



Don't just visit the Burren... Taste it!



The fertile valleys of the Burren have long been known for their quality food produce, particularly for the production of beef and lamb thanks to a unique and ancient system of farming. In recent years, this food tradition has expanded through the emergence of many award-winning chef-led restaurants and high quality artisan food producers, as well as an increase in practising market gardeners and growers.

We invite you to join us and get involved in our Burren Food Story. We are passionate about our food, growing and producing it locally for you to enjoy. The Burren Food Trail is more than a listing of quality food establishments in the area – it aims to uncover for you the path that your food takes from field to plate. You can decide for yourself how to follow the trail stop at every point or else dip in and out along the way, according to your taste, interest and location.

The members of the Burren Food Trail are bound by their commitment to building a sustainable future for the region. Each of the featured restaurants offers a Burren Food Trail Signature Dish to savour. Each member has achieved recognised quality awards and standards, and has also signed up to the Burren Food Trail Customer Promise: you will find staff who are knowledgeable about the regional food story, menus which state the source of local produce, information on local food events and markets as well as a commitment to maximise the use of local ingredients in all prepared food.

THE BURREN FOOD TRAIL is a joint initiative of the Burren & Cliffs of Moher Geopark and the Burren Ecotourism Network. Both organisations are committed to the promotion of responsible tourism that conserves the environment and improves the well being of local people. They work together to promote The Burren & Cliffs of Moher Geopark as a leading sustainable visitor destination, celebrated for high standards in visitor experience, conservation and learning.



**Burren Nature Sanctuary & Café**

Taste of the Burren Savoury Scone: Burren Nature Sanctuary & Café in Kinvara on the Wild Atlantic Way is set on a 50 acre organic farm featuring Burren habitats of shattered limestone, ancient woodland, a disappearing lake and wildflower meadow. We believe in fresh, local, healthy ingredients, our Burren Food Trail signature dish is a savoury scone made from spinach, cheese and walnut served with Burren Gold Cheese, seaweed salad garnish and homemade tomato relish.

**Where:** Clonalea, Kinvara, Co. Galway.  
**When:** 10-6 daily.  
**Getting there:** GPS CO-ORDINATES: N53.1292128 W8.93008232

Tel: 00353 (0) 91 637444  
www.bns.ie

**St. Tola Goat Farm**

Siobhan Ni Ghairbith and her team at St Tola make award winning and critically acclaimed artisan goats cheeses. The selection ranges from young fresh Crottin through to beautiful ash covered Logs. All St Tola cheese is handmade and matured to suit customers' individual requirements. Visitors will get to see our beautiful farm, our lovely animals and learn about sustainable farming practices. Tours include a history and a simple demonstration of our range of cheeses, as well as a full tasting of our cheeses.

**Where:** Maurice's Mills, Ennistymon, Co. Clare.  
**When:** Open all year round. Pre-booking is essential for visits. See website.  
**Getting there:** GPS CO-ORDINATES: N52.903140300, W-9.17835600

Tel: 00353 (0) 65 683 6633  
www.st-tola.ie

**Gregans Castle Hotel**

Sustenance for the body and soul. Luxury and gourmet retreat Gregans Castle Hotel has received many awards for its food, including 3 rosettes from the AA for 'culinary mastery and excellence', and the RAI Best Hotel Restaurant in Ireland Award 2017. Delight in the signature dish of new Head Chef Robbie McCauley "Roasted Loin of Kilshanny Lamb, Wild Garlic, Turnip, Madeira Jus" This dish takes two fantastic ingredients from the Burren (the Lamb and the Garlic) and pairs them with Madeira

**Where:** Ballyvaughan, Co. Clare  
**When:** 6:00pm to 9:00pm Tuesday, Wednesday, Friday, Saturday, Sunday  
**Getting there:** GPS CO-ORDINATES: N53.076986, W-9.186287

Tel: 00353 (0) 65 707 7005  
www.gregans.ie

**Falls Hotel**

Food is such an important element of our offering at The Falls Hotel & Spa. We are proud of our unique location with the Burren & Cliffs of Moher Geopark and serve up a wide variety of dishes using wonderful locally sourced products. Enjoy your meal with a gorgeous view over the cascades and the Inagh river, in either our casual Dylan Thomas Bar or our, slightly more formal Cascades Restaurant. We are open for lunch and evening meals all year round.

**Where:** Falls Hotel & Spa, Ennistymon  
**When:** All Year around  
**Getting there:** GPS CO-ORDINATES: N52.9357752, W-9.331619

Tel: 00353 (0) 65 7071004  
Email: reservations@fallshotel.ie  
www.fallshotel.ie

**Burren Gold Cheese @ Aillwee**

Burren Gold is a firm textured, Gouda style Farmhouse Cheese with a rich creamy taste and a wonderful yellow-golden hue. It is made, in the traditional way, at the Aillwee Farm Shop. The cow's milk used to make Burren Gold comes from a neighbouring Friesian Dairy farm. The cows graze on only the unique nutrient rich grasses of The Burren. Available in six different flavours, Plain, Garlic and Nettle, Smoked, Black Pepper, Cumin and Piri Piri, Burren Gold can be tasted every day at our Farm Shop.

**Where:** The Farm Shop, Aillwee Cave & Birds of Prey Centre, Ballyvaughan.  
**When:** Monday – Sunday 10am – 6pm.  
**Getting there:** GPS CO-ORDINATES: N53.091838 W9.150317

Mobile: 00353 (0) 65 707 7036  
www.aillweecave.ie

**The Redbank Food Company**

Trading seafood since 1962, Gerry arrived in 1987 and Ciara grew up eating the seafood. Now, as a family business, Gerry and Ciara work together sending Flaggy Shore Oysters around Ireland, Europe, Middle East and Asia. They now also offer Oyster workshops where they will teach you how oysters grow, what's involved in getting them to market, all before you pick your own straight from the sea and learn to shuck them. Discover the flavour and how oysters can taste different from bay to bay.

**Where:** The Red & Turquoise Building, New Quay Pier, New Quay, Burren, Co. Clare  
**When:** Tours available Tues – Friday 2-5pm. Outside of these hours available upon request  
**Getting there:** GPS CO-ORDINATES: N53.1569235, W-9.076372

Tel: 00353 (0) 86 2549837  
www.redbankfoodco.com

**Wild Kitchen**

A sustainable rural food project on the Wild Atlantic Way. Organic veg, wild plants, herbs, fruit and seaweed are grown and harvested to create a fully immersive wild food experience. Take a walk in the wild and learn to harvest sustainably 14 different seaweeds and how to use them. Discover your fifth taste "Umami". Join our interesting wild food workshops and food events. Re-connect with nature and discover the world of wild food.

**Where:** Wildkitchen, Callura South, Lahinch, Co. Clare  
**When:** From February through to October  
**Getting there:** GPS CO-ORDINATES: N53.72244, W9.10264

Mobile: 00353 (0) 87 687 7890  
www.wildkitchen.ie

**Hazelwood Lodge**

We pride ourselves in offering our guests a comfortable, peaceful and relaxing stay in the tranquillity of the Burren. At Hazelwood Lodge we have a strong passion for food and try create something a little different. Our main focus is sourcing good quality ingredients from local artisan producers. All our Breads & Confectionary are homemade. Kefir & Smoothies for health conscious guests. All our vegetables are organically grown in our Polly tunnel therefore our veggie breakfast changes regularly depending on what is available seasonally in the garden.

**Where:** Hazelwood Lodge, Ballyvaughan, Co. Clare  
**When:** Mid February until end of October  
**Getting there:** GPS CO-ORDINATES: 53.1061°N, 9.1557°W

Tel: 00353 (0) 65-7077092  
Email: info@thehazelwoodlodge.ie  
www.hazelwoodlodge.ie

**Hyland's Burren Hotel**

Hylands Burren Hotel is a long established hotel in the village of Ballyvaughan and is locally owned and managed by the Quinn family. They are passionately committed to serving good quality food using the very best local produce and delighting our customers with excellent customer service. Their menu is focused and changes with the seasons as, they are open all year. A warm welcome of wood burning fires mixed with the tranquillity of bygone charm and traditional hospitality will greet you upon arrival.

**Where:** Main Street, Ballyvaughan.  
**When:** Open all year.  
**Getting there:** N.53.1155333, W.-9.14942399999967

Tel: 00353 (0) 65-7077037  
www.hylandsburren.com

**Burren Free Range Pork Farm**

Have you ever seen rare breed pigs out in the open air? What is a traditional small sustainable farm like in the Burren? Have you ever experienced what grass fed pig meat tastes like? Here's your chance to see and taste Burren Free Range Pork's pigs for an afternoon outside the village of Kilfenora. We will have a wander around the farm so you can see the pigs in action and afterwards get to taste some of our award winning meats. The farm shop is stocked with our meats, if you would like to bring some local delicatessen with you on your journey back.

**Where:** Cahirminnaun, Kilfenora, Co. Clare  
**When:** Afternoons by appointment  
**Getting there:** GPS CO-ORDINATES: N 52.98621011, W-9.19233726

Tel: 00353 (0) 65 708 8931  
Mobile: 00353 (0) 86 881 5974  
www.burrenfreerangepork.com

**The Cheese Press**

The award winning Cheese Press is a 100% organic speciality food shop in market town of Ennistymon, Co. Clare, along the Wild Atlantic Way. We are here to bring great food to great people!

**Where:** Main St Main St, Ennistymon, Co. Clare, V95 H9AW  
**When:** Monday – Saturday 08.00 – 18.00  
**Getting there:** GPS CO-ORDINATES: 52°56'24.6"N 9°17'36.7"W

Mobile: 00353 (0) 85 760 7037

**Wild Atlantic Lodge**

The Wildflower Restaurant situated in The Wild Atlantic Lodge in the centre of Ballyvaughan Village in the Heart of the Burren. We pride ourselves on the Quality of our locally sourced Beef and Lamb. Our family has been involved in Beef and Lamb production in West Clare for the last 70 years. All of the Beef and Lamb that we use in our dishes is purchased in North Clare and finished on our family farm in Kilkee.

**Where:** Main Street, Ballyvaughan, Co. Clare, Ireland  
**Getting there:** GPS CO-ORDINATES: N53°6'57.035°W 9°8'53.108°

Tel: 00353 (0) 65 7077003  
Email: info@thewildatlanticlodge.com  
www.thewildatlanticlodge.com

**Gleninagh Lamb**

Gleninagh Lamb from farm to fork. We pride ourselves on high quality lamb. All our lambs are grass fed in the heart of the Burren and are free to roam from field to field. The type of sheep we farm are Texel and Suffolk, both known for their excellent carcass quality and high lean meat content. The lambing season starts in March and lasts for about four weeks. Our goal is to have our Gleninagh Lamb ready for market from August on.

**Where:** Gleninagh, Ballyvaughan, Co. Clare.  
**When:** By appointment from April onwards.

Mobile: 00353 (0) 86 812 8129  
00353 (0) 86 101 2289  
e: farmdirect@gmail.com

**Fitz's Bar @ Hotel Doolin**

Fitzpatrick's Eatery is famous for its Traditional Irish music and nightly sessions. Home of the 'Doolin Writers Weekend' & 'Doolin Folk Festival'. We also serve our own Beer, a smooth red ale called 'Dooliner'. A treat anytime of the day for a spot of casual dining- we offer mouth-watering local seafood and meats. Our signature dish 'The Aran Currach' is fast becoming a thing of a local legend, a tower of the finest local seafood for sharing with friends.

**Where:** Fitz's Cross, Doolin, Co. Clare.  
**When:** Year-round  
**Getting there:** GPS CO-ORDINATES: N.53.016061, W.9.377281

Tel: 00353 (0) 65 707 4111  
www.hoteldoolin.ie

**Kieran's Kitchen @ The Roadside Tavern**

Centrally located in the Burren Region, The Roadside Tavern in Lisdoonvarna has been a central meeting place for locals and visitors for well over a hundred years. Kieran's Kitchen at The Roadside Tavern offers a great place to eat, drink and relax, with traditional music most evenings, our own micro brewery and of course an award-winning food menu. Why not try our signature dish of Burren Smokehouse Hot Smoked Salmon served on a base of spring onion mash, wilted greens and a wholegrain mustard, lemon and cream sauce.

**Where:** Lisdoonvarna, Co. Clare.  
**When:** 12pm-4pm; 6pm-9pm. Mid-March to late October.  
**Getting there:** GPS CO-ORDINATES: N.53.02851, W.9.29082

Tel: 00353 (0) 65 707 4084  
Mobile: 00353 (0) 85 270 4686  
www.roadsideatavern.ie

**Burren Fine Wine & Food**

Enjoy a plate of Wild Atlantic delights Smoked Fish, Cured Meats, Regional Cheeses, Artisan Pickles and Ferments. Indulge in our unique Burren Panini, our take on an Irish Ruben with O'Herlihy's Spiced Beef, Burren Gold Cheese, and our Chef's Sauerkraut. Soups and Salads made with locally farmed ingredients, Seasonal Specials and a range of decadent Homemade Desserts. Our Dishes follow the rhythm of the season drawing on the best of what the Burren has to offer and enlivening them with sweet and savory touches. Serving them with our delicious home made scones, breads, pickled vegetables and condiments.

**Where:** Corkscrew Hill Road, (N67), Ballyvaughan.  
**When:** Open Daily Mid May to Mid-September.  
**Getting there:** GPS CO-ORDINATES: N 53 05.411 W 9 10.396

Mobile: 00353 (0) 87 763 3241  
www.burrenwine.ie

**Kinvara Farmers Market**

Kinvara Farmers Market is renowned for its friendly atmosphere, live music and vast array of fresh local produce and crafts. This includes cheese, vegetables, fish, eggs, organic bread, seasonal fruits, bedding plants and herbs, bagels, cakes, jams, honey, olives, soup and snacks, crepes, hot dogs, Asian food, along with natural soap, creams, jewellery, cards, handmade notebooks, fairy dolls, paintings and woolen jumpers.

**Where:** Main Street in the heart of Kinvara.  
**When:** Every Friday, April – November, from 10.00am to 2.00pm.

Mobile: 00353 (0) 87 9495 769  
www.www.kinvara.com/farmersmarket

**Linnane's Lobster Bar**

Linnane's Lobster Bar overlooks the Atlantic Ocean to the back and the rocky hills of the Burren to the front. During the summer months, sit outside and enjoy the sea air and wonderful view or, in less favourable weather, stay by the welcoming open fire. While our emphasis is on seafood, we also serve a variety of other dishes – meat and vegetarian. Fittingly, our signature dish is a Seafood Platter of organic smoked salmon, prawns, crab meat, crab claws, mussels & clams, served with traditional home-made brown bread.

**Where:** 2 New Quay, The Burren.  
**When:** Summer: restaurant open daily at 12.30pm; Winter: restaurant open Friday-Sunday at 12.30pm.  
**Getting there:** GPS CO-ORDINATES: N.53.156196, W.-9.076048

Tel: 00353 (0) 65 707 8120  
Mobile: 00353 (0) 87 818 8697  
www.linnanesbar.com

**Seaview House Doolin**

Sea View House bed and breakfast in Doolin village has gained recognition for their use of locally sourced and home grown ingredients. By sourcing almost all their food from either local producers or their farm and garden, they have significantly reduced the food miles it takes to create their delicious breakfasts. Choose from a sumptuous breakfast buffet of home poached fruit's, artisan cheese, home made yoghurt and much more before being served a low food mile dish prepared to order from their kitchen. Darra and Niall's farm-to-table award winning food is the perfect way to start your day.

**Where:** Doolin, Co. Clare.  
**Getting there:** GPS CO-ORDINATES: N53 00.734°, W-9 23.065 °

Tel: 00353 (0) 87 2679617  
Email: reservations@seaview-doolin.ie  
www.seaview-doolin.ie

**Stonecutters Kitchen**

Situated just 1.5km north of the Cliffs of Moher we are a family run, bistro style, mid price range, restaurant set in a 100 year old traditionally built stone cottage. We offer a warm welcome to the whole family from our local staff, with our award winning children's menu, toys & playground, outside seating with views of the Atlantic. Burren Food Trail Signature Dish – StoneCutters Crispy Burren Fish Cakes. Crispy fish cakes with Burren Smokehouse hot smoked, smoked haddock, hake & fresh salmon, mixed with mashed potatoes and wrapped in crispy breadcrumbs.

**Where:** Cliffs of Moher Road, (R478) Doolin, Co. Clare.  
**When:** 11am – 9.30pm high season; 12 – 8pm mid season; 12.30 – 6pm low season; open from Easter to end of October.  
**Getting there:** GPS CO-ORDINATES: N 52°59.556 W 9°24.172

Tel: 00353 (0) 65 707 5962  
Mobile: 00353 (0) 283 7118  
www.stonecutterskitchen.com





The Market House is a family run Butchers, Delicatessen & Café. Sean Haugh is a 3rd generation farmer rearing livestock on his farm on the Cliffs of Kilkee. All Beef and Lamb is of the highest quality sourced locally in North Clare and slaughtered on our farm in Kilkee making our product unique to the area with full traceability from farm to fork. At our deli and café you will find freshly baked scones & homemade pastries. Why not pick up a fresh salad box or picnic for your trip to the Burren Geo Park!



**The Market House**  
**Craft Butcher Deli Café**  
Tel: 00353 (0)65 707 2548  
Email: [info@markethouseennistymon.com](mailto:info@markethouseennistymon.com)  
[www.markethouseennistymon.com](http://www.markethouseennistymon.com)

Where: Ennistymon, Co. Clare.  
When: Mon-Sat 8.30am – 6pm  
Getting there: GPS CO-ORDINATES: N 52.942350925302 W -9.293241226983582



**Sheedy's Hotel and Restaurant**  
Tel: 00353 (0) 65 707 4026  
Mobile: 00353 (0) 87 143 4077  
[www.sheedys.com](http://www.sheedys.com)

Where: Lisdoonvama, Co. Clare.  
When: Restaurant open 6.30, Last Orders 8.30.  
Getting there: GPS CO-ORDINATES: N.53.02771, W.9.28909

John Sheedy's cooking has been awarded Two AA Rosettes since 1998. Sheedy's Restaurant is listed in McKenna Guide to Ireland, Good Hotel Guide, Fodors and Michelin. John's signature dish forms part of his tasting menu. Rack of Burren Lamb with herb crust, served with Newquay spinach. John sources as many ingredients as possible from local artisan producers. Sheedy's has received Award of Excellence from TripAdvisor 2015 and is listed as one of the top 25 small hotels in Ireland.

Basil, Wild Garlic, Parsley, Lemon Balm, Dill, Rosemary, Blueberries and Chives are grown in the garden to help infuse our dishes the way nature intended. Our lovely hens lay all the eggs we need to bake our bread and cakes. We get delicious locally sourced Free Range Pork from the Burren. This is the basis of one of our favourite sandwiches: slow cooked pork served on a crusty bun with our own sauce, some rocket leaves and a little spice. Enjoy lunch outside in the garden under the shadow of Ballinalacken Castle.



**Doolin Cave Café**  
Tel: 00353 (0) 65 7075761  
Tel: 00353 (0) 86-3147514  
[www.doolincave.ie](http://www.doolincave.ie)

Where: Doolin Cave.  
When: 10am – 5pm in Season, (April – October).  
Getting there: GPS CO-ORDINATES: 53.0419, -9.3450





















Come and uncover the mystery of salmon smoking and the secret of how we handcraft our smoked salmon following an age-old tradition. View our kiln and watch the smoking process on DVD in English, French, German, Italian, Swedish or Spanish. Taste our Burren Smoked Irish Organic Salmon and find out about our passion for local and Irish artisan foods which we showcase. Discover the locally crafted mosaics all around our visitor centre. Mail-order available.



**Burren Smokehouse Experience**  
Tel: 00353 (0) 65 707 4432  
Mobile: 00353 (0) 87 822 4173  
[www.burrensmokehouse.ie](http://www.burrensmokehouse.ie)

Where: Kinvara Road, Lisdoonvama, Co. Clare.  
When: April – September 9.00 – 18.00 daily  
& October – March 10.00 – 16.00 daily  
Getting there: GPS CO-ORDINATES: N.53.0281, W.9.2922



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|--|---|--|---|
| <div><b>1</b> Ballyvaughan Farmers Market</div> <div><b>2</b> Burren Brewery</div> <div><b>3</b> Burren Fine Wine &amp; Food</div> <div><b>4</b> Burren Free Range Pork Farm</div> <div><b>5</b> Burren Gold Cheese @ Aillwee Cave</div> <div><b>6</b> Burren Smokehouse</div> <div><b>7</b> Burren Nature Sanctuary</div> <div><b>8</b> Hazelwood Lodge</div> <div><b>9</b> Doolin Cave Café</div> | <div><b>10</b> Anam Coffee</div> <div><b>11</b> Gleninagh Lamb</div> <div><b>12</b> Gregans Castle Hotel</div> <div><b>13</b> Seaview House</div> <div><b>14</b> Redbank Food</div> <div><b>15</b> Hotel Doolin</div> <div><b>16</b> Hyland's Burren Hotel</div> <div><b>17</b> Kieran's Kitchen, Roadside Tavern</div> <div><b>18</b> Wild Atlantic Lodge</div> | <div><b>19</b> Kinvara Farmer's Market</div> <div><b>20</b> Linnalla Pure Irish Ice Cream</div> <div><b>21</b> Linnane's Lobster Bar</div> <div><b>22</b> Neil Hawes Craft Butcher</div> <div><b>23</b> Sheedy's Hotel &amp; Restaurant</div> <div><b>24</b> Stonecutter's Kitchen</div> | <div><b>25</b> St. Tola Goat Farm</div> <div><b>26</b> The Market House</div> <div><b>27</b> The Cheese Press</div> <div><b>28</b> Wild Kitchen</div> <div><b>29</b> The Falls Hotel</div> <div><b>30</b> Ballinsheen House</div> |
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In collaboration and many thanks to:





**Ballinsheen House Garden**  
Tel: 00353 (0)87 124 1872  
Email: [ballinsheenhouse@hotmail.com](mailto:ballinsheenhouse@hotmail.com)  
[www.ballinsheen.com](http://www.ballinsheen.com)

Where: Galway Road, Lisdoonvama, Co. Clare.  
Getting there: GPS CO-ORDINATES: N 53.034284, W -9.288007



**Ballyvaughan Farmers Market**  
Mobile: 00353 (0) 86 8038477  
Facebook: [BallyvaughanFarmersMarket](https://www.facebook.com/BallyvaughanFarmersMarket)  
Twitter: @BFMMarket

Where: St. John's Hall, Ballyvaughan Village.  
When: Every Saturday, May – October, from 10.00am to 2.00pm.  
Getting there: GPS CO-ORDINATES: N.53.115, W.-9.146

Wholesome, quality food from local producers. Established in 2003, it is now recognised and enjoyed by locals and visitors as a premium food market. You are guaranteed a selection of hot food, in-season fruit & vegetables, cheese, fish, meat, bread, cakes, honey, sweet & savoury preserves, juices, dairy, confectionery, seaweed products and local craft. Saturday mornings in Ballyvaughan Village is vibrant and bustling with the market in full swing offering an opportunity for locals to shop and meet while visitors soak up the lively atmosphere.



**Anam Coffee**  
Tel: 00353 (0)85 1316665  
[www.anamcoffee.ie](http://www.anamcoffee.ie)

Anam coffee is not open to visitors but you can order directly from their website.

A micro coffee roaster, located in a secluded valley in The Burren producing speciality coffee. We import green coffee beans and hand roast them in small batches. The terms speciality coffee applies to high quality coffee, sourced seasonally from ethically sound micro lots around the world. Anam coffee supplies high-end restaurants and cafes as well as online direct to customers. Anam Coffee is served by many Burren Ecotourism members and that we will be hosting a number of pop events check [www.anam.ie](http://www.anam.ie) for more info.



**Neil Hawes Burren Craft Butcher**  
Tel: 00353 (0)65 7075696 / 087 6173206  
Email: [neilhawes74@icloud.com](mailto:neilhawes74@icloud.com)

Where: Main Street, Lisdoonvama, Co. Clare.  
When: Opening hours all season, Mon-Saturday 9.00a.m. - 6.30p.m.  
Getting there: GPS CO-ORDINATES: N.53.0301669, W.-9.289710

Voted Ireland's No 1 Rural CRAFT BUTCHER, Neil Hawes Burren Butcher is passionate about quality meat and we are proud to have received multiple national awards including best 6 oz beef burger. Our certified local Burren lamb has a distinctive taste and our beef and steaks are masterfully aged for 30 days to deliver a superior artisan product for you to taste during your stay. Pop in for gourmet convenient meals, gourmet breakfast meats and a tempting BBQ selection.

An International Treasure; A Local Way of Life

**'Global Geopark'** is a UNESCO recognised designation, awarded to regions with outstanding geology and unique cultural heritage. In the Burren and Cliffs of Moher Geopark you will find an internationally acclaimed landscape, forged by nature and humans, where cultural traditions co-exist with contemporary life. Geoparks are places where people live and work in a protected landscape. We take great pride in working together to balance conservation with the need to support livelihoods. Geoparks provide not only beautiful and inspirational landscapes to explore, they also give visitors many opportunities to engage with local life. In our Geopark, trained and accredited local hosts provide a genuine and entertaining experience of our place and our culture. Geoparks put great emphasis on learning and education. We give visitors opportunities to learn more about our place through festivals, publications, visitor centres, geosites, guided activities and social media. We are very proud of the UNESCO recognised Global Geopark designation. To maintain the designation we must continue developing our region in ways that are good for our landscape, good for our community, and good for you, the visitor. We invite you to stay a while, explore, discover and enjoy our special place.

The Geopark Team  
Clare County Council.

[www.burrengeopark.ie](http://www.burrengeopark.ie)



The Roadside Tavern which was established in 1865 as a pub, then was expanded into a bakery, and now also harbours a micro-brewery under its roof. Why not sample the taster menu or Burren Microbrewery beers: Burren Gold, a delicious colourful lager; Burren Red, a spicy, slightly sweet ale which even features a hint of smoke; Burren Black, a smooth and full-bodied stout. At the same time, meet the Master Brewer, Peter Curtin, and delve a little deeper into the history of the brewery and the brewing process itself.



**Burren Brewery at The Roadside Tavern**  
Tel: 00353 (0) 65 707 4084  
Mobile: 00353 (0) 87 830 0069  
[www.roadsidetavern.ie](http://www.roadsidetavern.ie)

Where: Lisdoonvama, Co. Clare.  
When: Open year round. Bookings welcomed.  
Getting there: GPS CO-ORDINATES: N.53.02851, W.9.29082