

Based on one of the first Great Roads commissioned by the Kings of England, the Great West Way winds its way through landscapes filled with the world-famous and the yet-to-be-discovered.

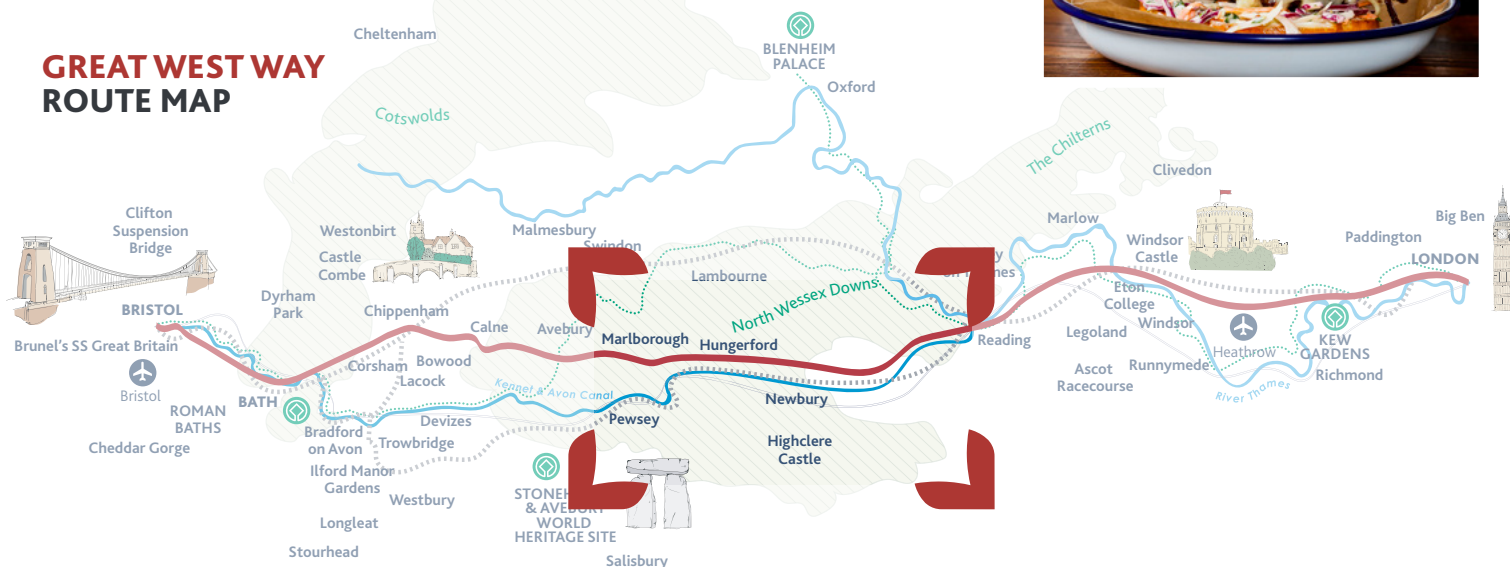


GUIDE TO FOOD

Discover the best local fare at farmshops and local markets, and sample first class food at a variety of eateries, from Michelin-starred restaurants to gastropubs serving lamb reared on the chalk downs.



GREAT WEST WAY ROUTE MAP



PLACES OF INTEREST FOR FOODIES

Restaurant Hywel Jones
Neston Farm Shop and Kitchen
[Bridge Tea Rooms](#)
The Bunch of Grapes

[Three Tuns Freehouse](#)
[Vaughan's Kitchen](#)
[Red Lion, East Chisenbury](#)
[Cobbs Farm Shop](#)
The Blackbird

The Vineyard
The Woodspeen
[Royal Oak Yattendon](#)
Ramsbury Brewery
[West Berkshire Brewery](#)

PLACES TO STAY

Timbrells Yard
Cumberwell Park
[Church Farm Country Cottages](#)
[Avalon Lodge B&B](#)
[Donnington Grove Hotel](#)

DAY ONE

LUCKNAM PARK & BRADFORD ON AVON



Bridge Tea Rooms

Kick off with a bang at **Lucknam Park** - the hotel's main (Michelin-starred) restaurant is **Restaurant Hywel Jones** - named after its Welsh chef, here since 2004. Tuck into laverbread focaccia with Welsh butter perhaps followed by a main course of slow-cooked Wiltshire pork belly with caramelised apple, roast duck liver and glazed onion. For something less formal, venture out to **Neston Farm Shop and Kitchen** on the Neston Park Estate at Atworth; pick up a pot of wholegrain mustard or sweet chilli jam made locally by Tracklements, then settle down to a cream tea of homemade scones and jam with clotted cream from **Ivy House Farm** nearby. Or for the full fine bone china experience, head to the **Bridge Tea Rooms** in Bradford on Avon, inside a Hansel-and-Gretel-style 16th-century building.

Overnight There's fine dining at the 2AA Rosette restaurant at Woolley Grange - a beautiful Jacobean manor house among 14-acres of splendid grounds at the edge of the Cotswolds.



Woolley Grange

DAY TWO

DEVIZES & HUNGERFORD

In Devizes, on the Kennet & Avon canal, sign up for a cookery course at **Vaughan's Kitchen**. Their meats are from the market town's **Walter Rose**, one of the country's finest butchers, and herbs from Wiltshire's **Folly**

Farm. One of Vaughan's tutors is a Japanese chef who can help you master the art of Japanese cooking, and there are Saturday classes for kids too.

For lunch head to **Three Tuns Freehouse** in Great Bedwyn or for riverside tranquility and Michelin-starred cuisine, lunch at the **Red Lion** gastropub in tiny East Chisenbury, else try **Cobbs Farm Shop** near Hungerford and then to buy flour stoneground at **Wilton Windmill** - the only windmill still producing flour in the southwest, then continue to Bagnor near Newbury for dinner at **The Blackbird**, a gastropub offering Michelin-starred French cooking with eccentric, granny-chic styling. **The Vineyard** at nearby Stockcross does interesting wine tastings and themed wine-paired dinners. **Overnight** at **Donnington Grove Hotel**.



Three Tuns Freehouse

DAY THREE

NEWBURY & YATTENDON

After a hearty breakfast at the Donnington Grove Hotel, it's just a few minutes drive to flex your culinary muscles with a half-day cookery course at **The Woodspen** then stay for a bargain-priced lunch at its (Michelin-starred) airy restaurant. Then drive north to **Saddleback Farm Shop**, in a converted piggery, whose owners rear their own grass-fed beef. Pick up some of their homemade Scotch eggs to take home, then go for a walk across the fields before returning for a cup of tea and slab of homemade cake.

End this foodie trip with dinner at the splendid **Royal Oak**, a classic English country pub-with ten bedrooms overlooking the square in pretty Yattendon and wash down your meal with a pint of Ramsbury Gold from the nearby **Ramsbury Brewery** or bag a table in the taproom of the West Berkshire brewery for a homemade burger and a pint of its Good Old Boy bitter.



The Royal Oak, Yattendon

The order of experiences included in this itinerary is intended to be a guide only; you can choose to visit these wonderful experiences at your own pace and in your own way. Devising your own route is all part of discovering the Great West Way!



Three Tuns Freehouse

DID YOU KNOW?

- Some Wiltshire locals claim that the phrase '**chalk and cheese**' comes from their county with its chalk downs in the South and cheesemaking pastures in the North.
- **Wiltshire is famous for its pigs** and ham and the name of the town of Swindon derives from the Saxon words 'Swine Dun' (Pig Hill) after the herds that grazed there.
- The **Wiltshire cure** is a traditional English technique for curing bacon and ham that was developed by the Harris family in Calne in the 18th century.
- **Wiltshire loaf** is a cheese that used to be made in the 18th and 19th centuries. It disappeared in the 1950s but has been revived by fifth generation farmer Ceri Cryer at north Wiltshire's Brinkworth Dairy who makes it from the milk of her own herd of Friesian cows.



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