



VisitAberdeenshire

WELCOME TO ABERDEEN & ABERDEENSHIRE



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► Aberdeen Foodie Adventure

i Thistle Street Food Market

Full of vibrant cafes and restaurants as well as independent boutiques, Aberdeen's West End hosts a food market on the second Saturday of each month showcasing the best in local produce. The road is closed to traffic to make way for fresh fish, rare breed meats, venison and wild game as well as craft beer and artisan bread. It's foodie heaven with something for everyone. Home made fudge, lemon curd, artisan bread, pasta made with local organic ingredients, gluten free cakes, sometimes even organic dog treats!



i Nick Nairn Cook School

The Nick Nairn Cook School Aberdeen offers cooking classes for cooks of all levels. Based in central Aberdeen we offer a wide selection of classes and have a lovely kitchen shop, too. If you're part of a group, you can pre-book special sessions - from 2-hour Quick Cooks to longer sessions, or simply a cooking demonstration and glass of wine. Classes can be tailor-made and Nick Nairn himself also tutors several classes a month.



i BrewDog Beer School

BrewDog are a local brewery and are at the forefront of the Craft Beer Revolution! The extremely knowledgeable staff from their Aberdeen bars will create a bespoke beer tasting experience to tantalise your tastebuds and expand your beery knowledge.

At BrewDog they are on a mission to make other people as passionate about great craft beer as they are. All they care about is brewing world class craft beer; extraordinary beers that blow people's minds and kick start a revolution.



i Musa

Musa is a restaurant, art gallery and live music venue in the merchant quarter of old Aberdeen.

A haven from conformity and mundane, where fresh, contemporary food lives alongside cutting-edge art and live music against the canvas of a 19th century church.

The eclectic menu fuses world inspired cuisine with quirky interpretations of Scottish staples. They fiercely advocate an artisanal, old world approach to food, focusing on local produce from small Scottish suppliers. They are also available for private events and host Bespoke Beer, Wine, Whisky, Gin Events and Dinners.



i Tasting Academy at the Tippling House

A subterranean late-night tavern serving boutique spirits, hand-crafted cocktails, fine Scottish ales & inspired casual dining.

Ever wondered about the botanicals in your gin, or how Scotch whisky is made? Learn more about your favourite tippie with these tasting workshops. Their interactive sessions are designed for groups of four guests and upwards, hosted in one of our venues or, for a surcharge, at a location of your choosing. Utilise all your senses as you learn about fermentation, distillation and maturation, nosing and tasting a selection of wines and spirits. Already know your way around Scotland's whiskies? How about bourbon or Japanese whisky? The tasting academy delivers a knowledgeable and interactive session that will open your eyes to new aromas and flavours.

