



Plymouth Seafood Festival

24 & 25 September 2016

The Barbican and Sutton Harbour

In association with



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Plymouth Seafood Festival

Historic Barbican and Sutton Harbour. 24 & 25 September – 10am – 5pm

Plymouth Seafood Festival is back for its 5th year and is set to bring The Barbican and Sutton Harbour alive with entertainment, activities and delicious dishes to celebrate Britain's Ocean City's fantastic locally caught seafood.

Not only is Plymouth the largest fishing port in England it also holds the accolade of being the first city in the world to be awarded the Fish2Fork Blue Fish status for its commitment to sourcing sustainable fish.

Over the jam packed weekend of entertainment, experience inspirational regional cooking. Celebrity chefs will delight with their tantalising dishes at the Cookery Theatre and enjoy

wandering the array of local restaurants, art galleries, quayside pubs and craft stands. Take in the historic harbourside and party with the foot stomping Shanty bands who will be performing throughout the weekend.

The Parade and Quayside Market

The array of stalls will offer freshly caught seafood and local traders cuisine for you to sample, buy and take away throughout the weekend. While tucking into the delicious treats there will also be a collection of local artist and craft stalls and interactive demonstrations to join in with.



THE
PLYMOUTH
KITCHEN
COMPANY

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Weekend Highlights

Catch of the Day and The Plymouth Fish Auction

Stand 1 Saturday & Sunday

Dan The Fishman

There isn't much Dan the Fishman doesn't know about seafood, from catching it to cooking it so make sure you visit him and his crew who will be cooking up a storm with treats from the deep. There will be the finest Devon lobsters, crabs and local sustainable fish on hand for you to sample and buy. Keep the children entertained with seafood cooking workshops throughout the weekend.



Cookery Theatre Sunday – from 2.45pm (approx.)

Catch of The Day

Ben Squires and his team from The Boathouse Café will be taking centre stage and keeping the whole family entertained for the rest of the afternoon on Sunday. From 2.45pm at the Cookery Theatre Ben will showcase the catch of the day providing useful tips and educational information to keep all ages entertained. You can learn about the species caught and the sustainable fishing methods used.



Barbican Wharves (Commercial Wharf) Sunday – 11am to 3pm

Crabbing Competition

Keep the kids entertained with the ever popular crabbing competition, competitors will go head to head to see who can catch the largest crab and the most crabs in a bucket. Check in at the Boathouse Café to enter the competition, the fee is £5 and includes the crab line, bait and bucket. Prizes will be awarded to the winner and the two runners up at the cookery stage at 4pm.



The Plymouth Fish Auction

Back for a 2nd year, The Plymouth Fish Auction will be on hand to bring you fresh fish caught that morning. Members of the public will have an opportunity to bid on the best fish the water of Plymouth Sound and the Plym and Tamar Estuaries have to offer – 25% of the income generated will be given to the Fishermen's Mission charity.



City Centre



3. Sou'Wester Fish Bites

Come and try a twist on the fish finger sandwich! 100% Fresh Local Cod, yummy!

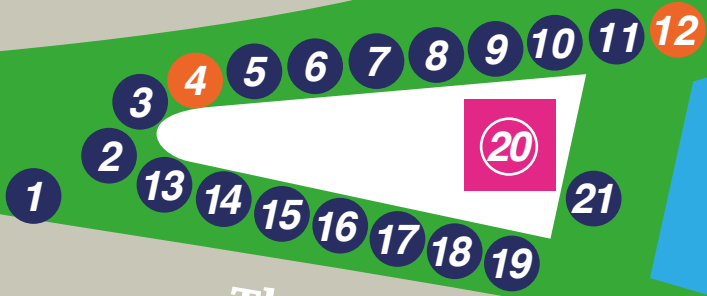


8. National Marine Aquarium

Come along and enjoy the tasty sustainably sourced treats the NMA have to offer.



Sutton



The Parade

The Barbican

Southside Street

Friar's Lane



21. Market Plaiçe Fishmongers

Visit the family run fishmongers - locally caught fresh seafood, from cod to lobster - and everything in between!

Pin Lane



22. Sole of Discretion

A social enterprise seeking to protect the marine environment through the creation of a dedicated supply chain for ethically caught fish.

New Street

DID YOU KNOW? You're walking the greatest collection of cobbled streets in England!! Don't forget to explore the area during your visit – there's a wide range of restaurants, art galleries, pubs and gift shops all around the historic harbour. Nearby, why not visit the Elizabethan Gardens on New Street, enjoy the shops of Southside Street, walk the circular heritage trail around the harbour, discover Plymouth's oldest pub The Minerva on Looe Street or take in the Medieval architecture of St Andrew's Street.

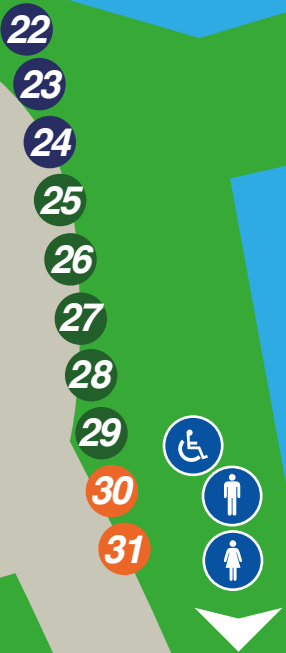
Harbour



24. Ebb Tides

Try the delicious Kelp, Dulse and Sea Salad to sprinkle on or add into your meals.

ay Square



Gardens

Barbican Wharves (Commercial Wharf)

The Parade Traders

- 1 Dan the Fishman
- 2 World Cafe
- 3 Sou'Wester Fish Bites
- 4 Brittany Ferries
- 5 At Home Street Food
- 6 Dorset Shell Fish
- 7 Pieroth Ltd
- 8 National Marine Aquarium
- 9 Worthy Cheddar
- 10 Thai Style
- 11 Riverford
- 12 The Food Waste Partnership
- 13 Cornish Cream
- 14 Wessex Pantry
- 15 Authentic Thai
- 16 Pancrepes Ltd
- 17 Peppercoast
- 18 Monarch Liqueurs
- 19 Plymouth Gin
- 20 Cookery Theatre
- 21 Market Plaice Fishmongers

The Quayside Traders

- 22 Sole of Discretion
- 23 Tricky Cider
- 24 Ebb Tides
- 25 Niki Nacks
- 26 Carol Hicks Creative
- 27 Debby Mason
- 28 Val Robson
- 29 Sophie Gregson Glass
- 30 Marine Conservation Society
- 31 Fishermen's Mission

- Food & Drink
- Craft
- Charity/Commercial

Cookery Theatre – Saturday

10.15am **Rob Deves,**
Market Plaice Fishmongers

11am **Euten Lindsay, Cuisine Fusion**

11.45am **Matthew Norton, River Cottage**

12.30pm **Dez Turland,**
Saunton Sands Hotel

1.15pm **Matthew Peryer,**
Lewtrenchard Manor

2pm **Paul Doidge, New Continental**
Group & Jordan Turfrey,
The Dock

2.45pm **Martin Benjamin,**
The Samphire Bush

3.30pm **Craig Arbuckle, Montys**

4.15pm **Chris Penk, Saltash College**

Meet the chefs



Matthew Norton – River Cottage

With stunning sea views from the outdoor terrace, an ever changing menu using the best seasonal, local and organic ingredients to create delicious dishes each day. Open daily for coffee and cake, plus lunch and dinner with live music and food events.

Visit www.rivercottage.net/plymouth for details of our menu, offers and events.



Martin Benjamin – The Samphire Bush

The Samphire Bush Seafood Restaurant is located in Stonehouse, only 2 minutes from Royal William Yard. You can enjoy dishes such as fresh River Yealm or Cornish native oysters, Fowey mussels, local scallops, native lobster and local fish on a menu inspired by fresh, seasonal produce. A single seating policy allows you to enjoy your whole evening.



Craig Arbuckle – Montys

Visit Montys for great breakfasts, gourmet coffee and the best way to start your day on the Barbican. Our core menu features fresh local food bought in daily with some exceptional fish from the fish market opposite to make for a perfect lunch stop. We are licenced and have a great choice of wines and bottled beer to quench any thirst. All of this served in a relaxed and laid back atmosphere.



Jordan Turfrey – The Dock

The Dock boasts a menu packed with mouth watering dishes, offering the best food; locally sourced, created and served by talented staff in a relaxed, friendly and informal setting. The Dock is at the heart of Plymouth's Coastal Quarter and with outstanding food, a great service and relaxed environment; it really is the perfect place to sit back and soak up Plymouth's charm.

Cookery Theatre – Sunday

10.15am	Douglas Grigg, Glassblowing House	2pm	Nathan Taylor, The Dome
11am	Richard Pearce, The Treasury	2.45pm	Catch of the Day and Fish Auction, Ben Squires
11.45am	Andy Nunn, Creative School	4pm	Crabbing Competition Winner Announcement
12.30pm	Mitch Tonks, Rockfish	4.15pm	Sean Mott, Boathouse Café
1.15pm	Richard Valder, Angela's		

Meet the chefs



Mitch Tonks – Rockfish

Overlooking the ocean and beside the Aquarium, our restaurant and takeaway commands stunning views of fishing boats, yachts and water sports with a backdrop of The Barbican. With a menu of freshly fried or grilled sustainable and local fish and a cornucopia of seafood pleasures from cracked crab to grilled lobster what better place is there to be?

www.therockfish.co.uk



Nathan Taylor – The Dome

The Dome Waterfront Bistro and Cocktail Bar is situated on the Hoe with views overlooking The Sound, offering fresh dishes from the seasonal a la carte menu, light lunches and regular events. Pop into the bar for a cup of coffee, fresh cake, afternoon tea or The Dome's special cocktails.



Sean Mott – Boathouse Café

An award winning seafood cafe and restaurant located next to Plymouth's historic Barbican. With stunning views and a beautiful glassed conservatory, come and relax for a drink or meal.

Specialising in fresh fish and shellfish caught by their own boat, including a large menu choice of meat and vegetarian dishes.



Douglas Grigg – Glassblowing House

The Glassblowing House Restaurant is situated by the beautiful Sutton Harbour. We specialise in fresh food, cooked to order and sourced daily from local distributors. Most popular choices include fresh shell fish, steaks and fish & chips.



Enjoy Plymouth Gin™ responsibly
www.wisedrinking.com

www.plymouthgin.com

The Boathouse Cafe

*Situated on the Mayflower Steps,
overlooking the water where the
boats depart, enjoy a drink or a
bite to eat from our menu of locally
sourced produce and the freshest
fish caught by our own day boats.
Open daytime and evenings.*



TEL: 01752 600560

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