Make a toast to Scotland at **Broughton Brewery** (Broughton, Biggar, ML12 6HQ) "the original Scottish microbrewery" which blazed a trail for local microbrewers and the campaign for real ale (CAMRA). Each beer is named after a renowned character from the Scottish Borders.

## FarmStay accommodation close to the Food Trail

FARM NAME	TELEPHONE	EMAIL	WEB SITE
<b>SCOTTISH BORDERS</b>			
Billerwell Farmhouse	01450 860656	richard.oates@scotborders.co.uk	www.billerwellfarm.co.uk
The Bield	01573 470349	s.freer587@btinternet.com	www.thebieldhume.co.uk
Wiltonburn Farm	01450 372414	sheila@wiltonburnfarm.co.uk	www.wiltonburnfarm.co.uk
Airhouses	01578 750642	carol@airhouses.com	www.airhouses.com
Stewards Cottage	01835 840389	tile.thebairnkine@tinyworld.co.uk	www.bairnkinecottages.co.uk
<b>WEST LOTHIAN</b>			
Belsyde Farm	01506 842098	info@belsydehouse.com	www.belsyde.com
Bankhead Farm	01506 811209	bankheadbb@aol.com	www.bankheadfarm.com
Redcraig Bed & Breakfast	01506 884249	jcampbelljack@aol.com	www.redcraigbedandbreakfast.co.uk
Glenview Farmhouse	01501 772460	j.storry@btinternet.com	www.glenviewbedandbreakfast.com
<b>DUMBARTONSHIRE</b>			
Shantron Farm	01389 850231	anne@farmstay-lochlomond.co.uk	
<b>EAST DUNBARTONSHIRE</b>			
Bridgend Farm	0141 7761607	bridgendbandb@sky.com	www.bridgendfarm.com
<b>EAST LOTHIAN</b>			
Redshill Farm	01620 810406	redshill@btinternet.com	www.redshill.co.uk
<b>MID LOTHIAN</b>			
Ashcroft Farmhouse	01506 881810	accombookings@aol.com	www.ashcroftfarmhouse.com
<b>FIFE</b>			
Spinkstown Farmhouse	01334 473475	admin@spinkstown.com	www.spinkstown.com
<b>LANARKSHIRE</b>			
Easter Glentore Farm	01236 830243	easterglentore@btinternet.com	www.easterglentorefarm.com
Corehouse Farm	01555 661377	corehouse@thegallop.com	www.dalquhandy.co.uk/corehouse
Burnhead Farm	01555 771320	burnheadfarm@btinternet.com	www.burnheadfarm.com
Springholm	01357 440544	gillian@drumboy-lodge.com	
Carmichael Country Cottages	01899 308336	chiefcarm@aol.com	www.carmichael.co.uk

## FarmStay accommodation in the rest of Scotland

FARM NAME	TELEPHONE	EMAIL	WEB SITE
<b>ABERDEEN</b>			
Creelwell Farm	01466 730256	frances@creelwell.co.uk	www.creelwell.co.uk
Bandora	01466 730375	paula@bandora.fsnet.co.uk	
Broadsea	01467 681386	broadseafarm@aol.com	
<b>ANGUS</b>			
Anniston Farm	01561 361402	annistonfarm@btinternet.com	www.annistonfarm.co.uk
Brawliemuir Farm	01561 362453	carole@the-duvalls.com	www.brawliemuircottages.co.uk
Purgavie Farm	01575 560213	purgavie@aol.com	www.purgavie.co.uk
Muirhouses Farm	01575 573128	susan@muirhousesfarm.co.uk	www.muirhousesfarm.co.uk
<b>ARGYLL</b>			
Cologin Farm	01631 564501	info@cologin.co.uk	www.cologin.co.uk
Blarghour Farm	01866 833246	blarghour@btconnect.com	
<b>AYRSHIRE</b>			
South Whittleburn Farm	01475 675881	largsbandb@southwhittleburnfarm.freeserve.co.uk	www.largsonline.co.uk
<b>DUMFRIES &amp; GALLOWAY</b>			
East Cairnweil Farm	01776 830280	eastcairnweil@tiscali.co.uk	
Kirkwood Cottages	01576 510200	cottages@kirkwood-lockerbie.co.uk	www.kirkwood-lockerbie.co.uk
West Barmoffity Farmhouse	01556 650631	jeniffer.wilson@sky.com	www.westbarmoffitybedandbreakfast.co.uk
East Challoch Farm	01581 400391	enquiries@eastchalloch.co.uk	www.eastchalloch.co.uk/
<b>DUNDEE</b>			
West Adamston Farmhouse	01382 580215	westadamstonfarmhouse@btconnect.com	www.west-adamston-farmhouse.com
<b>HIGHLANDS</b>			
Culligran Cottages	01463 761285	info@culligrancottages.co.uk	www.culligrancottages.co.uk
Easter Dalziel Farm	01667 462213	info@easterdalziel.com	www.easterdalziel.com
Hiddenglen Holidays	01667 454630	welcome@hiddenglen.co.uk	www.hiddenglen.co.uk
Leanach Farm	01463 791027	enquiries@leanachfarm.co.uk	www.leanachfarm.co.uk
Tomich Holidays	01456 415499	admin@tomich-holidays.co.uk	www.tomich-holidays.co.uk
<b>ISLE OF MULL</b>			
Treshnish & Haunn Cottages	01688 400249	enquiries@treshnish.co.uk	www.treshnish.co.uk
<b>LANARKSHIRE</b>			
Easter Glentore Farm	01236 830243	easterglentore@btinternet.com	
<b>PERTHSHIRE</b>			
Letter Farm	01350 724254	letterfarm@btconnect.com	
Dunalastair Holiday Houses	01882 632314	cottages@dunalastair.com	www.dunalastair.com
Glenkilrie B&B	01250 882241	glenkilrie@btinternet.com	www.glenkilrie.co.uk
<b>STIRLINGSHIRE</b>			
Woodcockfaulds Farm	01786 811985	saulgalloway@btconnect.com	
Meikle Camoquhill Farm	01360 440325	enquiries@lochlomond-farmcottages.com	
West Plean	01786 812208	moira@westpleanhouse.com	www.westpleanhouse.com
Craigquarter Farm	01786 812668	mary200@btinternet.com	



**The Food & Drink Trail** has been developed by Brenda Anderson, Scottish Food Expert and Director of Tasting Scotland as part of FarmStay Scotland's Year of Natural Scotland project. The Year of Natural Scotland celebrates the very best of Scotland's scenery, wildlife and produce.

Extensive efforts have been made to ensure the accuracy of information in this publication, however Tasting Scotland accepts no responsibility for any errors it may contain. To correct or update any information contained in this publication contact [info@tastingscotland.com](mailto:info@tastingscotland.com)

- Indicates that one or more of the visitor attractions listed within this publication can be found at this location.

#### Acknowledgements

Support for the pubhas come from an award from The Year of Natural Scotland Growth Fund 2013, Visit Scotland.

Tasting Scotland also wishes to thank FarmStay UK, all the featured stops, the Borders Food Network and Viv Collie from the Fife Food Network for their assistance.

Tasting Scotland provides a range of guided gourmet food and drink journeys (1 day – 10 day) and artisan food and drink tasting events that provide a unique insight into the true provenance of Scotland's world class larder. Perfect for the days when you want to hand over the steering wheel and let the expert take the strain. [www.tastingscotland.com](http://www.tastingscotland.com)

© Tasting Scotland 2013 All rights reserved. No part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise without the prior permission in writing of Tasting Scotland or the image owners.

Supported by

