



Chef Adam Handling MBE launches AHC Food Festival

Saturday 4th October 2025 12-11pm

Sunday 5th October 2025 12-9pm

The Tartan Fox, Newquay, TR8 5AF

Chef Adam Handling MBE is breaking new ground with his first-ever Food Festival. To end the summer months on a high and to say thank you to the local community for all their support over the past year, the festival will be on Saturday 4th and Sunday 5th October at The Tartan Fox - his luxury pub in the picturesque countryside between Truro and Newquay. This inaugural event will showcase the best of the Adam Handling Collection (AHC), bringing the restaurants, pubs and bars together for the very first time.

Set across an entire weekend of food, fun and firepits, the full force of the AHC will host two unforgettable days of chef demos, masterclasses, live music, wine tastings, cocktails and delicious dishes straight from the teams at Frog by Adam Handling, Eve Bar, Ugly Butterfly 2.0, The Loch & the Tyne, The Tartan Fox, and the Adam Handling Chocolate Shop. There's even a feasting banquet cooked over flames by Adam on the Saturday night.



CREDIT: JUSTIN DE SOUZA

Guests can expect a range of pop-up food stalls, offering dishes from across the AHC for just £10 each, including: The Loch & the Tyne's 'BBQ octopus hot dog', The Tartan Fox's 'Smoked Cornish rump' and 'Stuffed Yorkshire' (Sunday only), as well as Michelin-starred restaurant Frog's 'Spicy BBQ monkfish with charred summer runner beans' and Ugly Butterfly's 'Pollock, beans, fermented tomatoes'. Three or four dishes per person are recommended to experience the variety and flavour of the Collection. *

Drinks stands will be offering a selection of wines and cocktails, alongside a range of beers, and Jubel's Land Rover will be serving their popular locally-brewed brand.



Join the leading chefs from each of the AHC, including Paul Stradling, Head Chocolatier from Adam Handling Chocolate Shop, as he demonstrates the artistry of chocolate-making; hand-painting bonbons and filling them with silky ganache, and revealing how our hazelnut spread is crafted from scratch. The food demos will be taking place in the pub's tipi from 12-4pm, with each sharing tips about how to create some of the Collection's most-loved dishes and also a surprise demo from Chef Adam himself. All food masterclasses will be complimentary.

The Collection's Wine Director, Kelvin McCabe, and Eve's Bar Manager, Mario Hernandez will also be in the barn from 12-4pm, offering wine and cocktail masterclasses including: 'How to blind taste wines', 'Winter reds', 'Classic cocktails and methods' and 'Tarquin's Cornish Gin and Cocktails'. Tickets for the wine masterclasses will be available to purchase at the event on the day and will be priced at £20 each.

The Saturday night banquet will start at 7.00 pm with an amazing sharing feast, menu to be revealed, at just £50.00 per person, bookable by contacting reservations@uglybutterfly.co.uk

Live music from the likes of local musician Josh Curnow and other Cornish bands will be playing from 6pm onwards on both days.

This is a weekend of giving locals a true insight into Chef Adam's style of hospitality at its very best: sustainable, local, luxury.

The Tartan Fox will also remain open as usual for food and drinks for the duration of the festival weekend. For those keen to enjoy the weekend from start to finish, camping is available through Carvynick Holiday Park.

The Tartan Fox is Chef Adam Handling's Cornish pub that opened in June 2024, offering menus that have been created using the best Cornish produce and Adam's pivotal zero-waste ethos, just a short distance from the Collection's stunning coastal restaurant, Ugly Butterfly 2.0. Tucked away in the Cornish forest, the 400-year-old Grade II listed pub is a community-focused local, as well as the ultimate countryside retreat for foodies.

* Guests can purchase £10 food vouchers on the day, which can then be redeemed with any of the chefs on their food stalls.

The Tartan Fox
Carvynick Farm
A3058
Newquay
TR8 5AF

www.tartanfoxpub.co.uk

[@tartanfoxpub](https://www.instagram.com/tartanfoxpub)

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For media enquiries, please contact Red Kite PR: adamhandling@redkitepr.com

About Chef Adam Handling MBE:

Chef Adam Handling MBE is the Michelin-starred Chef Owner of the Adam Handling Collection. He operates venues across the country, including Frog by Adam Handling, London; Eve Bar, London; Adam Handling Chocolate Shop, London; The Loch & the Tyne, Old Windsor; The Tartan Fox, Cornwall; and Ugly Butterfly, Cornwall.

Adam is passionate about British food, sustainability, and fighting food waste. Using produce from British suppliers, Adam's beautifully presented dishes start with careful sourcing of top quality, seasonal ingredients, prepared in a number of different, creative ways to bring their true flavour to life.

Alongside being named Champion of Champions on the BBC's Great British Menu 2023, Adam has a number of impressive awards under his belt, including Scottish Chef of the Year, British Culinary Federation's Chef of the Year, Chef of the Year in the Food & Travel Awards. Adam was (and still is) the youngest person to be one of the Caterer's '30 under 30 to watch' in the 2013 Acorn Awards. Voted for by both the public and a selection of esteemed industry judges, Adam was named Restaurateur of the Year in the British GQ Food and Drink Awards 2020, before earning his first Michelin star at his flagship restaurant, Frog by Adam Handling, in 2022.

The Adam Handling Collection is committed to fighting food waste and has teamed up with a number of core charities, including The Felix Project and Quintessentially Foundation, who share the same goal. Adam is also an Ambassador for the GREAT Britain and Northern Ireland campaign, HMG's flagship international communications programme. Its strategic objective is to drive growth across the nation by encouraging an international audience to visit, study, trade, invest, live and work in the UK. As part of his ambassadorship, Adam was chosen to create one of five official recipes for HRH King Charles III's Coronation, for which he presented his Strawberry and Ginger Trifle which was made at coronation celebrations across the UK. Adam also created the 'Majestic Chicken Pie' dish for The One Show's Coronation Dish competition, which was voted as the winning dish by the public and announced live by Dame Mary Berry.

Adam has made numerous TV appearances including Saturday Kitchen Live, Great British Menu and judging on amateur MasterChef and MasterChef: The Professionals. He has authored four books, the most recent of which is his boxset trilogy: 'Frog by Adam Handling'; 'Why Waste?'; and 'Perfect, Three Cherries'.

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