



20-21 SEP 25

ABERGAVENNY FOOD FESTIVAL GWYL FWYD Y FENNI



Budget Gluten Free by Becky Excell (Quadrille £20) Photography © Hannah Hughes



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www.abergavennyfoodfestival.com



**All tickets
to be sold in
advance**
BUY ONLINE

**New & Small
Producers
Market**
a buzzing place for
new finds

WELCOME CROESO

Welcome to the 27th Abergavenny Food Festival!

Join us on the Welsh Borders for an immersive foodie weekend (20 & 21 September). Meet growers, producers, exhibitors, caterers, educators, writers, campaigners, chefs and cooks. And while you're here, do visit the numerous independent shops and cafés for which the market town of Abergavenny is renowned.

STROLLER TICKETS

You will need a multi-venue Stroller Ticket to access the markets: Adults - Day: £16, Weekend: £25. 13-15 years - Day: £5, Weekend: £8.50. Free entry for children under 13 if with an adult. To guarantee entry, buy tickets in advance. You can opt to have them posted to you, or you can collect on the day. Buy online: www.abergavennyfoodfestival.com

Opening times:

Saturday 9.30am to 6.00pm*
Sunday - 9.30am to 5.00pm

*The Castle venue is open until 5.00pm on Saturday with last entry at 4.30pm. This is to allow time to prepare for the Party at The Castle.

The Stroller Ticket experience:

- Six fully accessible market venues within easy walking distance of each other.
- Top-notch exhibitors and caterers, chosen for quality and provenance.
- A full programme of demonstrations, talks and debates with some of the brightest lights of the food world.
- Family activities that are entertaining and informative.

TICKETED EVENTS

The Festival also has a programme of individually ticketed events. These include:

- Saturday evening Night Market with entertainment
- Party at The Castle (Saturday evening)
- Drinks Theatre masterclasses / tutored tastings
- Meet The Author sessions
- Talks in the Borough Theatre
- Tastings and hands-on workshops with The Abergavenny Baker
- Forages / walks

A snapshot of the whole experience is laid out overleaf. To get the full picture see 'What's On' at

www.abergavennyfoodfestival.com



TALKS (Borough Theatre)

Tickets for these events are being sold through the Borough Theatre. Buy online at boroughtheatreabergavenny.co.uk or call the Box Office: **01873 850805**. Award-winning bookshop Book-ish will be facilitating post-event book signings.

Saturday

1.30 – 2.30PM

TICKETS: £12.00

Fast Food Revolutionaries

As the hospitality sector struggles, Pizza Pilgrims (Thom and James Eliot) and Beefy Boys (Anthony 'Murf' Murphy and Christian Williams) are bucking all the trends. What's their secret? Tim Hayward gives them a good grilling.

3.30 – 4.30PM

TICKETS: £14.00

All in the Mix – Andi Oliver talks to Gurdeep Loyal

Andi Oliver chats with food-writer Gurdeep Loyal about her recent culinary adventures and their shared interest in the stories of migration and flavourful contemporary re-mixing of traditions.

Sunday

12 NOON – 1.00PM

TICKETS: £14.00

Around the Table – Diana Henry talks to Felicity Cloake

Diana is one of Britain's best-loved food writers. Join her in conversation with friend and fellow food writer, Felicity Cloake. She'll be signing copies of her latest book: *Around the Table: 52 Essays on Food & Life*.

2.00 – 3.00PM

TICKETS: £14.00

Everything You Need to Know about Wine – Olly Smith talks to Matt Tebbutt

Expect a buzz when Olly gets talking with his friend and colleague, Saturday Kitchen presenter Matt Tebbutt about his latest book *Wine: Everything you need to know*.



Diana Henry



CHEF DEMONSTRATIONS (Market Hall) on The Gower Cottage Brownies Stage

STROLLER
TICKET EVENTS

Saturday

10.30 – 11.10AM

Modern Indian – Cyrus Todiwala

Festival favourite Cyrus (chef-patron Café Spice Namaste) gets things started with recipes from his brand new cookbook *Modern Indian*.

11.30 – 12.10PM

Gluten Free on a Budget – Becky Excell

The 'Queen of Gluten Free' showcases recipes from her bestselling book *Budget Gluten Free* which shows how possible and delicious budget-friendly gluten-free food can be.

12.30 – 1.10PM

Genuinely Iconic Welsh – Sam Everton and Calum Smith

Sam (National Chef of Wales) and Calum (Junior Chef of Wales) team up to cook with produce that's distinctively Welsh.

1.30 – 2.10PM

Mexican Table – Thomasina Miers

Thomasina, founder of the Wahaca restaurants, comes back to cook from her new book *Mexican Table* with recipes based around 12 staple Mexican ingredients.

2.30 – 3.10PM

Snack Hacker – George Egg

Enjoy George's unique brand of comedy, cooking and sheer craziness as he hacks snacks to create some unique culinary delights – all brought together in his first cookbook *The Snack Hacker*.

3.30 – 4.10PM

Monsoon – Asma Khan

Asma (owner of London restaurant, Darjeeling Express) is the champion of home-cooked Indian food. Her latest cookbook *Monsoon* draws inspiration from her mother's kitchen in Kolkata.

4.45 – 5.25PM

The Show Stopper – Matt Tebbutt and Olly Smith

Matt and Olly hot-foot it from presenting *Saturday Kitchen* at the BBC studios in London to bring the curtain down on the Saturday demo programme on the Market Hall Stage.

Sunday

9.30 – 10.10AM

Rotary Young Chef Competition Final

Two young culinary star turns will take to the stage, having made it through a hotly contested earlier heat at King Henry VIII 3 to 19 School.

10.30 – 11.10AM

Full of Beans – Amelia Christie-Miller

Amelia, founder of Bold Bean Co and author of *Full of Beans: Delicious Beany Recipes to Obsess Over*, shows that beans can be the heroes of any meal occasion and diet.

11.30 – 12.10PM

Gorse – Tom Waters

Tom is the chef-patron of Gorse, which was awarded Cardiff's first Michelin Star this year. His ingredient-led modern Welsh cooking showcases the best local produce.

12.30 – 1.10PM

Chefs Wanted! – Allegra McEvedy

Allegra (co-founder, fast food chain LEON) shows what 7-13 year olds really want to cook and eat in *Chefs Wanted!* – a cookbook with a winning combo of recipes and ingredients.

1.30 – 2.10PM

Fusão – Ixta Belfrage

Ixta cooks from her new book *Fusão* (fusion in Portuguese) which draws on her mother's heritage and is a proudly untraditional take on the recipes of Brazil.

2.30 – 3.10PM

Flavour Heroes – Gurdeep Loyal

Gurdeep returns with his new book *Flavour Heroes* which is all about fifteen store cupboard staples to elevate and transform everyday cooking. Come join the flavour revolution!

3.30 – 4.10PM

Ready Steady Cook-it – Nick Nairn and Cyrus Todiwala with Kate Jenkins

The Scottish legend and Festival favourite cross cleavers as we reprise the format that launched Nick's TV career. Kate Jenkins (founder, Gower Cottage Brownies) hosts and sees fair play.



FORAGE / WALK

A Stroll Through the Meadows –
with forage expert Liz Knight

Sunday

9.45 – 11.30 AM

TICKETS: £15

Join Liz Knight for a stroll in the Castle Meadows exploring the wild flavours that surround the Festival site. Liz is an author and wild food teacher based in the Black Mountains near Abergavenny where she runs courses about edible wild and garden plants.

INDIVIDUALLY
TICKETED EVENTS





SITE MAP 2025

All Markets and Venues are fully accessible.



**Cooking
over Fire**
sizzling theatre
and BBQ
know-how

Fire Stage Hosts: Hangfire Girls, Sam & Shauna

COOKING OVER FIRE (Castle Grounds)

Sponsored by Maple From Canada

STROLLER
TICKET EVENTS

Saturday

11.00 – 11.40AM

The Hangfire Cookbook 10 Years On – Sam Evans and Shauna Guinn

To celebrate a new edition of *The Hangfire Cookbook*, the fire-stage hosts revisit stories and recipes from their epic road trip around the world of American BBQ.

12.00 – 12.40PM

Boustany – Sami Tamimi

Sami's demonstration takes inspiration from his first solo cookbook *Boustany: A Celebration of Vegetables from My Palestine* – a vibrant journey through that country's culinary traditions.

1.00 – 1.40PM

Heaneys – Tommy Heaney

Tommy has been redefining Cardiff's culinary landscape since opening his flagship restaurant Heaneys in 2018, which showcases his bold and dynamic approach to food and hospitality.

2.00 – 2.40PM

Fusão – Ixta Belfrage

Brazilian-style BBQ from one of the most exciting young cooks around. *Fusão* is the hotly anticipated follow-up to *Mezcla*, Ixta's multi-award winning first solo cookbook.

3.00 – 3.40PM

Mushrooms – Claire Thomson

Bristol-based chef and food-writer Claire has followed up her award-winning book *Tomato* with a companion cookbook, *Mushroom*. Come and see this top cookery teacher at work.

Sunday

11.00 – 11.40AM

The Beefy Boys – Anthony 'Murf' Murphy and Christian Williams

Four mates who accidentally started a street food venture are now running one of the UK's hottest burger businesses. What makes a world-beating burger? Find out with Murf and Christian.

12.00 – 12.40PM

Sama Sama – Julie Lin

Julie is a rising star. Scottish, Malaysian and Chinese influences drive her cooking and are showcased in her debut cookbook *Sama Sama: Comfort food from my Malaysian-Scottish kitchen*.

1.00 – 1.40PM

Pizza Napoli – Pizza Pilgrims

Brothers Thom and James Eliot make their first visit to celebrate the launch of their third book *Pizza Napoli*. Their UK restaurants have been placed 7th in the world's Top 50 Artisan Pizza Chains!

2.00 – 2.40PM

Bar 44 and Grill – Owen Morgan

Demonstrating the Spanish Way with fire. Owen and brother Tom's love-affair with Spain is captured in their exquisite cookbook *Tapas y Copas: This is our Spain*.

3.00 – 3.40PM

The Final Feast – Sam Evans, Shauna Guinn and Owen Morgan

Owen and the Fire Stage hosts cook everything they can get their hands on – and they'll share it with you!



TALKS AND DEBATES IN THE OCTOPUS BOOKS DOME (Castle Grounds)

STROLLER
TICKET EVENTS

Saturday

10.00 – 10.30AM

Free Breakfast Beans – with Amelia Christie-Miller and Claire Thomson

Free baked beans on toasted sourdough, and conversation on all things beans!

11.00 – 12.00PM

Travellers' Tales – Felicity Cloake and Caroline Eden

Felicity uncovers the essence of American food in *Peach Street to Lobster Lane* and Caroline the traditions of Georgia and Armenia in *Green Mountains: Walking through the Caucasus*.

12.30 – 1.30PM

The BBC Food Programme (Radio 4) – Wales's Secret Ingredient: Lessons from Cymru on the Future of Food

Wales is the source of some of the most radical ideas on the future of food. Presenter Sheila Dillon and expert guests find out why, and how ideas are being turned into action.

2.00 – 3.00 PM

BBC Inside Science (Radio 4) – Wood, Smoke and Science: Cooking Over Fire

Here the fire pit is our science lab. Presenter Marnie Chesterton and guests bring a sprinkling of chemistry and a squeeze of physics as they invite you to explore the science of cooking over fire.

3.30 – 4.30 PM

The Food Quiz

Do you know your *pommes* from your *pommes de terre*? Your charcuterie from your tutti frutteri? You may be the winner in Monsieur Bonbon and Madame Saucisson's hilarious food quiz.

Sunday

11.00 – 12.00PM

Edible Education – How can children learn to eat well?

From school meals to home meals; policy to community. How to help children acquire good food habits. Chair, Kevin Morgan. Panel, Kim Smith, Claire Thompson, Angharad 'Rag' Underwood.

12.30 – 1.30PM

A Taste of Palestine: Boustany – Sami Tamimi in conversation with Melissa Thompson

The British-Palestinian chef and co-founder of the Ottolenghi restaurant group talks about his first solo cookbook *Boustany* – 'my garden' in Arabic – celebrating the vegetable dishes he grew up with. Melissa Thompson is an award-winning food writer and author.

2.00 – 3.00PM

Home Made – Kate Humble and Friends

In the spirit of her recent book *Home Made*, Kate introduces some of the inspiring craftspeople who grow and make the food we eat.

3.30 – 4.30 PM

Food Quiz

Monsieur Bonbon and Madame Saucisson close the show at the Dome with another round of irreverent, uproarious quizzing.

FAMILY ACTIVITIES (Castle Grounds)

STROLLER
TICKET EVENTS



Family Fun
come to the Castle
and play

Castell Howell Kids' Cookery School sponsored by Castell Howell

The Cookery School is run by Sara Butler of Cook Stars Newport Ebbw Vale and Monmouthshire.

These places are free. Some have been allocated for advance booking. See link on website 'Family Activities' page. The remainder can be booked on the day. First come, first served.

Children aged 5 and above can be left. Younger children MUST have an adult stay with them at all times. No alcohol allowed in the tent.

Join Sara and friends to make Welsh Oggies!

Saturday Sessions

9.30AM - 10.30AM (AGES 2-11)
11.00AM - 12.00PM (AGES 2-11) SESIWN IAITH GYMRAEG /
WELSH LANGUAGE SESSION
12.30PM - 1.30PM (AGES 2-11)
2.00PM - 3.00PM (AGES 2-11)
3.30PM - 4.30PM (AGES 2-11)

Sunday Sessions

9.30AM - 10.30AM (AGES 2-17) QUIET SESSION*
11.00AM - 12.00PM (AGES 2-11)
12.30PM - 1.30PM (AGES 2-11)
2.00PM - 3.00PM (AGES 2-11)
3.30PM - 4.30PM (AGES 2-11)

* This is a Quiet Session for children who may need additional help. Parents are welcome to stay and cook alongside their child(ren).

Other Activities (Lower Lawn)

Willow Weaving Workshop: Make willow dragonflies, birds and snails, with Becky and Jon White.

Pot et Fleur Flower Crowns: Make charming headdresses, with flowers grown locally by Frani and Harriet.

Air Tatts: Air brush temporary tattoos for all ages, which last up to 7 days, by Polly Powell.

Funky Monkey Face Painting: Fabulous animals and sea creatures created with face paints.

Bees for Development: Bees for Development believe in the power of bees to create sustainable livelihoods for people around the world.

Freddie's Flowers: Fabulous, fresh seasonal flowers, delivered to your door.

Stump Up for Trees Stall: A community-based charity focused on woodland creation and enhancing biodiversity in the Bannau Brycheiniog area of south-east Wales.

Amazing Bees: Learn about Darwinian Bee Keeping from Christian Maass; study live bees and try soothing beeswax and propolis balms.

Riverford Organic Farmers: Devon based, employee owned, Organic Veg Box Scheme. Fruit 'n' veg at their seasonal best, fresh from the farm to your door.

Fun and Games: Join Monsieur BonBon and Madame Saucisson for traditional family games and challenges with donuts!

Baby Feeding and Changing Tent: See location on map.

LOCAL & VOCAL STAGE (Castle Grounds)

Sponsored by Taylor & Co Estate Agents, Abergavenny



Kate Humble and Monmouthshire pupils

Saturday

10.30 – 11.15AM

Local Food Stories

Hear from local food producers and businesses. Treat ears and tastebuds and settle in for nourishing food tales.

11.30 – 12.15PM

Slicing Up The Pie – how local food businesses decide what to charge us

Join the owners of three Abergavenny food businesses for a peek behind their menus and an insight into the constant choices and compromises they have to make.

12.30 – 1.15PM

Changing Course: how local food can heal the River Usk

Our local river is not well. Join our panel to explore the changes needed at all levels to protect our river and build healthy, affordable food resilience.

1.30 – 2.15PM

Making Life Better with Bees

Bees for Development bring a taste of their prize winning Chelsea Flower Show balcony garden and discuss its key themes and inspiration.

2.30 – 3.15PM

Reimagining the Corned Beef Pasty: Food, Heritage and the Future

Exploring how a legacy food tied to colonial trade and wartime scarcity became a national staple and what it would mean to reimagine that dish in a deforestation-free world.

STROLLER
TICKET EVENTS

Local &
Vocal
growers,
campaigners &
artists

3.30 – 4.30PM

The Soundtrack to My Family and Other Rock Stars with Tiffany Murray and local musicians

Tiffany Murray's fantastic memoir is brought to life with live music from local musicians and tales from the legendary Rockfield Studios.

Sunday

10.30 – 11.15AM

Local Food Stories

Hear from local food producers and businesses. Treat ears and tastebuds and settle in for nourishing food tales.

11.30 – 12.15PM

How Monmouthshire Lost Hundreds of Acres of Horticulture... and how do we get it back?

Greener Abergavenny presents a lost history of Abergavenny's horticultural heritage and discusses what it might take to get the region growing food and veg at scale again.

12.30 – 1.15PM

Laith Coll Bwyd Cymraeg / The Lost Language of Welsh Food

Hosted by Welsh language historian, Carwyn Graves. Why Welsh food-related vocabulary has faded out, and why it matters. Welsh language session. *Simultaneous translation headset for non-Welsh speakers.*

1.30 – 2.15PM

Hay Shantymen

Hay Shantymen sing traditional and modern songs from the sea with warmth, wit and big harmonies.

2.30 – 3.15PM

Street Food and Other Stories – with Gail Sequeira

The food we love across the world holds stories within it. It connects us like nothing else. Brecon Author Gail Sequeira shares tales of great adventure and simple pleasures.

3.30 – 4.30PM

Local & Vocal Sessions

Featuring local musicians and bands.

HENSOL CASTLE DRINKS THEATRE

(Angel Hotel Ballroom)

INDIVIDUALLY
TICKETED EVENTS

All tickets
to be sold in
advance
BUY ONLINE
£17.50

Tutored Tastings exploring alcoholic beverages, plus cheeses, and ferments. Events serving alcohol are restricted to over 18s.

Tickets: £17.50

Friday

6.30 – 7.30PM

The Secrets of Booze – Dai Wakely and Kyle Jones, Hensol Castle Distillery

Learn about the modern methods and raw materials that go into building an award-winning spirits brand. Dai and Kyle will show you how they build a compounded and distilled spiced rum.

Saturday

10.30 – 11.30AM

A Cheesemonger's Tour de France – Ned Palmer

The best-selling author and cheese geek introduces his new book *A Cheesemonger's Tour de France*, winner of a 2024 André Simon Award. Sample the best French cheeses and hear tales of his journey.

12.00 – 1.00PM

Welsh and English Wines – Jane Rakison

Back by popular demand, wine expert Jane Rakison hosts a tasting session that will bring you up to speed on the fast-moving and exciting world of UK wine-making.

1.30 – 2.30PM

Still Wild – James Harrison-Allen and Kate Hawkings

James is the creator of Still Wild, one of Britain's most remarkable micro-distilleries specialising in foraged botanicals to make gins and vermouths. He is joined by cocktail expert Kate Hawkings,

3.00 – 4.00PM

Tequila Tequila – Millie Milliken

A tour through the world of tequila with the author of *Tequila: A Tasting Course* – a first comprehensive account of the popular Mexican spirit, along with recipes for cocktails old and new.

4.30 – 5.30PM

Tasting Notes – Pete Brown

Tasting Notes: The Art and Science of Pairing Beer and Music is Pete's latest, long-awaited book. What tunes has he chosen for Abergavenny? What beers to match? Settle in. He has the science.



Sunday

10.30 – 11.30AM

Ferments – Sam Cooper

Sam, author of *The Fermentation Kitchen: Recipes and techniques for kimchi, kombucha, koji and more* shares the principles and techniques of fermentation to open up a new world of flavour.

12.00 – 1.00PM

Beat The Experts – Matching beer and cheese with Pete Brown, Ned Palmer, Luke Manifold and Carwyn Adams

Match fine Welsh beers with fine Welsh cheeses. See how your views compare with in-house experts. With beers from Lucky 7 Beer Co, and cheeses from Caws Cenarth Dairy.

1.30 – 2.30PM

The Japanese Way of Whisky – Dave Broom

On the occasion of a new and fully-updated edition of his classic John Avery Award winning book *The Way of Whisky*, Dave hosts a tasting of Japanese whisky and discusses what makes it Japanese.

3.00 – 4.00PM

How to Build a Welsh Cocktail – Ioan Pearce and James Harrison-Allen

Shaken, stirred or built? Find out how to create superb cocktails with two of Wales' most exciting young distillers from Dà Mhile and Still Wild respectively.

INDIVIDUALLY
TICKETED EVENTS

All tickets
to be sold in
advance
BUY ONLINE
£6

MEET THE AUTHOR

(Abergavenny Library)

The best of this year's writing on food, cooking, and culinary travel. Engage directly with award-winning authors. Informal small-group sessions.

Tickets: £6.00.

Saturday

10.30 – 11.30AM

My Family and other Rock Stars – Tiffany Murray talks to Pete Brown

This charming memoir with recipes recalls growing up at the legendary Rockfield Studios where Tiffany's mum, Joan, was in-house Cordon Bleu chef for the crème de la crème of 70's rock and roll.

12.00 – 1.00PM

Sama, Sama – Julie Lin in conversation with Amelia Christie-Miller

Julie's debut book *Sama Sama* is the Malay way of saying 'you're welcome' and reflects the spirit of her cooking and personality. It's all about comfort, warmth and welcome. Her star is rising fast.

1.30PM – 2.30 PM

Chefs Wanted! – Allegra McEvedy in conversation with Jess Lea-Wilson

Allegra McEvedy MBE, co-founder of LEON, focuses on what children enjoy to eat and cook with her ninth cookbook *Chefs Wanted! More Than 40 Delicious Recipes for Curious Cooks*.

3.00 – 4.00PM

Budget Gluten Free – Becky Excell in conversation with Rachael Watson MD, The Abergavenny Baker

Becky, aka the 'Queen of Gluten Free' is a firm believer that these foods should be affordable and accessible to all. Her latest book *Budget Gluten Free* tackles that problem head on.

4.30 – 5.30PM

The Mexican Table – Thomasina Miers with Shauna Guinn

Thomasina's book *Mexican Table: 100 Recipes, 12 Everyday Ingredients From the Heart of Mexico* is the result of a six month family culinary trip to that country where she cooked with great chefs.



Sunday

10.30 – 11.30AM

Green Mountains – Caroline Eden in conversation with Kate Humble

Travel writer Caroline's evocative style shines through in *Green Mountains* – a collection of recipes gleaned from recent travels on foot in the hills and valleys of Georgia and Armenia.

12.00 – 1.00PM

Monsoon – Asma Khan in conversation with Gurdeep Loyal

Asma is founder of the restaurant Darjeeling Express, and Chef Advocate for the UN World Food Programme. Her latest cookbook is *Monsoon: Delicious Indian Recipes for Every Day and Season*.

1.30 – 2.30PM

The Snack Hacker – George Egg in conversation with literary publicist Fiona Smith

George is the star of some of the UK's most bizarre cooking shows. His brand new cookbook *The Snack Hacker* is "the cookbook I've been waiting for my entire life" says James Acaster.

3.00 – 4.00PM

Bread and War – Felicity Spector in conversation with Caroline Eden

Felicity, a TV News producer, became involved in Bake for Ukraine. Her book *Bread and War: A Ukrainian Story of Food, Bravery and Hope* is all about the people she met on her travels.



STALLHOLDERS & CATERERS

All exhibitors are subject to change. Correct at time of going to print.

MARKET HALL

- ALEX GOOCH
- ARTISTRAW CIDER
- BETTINA REEVES
- BLACK MOUNTAINS SMOKERY
- BLODD WELSH
- BOOKISH
- CARMARTHEN HAM
- CAWS TEIFI CHEESE
- COEDCANLAS
- COTSWOLD ORCHARD HERBS
- CRWST
- DÀ MHILE DISTILLERY
- GOWER COTTAGE BROWNIES
- HALEN MÔN ANGLESEY SEA SALT
- HAY DISTILLERY
- HENSOL CASTLE DISTILLERY
- HIVE MIND/ WYE VALLEY MEADERY
- MARCHES MUSHROOMS
- MAYHAWK LTD
- NOLO COCKTAILS
- OLYFO (AT ENTRANCE)
- SEEDS OF ITALY
- SOBREMESA DRINKS
- THE CRAFTY PICKLE CO
- THE OLIVE PRESS
- THE SHROPSHIRE MACARON CO

UPPER BREWERY YARD

- ATLANTIC EDGE OYSTERS
- BRECKLAND ORCHARD
- BRECON CHOCOLATES
- BUCKWOOD STUDIOS
- FLINT AND FLAME
- FREDA'S PEANUT BUTTER
- FROME VALLEY VINEYARD
- ISLE OF WIGHT TOMATOES
- LITTLE BATH
- MAMGU WELSHCAKES
- MR TODIWALA'S PICKLES
- NUTTY BUT NICE
- SANT ELIA
- SHROPSHIRE SALUMI
- SIBLING DISTILLERY
- STILL WILD
- THE BLAENAFON CHEESE CO
- THE GARLIC FARM
- THE QUEEN BEE HONEY COMPANY
- TIR & MOR WELSH DRY GIN
- TRACKLEMENTS
- TWO FARMERS
- TY GWYN CIDER
- WELSH COFFEE CO
- WELSH CONNECTION
- WYE VALLEY BREWERY

CHEESE & WINE MARKET

Sponsored by Caws Cenarth

- BRYNGAER GOATS CHEESE
- CAWS CENARTH CHEESE
- CWM DERI WINES AND LIQUEURS
- EL COFFEE SHACK
- FELTHAM'S FARM
- FFYNNON WEN FARM
- FLOWERHORN BREWERY
- FOREVA FARMERS
- FURNACE PROJECTS
- GASM DRINKS
- HAY CHARCUTERIE
- JUMI CHEESE
- MONKLAND CHEESEMAKERS
- MONNOW VALLEY CIDER
- THE BATH SOFT CHEESE CO
- THE DELL VINEYARD
- THE PEMBROKESHIRE CHEESECAKE CO
- USK VALLEY CHEESE COMPANY

TIVERTON MARKET

- BARTI RUM
- BEE WELSH HONEY
- BRITISH CASSIS
- BURREN BALSAMICS
- CAFE CANNOLI
- CASCAGE GIN (JHN GIN LTD)
- CHANTLER TEAS
- DRINKS KITCHEN
- GINGERBEARD'S PRESERVES
- GROUNDS FOR GOOD
- KITCHEN FLOWERS
- LANGTONS FARM CYF
- LUCKY 7 BEER CO
- MAGGIE'S AFRICAN TWIST
- MOUNTAIN MEAD
- PEMBROKESHIRE CHILLI FARM
- PEMBROKESHIRE GOLD
- ROSE & RAMBLE
- SA SAUCES
- SAPLING SPIRITS
- SHORKK
- SILVER CIRCLE DISTILLERY
- SIZZLERS PRIME MEATS
- STONY GROVES
- SUMPTUOUS BAKERY
- THE FUDGE FOUNDRY
- THE FUNGI FOLKS
- THE PUDDING SHOP
- TWO STICKS FORGE
- WELSH PGI
- WELSH HOMESTEAD SMOKERY
- WIGMORES



SATURDAY NIGHT MARKET & ENTERTAINMENT

6.30 - 9.30pm
Venue: Brewery Yard
Tickets: £7.00

THE CASTLE

- AMAZING BEES
- BAO SELECTA
- BEES FOR DEVELOPMENT
- BOOK-ISH
- CAFÉ SPICE NAMASTE
- COALTOWN COFFEE ROASTERS
- DÀ MHÍLE GIN BAR
- EL CABRON TACOS
- FEAST PEMBROKESHIRE
- FIRE & FLANK
- FIREPITS UK
- FREDDIE'S FLOWERS
- GOWER DOUGHNUT CO
- MAPLE FROM CANADA
- NETHERTON FOUNDRY
- ORIGIN PIZZA
- PASO-PRIMERO
- PASTA A MANO
- RIVERFORD ORGANIC FARMERS
- STUMP UP FOR TREES
- WELSH MOUNTAIN CIDER

CROSS STREET

- THE ONION MAN

MARKET STREET

- RSPB

FROGMORE ST / LION ST CORNER

- PURE PET FOOD

LOWER BREWERY YARD & STREET FOOD NIGHT MARKET

ANTUR BREW CO

BARRY ISLAND SPIRITS CO

CARDIFF DOUGH AND CO

CEYLON AND BEYOND

CHOCK SHOP

DERW COFFEE

DISH BY ART

ISABEL'S BAKEHOUSE

KERALAN KARAVAN

LAHMACUN

MAC DADDIES GOURMET MAC & CHEESE

MEAT AND GREEK

NIXON FARMS PENMINCAE WELSH BLACK BEEF AND LAMB

LE GRANDE BOUFFE

NOBA KITCHEN

ROWLESTONE FARM ICE CREAM

SQUEEZING

STEDMAN BROTHERS EVENTS

SUGARLOAF CATERING

THE BEEFY BOYS

THE CHEESE BOYS STEAK & RACLETTE

THE MIGHTY SOFT SHELL CRAB

THE PIZZA BOX

THE SPANISH BUFFET

THREE POOLS

TOP THAT CATERING

TWO FARMERS

WOK 'N' ROLL

NEW & LOCAL PRODUCERS' MARKET

Sponsored by Griffiths

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ABERGAVENTNY BAKER COOKERY SCHOOL

No.1 The Courtyard, Lion Street

INDIVIDUALLY
TICKETED EVENTS

These hands-on small group workshops and tastings are a collaboration between the Festival and Abergavenny Baker. See full event details on our website 'What's On' page.

Saturday

11.00 – 12.00PM

TICKETS: £14.50

Tutored Olive Oil Tasting with OLYFO

1.00 – 2.30PM

TICKETS: £25.00

Rachael Watson – Vietnamese Banh Mi (cookery workshop)

5.00 – 6.00PM

TICKETS: £14.50

Tutored Olive Oil Tasting with OLYFO

Sunday

1.00 – 2.30PM

TICKETS: £25.00

Rachael Watson – Fougasse and French Beans (cookery workshop)

SPONSORS



Thank you to all our 2025 sponsors and supporters. Next year's Festival takes place over the weekend of 19 and 20 September. There are many different ways to get involved. Interested in finding out more? Please email Festival Director, Lucie Parkin. See contacts page at www.abergavennyfoodfestival.com.