England & Southern Ireland

Wednesday 16th to Sunday 27th June 2027

14 people maximum

From fertile south-east Irish farmland and coastal communities to timeless stone-built villages of the Cotswolds in England and the vibrant food culture of London, this carefully curated journey connects food, people and place across three remarkable regions.

This *Green Fields to City Streets* Food Tour shaped by personal connection - to landscapes Tracey once called home - and a deep love of discovering food that tells the story of a region's culture, past and present. Expect a relaxed, immersive experience where questions are welcomed, stories are shared, and every region is explored through its flavours, traditions and everyday food culture.

What's in store on this journey.

Travelling together as a small group, our starting point is in Bristol with a relaxed welcome dinner. The travelling kicks off the following day through the sweeping green landscapes of Wales and crossing the Irish Sea into the fertile heart of Southern Ireland.

We've chosen Mercedes Vito Tourer vans as transport during the first two rural regions - renowned for reliability, safety and passenger comfort and perfectly suited to small-group touring. With fewer guests per vehicle, the experience feels relaxed and personal, allowing you to truly enjoy the journey as much as the destination.

Days unfold at a gentle, satisfying pace, moving between personal producer visits, hands-on tastings, light lunches and delicious dinners with time to absorb the rhythm of rural life.

For the London leg of the tour, Tracey's sister Amanda joins us, adding a local's insight as we dive into one of the world's great food cities - wandering markets alive with colour and conversation, discovering historic institutions and experiencing the energy of modern British dining. We finish in London after a farewell lunch in Covent Garden.

Throughout the journey there is time to ask questions and savour each experience, while being fully hosted every step of the way - creating a warm, immersive and deeply memorable food adventure.

Southern Ireland

Southern Ireland is one of the country's great food regions - where gentle Atlantic air, fertile soils and generations of hands-on farming have shaped exceptional produce and deeply rooted food traditions.

Our time here weaves together everyday food culture with pioneering makers who have helped place Irish food firmly on the world stage. We'll walk the gardens and kitchens of the much-loved Ballymaloe Cookery School, sharing lunch and conversation with its founder Darina Allen, whose passion for farm-to-table cooking has influenced generations of cooks and championed Irish produce globally.

We'll meet members of the family behind Cashel Blue at Beechmount Farm - pioneers of farmhouse blue cheese in Ireland. Known for its creamy, buttery texture and gentle tang, Cashel Blue has converted countless people to blue cheese and earned international recognition, including early support from London's famed Neal's Yard Dairy and a place at a royal state banquet. It's a beautiful example of how Irish craftsmanship meets global respect.

Alongside dairy traditions, we'll explore handcrafted Irish chocolate rooted in sustainability and inspired by the rhythms of nature, discover the story behind Irish whiskey's centuries-old heritage. Visits to market gardens, rolling farmland and countryside producers reveal why this region consistently grows such remarkable food - generous, grounded and full of flavour.

Accommodation is nestled in the peaceful countryside at Kilmokea Country Manor & Gardens, a Georgian stone rectory surrounded by seven acres of award-winning gardens beside the River Barrow - the perfect place to unwind with garden walks, quiet moments of reflection, or drinks and perhaps even a game of croquet on the lawn before dinner!

The Cotswolds

The Cotswolds unfolds as one of England's most treasured landscapes, a patchwork of rolling hills, hedgerow-lined lanes, honey-coloured villages and rich farming traditions that have shaped countryside life for centuries.

Our time here blends history, gardens, farming and food culture, moving between lesser-known villages steeped in story and the elegance of Bath, where you'll have free time to wander Georgian streets, browse independent shops or simply soak up the atmosphere of this beautiful historic city.

We'll enjoy a private visit to the King's gardens at Highgrove House, including its productive kitchen garden; a peaceful, inspiring example of how beauty, sustainability and food growing intertwine.

A highlight is meeting the 'Queen of Herbs' herself, Jekka McVicar, wandering through her extraordinary herb garden where hundreds of culinary varieties grow in abundance. Brimming with knowledge, stories and infectious enthusiasm, Jekka's dedication leaves everyone dreaming of transforming their own gardens back home.

At the celebrated Daylesford Organic, we'll enjoy lunch in the garden, and time for a little retail indulgence in their exquisitely curated homewares and food store - a beautiful example of regenerative farming meeting thoughtful design.

Modern British farming comes vividly to life through the influence of TV show Clarkson's Farm, which has transformed public understanding of food production. We'll pop into the now-famous Diddly Squat Farm Shop, and return for another memorable meal at The Farmer's Dog. It was so good on our 2025 visit that we've booked a table on the deck again for 2027.

Throughout the region, we'll also seek out quieter villages and countryside corners that many visitors miss - places where history feels close, people still live and work, and community still plays its part.

Accommodation located just outside Tetbury in the medieval village of Westonbirt, at the beautiful Hare and Hounds Hotel - a peaceful retreat at the heart of the Cotswolds, with sumptuous country-style rooms and delightful breakfasts in their dining room. A place we truly love.

London Town

London is exhilarating, layered with history, alive with energy and home to one of the most exciting, cosmopolitan food scenes in the world. Here we'll eat expansively and adventurously, from vibrant global cuisines to beloved British classics, experiencing the extraordinary diversity that defines the capital today.

Of the many highlights London offers, one stands out every single time - the electric atmosphere of Borough Market. The sounds, aromas and colour beneath the railway arches, where over a thousand years of trading history lie beneath your feet create a sensory overload in the very best way. A morning here with our brilliant local guide, my friend Celia is always unforgettable. She feeds us generously, shares stories with charm and insight, and allows us to know the market beyond its surface bustle. I'll work closely with her to curate the very best experience for our group.

A chocolate class in London offers a hands-on, luxurious experience in Notting Hill where you can learn from professional chocolatiers to create your own bonbons and bean-to-bar chocolates.

A visit to Neal's Yard Dairy reveals why it is regarded as one of the world's great cheese shops. Committed to selecting, maturing and championing outstanding British and Irish cheeses (Cashel Blue), we'll find out about British Territorial cheeses, some sadly now the last of their kind.

We'll raise a glass high above the city at The Shard, where panoramic views across the Thames and London's unmistakable skyline provide a sophisticated backdrop for celebration. A cocktail feels entirely appropriate.

Amanda guides us on a relaxed journey along the River Thames, before leading us on foot past familiar institutions and historic streets to a private tour of Fortnum & Mason. This iconic store, birthplace of the famous hamper, enchants at every level - from the panelled boardroom at the top of the building to the atmospheric wine cellar below. We are fortunate to be hosted by our own impeccably knowledgeable Redcoat, whose stories bring centuries of food history vividly to life.

Along the way we'll consume dishes from chefs such as Jamie Oliver and Yotam Ottolenghi, savour evocative Indian flavours, classic Italian cooking and far more delicious morsels than can possibly be listed here.

London is dynamic, delicious and endlessly stimulating, and Covent Garden will be a perfect finale to a journey that explores food from field to city table.

A journey shaped by flavour, place and connection

This food discovery journey brings together everything Matters of Taste is known for - genuine access, thoughtful curation, and the joy of experiencing food where it is grown, made and shared.

From meeting pioneering producers and walking historic food landscapes to chatting around tables, exploring vibrant markets and travelling through some of England and Ireland's most beautiful regions, every element has been carefully designed to flow with ease and intention.

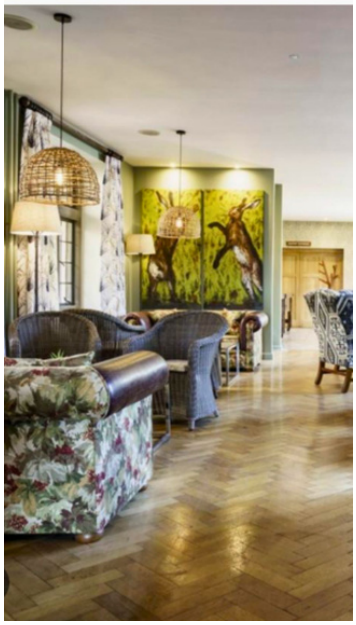
Travelling as a small group of just 14 guests allows for a relaxed, personal experience, one where conversations unfold naturally, questions are welcomed, and lasting connections are made.

It's a journey shaped by curiosity, generosity and decades of food knowledge and one that promises to be as enriching as it is delicious.

Ready to pack your bags?! We'd be delighted for you to join us.

What's included

- Fully hosted 12-day international food discovery journey with Tracey Cotterell (throughout), Anthony Cotterell (Ireland and England legs) and Amanda King (London leg)
- All accommodation from Bristol, across Southern Ireland, the Cotswolds and London, carefully selected for comfort, location and character totalling 11 nights
- Private chauffeured ground transport throughout rural regions in Mercedes Vito Tourer vans driven by Tracey and Anthony
- Return ferry crossing between Wales and Ireland
- Train from Bristol to London
- Group Taxis and Thames water taxi in London
- All scheduled experiences, tastings, guided visits and behind-the-scenes access as outlined in the itinerary
- Included meals: 12 of each breakfast, lunch and dinner. All thoughtfully curated to showcase local food culture - from casual market bites to memorable lunches and special dining experiences
- Free time built into the itinerary for personal exploration and relaxation
- Full tour coordination and hosting from start to finish
- Pre-tour drinks for group in Perth before departure



Tour cost does not include

- Flights to and from England
- Travel insurance (highly recommended)
- Airport transfers
- Alcohol unless stated
- Personal shopping and incidental expenses
- Additional beverages outside of hosted tastings and included meals

Tour Price

$9,850.00 per person Twin Share/Double accommodation

$12,190.00 per person Single accommodation

Includes 11 nights accommodation, all transport during tour, hosted meals, curated tastings and experience access as outlined in this 12 day itinerary.

All prices are in Australian dollars and include GST.

PAYMENT: $2500.00 non-refundable deposit on booking and balance due by 19th March 2027 - 90 days before departure

A moderate level of mobility is required to fully enjoy the tour. If you have concerns or accessibility needs, please speak with us before booking - we're happy to help you decide whether this experience is right for you.

Registration Form 16th June 2027
Southern Ireland and England Food Discovery Tour

Participant/s Name/s	
Phone	
Email	
Home Address	
Emergency Contact Name & Phone	
Food Allergies/Dietary	

Payment Details

$2,500 deposit per person is required at time of booking to secure place/s.
Remaining balance due 90 days prior to tour departure.

Bank Transfer Details - Matters of Taste WA Pty Ltd
BSB: 036 069 Account Number: 450 004
Reference: Your surname + Tour name

Terms & Acknowledgement

□ $2,500 non-refundable deposit per person required on booking.
□ Balance is payable 90 days prior to departure.
□ Spaces are limited and secured only once deposit received.
□ I agree to Matters of Taste Food Tours booking T&C's.

Signature: _____

Date: _____

Please take a photo of your completed form and text to 0409 969 920, or email to info@mattersoftaste.com.au Thank you.

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