



Farm to Fork Burren Food Trail

Farming in The Burren has traditionally focussed on animal rearing with cattle, pigs, sheep and goats grazing on the rich herb grasses of the "Fertile Rock". Take the Farm to Fork trail and visit family run farms, see the cheese been made using traditional methods or sample Burren produce at our many restaurant members below.

Burren Free Range Pork: A small sustainable rare breed pig farm. Owners Eva and Stephen invite you to meet the animals, see how they are farmed and care for and even taste some of their award-winning meats.

T. +353 (0)65 708 8931 **W.** www.burrenfreerangepork.com **L.** Kilfenora

Gleninagh Lamb: Visit a working sheep farm that offers lamb direct to food lovers, cut the way they desire. Take a walk with farmer Donal around the farm, meet the animals and discover how they are raised.

T. +353 (0)86 812 8129 **L.** Gleninagh, Ballyvaughan, Co.Clare

The Market House: The Market House is a family run Butchers, Delicatessen & Cafe. Sean Haugh is a 3rd generation farmer rearing livestock on his farm on the Cliffs of Kilkee. Our cafe & deli is an ideal setting to catch up with a friend & enjoy barista coffee with a freshly baked fruit scone or slice of cake surrounded by local art.

T. +353 (0)65 707 2548 **W.** www.markethouseennistymon.com **L.** Ennistymon, Co.Clare

Fitzpatrick Bar @ Hotel Doolin: A treat anytime of the day for a spot of casual dining- we offer mouth-watering local seafood and meats. Fitzpatrick's Eatery is famous for its nightly music sessions and of course for their very own Dooliner Beer!

T. +353 (0)65 7074111 **W.** www.hoteldoolin.ie **L.** Doolin, Co.Clare

Sheedy's Hotel & Restaurant: AA2 Rosette restaurant where Chef John Sheedy's signature dish is Rack of Burren Lamb with a herb crust served with local New Quay spinach. John source his ingredients from local artisan producers.

T. +353 (0)65 707 4026 **W.** www.sheedys.com **L.** Main Street, Lisdoonvarna, Co.Clare

Gregans Castle Hotel: Delight in the signature dish of new Head Chef Robbie McCauley "Roasted Loin of Kilshanny Lamb, Wild Garlic, Turnip, Madeira Jus" This dish takes two fantastic ingredients from the Burren (the Lamb and the Garlic) and pairs them with Madeira.

T. +353 (0)65 707 7005 **W.** www.gregans.ie **L.** Corkscrew Hill Road, Ballyvaughan

Hylands Burren Hotel: A long established family run hotel in the village of Ballyvaughan. With a focus on seafood, the menu changes with the seasons. Hylands offer a warm welcome with an open fire mixed with the tranquillity of bygone charm.

T. +353 (0)65 707 7037 **W.** www.hylandsburren.com **Location:** Main Street, Ballyvaughan

