

RIVER COTTAGE FEASTS IN THE BARN

FESTIVAL BREAKFAST MENU

- River Cottage chachouka, eggs, labneh, dukkah, sourdough toast V **£8.00**
 Beet-cured pollock, shaved fennel, scrambled eggs, sourdough **£10.00**
 Bacon, sausage, potato hash, fried duck egg GF **£10.00**
 Fava bean hummus, sourdough toast, wilted garden greens VE **£7.00**
 Sourdough brioche French toast, plums, cultured cream, almond V **£8.00**
- Breakfast served 7.30-10.00, Sat - Mon**

SATURDAY FEASTS

STARTERS:

Heritage bean and tomato salad,
whipped Rosary goat's cheese,
sourdough pangrattato,
basil salsa verde V

Roast carrot and onion hummus,
sunflower seed dukkah,
sourdough crackers VE

Cucumber and yoghurt gazpacho,
BBQ grilled baby gem lettuce,
dill, chilli V GF

MAINS:

Slow-braised River Cottage beef,
smoked seaweed onions,
beetroot and crispy kale GF

British fava bean dhal, poached egg,
coriander, onion seed flatbread V

Crispy fennel seed panelle,
chargrilled courgettes, sun-blushed
tomatoes, basil VE GF

SUNDAY FEASTS

STARTERS:

Roasted beetroot, Old Winchester,
pickled shallots, walnuts,
kombucha vinaigrette,
wild rocket V GF

Tempura marrow, pickled chilli,
tahini mint dipping sauce VE GF

Roast carrot and onion hummus,
sunflower seed dukkah,
sourdough crackers VE

MAINS:

River Cottage beef bibimbap,
pearl barley, heritage carrots,
summer cabbage kimchi,
fried egg, coriander

Garden veg and farro tabbouleh,
toasted hazelnuts, preserved
lemon, mint VE

Potato gnocchi, creamy Bath Blue
sauce, mushrooms, sage V GF

Feasts served 11.00-21.00 Sat & Sun
£25 for adults, £15 for children
No Need to Book

GF - Gluten Free, V - Vegetarian, VE - Vegan

Hugh Fearnley-Whittingstall's RIVER COTTAGE FESTIVAL

24 - 25 AUGUST

(A LOT) LESS PLASTIC!

We are trying to eliminate single use plastics from the site, therefore ALL food and drink will be served in reusable or compostable packaging. For this to effectively reach a suitable composting site they need to go in bins marked Food Waste. We are happy for you to use your own cups, plates etc.

Drinks from our bars will be served in reusable cups. There is a £1 charge per cup when you buy your first drink. Please keep your cup and reuse it then return at the end of the festival. For every cup we get back we will make a donation to Friends Of The Earth.

THINGS TO DO

- 1 WORKSHOP ROW
- 2 WONDERFUL WALKS MEETING POINT
- 3 CHILDRENS AREA (FREE)
- 4 RIVER COTTAGE SHOP
- 5 THE LITTLE THEATRE
- 6 CALM CORNER
- 7 YOGA
- 8 BUSHCRAFT
- 9 STARGAZING
- 10 FEASTS OVER FIRE

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|-----------------------|-----------|
| Masterclasses | Seating |
| Information | Bar |
| Food | Toilets |
| Drinking Water Refill | First Aid |

HUGH'S BOOK SIGNING

SATURDAY 12.00 & SUNDAY 13.00
 HUGH WILL BE SIGNING BOOKS IN
 THE SHOP WHERE THE FULL RANGE
 OF RIVER COTTAGE BOOKS WILL
 BE ON SALE.



SATURDAY

GARDEN STAGE

TALKS

- 11.00 - WHAT IS HEALTHY LIVING?**
Hugh Fearnley-Whittingstall, Steph McGovern & Giles Yeo
- 12.00 - SIMPLE FOOD, SIMPLE LIFE**
Satish Kumar
- 13.00 - WHAT IS THE SUSTAINABLE DIET FOR THE 21ST CENTURY?**
Philip Lymbery & Tim Lang
- 14.00 - THE FORAGER'S CALENDAR** John Wright
- 15.00 - SO WHAT ARE WE GOING TO DO ABOUT PLASTIC**
Panel discussion and Q & A with Cath Conway, Hugh Fearnley-Whittingstall, Natalie Fee and Anita Rani
- 16.00 - PLANT ALTERNATIVES TO SUGAR** Simon Mills, Pukka Herbs



FIRE PIT

CHEF DEMOS

- 10.30 - JOHN GREGORY-SMITH**
Author specialising in Middle Eastern and North African cuisine
- 11.30 - ROSS GEACH** Former Head Chef for Rick Stein, Ross Geach is Head Grower at Padstow Kitchen Garden which supplies vegetables to some of the finest restaurants in Cornwall
- 12.30 - MAUNIKA GOWARDHAN**
Cook in a Curry Indian chef, author & River Cottage tutor
- 13.30 - DIRTY VEGAN** Former MTV presenter and host of the BBC's 2019 cookery show *Dirty Vegan*
- 14.30 - NAOMI DEVLIN** Gluten free food writer, fermenter, nutritionist and River Cottage tutor
- 15.30 - VALENTINE WARNER**
Cook, food writer and broadcaster
- 16.30 - JP MCMAHON** Irish Michelin starred chef, restaurateur and author

MEADOW STAGE

MUSIC

- 12.45 - JESS MCALLISTER**
Free-spirited, nostalgic folk/pop with acoustic roots
- 14.00 - PILGRIMS' DREAM**
Blending rich, harmonious sounds with modern folk influences
- 15.15 - FORRO TEMPO** Euro-African fusion band with catchy rhythms and Brazilian roots
- 16.45 - THE LUCK** London duo playing soft-rock and Americana influenced tunes
- 18.30 - IZO FITZROY** A captivating blend of soul, gospel and blues
- 20.15 - HONEYFEET** Festival favourites seamlessly blending blues, pop, jazz and disco

BAR

- 21.30 - RICHARD COLBURN (BELLE & SEBASTIAN - DJ SET)** Indie hero Richard Colburn will be playing a mix of funk and soul classics

SUNDAY

GARDEN STAGE

TALKS

- 11.00 - THE FORAGER'S CALENDAR** John Wright
- 12.00 - HUGH FEARNLEY-WHITTINGSTALL & ANITA RANI IN CONVERSATION**
- 13.00 - CAN FASHION BE ETHICAL?**
Maria Chenoweth, (Traid) & Georgina Wilson-Powell (Pebble) & Tee Mill
- 14.00 - GOING ZERO WASTE WITH UNPACKAGED** Cath Conway
- 15.00 - GENE EATING: THE TRUTH ABOUT DIETS** Giles Yeo
- 16.00 - TURMERIC - THE HEALTH BENEFITS OF THE GOLDEN GODDESS** Dr Vivien Rolfe, Pukka Herbs



FIRE PIT

CHEF DEMOS

- 10.30 - CLAIRE THOMSON** Chef and author of two best selling books, popular instagram @5o'clockapron
- 11.30 - SUMAYYA USMANI** Author of two award-winning cookbooks and founder of a social enterprise cookery school
- 12.30 - JOE TRIVELLI** Co-head chef at London's legendary River Café & author of award-winning 'The Modern Italian Cook'
- 13.30 - JP MCMAHON** Irish Michelin starred chef, restaurateur and author
- 14.30 - RACHEL DE THAMPLE** River Cottage tutor, keen fermenter and author of 5 cook books
- 15.30 - BEN WHITE** Manager of Coombe Farm Organic, an award-winning meat box scheme
- 16.30 - MELISSA HEMSLEY** Passionate cook, bestselling author, Vogue columnist and one half of Hemsley + Hemsley

MEADOW STAGE

MUSIC

- 12.45 - IRVE & JESS** Self-proclaimed purveyors of 'smooth seaside-soul' playing soul classics with a jazzy twist
- 14.00 - FORRO TEMPO** Euro-African fusion band with catchy rhythms and Brazilian roots
- 15.15 - VELVET & STONE** Foot-stomping folk-rock with haunting soundscapes and catchy pop hooks
- 16.45 - PSYCHADELEPHANT FEAT. GRACE GILLAN** Cult local favourites, Dorset-based four piece playing funk and heavy soul
- 18.30 - CONGO FAITH HEALERS** Combining gypsy blues with savage guitars, Latin American drum and trumpet grooves with rockabilly swing
- 20.15 - BLACK KAT BOPPERS** Authentic and raw with self-penned rockin' rhythm & blues

BAR

- 21.30 - BEZ (HAPPY MONDAYS - DJ SET)** 90s legend Bez will be playing an upbeat set of indie favourites

BOTH DAYS

(unless stated otherwise)

WONDERFUL WALKS

- 10.30 - FORAGING TOUR WITH JOHN WRIGHT (SAT ONLY)**
- 12.00 - FORAGING TOUR WITH JOHN WRIGHT**
- 14.15 - FORAGING TOUR WITH JOHN WRIGHT (SUN ONLY)**
- 15.00 - GEOLOGY WALK WITH EDDIE BAILEY**
- 16.00 - WILDWOOD STORYTELLING**
- 22.00 - STARGAZING (SAT ONLY)**

THE LITTLE THEATRE

- 10.30 - FUNKEE MUNKEES SING-A-LONG**
- 11.15 - 'WHEN EGGY MET PEGGY' TALLULAH SWIRLS PUPPET THEATRE**
- 12.15 - SPLATCH CIRCUS SKILLS WORKSHOP**
- 13.30 - FUNKEE MUNKEES MUSIC MAKING**
- 14.15 - SPLATCH CIRCUS SHOW**
- 14.45 - HAVE-A-GO CIRCUS FUN**
- 15.45 - 'WHEN EGGY MET PEGGY' TALLULAH SWIRLS PUPPET THEATRE**
- 16.30PM - TALLULAH SWIRLS PUPPET MAKING WORKSHOP**
- 18.00 - WILDWOOD STORYTELLING**

YOGA TENT

- 8.30 - INVIGORATING YOGA**
- 10.30 - DYNAMIC YOGA**
- 12.30 - BABY YOGA*** (newborn - crawling)
- 14.00 - LITTLE ONES YOGA*** (2 - 5 years)
- 15.30 - FAMILY YOGA**
- 16.30 - DYNAMIC YOGA**
- 17.45 - RESTORATIVE YOGA**
- CLASSES £7 - BOOK IN THE SHOP**
*Free

Celebrating nature with



WORKSHOPS & ACTIVITIES

WILLOW WEAVING, HEADDRESS MAKING, NATURAL WOODCRAFT, LEATHERWORK, NATURAL CRAFT, POTTERY, PLAY ART, PAPER CUTTING, BUSHCRAFT, KIDS SEED SOWING, FOREST SCHOOL, FELTING, MUD KITCHEN

CALM CORNER - ALL WEEKEND
YOGA, MASSAGE, REIKI

MASTERCLASSES

COOKERY SCHOOL - SATURDAY

- 10.30 - HAPPY GUT MEZZE**
- 12.00 - RAMEN BOWL**
- 13.30 - KIDS PIZZA**
- 15.00 - KIDS BEETROOT BROWNIES**
- 16.30 - RAVIOLI**
- 18.00 - BREAD & BUTTER**

COOKERY SCHOOL - SUNDAY

- 10.30 - JAM PACKED MASTERCLASS**
- 12.00 - POP-UP PICKLE**
- 13.30 - KIDS PIZZA**
- 15.00 - KIDS BEETROOT BROWNIES**
- 16.30 - RAVIOLI**
- 18.00 - BREAD & BUTTER**

FARMHOUSE - BOTH DAYS

- 14.00 - WATERCOLOURS FOR BEGINNERS**
- 15.30 - WATERCOLOUR BOTANICALS**

YURT - SATURDAY

- 10.30 - OUR KITCHEN MEDICINE CHEST WITH PUKKA HERBS**
- 12.15 - NATURAL WINE & CHEESE**
- 14.00 - GIN TASTING WITH CONKER GIN**
- 15.45 - WILD COCKTAILS**
- 17.30 - WILD COCKTAILS**

YURT - SUNDAY

- 11.15 - CREATIVE COOKING WITH PUKKA TEAS**
- 12.15 - NATURAL WINE & CHEESE**
- 14.00 - SOMERSET CIDER BRANDY TASTING**
- 15.45 - WILD COCKTAILS**
- 17.30 - WILD COCKTAILS**

OUTDOOR COOKERY AREA - BOTH DAYS

- 10.30 - WOOD-FIRED VEG**
- 12.30 - WOOD-FIRED MEAT**
- 14.30 - WOOD-FIRED FISH**
- 16.30 - WOOD-FIRED MEAT**

HEAD TO THE SHOP TO FIND OUT MORE & BOOK RIVER COTTAGE DINING EVENTS & COURSES.