

FIND YOUR FREEDOM WITH OUR **DELICIOUS DEAN TASTEBUDS TRAIL**

**Fabulous flavours,
artisan experiences
and bistro-style bites
await you in the
Forest of Dean.**

**When it comes to food,
the Forest of Dean is in
a league of its own.**

Thanks to our gloriously rural countryside and rich, fertile valleys and orchards, we're home to some of the best independent food and drink producers in the country as well as wonderful foodie experiences and award-winning restaurants, cafes, and pubs.

Forest Deli in Coleford has one of the best cheese counters in the region and cheese hampers to go.

Crafternoon Tea for freshly-baked scones served with a large slice of fun in Rachel Shilston's mosaic studio.

The Chocolate Bar in Lydney and make sure you try the delicious homemade chocolate boards.

Learn how to make cider with Severn Cider and treat yourself to a tasting tippie near the banks of the River Severn.

Hire a chef to come to you for the ultimate dining experience on your Forest of Dean staycation.

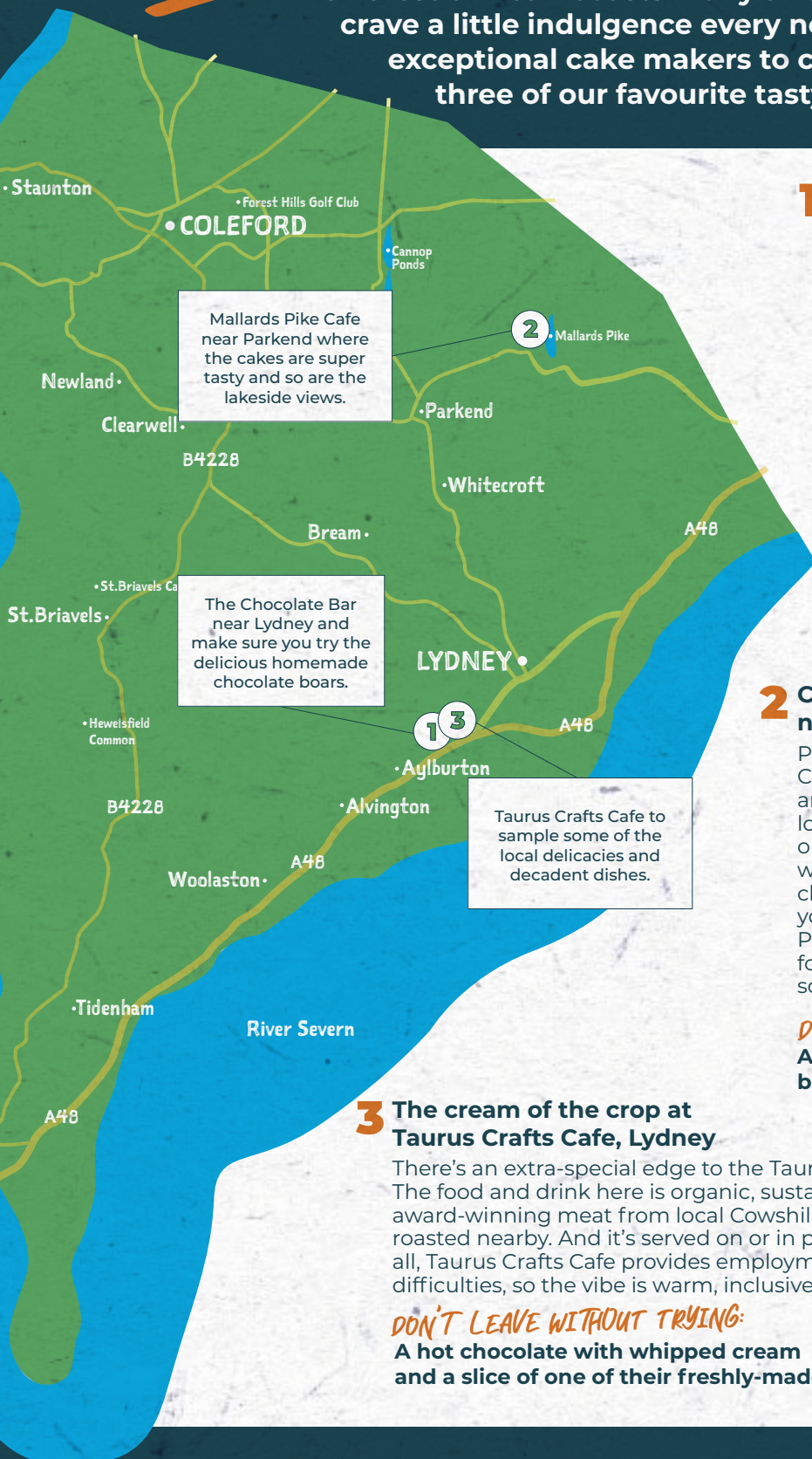
Three Choirs Vineyard for a delicious Brasserie meal and a vineyard room stay with views over the vines.



Tastebuds ready?
LET'S EAT!

IF YOU HAVE A SWEET TOOTH

The Forest of Dean boasts many sweet spots for those who crave a little indulgence every now and again - from exceptional cake makers to clever confectioners. Here are three of our favourite tasty hangouts for you to try.



1 Chocolate heaven at The Chocolate Bar, Lydney

Chocolate bars, chocolate boxes, chocolate truffles and even chocolate boars are just some of the sweet delights that await you at The Chocolate Bar near Lydney. This award-winning artisan chocolate shop makes innovative, organic chocolates as well as Florentines and a range of selection boxes. All the flavours are original and change with the seasons, so there's always something new to taste. Grab a table, order a drink and take your chocolate pick. If you can, book into one of their chocolate-making workshops. You won't regret it.

DON'T LEAVE WITHOUT TRYING:

A homemade caramel-latte flavoured chocolate boar.

2 Cake delight at Mallards Pike Cafe, near Parkend

Prepare for tasty treats galore at Mallards Pike Cafe. Go for the delicious, freshly-cooked hot and cold breakfasts and lunches. Then stay longer than you planned for a slice (or six) of one of the fabulous homemade cakes. And whilst you savour your mint Aero cupcake or chunk of blackcurrant and lemon sponge, feast your eyes on the views outside over Mallards Pike Lake. Should you need a post-cake walk, follow the track around the water's edge soaking up the peace and quiet. It's heavenly.

DON'T LEAVE WITHOUT TRYING:

A rich homemade chocolate brownie - they're always popular.

3 The cream of the crop at Taurus Crafts Cafe, Lydney

There's an extra-special edge to the Taurus Crafts Cafe, set in a rustic barn near Lydney. The food and drink here is organic, sustainable and local - from the burger made with award-winning meat from local Cowshill Farm to the organic James Gourmet coffee roasted nearby. And it's served on or in pottery that's available to buy onsite. Best of all, Taurus Crafts Cafe provides employment opportunities to people with learning difficulties, so the vibe is warm, inclusive and welcoming.

DON'T LEAVE WITHOUT TRYING:

A hot chocolate with whipped cream and a slice of one of their freshly-made cakes.

IF YOU'RE A CHEESE-A-HOLIC

With so many family farms in the Forest of Dean, it's no surprise we're home to acclaimed cheesemakers, too. To try the best cheese in the area, head to these fabulous independents and fill your basket.

1 Cheesemaking in action at Smarts Farm, Birdwood

Winners of numerous cheese awards over the years and supplier of the famous cheese used for the Cooper's Hill Cheese Rolling, Smarts Farm is a family business that has made traditional, handmade Gloucester cheese for generations. They are also one of only four traditional Single Gloucester producers in the world. Book a visit to Smarts Farm to watch the Gloucester cheese being made from a traditional recipe.

DON'T LEAVE WITHOUT TRYING:

The Smarts Farm Double Gloucester, a rich, mellow cheese with a crumbly texture.

2 A world of cheese at Forest Deli, Coleford

Hard cheese, soft cheese, goat's cheese, sheep's cheese, cheese from the Forest and cheese from close to home, plus guest cheeses from around the UK and beyond - the fabulous Forest Deli in Coleford has them all. Stay for a cheese chat with owners, Debbie and Simon, and be sure to sample their seasonal recommendations before loading up with cheese-to-go. They also do take-away cheese and gin hampers, if you like your fromage with extra spirit.

DON'T LEAVE WITHOUT TRYING:

Debbie's homemade bakes fresh from the oven (add them to your personalised picnic or hamper along with some cheese treats).



Smarts Farm for a nibble of its famous Double Gloucester and to watch Single Gloucester being made.

Forest Deli in Coleford with one of the best cheese counters in the region and cheese hampers to go.

Hanley Farm Shop in Tidenham where you can shop then drop into the café for a bite of their speciality cheddar.

3 A cheesy lunch at Hanley Farm Shop and Cafe, Tidenham

Most of the produce sold here comes from within a 30-mile radius from the shop, including the cheeses from award-winning small-scale cheese makers. Expect an excellent range, including their own mature kingdom cheddar produced with milk from their own farm.

DON'T LEAVE WITHOUT TRYING:
The Hanley Farm mature cheddar, a specialty cheese made with milk from the farm's own cows.

THE BEST PLACES
TO TAKE YOUR TASTEBUDS

**FOREST
OF DEAN &
WYE VALLEY**

FOR A TASTY TIPPLE

You're never going to be short of choices for a place to refuel in the Forest of Dean. Kick off your wellies and mingle with the locals at these great local pitstops.



1 Real ale brilliance at The Fountain Inn, Parkend

A friendly, family-run village pub that's well known for its excellent meals and real ales, The Fountain is a perfect pit stop for walkers and cyclists. Find it in the centre of Parkend village with woodland walks all around, plus the Dean Forest Railway and Dean Forest Cycles bike hire nearby. Pop along for a tasty lunch or evening meal and wash it down with one of the many local ales on draught.

DON'T LEAVE WITHOUT TRYING:

Their homemade arancini or the coconut and spinach curry washed down with a pint of Severn Cider.

2 Winning hearts at The Red Hart, Blaisdon

Local people and dogs at the bar, families enjoying the huge beer garden and play area, diners tucking into hearty meals and specialist menus, that's the vibe you'll find at Blaisdon's The Red Hart Inn. This lovely 16th-century pub, with its flagstone floors, low beams and original fireplaces, keeps winning hearts - and awards - thanks to its authentic, community ethos. In 2020 it was named Forest of Dean Pub of the Year and not for the first time. Pop in for one of their craft ales or spirits after finishing one of the many Blaisdon walks and book in for one of their specialist foody evenings, such as a Taste of Asia, New York or other international cuisines.

DON'T LEAVE WITHOUT TRYING:

The Vietnamese crispy beef and a pint of Otter.

3 Homegrown refreshment at Severn Cider, Awre

Join multi award-winning artisan cider and perry makers, Severn Cider, for a hugely enjoyable cider-tasting experience. With 65 years' cider making under its belt, this family-run producer really knows its apples from its pears. Discover how the process of cider making has changed over the years, then taste the tipples with a minimum of six ciders to try. The setting is not bad either: four acres of heritage orchards and gardens near the banks of the River Severn.

DON'T LEAVE WITHOUT TRYING:

The Severn Cider Ploughman's Lunch and Cider Tasting experience with a free bottle of cider to take home.



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THE BEST PLACES
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WHEN YOU WANT A FOODIE OVERNIGHTER

Ready to dine like a king or queen then bed down for a night of sweet dreams? These are some of our top Forest of Dean places to stay for a foodie break, all year round.

1 Vineyard dreams at Three Choirs Vineyard, Newent

Three Choirs Vineyard is one of the largest and oldest vineyards in England, boasting 75-acres of south-facing slopes and 12 varieties of grape. We recommend making a night of it by staying in one of the gorgeous rooms in the vineyard itself. Combine your stay with a tour and tasting at the state-of-the-art winery and visitor centre, then head to the on-site brasserie for lunch and dinner.

DON'T LEAVE WITHOUT TRYING:

A glass of Bacchus or award-winning Coleridge Hill on your private patio as the sun sets on the vineyard.

2 A culinary oasis at Tudor Farmhouse, Clearwell

Tatler Magazine hit the nail on the head when it described Tudor Farmhouse as a 'culinary oasis'. This gorgeous rural retreat, dating back to the 13th-century, has an award-winning restaurant perfect for all tastes. Best of all, the home-cooked seasonal food comes from suppliers within a 20-mile radius in Gloucestershire, Herefordshire and Monmouthshire. Go for a superb Sunday lunch or a decadent à la carte dinner with a cocktail, then sleep it off in one of their 20 beautiful bedrooms or suites.

DON'T LEAVE WITHOUT TRYING:

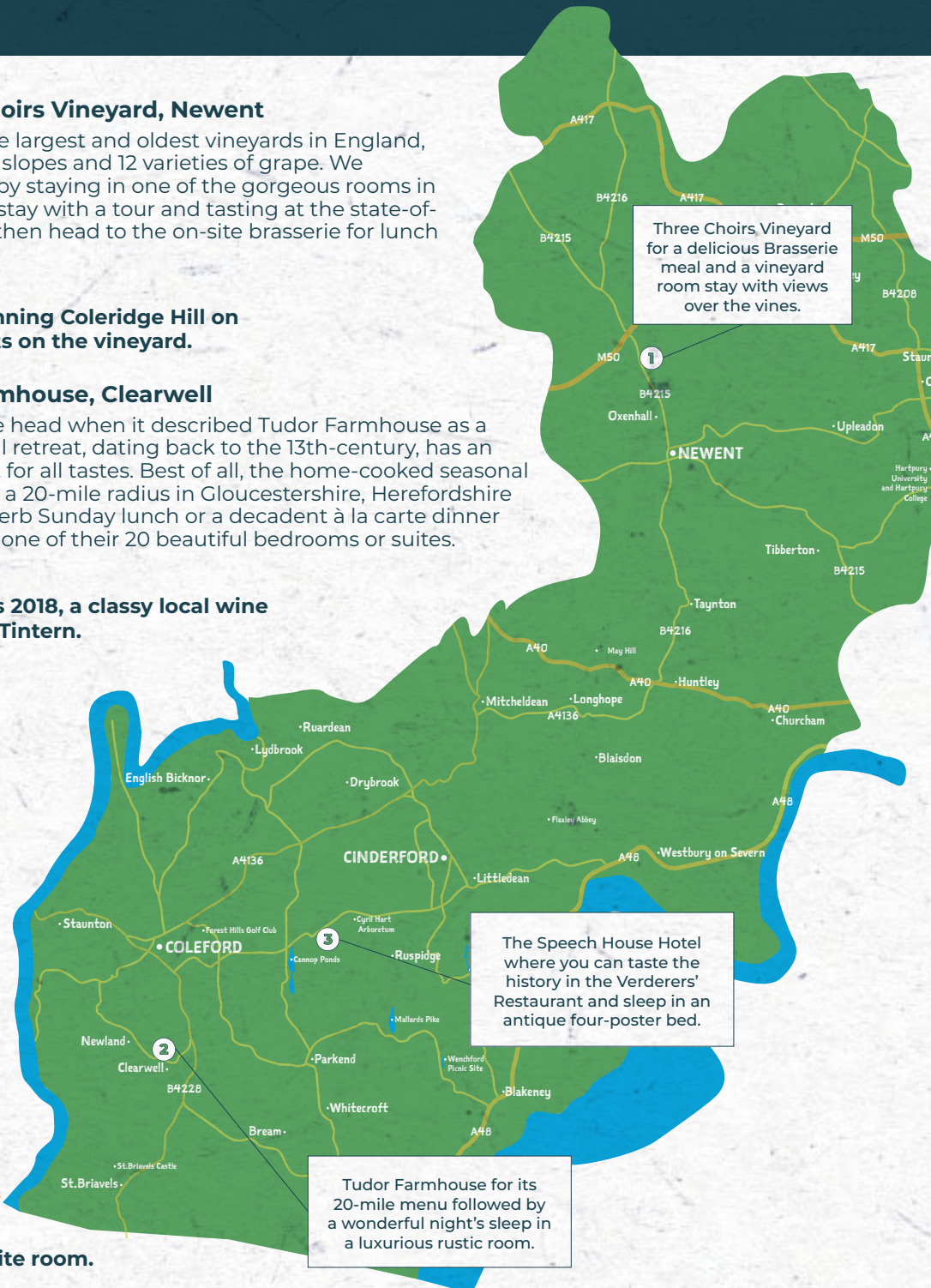
A glass of Tintern Parva Bacchus 2018, a classy local wine produced just down the road in Tintern.

3 Historical fine dining at The Speech House Hotel, Coleford

The historic beamed Verderers' Restaurant in The Speech House Hotel is not only notable for its fabulous food. To this day, the room acts as a courthouse for the Forest of Dean Verderers - forest officials who have administered forest law for at least seven centuries. An AA Rosette à la carte restaurant, Verderers' serves imaginative seasonal dishes from talented head chef Gareth Jenkins in sight of the original raised courtroom gallery. For a lighter meal, choose the hotel's lovely Orangery or cosy outdoor Dining Dens.

DON'T LEAVE WITHOUT TRYING:

Breakfast in one of the hotel's antique four-poster beds in a suite room.



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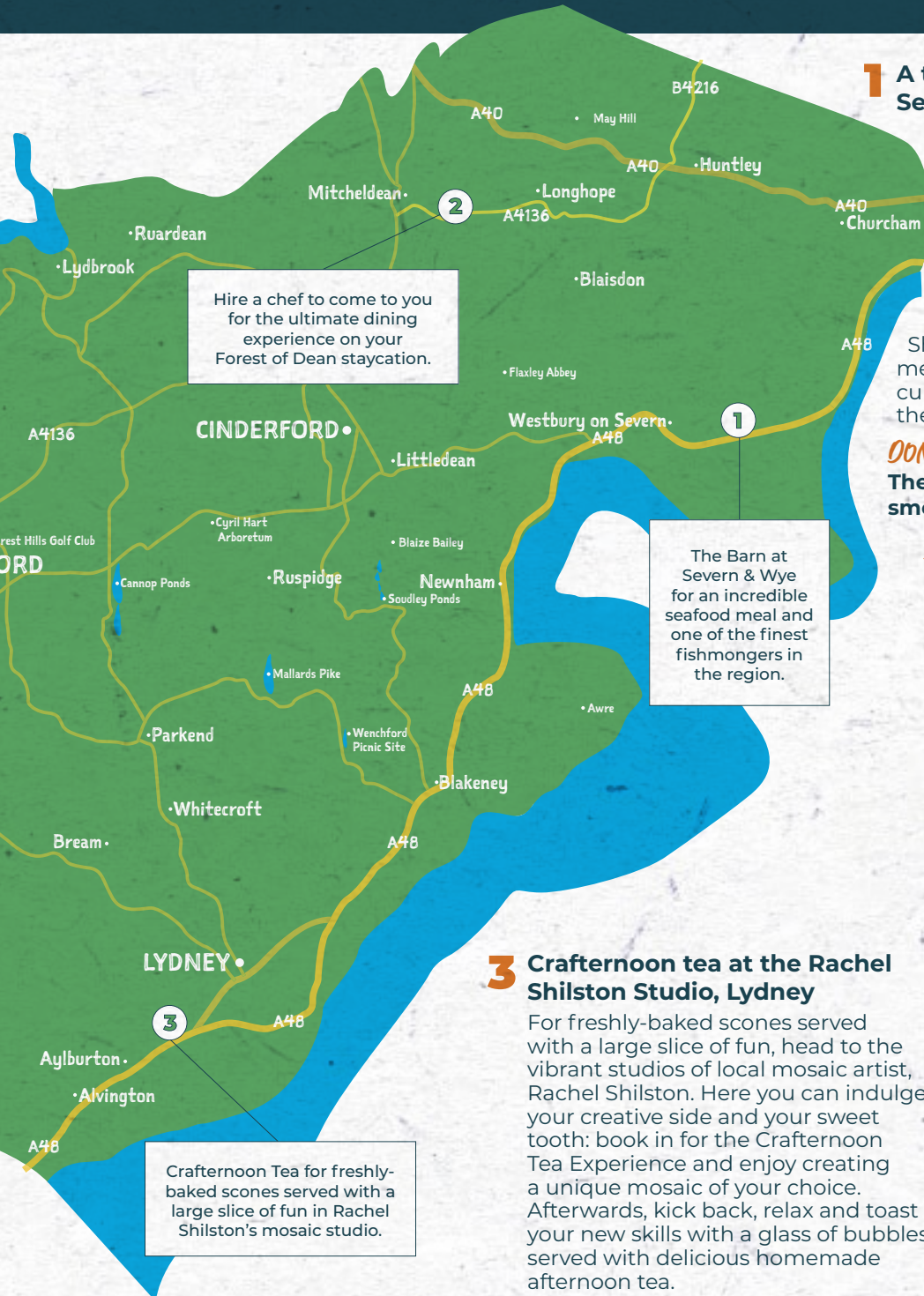
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THE BEST PLACES
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**FOREST
OF DEAN &
WYE VALLEY**

FOR THAT **EXTRA-SPECIAL EXPERIENCE**

Looking for something totally unique? We've chosen three memorable places to eat and drink that are perfect for birthdays, anniversaries or just a treat without an occasion.



1 A taste of the sea at The Barn at Severn & Wye Smokery

With one of the country's finest fishmongers and a gorgeous first-floor restaurant, The Barn at Severn & Wye Smokery is a must for the fish-lover in your life. This award-winning family-run business serves top quality fish carefully sourced from around the UK, including the Shetland Islands and Devon. The menu features mouthwatering dishes cured and smoked on site in a state-of-the-art open-plan kitchen.

DON'T LEAVE WITHOUT TRYING:

The Severn & Wye mixed smoked platter.

2 A private chef experience from Hire a Chef

The ultimate luxury: a private chef from the team behind Harts Barn Cookery School to cook for you in a place of your choosing - after all, staying in is the new going out! Maybe you fancy a decadent celebration breakfast on your Forest of Dean staycation or perhaps you want to surprise a loved one with a romantic dinner for two under the stars at your self-catering cottage? Harts Barn Cookery School will make it happen, indoor or outdoor, with a menu themed to your tastes. You can even take part in the cooking if you like, learning first then dining later. The cookery school also boasts a wide range of classes for all.

DON'T LEAVE WITHOUT TRYING:

Their signature Forest menu including wild boar and seasonal veg and herbs.

3 Crafternoon tea at the Rachel Shilston Studio, Lydney

For freshly-baked scones served with a large slice of fun, head to the vibrant studios of local mosaic artist, Rachel Shilston. Here you can indulge your creative side and your sweet tooth: book in for the Crafternoon Tea Experience and enjoy creating a unique mosaic of your choice. Afterwards, kick back, relax and toast your new skills with a glass of bubbles, served with delicious homemade afternoon tea.

Crafternoon Tea for freshly-baked scones served with a large slice of fun in Rachel Shilston's mosaic studio.



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