



Now in its second year, England's Seafood FEAST (20 September – 6 October) is a world-class celebration of all things seafood with Brixham's famous Fish Market at its heart.



It's not a conventional food festival – instead, local businesses across Brixham, Paignton and Torquay will be hosting events that make the very best of locally landed seafood. Visitors and locals alike will be able to enjoy some of the finest seafood in the world in restaurants around Tor Bay, cooked with passion and skill. Set menus, specials, guest chefs and more will be on offer over 17 days of fantastic fish and shellfish.

All of the events will feature seafood that's landed locally, so it's as fresh as can be. And why not sample local beer, cider, wine or gin with a meal? The southwest of England has a well-deserved reputation for local sourcing and passionate producers, and there's plenty to discover.

The heart of the Feast is Brixham Fish Market, where England's biggest catch by value is landed; over 40 species of fish and shellfish are sold daily. During the Feast there will be tours of the market taking place at 6am – they will book up so advance booking is essential.

You'll find plenty more to fill the days. Take a trip on a heritage sailing trawler across the blue waters of Tor Bay, with the option of sleeping and dining on board. Go fishing and learn how to cook the day's catch, join a seashore foraging workshop, or go on a sea creature treasure hunt. Whether it's for a day, a weekend or a week, visitors will be spoiled for choice.

Mitch Tonks, restaurateur and owner of Rockfish, said, "The world of seafood can be a bit of a mystery sometimes; we often stick to the things we know. Our Seafood Coast in England has the most amazing range of species caught and landed in our waters by our fishermen. The Feast is a really fantastic couple of weeks showcasing all of that; people can visit and try so many different things. It really is feasting, feasting on all the variety, going from place to place and trying something different; it's like a seafood trail. I suggest getting your map out early and planning where to go and what to eat, time to feast!"

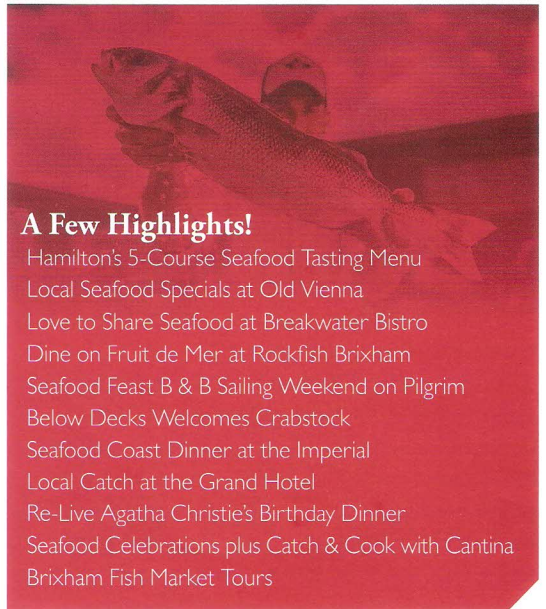
Simon Hulstone, chef-proprietor of the Michelin-

starred Elephant Restaurant, said "South Devon has an abundance of fantastic produce and I honestly can't think of anywhere better in the UK for local sourcing. It's a pleasure to support the local coastline with England's Seafood FEAST and I'm really looking forward to being involved again this year."

Carolyn Custerson, Chief Executive of the English Riviera BID Company, said, "We are delighted to be hosting the second England's Seafood FEAST, which will once again showcase the fantastic local fish and shellfish we have on our doorstep and the passion and talent of our many local fishermen and chefs – the 'Faces of the Feast'."

The programme can be found on the website – events are being added regularly, so keep checking back for more information and book direct with the local businesses taking part. ■

📍 theseafoodfeast.co.uk



A Few Highlights!

- Hamilton's 5-Course Seafood Tasting Menu
- Local Seafood Specials at Old Vienna
- Love to Share Seafood at Breakwater Bistro
- Dine on Fruit de Mer at Rockfish Brixham
- Seafood Feast B & B Sailing Weekend on Pilgrim
- Below Decks Welcomes Crabstock
- Seafood Coast Dinner at the Imperial
- Local Catch at the Grand Hotel
- Re-Live Agatha Christie's Birthday Dinner
- Seafood Celebrations plus Catch & Cook with Cantina
- Brixham Fish Market Tours