

ISLE OF MAN

FOOD & DRINK





FOOD & DRINK FROM THE ISLE OF MAN, THE WORLD'S ONLY ENTIRE NATION UNESCO BIOSPHERE

Welcome to the Isle of Man, a **UNESCO Biosphere** where an extraordinary tapestry of nature, culture, and culinary delights is woven together.

We are the **only entire nation** in the world to have this status and every inch of our land and territorial sea is part of this remarkable biosphere!

The Isle of Man is not just about breathtaking vistas; we're also a hub of innovation where our food and drink businesses thrive. Our food and drink producers uphold targeted laws and regulations to preserve our unique characteristics.

The Island has a long tradition of farming and fishing and is known worldwide for its **distinctive produce**. Our world-renowned products include, **Isle of Man Queenies**, which have protected designation of origin (PDO), and **Manx Loaghtan Lamb**, a rare breed native to the Island.




AGRICULTURE

The Isle of Man is home to hundreds of farms and the Island's 20,000 fields are on average one fifth of the size of those in the UK. The varied rural landscape on the Isle of Man provides a distinctive natural environment in which wildlife flourishes.

“Farming on the Isle of Man embodies its rich heritage, producing quality food products in a biodiverse tapestry. With small fields and more traditional mixed farming practice, the Island's landscape has been nurtured to ensure that family farming is interwoven within the landscape and environment. The green lace (hedges) network weaves across the Island linking habitat, pasture and food production like only a biosphere nation can.

Producing high-quality and nutritious food, the Isle of Man's producers work with nature rather than against it. With low food miles, the Island has a rich, vibrant and bio-diverse climate smart farming sector.”

Chris Kneale,
Director of Agriculture and Food, Isle of Man Government

A group of white lambs is grazing in a lush green field. The lambs are scattered across the frame, with some in the foreground looking towards the camera. The background shows rolling green hills under a cloudy sky. A dark green text box is overlaid on the upper left portion of the image.

“Manx farms meet extremely high welfare standards, and thanks to our farmers and the Isle of Man Government’s Animal Health team, Isle of Man livestock are currently TB and BVD free. The unique position of the Isle of Man means we can control disease more effectively, and our traditional non-intensive farming methods mean they are kept healthy, living as much time as possible outdoors.”

Sarah Comish,
General Secretary, Manx National Farmers’ Union

ISLE of MAN CREAMERY

Established in 1934, Isle of Man Creamery is a cooperative of 28 family-owned dairy farms that produces aged, flavoured and traditional British cheeses using milk from grass-fed cows. Manx dairy cows graze in the lush fields of the Isle of Man for an average of 200 days a year and the Isle of Man Creamery's 'grass-fed' credential is audited by SAI Global.

VINTAGE CHEDDAR

Matured for 15–18 months, **Grass-Fed Vintage Cheddar** is the Creamery's award winning flagship cheese, with a close texture and a true depth of flavour.

OAK SMOKED MATURE CHEDDAR

Cold smoked on-site in small batches over chips, **Oak Smoked Mature Cheddar** has a natural smoked colour and was a recent bronze award winner at the World Cheese Awards.



CONTACT

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Isle of Man Meats source products from over 200 small scale family farms, many of which have been operating for decades and prioritise animal welfare. 2023 Great Taste Awards 3-Star Winners for their Rack of Lamb and Wing of Beef, Isle of Man Meats provide a wide range of premium products, including numerous entirely antibiotic free cuts. All Isle of Man Meat products are traceable and sourced from farm assured farms.



A Great Taste Awards judge commented that Isle of Man Meats Rack of Lamb was **“A SPECTACULAR PIECE OF MEAT, PREPARED TO PERFECTION AND REALLY ENTICING.”**

Isle of Man Meats Wing Rib of Beef has been described as

“A FANTASTIC EXAMPLE OF WELL-REARED BEEF WITH WONDERFUL, LASTING FLAVOUR.”



CONTACT

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SEAFOOD

THE FISHERIES DIVISION ENSURES FISHING IN THE ISLAND'S WATERS:

 **does not result in the overexploitation of fish stocks**

 **takes place in a manner that maintains populations of harvested species**

 **is aligned with their complete eco-system approach to fisheries management**

The Isle of Man Seafood Industry has a long and proud history with the sector playing a crucial role in the Island's cultural and economic development. The Isle of Man is known globally for its scallops, and shellfish remains one of the Island's most valuable physical exports.

Rated as the most sustainable wild-caught queen scallop in the British Isles by the Marine Conservation Society, the unique nature of "Isle of Man Queenies" has been accredited for many years through their protected designation of origin product status.

The Isle of Man Seafood Sector is currently in the midst of an exciting period. The Isle of Man Department of Environment, Food and Agriculture's commitment to sustainable management practices has resulted in **improved ratings for the king scallop fishery and the awarding of new quotas**. Herring quotas have been reintroduced, allowing for the production of entirely Manx Kippers, and Manx Langoustines will be available in the not too distant future.



EST 1991

**ISLAND
SEAFARE**

WWW.ISLANDSEAFARE.IM

Island Seafare, renowned for their commitment to sourcing the finest Manx seafood, specialise in shellfish. Their offerings include **impeccably hand-cut Protected Designation of Origin Isle of Man Queenies, hand-shucked king scallops, handpicked crab meat, langoustines, lobster and whelk**. Working closely with the Isle of Man Department of Environment, Food & Agriculture, Island Seafare ensures the protection of the Island's Marine Nature Reserves for future generations.



Island Seafare is esteemed through-out Europe, earning the trust of major retailers and wholesalers on the continent through decades of exemplary service and unwavering product standards.

Isle of Man Half Shell Queen Scallops are renowned for their versatility, visual appeal, and exceptional plate coverage, making them ideal for starters, tapas, and small plates.

Manx Lobster is celebrated for its sweetness, tenderness, and succulence, caught locally using small pots in the pristine waters surrounding the Island's coast.



CONTACT

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DRINKS



Okell's
Pure Perfection



A brewery steeped in Manx history but firmly focussed on the future. Set up in 1850 by Dr William Okell, the pint of pure perfection is still brewed in accordance with the 1874 Brewers' Act which states that no substitute for malt or sugar is to be used.

ZERO - ALCOHOL FREE PALE ALE (0.5%)

100% Taste, 0% Alcohol. Our Zero Pale offers a taste that's fresh, crisp and with a hit of tropical undertones.

AURA - MANX PALE ALE (3.6%)

Distinctively delicious. Refreshingly crisp with tropical notes and a hint of honey.

NECTAR - NEW WORLD IPA (4.0%)

Lush & luxurious. The exquisite selection of hops make it smooth and delicious from the first sip to the last.

TRIUMPH - SESSION IPA (4.2%)

A classic brew for pale ale purists. Brewed to strict Manx purity laws with top quality ingredients.

CONTACT

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THE FYNODEREE DISTILLERY

A CELEBRATION OF CELTIC FOLKLORE IN A BOTTLE!

Founded in 2017, The Fynoderee Distillery produces a multi-award-winning range of premium spirits including Manx Dry Gins, organic 'scratch made' Rums, a speciality Vodka and will release its historic "Isle of Man Single Malt Whiskey" in 2026.

A much-loved local brand, Fynoderee uses locally farmed and foraged ingredients where possible and showcases the Island's enchanting folklore and culture through its exquisite label designs and storytelling. The distillery is a popular visitor attraction and in 2024 became a "Spirits Partner" for the RNLI 200 Anniversary. Fynoderee has been exporting off-Island since 2018.



FYNODEREE MANX DRY GINS – 8 x 70cl SKUs incl. the RNLI 200 Edition (pictured left)

Crisp, aromatic and an invigorating as the Irish Sea itself – with notes of pine, lemon zest and sugar kelp.

GLASHTYN ORGANIC MANX RUMS – 3 x 70cl SKUs Spiced / Silver / Barrel Aged

Fermented and distilled from Organic Fairtrade Colombian Panela for unique depth of flavour and complexity.

FYNODEREE MANX BUMBEE VODKA – 1 x 70cl SKU

Distilled with pure Manx honey in the still for a hint of sweetness and a smooth, creamy finish.

LAUNCHING 2026... ISLE OF MAN SINGLE MALT WHISKEY

Malted, brewed and distilled from Manx grown Laureate Barley.

The distillery produces its range in Miniature 5cl and gift pack options

CONTACT

Paul Kerruish, Co-Founder

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Outlier

DISTILLING COMPANY

Outlier's Great Taste Award winning rums are made in a wood-fired still in a "milking shed" distillery using water from the well of a UNESCO biosphere partnered farm.

HOO LIE MANX WHITE RUM (70CL, 40%)

Fermented from molasses, Hoolie delivers a malty-liquorice gust that creates an unusually good daiquiri and is bright and breezy with ginger ale.

HURRICANE OVERPROOF MANX RUM (70CL, 64%)

Hurricane is a blend of Outlier rums and cask-aged rum which creates a surprisingly smooth overproof that carries new American oak and Islay whiskey notes. Amazing in bold cocktails or drunk neat as a sipping rum.

TWISTED ARM SPICED MANX RUM (70CL, 38%)

Born from a year-long argument, Twisted Arm is dry, delicious and bucks the sweetened spiced rum trend. Can be drunk neat, route one with cola, or aperitivo style with tonic and lime.

CONTACT

Rick Dacey, Co-Founder

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ARTISAN



Isle of Man Salt Co sell attractively packaged hand harvested sea salt. The company offers a range of fine products including smoked salt, salts blended with locally grown herbs, and a rich salted caramel sauce. Their Manx sea salt is produced in small batches and naturally dried in poly-tunnels in the South of the Island.

Isle of Man Salt Co use clean, bold, contemporary branding that perfectly reflects the quality and character of their products and would attract attention in any retail environment.

Isle of Man Salt Co's **Rosemary Sea Salt** is ideal for roast potatoes or your favourite toastie.

Their luxurious **Salted Caramel Sauce** is one of the Island's most talked about products.



CONTACT

Helen Crosbie, Owner

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Davison's are makers of luxury Manx Ice Cream who use locally sourced double cream and butter to craft a product that's rich, distinctive, and cherished on the Isle of Man and beyond. Davison's ice cream carries the Isle of Man Provenance Label, and their diabetic lines are regarded as some of the finest diabetic ice creams available.

Dedicated to creating quality products for decades, the Davison family have recently upgraded their production facilities; reducing their carbon footprint while ensuring their ice cream continues to have its exceptionally smooth finish.

Davison's Crunchy Honeycomb with Butterscotch Ripple Sauce is made from Manx double cream and fresh vanilla, blended together with a rich butterscotch sauce and crunchy honeycomb pieces.

Davison's Raspberry Ripple uses a delicious raspberry sauce and is an absolute customer favourite.

CONTACT

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Founders of the first and only Manx chilli farm, Fire Island are as passionate about their role in the community as they are about the joys of chillies. Dozens of varieties of chillies are available, all nurtured in polytunnels at Red Mie farm. These hand-crafted sauces embody the character of the Isle of Man and are packed full of robust flavours.

The team behind Fire Island also run educational open days and farm visits aimed at raising awareness of the processes behind food production.

Their products include a sweetener and additive free **Chilli Ketchup**, made with super fresh cayennes, a homemade spice mix and San Marzano tomatoes. **Manx Hot Honey**, brilliant used as a salad dressing, in a hot toddy, or as a marinade.



CONTACT

Ruth and Stu Meade, Owners

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Berries is a multi-award winning, family owned business specialising in the creation of luxury Christmas puddings, cakes and chocolates. Berries were the first Christmas pudding maker in the world to receive palm oil free status for their puddings and passionately believe in keeping traditional food craft skills alive; handcrafting their creations to the highest standards at their facilities in the Isle of Man.

Berries 1LB Traditional Christmas Pudding is made using juicy Vostizza Currants, Californian Raisins, and sumptuous Turkish Sultanas which have been soaked in a Pedro Ximenez Sherry and a 12 year old Gran Reserva Brandy.

CONTACT

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From sustainably sourced seafood, to award-winning, premium cheeses and meats, the Isle of Man is home to a diverse range of distinctive food and drink producers.

For more information about the Island's Food and Drink Exports, please contact Rob Green, Business Development Manager - Food & Drink Export



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