



A celebration of our islands' food, drink & local produce

PROGRAMMME OF EVENTS

1st – 30th September 2019

THROUGHOUT THE MONTH

BAKER BARNEY

Enjoy a Taste of Scilly lunchtime special from the Island Bakery on St. Martin's. Homemade roasted tomato soup and a small handmade pasty, for just £5.00.

THE BEACH

Local lobster and other delights on the menu daily at our BBQ restaurant, right on Porthmellon Beach.

BRYHER SHOP

Don't miss special Scillonian Tattie Cake, baked by Bryher Bake Box.

COASTGUARD'S CAFÉ

Delicious light lunches using locally sourced ingredients served with great views everyday on St. Agnes.

CRAB SHACK

Local crab available at the Crab Shack on Bryher on Tuesday and Thursday lunchtimes from 17th September, as well as Tuesday, Wednesday and Thursday evenings until 12th September. Booking vital on (01720) 422947.

DIBBLE & GRUB TASTY TAPAS

Special Set Price Taste of Scilly Tapas and cocktails every evening at Dibble & Grub, Porthcressa Beach.

EVENING SUPPER BOATS

From St. Mary's to St. Agnes and/or St. Martin's on most evenings, weather permitting. Look at the boards or check with the Tourist Information Centre, as times may vary.

FRAGGLE ROCK SEAFOOD NIGHTS – Seafood menu every Tuesday evening throughout September. And lunchtime Scillonian seafood specials every day (subject to availability)

HOLY VALE LOBSTER LUNCHESES

Scillonian lobster lunches between 12 noon and 3pm, Monday to Saturday amongst the vines. £28.50 a head with a glass of wine. Booking essential via Star Castle: 01720 422317

HIGH TIDE SPECIALS

Mark Eberlein serves up amazing St. Agnes and Scillonian produce during his evening service at High Tide.

HUGH STREET CAFÉ

Silly picnic hampers available throughout September for all your off-island and uninhabited island adventures. Hire a picnic bag and load it with quiche, salad and cake. From £7.50
And Scilly cream teas all month in the café... £5.50 for tea for two and two scones, lashings of cream and jam.

JULIET'S GARDEN – SEAFOOD SPECIALS

Every Thursday is seafood specials night at Juliet's Garden. Lobsters, crayfish, mackerel and more. From 6pm. Booking essential. 01720 422228

KARMA ST. MARTIN'S

Cloudsley Shovell Restaurant and Wine Bar is showcasing the very best of local produce with daily specials. Indulge in any 2-course meal and enjoy a complimentary dessert.

ISLAND FISH, BRYHER

Paella takeaways every Thursday (6:30pm – 7pm); Lobster & Slaw takeaways every Sunday (6pm – 7pm). Please pre-order in advance - 01720 423880

LONGSTONE CAFÉ

Homemade cakes and a lunch menu based on home-grown produce and locally sourced ingredients – open daily throughout September.

MILLER'S

Delicious coffee and cakes, Cornish Ice Cream and Shakes, Healthy Fresh Fruit Smoothies available throughout September at MILLER's www.millersonscilly.com

ON THE QUAY CAFÉ

Enjoy freshly-baked cakes, sandwiches and more every day from On the Quay café throughout the month. Lots of island ingredients and a weekly Taste of Scilly special! Also look out for details of a special murder mystery evening...

ON THE QUAY RESTAURANT

Regular Scillonian specials on the menu throughout September.

POLREATH TEA ROOM

Open 10.30am – 4.30pm Monday to Friday for delicious light lunches, cream teas, tea, coffee and cake.

SCILLY COW BEEF

10% off St. Martin's island-reared Scilly Cows beef at Churchtown Farm throughout September – mention Taste of Scilly.

SCILLY FOOD BOXES

Order your Scilly Food Box online ahead of your holiday at scillyfoodboxes.co.uk Lots of tasty options, all featuring local produce.

SCILLY SPIRIT DISTILLERY TOURS

Every Wednesday between 2pm – 4pm and Fridays between 3pm - 5pm (allow 30-45 mins)
Come and have a look around our state of the art distillery and enjoy a large Island Gin & Tonic. £15 per person (over 18s only) Book your tour at www.scillyspirit.com or call Art on 07771 667544.

SEVEN STONES INN, ST MARTINS

As well as gorgeous views and local beers and spirits, there will be a seasonal island special every Wednesday evening throughout September inspired by, 'Living on the land', 'Growing from the ground', 'Plateau de fruits de mer' and 'Swimming in the sea'. Booking is essential on (01720) 423777.

STAR CASTLE CREAM TEAS ON THE RAMPARTS

Sample a special Taste of Scilly cream tea on the ramparts at the Star Castle (or the Dungeon Bar) throughout the month. From £5 for a delicious scone served with a cup of tea/coffee.

ST. MARTIN'S SHOP & POST OFFICE

Check out the local Scillonian produce display at Higher Town, St. Martin's.

ST. MARTIN'S VINEYARD

Open Tuesdays, Wednesdays and Thursdays 10.30am - 4pm for self-guided tours. Conducted tours and tastings at 11am – informative and fun! On other days by prior arrangement. The 2018 Vintage was exceptional; choose from a selection of your own unique wines – 4 whites, a rosé and a red.

ST. MARY'S HALL HOTEL

All our menus from breakfast to dinner feature a wide variety of local produce including lobster and crab, Salakee farm duck, eggs and vegetables and fish when available.

TANGLEWOOD KITCHEN

Multi-award-winning "Taste of the West" ready meals available throughout September (advance ordering recommended) and specialities including locally landed crab and lobster & daily fresh fish selection. Award winning St Agnes Westward Farm Gin, the new Daymark Rum & much more. Through the Post Office on Hugh Street, St Mary's.

TREGARTHEN'S TASTE OF SCILLY

Enjoy local Scillonian produce on all lunch and dinner menus throughout September at Tregarthen's Hotel, St. Mary's.

TROYTOWN FARM

Dairy free specials and Taste of Scilly ice-cream combinations available throughout September.

VERONICA FARM FUDGE

Take away some award-winning Veronica Farm Fudge from Bryher. Lots of delicious island flavours available.

Sunday 1st September

ST. MARTIN'S HARVEST FESTIVAL

Join the St. Martin's island community for a special Harvest Festival Thanksgiving service at St. Martin's Chapel which will be followed by an auction of all the local produce that has decorated the chapel. All welcome.

Location: St. Martin's Chapel, Higher Town

Time: 11am

LOW TIDE EXPERIENCE

The perfect way to launch our Taste of Scilly Festival...

With our dramatic spring tides comes a phenomenal opportunity to host a very special experience on a long, skinny sandbar between Tresco and Bryher that's usually under five metres of water. So, roll up your trouser legs and walk out to the middle at around midday to enjoy this totally unique Scillonian Low Tide Experience (low tide is 1.11pm) before the flood tide once again steals it away.

There will be a feast of food and drink, with a pop-up Tresco BBQ and bar and a stall from Bryher's Island Fish selling fresh fish, shellfish and paella, lobster, bacon burgers and crab chowder (the stall usually takes the form of their fishing boat, the *Emerald Dawn!*) Please note: food and drink at the event is cash only, apart from Island Fish who accept credit cards. Enjoy impromptu games or live music, or chat to the Isles of Scilly Wildlife Trust and discover more about the seabed around you!

Location: On the sandbar between Tresco & Bryher

Time: Approx 12 noon – 2 pm

Price: Free to attend but cash only for all food and drink, except the Island Fish stall who accept credit cards

ISLAND FISH LOBSTER TAKEAWAY

Rock over to Island Fish on Bryher for a Sunday night takeaway. Half a grilled lobster, potato wedges and homemade coleslaw. Booking recommended.

Location: Island Fish Bryher

Time: 6pm – 7pm

Price: £11 per head

Book your order: Call in advance on 01720 423880

Monday 2nd September

SALAKEE FARM TOUR & TASTE

Tour the farm, run by Kylie and Dave, meet the free-range Salakee ducks, and learn about their enterprising, sustainable market garden.

Location: Salakee Farm, Carn Friar's Lane, St. Mary's

Time: 10.30am – 12 noon

Price: FREE

How to book: simply turn up

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com

Tuesday 3rd September

LOCAL PRODUCE MARKET ON TRESCO

Sample and take home some delicious island produce including local crab and lobster from Bryher's Island Fish and local produce from Hillside Farm and Veronica Farm.

Location: New Grimsby, Treseco

Time: 3.30pm - 5pm

VERONICA FARM WOOD-FIRED PIZZAS

Veronica Farm Produce is bringing back its wood fired pizza takeaway for the Taste of Scilly Festival. Handmade pizza from scratch, the sauce base made from their homegrown heirloom tomatoes and herbs. They are then topped with local vegetables and pork and beef from Hillside Farm. We even have a vegan pizza option. Pre orders only.

Location: Veronica Farm, Bryher

Time: 5pm – 8pm

Cost: from £9

How to book: 07540 521137

FRAGGLE ROCK SEAFOOD NIGHT

Enjoy a simple yet delicious seafood menu at Fraggie Rock, with the entire menu sourced from the islands and Cornwall. Choice of 3 starters and 5 main courses for £25 for two courses.

Location: Fraggie Rock, Bryher

Time: From 6pm – 9pm

Price: £25 for two courses

How to book: Book direct – call 01720 422222

CRAB SHACK

Don your Crab Shack apron, crack those claws and feast on Bryher Crab, mussels and scallops served in Portuguese cataplanas at the deliciously simple pop up restaurant next to Hell Bay hotel.

Location: Hell Bay Hotel, Bryher

Time: 6.30pm

How to book: Early booking recommended. Call 01720 422947

Wednesday 4th September

ROB'S PASTY MASTERCLASS

Make and bake your own traditional Cornish pasties under the expert eye of pasty-making maestro, Rob Greenlaw.

Location: Old Town Café, Old Town, St. Mary's

Time: 5.30pm – 7.15pm

Price: £25 each (includes 2 large pasties each and a complimentary drink)

How to book: Book at the Tourist Information Centre (max 8 people)

KARMA QUIZ NIGHT

Head to St. Martin's for the Karma Quiz Night. Test your knowledge of the islands, past and present. Also includes a Taste of Scilly round.

Location: Karma St. Martin's, Lower Town

Time: 8.30pm

Price: Free (Prizes include hotel stays, spa vouchers, dining vouchers and more)

How to book: No need!

Thursday 5th September

TASTE OF SCILLY LOCAL PRODUCE MARKET

Come down to the Park (next to the Town Hall) on St Mary's and join our local producers at the Taste of Scilly Local Produce Market. There will be a wealth of delicious goodies on show from across the islands to peruse, sample and purchase, and entertainment throughout the afternoon.

Location: The Park, Hugh Town, St. Mary's

Time: 2pm – 5pm

Price: Free (but lots to sample and buy!)

CRAB SHACK

Don your Crab Shack apron, crack those claws and feast on Bryher Crab, mussels and scallops served in Portuguese cataplanas at the deliciously simple pop up restaurant next to Hell Bay hotel.

Location: Hell Bay Hotel, Bryher

Time: 6.30pm

How to book: Early booking recommended. Call 01720 422947

PAELLA COOK UP

Tuck into a tasty paella takeaway from Island Fish on Bryher. Packed with local lobster, mussels, prawns and wet fish caught locally in Scilly's waters.

Location: Island Fish, Bryher

Time: Collect between 6.30pm and 7pm

Price: £9 per portion

How to book: Booking your takeaway is essential. Call 01720 423880

JACK'S TRESKO TASTING MENU

Every Thursday during Taste of Scilly, Flying Boat Bar & Bristo Head Chef Jack will be offering his special tasting menu at the Flying Boat celebrating his favourite dishes inspired by the islands and his home in Cornwall.

Location: Flying Boat Bar & Bistro, Tresco

Time: Evening

Price: £55 per person

How to book: Call 01720 424068 or email boathousebar@tresco.co.uk

Friday 6th September

SIZZLING SCILLY BEACH BBQ

Head down to the beach at Lower Town and enjoy a sizzling Taste of Scilly beach BBQ with Karma St. Martin's. Local produce, fresh fish and salads accompanied by some excellent wines.

Location: On the Beach, Karma St. Martin's, Lower Town

Time: 12 noon to 3pm

Price: From £9.95 pp

How to book: No need! Just turn up and indulge

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com

LONGSTONE LOBSTER NIGHT

A special evening hosted at Longstone Café. Learn from owner and local fisherman Colin Jenkins about Scillonian shell fishing and lobster stock preservation before enjoying a lobster buffet.

Location: Longstone Lodge & Café, St. Mary's

Time: 7.15pm

Price: £36 pp (includes welcome drink, crab pate, 1/2 a lobster, salad buffet and pudding)

Booking essential as places are limited. Call 01720 422410

Saturday 7th September

SATURDAY NIGHT ST AGNES FUNDRAISER

Come and join the St Agnes Community and help raise the much needed funds to repair Periglis Quay with a Taste of St Agnes party. Locally inspired and produced food and drink from the island.

Further details will be available via the tourist information centre on (01720) 620600.

WINE TASTING WITH TAPAS

Join Holy Vale Vineyard and Winery owner Robert Francis for a lovely early evening at the vineyard for a spot of wine tasting, all matched with a delightful tapas. At the end of tasting five wines, you can enjoy a glass of your favourite!

Location: Holy Vale Vineyard, St Mary's

Time: 5.30pm – 7.30pm

Price: £18.50 per person

How to book: Booking essential. Call the Star Castle on 01720 422317

WINE FLIGHT STAR CASTLE DINNER

Dine in style in the Star Castle's Dining Room for a magical Taste of Scilly and wine pairing dinner: four courses, each one paired with wines specially selected by hotel and HolyVale Winery owner, Robert Francis.

Location: Star Castle Dining Room

Time: Book a table between 6.30pm and 8.30pm

Price: £45 for dinner; £30 for the wine pairings

How to book: Call 01720 422317

SEVEN STONES FESTIVAL

Join the locals on St Martin's for a beer, rum, gin and cider festival over the weekend of Saturday 7th & Sunday 8th and enjoy gorgeous views as you sip your local drink!

Location: Seven Stones Inn, St Martin's

Time: All weekend

How to book: Just turn up and enjoy

Sunday 8th September

HILLSIDE FARM TOUR

Head to Bryher and to Hillside Farm where owners Graham and Ruth Eggins will show you around their traditional working island farm.

Location: Hillside Farm, Bryher

Time: 12 noon - 2pm

Price: £5 per person, under 16s Free

How to book: No need; just turn up and enjoy

ISLAND FISH LOBSTER TAKEAWAY

Rock over to Island Fish on Bryher for a Sunday night takeaway. Half a grilled lobster, potato wedges and homemade coleslaw. Booking recommended.

Location: Island Fish Bryher

Time: 6pm – 7pm

Price: £11

How to book your order: Call in advance on 01720 423880

CANCELLED - SCILLONIAN BEACH BARBECUE WITH HUGH STREET CAFÉ

Monday 9th September

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only!)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com

HOLY VALE WINETASTING

Join Holy Vale Vineyard owner and wine enthusiast Robert Francis (also owner of the Star Castle and a keen lobster fisherman!) for a delicious pre-supper treat. Enjoy a selection of fine wine tastings and accompanying Taste of Scilly canapes.

Location: Holy Vale Winery, St. Mary's

Time: 5.30pm – 7.15pm

Price: £18.50 (over 18s only)

How to book: Book with the Star Castle on 01720 422317 (numbers limited)

Tuesday 10th September

LOCAL PRODUCE MARKET ON TRESCO

Sample and take home some delicious island produce including local crab and lobster from Bryher's Island Fish and local produce from Hillside Farm and Veronica Farm.

Location: New Grimsby, Treco

Time: 3.30pm- 5pm

FRAGGLE ROCK SEAFOOD NIGHT

Enjoy a simple yet delicious seafood menu at Fraggie Rock, with the entire menu sourced from the islands and Cornwall. Choice of 3 starters and 5 main courses for £25 for two courses.

Location: Fraggie Rock, Bryher
Time: From 6pm – 9pm
Price: £25 for two courses
How to book: Book direct – call 01720 422222

CRAB SHACK

Don your Crab Shack apron, crack those claws and feast on Bryher Crab, mussels and scallops served in Portuguese cataplanas at the deliciously simple pop up restaurant next to Hell Bay hotel.

Location: Hell Bay Hotel, Bryher
Time: 6.30pm
How to book: Early booking recommended. Call 01720 422947

Wednesday 11th September

ALES OF SCILLY TOUR

Head to Porthmellon Business Park and to the Ales of Scilly Micro-brewery. Meet Jennie Trevithick who will talk you through the processing of island brewing before offering you a taste of her finest ales!

Location: Porthmellon Business Park, St. Mary's
Time: 3pm – 4pm
Price: £5 (over 18s only)
How to book: Call Jen on 07737 721599 or email beer@alesofscilly.co.uk

ROB'S PASTY MASTERCLASS

Make and bake your own traditional Cornish pasties under the expert eye of pasty-making maestro, Rob Greenlaw.

Location: Old Town Café, Old Town, St. Mary's
Time: 5.30pm – 7.15pm
Price: £25 each (includes 2 large pasties each and a complimentary drink)
How to book: Book at the Tourist Information Centre (max 8 people)

KARMA QUIZ NIGHT

Head to St. Martin's for the Karma Quiz Night. Test your knowledge of the islands, past and present. Also includes a Taste of Scilly round.

Location: Karma St. Martin's, Lower Town
Time: 8.30pm
Price: Free (Prizes include hotel stays, spa vouchers, dining vouchers and more)
How to book: No need!

Thursday 12th September

JACK'S TRESKO TASTING MENU

Every Thursday during Taste of Scilly, Flying Boat Bar & Bristo Head Chef Jack will be offering his special tasting menu at the Flying Boat celebrating his favourite dishes inspired by the islands and his home in Cornwall.

Location: Flying Boat Bar & Bistro, Tresco

Time: Evening

Price: £55 per person

How to book: Call 01720 424068 or email boathousebar@tresco.co.uk

CRAB SHACK

Don your Crab Shack apron, crack those claws and feast on Bryher Crab, mussels and scallops served in Portuguese cataplanas at the deliciously simple pop up restaurant next to Hell Bay hotel.

Location: Hell Bay Hotel, Bryher

Time: 6.30pm

How to book: Early booking recommended. Call 01720 422947

PAELLA COOK UP

Tuck into a tasty paella takeaway from Island Fish on Bryher. Packed with local lobster, mussels, prawns and wet fish caught locally in Scilly's waters.

Location: Island Fish, Bryher

Time: Collect between 6.30pm and 7pm

Price: £9 per portion

How to book: Booking your takeaway is essential. Call 01720 423880

Friday 13th September

SIZZLING SCILLY BEACH BBQ

Head down to the beach at Lower Town and enjoy a sizzling Taste of Scilly beach BBQ with Karma St. Martin's. Local produce, fresh fish and salads accompanied by some excellent wines.

Location: On the Beach, Karma St. Martin's, Lower Town

Time: 12 noon to 3pm

Price: From £9.95 pp

How to book: No need! Just turn up and indulge

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com

LONGSTONE LOBSTER NIGHT

A special evening hosted at Longstone Café. Learn from owner and local fisherman Colin Jenkins about Scillonian shell fishing and lobster stock preservation before enjoying a lobster buffet.

Location: Longstone Lodge & Café, St. Mary's

Time: 7.15pm

Price: £36 pp (includes welcome drink, crab pate, 1/2 a lobster, salad buffet and pudding)

How to book: Booking essential as places are limited. Call 01720 422410

Saturday 14th September

ALE & CIDER FESTIVAL – Day 1

Head across to Tresco where the New Inn hosts a weekend of Ale and Cider drinking, washed down with live music and gastro pub grub.

Location: New Inn, Tresco

Time: 11am – 11pm

WINE TASTING WITH TAPAS

Join Holy Vale Vineyard and Winery owner Robert Francis for a lovely early evening at the vineyard for a spot of wine tasting, all matched with a delightful tapas. At the end of tasting five wines, you can enjoy a glass of your favourite!

Location: Holy Vale Vineyard, St Mary's

Time: 5.30pm – 7.30pm

Price: £18.50 per person

How to book: Booking essential. Call the Star Castle on 01720 422317

DIBBLE & GRUB FLAMENCO NIGHT

Head down to Dibble & Grub on Porthcressa Beach for a spot of tasty tapas – many using Scillonian produce – and live flamenco music from Steve Sherris. An evening of fantastic food, sangria and fiesta!

Location: Dibble & Grub, St Mary's

Time: From 6pm

Booking essential: 01720 423719

WINE FLIGHT STAR CASTLE DINNER

Dine in style in the Star Castle's Dining Room for a magical Taste of Scilly and wine pairing dinner: four courses, each one paired with wines specially selected by hotel and HolyVale Winery owner, Robert Francis.

Location: Star Castle Dining Room

Time: Book a table between 6.30pm and 8.30pm

Price: £45 for dinner; £30 for the wine pairings

How to book: Call 01720 422317

Sunday 15th September

ALE & CIDER FESTIVAL – Day 2

Head across to Tresco where the New Inn hosts a weekend of Ale and Cider drinking, washed down with live music and gastro pub grub.

Location: New Inn, Tresco

Time: 11am-11pm

ST MARTIN'S FOOD FESTIVAL

The perfect excuse to pop across to St Martin's for a pocket sized foody fest. For a taste of the best that St. Martin's producers have to offer come and join us for the Islands' inaugural food and drinks festival. We will be at the Island Hall between 11am to 3pm with a selection of stalls, cookery demonstrations and apple pressing. Buy lunch, take home some produce, and learn about the great food and drink St Martin's has to offer.

Location: St Martin's - various

Time: Between 11am-3pm, turn up and enjoy!

ISLAND FISH LOBSTER TAKEAWAY

Rock over to Island Fish on Bryher for a Sunday night takeaway. Half a grilled lobster, potato wedges and homemade coleslaw. Booking recommended.

Location: Island Fish Bryher

Time: 6pm – 7pm

Price: £11

How to book your order: Call in advance on 01720 423880

Monday 16th September

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only!)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com

HILLSIDE FARM TOUR

Head to Bryher and to Hillside Farm where owners Graham and Ruth Eggins will show you around their traditional working island farm.

Location: Hillside Farm, Bryher

Time: 12 noon - 2pm

Price: £5 per person, under 16s Free

How to book: No need; just turn up and enjoy

Tuesday 17th September

LOCAL PRODUCE MARKET ON TRESCO

Sample and take home some delicious island produce including local crab and lobster from Bryher's Island Fish and local produce from Hillside Farm and Veronica Farm.

Location: New Grimsby, TreSCO

Time: 3.30pm- 5pm

GIN TASTING WITH WESTWARD FARM @ TANGLEWOOD KITCHEN

A special evening co-hosted by Aiden and Mike Hicks of Westward Farm Gin together with Euan & Lindsay Rodger of Tanglewood Kitchen. Meet Aiden and Mike Hicks to hear the story behind their range of flavoured gins and then enjoy a tasting accompanied by some light bites prepared by the award-winning Tanglewood Kitchen.

Location: Tanglewood Kitchen and Post Office, St. Mary's

Time: From 6pm to 7.30pm

Price: £25

How to book: Book at Tanglewood Kitchen. Pop in or call 01720 422454

(Please note, this is a standing event; numbers limited.)

FRAGGLE ROCK SEAFOOD NIGHT

Enjoy a simple yet delicious seafood menu at Fraggie Rock, with the entire menu sourced from the islands and Cornwall. Choice of 3 starters and 5 main courses. Book at Fraggie Rock on 01720 422222

Location: Fraggie Rock, Bryher

Time: From 6pm – 9pm

Price: £25 for two courses

How to book: Book direct – call 01720 422222

Wednesday 18th September

ROB'S PASTY MASTERCLASS

Make and bake your own traditional Cornish pasties under the expert eye of pasty-making maestro, Rob Greenlaw.

Location: Old Town Café, Old Town, St. Mary's

Time: 5.30pm – 7.15pm

Price: £25 each (includes 2 large pasties each and a complimentary drink)

How to book: Book at the Tourist Information Centre (max 8 people)

TASTE OF SCILLY - ISLAND HOPPING SUPPER SAFARI (FOR ONE NIGHT ONLY)

Wednesday 18th September

After two sell out evenings last year, our exclusive Taste of Scilly Island Hopping Supper Safari is back.

Limited to 12 lucky people, this enchanting Scillonian experience starts with a sundowner prosecco or gin & tonic on the ramparts at Star Castle hotel before you leave by private boat charter for Bryher. Here you'll meet the UK's Shellfish Fisherman of the Year, Mark Pender of Island Fish, who will give a brief talk about shellfish fishing and preservation on the Isles of Scilly before you tuck into your starter course of potted crab. Then back on the boat, you'll head for the Flying Boat Bar & Bistro on Tresco for your leisurely main course – a choice of Tresco beef or Bryher lobster – before boating back to St. Mary's for pudding or cheese board back at Star Castle. All the courses will showcase the best of Scilly's produce and will be matched with selected fine wines.

Location: Meet at Star Castle

Time: 5.30pm – 9.30 / 10pm

Price: £125 per head (incl aperitif, canape, 3 courses with matched wines and private boat charter)

How to book: Contact the Tourist Information Centre on 01720 620600 (Max 12 people)

KARMA QUIZ NIGHT

Head to St. Martin's for the Karma Quiz Night. Test your knowledge of the islands, past and present. Also includes a Taste of Scilly round.

Location: Karma St. Martin's, Lower Town

Time: 8.30pm

Price: Free (Prizes include hotel stays, spa vouchers, dining vouchers and more)

How to book: No need!

Thursday 19th September

TASTE OF SCILLY LOCAL PRODUCE MARKET

Come down to the Park (next to the Town Hall) on St Mary's and join our local producers at the Taste of Scilly Local Produce Market. There will be a wealth of delicious goodies on show from across the islands to peruse, sample and purchase, and entertainment throughout the afternoon.

Location: The Park, Hugh Town, St. Mary's

Time: 2pm – 5pm

Price: Free (but lots to sample and buy!)

JACK'S TRESKO TASTING MENU

Every Thursday during Taste of Scilly, Flying Boat Bar & Bristo Head Chef Jack will be offering his special tasting menu at the Flying Boat celebrating his favourite dishes inspired by the islands and his home in Cornwall.

Location: Flying Boat Bar & Bistro, Tresco

Time: Evening

Price: £55 per person

How to book: Call 01720 424068 or email boathousebar@tresco.co.uk

PAELLA COOK UP

Tuck into a tasty paella takeaway from Island Fish on Bryher. Packed with local lobster, mussels, prawns and wet fish caught locally in Scilly's waters.

Location: Island Fish, Bryher

Time: Collect between 6.30pm and 7pm

Price: £9 per portion

How to book: Booking your takeaway is essential. Call 01720 423880

Friday 20th September

SIZZLING SCILLY BEACH BBQ

Head down to the beach at Lower Town and enjoy a sizzling Taste of Scilly beach BBQ with Karma St. Martin's. Local produce, fresh fish and salads accompanied by some excellent wines.

Location: On the Beach, Karma St. Martin's, Lower Town

Time: 12 noon to 3pm

Price: From £9.95 pp

How to book: No need! Just turn up and indulge

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only!)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com

LONGSTONE LOBSTER NIGHT

A special evening hosted at Longstone Café. Learn from owner and local fisherman Colin Jenkins about Scillonian shell fishing and lobster stock preservation before enjoying a lobster buffet.

Location: Longstone Lodge & Café, St. Mary's

Time: 7.15pm

Price: £36 pp (includes welcome drink, crab pate, ½ a lobster, salad buffet and pudding)

How to book: Booking essential as places are limited. Call 01720 422410

Saturday 21st September

SABINE'S SATURDAY STRUDEL-THON

Can anyone bake a strudel quite like Sabine? Join and her team at Strudel up Country for this Saturday Strudel-thon! Pastry and some ingredients provided – but feel free to bring your sweet or

savoury combinations and cook away! At the end, there'll be a group sit down for lunch to eat all of the tasty treats.

Location: Strudel up Country

Time: 11am – 1pm

Free to attend; drinks to be purchased.

How to book: Booking essential as places are limited. Call 01720 422440

WINE TASTING WITH TAPAS

Join Holy Vale Vineyard and Winery owner Robert Francis for a lovely early evening at the vineyard for a spot of wine tasting, all matched with a delightful tapas. At the end of tasting five wines, you can enjoy a glass of your favourite!

Location: Holy Vale Vineyard, St Mary's

Time: 5.30pm – 7.30pm

Price: £18.50 per person

How to book: Booking essential. Call the Star Castle on 01720 422317

WINE FLIGHT STAR CASTLE DINNER

Dine in style in the Star Castle's Dining Room for a magical Taste of Scilly and wine pairing dinner: four courses, each one paired with wines specially selected by hotel and HolyVale Winery owner, Robert Francis.

Location: Star Castle Dining Room

Time: Book a table between 6.30pm and 8.30pm

Price: £45 for dinner; £30 for the wine pairings

How to book: Call 01720 422317

LONGSTONE LOBSTER NIGHT

A special evening hosted at Longstone Café. Learn from owner and local fisherman Colin Jenkins about Scillonian shell fishing and lobster stock preservation before enjoying a lobster buffet.

Location: Longstone Lodge & Café, St. Mary's

Time: 7.15pm

Price: £36 pp (includes welcome drink, crab pate, ½ a lobster, salad buffet and pudding)

How to book: Booking essential as places are limited. Call 01720 422410

Saturday 21st and Sunday 22nd September

POP UP CRAB SHACK COOKERY SCHOOL

Crab Shack at the Hell Bay hotel is collaborating all weekend with Truro School Cookery, (Cornwall's only Leith's School of Food and Wine partner) to offer four exclusive seafood demos and intimate three course meals – two lunches and two dinners – across the weekend.

The menu...

Arrival canape (using local duck) and Tarquins Hell Bay gin and tonic

Hillside Farm gazpacho with local crab

Whole 'Island Fish' lobster, served with sweet Bryher herb linguine

Veronica Farm coffee and clotted cream fudge trifle

Accommodating just 12 guests per sitting, you'll be greeted with a Tarquin's Hell Bay Gin & Tonic and Salakee duck canapé before enjoying a demonstration of how the three courses are prepared.

Then it will be your turn to get wonderfully messy as you work your through a whole lobster and enjoy the three course meal. You'll also be given recipe cards of all three dishes so that you can make them for yourself at home!

Location: Crab Shack, Hell Bay Hotel

Time: Two sittings each day at 11.30am and 5.30pm (Saturday and Sunday)

Price: £95 per person

Includes aperitif and welcome drink, three course meal and food demo

How to book: Call Hell Bay Hotel on 01720 422947

Sunday 22nd September

ISLAND FISH LOBSTER TAKEAWAY

Rock over to Island Fish on Bryher for a Sunday night takeaway. Half a grilled lobster, potato wedges and homemade coleslaw. Booking recommended.

Location: Island Fish Bryher

Time: 6pm – 7pm

Price: £11

How to book your order: Call in advance on 01720 423880

JULIET'S GARDEN TASTING MENU

Enjoy an evening of local tasting menu delights at Juliet's, including 5 courses using local ingredients as inspiration. The chef will present each course with details about each dish.

Location: Juliet's Garden, St Mary's

Time: 6:30pm to begin service at 7pm

Price: £45

How to book your order: Booking essential by phoning (01720) 422228

Monday 23rd September

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only!)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com

SHELLFISH SUPPER NIGHT

Three courses including a seafood platter and a range of home cooked puddings. The evening includes a talk on sustainability of fishing in Scilly as well as a demonstration on how to pick crab by Shellfish Fisherman of the Year 2017 and a Q&A session. This is a unique hands-on local event organised by the Pender family of Island Fish.

Location: Bryher Community Centre, Bryher

Time: From 7pm

Price: £32 per person

How to book: Book direct – call 01720 423880

Tuesday 24th September

LOCAL PRODUCE MARKET ON TRESCO

Sample and take home some delicious island produce including local crab and lobster from Bryher's Island Fish and local produce from Hillside Farm and Veronica Farm.

Location: New Grimsby, Treasco

Time: 3.30pm- 5pm

FRAGGLE ROCK SEAFOOD NIGHT

Enjoy a simple yet delicious seafood menu at Fraggie Rock, with the entire menu sourced from the islands and Cornwall. Choice of 3 starters and 5 main courses for £25 for two courses.

Location: Fraggie Rock, Bryher

Time: From 6pm – 9pm

Price: £25 for two courses

How to book: Book direct – call 01720 422222

Wednesday 25th September

ALES OF SCILLY TOUR

Head to Porthmellon Business Park and to the Ales of Scilly Micro-brewery. Meet Jennie Trevithick who will talk you through the processing of island brewing before offering you a taste of her finest ales!

Location: Porthmellon Business Park, St. Mary's

Time: 3pm – 4pm

Price: £5 (over 18s only)

How to book: Call Jen on 07737 721599 or email beer@alesofscilly.co.uk

ROB'S PASTY MASTERCLASS

Make and bake your own traditional Cornish pasties under the expert eye of pasty-making maestro, Rob Greenlaw.

Location: Old Town Café, Old Town, St. Mary's

Time: 5.30pm – 7.15pm

Price: £25 each (includes 2 large pasties each and a complimentary drink)

How to book: Book at the Tourist Information Centre (max 8 people)

KARMA QUIZ NIGHT

Head to St. Martin's for the Karma Quiz Night. Test your knowledge of the islands, past and present. Also includes a Taste of Scilly round.

Location: Karma St. Martin's, Lower Town

Time: 8.30pm

Price: Free (Prizes include hotel stays, spa vouchers, dining vouchers and more)

How to book: No need!

Thursday 26th September

PAELLA COOK UP

Tuck into a tasty paella takeaway from Island Fish on Bryher. Packed with local lobster, mussels, prawns and wet fish caught locally in Scilly's waters.

Location: Island Fish, Newpark, Bryher

Time: Collect between 6.30pm and 7pm

Price: £9 per portion

How to book: Booking your takeaway is essential. Call 01720 423880

JACK'S TRESKO TASTING MENU

Every Thursday during Taste of Scilly, Flying Boat Bar & Bristo Head Chef Jack will be offering his special tasting menu at the Flying Boat celebrating his favourite dishes inspired by the islands and his home in Cornwall.

Location: Flying Boat Bar & Bistro, Tresco

Time: Evening

Price: £55 per person

How to book: Call 01720 424068 or email boathousebar@tresco.co.uk

Friday 27th September

SIZZLING SCILLY BEACH BBQ

Head down to the beach at Lower Town and enjoy a sizzling Taste of Scilly beach BBQ with Karma St. Martin's. Local produce, fresh fish and salads accompanied by some excellent wines.

Location: On the Beach, Karma St. Martin's, Lower Town

Time: 12 noon to 3pm

Price: From £9.95 pp

How to book: No need! Just turn up and indulge

LONGSTONE LOBSTER NIGHT

A special evening hosted at Longstone Café. Learn from owner and local fisherman Colin Jenkins about Scillonian shell fishing and lobster stock preservation before enjoying a lobster buffet.

Location: Longstone Lodge & Café, St. Mary's

Time: 7.15pm

Price: £36 pp (includes welcome drink, crab pate, 1/2 a lobster, salad buffet and pudding)

How to book: Booking essential as places are limited. Call 01720 422410

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com

Saturday 28th September

TASTE OF SCILLY BAKE-OFF

Calling all budding bakers of all ages on Scilly. Time to put your baking skills to the test!

Your task? To create and present Hugh Street Café manager, Abbi Ellis a tasty Scillonian dish. It can be sweet or savoury – for example a pudding, cake, pizza or pie – just so long as at least one ingredient has been produced or grown on Scilly!

Four age categories: Year R-3; Years 4-7; Year 8-11; adults.

Prizes for the winner in each category.

Location: Hugh Town Café

Time: Deliver from 2pm; judging at 3pm; eating soon after (although Abbi and her team of judges will have had a nibble)

Free to enter; prize for each category winner

WINE TASTING WITH TAPAS

Join Holy Vale Vineyard and Winery owner Robert Francis for a lovely early evening at the vineyard for a spot of wine tasting, all matched with a delightful tapas. At the end of tasting five wines, you

can enjoy a glass of your favourite!

Location: Holy Vale Vineyard, St Mary's

Time: 5.30pm – 7.30pm

Price: £18.50 per person

How to book: Booking essential. Call the Star Castle on 01720 422317

WINE FLIGHT STAR CASTLE DINNER

Dine in style in the Star Castle's Dining Room for a magical Taste of Scilly and wine pairing dinner: four courses, each one paired with wines specially selected by hotel and HolyVale Winery owner, Robert Francis.

Location: Star Castle Dining Room

Time: Book a table between 6.30pm and 8.30pm

Price: £45 for dinner; £30 for the wine pairings

How to book: Call 01720 422317

Sunday 29th September

ISLAND FISH LOBSTER TAKEAWAY

Rock over to Island Fish on Bryher for a Sunday night takeaway. Half a grilled lobster, potato wedges and homemade coleslaw. Booking recommended.

Location: Island Fish Bryher

Time: 6pm – 7pm

Price: £11

How to book your order: Call in advance on 01720 423880

Sunday 30th September

SCILLY SPIRIT GIN SCHOOL

Fancy having a go at making your own Scillonian gin? Join the Scilly Spirit team for this unique experience, creating your very own gin recipe from the choice of 60 botanicals. You will have a distillery tour and Island Gin tasting. After around 2-3 hours you get to take home a bottle of your own creation plus a 50cl bottle of Island Gin too.

Location: Scilly Spirit Distillery, Old Town, St Mary's

Time: 11am – 2pm

Cost: £98 for one person (discount for couples sharing the bounty!) (over 18s only)

How to book: Call Art on 07771 667544 or visit www.scillyspirit.com