



BURREN FOOD TRAIL

CLIFFS OF MOHER
BURREN AND
GEOPARK

The fertile valleys of the Burren have long been known for their quality food produce, particularly for the production of beef and lamb thanks to a unique and ancient system of farming. In recent years, this food tradition has expanded through the emergence of many award-winning chef-led restaurants and high quality artisan food producers, as well as an increase in practising market gardeners and growers.

We invite you to join us and get involved in our Burren Food Story. We are passionate about our food, growing and producing it locally for you to enjoy. The Burren Food Trail is more than a listing of quality food establishments in the area – it aims to uncover for you the path that your food takes from field to plate. You can decide for yourself how to follow the trail stop at every point or else dip in and out along the way, according to your taste, interest and location.

The members of the Burren Food Trail are bound by their commitment to building a sustainable future for the region. Each of the featured restaurants offers a Burren Food Trail Signature Dish to savour. Each member has achieved recognised quality awards and standards, and has also signed up to the Burren Food Trail Customer Promise: you will find staff who are knowledgeable about the regional food system, menus which state the source of local produce, information on local food events and markets as well as a commitment to maximise the use of local ingredients in all prepared food.

THE BURREN FOOD TRAIL is a joint initiative of the Burren & Cliffs of Moher Geopark and the Burren Ecotourism Network. Both organisations are committed to the promotion of responsible tourism that conserves the environment and improves the well-being of local people. They work together to promote The Burren & Cliffs of Moher Geopark as a leading sustainable visitor destination, celebrated for high standards in visitor experience, conservation and learning.



Taste of the Burren Savoury Scone.
Our signature dish: Spinach (from our organic polytunnel), cheese and hazelnut (harvested at the Burren Nature Sanctuary) savoury scone served with Burren Gold nettle and garlic cheese (made at the Aillwee caves) and home made tomato and onion relish (from our organic polytunnel). Served with a delicious little seaweed salad (straight from the Wild Atlantic Way) and dressed with a refreshing ginger and orange vinaigrette.



Burren Nature Sanctuary
Tel: 00353 (0) 91 637444
www.bns.ie

Where: Cloonalee, Kinvara, Co. Galway.
When: 11-6 daily.
Getting there: GPS CO-ORDINATES: N53.1292128 W8.9308232

St. Tola Goat Farm
Tel: 00353 (0) 65 683 6633
www.st-tola.ie

Where: Maurice's Mills, Ennisgallon, Co. Clare.
When: Easter to the end of October: Mon-Fri 10-4pm Weekends 12-4pm (Closed Bank Holiday Mondays)
Getting there: GPS CO-ORDINATES: N52.9015106 W9.17675972

Siobhan Ni Ghaibhrith and her team at St Tola make award winning and critically acclaimed artisan goats cheeses. The selection ranges from young fresh Crottin through to beautiful ash covered Logs. All St Tola cheese is handmade and matured to suit customers' individual requirements. Visitors will get to see our beautiful farm, our lovely animals and learn about sustainable farming practices. Tours include a history and a simple demonstration of our range of cheeses, as well as a full tasting of our cheeses.



Sustenance for the body and soul. Gregans Castle Hotel has received many awards for its food, including 3 rosettes from the AA for 'culinary mastery and excellence' and the National Hospitality Awards Best Hotel Restaurant 2012. Delight in the signature dish of 'Pickled Beetroot & St. Tola Goat's Cheese 'Ravioli' with Burren Smokehouse Trout and Avocado'. This dish takes two fantastic ingredients from Co. Clare (the cheese and trout!) and pairs them with avocado, which goes really well with the pickled beetroot, to help cut through the richness of the cheese.



Gregans Castle Hotel
Tel: 00353 (0) 65 707 7005
www.gregans.ie

Where: Ballyvaughan, Co. Clare.
When: 6:00 to 9:00pm Monday, Tuesday, Thursday, Friday, Saturday
Getting there: GPS CO-ORDINATES: N53.0176986 W9.186287

Irish Bagels and pretzels. Baking since 1998 we trade primarily through farmers markets. Our bagels and pretzels are all made from scratch with only natural ingredients and no artificial colours, flavours, additives or preservatives. Our Cinnamon Raisin contains fresh ground cinnamon and raisins, the Cranberry/Rosemary cranberries and rosemary, the Jalapeno/Cheddar jalapeno's and cheddar, who take the idea.



Galway Bay Bakery
Mobile: 00353 (0) 86 803 1862
e: info@galwaybaybakery.ie

Where: We travel our bakery in the Burren, through the right to markets to Cork, Limerick, Clare & Galway.
When: Tuesday @ University of Limerick, Thursday @ Mahon Park, Friday @ Ballyvaughan, Saturday @ Ballyvaughan, @ Limerick City. Monday-Saturday, during the Summer season @ Reg. Square, Galway.

Where: We travel our bakery in the Burren, through the right to markets to Cork, Limerick, Clare & Galway.
When: Tuesday @ University of Limerick, Thursday @ Mahon Park, Friday @ Ballyvaughan, Saturday @ Ballyvaughan, @ Limerick City. Monday-Saturday, during the Summer season @ Reg. Square, Galway.

Burren Gold is a firm textured, Gouda style Farmhouse Cheese with a rich creamy taste and a wonderful yellow-golden hue. It is made, in the traditional way, at the Aillwee Farm Shop. The cow's milk used to make Burren Gold comes from a neighbouring Friesian Dairy farm. The cows graze on only the unique nutrient rich grasses of The Burren. Available in six different flavours, Plain, Garlic and Nettle, Smoked, Black Pepper, Curmin and Piri Piri, Burren Gold can be tasted every day at our Farm Shop.



Burren Gold Cheese @ Aillwee
Mobile: 00353 (0) 65 707 4300
www.aillweecave.ie

Where: The Farm Shop, Aillwee Cave & Beds of Peaty Centre, Ballyvaughan.
When: Monday - Sunday 10am - 6pm.
Getting there: GPS CO-ORDINATES: N53.091836 W9.150317

Bean to Bar Chocolate Revolution. Hazel Mountain Chocolate is a unique Bean to Bar boutique chocolate factory and shop, offering guided tours of its Bean to Bar shed and tasting room. Our master chocolatiers create an internationally renowned range of fresh truffles and single origin bars, using only natural, fresh and raw ingredients, making it the best chocolate you can eat. Its newly opened farm-to-fork café serves the most exceptional chocolate themed lunches. Recently voted Top 10 Food Attraction in Ireland.



Hazel Mountain Chocolate Burren Chocolatier
Mobile: 00353 (0) 87 990 3000
www.hazelmountainchocolate.com

Where: Doughtyanna, Bellinabrook, Co. Clare.
When: 7 days a week, 10am - 6pm
Getting there: GPS CO-ORDINATES: N53.12532, W9.04969

Wild Kitchen a sustainable rural food project on the WILD ATLANTIC WAY. Growing, foraging and cooking organic food, herbs, seaweed and wild plants is what we do best. Join us for a fully immersive food experience. Taste wild edibles, learn plant folklore, recipes and identification tips on our wild food walks. Share in our Wild Food Demos and Wild Food Suppers using Nature's Larder throughout the year.



Wild Kitchen
Mobile: 00353 (0) 87 687 7890
www.wildkitchen.ie

Where: WildKitchen, Callagh, South, Lixnaw, Co. Clare.
When: From February through to October
Getting there: GPS CO-ORDINATES: N53.72244, W10.10264

Situated a few kilometres from the Cliffs of Moher and the last eatery before the Doolin Ferries to the Aran Islands, Gus O'Connor's Bar is famous for its nightly traditional music sessions and its fresh local seafood and meat dishes. It places a strong emphasis on locally produced and fresh food. Relax and soak in the atmosphere of this traditional style pub with Patrick and his staff while having a pint of Guinness with our signature dish of a steaming bowl of fresh mussels in a creamy garlic white wine sauce served with our homemade brown bread.



Gus O'Connor's Pub
Tel: 00353 (0) 65 707 4168
www.gusocconnorsdoolin.com

Where: Fishers Street Doolin Co. Clare.
When: Serving a full menu 363 Days a year, open from 9am in the High season and 10am in the low season.
Getting there: GPS CO-ORDINATES: N53.02851 W9.29082

Where: Fishers Street Doolin Co. Clare.
When: Serving a full menu 363 Days a year, open from 9am in the High season and 10am in the low season.
Getting there: GPS CO-ORDINATES: N53.02851 W9.29082

At Wild Honey Inn the menu celebrates everything that is great about local produce. It reflects the seasons and will showcase in-season produce throughout the year. The Inn has become an established dining pub in the Burren, having achieved the happy balance between a 'proper' pub and an award winning dining room. We have received many awards over the years and continue to be recommended in the Michelin (Bib Gourmand) and AA guides (2 AA rosettes), amongst many others.



Wild Honey Inn
Tel: 00353 (0) 65 707 4300
Mobile: 00353 (0) 87 681 4947
www.wildhoneyinn.com

Where: Wild Honey Inn, Lisdoonahane.
When: Dinner 5:00pm - 9:00pm every day except Tuesdays
Lunch 12:00pm - 3:00pm Friday, Saturday, Sunday.
Getting there: GPS CO-ORDINATES: N53.028737, W. -9.295633

Have you ever seen rare bred pigs out in the open air? What is a traditional small sustainable farm like in the Burren? Have you ever experienced what grass fed pig meat tastes like? Here's your chance to see and taste Burren Free Range Pork's pigs for an afternoon outside the village of Killinora. We will have a wander around the farm so you can see the pigs in action and afterwards get to taste some of our delicious meats from the BBQ. The farm shop is stocked with our brens, if you would like to bring some local delicatessen with you on your journey back.



Burren Free Range Pork Farm
Tel: 00353 (0) 65 708 8931
Mobile: 00353 (0) 86 881 5974
www.burrenfreerangepork.com

Where: Cahintinnan, Killinora, Co. Clare.
When: Alternating by appointment.
Getting there: GPS CO-ORDINATES: N52.9862101, W. 9.1923276

Fanore is foodie heaven and the only possible location in Clare that a restaurant focused on foraging from the land and sea could exist. Come, explore, taste and select your own produce and appreciate the wonder of the Burren. Restaurant, Cafe, Wine Shop, Deli & Eco Adventure Centre located in the heart of the Burren on the Doolin - Ballyvaughan Road & overlooking Galway Bay & the Aran Islands. Vasco is especially recommended by vegans and those with food allergies. Serving homemade cakes, organic teas and artisan coffee.



Vasco Dine Wine Deli & Eco Adventure
Tel: 00353 (0) 65 707 6020
www.vasco.ie

Where: Carrs Rd. Doolin - Ballyvaughan, Fanore, Co. Clare.
When: March - October 11.30 - 20.00.
Getting there: GPS CO-ORDINATES: N54.40.161 W40.57.422

This is a hidden gem just a short drive from the Cliffs of Moher on the Wild Atlantic Way. It is a family-owned Village Inn, full of character, and is a cosy haven for story-telling, supper theatre and intriguing mixes of Irish and international music. Relax, sway, kick your heels up and even join in. Indulge your senses with our signature dish, Burren Bellini, made using local produce, wild and homegrown foods to create bite-sized tastes embodied with the heart of the Burren. All served with a smile and a céad míle fáilte.



Kilshanny House
Tel: 00353 (0) 65 707 1660
www.kilshannyhouse.ie

Where: Kilshanny Village in North Clare.
When: Ring Mary for reservations on +353 (0) 65 707 1660.
Getting there: GPS CO-ORDINATES: N52.861850, W9.298270

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Getting there: GPS CO-ORDINATES: N52.861850, W9.298270

Gleninagh Lamb from farm to fork. We pride ourselves on high quality lamb. All our lambs are grass fed in the heart of the Burren and are free to roam from field to field. The type of sheep we farm are Level and Suffolk, both known for their excellent carcass quality and high lean meat content. The lambing season starts in March and lasts for about four weeks. Our goal is to have our Gleninagh Lamb ready for market from August on.



Gleninagh Lamb
Mobile: 00353 (0) 86 812 8129
00353 (0) 86 101 2289
e: farmdirect@gmail.com

Where: Gleninagh, Ballyvaughan, Co. Clare.
When: By appointment from April onwards.

Fitz's Bar @ Hotel Doolin
Tel: 00353 (0) 65 707 4111
www.hoteldoolin.ie

Where: Fitz's Cross, Doolin, Co. Clare.
When: Year-round
Getting there: GPS CO-ORDINATES: N53.016661 W9.37781

Fitzpatrick's Eatery is famous for its traditional Irish music and nightly sessions. Home of the Doolin Writers' Weekend, Doolin Folk Festival, Doolin Harley Fest & Doolin Craft Beer & Roots Festival we also serve our own beer, a smooth red ale called Dooliner. A treat at any time of the day for a spot of casual dining - we offer mouth watering local seafood and meats. Our signature dish, 'The Traveller', is fast becoming a thing of local legend, a tower of the freshest local seafood designed for sharing with friends.



Centrally located in the Burren Region, The Roadside Tavern in Lisdoonahane has been a central meeting place for locals and visitors for well over a hundred years. Kieran's Kitchen at The Roadside Tavern offers a great place to eat, drink and relax, with traditional music most evenings, our own micro brewery and of course an award-winning food menu. Why not try our signature dish of Burren Smokehouse Hot Smoked Salmon served on a base of spring onion mash, wild greens and a wholegrain mustard, lemon and cream sauce.



Kieran's Kitchen @ The Roadside Tavern
Tel: 00353 (0) 65 707 4084
Mobile: 00353 (0) 85 270 4686
www.roadside tavern.ie

Where: Lisdoonahane, Co. Clare.
When: 12pm-4pm, 6pm-9pm. Mid-March to late October.
Getting there: GPS CO-ORDINATES: N53.02851, W9.20082

This is a truly special lunchtime Signature Dish: Posh Bangers & Creamy Mash. Supplied by Burren Free Range Park, the burgers are delicious, big, succulent jumbos - very meaty (82%) and full of flavour. Just perfect with Michael Monk's flowery potatoes, lavished with fresh cream and Kerry Gold butter and garnished with fresh chives from our garden. Wash down with a glass of milk, or indeed wine, and follow with freshly brewed coffee and a home-made dessert. Dine indoors or outdoors - what more can one wish for?



Burren Fine Wine & Food
Mobile: 00353 (0) 87 763 3241
www.burrenwine.ie

Where: Collesker Hill Road, (N67), Ballyvaughan.
When: Open Daily Mid May to Mid-September.
Getting there: GPS CO-ORDINATES: N53.05.411 W 9.10.396

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When: Open Daily Mid May to Mid-September.
Getting there: GPS CO-ORDINATES: N53.05.411 W 9.10.396

Kinvara Farmers Market is renowned for its friendly atmosphere, live music and vast array of fresh local produce and crafts. This includes cheese, vegetables, fish, eggs, organic bread, seasonal fruits, bedding plants and herbs, baguettes, cakes, jams, honey, olives, soup and snacks, crepes, hot dogs, Asian food, along with natural soap, creams, jewellery, cards, handmade notebooks, fairy dolls, paintings and woolen jumpers.



Kinvara Farmers Market
Mobile: 00353 (0) 87 9495 769
www.kinvara.com/farmersmarket

Where: Main Street in the heart of Kinvara.
When: Every Friday, April - November, from 10.00am to 2.00pm.

Linnane's Lobster Bar overlooks the Atlantic Ocean to the back and the rocky hills of the Burren to the front. During the summer months, sit outside and enjoy the sea air and wonderful view or, in less favourable weather, stay by the welcoming open fire. While our emphasis is on seafood, we also serve a variety of other dishes - meat and vegetarian. Fittingly, our signature dish is a Seaload Platter of organic smoked salmon, prawns, crab meat, crab claws, mussels & clams, served with traditional home-made brown bread.



Linnane's Lobster Bar
Tel: 00353 (0) 65 707 8120
Mobile: 00353 (0) 87 418 8697
www.linnanesbar.com

Where: Silver Quay, The Burren.
When: Summer: restaurant open daily at 12.30pm.
Winter: restaurant open Friday-Sunday at 12.30pm.
Getting there: GPS CO-ORDINATES: N53.156196 W9.076048

In the fertile Burren on the Wild Atlantic Way, west of Ireland, we grow soft fruits, vegetables and herbs, using organic methods, to produce the 'Burren Kitchen Garden' range of sweet & savoury preserves. We pick and make our preserves on the same day. In spring try the Burren Cookery Master Classes, Summer Seashore Walk or autumn foraging Hedgerow Walk. Or book a country house dinner with Burren sourced food. Enjoy the taste!



Clareville House Kitchen Garden
Mobile: 00353 (0) 86 803 8477
www.burrenkitchengarden.com

Where: Ballyvaughan, Co. Clare.
When: Contact Deborah Oves to arrange a cookery class, walk or dinner.
Getting there: GPS CO-ORDINATES: N53.119, W9.142

Situated just 1.5km north of the Cliffs of Moher we are a family run, bistro style, mid price range, restaurant set in a 100 year old traditionally built stone cottage. We offer a warm welcome to the whole family from our local staff, with our award winning children's menu, toys & playground, outside seating with views of the Atlantic. Burren Food Trail Signature Dish - Moroccan Style Lardou Mussels - Fresh Local Burren Mussels cooked in a light creamy Moroccan spice sauce and served with homemade brown soda bread.



Stonecutter's Kitchen
Tel: 00353 (0) 65 707 5962
Mobile: 00353 (0) 283 7118
www.stonecutterskitchen.com

Where: Cliffs of Moher Road, (R478) Doolin, Co. Clare.
When: 11am - 9.30pm high season, 12 - 9pm mid season, 12.30 - 10pm low season, open from Easter to end October.
Getting there: GPS CO-ORDINATES: N53.05.955 W9.24.172

Where: Cliffs of Moher Road, (R478) Doolin, Co. Clare.
When: 11am - 9.30pm high season, 12 - 9pm mid season, 12.30 - 10pm low season, open from Easter to end October.
Getting there: GPS CO-ORDINATES: N53.05.955 W9.24.172

An International Treasure; A Local Way of Life

'Global Geopark' is a UNESCO recognised designation, awarded to regions with outstanding geology and unique cultural heritage. In the Burren and Cliffs of Moher Geopark you will find an internationally acclaimed landscape, forged by nature and humans, where cultural traditions co-exist with contemporary life.

Geoparks are places where people live and work in a protected landscape. We take great pride in working together to balance conservation with the need to support livelihoods.

Geoparks provide not only beautiful and inspirational landscapes to explore, they also give visitors many opportunities to engage with local life. In our Geopark, trained and accredited local hosts provide a genuine and entertaining experience of our place and our culture. Geoparks put great emphasis on learning and education. We give visitors opportunities to learn more about our place through festivals, publications, visitor centres, geosites, guided activities and social media.

We are very proud of the UNESCO recognised Global Geopark designation. To maintain the designation we must continue developing our region in ways that are good for our landscape, good for our community, and good for you, the visitor. We invite you to stay a while, explore, discover and enjoy our special place.

The Geopark Team
Clare County Council.

www.burrengeopark.ie



The Roadside Tavern which was established in 1865 as a pub, then was expanded into a bakery, and now also harbours a micro-brewery under its roof. Why not sample the taster menu or Burren Microbrewery beers: Burren Gold, a delicious colourful lager; Burren Red, a spicy, slightly sweet ale which even features a hint of smoke; Burren Black, a smooth and full-bodied stout. At the same time, meet the Master Brewer, Peter Curtin, and delve a little deeper into the history of the brewery and the brewing process itself.



Burren Brewery at The Roadside Tavern
Tel: 00353 (0) 65 707 4084
Mobile: 00353 (0) 87 830 0069
www.roadside tavern.ie

Where: Lisdoonvarna, Co. Clare
When: Open year round. Bookings welcomed.
Getting there: GPS CO-ORDINATES: N.53.0281, W.9.2982

In the Burren Gateway Town of Lisdoonvarna, you will find the distinguished and multiple award-winning Burren Craft Butcher, Neil Hawes. Neil supplies Burren Beef & Lamb to the Cliffs of Moher Visitor Centre, and recently supplied Burren Lamb for the annual Clare Harvest Banquet. Why not pop in and try our wide range of marinated BBQ meats and our famous Award Winning 6oz / 8oz American Style Steak Burgers? All of our steaks – fillet, rump, striploin, rib-eye and T-Bone – are masterfully aged for 28 days to deliver a superior taste experience.



Neil Hawes, the Burren Craft Butcher
Tel: 00353 (0) 65 707 5696
Mobile: 00353 (0) 87 617 3206
e: neilhawes@gmail.com

Where: Main Street, Lisdoonvarna, Co. Clare
When: Monday – Saturday 8.30am – 6.30pm.
Getting there: GPS CO-ORDINATES: N.53.0261669, W.9.2897106



Hyland's Burren Hotel
Tel: 00353 (0) 65-707037
www.hylandsburren.com

Where: Main Street, Ballyvaughan
When: Open all year
Getting there: GPS CO-ORDINATES: N.53.115233, W.9.149429999967

Hylands Burren Hotel is a long established hotel in the village of Ballyvaughan and is locally owned and managed by the Quinn family. They are passionately committed to serving good quality food using the very best local produce and delighting our customers with excellent customer service. Their menu is focused and changes with the seasons as they are open all year. A warm welcome of an open fire mixed with the tranquility of bygone charm and traditional hospitality will greet you upon arrival.



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Download the App:



The Burren & Cliffs of Moher Geopark App is an up-to-date visitor directory of all activities and services in the region. Useful information for travelling responsibly to and within the Geopark can also be found on www.burren.ie/getting-here

We are located at the perfect mid-way point on Ireland's Wild Atlantic Way, the longest coastal touring route in the world. So whether you're travelling northwards or southwards along the west coast of Ireland, the Burren & Cliffs of Moher Geopark is the ideal place to stop and linger. Let us take you on your own journey of discovery to experience the Burren, fondly known as 'The Fertile Rock'. Starting from any of the Wild Atlantic Way Discovery Points along our coastline, we can offer you a chance to get to know award-winning food producers and chefs, and to select from the best of accommodation choices, along with spectacular cycling and walking routes as well as adventure activities in the sea, on the sea and on land.

Our celebrated geological heritage includes many natural wonders, most famously the dramatic Cliffs of Moher and the awe-inspiring limestone landscape of the Burren uplands. We are proud to welcome you to a truly special place. Welcome to the Fertile Rock!



Café Linnalla is situated on the Wild Atlantic Way's beautiful Finnavara peninsula serving ice cream, coffee and deserts. Bird & Roger make their ice cream from the milk from their shorthorn cows which can be seen grazing in the fields nearby or maybe swimming to fresh pasture. We use fresh local ingredients to make the best flavours. A two scoop ice cream sundae is a must: two scoops of ice cream, fruit, nuts, biscuit and cream served in a glass. A perfect way to end a walk on the Floggy shore.

Linnalla Pure Irish Ice Cream Café Linnalla
Tel: 00353 (0) 65 707 8167
Mobile: 00353 (0) 87 785 7569
www.linnalla.ie

Where: New Quay, Burren, Co. Clare
When: May – Oct. 11am to 7pm daily, Nov – Apr W/F 12mid to 6pm.
Getting there: GPS CO-ORDINATES: N.53.1488179, W.9.1185210



Wholesome, quality food from local producers. Established in 2003, it is now recognised and enjoyed by locals and visitors as a premium food market. You are guaranteed a selection of hot food, in-season fruit & vegetables, cheese, fish, meat, bread, cakes, honey, sweet & savoury preserves, juices, dairy, confectionery, seaweed products and local craft. Saturday mornings in Ballyvaughan Village is vibrant and bustling with the market in full swing offering an opportunity for locals to shop and meet while visitors soak up the lively atmosphere.

Ballyvaughan Farmers Market
Mobile: 00353 (0) 87 411 5150
www.ballyvaughanfarmersmarket.ie

Where: St. John's Hill, Ballyvaughan Village
When: Every Saturday May – October, from 10.00am to 2.00pm.
Getting there: GPS CO-ORDINATES: N.53.115, W.9.146



John Sheedy's cooking has been awarded two AA Rosettes since 1998. Sheedy's Restaurant is listed in McKenna Guide to Ireland, Good Hotel Guide, Fodors and Michelin. John's signature dish forms part of his tasting menu. Rack of Burren Lamb with herb crust, served with Newquay spinach. John sources as many ingredients as possible from local artisan producers. Sheedy's has received Award of Excellence from TripAdvisor 2015 and is listed as one of the top 25 small hotels in Ireland.

Sheedy's Hotel and Restaurant
Tel: 00353 (0) 65 707 4026
Mobile: 00353 (0) 87 143 4077
www.sheedys.com

Where: Lisdoonvarna, Co. Clare
When: Restaurant open 6.30, Last Orders 8.30.
Getting there: GPS CO-ORDINATES: N.53.02711, W.9.28997



Basil, Wild Garlic, Parsley, Lemon Balm, Dill, Rosemary, Blueberries and Chives are grown in the garden to help infuse our dishes the way nature intended. Our lovely hens lay all the eggs we need to bake our bread and cakes. We get delicious locally sourced Free Range Pork from the Burren. This is the basis of one of our favourite sandwiches: slow cooked pork served on a crusty bun with our own sauce, some rocket leaves and a little spice. Enjoy lunch outside in the garden under the shadow of Ballinalacken Castle.

Doolin Cave Café
Tel: 00353 (0) 65 7075761
Tel: 00353 (0) 86-3147514
www.doolincave.ie

Where: Doolin Cave
When: Warm – Sun in Season, (April – October)
Getting there: GPS CO-ORDINATES: N.53.0419, W.9.3450



Come and discover the mystery of salmon smoking and the secret of how we handcraft our smoked salmon following an age-old tradition. View our kiln and watch the smoking process on DVD in English, French, German, Italian, Swedish or Spanish. Taste our Burren Smoked Irish Organic Salmon and find out about our passion for local and Irish artisan foods which we showcase. Discover the locally crafted mosaics all around our visitor centre. Mail-order available.

Burren Smokehouse Experience
Tel: 00353 (0) 65 707 4432
Mobile: 00353 (0) 87 822 4173
www.burrensmokehouse.ie

Where: Kinvara Road, Lisdoonvarna, Co. Clare
When: April – December 9.00 – 12.00 Daily & January – March 10.00 – 16.00
Getting there: GPS CO-ORDINATES: N.53.0281, W.9.2922

