

Drinks Guide 2020

Great Drinks Made in Northern Ireland

WINNER

 **BEST FOOD
DESTINATION
2018/19**
NORTHERN IRELAND

**Taste of
Ulster**

Taste the
Greatness

**DRINKS
GUIDE 2020**



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food_ni

£1.00 / €1.00



DRINKS GUIDE 2020



Taste^{the} Greatness

Who we are

Thanks for picking up this Guide. In case you're wondering who's behind it, let us tell you.

We are Food NI/Taste of Ulster. We're all about showcasing the finest food and drink from Northern Ireland. We promote the people who produce it and distribute it to shops and catering outlets. There are hundreds of those from the small artisan producers to the large-scale distributors.

We know that we have world-class ingredients - from the meat, milk and vegetables that come from our lush green fields, to the fish and shellfish from our coasts, lakes and rivers. Our breads come from a fine tradition of home-baking and love of sweet treats. Our orchards are producing award-winning ciders and a globally-recognised craft drinks industry is growing. With one of the most secure food chains in the world, new agri-food companies start up every month to complement our global players.

Our producer members represent everyone from the small artisan to the large scale distributors. We have the full support of the Northern Ireland agri-food industry. Our board of directors include all the major stakeholders.

Our job now is to build on the legacy of the hugely successful Year of Food and Drink 2016 which led us to be awarded Best Food Destination at the International Travel and Tourism Awards 2018. It is no longer a secret that our food and drink are world class. We call our vision Taste the Greatness because Northern Ireland is a place of greatness especially its food, drink and culinary culture. This autumn we are taking part in an all-island season of Food with Tourism NI and Fáilte Ireland. It will run from mid-September to Mid-November and is called Taste the Island. We are working hard to drive marketing and communications activity. We are a strong networking resource hub and a source of expert food knowledge.

Events are an important part of what we do, from Balmoral Show's Food Pavilion to London's Borough Market. These are places where our members can have stalls to showcase what they do. We are also present at major shows on mainland GB and in the Republic of Ireland such as Speciality Fine Food Show, Fine Food North, Farm Shop and Deli, the Royal Highland Show, the Ploughing Championships and the Dingle Food Festival.

We're constantly in touch with the media including top food writers, telling them about what our members are doing. We're in the papers, on TV and radio and of course, we're never done updating our website, Facebooking, Instagramming and Tweeting. The more people who see, read and hear about our great food and drink, the greater the awareness and ultimately the greater the benefit to the economy with the corresponding increase in business this awareness brings.

We care passionately about what we do, we believe in our food and drink and we believe in the people who grow, rear and produce them. They care about its quality and provenance and we do too. Northern Ireland is a compelling food and drink destination. There is a need though to update our licensing laws. We agree with Hospitality Ulster's stance that the current laws are outdated and that restrictive opening hours are costing our economy up to £200m a year.

Visit our website for more information www.nigoodfood.com

Want to join? Have something to tell us?

Email info@nigoodfood.com

Twitter @Food_NI

Instagram food_ni

Welcome to Northern Ireland!

Welcome to Northern Ireland, one of the fastest growing food and drink regions in Europe. What has happened to our food and drink scene in the past decade has been nothing short of revolutionary. We have emerged as a compelling food and drink destination with a strong culinary culture. Northern Ireland has been recognised in the International Travel and Tourism Awards as the Best Food Destination in the world.

Our heritage products and time-honoured places to eat have been joined by a burgeoning number of new gastronomic experiences and a plethora of talented new producers. Three Northern Ireland regions were also shortlisted in the top 10 Food and Drink Destinations in the Restaurant Association of Ireland's Foodie Destination of the Year.

Our chefs are enjoying the best stocked local larder ever and their talent has not gone unrecognised. Belfast restaurants OX and EIPIC have retained their Michelin stars for a fourth consecutive year. Bib Gourmands are held by James Street South Bar and Grill, Clenaghan's, Wine and Brine and Deane's at Queens. A host of other establishments are winners in the Restaurant Association of Ireland (the Muddlers Club performed especially well) and Food and Wine Awards where Alex Greene from Deane's EIPIC was named Best Chef.

Several have been listed in the Waitrose Good Food Guide. Hadskis won Best Regional Restaurant and Clenaghan's was listed in the Best Newcomer Category. The Walled City Brewery in Derry-Londonderry was awarded Atmospheric Restaurant of the Year at the Georgina Campbell Awards and there was a Special Hospitality Hero award for Ronan and Jennie Sweeney from Balloo Inns.

In the Great Taste Awards 2019, 3-star winners included Kreme dela Kremlin, a 10.5% ABV Imperial Russian Stout made by the "supremely talented" Whitewater Brewery in Castlewellsan, using a selection of premium malts, hops and maple syrup. It was also winner of the Golden Fork for Northern Ireland.

There were 2 stars each for Armagh Cider Company's DoYLES Medium Cider, Symphonia's No.1 Dry Gin and No.2 Apple Gin, Hillstown Brewery's Horny Bull Stout, Tempted's Dry and Tempted's Hard Yard Cider, Suki's Spiced Pumpkin Pie Tea and SD Bell's Brazil Rio Verde Yellow Bourbon Coffee.

1 star awards were given for SD Bell's Assam Single Estate "Satrupa" Organic FBOP, Long Meadow Cider's Apple Cider Vinegar, Whitewater Brewery's Ewe Rebel and Suki Rooibos Tea. Hillstown Brewery was awarded 1 star each for The Spitting Llama Belgian Triple, The Goats Butt Wheat Beer, The Full Boar Crew- Brut IPA, The Blueberry Badger Parade Sour Beer and Henrietta Hen West Coast IPA.

In other awards, Jawbox has been listed in the UK's Top Pink Gins by BBC Good Food Magazine. Symphonia No 1 Dry Gin has been awarded Silver in the 2019 International Wine and Spirit Competition. RubyBlue Chilli Pepper Liqueur (17%ABV) won 'Best Spiced Liqueur' in the World Liqueur Awards 2019.

The vibrancy of our food and drink in Northern Ireland shines brightly, there are so many experiences to celebrate and so many more food and drink memories to make.

Taste the Greatness!

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A stout with clout wins Golden Fork, as Kreme De La Kremlin is deemed fit for a Tsar

Golden Fork from Northern Ireland announced

Following a record-breaking 12,772 entries judged over 75 days, Great Taste, the world's most revered food and drink awards, has reached its grand finale for 2019. The Great Taste Golden Fork for the best food or drink from Northern Ireland was presented to the "supremely talented" Whitewater Brewery Co. from Castlewells for its Kreme De La Kremlin, a 10.5% ABV Imperial Russian Stout made using a selection of premium malts, hops and maple syrup, then aged in a whisky cask.

With its "intense chocolatey nose that beckons the drinker in" and a balance of "sweet, bitter and spice" on the palate, Kreme De La Kremlin impressed at every stage of the blind-tasted judging process. Rising to the top among hundreds of other entries from Northern Ireland, the "funky" stout was celebrated as the best tasting product in its region at the Great Taste Golden Fork Dinner held on Sunday 1 September at the InterContinental Park Lane Hotel, London, where over 350 guests from the world of fine food gathered to discover this year's stars of food and drink.

Armagh Cider Company

WHAT THEY DO: Craft Cider



/Armaghcider



@armaghcider



armaghcidercompany



Armagh Cider Company was established in 2005 on the family farm at Ballinteggart outside Portadown in Co Armagh – the orchard county of Ireland, where the Troughton family have been growing apples since 1898.

The first commercial craft cider company in Northern Ireland, Armagh Cider Company has led the way since its inception. By using their own apples and no artificial additives, quality is guaranteed.

All processes 'from blossom to bottle' are carried out on their own farm where tours are now available by appointment.

Their original, award winning Carsons Crisp and Maddens Mellow ciders are made using predominantly the Armagh Bramley Apple, PGI, and proudly display the PGI logo to confirm this.

In 2015, they introduced Doyles Cider, a new innovative blend, also available with flavours.

Consistent quality has ensured a string of awards.

PRODUCT RANGE

Carsons Crisp Cider, Maddens Mellow Cider, Doyles Cider – Dry, Medium, Sweet, Summer Fruit, Honey, Autumn Berry, Mollys Mulled Cider. AJ – Apple Juice, Honeyhill Spiced Apple, Cider Vinegar.

Carsons Crisp Cider is a refreshing cider with a real apple taste. Made using the Armagh Bramley Apple PGI along with a blend of cider apples.

Maddens Mellow is a traditional cider with a smooth apple taste. Made using the Armagh Bramley Apple PGI along with a blend of cider apples.

Doyles Cider is available in Dry, Medium and Sweet variations. Each one is true to its description. A refreshing cider made from Irish apples, ready to enjoy.

Doyles Summer Fruit is a light cider with a fruity twist.

Doyles Autumn Berry is a light cider with an added dash of berries.

Doyles Honey is a really smooth medium cider with a hint of honey.

Molly's Mulled Cider is Christmas in a glass. The Irish alternative to mulled wine.

STOCKISTS / WHERE TO BUY

Available throughout NI in Winemark, Tesco, Sainsbury's, M&S NI. On/Off trade locations throughout NI. Please contact Armagh Cider Company for a list of distributors.

AWARDS

Carsons Crisp 2015 Gold Medal in the International Cider Challenge for Taste – Carsons Premium Cider; 2014 Bronze Blas na hEireann Irish Food Awards; 2014 1 Gold Star in the 2014 Great Taste Awards Maddens Mellow 2015 Gold Medal – Royal Bath & West Show; 2015 Silver Medal in the International Cider Challenge for Taste – Maddens Honey Cider; 2015 Bronze Medal in the International Cider Challenge for Taste – Maddens Spiced Cider; 2015 Bronze Medal in the International Cider Challenge for Taste; 2014 Silver Blas na hEireann Irish Food Awards; 2014 1 Gold Star in the 2014 Great Taste Awards; 2014 Bronze Medal Great Lakes International Cider & Perry Competition www.nigoodfood.com 12 Drinks Guide 2016 Mollys Mulled Cider 2014 Gold Blas na hEireann Irish Food Awards Celtic Gold 2014 Bronze Medal Great Lakes International Cider & Perry Competition Doyles 2015 Gold Medal – British Bottlers' Institute - Honey; 2015 Bronze Medal in the International Cider Challenge for Taste – Summer Fruit; 2015 Bronze Medal in the International Cider Challenge for Taste – Autumn Berry

Great Taste Awards 2 stars for Doyles Medium Cider

Is the facility suitable for Media Visits (journalists, food and drink writers etc.)

Yes

Is the facility suitable for general public visits / pre booked food and drink tours?

Tours are welcome by arrangement

Do you have any annual Open Days?

Yes, Bank of Ireland Open Farm Weekend in June, and other days advertised on the Facebook page.

GET IN TOUCH...

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Bailies Coffee Roasters

WHAT THEY DO: Coffee Services



/BailiesCoffee



bailiescoffee

This is a One stop coffee roasters for coffee shops and the hospitality industry, including coffee, equipment, maintenance, barista training, brew classes and sales support.

This Belfast-based company has evolved to become one of the UK and Europe's leading specialty roasters through their supply and maintenance of industry leading brands in espresso and filter coffee equipment, including Kees Van Der Westen, La Marzocco and Bunn.

From sourcing and import to roasting and brewing, Bailies follow their coffee from bean to cup, with engineering services and barista training ensuring it tastes as good as it should. Whether a coffee shop, restaurant or hotel, Bailies look to provide coffee of the highest quality and taste wherever served taking a unique hands-on approach.



Since founding the company just over 20 years ago, Russell Bailie has endeavoured to support local coffee shops and equip them with the product, tools and knowledge they need in order to challenge the larger global brands which have dominated our highstreets.

A business built on direct trade - forging lasting links with their farming partners. Bailies Coffee Roasters aim to bring out some of the best tasting coffee in the world while ensuring fair prices and ethical treatment.

Delivery Radius

Worldwide

GET IN TOUCH...

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Baronscourt Brewing Company

WHAT THEY DO: Craft Beer for Craft Beer Drinkers



/BaronscourtBrewing



@Baronscourtbrew

Baronscourt Brewing Company is situated in the scenic Baronscourt countryside of County Tyrone. They specialise in creating flavoursome artisan craft beer. The business was co-founded by John Wauchob and Adam Colhoun.

The brewery prides itself on using only the freshest and highest quality ingredients to produce full flavoured craft beer, ideal for food pairing. The ethos of the business is to produce top quality beers to go with a range of sweet and savoury dishes.

The brewery works with renowned chefs from across Ireland to continuously strive for new and exciting flavour combinations. Since their establishment, Baronscourt Brewing Company has been lauded immensely by craft beer and food experts locally and internationally, with one commenting 'it's definitely the best red ale I've ever tasted and probably the nicest stout'.

Positive comments like these have provided Baronscourt Brewing Company with the reputation of being one of Northern Ireland's best craft beer producers for food pairings and tastings.



PRODUCT RANGE

Huntsman Wheat beer 4.5% abv,
The Last Stag Red Ale 4.7% abv,
Black Sheep Stout 5% abv
Pheasant's Hop IPA 7% abv.
Irish Wolf Golden Lager 4% abv.

STOCKISTS / WHERE TO BUY

Bars, Restaurants and Off-licences throughout Northern Ireland with more to follow. See the website for the full list.

GET IN TOUCH...

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Big Cox Cider

WHAT THEY DO: Cider Producer



/BigCoxCider



@BigCoxCider

Armagh is the ancestral home of craft cider and the Orchard County of Ireland. Big Cox contains apples that hit you in the taste buds and question everything you think you know about cider.

This isn't a monochrome, mass produced imitation of cider, this is champagne yeast and 100% apple juice, made like it matters.

It is about craft, real not fake and about being bold and embracing the apples.

Now in the third year of production, the word is out about BIG COX. It is already stocked in a growing number of off-licences, bars and restaurants.

Tasting Notes Sweeter than dry. Crisp, light and refreshing. Packed full of apple notes.



PRODUCT RANGE

Big Cox Cider

STOCKISTS / WHERE TO BUY

Sold across Northern Ireland. Selected outlets include Neill's Wine, The Vineyard Belfast, Grange Wines, Town Square, SugarCane, Biesty's Cellar, McGarry's Fine Wines, The Rabbit Rooms.

GET IN TOUCH...

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Black Mountain Brewery

WHAT THEY DO: Nanobrewery - Small batch beer brewery and Spirit blending



/speckledhenlisburn

This nanobrewery is beside the Taste of Ulster member, The Speckled Hen Pub in Lisburn, Co. Antrim. Their range of Craft Beers and Stouts include I'm Hoppin Mad, Putin's Purge and Milltown Missile.

Spirits include The Hen's Blend Gins, Whiskey and Vodkas (Milltown Dry Gin, Divis Diva Strawberry & Lemon Gin, Derriaghy Whiskey, Butchers Hill Black Vodka).

They are only available at The Speckled Hen Pub. Open for visits subject to appointment.



GET IN TOUCH...

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The Boatyard Distillery

WHAT THEY DO: Gin and Vodka Distillery



/theboatyarddistillery @boatyarddistill



boatyarddistillery



Boatyard Distillery Ltd is an award winning farm-to-bottle distillery located in Northern Ireland on the shores of Lough Erne in Co. Fermanagh. It is the first working distillery in Enniskillen since 1887. The director and founder, Joe McGirr, has years of extensive experience in the spirits industry across London and Scotland. He was brought up on a farm outside Enniskillen and he had always loved the idea of using his knowledge and experience to start a distillery in the area he was raised. Now the cows eat the spent grain from the spirits.

For the Boatyard Double Gin, organically produced wheat spirit is macerated for 18 hours with 8 different botanicals. It is brought to life with earthy tones from the family farm foraged botanical, Sweet Gale.

As the Double Gin spirit runs off the still they introduce a unique juniper filtration process. The collected spirit has pure water added to it before resting for a minimum of 2 weeks before they bottle and label.

Boatyard Old Tom Gin is the first of its kind to be launched in Ireland. It is made using Boatyard Double gin, rested for a minimum of 4 months and then Fermanagh honey is added. It has notes of candied lemon peel, vanilla and cinnamon spice, with a silky orange finish.

Boatyard Vodka is the first seed-to-sip vodka in Ireland. Made using organic Irish wheat grown in Co. Kildare, each bottle can be traced back to the farm and field it came from. It has a creamy smooth character, exuding notes of black pepper, orange zest and beeswax with a subtle vanilla sweetness.

Why not book a tour to see how the magic happens? Book at www.boatyarddistillery.eventbrite.com

PRODUCT RANGE

Boatyard Double Gin, Boatyard Old Tom Gin, Boatyard Vodka

AWARDS

Boatyard Double Gin - International Wine & Spirits Award 2017 and 2018.

Boatyard Old Tom Gin - International Wine & Spirits Award 2018.

Boatyard Vodka - International Wine & Spirits Award 2018, World Vodka Awards 2019

DISTRIBUTION RANGE

Global

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Born Maverick

WHAT THEY DO: Vegan Drinks



@azhar_murtuza



/born_maverick



Born Maverick is a Belfast-based company which makes innovative vegan malt drinks which are the first of their kind in the global market.

They are dairy-free, gluten-free and soy-free and are made in an eco-friendly way.

Their aim is to combine the essence of the East with the flavours of the West to create a drink that can be enjoyed by all ages. Their products are made with finest whole grains and natural flavouring agents; all 100% vegan. The taste of these products is created in a way that doesn't compromise nutritional benefits. They believe that taste does not need to be sacrificed in the name of nutrition. Their first product line is made up of three plant-based, protein rich, gluten-free drink variants Raw Mint, Raw Coco and Raw Malt.

This product doesn't go under any processing and is a complete natural plant-based product. It is made of finger millets, jaggery, cacao nibs and mint which are sourced from outside but this product has been completely designed in Northern Ireland.

The product was born through intensive research conducted at CAFRE funded by Invest NI Innovation Vouchers. Additionally, Queen's University, Belfast have massively supported the business through support and mentorship. The Born Maverick range comes in three forms- 30gm corn fibre pouches, 250gm paper package and a 200ml drink.

The company believes to build a sustainable and ethical environment in an innovative way that serves vegan morals.

PRODUCT RANGE

Raw Mint, Raw Coco and Raw Malt Vegan Malt Drinks in 30gm corn fibre tea bags, 250gm paper package and a 200ml drink

GET IN TOUCH...

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Clearer Water

WHAT THEY DO: Still and sparkling water



@clearer_water



clearer_water

'Clearer Water' was established in 2016 and is a unique local, ethical brand of bottled spring water. The brand focuses on providing paid employment for adults with disabilities.

The water has a great mineral content and with a pH 7.8 is a naturally alkaline water. Clearer Water falls on the County Antrim Limestone Plateau and filters its way through 3 limestone aquifers before its drawn out from a depth of 150 feet below the surface. It is 'Water in a Bottle' but it's not about the water!

Each Clearer Water bottle has a unique 'Trace Code' - when a customer puts the code into the Clearer website they find out not just about 'the product' (mineral content, pH at source, weather conditions, temperature on extraction etc.) but also about 'the person' that bottled the actual bottle in their hand. That way the consumer gets to find out about the individual they have helped to support in employment by the decision to purchase 'Clearer Water'.

Currently there are 10 young adults working in the bottling plant and of the 10, 8 have some form of disability or mental health problem.



PRODUCT RANGE

Still and Sparkling Water
Glass in 250ml, 330ml and 750ml
Plastic in 500ml
Own Brand and other sizes by request

STOCKISTS / WHERE TO BUY

Henderson's Food Service

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Clearsky Brewing Company

WHAT THEY DO: Craft Beer



/clearskybrewing



@clearskybrewing



clearskybrewing



Established in late 2013 by Stephen McKenna who has more than 20 year's experience of the NI & ROI drinks industry. Clearsky Brewing Co. was born from a passion to create unique & authentic craft beer concepts for beer drinkers who don't want to compromise on taste and quality. Clearsky Brewing Co. celebrates one of life's simple pleasures, good beer with family & friends. Hand crafted in small batches, using the finest ingredients and without artificial preservatives, additives or colouring. Clearsky Brewing Co. brews Award Winning beer that remains true to the values and ethos of locally brewed craft beer. Enjoy with food or on their own. Each authentic beer is a contemporary take on a traditional beer style, that brings it up to date and gives a little bit more.

PRODUCT RANGE

Fulcrum Wheat Beer is a refreshing local twist on a traditional European beer style. Brewed with Bavarian hops to retain the subtle flavours of traditional wheat beer - a light creamy citrus nose, a delicate taste of light clove & banana with a hint of caramel - that finishes with clean crisp refreshment. Fulcrum matches lighter foods perfectly. Try Fulcrum with Chicken, fish or salad. It's subtle flavour will compliment and it's citrus finish will cleanse the palate.

Rowlock IPA is a premium crafted American style IPA. Brewed with additional wheat, 3 distinct American and 2 European hop varieties Rowlock brings together a smooth silky mouth-feel, interesting hop flavours that develop with each taste and crisp dry refreshment. Rowlock matches heartier foods best. Try Rowlock with Roast beef or steak. The beef or steak works well with the sweetness of the malt and the bitterness of the hops. The citrus hoppy finish will have you coming back for more.

Tidefall is a local interpretation of a classic European style lager beer. It is brewed with traditional European hops for a great golden colour, subtle malt sweetness & crisp clean finish. Consider Caesar Salad, Salmon or a Thai curry.

Prism Irish Red Ale pays homage to a traditional Irish beer style and brings it up to date. Brewed with Irish malt for caramel & toffee notes, Prism is lightly hopped for a

soft fruit taste; the roasted barley offers a luscious red colour. The finish is clean. Prism is a versatile beer for food matching. When considering food flavours to match, steer towards roasted or grilled meats. The roasted malt flavours of the beer compliment smoky and gamey flavours well. For a treat match with roast pheasant.

AWARDS

Fulcrum Beer - Dublin Cup Silver Medal 2014.
Sippy Of Culture - Beer of the year 2015. Institute of Hospitality NI - Supplier of the Year 2015 www.nigoodfood.com 26 Drinks Guide 2016.

STOCKISTS / WHERE TO BUY

Tesco NI, Spar, SuperValu, Centra & many independent off sales across NI. High quality Pubs, hotels and restaurants to include The Dirty Onion, National Grande Cafe The Garrick, John Hewitt, Dirty Onion. McHughes, Home, The Brewers House, Fitzwilliam Hotel, Ten Square Hotel and many more.

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The Copeland Distillery

WHAT THEY DO: Craft Spirit Producers



@CopelandDistill



copelanddistillery



Gin is certainly the most popular spirit these days. One of the newest producers of gin in Northern Ireland is The Copeland Distillery. Launched by Gareth Irvine in 2015 following a project in University and backed by a crowd-funding initiative in 2016, Copeland are preparing to open their new distillery in Donaghadee this August 2019.

Locality is a key element to the range of gins Copeland produce. Copeland have been producing a range of 'ginfusion' products using fruits from the farms and hedgerows of County Down. To accompany the move to their new distillery which is set back from the shores of County Down, Copeland is further expanding their portfolio of spirits including their first classic (ocean-inspired) gin set to be launched later this summer.

Aside from the making of spirits, Copeland has built a bespoke visitor centre offering audiences the chance to experience distillery life on a guided tasting tour. The Copeland Distillery will take you on a journey through the decades of events that led them to the creation of the spirits.

The story is shaped by the tales of smugglers and savage ocean battles. Visitors will experience history unfold, all whilst enjoying the portfolio of spirits. This summer will also see The Copeland Distillery begin distillation of their first whiskey. To celebrate the signing of their 125-year lease, Copeland have created 'The 125 Whiskey Cask Reserve', offering individuals and syndicates the opportunity to invest in their own cask of whiskey, in return becoming lifetime members of the distillery.

Copeland's range of spirits are perfect for a classic gin & tonic or mixed as part of a cocktail. Why not try a Copeland Bramble, or add a dash of Rhuberry to your favourite Prosecco? Or better yet, become the next owner of your own cask of spirit with The 125 Whiskey Reserve.

The possibilities are endless!

Be Wild and Drink Remarkable with Copeland.

TASTING NOTES

Rhuberry gin

NOSE: Structured and balanced with juniper and pronounced cinnamon, mingled with sweet rhubarb and blackberry fruit.

PALATE: Forward with fresh blackberry and rhubarb fruit, subtle juniper with undertones of cinnamon and coriander, finishing full with lasting juniper and even more fruit.

Raspberry & Mint Gin

NOSE: Upfront raspberry fruit with subtle juniper and background mint and coriander.

PALATE: Sweet raspberry with pronounced juniper and cinnamon, finishing fresh with lively red fruit and a hint of mint.

Spiced Apple & Blackcurrant Gin

NOSE: Christmas spice, mingled with fresh apples and Blackcurrant, locked in with powered cinnamon.

PALATE: Rich with blackcurrant fruit, spiced apple and cinnamon, sets a tone of both heat and sweet, leaving you wanting more.

PRODUCT RANGE

Available Gins: Rhuberry Gin, Raspberry and Mint Gin and Limited Edition Seasonal Gins including this year's Spiced Apple & Blackcurrant.

Whiskey Casks – individual and syndicate

STOCKISTS / WHERE TO BUY

All NI independent off-sales, restaurants, bars and off-licences across Northern Ireland as well as Marks & Spencer NI.

On-line via Master of Malt and Irish Malts.

GET IN TOUCH...

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www.copelanddistillery.com

The Echlinville Distillery

WHAT THEY DO: Premium spirits: Whiskey, Gin, Poitín and Vodka



/The-Echlinville-Distillery



@Echlinville



echlinville

PRODUCT RANGE

The Echlinville Distillery in County Down is at the forefront of Ireland's spirits renaissance. Echlinville became the first new distillery in Northern Ireland for more than 125 years when the first spirit trickled from its stills in August 2013.

Echlinville has since made a name for itself as the home of some of Ireland's best known premium spirits including the iconic Dunville's Irish Whiskey, Echlinville Single Estate Irish Pot Still Gin, Jawbox Gin and Bán Poitín, which have together won 28 global awards in less than six years.

A family owned farm distillery, Echlinville is one of only a handful of 'field to glass' distilleries in Ireland or the UK. All of their Echlinville Whiskey and Echlinville Gin is distilled from barley grown, harvested and floor malted on their distillery farm near the shores of Strangford Lough, where the rich soil, saline air and mild micro-climate create the perfect conditions for producing spirit with distinctive character and flavour.

The soul of any spirit is its connection to the place where it is made. Echlinville are proud of their roots in the Ards Peninsula, and that sense of place is the essence of their premium spirits. Their homegrown barley and locally foraged gin botanicals, including Strangford Lough seaweed and indigenous whin bush petals, give Echlinville's spirits a true connection to the place where they are made.

The Echlinville team love to share their devotion to quality spirits with visitors from around the world. The Echlinville Tour & Tipples offers an insight into the workings of Northern Ireland's only farm distillery – a guided tour of the beautiful Echlinville still house and whiskey maturation warehouse followed by two drinks from the distillery's range of award winning whiskeys, gins, poitín or vodka. Private tours and bespoke group packages are also available on request.



PRODUCT RANGE

Dunville's Irish Whiskey: Dunville's PX 12 Year Old Single Malt Whiskey, Dunville Three Crowns Vintage Blend, Dunville's Three Crowns Peated, Dunville's VR 18 Year Old Port Marrant Rum Finish Single Malt Whiskey.

Echlinville Single Estate Irish Pot Still Gin.
Jawbox Gin, Jawbox Pineapple & Ginger Gin Liqueur, Jawbox Rhubarb and Ginger Gin Liqueur.
Bán Poitín, Bán Poitín Barrelled and Buried Peated.

STOCKISTS / WHERE TO BUY

Listed by Musgrave for Supervalu and Centra; Independent retailers, hotels, bars and restaurants; Available at www.drinksology.com www.lebonvin.co.uk and www.masterofmalt.com (UK) www.celticwhiskeyshop.ie (Ireland) www.whisky.fr (France) www.hawe-bremen.de (Germany) www.stillman.ch (Switzerland) www.wineworld.nl (Netherlands) www.totalwine.com (USA) Titanic Holdings (Japan), Peninsula Drinks and Food (Abu Dhabi), www.irishmalts.com, tasteofspirits.at (Italy)
Distribution: UK, Ireland, Europe and America

GET IN TOUCH...

Address:
Echlinville Distillery
62 Gransha Road
Kircubbin
Co Down
BT 22 1AJ

Tel:
+00 44 (0) 28 427 38597

Email:
sales@echlinville.com

Web:
www.echlinville.com

Farmageddon

WHAT THEY DO: Brew beer that is not chemically engineered so is unfiltered, suitable for vegans and contains no preservatives



@FarmageddonBeer



farmageddonbrewing

Farmageddon is based just outside Belfast, Northern Ireland. The members of the team are a group of devoted craft beer loving individuals who developed their idea of creating the styles of beer that they liked to drink.

Farmageddon produce modern cutting edge beer, using local malt and the best hops from around the globe. This is done by combining modern and traditional techniques from around the world to create beer that is innovative and forward thinking.

They have a core range of beers widely available as well as a number of limited-edition beers which are released every 6-8 weeks to keep it interesting.



PRODUCT RANGE

Gold Pale Ale, India Pale Ale, India Export Porter, Mosaic IPA as well as regular limited edition beers

STOCKISTS / WHERE TO BUY

Bars and Off-Licences across Northern Ireland and Great Britain

GET IN TOUCH...

Sales Contact:

Susan Jackson

Address:

25 Ballykeigle Road
Comber
Co Down
BT23 5FD

Tel:

+00 44 (0) 7885 442307

Email:

info@farmageddonbrewing.com

Web:

www.farmageddonbrewing.com

Heaney Brewery

WHAT THEY DO: Craft beers



heaneybrewery



@heaneybrewery



heaneybrewery

The Heaney family farm at The Wood on the outskirts of Bellaghy, County Derry-Londonderry has a special connection to the renowned poet, Seamus Heaney. It is now also the home of Heaney Brewery.

They are writing a new chapter in the history of The Wood - one all about grain, hops, and pure Bellaghy spring water.

Their focus is on creating well-balanced, approachable, and interesting beers and an ever-evolving range of specials and seasonal brews.

They love doing collaborations and tap takeovers with other brewers. They are also keen on pairing beers with food. Look out for their beers in bottles and cans across the island and the UK.



PRODUCT RANGE

Irish Pale Ale, Irish Red Ale, Irish Stout, Irish Blonde

See website for details of new beers and collaboration brews.

STOCKISTS / WHERE TO BUY

Heaney beers can be found in a range of restaurants, pubs and independent off-licences throughout Northern Ireland.

DISTRIBUTION RANGE

NI and GB

GET IN TOUCH...

Address:

The Wood
Bellaghy
Co Derry
BT45 8JP

Email:

sales@heaney.ie

Web:

www.heaney.ie

Hercules Brewing Company Ltd

WHAT THEY DO: Local Craft Beer



/yardsmanlager



@YardsmanLager



YardsmanLager

Hercules Brewing Company existed back in the 1800's, when there were 13 breweries in Belfast.

This is at a time when Belfast was the biggest exporting port on the island and indeed the second biggest in the British Isles.

This was primarily down to the indigenous industries of Linen Making, Rope Making, Ship Building, Distilling and Brewing.

The onset of the industrial revolution however, meant that the Guinness Family were able to invest ahead of the curve and as a result, the powerhouse of brewing became centred in Dublin and the 13 breweries in Belfast disappeared.

So Hercules decided to resurrect this Brewing Company and with it, some of the old traditions of brewing to create a small batch brew lager called Yardsman.

They are the only brewery in the world to filter their beers through Irish Linen, and they do this because this was the way it was done back in the 1800's so they are true to their roots and their brewing heritage.

The Hercules Brewing Company lease from 1845 – 1855 will be on display in the brewery soon. They believe it was one of the earliest breweries in Belfast, if not the first.

PRODUCT RANGE

Yardsman Craft Lager

Yardsman Belfast Pale Ale

Yardsman IPA

Yardsman Tropical American Rye Ale Yardsman Original Double Stout Yardsman American Pale Ale



STOCKISTS / WHERE TO BUY

The John Hewitt, Deane's Restaurants, Ox Restaurant, James Street South, The Errigle, Ramada Hotel, The Merchant Hotel, WineFlair, The Vineyard, The Light House, The Salty Dog Bangor, Fairley's Coleraine, Wolsey's Bangor, Grange Off Sales. Distributors; Phoenix Premium Drinks and Drinks Inc.

AWARDS

Gold Medal @ Monde International Quality Awards 2015 & 2016.

Gold Medal International Beer Challenge 2016.

Additional Information

They are the first Craft Brewery in Belfast for 160 years.

GET IN TOUCH...

Sales Contact:

Niall McMullan

Address:

Hercules Brewing Company Ltd
Hercules House
5 Harbour Court
Heron Road
Belfast
BT3 9HB

Tel:

+00 44 (0) 77 6997 3580

Email:

niall@phoenixpremiumdrinks.com

Web:

www.yardsmanlager.com

Hilden Brewery

WHAT THEY DO: Hand-crafted beers and Events.

Now running monthly pop-up bars inside the brewery. Also recommend you check out their beer festival at the end of August, now one of Ireland's longest established outdoor events.



/Hilden-Brewery



@hildenbrewery

We just love our craft beer and Hilden can boast of being Ireland's oldest independent brewery. They've been producing full-flavoured, hand-crafted beers at Hilden House, outside Lisburn, since 1981. Their brewing methods are all about combining heritage, tradition and the best of contemporary tastes and methods to produce the best beers possible.

The brewery now produces draught beers covering the full spectrum of tastes including a stout, a blonde, a premium red, a wheat, a pale and IPA's. These are available in draught and bottles, which are packaged on site. They're all authentic and unprocessed. We can fully vouch for their character. You just know they take great care selecting the finest natural ingredients. It's all in the taste!

PRODUCT LIST

Current range of beers are Belfast Blonde, Buck's Head, Hilden Irish Stout, Twisted Hop, Barney's Brew and Hilden Halt, Headless Dog, Dunlop and Hume, Hopended, Helles lager, Wry Fox.



AWARDS

The Twisted Hop beer won the first ever Dublin Cup at the All Tech Craft Brewing and Distilling Convention in 2013. Barney's Brew was one of the finalists in the Sainsbury's Great British Beer Hunt 2013 Hilden Irish Stout won a Silver Medal in the 2015 All Tech Dublin Craft Beer Cup Challenge run by Invest NI in association with British Airways (March 2013) A number of awards across the range in the Great Taste Awards.

STOCKISTS / WHERE TO BUY

Many off-licenses, restaurants, pubs and bars. Drinks Inc. Distribute in NI, Also Asda, M&S, Supervalu, Centra, Sainsburys and Tesco.

GET IN TOUCH...

Address:

Hilden Brewery
Hilden
Lisburn
BT27 4TY

Tel:

028 9266 0800

Email:

info@hildenbrewery.co.uk

Web:

www.hildenbrewing.com

Hillstown Brewery

WHAT THEY DO: Craft Beer



/Hillstown-Brewery



@hillstownbeer



The big red tractor on top of the Hillstown farm shop is the inspiration for one of the craft beers made by Hillstown Brewery. Their Massey Red is part of a wide range of multi-award winners. The microbrewery is now part of Economusee. The lucky cows who live on the farm get to eat the leftovers from the brewing!

PRODUCT RANGE

The Spitting Llama is Ireland's champion Belgian ale, a strong golden ale packed full of aromatic spices.

The Goat's Butt is a refreshing wheat and rye hybrid beer that has delicious ripe summer fruit flavours and aromas of banana with a gentle spice note from the rye.

Massey Red Ale a traditional sessionable Irish Red Ale with great malty flavours and a modern addition of hops that make it truly delicious, chocolate and caramel notes make a smooth finish.

Horny Bull Stout a full bodied stout bursting with flavours of coffee, liquorice, chocolate and a huge addition of fruity hops perfectly balanced with roasted flavours.

The Squealing Pig IPA 4.5% A very sessionable IPA

Drunken Donkey Lager 4.1%

Henrietta Hen West Coast IPA 4.7% A superfresh IPA packed with fruity

American Hops

Seasonal specials including sours, IPAs and fruit beers.

STOCKISTS / WHERE TO BUY

Tesco and NI-wide in all good craft beer off sales, restaurants and bars, if you want it in a stockist near you contact them and they'll make it happen. Distributors; Drinks Inc.

AWARDS

2019 Great Taste Awards 2 stars Horny Bull Stout, 1 star each The Spitting Llama Belgian Triple, The Goats Butt Wheat Beer, The Full Boar Crew-Brut IPA, The Blueberry Badger Parade Sour Beer and Henrietta Hen West Coast IPA

2018 Great Taste Awards 2 Gold stars each for Horny Bull Stout and Spitting Llama Triple and 1 gold star each for Squealing Pig IPA and Henrietta Hen West Coast IPA

All Ireland Craft beer Championship 2015 - Spitting Llama - Best Belgian Style Ale, The Goats Butt - 2nd Best in Category Wheat Beer Great Taste Awards 2015 Two Gold Stars for the Goats Butt Wheat Beer

Is the facility suitable for Media Visits (journalists, food and drink writers etc.)

Yes via appointment

Is the facility suitable for general public visits / pre booked food and drink tours?

Discussed via appointment only

Do you have any annual Open Days?

Yes they have several open farm days throughout the year. Please see their Facebook page.

GET IN TOUCH...

Sales Contact:

Nigel Logan

Address:

128 Glebe Road
Randalstown
BT41 3DT

Tel:

+00 44 (0) 77 1174 2240

Email:

sales@hillstownbrewery.com

Web:

www.hillstownbrewery.com

Hinch Distillery

WHAT THEY DO: Whiskey and Gin



/hinchdistillery



@hinchdistillery



hinchdistillery

The name of this new distillery comes from the nearby town of Ballynahinch. Its name translated from Irish means "town of the island". There is more than a touch of Celtic spirit at work at this place where they do a range of whiskeys and gin.

For example, their Ninth Wave gin is named after a mystical place far beyond the Irish coast, said to be the home of the Sea god, Mac Lir. These islands, known as the Otherworld are invisible to the human eye, devoid of sickness and death and a place of eternal youth and beauty. They are only reached by conquering the Ninth Wave which separates the earthly world from the Otherworld.

Drinking their spirits may not literally transport you to another world but they are a taste of an ancient craft which has its own magic. The Ninth Wave is a London Dry style while their Time Collection of Whiskeys include Small Batch, Bourbon Cask, Single Pot Still, 10 year old Sherry Cask Finish, Single Peated Malt and 5 year old Double Wood.

Their Visitors Centre with its copper pagoda roof is well worth checking out.



PRODUCT LIST

Ninth Wave Gin, Small Batch Bourbon Cask Whiskey, Single Peated Malt, 10 year old Sherry Cask Finish Whiskey, Single Pot Still Whiskey, 5 Year Old Double Wood Whiskey.

STOCKISTS / WHERE TO BUY

Bars, restaurants and off-licences across Northern Ireland, Republic of Ireland distribution with Barry and Fitzwilliam. Global sales online.

DISTRIBUTION RANGE

Global

GET IN TOUCH...

Tel:

079 0872 8710

Email:

info@hinchdistillery.com

Web:

www.hinchdistillery.com

Hughes Craft Distillery

WHAT THEY DO: RubyBlue Premium Potato Vodka, Real Fruit Liqueurs, StillHouse Exclusive Gin and Moonshine



/RubyBlueSpirits
/HCDMoira



@RubyBlueSpirits
@HughesCraftDist

Hughes Craft Distillery is family-owned and run. It has an onsite Gastropub, The StillHouse, which recently was awarded 'Pub of the Year'. It focuses on delicious, locally-sourced food, drinks and hospitality.

PRODUCT RANGE

RubyBlue Premium Vodka distilled from potatoes for flavour and purity 40% ABV / 80 Proof, 700ml, RRP £25.99

Tasting Profile: RubyBlue is Ireland's first potato distilled vodka. It's ultra-smooth with an appealing nose with subtle notes of vanilla and crisp apple. It is creamy and well-rounded with a heartening earthiness and a long clean finish.

RubyBlue Fruit Liqueurs 17% ABV are ultra-smooth spirits that taste like real fruit, because they're made with real fruit. They are handcrafted in small batches from quintuple distilled Irish grain spirit and authentically infused with all-natural fruit. They deliver true flavour without the syrupiness often expected.

Popular to sip on ice, make cocktails but add to champagne or sparkling wine for something wonderful. Blackcurrant Cassis, Wild Blueberry, Cranberry and Chilli Pepper.

STOCKISTS / WHERE TO BUY

Duty Free / Travel Retail sites throughout Ireland, Top Restaurants, Style Bars and Hotels. Independent Off-Licenses, M&S NI, Supervalu, Tesco NI, Specialist Food & Drink Retailers, On-line Liquor Stores & Premium Supermarkets. Exporting to Russia, Australia, Lebanon, Luxembourg, Finland and Looking for new global opportunities. Online accounts include; Amazon, Celticwhiskeyshop.com



AWARDS

Best Spiced Liqueur in the World 2019, Global Vodka Masters GOLD. New York World Wine & Spirits Silver. The Spirits Business 2013 Master, Double Gold, + Silver, Gold & Silver 2011, Silver 2010. Double Gold Great Taste Awards McKenna Guides Best in Ireland. Double Gold + Silver USA 'Tasting Panel Magazine. Silver Liqueur Masters. Pub of the Year. Highly commended Authentic Food & Drink visitor experience Tourism NI.

GET IN TOUCH...

Address:

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Co Down
BT67 0LQ

Tel:

+00 44 (0) 77 8011 7743

Email:

Barbara@HughesCraftDistillery.com

Web:

www.RubyBlueSpirits.com
www.StillHouseMoira.com

ion Distillery

WHAT THEY DO: Locally-made craft rums, gins and vodkas



/iondistillery



@iondistillery



iondistillery

ion Distillery is Tyrone's first craft Distillery. Located in the foothills of the Sperrins, ion creates spirits with a belief in simplicity, quality and innovation. Pronounced ee-on - ion is the Irish word for "pure" and this philosophy filters through everything they do. The company produces a range of intriguing and authentic spirits that are heavily influenced by the people, nature and history of Ireland. Each bottle is hand made in small batches - with each product made in a dedicated still.

Home of Ireland's first range of 100 per-cent locally made craft rums as well as a range of unique gins and vodkas, ion Distillery produces all its spirits from scratch in their own distillery in County Tyrone.

All their spirits are made using water from their own artisan well, which is filtered through ancient volcanic rock that lies beneath their distillery.

Their Whiskey Cask Spiced Rum is made with the finest Central American Molasses, using a purpose built Caribbean "Doubler-style" copper column still which is unique in Ireland and the UK. They use authentic rum yeasts and age some of their spirit in ex-bourbon and Scottish Whisky barrels for a totally authentic, yet unique product.

Their vodkas are made in house in a dedicated hand-made still from the finest wheat, rye and barley blends and is distilled up to 10 times to create an exceptionally clean and unique spirit – perfect to sip or as a great base for cocktails.

Finally their gins, using their own base spirit comes alive with the infusion of the finest botanicals sourced from around the world, including Yuzu fruit from Japan. Produced in a dedicated gin still, with subtle peppery notes and a dry citrus finish, their Curious Citrus Gin embodies their ethos perfectly:

ion Distillery : Purity of Spirit



PRODUCT RANGE

Whiskey Cask Spiced Rum
Curious Citrus Gin
Triple Stone Filtered Vodka

STOCKISTS / WHERE TO BUY

Centra
SuperValu
Ice Off Licences
Hastings Hotel Group
The Vineyard Belfast
Belfast International Airport

DISTRIBUTION RANGE

All products can be supplied by Drinksology

GET IN TOUCH...

Sales Contact:

Darren Nugent

Address:

357B Drumnakilly Road
Carrickmore
Omagh
Co. Tyrone
BT79 9JY

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+00 44 (0) 70 7013 1318

Email:

info@iondistillery.com

Web:

www.iondistillery.com

Jawbox Gin

WHAT THEY DO: Small Batch Craft Gin



/jawboxgin



@jawboxgin



jawboxgin



The brainchild of Belfast-barmen, Gerry White, Jawbox Small Batch Gin is named in honour of the ever-celebrated Belfast sink, colloquially known as the 'Jawbox'. The heart of the kitchen, the big sink, was where the craic was heard and unforgettable stories were shared. Inspired by the magnificent industrial era of Northern Irish history when ordinary men and women put Belfast on the map for hard graft and craft, Jawbox is a modern expression of this traditional, impressive and uncompromising character. The Ards Peninsula, Co. Down is home to both The Jawbox Distillery and the fields where its grain is grown and harvested. It is here where things are done the hard way, for the right reasons.

The gin is distilled very slowly in a traditional copper pot still for the best quality spirit and maximum influence from its eleven botanicals, after they have steeped overnight in the warmed spirit. While most of the botanicals are 'steep and boil', three of the botanicals use the vapour extraction method to preserve their delicate flavour and aroma.

On the nose, Jawbox is an impressive experience of bold juniper and pine, balanced with a gentle touch of sweet coriander and clean citrus. More complex on the palate, citrus and juniper develop into peppery, earthy Angelica root, finishing with citrus and lingering juniper and pine.

Jawbox Small Batch Gin is a Classic London Dry Gin – 43% ABV.

The preferred Jawbox serve calls on a Belfast-invented accompaniment; ginger ale. To enjoy the Perfect Swerve, pour 35ml Jawbox into an ice-filled glass, topping up with premium Ginger Ale and garnishing with a wedge of lime. Also check out the new jawdroppingly refreshing Jawbox Pineapple & Ginger and Rhubarb & Ginger Gin Liqueurs.

STOCKISTS / WHERE TO BUY

The award-winning range is available across NI from Tesco, M&S, Sainsbury's, Asda, Winemark and Russell's Cellars. Also available to purchase online from Amazon and from a selection of licensed retailers and select licensed venues across the UK and ROI and further afield. Available in 5cl and 70cl. For more information, contact Drinkology.

DISTRIBUTION RANGE

Global

Awards

Best Gin in the UK - Quality Drink Awards 2018
Supplier of the Year 2019 - Institute of Hospitality Awards NI
Great Taste Award 2017
Belfast Business Awards 2017 - Best New Business
Drink of the Year 2016 - McKenna's Guide

GET IN TOUCH...

Tel:

+00 44 (0) 28 9033 9955

Email:

jawbox@drinksology.com

Web:

www.jawboxgin.com

JN Wine

WHAT THEY DO: Wine Merchants



/JNWineMerchant



@jnwine



jnwine



This independent wine merchant, based in Crossgar, County Down has been trading since 1977. Founder and owner, James Nicholson started sourcing high quality wines from artisan wineries around the world. Today, their long standing relationships with the families and winemakers means they can bring superb wines directly to wine lovers across the UK and Ireland.

Their deep understanding of wine is evident from their passionate sales staff, providing a unique in-store experience (which customers travel for). Hosting a number of winemakers in Northern Ireland, their in-store tastings, dinners and wine educational courses provide an opportunity to try a great selection of wines, and learn about the provenance and story behind the labels.

Their expert staff can advise on the perfect wine for any recipe or occasion, whether it's a special birthday dinner or large wedding reception. If you need an original corporate gift, give them a call. They also do gift vouchers, and their JN Wine club is very popular.

They always have wines open to taste on Saturdays, so why not pop in or browse online?

They do home delivery as well as supplying top hotels and restaurants. Decades of wine knowledge at your disposal.

PRODUCT RANGE

Red, white, rose, sparkling, dessert wines and a selection of spirits from all over the world in individual bottles and cases / mixed cases.

AWARDS

Voted International Wine Challenge Regional Merchant of the Year for 26 years. Wine Searcher Gold Awards for Wine Lists in Northern Ireland.

DISTRIBUTION RANGE

UK and Ireland

Additional Information

OPENING HOURS: Monday-Saturday 10am-7pm

GET IN TOUCH...

Address:

7-9 Killyleagh Street
Crossgar
Co. Down
BT30 9DQ

Tel:

+00 44 (0) 28 4483 0091

Email:

shop@jnwine.com

Web:

www.jnwine.com

Johnson Brothers

WHAT THEY DO: Coffee



/JohnsonsCoffee



@JohnsonsCoffe



JohnsonsCoffee

It was Henry Johnson back in 1913 who kickstarted this Lisburn family's obsession with coffee. Since then they've been sourcing the best beans from around the world and then roasting and blending them.

They're a globetrotting bunch. They do everything from the smooth Costa Rican, the rich Kenyan, the individual Java and Mocha, the extravagant Blue Mountain and the chic Bellagio espresso.

They also do teas, biscuits, sauces and syrups as well as supplying and maintaining the machinery to make those blends taste as good as they should. Barista training adds to the package.

There's a reason why they've been in business so long. More than a hundred years of experience in every cup. Mmmmmm



PRODUCT RANGE

Retail: Bags of 227g
Food Service: Various pack sizes pre-ground for portion controlled brewing
Whole bean in 1kg bags in various blends
Single Origin Estate coffees of the month

STOCKISTS / WHERE TO BUY

Online at www.johnsonscoffee.com Tesco/Supervalu/Spar/Centra/Mace/All good grocery independents and at good coffee shops/restaurants/bars/hotels

DISTRIBUTION RANGE NI

NI for retail and food service. Global for online sales

AWARDS

Great Taste Awards 2012/13/14/18
Blas na h'Eireann 2013/14
Institute of Hospitality Supplier of the Year
Institute of Hospitality Trainer of the Year (Barista Training)
Institute of Marketing Brand Marketing Winner

GET IN TOUCH...

Sales Contact:
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Address:
137 Hillsborough Old Road
Lisburn
Co. Antrim
BT27 5QR

Tel:
+00 44 (0) 28 9267 9121

Email:
coffee@johnsonbrothers.co.uk

Web:
www.johnsonscoffee.com

Kilmegan Cider

WHAT THEY DO: Craft Cider



/kilmegancider



@KilmeganCider

Founded in 2013 Kilmegan Cider is already internationally recognised as one of Northern Ireland's premium craft ciders.

Irish Quality Food Awards and Great Taste Awards in 2015 were further followed by success in 2016 by becoming the first cider to win an International Cider Challenge. This achievement was eclipsed a few weeks later by the results in the British Cider Championships held at the Royal Bath and West Show in Somerset, England. With more than 600 ciders entered in what is recognised to be the biggest cider competition in the world, Kilmegan Cider won the Dry category and went on to be crowned Reserve Supreme British Cider Champion for 2016.

Each autumn, carefully selected varieties of apples from counties Down, Armagh and Tipperary are pressed using an old traditional Rack and Cloth press at the cidery outside the seaside village of Dundrum in County Down. The juice from these apples is fermented and then matured for up to twelve months before bottling. Using 100 per cent juice in the fermentation and sweetening process gives a natural, clean, crisp finish to all their ciders.

Other than small quantities of sulphites used at the initial juice stage, no other chemicals are used in the production method. Suitable for vegans, all the ciders are gluten-free. It's not filtered or pasteurised and is naturally carbonated through bottle conditioning. They are stocked in off licences and good restaurants, bars and hotels across Northern Ireland. Scrumpy-licious!

PRODUCT RANGE

Kilmegan "Real" Cider 6.8% abv. A 100% pure juice cider. This is a fully dry, naturally carbonated cider. Classic cider notes on the nose with a crisp, clean finish. Perfect with Seafood, Pork, Pasta and cheese.

Kilmegan "Farmhouse" Cider 5.9% abv. A 100% pure juice cider, sweetened with late season eating apple juice. Hints of grape and caramel on the nose, soft tannin mouth feel, followed by a soft caramelised apple finish. Perfect with Shellfish, barbequed food and cheese.

Kilmegan "Wild Elderflower infused" Cider 4% abv. A lightly carbonated, medium sweet, cider has been quoted by many as "Summer in a glass. Full sweet apple flavours with hints of honeydew melon, concluding with a subtle floral finish. Perfect with barbequed food and salads.

KILMEGAN IRISH CIDERS



Multi Award Winning Ciders, Traditionally Handcrafted in Co. Down, Northern Ireland



AWARDS

Gold Star Great Taste Awards 2015, 2016, 2017 and 2018
2x Bronze International Cider Challenge 2018 (Dry & Elderflower)
1x Silver International Cider Challenge (Dry) 2019
1x bronze International Cider Challenge (Farmhouse) 2019
Belfast Beer and Cider festival- Cider Champion 2018

STOCKISTS / WHERE TO BUY

Wineworks, Saintfield and Newtownards; Neill Wines, Groomsport; Barbican Wines, Newcastle; Donard Wines, Newcastle; Bin 34, Castlewellsan; Vineyard, Belfast; Milestone Rathfriland; Dundrum Inn, Dundrum; Balloo Wines, Killinchy. Restaurants include Deanes Elpic, Deanes at Queens, Shu, Grand Central Hotel- Belfast; No 14 at the Georgian House, Comber; the Speckled Hen, Lisburn; the Slieve Donard, Newcastle; the Culloden, Holywood; the Poachers Pocket, Lisbane; Balloo House, Killinchy, Buck's Head, Dundrum; Mourne Seafood, Dundrum; Burrendale Hotel, Newcastle; Rayanne House Holywood; Villa Vinci, Newcastle; Brunel's, Newcastle. Distributors: JN Wine Crossgar. They also distribute locally themselves.

GET IN TOUCH...

Sales Contact:

Andrew Boyd

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Co. Down
BT33 ONP

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andrew@kilmegancider.com

Web:

www.kilmegancider.com

Lacada Brewery Co-Operative

WHAT THEY DO: Craft brewery co-op



/lacadabrewery



@lacadabrewery



lacadabrewery



Lacada Brewery Co-Operative is a multi-award winning brewery that brews amazing beers in small batches in Portrush. With beguiling names linked to the north coast and a wide range of beer styles, this small brewery has firmly established itself as a favourite with visitors and locals alike. In 2017, their Devil's Washtub dark ale was judged to be Best New Product in Ireland at Blas na hEireann. With hints of chocolate and toffee alongside marmalade orange, this very special beer captured the imagination.

Another hit is their flagship IPA, East the Beast. Named after a famed surfer's wave off Portrush this beer is cool and refreshing with tropical notes of pineapple fizzing on your palette. In 2018 another major award landed for Utopian Stout as it garnered 3 gold stars at the Great Taste Awards. It's a super beer with a silkiness and smoothness that marries perfectly with its dark coffee and caramel malt characters. Their most popular beer is West Bay Citra pale ale, refreshing and more-ish all year round.

Lacada host their own Annual Festival - the Portrush Beer Festival - each October. It has quickly established a reputation as one of the best of its kind in Ireland. It regularly features top breweries from Ireland, Scotland and further afield. Every so often the brewery runs their own taprooms serving up single batch brews as well as firm favourites - keep an eye out for dates! Brewery tours can be booked in advance, with a minimum of ten people required.

PRODUCT RANGE

Zostera Black IPA, Escudos, 9 Rubies, Mangoes Barefoot, Anarres, My Cherie Ramore, Sundown, 2 Player, Knot Series, Elephant Rock, Eldersauer Utopian Stout, Devil's Washtub Dark Ale, East the Beast IPA, West Bay Citra Pale Ale

AWARDS

2018 Utopian Stout 3 stars Great Taste Awards
Devil's Washtub Dark Ale Best New Product in Ireland at Blas na hEireann 2017

GET IN TOUCH...

Sales Contact:

Laurie

Address:

7a Victoria Street
Portrush
BT56 8DL

Tel:

+00 44 (0) 78 4062 7856 - Laurie
+00 44 (0) 28 7082 5684 - Brewery

Email:

info@lacadabrewery.com

Web:

www.lacadabrewery.com

Longbridge Drinks

WHAT THEY DO: Handcrafted Belfast drinks



/Longbridgedrinksco



@Longbridgedrinksco



Longbridgedrinksco



Did you know that the enduringly popular ginger ale was actually born in Belfast? Longbridge Drinks Company lays no claims to actually inventing it but what they do declare is a promise to restore this celebrated beverage to the city from whence it came.

The name comes from the Long Bridge which crossed the River Lagan from 1688 to 1841 when it was replaced by the Queen's Bridge. It was once the longest bridge in the British Isles. This iconic landmark bolstered trade and was enjoyed by strollers. Gone but not forgotten just like the ginger ale.

Belfast Ginger Ale has just carbonated water, sugar, lime juice, extract of ginger, natural ginger flavour, natural caramel and ascorbic acid. It is ready to drink by itself or as a mixer with a tipple of gin or whiskey.

Customers liked it so much they asked them to make a tonic, and so they did.

Belfast Premium Tonic is being made in small batches and is an artisan product with a refreshing blend of botanicals, with citrus notes. It's low in sugar, while natural quinine from the Congo delivers that fresh, zingy flavour.

PRODUCT RANGE

Belfast Ginger Ale, Belfast Premium Tonic- both in 20cl bottles. The newest flavour is Raspberry and Rose which tastes like a Turkish Delight in a bottle.

STOCKISTS / WHERE TO BUY

GDK Drinks

GET IN TOUCH...

Sales Contact:

Wayne - Longbridge Drinks
Philip - GDK Drinks

Tel:

+00 44 (0) 7886 538 603 - Wayne
+00 44 (0) 28 4175 4879 - Philip

Email:

Wayne@longbridgedrinks.com
Philip.Russell@gdkdrinks.com

Web:

www.longbridgedrinks.com
www.gdkdrinks.com

Long Meadow Cider

WHAT THEY DO: Craft Cider



/longmeadowcider



@longmeadowcider



Long Meadow Cider



Long Meadow are an award winning, family run, craft artisan production company established in January 2014, the result of an ambitious diversification programme. All products are produced from their home-grown, hand-picked fruit.

Their motto is simple; From Plant to Pour.

PRODUCT RANGE

Medium Cider (4.5%) A clean, refreshing, crisp cider, a real thirst quencher, the taste of pure apple, of pale golden colour, lightly carbonated. Available on draft and in 500ml bottles

Blossom Burst Cider (4.5%) A smooth, mellow, slightly sweeter cider, of golden colour and lightly carbonated, a great accompaniment with any meal. Available on draft and in 500ml bottles

Oak Aged Cider (5.5%) A dry, relaxing, sipping cider matured in oak barrels for a number of seasons allowing apple and oak to infuse, of darker golden colour and lightly carbonated, beautiful with cheese. Available in 500ml bottles.

Rhubarb & Honey Cider (4%) A smooth, mellow cider with the taste and colour of pure rhubarb and an aftertaste of real honey, lightly carbonated. Available in 500ml bottle.

Berry Blast Cider (4%) A smooth, mellow, slightly sweeter cider, the taste and colour of blackcurrants, lightly carbonated. Available in 500ml bottle.

Mulled Cider (4.5%) A seasonal cider infused with winter spices ideal for the festive season. Available in 750ml bottle.

Apple Juice – Still & Sparkling available in 250ml & 750ml bottles. Produced from our hand picked fruit. The colour of pure apple with no concentrates, colour or sugar added.

Apple Cider Vinegar (with The Mother) – available in 500ml bottle with pouring lid. A pure, unfiltered, unpasteurised apple cider vinegar, completely natural, produced from our home grown fruit.

AWARDS

Medium Cider: Great Taste Awards 2014, 2015 & 2016 (1star), Medium Cider: International Cider Challenge 2015, Bronze Award: Medium cider: Blas na hEireann Food & Drink Award 2015 & 2016 Silver Award & 2017 Bronze Award: Blossom Burst: Great Taste Award 2015 (1star), 2016 (2 stars), Blossom Burst: Blas na hEireann Food & Drink Award 2015 & 2016 Silver Award & 2017 Bronze award : Oak Aged Cider: Best overall product Taste of Donegal 2015. Rhubarb & Honey Cider: International Cider Challenge 2018 Bronze Award. Apple Cider Vinegar: ABC Business Innovation Award 2019. 2019 Great Taste 1 star Apple Cider Vinegar with Mother.

STOCKISTS / WHERE TO BUY

Available throughout NI in independent Off-Sales, Bars, Restaurants, Hotels. Craft Ciders also available in all Sainsbury Stores NI. Stockist list available on website and Facebook. Please contact directly for distributor list and information.

Is the facility suitable for Media Visits (journalists, food and drink writers etc.)

Yes

Is the facility suitable for general public visits / pre booked food and drink tours?

Yes, tours are welcome by pre-booking.

Do you have any annual Open Days?

Yes Bank of Ireland Open Farm Weekend yearly every June. Any other open days will be posted on their Facebook page, twitter and on their Website.

GET IN TOUCH...

Sales Contact:

Patrick McKeever
Peter McKeever
Catherine McKeever

Address:

87 Loughgall Road
Portadown
Co Armagh
BT62 4EG

Tel:

078 7668 4992 - Patrick
075 4344 4866 - Peter
078 7668 4993 - Catherine

Email:

info@longmeadowcider.com

Web:

www.longmeadowcider.com

Mac Ivors Cider Co.

WHAT THEY DO: Craft Cider



/MacIvorsCiderCo.



@macivorscider



macivorscider



For more than 150 years the MacNeice family has been growing and nurturing apples in their orchards in County Armagh. With more than 100 acres of wonderful apple trees this is no easy task, but cider maker Greg MacNeice learned from the best – his dad Sammy, who, like his father before him, has kept this family tradition alive. Greg is now the 5th generation apple grower.

Mac Ivors Cider Co is based in the orchards at Adress where Mac Ivors Traditional Dry Cider, Medium Cider and Plum and Ginger Cider are produced.

It all starts with an apple and ends with great tasting pints of cider.

PRODUCT RANGE

Mac Ivors Medium Cider 4.5% A light, fresh and fruity Medium Cider. It is a lively blend of over ten different apple varieties. With the focus on modern dessert apple varieties, this cider delivers a mouth-watering, easy drinking refreshment whilst, staying true to the belief that cider should taste of real apples. Available in 500ml bottles and 50L Kegs.

Mac Ivors Traditional Dry Cider 5.6% Inspired by the aromatic ciders of Northern France, our Traditional Dry Cider is an elegant blend of over ten different apple varieties. The crisp Armagh Bramley apples balance the fragrant flavours of traditional dessert apples and bittersweet cider apples, giving a deep and dry cider style. Available in 500ml bottles.

Mac Ivors Plum & Ginger Cider 4% The luscious Plum & Ginger Cider is a subtle blend of the ever-popular Medium Cider with plum and ginger juice. Rosé in colour with delicate bubbles, the apples marry perfectly with the rounded, fruity flavour of plum. The ginger then delivers a lovely heat to the finish. It is all you could ever want it to be! Available in 500ml bottles.

Mac Ivors Vintage Reserve Cider 5% Delicious with full-bodied roundness, the Vintage Reserve Cider is blended from the most mature stock of cider. With a concentrated palate of fresh apple skin, it is dry and refined finishing with a light effervescent sparkle that leaves the palate refreshed and wanting more. Available in 330ml bottles.

New to their range is a non-alcoholic cider.

AWARDS

Dublin Cider Cup 2019: Gold medals for Medium Cider and Plum & Ginger Cider. Blás na hÉireann awards 2018: Gold medal for Medium Cider and Silver medal for Plum & Ginger Cider. The International Brewing and Cider Awards 2017: Gold medals for Dry, Medium and Plum & Ginger Ciders. National Trust Fine Farm Produce 2017 awards for both Mac Ivors Medium and Mac Ivors Traditional Dry. Great Taste Awards 2016: One Gold star awarded to Traditional Dry Cider and Medium Cider. The International Brewing and Cider Awards 2015: Gold medal and the acclaimed Champion Cider award for Mac Ivors Traditional Dry Cider (5.6% ABV). International Cider Awards 2015: Traditional Dry Cider awarded Gold in the 'Open Apple with 2.5-7.5% ABV Class'. Mac Ivors Medium and Mac Ivors Traditional Dry both feature in McKenna's Guides, Best in Ireland.

STOCKISTS / WHERE TO BUY

SuperValu/Centra stores across Ireland, Tesco stores across NI, Marks & Spencer's NI, Next Door Group, Carryout Group, O'Donovan's Group, Molloy Group and all good independent off sales and pubs. Full stockist list available on Mac Ivors website.

GET IN TOUCH...

Sales Contact:

Greg MacNeice
Sarah McNally

Address:

65a Adress Rd
Portadown
Co. Armagh
BT62 1SQ

Tel:

+00 353 85 7473179
+00 44 (0) 77 3401 2234 - Greg

Email:

sarah@macivors.com
info@macivors.com

Web:

www.macivors.com

Maine Soft Drinks

WHAT THEY DO: Soft drinks and flavoured waters



MaineSoftDrinkssince1949



Maine Soft Drinks

Practically everyone who grew up in Northern Ireland remembers the Maine mineral van coming with a crate of goodies every week. Flavours like Sarsaparilla, Pineappleade and American Cream Soda came in glass bottles which were returned empty and new ones replaced them. It all began when the Harkness family established a soft drinks business, Braid Mineral Water Co., in Ballymena in 1919. The founder's son, John Harkness, decided to branch out on his own in 1949 and formed Maine Soft Drinks. In 1959 the business relocated to its current premises in Ballymoney.

The company is still owned by the Harkness family and is now into its 4th generation with 2019 being their 70th year in business.

It has expanded and branched out in different ways including supplying to supermarkets and contract bottling. They are also exporting to various companies on the UK mainland. Regardless of expansion the doorstep delivery side of the business is still very important, with more than 40,000 homes supplied on a weekly / fortnightly basis.

Maine Soft Drinks employs more than 100 people, half of which are based in Ballymoney and the other half spread throughout Northern Ireland in depots located in Lurgan, Belfast and Derry-Londonderry.



PRODUCT RANGE

Maine branded drinks in 330ml, 500ml and 1 litre, Vitazade, Smak, Maine Refresh flavoured waters.

DISTRIBUTION RANGE

UK-wide and R.O.I

STOCKISTS / WHERE TO BUY

Online at www.mainesoftdrinks.co.uk, Asda, Tesco, Spar, Centra, SuperValu, Today's, Nisa, independent stores and also the traditional returnable glass bottle home delivery service.

GET IN TOUCH...

Sales Contact:

Derrick Harkness

Address:

35 Ballymena Road
Ballymoney
Co. Antrim
BT53 7EX

Tel:

+00 44 (0) 28 2766 2088

Email:

sales@mainesoftdrinks.co.uk

Web:

www.mainesoftdrinks.co.uk

Matt Darcy and Company

WHAT THEY DO: Irish Whiskey



/mattdarcys



mattdarcys



We are so excited about this company's first release of their super premium mature Irish whiskey which launched in 2019. This is the rejuvenation of a Newry company which started distilling whiskey way back in 1817.

They are close to sampling their first bottles of single malt. They use the best quality raw materials including barley, malted barley, and grain. They will be launching their own range of super premium merchant Mature Malt and blended Irish Whiskeys.

The Distillery will produce its own Irish Malt and Potstill whiskey. The working Distillery will open in 2020.

DISTRIBUTION RANGE

Global

GET IN TOUCH...

Address:

27-29 Mary's Street
Newry
Co. Down
BT34 2AA

Email:

info@mattdarcys.com

Web:

www.mattdarcys.com

P McCann & Sons

WHAT THEY DO: Fresh apples and pears, fresh fruit juices and Irish craft ciders



/McCannApples



P. McCann & Sons, founded in 1968 is a 3rd generation family run business. The business began trading from the McCann family homestead in Kilmore, Co Armagh, selling fruit door to door and gradually grew to supply Dublin Fruit Market and Belfast Fruit Market.

Today, McCanns are based in state of the art facilities in Portadown, Co. Armagh and Co. Dublin. The business trades with many of the major retailers across Ireland, supplying a variety of fresh apples and pears along with the McCann's range of fresh fruit juices and Irish craft ciders.

P. McCann & Sons is well known for the products and service the business delivers. With more than 50 years' of experience and knowledge, McCanns are always diversifying, producing new products and exporting to external markets.

Always trying to improve, the business works and advises growers throughout the country on new orchard techniques and methods of improvement.

An award-winning business always on the move.

STOCKISTS / WHERE TO BUY

Major supermarkets throughout Ireland.

DELIVERY RADIUS

Ireland / U.K.

AWARDS

BRC, Sedex accredited, Bord Bia accredited, Organic Soil Association accredited, Assured Produce supply base

GET IN TOUCH...

Sales Contact:

P. McCann & Sons offices

Address:

Diviny Drive
Carn Food Park
Portadown
Co. Armagh
BT63 5WE

Tel:

028 3833 0401

Email:

info@mccannapples.com

Web:

www.mccannapples.com

McCracken's Real Ale

WHAT THEY DO: Craft beer



/McCrackensRealAle



@AleMcCrackens



McCrackensRealAle



McCracken's Real Ale is a small family run microbrewery based in Portadown, County Armagh. Ryan's love for brewing started out like many brewers, a gift from his wife of a beer making kit. What started out as a hobby quickly turned into a passion and then a dream to open his very own brewery. Ryan learned all he could about micro-brewing before making the leap and setting up his own business. He was also following on in a tradition started out by two McCracken brothers over 100 hundred years ago - Peter and Robert who started what is now one of the biggest-selling breweries in Australia.

He and his team craft, bottle and package all the ales by hand. They use only four ingredients (water, barley, yeast and hops) and brew only in small batches resulting in quality, full-bodied ales. Their ales are all unfiltered and bottle conditioned which ensures the natural goodness and full flavours are all kept intact. They do not use any artificial preservatives or any other chemicals in their products.

They believe in using natural fresh ingredients and source many of the ingredients locally to maintain the highest quality standards and to ensure they contribute back to the local economy.

The range started with only two ales and has now grown over the last year to a selection of four.

PRODUCT RANGE

McCracken's Golden Pale Ale (GOLD)

Using a specially selected blend of Irish malts with just a hint of caramel malt giving it added flavour. Including a mix of Citra, Cascade and Chinook hops make this Golden Pale Ale both refreshing and flavoursome.

Perfect for a hot summer's day, a few pints out in your local or even to accompany a steak. This beer is a good all-rounder that should cater for most tastes.

McCracken's Irish Pale Ale (IPA)

Taking influences from America's West Coast IPA and the classic India Pale Ale

and combining those with local Irish ingredients, know how and some Irish charm thrown into the mix. McCracken's Irish Pale Ale combines Citra and Chinook hops gives this Ale hoppy character with zesty bite.

McCracken's Irish Red Ale (RED)

To get its character red hue and caramel undertones, a special blend of malt is used along with just the right amount of Willamette and Northern Brewer hops to create an ale that is both easy to drink and refreshing.

McCracken's Legacy (Double IPA)

Double IPA that is bursting full of Citra and Chinook hops. Combining this with a carefully balanced mix of malt makes this ale hoppy, zesty and full of flavour.

STOCKISTS / WHERE TO BUY

45 bars, restaurants, hotels and off-licences across Northern Ireland

GET IN TOUCH...

Sales Contact:

Ryan McCracken

Address:

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Portadown
Craigavon
BT62 1PL

Tel:

+00 44 (0) 78 0304 5124

Email:

sales@mccrackensrealale.com

Web:

www.mccrackensrealale.com

Mourne Dew Distillery

WHAT THEY DO: Craft gins and poitins



/MourneDew



@DewMourne



MourneDew



In September 2018 they launched Kilbroney; a premium Irish gin, followed by a flavoured, Rostrevor Ruby Irish Gin. They hand-produce everything on site; from distillation and bottling to labelling and packaging.

The logo takes its inspiration from Bronze Age Gold Lunulas (neck collars) which are believed to have been made using gold from the Mourne Mountains.

Inspired by their surroundings, they have captured the very essence of the Mournes; employing the help of an ethnobotanist, who scours the mountains, foraging local edible botanicals. This has allowed them to build up a library of very special tinctures using a low temperature, vacuum distillation process to gently extract the flavours from the delicate flora. Some are contained in the initial offerings and many more will be incorporated in new spirituous beverages which will be available in the coming months and years.

Watch this space

PRODUCT RANGE

Kilbroney Premium Irish Gin

Creamy and fruity on the nose. Aromas of juniper, blackberries, nutmeg and orange peel.

Palate: Creamy and soft. Flavours as per the aromas with a touch of lemon verbena, rosewater and other floral touches. Finishes with a peppery flourish.

Rostrevor Ruby Irish Gin

Bright pink/purple in colour.

Strawberries, raspberries and other red berries with a touch of Turkish delight.

Fruity and vibrant with a touch of sweetness. Flavours of strawberries, raspberries and rose with a slight pepperiness.

Pooka Poitin No 1

The No1 blend is a blend of malted barley and grain spirit with an ABV of 43%

On the nose: Clean and crisp with notes of barley sugar, lemon and wild flowers.

On the palate: Soft and mouthwatering. Surprisingly fruity and refreshing. Flavours of lemon, pears, apples and almonds.

The Pooka Hazelnut Poitin Liqueur

ABV of 35%.

On the nose: Pure hazelnut aromas on the nose. Reminiscent of fruit and nut chocolate and a certain Italian nut spread.

On the palate: Sweet and smooth. Flavours of roasted hazelnuts, chocolate, cream and vanilla.

AWARDS

2019 Gin Guide Awards Kilbroney Best Contemporary Gin Rostrevor - Runner Up in Flavoured Gin

Pooka No 1 Poitin, Hazelnut Poitin Liqueur, Rostrevor Ruby Gin - Finalists Blas na hEireann 2019

GET IN TOUCH...

Sales Contact:

Donal Farrell

Address:

Typerite Building
Milltown East Industrial Estate
Warrenpoint
Co Down
BT34 3PN

Tel:

+00 44 (0) 7828 042041 - Donal

Email:

hello@mournedew.com

Web:

www.mournedew.com

Mourne Mountains Brewery

WHAT THEY DO: Craft beer



/MourneMountainsBrew



@MourneBrewery



MourneMountainsBrewery



Founded in 2015, owner Connaire McGreevy is a craft beer aficionado and businessman who was inspired to launch his own brewery after he travelled and visited craft brewers and bars all over the world, seeing first-hand how exciting the industry can be.

He channelled his passion and research to produce some of the finest artisan beers in the country, catering to the growing thirst for local brews. Mourne Mountains Brewery has grown to become a major part of Northern Ireland's blossoming craft beer sector.

The Brewery takes its name from the nearby Mourne Mountains, but that's not the only connection. All of its beers are produced using fresh water from the Spelga Dam, located at the heart of the mountains, and as Head Brewer Tom Ray says it is "beautifully soft, and perfect for brewing."

Here then, is a homegrown brewery inspired by one of our Areas of Outstanding Natural Beauty, that's tapping into some outstanding natural ingredients too.

PRODUCT RANGE

Mourne Mountains Brewery produces a range of award-winning beers in small batches, packaged into bottle, can, keg and cask. All the beers are brewed and packaged in the brewery, meaning they have total control over the quality of the product.

The following "core" beers are available year-round:

Blond Kolsch-style 4.2% ABV – a light, easy drinking German-style beer, winner of bronze medal at Alltech Dublin Craft Beer Cup 2018
Mourne Mist Pilsner 4.5% abv – a crisp Bohemian-style lager, winner of two gold stars at the Great Taste Awards 2017
East Coast IPA 5.5% abv – an old-school American IPA with big hop flavour, winner of two gold stars at the Great Taste Awards 2017

They also produce seasonal beers which are available for a limited time and often reflect the time of year. These include a strong Double IPA, "The Wall"; barrel aged

stouts; aromatic dry-hopped ales such as "Ott" IPA and "Stook" Oatmeal Rye Pale Ale.

STOCKISTS / WHERE TO BUY

Banbridge: McGarry's Fine Wines, Linen Hill
Bangor: Neill Wines, The Salty Dog
Belfast: The Vineyard, Northern Lights, Fish City, Crown Liquor Saloon
Castlewellan: Bin 34, Mulholland's, Fresh Food Centre
Comber: No.14 at the Georgian House
Kilkeel: KWM Off Sales
Moira: Wine & Brine
Newcastle: Great Jones Craft & Kitchen, Barbican
Newcastle, Brennan's, Donard Wines
Newtownards: Wineworks
Newry: Drink Link, Fiveways
Rostrevor: Rostrevor Inn, The Corner House Bar, The Grapevine
Strangford: The Cuan
Warrenpoint: Point Off-Licence, Duke Off-Sales, Ye Old Ship Inn
Whiteabbey: Sipster
The core beers can also be purchased in Sainsbury's stores across the province.

Is the facility suitable for general public visits / pre booked food and drink tours?

If you would like to see what they do please get in touch to arrange a suitable time to visit.

GET IN TOUCH...

Sales Contact:

Tom Ray
Gareth McGivern

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Warrenpoint
County Down
BT34 3PN

Tel:

+00 44 (0) 75 3026 7078 - Tom
+00 44 (0) 74 5330 9015 - Gareth

Email:

tom@mournemountainsbrewery.com
gareth@mournemountainsbrewery.com

Web:

www.mournemountainsbrewery.com

Neill Wine

WHAT THEY DO: Wine Importers, Wholesalers and Retailers. They also have one of the best ranges of local craft beer in Northern Ireland



/baywines99



@neillwine

Robert Neill has covered the best part of twenty years working within the various departments of the UK wine trade beginning in retail then eventually into the wine wholesale market selling directly to the hospitality industry. In 2002 he set up his own wine importation and distribution business up to present day through Neill & Co. Fine Wine Importers (Trade) and Neill Wine (Retail).

Robert's reputation has been built on knowledge, honesty and the ability to offer a wide range of products that brilliantly capture their regional and varietal styles at an unbeatable price.

Neill Wine has a wholesale division supplying to many restaurants, hotels and golf clubs across Northern Ireland as well as two retail outlets in North Down.

They import wine from all the major wine producing regions of the world and as an independent their wines are exclusive to their two retail outlets. They have fully embraced the current buzz around local craft beer and 'The Beer Wall' at Neill Wine in Groomsport is a beer lover's delight!



AWARDS

Wine & Spirit Education Trust Diploma

GET IN TOUCH...

Sales Contact:
Robert Neill

Address:
Neill Wine
49 Main Street
Groomsport
County Down
BT19 6JR

Bay Wines
2 Station Square
Helen's Bay
County Down
BT19 1TN

Tel:
Neill Wine 028 9145 0114
Bay Wines 028 9185 3650

Email:
info@neillwine.com

Web:
www.neillwine.com

NI Coffee Maps

WHAT THEY DO: Pocket-sized guides to the best speciality coffee in Northern Ireland



/nicoffeemaps



@NICoffeemaps



nicoffeemaps

Gareth Patterson is a GP by day but he is a coffee aficionado 24-7. He has made it his mission to spread the word about where to find the best coffee in Northern Ireland. From Belfast to the Causeway Coast, Gareth and his team have produced guides which give coffee drinkers the perfect way to experience the place.

“At the core of our business is our love of coffee and our love for NI. We recognise how rapidly and successfully the speciality coffee sector has flourished here in recent years, and we believe without doubt that it rivals that of any other successful European destination. Our mission is to help to promote that locally and globally” says Gareth.

“Through paper publications we map out some of the best independent speciality coffee establishments across our shores, offering coffee lovers a curated guide to where they can find the best coffee our country has to offer, from city hot spots to beach side hideaways.”



STOCKISTS / WHERE TO BUY

You can buy the maps in lots of coffee shops and online for £3.00 each.

Merchandise is also available in the form of totes and pins!

GET IN TOUCH...

Sales Contact:

Gareth Patterson

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+00 44 (0) 7876634524

Email:

Gareth@nicoffeemaps.co.uk

Web:

www.nicoffeemaps.co.uk

Nitro Coffee Company

WHAT THEY DO: Cold-brewed Nitro coffee from a keg



@nitrocoffeeco



nitro.coffee.co

The Beatties fell in love with cold brew coffee after experiencing it in Vancouver and The Rockies. When they returned to Northern Ireland they were looking for a new business project to get their teeth into and decided to bring cold brew back home.

They formed Little Ridge Coffee in May 2017 and set about developing a product. Eventually they decided on heading down the Nitro coffee route for something really different and Nitro Coffee Co was born.

They use the best locally roasted coffee beans and brew them (very) slowly in cold filtered water. It smells fantastic. The cold-brew process extracts less of the bitter acidic flavours from the coffee leaving a taste that is smoother, creamier and more refreshing. The brewed coffee gets kegged and chilled, then it gets charged with nitrogen to give each cup a cascade and a creamy head. It looks amazing and tastes great too.

The coffee looks creamy, but it actually contains nothing but coffee. They don't use any animal products to create their drink. They do offer a couple of syrups that can be added to the coffee for those with a sweet tooth. Their cups are made from organic material instead of plastic and all their processing equipment is reusable. Innovative without compromising on quality, their aim is to use local ingredients wherever possible.



Available for private hire for parties, weddings and other events. Will also stock cafes.

STOCKISTS / WHERE TO BUY

Events, markets and festivals across Northern Ireland

GET IN TOUCH...

Sales Contact:

AP and Lucia

Address:

34 Castlehill
Comber
Co Down
BT23 5XA

Tel:

+00 44 (0) 79 2156 5203

Email:

hello@nitrocoffee.rocks

Web:

www.nitrocoffee.rocks

Old Bushmills Distillery

WHAT THEY DO: Spirits – Whiskey



/BushmillsIRL



@BushmillsIRL



bushmillsirl



PRODUCT RANGE

Bushmills Irish Whiskey is made at the world's oldest licenced working distillery in County Antrim, Northern Ireland on the beautiful North Coast. The original grant to distil was signed in 1608 by King James 1st and there has been distillation in the area since then, using the unique water from their own stream and malted Irish barley. The Bushmills Brand Experience encompasses guided tours around a working distillery with all the associated sights and smells, tutored whiskey tastings, a specialist whiskey shop and a gift shop with exclusive Bushmills merchandise. At the conclusion of your tour you will be offered a whiskey or a soft drink in the 1608 Bar. There is also a restaurant serving lunches and Bushmills inspired treats throughout the day. During your tour you will see the copper potstills used to distil this special spirit. The triple-distillation is at the heart of all Bushmills whiskeys and creates a unique combination of smoothness and richness.

PRODUCT RANGE

The Bushmills brand portfolio includes five award-winning whiskeys: Bushmills Original, Black Bush, Bushmills 10 Year Single Malt, Bushmills 16 Year Single Malt and Bushmills 21 Year Single Malt. They also have their Distillery Reserve, a 12 Year Single Malt available to taste and buy only from the Distillery. The label on this whiskey can be personalised at the Gift Shop.

Bottle Size – 50ml available in Bushmills Original and Black Bush at the Distillery Gift Shop. 70cl available in all variants. 1 litre available in Bushmills Original and Black Bush. Case Size 6 or 12

STOCKISTS / WHERE TO BUY

All the whiskeys can be purchased online (for UK and Europe) at mail.order@bushmills.com.

Is the facility suitable for Media Visits (journalists, food and drink writers etc.)

Yes

Is the facility suitable for general public visits / pre booked food and drink tours?

Yes - The Distillery Visitor Centre is open 7 days a week. Booking accepted for groups of 15 plus Monday to Saturday.

GET IN TOUCH...

Sales Contact:
Patrick Morgan

Address:
2 Distillery Road
Bushmills
Co. Antrim
BT57 8XH

Tel:
+00 44 (0) 28 2073 3218 - Patrick
The Distillery Shop
+00 44 (0) 28 2073 3228 or
+00 44 (0) 77 34 12 8048

Email:
Pmorgan@proximospirits.co.uk
visitors.bushmills@bushmills.com

Web:
www.bushmills.com

Orchard Twist

WHAT THEY DO: Sparkling, non-alcoholic drinks



/OrchardTwist



orchardtwist

In 2017, Armagh Cider Company added to their range of non-alcoholic drinks with the introduction of Orchard Twist.

This is a crafted, natural, non-alcoholic sparkling beverage, available in several flavours with no added sugars and is 1 of your 5-a-day.

PRODUCT RANGE

Apple & Blackcurrant, Apple & Rhubarb, Apple & Ginger, Apple & Cranberry, Sparkling Apple.

STOCKISTS / WHERE TO BUY

Cafes and shops NI-wide including Coleman's Garden Centre, Castle Ward Tea Rooms, Mount Stewart Tea Rooms, Edition Café, Coleraine, Deli on the Green, Dungannon Stewarts Deli, Enniskillen, The Tea Rooms, Scarva, The Jolly Sandwich Bar, Enniskillen, French Rooms, Bushmills.



Is the facility suitable for Media Visits (journalists, food and drink writers etc.)

Yes

Is the facility suitable for general public visits / pre booked food and drink tours?

Tours are welcome by arrangement

Do you have any annual Open Days?

Yes. Bank of Ireland Open Farm Weekend in June, and other days advertised on the Facebook page.

GET IN TOUCH...

Sales Contact:

Helen Troughton (Director)
Matthew Kinloch (sales)

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Papas Mineral Company

WHAT THEY DO: Speciality Drinks and Cordials

Papas Mineral Company is a small local manufacturer of speciality drinks and cordials based in Bangor, County Down. It came about in 1999 due to a demand for high quality drinks and cordials free from artificial flavours, colours and sweeteners. Ever since, Papas has become one of the market leaders in Northern Ireland. Customers say these nostalgic drinks remind them of their childhood.

The ever popular non-alcoholic ginger wine is made from a 100 year old recipe. It packs a mighty kick when paired with whiskey to make a “whiskey mac”, but it’s equally good mixed with soda water. The spiced winterberry cordial is lovely with hot water in the colder months. Add it to red wine for an instant mulled wine, without the faff. The light and summery elderflower cordial is a winner with Prosecco and the Clove Cordial, is a firm favourite.



PRODUCT RANGE

Ginger Wine, Spiced Winterberry Cordial, Clove Cordial, Sarsaparilla, Elderflower Cordial, Traditional Lemonade, Peppermint Cordial Sugar-Free Ginger Wine, Belfast Premium Tonic, Belfast Ginger Ale.

AWARDS

Clove Cordial won Gold at Blas na hEireann 2016
Peppermint Cordial won Bronze in 2017 Blas na hEireann

STOCKISTS / WHERE TO BUY

Distributed through GDK Drinks

GET IN TOUCH...

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Refuge Hot Chocolate

WHAT THEY DO: Produce thick liquid chocolate that can be eaten hot or cold



refugehotchocolate



refugehotchocolate

Now here is a very good idea indeed. Who doesn't love chocolate? When it also contributes to a good cause; that is even better.

Refuge Hot Chocolate is a social enterprise to support survivors of human trafficking. Their products are eco-friendly, fair-trade and traffick free.

Tara Mullan's award-winning blend is luxuriously thick and creamy. It can be enjoyed hot or cold. Refuge have expanded their product range from the divine fresh liquid chocolate to a thick chocolate milkshake and also hot chocolate Melts (dome shaped chocolate that you can put in a mug, add liquid and heat).

Several of the products are also plant based, gluten free, nut free and egg free.

PRODUCT RANGE

Thick Liquid Chocolate, Vegan Liquid Chocolate, Hot Chocolate Melts, Thick Chocolate Milkshake

DISTRIBUTION RANGE

NI and UK (currently excludes ROI)



STOCKISTS / WHERE TO BUY

Studio Souk, Doughzy Donuts, Nature's Way, Loaf Catering, Loaf Pottery, Soul Bia.

Find us at local markets throughout N.Ireland. Keep an eye on their social media page to see where they are at.

You can also purchase online via private message on Instagram or Facebook for collection or delivery.

GET IN TOUCH...

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SD Bell & Co Limited

WHAT THEY DO: Tea and Coffee Specialists

They've been doing their thing for over 125 years! What started off as a general store and hardware business down in Belfast City Centre in 1887 remains Ireland's oldest independent Tea Importer and Coffee Roaster.

The hub is just down the road from Stormont at the aptly named Leaf and Berry Coffee House, Tea Rooms and Emporium. You can smell the roast in the air if you're up early enough. That's also where they blend and pack their teas, and serve their internet business and their long list of quality delicatessens, hotels and restaurant customers.

Robert represents the fourth generation of the Bell family to carry on the trade.

PRODUCT RANGE

It is too long to mention. There are more than 30 coffees and dozens of tea bags and teas of every conceivable blend.

BESTSELLERS

Signature coffees include their Barista 1887 Roast and most popular teas are of course their house blend "Natural Leaf Tea".

S.D.
BELL
& CO LTD
SINCE 1887

AWARDS

2019 Great Taste Awards 2 stars Brazil Rio Verde Yellow Bourbon Coffee. 1 star Assam Single Estate "Satrupa" Organic FBOP

Additional Information

Check out their book Creating a Stir.

GET IN TOUCH...

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Shortcross Gin Rademon Estate Distillery

WHAT THEY DO: Gin & Whiskey



/ShortcrossGin



@ShortcrossGin



ShortcrossGin

PRODUCT RANGE

Shortcross Gin is Northern Ireland's first premium craft gin, distilled with pride at Rademon Estate Distillery in Crossgar, County Down. Their small batch philosophy ensures that every aspect of the gin meets their exacting vision. From foraging in the surrounding country estate for botanicals, to labelling, signing and wax dipping every bottle – everything is crafted and perfected by hand. Since their first release of their Classic Gin in 2015, Shortcross have welcomed the Bartender Series One Gin to their Core Product Range alongside several limited edition runs, including a Cask Finish Gin in collaboration with James Nicholson, JN Wines.com as well as their very first, very pink, Rosie's Garden Gin. Rademon Estate Distillery is getting ready to release their first batch of Single Malt and Single Pot Still Irish Whiskey.

Classic Gin Best described as floral meadow, wild berries and grassy notes. It is a smooth gin, with an exceptionally long finish. Delicious over ice with a premium tonic water, such as Fever-Tree and a peel of fresh orange, or even drunk neat as a sipping gin.

Bartender Series Featuring Apples, Blackberries and Pears handpicked from the Walled Garden, with a twist of Raspberry and Grapefruit. The final recipe is uplifting with bright citrus and rich berry notes with a creamy lemon sherbet finish.

Cask Finish The Cask Finish gives the gin a light ruby hue, with a herbaceous floral bouquet on the nose. To taste, dark fruits lead before developing into bright juniper, followed by a balance of spice and botanical oils giving a lush, rich finish. There is an abundance of bright summer berries with notes of rose petals and vanilla, combined with lightly toasted oak and velvety tannins.

Rosie's Garden Gin Rosie's Garden Gin features strawberries, raspberries alongside vapour-infused lavender and camomile. The gin is true to the heritage of Shortcross, remaining juniper-led. The sweetness of the strawberries and tartness of the raspberries balance the palate with subtle notes of lavender and camomile intertwined amongst fresh pine and summer fruits on the nose, making Rosie's Garden Gin the perfect summer sip.



AWARDS

IWSC Silver Outstanding, San Francisco World Spirits Competition Gold & Silver Medal, The Spirits Business, Gold (Super Premium Gin) and Silver (Micro Distillery) as well as securing two 2019 Gin Masters for their Classic and Bartender Series One Gins.

STOCKISTS / WHERE TO BUY

Available across Northern Ireland in all good bars, restaurants, hotels and independent off licenses, Tesco, Sainsbury's, Marks & Spencer. You can also pick a bottle up in World Duty Free across the UK and Ireland as well as London's Fortnum and Mason and Dublin's Celtic Whiskey Shop. Please contact them if you would like to stock Shortcross Gin.

Is the facility suitable for Media Visits (journalists, food and drink writers etc.)
Yes

Is the facility suitable for general public visits / pre booked food and drink tours?

Yes, the Visitor Experience Centre is available for public and private tours and the Bar and Shop are open Monday-Friday 10am-5pm. Visit the website for further information.

Do you have any annual Open Days?

Yes, World Gin Day on the 8th June.

GET IN TOUCH...

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David Boyd-Armstrong

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Web:

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Suki Tea

WHAT THEY DO: Loose Leaf Tea, Herbal and Fruit Infusions



/sukitea



@SUKITEA



SUKITEA

Established 2005, SUKI is a local loose leaf tea company. Co-founders Oscar Woolley and Anne Irwin, alongside their small team, have been blending tea leaves from all over the world at their warehouse on Belfast's peace line since 2007.

Their award-winning range is exported across Europe and even as far as Japan! Tea blends include: Belfast Brew, Apple Loves Mint, Green Tea Lemon, Earl Grey Blue Flower and a plethora of fruit and herbal infusions as well as a good range of Green, White and Oolong teas.

Striving for ethical perfection, in 2013 they were the first company in the UK to launch triple certified teas – Fairtrade, Organic & Rainforest Alliance. They sell award winning natural loose leaf teas and pyramid teabags to cafes, restaurants, shops, deli's, spas, health food stores and hotels throughout Europe. They even have an iconic teapot which doesn't drip.

PRODUCT RANGE

Black tea, Green tea, White tea, Oolong tea, Pu-Erh, Herbal Infusions, Fruit Infusions – most of the range are Great Taste Award Winning, Fairtrade, Organic, Rainforest Alliance, or Triple Certified.



AWARDS

The company has more than 50 Great Taste Award stars under their belts, plus two Blas na hEireann Awards

STOCKISTS / WHERE TO BUY

Weekend stall at St George's Market
Always at www.suki-tea.com
Sawers Deli, Belfast,
Coffee Yard, Holywood
Avoca, Ireland
Kaffee O, Belfast
Yellow Door, Hillsborough Castle
Born & Bred, Belfast City Airport
Ground Espresso Bars, NI
Clements Cafes, NI

GET IN TOUCH...

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Zoe

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Symphonia Gin

WHAT THEY DO: Handcrafted Spirits



/symphoniagin



@thewoodlabs



woodlabdistillery



This is where nature and science meet in a very happy pairing. Ric Dyer has a PhD in organic chemistry and worked in the pharmaceutical industry for thirty years.

In 2016 he decided to follow his other passion, food and drink, and use his knowledge of science and quality to produce an innovative series of spirits using ingredients from the local area, combined with cutting edge chemistry processes.

The bespoke process he uses retains flavours which are often lost during traditional distillation.

The science then turns to drinkable art as the various flavours are carefully balanced in a series of unique compositions.

This all happens at Woodlab Distillery in Benburb, County Tyrone where Ric lives with his wife Fiona, dog Jasper and their cats and chickens.

They call the range Symphonia because each botanical is distilled individually to create a series of flavour notes which are composed into the three Symphonia No.1 Dry Gin, No.2 Armagh Bramley Apple Gin and No.3 Summer Fruit Cup.

Such a good life!

PRODUCT RANGE

Dry Gin, Apple Gin and Fruit Cup in 70cl, 20cl and 5ml mini bottles and trio gift sets.

AWARDS

2019 Great Taste Awards 2 stars each for No.1 Dry Gin and No.2 Apple Gin,
P87 Add to Tempted Awards
Great Taste Awards 2019 2 stars each
Tempted's Dry and Tempted's Hard Yard Cider

DISTRIBUTION RANGE

Global

STOCKISTS / WHERE TO BUY

Uluru restaurant, Armagh; Vineyard off-licence, Belfast; McAnerney's Armagh; Emersons, Armagh

GET IN TOUCH...

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www.symphoniagin.com

The Buchas Dog

WHAT THEY DO: Craft Tonic Brews



/thebuchasdog



/thebuchasdog

The clue is in the very clever name. The Bucha in the Buchas Dog is Kombucha and it is the first one made in Northern Ireland. This range of Premium Kombuchas are hand-brewed in Belfast. Again, owner Peter Barrett has been clever with the names.

The Assamson and Goliath is made with black Assam Tea whereas the Lightning McGreen is made with green tea. The Haymaker has Apple, Lemon and Ginger and the Hoptimist has Grapefruit, Peach and Hops. They retail for around £3 a bottle. Great for non-alcoholic alternatives and for good health.

They do cases of 20 too.

PRODUCT RANGE

Assamson and Goliath, Lightning McGreen, The Haymaker, The Hoptimist.



STOCKISTS / WHERE TO BUY

Events and fairs across NI. Check Instagram for details.

Various cafes, hotels and restaurants across NI including The Bullitt Hotel, Belfast, The Salty Dog, Bangor, The Pocket, Flatiron, Coffee Yard, Holywood, Established Coffee, Belfast, General Merchants, Ormeau and Newtownards Roads, Harbour and Company and Pier 36, Donaghadee, Haptik, OX Cave, Woodworkers, Belfast and Henry's, Belfast and the Errigal Inn, Belfast. Yoga studios.

DISTRIBUTION RANGE

NI-wide

GET IN TOUCH...

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<https://thebuchas.dog/>

Tempted Cider Company

WHAT THEY DO: Craft Cider



TemptedCider



@TemptedCider



TemptedCider

Tempted Irish Craft Cider, a family business founded by Davy and Janet Uprichard, is an Irish craft cider championing local produce and technique. Inspired by Davy's childhood memories making wine as a hobby with his father, Tempted Cider was established in 2009. Davy, a horticulturist by trade, set up a small cidery at the family home and began pressing apples. This humble hobby kick-started a mission to make the world's most-loved and enjoyed craft cider and now, Tempted Cider is the most-awarded cider in Ireland with five styles in its range and Davy's passion for celebrating local apples poured into every, single drop.

The five ciders in the range include Tempted Dry, Medium Dry, Sweet, Strawberry and Elderflower. The range is crafted by fermenting pure apple juice from Armagh Bramley and dessert apples, plus Tipperary cider apples. Sweetened with apple juice, each style in the craft cider range is 100% apple.

PRODUCT RANGE

Tempted Dry Cider - A fruity, fresh and floral cider that is not bone dry, but delivers a crisp refreshing taste that matches perfectly with food.

Tempted Medium Dry Cider - With a generous proportion of bittersweet cider at its core this drink has a real depth of flavour and long smooth finish not to be missed.

Tempted Sweet Cider - Lower in alcohol, due to the addition of lots of apple juice, with a pleasing slightly dry finish. This cider will quench many a summer thirst.

Tempted Strawberry Cider - A blend of sweet cider, strawberry wine and apple juice. Fresh, fruity, strawberry, vanilla and floral notes with a natural red apple sweetness.



Tempted Elderflower Cider - A medium sweet cider that's very light and fruity with distinctive tones of elderflower. Not overpowering, the elderflower matches beautifully with a light blend of apple juice to create an award-winning cider.

AWARDS

Ciderworld 2018 Gold Medal - Tempted Elderflower
International Cider Challenge 2018 Trophy - Tempted Dry
Great Taste Top 50 List 2017 - Tempted Elderflower
Great Taste 2017 3 stars - Tempted Elderflower
Royal Bath & West Show British Cider Championships 2017 Gold - Tempted Strawberry
Beoir Champion Cider of Ireland 2017 - Tempted Dry

STOCKISTS / WHERE TO BUY

Available in Tesco, Morrisons & Sainsbury's as well as Winemark and most premium independent off-sales, bars and restaurants.
Distributor: Drinksology (NI)

GET IN TOUCH...

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The Good Food and Wine Company

WHAT THEY DO: Luxury hampers and multi-award-winning artisan food products

PRODUCT RANGE

The Good Food and Wine Company brand was co-founded by husband and wife Nicholas Lestas and Michelle Lestas. The Good Food and Wine Company brand is an Irish Brand created to provide a platform for artisan food and drink and traditional recipes. Established in 2012 they use local ingredients and traditional recipes. Many of their products and all of their recipes are handmade in their rural kitchen.

Working as a small team, they care about sustaining their environment and strive to use only recyclable packaging. A small company sending hampers all over the globe, they are a Multi Award Winning Brand. Their food has 5 Great Taste Awards, 4 Irish Quality Food Awards, Best Food Business 2016 at Belfast Business Awards and the prestigious Theo Paphitis SBS Award.

They work hard to make sure that The Good Food and Wine Company Brand stands for high quality, speciality, artisan food and drink. As judges for food competitions such as the Great Taste Food Awards, they know what good artisan food should taste like.

All of their hampers are handpicked and hand packed by their team of dedicated foodies!



PRODUCT RANGE

Local drinks such as non alcoholic Zesty Apple Beer and Hot Ginger Port.

Multi Award Winning Hampers, Ambient Artisan Products.

DISTRIBUTION RANGE

Global

STOCKISTS / WHERE TO BUY

Online and bespoke corporate

GET IN TOUCH...

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Web:
www.gfandwco.com

Thompson's Tea

WHAT THEY DO: Loose leaf tea and tea bags



/PunjanaTea



@PunjanaTea



punjanatea



PRODUCT RANGE

Thompson's Tea is a fourth-generation family business, born and blended in Belfast since 1896.

It all started for them at a tea warehouse near Belfast docks, where founder Robert S. Thompson trained in the art of tea tasting and soon became known for his uncompromising devotion to quality.

Today, as the makers of Northern Ireland's best-selling tea, Punjana, they have been proudly blending and packing their award-winning range in Northern Ireland for over 120 years.

As fourth generation Thompsons, they share a passion for quality and take great pleasure in selecting teas from only the very finest gardens in Assam, Kenya and beyond. It takes a certain amount of courage to choose what is best over what is most profitable, but they simply can't be persuaded to do it any other way.

These tea leaves are naturally highly prized and command a greater price; there is a great sense of pride to producing a cup of tea that is just that bit better. To this day, each and every blend they produce is first tasted and then approved by a member of the Thompson family.

Their mission has always been to create the perfect everyday cuppa. A tea that has superior taste and flavour, but still affordable. Easier said than done...but give it a try, they think you'll love it!

AWARDS

2018 Great Taste Awards – Thompson's Signature and Thompson's Special Everyday the only two teas to be awarded the maximum 3 Gold Stars.

Awarded over 120 Gold Stars from the Guild of Fine Foods since 2005.

2017 Blas na hEireann Gold Award for Thompson's Punjana.

NIFDA People's Choice Award 2015 & 2017 – Punjana officially NI's favourite food and drink product as voted for by the public.

3 Gold Stars in the Great Taste Awards: Thompson's Punjana, Signature, Special Everyday, Irish Breakfast, Titanic, and Thompson's Organic Green Tea, Ginger and Pineapple.

GET IN TOUCH...

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www.thompsonstea.com

Troughton's Premium Mixers

WHAT THEY DO: Mixers for spirits and to enjoy on their own



/Troughtonspremium



@TroughtonsMixer



troughtonspremium

The Troughton family who own the Armagh Cider Company have added a new string to their bow with a range of mixers. They are called "Raising Spirits" and currently come in four flavours with more coming soon. They are all crafted from the natural spring water found on the Troughton family farm.

"We've been planning the range for two-and-a-half years, working through samples to perfect the recipes," said Mark Troughton, director at Armagh Cider Company. The mixers mark an exciting new chapter for the company, well-known for its handcrafted ciders, apple juice and cider vinegar. Spotting a gap in the market for quality mixers made primarily in Northern Ireland, and discovering that no-one else was producing craft lemonade in the province, they decided to launch their own range.

"Normally, everything we do here is apple-based, but we've been looking at the gin and spirits market recently," said Mark. "We have our own quality spring water for the cider, so it's a natural progression for us, to go from crafting alcohol to non-alcohol products as well."

The range is available in shops in special four-packs. The company says this is a 'revolutionary' move for craft brands, as this costs companies more to produce. The packs will, however, be competitively priced with mainstream mixers.

"We created the tonics primarily for the gin market," said Mark. "People want choice and everyone has different tastes. For example, gin and ginger are popular combinations, as are whiskey and ginger. A lot of people drink lemonade with their gin too."

STOCKISTS / WHERE TO BUY

Via Facebook and in shops, bars, restaurants and off-licences across Northern Ireland. Horatio Group Bar Chain NI



PRODUCT RANGE

Premium Indian Tonic Water - Crisp, cool, delicious Refresh your favourite tippie with their Premium Indian Tonic Water, bottled from their very own sparkling spring in Co Armagh. Blended with quality African Quinine for that added zing, their tonic is the perfect complement to any beverage.

Light Tonic Water - Pure, light, refreshing For the more health conscious, their light tonic water will add zest to your drink of choice without the need for calorie counting. With natural quinine, along with fructose and, of course, their sparkling spring water, it's natural through and through – the ideal thirstquencher.

Premium Ginger Ale - Tasty, tangy, uplifting Infused with fresh citrus, natural Co Armagh spring water and delicious caramel syrup, their genius ginger ale will elevate any glass of whiskey or gin. With just the right combination of sweetness, this refreshing mixer is what your taste buds have been waiting for.

Refreshing Lemonade - Fruity, flavoursome, revitalising Enhance your drink of choice with their delicious blend of Sicilian lemons and clear Co Armagh spring water. Rich in Vitamin C, this refreshing mixer is the perfect accompaniment to gin or any other beverage.

GET IN TOUCH...

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Web:
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Whitewater Brewing Co. Ltd

WHAT THEY DO: Craft Brewery



/WhitewaterBeer



@WhitewaterBeer



whitewaterbeer

Whitewater Brewery was established in 1996 on the family farm in the heart of the Mourne Mountains near Killeel. Since then the craft beer scene has really taken off and Whitewater produces some of the best brews around. They are multi award-winning.

They make sure to use only the finest ingredients in their range of ales, lagers and stouts. Once you try them you will be hooked.

Their new visitor centre has just opened. Book tours via the website.

PRODUCT RANGE

Belfast Lager 4.5% ABV; Crisp & full flavoured, this continental style premium lager is brewed with the finest Saaz hops, rich in aroma and taste.

Belfast Ale 4.5% ABV; Whitewater's most popular brew, this aromatic russet ale is brewed with the addition of wheat and roasted barley. Rich fruitiness and gentle hop flavour leading to its smooth succulent finish.

Bee's Endeavour 4.8% ABV; A wonderful golden ale with the flavoursome combination of honey & ginger, gentle warmth to the aftertaste.

Hoppelhammer 6% ABV; A triple-hopped 6% abv India Pale Ale, delivering upfront American hops and rich fruit flavours.

Maggies Leap 4.7% ABV; A formidable India Pale Ale style beer brewed with Australian, New Zealand hops & American hops. Packed with citrus flavours, the ideal partner for spiced food.....or enjoyed just on its own.

Belfast Black 4.2% ABV; Roasted barley, rolled oats, chocolate & black malts combine to produce a traditional Irish stout, brimming with flavour. The gentle coffee aroma is balanced wonderfully by rich hop flavours.

Copperhead 3.7% ABV; A bright copper-coloured Pale Ale with a sessionable 3.7% abv. Dry nutty aroma, with hop-centred taste, citrus and spice flavours.

Clotworthy Dobbin 5.0% ABV; A rich ruby porter style beer with lashings of hoppiness and plenty of fruit & toffee on the palate.

Hen, Cock & Pigeon Rock 4.8% ABV; A punchy red ale delivering a blast of hops to the mouth and nose. Named after 3 summits in the splendid Irish Mourne Mountains range.

Ewe Rebel 7% ABV; IPA brewed with American Cascade hops. Its citrusy grapefruit tones make this one a brew for the rebellious.

Hallion 4.2% ABV; A Rich Red Ale with chocolate and caramel notes, great balance of malt and fruitiness.

Kreme dela Kremlin 10.5% ABV; Russian Imperial Stout, brewed with pale ale malt, brown sugar & maple syrup and infused with vanilla pods



AWARDS

Great Taste Awards 2019, 3-stars included Kreme dela

Kremlin 1 star Ewe Rebel

(1) Belfast Lager; Great Taste Awards 2008 – 1 gold star / International Beer Challenge 2009 – Gold / 2013 Winner Irish Quality Food & Drink Awards / International Beer Challenge

2012 & 2013 – Silver / Great Taste Awards 2015 – 1 gold star / (2) Belfast Ale; International Beer Challenge 2009 – Bronze

/ Great Taste Awards 2007 – 1 gold star / Great Taste Awards 2012 – 1 gold star / International Beer Challenge 2014 –

Bronze / Great Taste Awards 2015 – 1 gold star / Great Taste Awards 2016 – 1 gold star

(3) Belfast Black; International Beer Challenge 2009 – Silver / Great Taste Awards 2012 – 1 gold star / Blas na hEireann

2015 – Bronze

(4) Clotworthy Dobbin; International Beer Challenge 2007 – Gold / Great Taste Awards 2008 – 2 gold stars / International Beer Challenge 2009 – Silver / Great Taste Awards 2011 – 1

gold star / International Beer Challenge 2013 – Bronze / Blas na hEireann 2015 – Bronze / International Beer Challenge

2013 – Bronze

(5) Copperhead; International Beer Challenge 2009 – Silver / International Beer Challenge 2011 – Silver

(6) Hoppelhammer; International Beer Challenge 2013 – Bronze

(7) Maggies Leap; Highly Commended - Irish Quality Food & Drink Awards; Bronze in the International Beer Challenge

2015. Great Taste Awards 2016 – 1 gold star / Great Taste Awards 2018 – 1 gold star

(8) Ewe Rebel; Great Taste Awards 2018 – 2 gold stars / Blas na hEireann 2018 – Silver / Frankfurt International Trophy

2019 – Grand Gold / European Beer Craft Cup 2019 – Silver

(9) Bee's Endeavour; Great Taste Awards 2018 – 2 gold stars

(10) Hen, Cock & Pigeon Rock; Great Taste Awards 2018 – 1

gold star

STOCKISTS / WHERE TO BUY

Tesco / Sainsbury's / ASDA / Marks & Spencer / SuperValu / A lot of the independent off sales throughout Northern Ireland / bars and restaurants across Northern Ireland, particularly Belfast. They mostly distribute themselves but also through Tennants and a few others.

GET IN TOUCH...

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Bushmills Whiskey-Cured Salmon

Local
Recipes

Ingredients

- 2 fillets of salmon, pin-boned
- 2 lemons, zested
- 3 parts sea salt
- 1 part caster sugar
- 150ml Bushmills Whiskey

Pickled Cucumber and Radish

- 1 cucumber – peeled
- Handful of radishes
- 100ml white wine vinegar
- 150g caster sugar
- 1tsp coriander seed
- 1tsp fennel seeds

Oyster Emulsion

- 3 Rock Oysters
- 2 egg yolks
- 1 tsp Dijon mustard
- Small bunch wild watercress
- 350ml Brighter Gold Rapeseed Oil

Garnish

- Foraged wild leaves (woodland sorrel, sorrel flowers, chickweed)
- Nori seaweed sheets

This is a recipe from
Chris McGowan from
Wine and Brine, Moira

Main Instructions

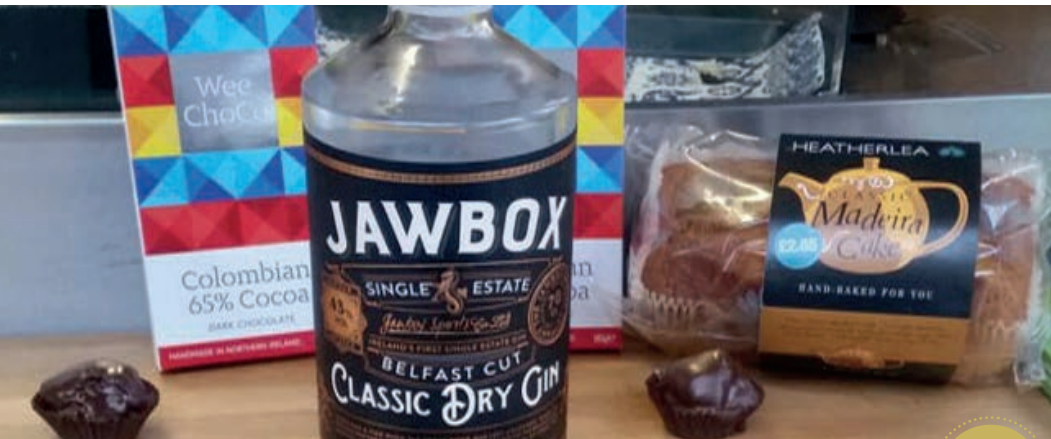
1. Lay the salmon on a tray.
2. Combine salt, sugar, lemon zest and whiskey.
3. Rub this onto the flesh of the salmon.
4. Refrigerate for 12 hours and then wash off the salt.
5. Pat dry.
6. Cut fillets in half and put in vacuum bags.
7. Water bath at 56°C. 9 mins for tail ends and 12 mins for top of the fillets. Refrigerate for 1 hour.
8. Remove from vacuum pack bag and place on Nori sheet.
9. Roll into a cylinder shape and wrap in cling film.
10. Leave in fridge until ready to serve

Pickled Cucumber and Radish Instructions

1. Lightly toast the fennel and coriander seeds in a dry pan.
2. Then add the vinegar and sugar.
3. Bring to the boil, season and leave to cool.
4. Cut cucumber into ribbons and finely slice radishes and add to the vinegar pickling liquor.
5. Season.
6. These can be made once a week.

Oyster Emulsion Instructions

1. Combine all ingredients except the oil in a blender (removing oysters from the shells).
2. Blend while gradually adding the Brighter Gold.



Jawbox chocolate truffles

Local
Recipes

Ingredients

- 100 grams marzipan
- ½ a Heatherlea Madeira cake
- 3tsp Jawbox Gin
- 100 grams Wee Choco dark chocolate
- Cherries for decoration

Main Instructions

1. Mash the marzipan and Madeira cake with a fork. Knead the mixture until it binds well together.
2. Add the gin and mix. Once mixed, make small balls from the mixture
3. Melt the Wee Choco chocolate and cover each marzipan ball with chocolate.
4. Decorate with a small piece of cherry.

This truffle recipe was provided by Mollie Cunningham



SUKI BELFAST BREW TEA BRACK

Local
Recipes

Ingredients

- 450g dried fruit – mix of sultanas/raisins/currants as desired
- 55g chopped, mixed candied peel
- 300ml Belfast Brew (1 pyramid teabag brewed for 5 mins)
- 225g soft brown sugar
- 450g sifted, self-raising flour
- 55g margarine
- 1 tsp mixed spice
- ½ level tsp baking powder
- 2 beaten eggs

This is all you need to bake a delicious Belfast Brew Brack in 3 easy steps. A little forward planning the night before and you have a recipe that you will turn to time and time again. It is best served alongside your favourite cup of Suki Tea.

Main Instructions

The Night Before

Place peeled and dried fruit in a large bowl, then dissolve the sugar in the hot tea and pour over the fruit. Cover with a cloth and leave to soak overnight, allowing the fruit time to plump up as it soaks up the sweet, malty tea flavours.

The Following Day

Pre-heat the oven to 170°C, gas mark 3

Rub the margarine into the sifted flour, add spices and baking powder. Add to the fruit and tea mixture with the 2 beaten eggs and mix everything together thoroughly. Pour the mixture into a pre-lined 2lb loaf tin and bake at 170°C for approx 1 hour 20mins

Remove from the oven, testing with a skewer or fine knife, and allow to cool on a wire rack

Top Tip

Add 4 tsp of Echlinville Irish Whiskey when steeping the fruit for a decadent Belfast Brew Brack Gradad would be proud of.



Ruby Blue Bloody Mary

Local
Recipes

Ingredients

- 150ml Tomato juice
- 25ml RubyBlue Chilli Pepper Liqueur
- 35ml RubyBlue Vodka
- 5mls fresh lemon juice
- Celery Salt and Cracked Black Pepper
- Splash of Worcestershire sauce
- Stalk of Celery to Garnish

This is just an assembly job once you have all the ingredients together. Just shake for a Bloody Mary like no other.

Main Instructions

1. Shake with ice and serve with a stalk of celery to garnish



Slow Braised Rabbit Stew, Wild Garlic Dumplings, MacIvors Cider And Star Anise Stock

Local
Recipes

Serves 4

Ingredients

- One whole rabbit
- One small onion
- Two carrots
- One celery stalk
- One bay leaf
- One star anise
- Two strips of dry cured bacon
- One tablespoon of rapeseed oil
- 300ml of veg stock
- 15g butter
- One pinch of thyme
- 250g wild garlic
- 50g suet
- 100g self raising flour
- one pinch of salt
- 4 TBSP of cold water
- 1 bottle of Macivor cider
- 3 tablespoons of plain flour

This recipe is by Jim Mulholland, No 14 at the Georgian House

Main Instructions

1. Prepare the rabbit into even sized pieces and set aside. In a pan sweat off the carrots, celery, onion, bay leaf and star anise. Add the veg stock and any rabbit trim and reduce for ten to fifteen minutes, strain through muslin cloth.
2. To prepare dumplings
3. Mix together suet, self-raising flour, salt and wild garlic, water and combine into even sized dumplings. Leave aside.
4. Melt butter and rapeseed oil in a pan, dust rabbit pieces in plain flour and sauté on a medium heat until the rabbit is sealed and browned, add the bacon for flavour and MacIvor's cider and reduce.
5. Add the stock, place in a pot and cook in a moderate oven for 2 hours. Remove lid and add dumplings and cook for a further ten to twelve minutes until the dumplings are soft and serve.



Shortcross Bees Knees

Local
Recipes

Ingredients

- 40ml Shortcross Bartender Series One
- 20ml Cocchi Americano
- 10ml Gorse Flower Syrup
- 2 Dashes Orange Bitters
- 1 Barspoon Estate Honey

Main Instructions

1. Add all to mixing glass with ice and stir for 1 ½ - 2 minutes for optimal dilution*
2. Fine strain into chilled coupe, garnished with fresh cracked Estate Bay Leaf Et Voilà!



Bailies Guide to making Coffee in a Cafetiere or French Press

Local
Recipes

Ingredients

Over the years the French press has become one of the world's most popular home-brewing methods. The mesh filter retains the bold flavours/fats found in coffee rather than allowing them to be absorbed by a filter paper, preserving a full flavoured brew.

Bailies have put together some brewing tips from their SCA accredited barista trainers. You will need French Press 30g coarsely ground coffee 500g (92-93c water). They know many variables are at play so feel free to play around with the coffee! Everyone has their own tastes and

preferences so try different steep times/grinds until you find that golden brew.

Main Instructions

1. Pre-heat the French Press
2. Bring the water just below boiling (92-93c)
3. Weigh 30g of coffee, grind it coarse
4. Pour 500g of 92-93c water within 15 seconds
5. Stir to saturate the grounds and allow to steep
6. Plunge at 4 minutes
7. Enjoy!

Useful Numbers

Food NI (Taste of Ulster)	028 9024 9449
Visit Belfast Welcome Centre	028 9024 6609
Causeway Coast & Glens	028 7032 7720
Fermanagh Lakelands Tourism	028 6634 6736
George Best Belfast City Airport Tourism Information Office	028 9093 5372
Belfast International Airport	028 9448 4848
City of Derry Airport	028 7181 0784
Belfast Harbour	028 9055 4422
Larne Harbour	028 2887 2100
Visit Derry	028 7126 7284
Coleraine Visitor Information Centre	028 7034 4723
Newcastle Visitor Information Centre	028 4372 2222
Armagh Visitor Information Centre	028 3752 1800
Translink Bus and Train Services	028 9066 6630
Aircoach	0870 225 7555

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