

Fresh flavours by the sea: From family feasts to foodie festivals, explore England's Coast through your taste buds

From fish-to-fork dining, distillery tours and foraging days out, opportunities to sample local food and drink on the coast are more varied than ever - and this year offers the best selection of choices yet!

Below, [England's Coast](#) - the one-stop-shop for great experiences by the sea - has outlined some of the most delectable foodie destinations along the country's shores.

If you're heading to the [Isle of Wight](#), you know you're in for a culinary treat with the freshest seafood, Isle of White cheeses renowned food sellers such as The Garlic Farm, Tomato Stall, and more - but in Ryde, the food scene is exploding in 2025!

- Opening Easter weekend after its launch last year is [Heron Braai](#), a unique farm-to-fork pop-up dining experience on the beautiful Nunwell Estate, just outside Brading. Come to this joint venture between Nunwell Home Farm, Heron Restaurant, Wight Knuckle Brewery and Wight Whisky for open-fire cooking served with local beers and cocktails.
- New this year will be the opening of The Cellar underneath the [RT Café Grill](#) in Ryde, with two private dining rooms, private bar and bespoke dining. Fine-dining events and cooking classes will also feature.
- James Gregory, former chef at the Heron (one of the Island's top fine-dining restaurants) opened new chef-run sandwich shop, [Craft](#), in Ryde this February. Come here for gourmet sarnies made with local produce, such as the braised shin Sticky Beef toasted sandwich).
- Opening in early summer, [Heron at Robin Hill](#) Adventure Park will offer a cut above the fare you might expect at an attraction. Having worked closely with Michel Roux Jr, enjoy fine-dining during your day out.

With its rolling pastureland, [Dorset's](#) known for its delicious ice-creams, ales, ciders and cheeses - but also its wines!

- Dedicated to producing world-class sparkling wines, [Langham Wine Estate](#) is just 10 minutes' drive from Dorchester. Demand for its multi-award winning wines prompted a further 45 acres of vines to be planted in 2022. Visits are welcomed year-round; take a guided tour with a tasting session and enjoy lunch or afternoon tea at the Vineyard Café.
- Take a tour at [Bride Valley Vineyard](#) near the Jurassic Coast, a working farm with rustic charm offering tours and tastings from May to September. Ale-lovers should

head to [Palmer's Brewery](#), the only thatched brewery in the UK and one of the oldest, brewing since 1794.

- However, the culinary experience to hit the headlines this year is [Catch](#) in Weymouth's Old Fish Market. The freshest high-quality fish and seafood is provided daily from Weyfish, as many as 30 boats a day land their fish here and the restaurant prides itself on not only knowing where and when the fish was caught, but on which boat and by whom. Book well ahead.
- If you want to know how to conjure up a superb seafood supper, learn from the pros at the [Swanage Food & Fish Festival](#), 21-22 June.

Having received a Michelin star for the third year running for Acleaf in Boringdon Hall, [Plymouth](#) offers one of the largest choices of eating out, from cafes and delis to the best vegan-friendly cuisine.

- For the ultimate dining experience, head out on the water with [Plymouth Boat Trips](#). Bring in your catch then visit The Boathouse Café on the Barbican, or Hook and Line at Royal William Yard, to have your very own catch of the day cooked to your liking!
- Visit the oldest working gin distillery in England, [Plymouth Gin](#), and join a Distillery Tour, a Gin Connoisseur's Tour or the Master Distiller's Private Tour and sample products from the range before relaxing in the Refectory cocktail lounge.
- Small-batch brews and craft beers are on tap at the [Steel Brew Co](#) based in Royal William Yard - a great spot for live music, too.
- Check out Cosmic Kitchen, Veggie Perrins or The Hedgerow Hound for great vegan and plant-based options.
- If you're planning ahead, don't miss Flavour Fest, the South West's largest food and drink festival, from 30 May to 1 June.

In Kent's White Cliffs Country, [Deal](#) has been having a foodie moment for some time and from its Saturday market to high street locally sourced stores like the Black Pig butchers or Jenkins & Son fishmongers, tempting tastes are at every turn.

- Forager-cum-chef Lucia Stuart runs Wild Kitchen; join her [Forager's Easter](#) with Beach Hut Feast on 19 April or book a bike and gourmet asparagus picnic.
- Japanese-inspired fusion dining and seasonal cocktails are on the menu at the [Blue Pelican](#) in Deal; its broths, croquettes and cuttlefish have seen rave reviews since opening in 2024.
- Visitors are welcome to drop in for a free tasting without appointment at [Barnsole Vineyard](#), near Sandwich, one of the oldest vineyards in Kent.

From a cinnamon bun workshop to yoga and brunch, [Portsmouth](#) offers an eclectic range of food experiences and relaxed street food as well as independent historic pubs.

- Learn how to make an authentic Indian curry, enjoy a pasta making workshop or try a plant-based Korean street food cookery class at [South Coast Cookery](#), which offers a huge range of courses and classes focusing on global cuisine.
- Join a tour of The Portsmouth Distillery set in the stunning Fort Cumberland at Eastney Point to sample their 'core range spirits' and enjoy the well-stocked bar. There's also a busy line-up of comedy events to really enter into the spirit.

Famed for its fishing heritage, the [Yorkshire](#) coast not only offers the freshest catch of the day but a line-up of great events.

- Four food festivals take place in [Filey](#), the first on 19-20 April followed by events in June, August and October, featuring more than 60 stalls selling fresh seafood, a real ale bar, homemade baked goods and global street food.
- New this year is [Scarborough Food and Drink Festival](#), 12-13 April, offering a mouth-watering selection of foods alongside fairground rides and fun for families.
- Cooking demos, chefs, kids entertainment and live music celebrate the very best of seafood at Whitby Fish & Ships Festival, 17-18 May.
- If you're after a distillery tour, you're spoilt for choice: Choose from Whitby Distillery, Filey Distillery, Spirit of Yorkshire whisky tours or Whitby Brewery.
- And for fish-to-fork, visit Magpie Café in Whitby - voted one of the UK's top fish and chips restaurants in the Fry Awards 2025 for responsibly sourced fish.

- Ends -

For more information on England's Coast visit www.englandscoast.com/en or contact Sheron Crossman, National Coastal Tourism Academy Marketing & Communications: Sheron.crossman@coastaltourismacademy.co.uk or cass@c-pr.co.uk or 07968 255 464.

Notes to editors: The England's Coast project is delivered by the National Coastal Tourism Academy, whose partners include: Discover Yorkshire Coast, The North York Moors National Park Authority, Visit Hull & East Yorkshire, Visit Lancashire, Visit Cumbria, This is Durham, Visit Essex, Visit Thanet, Dover/White Cliffs Country, Visit Brighton, Visit Portsmouth, Visit Isle of Wight and Coastal Cruises Poole.

[The NCTA](#) was established in 2013 to help job creation and economic growth in the tourism economy of coastal towns. It is a not-for-profit organisation, working with industry, coastal destination partners, government departments, academia and national coastal organisations and is the recognised voice of coastal tourism.