As a small island famous for its food, Jersey is bursting with flavour. Forage, taste, tour and explore #theislandbreak and share the love by following us on social.

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Too good not to share.
Jersey foodie guide.
Experience the island’s rich natural larder.

Field to fork finds.
Jersey’s top foodie experiences.

1. Shore to chef
2. Foraging with Kazz
3. Royal Seafood Seafaris
4. Sea Foraging and Oyster Trail
5. Champagne and Oyster Tours with the Oyster Farmer’s Wife
6. La Mare Wine Estate Guided Tour and Tasting
7. Jersey Food Tours
8. Meet the Cows at Woodlands Farm
9. From Royals to Wonders
10. Barrow at the Manor
11. Faulkner Fisheries
12. Central and Beresford Street Markets

Beach food.
Rich in vitamin sea.

1. Oyster Box
2. L’Horizon Terrace
3. Jersey Crab Shack - Gorey
4. The Driftwood Café
5. The Hungry Man
6. Colleen’s
7. The Line Up
8. La Coupe
9. La Saline
10. Nude Food on the Beach
11. Le Braye Bistro
12. El Tico Beach Cantina
13. La Corbière Lighthouse
14. Liberation Square
15. Long Beach, Grouville
16. Ocean Restaurant
17. Greenhills
18. L’Horizon Beach Hotel and Spa
19. Somerville Hotel
20. Chateau La Chaire Hotel
21. Seymour Pub
22. Number 10 Bar & Restaurant
23. Banjo Bar & Restaurant
24. Bohemia

The big four.
World-famous flavours.

1. Beresford Street Fish Market
2. The Crab Shack – St. Brelade
3. Sumas
4. The Anchor Club
5. Samphire
6. The Quayside
7. The Fresh Fish Company
8. The Old Court House
9. The Dolphin
10. Sirocco
11. The Bass and Lobster Foodhouse
12. Longueville Manor
13. Fungi Delecti – Honesty Box
14. Classic Herd Farm Shop
15. Me and the Farmer at Brooklands Farm
16. Farm Fresh Organics
17. Woodside Farm
18. Jersey Strawberries, outside La Houguette Farm
19. Woodlands Farm
20. Route de L’Etacq

Click the name of each foodie experience for more information.
1. Shore to Chef
   **Who:** Kazz Padidar, Wild Adventures & Tassili Restaurant
   **What:** Ever wondered how your food made it to your plate? Pick, taste and savour local ingredients and have them served up by Tassili’s head chef. Group booking required.
   **Where:** Various locations in the Jersey National Park and St. Ouen’s Bay
   **Contact:** +44 (0) 7797 886242
   www.wildadventuresjersey.com

2. Foraging with Kazz
   **Who:** Kazz Padidar, Wild Adventures
   **What:** Discover the wider parts of the island foraging for edible and medicinal plants with your local guide. Use natural navigating skills, make cordage using plants and trees, and cook up your foraged bounty on a beach fire.
   **Where:** Various locations in the Jersey National Park and St. Ouen’s Bay
   **Contact:** +44 (0) 7797 886242
   www.wildadventuresjersey.com

3. Seafood Seafaris
   **Who:** Jersey Seafaris
   **What:** If you’re craving an epic island adventure, Jersey Seafaris have got you covered. Escape to the otherworldly islands of Les Écréhous on an exciting RIB adventure. Reach thrilling speeds on the water as you take in stunning scenery, and if you’re lucky, you’ll spot pods of dolphins and seals swimming in your wake. When you shore up at Les Écréhous, roll out a ready-made picnic from The Fresh Fish Company to make your wildest, fishiest dreams come true.
   **Where:** St. Catherine’s Breakwater
   **Contact:** +44 (0) 78297 72222
   www.jerseyseafaris.com
   www.thefreshfishcompany.co.uk

4. Sea Foraging and Oyster Trail
   **Who:** Jersey Walk Adventures
   **What:** Become a hunter-gatherer at low tide, walk between the lines of oyster beds. Discover over 200 types of seaweed and sample the delicious Grouville ‘Jersey rocks’.
   **Where:** Seymour slipway
   **Contact:** +44 (0) 7797 853033
   www.jersey.com/sea-foraging-oyster-trail

5. Champagne and Oyster Tours with the Oyster Farmer’s Wife
   **Who:** Shannon Le Seelleur, the Oyster Farmer’s Wife
   **What:** Discover how oysters are cultivated on one of the most extensive tidal ranges in the world, followed by a tasting over a glass of refreshing champagne.
   **Where:** Seymour slipway
   **Contact:** +44 (0) 1534 854845

6. La Mare Wine Estate Guided Tour and Tasting
   **Who:** Jersey Walk Adventures
   **What:** Reconnect with nature in the beautiful vineyards and orchards of La Mare, in the heart of Jersey’s countryside. Savour handmade wines, spirits, preserves and more on tours and tastings. Open from Easter to October.
   **Where:** St. Mary
   **Contact:** +44 (0) 1534 481178
   www.lamarewineestate.com

7. Jersey Food Tours
   **Who:** Claire Minihane
   **What:** Book a culinary walking adventure and explore Jersey’s natural landscapes, from the sun kissed cabbis planted with Jersey Royals to the oyster beds at low tide. Sample delicious local treats along your way. Come hungry, leave happy!
   **Where:** Gorey
   **Contact:** +44 (0) 7797 903621
   www.jerseyfoodtours.co.uk

8. Meet the Cows at Woodlands Farm
   **Who:** Rex Barker
   **What:** With their golden colouring and dark eyed good looks, meet the local ‘ladies’ at Woodlands, a working dairy farm, with a farm shop selling local and seasonal produce.
   **Where:** St. John
   **Contact:** +44 (0) 7797 854845
   www.jersey.com/woodlands-farm

9. From Royals to Wonders
   **Who:** Clare Minihane
   **What:** Find your favourite local flavour with guide Rex under the Victorian wrought-iron arches of Jersey’s Central Market where local stalls sell produce from Jersey’s land and shores.
   **Where:** Liberation Square, St. Helier
   **Contact:** +44 (0) 7797 752464
   www.jersey.com/royals-to-wonders

10. Barrow at the Manor
    **Who:** Gemma Bartlett and Chris Scott
    **What:** Introducing a fresh new eating experience to the island, taste plates of local ingredients either foraged or dug from the kitchen garden. Meet the chefs at supper clubs and pickling workshops.
    **Where:** Set in the beautiful botanical gardens of Samarès Manor, St. Clement
    **Contact:** When: April to October
    www.facebook.com/barrowatthemanor

11. Faulkner Fisheries
    **What:** A hidden gem - a fish and shellfish vivier housed in a second World War German bunker. Don’t miss the seafood BBQ served throughout the summer and refuel with fish and chips after a long walk in the colder months.
    **Where:** L’Etacq
    **Contact:** +44 (0) 1534 834 300
    www.faulknerfisheries.com

12. Central and Beresford Street Markets
    **What:** An integral part of Jersey’s heritage and a source of pride for many islanders. Both markets are lively, full of colours and smells and home to a wide range of local produce. Ask the vivier in the Beresford Street Fish Market to shock an oyster for you, there and then - a fun and inexpensive way to try this local delicacy.
    **Where:** St. Helier
    **Contact:** Open: Year round
    +44 (0) 1534 447818
    www.jersey.com/central-and-beresford-street-markets

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**Field to fork finds.**

*Jersey’s top foodie experiences.*

1. **Meet Kazz, The Wild Adventurer**
2. **Meet Shannon, The Oyster Farmer’s Wife**
3. **Meet Chris, The Garden Chef**
4. **Meet Richie, The Seasoned Explorer**

**#theislandbreak**

Share your foodie experience.