



Discover Mayo's Finest Food from the Land and Sea...

A Feast for the Senses ...



This food trail has been devised by Mulranny Park Hotel, in association with Mayo food producers, to showcase the wonderful artisan food in the vicinities of Mulranny, Newport, Westport and Achill.

With the Great Western Greenway as its backdrop, the Gourmet Greenway matches stunning scenery with simply delicious food. Where possible we encourage you to visit and purchase the fare of the

producers along the Gourmet Greenway and build this unique gastro experience into your outdoor activities in an area of unrivalled beauty. Follow all the Mayo Food action on @Mayogourmetgreenway

"The marriage of the Great Western Greenway and the Gourmet Greenway is the most successful alliance of artisan culinary creativity and extraordinary natural beauty ever to have been created in Ireland. The Greenways

provide food for the body, and food for the soul, thanks to a cast of world-class food artisans, and thanks also to the elemental and unforgettable beauty of the landscape in which they work. Together, the Gourmet Greenway and the Great Western Greenway create a truly magical symbiosis."

John & Sally McKenna
Ireland The Best



This Must Be The Place

This Must Be The Place is a vibrant café and shop right in the center of Westport offering great views of the town. Owners Sue and Andrew are dedicated to serving fresh, original dishes in a relaxed yet bustling atmosphere, all while championing local produce like Cornue's Sourdough, Joe's Leaves, McCormack's meats.

Superb local produce café dining in the heart of Westport.

Visit: All year round.

- 📍 Bridge Street, Westport, Co. Mayo. F28 XY23
- ☎ (087) 7074500
- ✉ thismustbetheplaceemailaddress@gmail.com

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Calvey's Achill Mountain Lamb®

Calvey's Achill Mountain Lamb is all about nature and sustainability. From hill tops to sea shores stress-free blackhead mountain sheep flocks graze as they go on wild plants and herbs, coastal grasses, heathers and seaweeds. Don't miss their artisan Butcher Shop & Farm Store on Achill Island to bring home some of their amazing lamb and to meet the Calvey family.

Unique tasting award winning lamb and meet the Calvey family.

Visit: All year round.

- 📍 Keel, Achill Island, Co. Mayo. F28 A9N2
- ☎ (098) 43158
- ✉ achillmountainlamb@gmail.com
- 🌐 www.calveysachillmountainlamb.ie

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Rua & Café Rua

Rua Spencer street is a deli & food shop stocking a big range of local, national and international food products on the shelves. Rua can offer you your daily coffee and scone to go, catering for your event or home party, a hamper of local products, your daily bread from the bakery, a bottle of biodynamic wine or lunch on the run.

The best of Mayo produce & home cooking in the heart of Castlebar.

Visit: All year round.

- 📍 Rua – Spencer Street, Castlebar. Co Mayo. F23 P302
- 📍 Café Rua – New Antrim Street, Castlebar, Co. Mayo F23 X580
- ☎ Rua (094) 9286072 / Café Rua (094) 9023376
- ✉ info@caferua.com
- 🌐 www.caferua.com

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Achill Island Sea Salt

The O'Malley family, inspired by the untamed beauty of the Atlantic Ocean, have been crafting pure and organic Irish Sea Salt since 2013. The sea salt has gained acclaim among chefs and food enthusiasts for its exceptional taste and quality. The sea salt visitor center is a unique destination, offering self-guided tours, a charming shop, and the Salt Dock cafe, where visitors can savor coffee and homemade treats.

Learn how Achill Island Sea Salt is produced from tide to table at their self-guided visitor center.

Visit: June to October or by private group appointment.

- 📍 Achill Island, Co. Mayo
- ☎ (098) 47856
- ✉ info@achillislandseasalt.ie
- 🌐 www.achillislandseasalt.ie

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Mulranny Park Hotel

Experience award-winning dining at Mulranny Park Hotel. Our Head Chef Chamila Manawatta skillfully combines the finest Gourmet Greenway ingredients, sourced right at our doorstep, while you revel in breathtaking views of Clew Bay at the Nephin Restaurant or Waterfront Bar. Extend your stay and enjoy the finest accommodation, allowing you to immerse yourself fully in the captivating charm of the Wild Atlantic Way.

Award Winning dining with unrivalled views.

Visit: From February to November.

- 📍 Mulranny, Westport, Co Mayo. F28N2H9
- ☎ (098) 36000
- ✉ info@mulrannyparkhotel.ie
- 🌐 www.MulrannyParkHotel.ie

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Kelly's Butchers

Founded in 1930, Kelly's stands as a celebrated artisan family enterprise. The butcher counter is a celebration of quality meats with a strong focus on provenance & local sourcing, such as the Wild Atlantic Pudding infused with local seaweed. Meet brothers Sean and Seamus and take home award winning sausages, puddings or meats for a taste of the Gourmet Greenway at home.

Secret recipe sausages, puddings & superb meats produced in Newport.

Visit: All year round.

- 📍 Newport, Co. Mayo. F28 Y2C0
- ☎ (098) 41149
- ✉ info@kellysbutchers.com
- 🌐 www.kellysbutchers.com

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Keem Bay Fish Products

Gerry Hassett started his journey in the 1980's, smoking wild salmon. Then driven by the dwindling sustainability of wild salmon stocks, he began smoking Clare Island farmed salmon in the early 1990's. Organic Clare Island Salmon, is perfect for the smoking process. From his Kiln with a panoramic view of Keel Beach, Gerry masterfully smokes salmon, mackerel, kippers, and even select vegetables, for restaurants including members of the Gourmet Greenway food trail.

Taste traditionally smoked Mayo organic fish fresh from Clew Bay.

Visit/Find: Available to taste on members menus or pick up to take home from Supervalu Westport, Café Rua Castlebar or order direct with Gerry.

- 📍 Keel, Achill, Co. Mayo. F28 WF44
- ☎ (098) 43157
- ✉ keembay@gmail.com

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Wildwood Balsamic's

Fionntán Gogarty of Wildwood Balsamic's produces a gorgeous range of vinegars and dressings using fruit, herbs, berry, harvested from the hedgerows along the Wild Atlantic Way. Renowned for their exceptional quality and numerous accolades and awards, these vinegars and dressings prominently feature on the menus of Gourmet Greenway members. And other retail outlets.

Taste expertly crafted Balsamic vinegars and dressings using harvested herbs, blossoms & berries from Mayo.

Visit/Find: Available to taste on members menus and also from Café Rua Castlebar, Market 57, Westport or order direct with Fionntán.

- 📍 Found in excellent shops along the Wild Atlantic way and with members of the Gourmet Greenway.
- ✉ info@wildwoodvinegars.com
- 🌐 www.wildwoodbalsamics.ie

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Mescan Brewery

Mescan Brewery, in the foothills of Croagh Patrick, is named after the fifth century monk Mescan who was St. Patrick's friend and personal brewer. This working microbrewery invites you to immerse yourself in the brewing process, which uses water sourced from a natural spring beneath the iconic mountain to create tasty Belgian-style beers. The Mescan Brewery Tour is usually hosted by head brewer Cillian Ó Móráin and provides a real beer experience.

Learn about and taste our exceptional local beers and hear the story of the brewery created by two ex-veterinarians

Visit/Find: Private tours all year round - arrange via email. Taste at any local pubs & restaurants.

- 📍 Kilsallagh, Westport, Co. Mayo. F28 FW70
- ☎ (086) 8320320
- ✉ mescanbrewery@gmail.com
- 🌐 www.mescanbrewery.com

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WILD ATLANTIC WAY
SLIAN ATLANTAIGH FHÁIN

The Mulranny Park Hotel is located on the Wild Atlantic Way – a coastal driving route along Ireland's West Coast. It is wild, rugged, untamed, exciting and it promises to be an experience that will remain in your heart and mind long after you've gone home.



Experiences



Gourmet Greenway

Our Story

The Gourmet Greenway group of producers and venues was created with the express aim of sharing our food stories with you and to highlight the range and quality of food that is available in Mayo. The Gourmet Greenway is a self-guided food trail you can cycle, walk or drive, and is located in one of the most beautiful and rich land and sea scape's in along the Wild Atlantic Way. Our story is steeped in tradition and history brought to life by a dedicated group of skilled crafts people. You choose your favourite, Oysters, Pudding, Beer, Sea salt, Sourdough, Coffee even Gelato and many more.

A visit to one of our members gives you a unique experience to meet the maker, hear their stories, see how their produce is created and best of all, taste their wares. You will find a range of venues where the producers are featured on menus daily. We would encourage you to take some of this wonderful food collection home and have a real taste of Mayo at your kitchen table.

Follow all of our Mayo food action on [@Mayogourmetgreenway](#)

We hope you enjoy this guide and all the Gourmet Greenway has to offer.



The Grainne Uaile

Named after Pirate Queen Grace O'Malley, the Grainne Uaile, run by the McManamon family for a century, offers a mouthwatering menu of local seafood and home-cooked dishes. A favorite for locals, royalty, and even rock stars, it's the perfect spot to enjoy your Gourmet Greenway adventure with now custodian Harry overlooking the Black Oak River.

Hearty meals, local beers & seafood on the heart of the Great Western Greenway.

Visit: All year round.

- Newport Co. Mayo. F28 R799
- (098) 41776
- grainneuailenewport@gmail.com

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Croagh Patrick Seafood Experience

Croagh Patrick Seafoods is a family oyster farm and visitor center on the shores of Clew Bay. For generations the Gannon family has farmed these shores and now Padraic Gannon personally leads a fascinating shore-based tour of the oyster beds followed by an oyster shucking demonstration and tutored tasting.

Explore the Shore, learn about Oyster farming and taste the Atlantic.

Visit: All year round by appointment or via an organised tour (bookable online).

- Roslaher, Newport Co. Mayo.
- (087) 1937420
- info@croaghpatrickseafoods.ie
- www.croaghpatrickseafoods.ie

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Marlene's Chocolate Haven

The O'Malley family, inspired by the untamed beauty of the Atlantic Ocean, have been crafting pure and organic Irish Sea Salt since 2013. The sea salt has gained acclaim among chefs and food enthusiasts for its exceptional taste and quality. The sea salt visitor center is a unique destination, offering self-guided tours, a charming shop, and the Salt Dock cafe, where visitors can savor coffee and homemade treats.

Artisanal chocolate masterpieces with inventive flavors and discover the magic behind them with chocolatier Marlene.

Visit: All year round.

- James Street, Westport Co. Mayo. F28 YR74
- (086) 4408444
- marlenechochaven@gmail.com
- www.marleneschochaven.com

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Cornrue Bakery

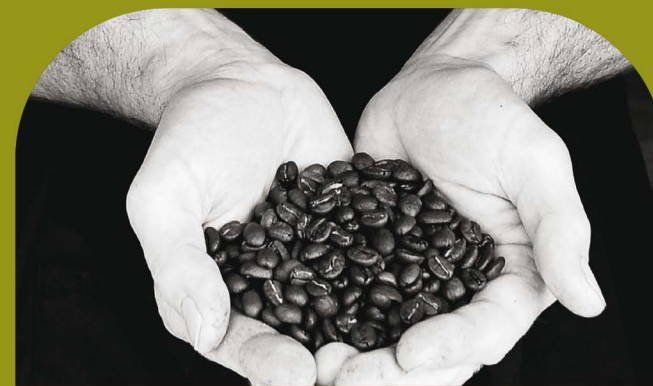
In Cornrue, Patrick O'Reilly is a master of sourdough bread. He and his dedicated team meticulously craft each loaf, following a process that takes much longer than the typical two-day production of other breads. When you step into his bakery, you'll gain a firsthand appreciation for the immense care and dedication put into every boule. Patrick frequently hosts mini markets where you can explore an array of offerings, including sourdough pizza kits, a selection of natural wines, and locally sourced products.

Meet the baker in this open bakery producing very special boules.

Visit: All year round.

- Westport Co. Mayo. F28 YD89
- (087) 9348975
- cornruebakery@gmail.com
- www.cornrue.com

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Bean West Coffee

Bean West is a renowned, family-owned, and independent coffee roasting company located in Westport. You can find Bean West coffee at various Gourmet Greenway member stops and their coffee bar. While you're there, you can also witness the roasting process firsthand. They offer a comprehensive range of retail coffee, brewing equipment, and accessories for purchase. Don't miss the chance to meet Aaron, the owner and operator, and savor the exceptional coffee they have to offer.

Enjoy freshly roasted Coffee straight from brewer, along your Greenway journey.

Roastery and Coffee Bar are open weekdays, 10am-12pm

- 18/5B, Westport Industrial Park, Newport Road, Westport Co. Mayo. F28 R718
- (087) 16699577
- beanwestcoffee@gmail.com
- www.beanwestcoffee.com

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Savoir Fare

Savoir Fare is a bistro, cheese and wine shop serving all Irish cheeses and charcuterie as well as local and seasonal inspired meals sourced from small independent producers. Combining our French and Irish heritages we offer the best of Gaelic with a little Gallic flair. Alain is offering one of his Irish cheese and Charcuterie platters, with local and seasonal fruit chutney and our 48hr sourdough bread, paired with a Mescan brewery beer, for €16 when you quote "Gourmet Greenway". (Available 12pm-4pm Tuesday to Saturday)

Meet Alain and enjoy exquisite classic French dishes, Cheese & Wine in the heart of Westport.

Visit: All year round.

- Bridge Street, Westport, Co. Mayo F28X622
- (098) 60095
- Info@savoirefare.ie
- www.savoirefare.ie

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Westport Food Tours

Westport Food Tour is the ultimate experience for foodies visiting Mayo. A casual guided 2.5 hour walk through the alleyways and avenues of the beautiful planned Georgian town of Westport, tasting the very best of local products is a treat not to be missed. Meeting many of the Gourmet Greenway Members along the way, all great characters in their own right, and finding out what makes local Irish food so special, is what makes this tour one not to be missed.

Walking Tours, Pub Tours and Food Tours around beautiful Westport.

Visit: April to September or private groups by appointment year round.

- L: The Townhall Theatre, The Octagon, Westport, Co. Mayo. F28 R240
- T: (087) 4101363
- E: westportwalkingtours@gmail.com
- W: www.westportwalkingtours.ie

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An Port Mor

Located in heart of Westport, chef and owner Frankie Mallon's philosophy is to use only seasonal, local, and artisan ingredients. With a focus on seafood like lobster, crab, langoustines, and scallops from Clew Bay, he also serves Beef Cheek hotpots and 21-day dry-aged beef. A dining experience not to be missed.

Discover sought-after, creative, and locally-inspired dining in Westport.

Visit: All year round.

- Brewery Place, Westport, Co. Mayo F28 KP70
- (098) 26730
- info@anportmor.com
- www.anportmor.com

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Kelly's Kitchen

Kelly's Kitchen, a renowned café led by Shauna Kelly, the daughter of Sean Kelly, owner of the neighbouring Kelly's Butchers, takes great pride in highlighting the superb produce from the Gourmet Greenway members. Known for its award winning breakfast, scones & homemade sausage rolls. Their menu also boasts a delightful assortment of freshly baked goods & lunchtime treats for all tastes.

Café Dining in the heart of the Great Western Greenway offering exceptional produce.

Visit: All year round.

- Main Street Newport Co. Mayo. F28 VF57
- (098) 41647
- info@kellyskitchen.ie
- www.kellyskitchen.ie

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The Beehive Cafe/ Restaurant

Michael, Patricia Joyce & family ever popular café / restaurant offers a delightful selection of honest, wholesome dishes, featuring seafood such as Keem Bay smoked salmon and Clew Bay mussels, alongside gorgeous homemade desserts. Additionally, you can indulge in beautiful Irish-made crafts and find unique gifts at the attached craft shop.

Home cooked local produce dining overlooking Keel beach on Achill Island.

Visit: From February to November.

- Keel, Achill Island, Co. Mayo. F28 TN27
- (086) 8542009
- joycesbeehive@msn.com

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Krēm Gelateria & Cafe

Graham Byrne, the fourth-generation gelato maker, pours his passion for flavors into his gelateria, Krem. He offers a gourmet flavor adventure, featuring a delectable selection of gelato, crepes, and coffee with locally sourced Bean West Coffee. In his creations, you'll discover delightful combinations using ingredients from local producers like Mescan Beer and Achill Island sea salt, resulting in uniquely Mayo-inspired flavors that are simply wonderful.

A taste of expertly crafted gelato with local flavors in the heart of Westport.

Visit: All year round.

- Bridge Street, Westport Co. Mayo F28 XD43
- info@krem.ie
- www.krem.ie

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Achill Island Irish American Distillery

This distillery, the sole Island distillery in Ireland, is situated along the Great Western Greenway. Achill's distinctive microclimate offers the perfect environment for the maturation of our whiskey to reach perfection. Established by John McKay in 2015, the distillery released its single malt in 2023, making it a must-visit destination for whiskey enthusiasts. Experience the fascinating whiskey-making process at their visitor center.

Visit a whiskey distillery and take some of this liquid gold home.

Visit: All year round by appointment or via an organised tour (bookable online).

- Bunnacurry, Achill, Co. Mayo. F28 AY75
- (098) 47898
- achilldistillery@irishamerican.net
- www.irishamericanwhiskeys.com

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Ar Bia Mara, Food Truck

Ar Bia Mara meaning "Our Seafood" is a dream brought together by our love of cooking and owning two fishing boats which fishes in our amazing Irish waters catching the best of Irish fish, prawns, lobster and crab. Our moto "We catch it, We cook it, We sell it" is what makes us so unique. You have to try our famous lobster roll, Chowder or Fish & Chips. Our seafood truck is all about sustainability and supporting Irish and also our local fishermen in Achill.

Come early to catch the most amazing freshly cooked seafood from our own fishing boats, enjoy the best of Achill's Freshly Cooked shell fish and our amazing Lobster Roll.

Visit: Seasonal May to September

- Calvey's Car Park, Keel, Achill.
- (087) 7207033
- arbiamaarachill@gmail.com
- Instagram & Facebook

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A Proud Tradition

The vast majority of artisan food producers in the Gourmet Greenway catchment are practising crafts which are steeped in ancient traditions. Like the scenery of the area which was forged in the last ice age these crafts have been in practise since our ancestors roamed these shores. The processes used by the artisans of the Greenway have changed little over time with the exception of the introduction of modern hygiene standards.