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Trade Buyers' Guide 2025



Orkney - Islands of excellence

Welcome to the 2025 Orkney Food and Drink Buyers' Guide, presenting the very best food and drink products from the islands.

Variety is the spice of life, no more so than here in Orkney where the diversity of food and drink businesses is unrivalled. Our multi award-winning producers are enormously proud of what they bring to the marketplace, combining characteristic ingenuity with the very finest of ingredients.

They also recognise the need to protect and enhance the islands' reputation for quality and take their role as food and drink ambassadors extremely seriously. That passion and commitment underpins the Orkney brand, serving as reassurance to you, our trading partners.

Within these pages we'll tell you a little about each of our featured food and drink businesses and their products and share details of key trade contacts.

Taste of Orkney is a membership organisation representing the islands' leading producers. Our aim is to help grow Orkney's food and drink sector through a programme of joint marketing and promotion at local and national level.

www.orkney.com/tasteoforkney

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Kerry Leask, Project Manager
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Argo's Bakery, also trading as the Orkney Bakery

Argo's Bakery - also trading as the Orkney Bakery - is a fourth generation, family-run retail and wholesale business, which has been supplying bakery goods to the people of Orkney for over 70 years.

Based in Stromness, the award-winning bakery produces some of the finest bread, cakes and biscuits found in the islands, made daily by their team of skilled bakers using traditional methods and the finest ingredients. Orkney beremeal, made from the ancient variety of locally milled barley called bere, also features in a number of Argo's/Orkney Bakery products.

In addition, Argo's make the hugely popular Orkney Fudge in a variety of flavours, and a wide range of other confectionery.

Argo's Bakery, Cairston Road, Stromness, Orkney, KW16 3JS

Contact: Jenna McDill

Call: +44 (0)1856 850245

Fax: +44 (0)1856 851264

Email: jenna@argosbakery.co.uk

Visit: www.argosbakery.co.uk



VS Distillers -Ltd - J. Gow Rum Distillery

J. Gow Rum is Orkney's first rum distillery, based on the tiny island of Lamb Holm, close to the iconic Italian Chapel. The family business has been crafting the award-winning J. Gow Rum - which takes its name from infamous Orkney pirate John Gow - since 2017.

The rum is produced on a state-of-the-art 2000L still, standing at 4.5 metres tall, with an average fermentation time of seven to 10 days that brings out the best flavours from the sugar cane molasses.

The core range consists of a spiced rum, an unaged white rum, Culverin, a chestnut cask aged rum, Fading Light, and Revenge, a three-year-old rum aged in ex bourbon casks (an eight-year-old will join the line up in 2026). In addition to the core range, there are various cask strength and limited edition releases each year, some of which are made with wild yeast isolated from flowers grown beside the distillery.

With the recent completion of a dedicated cask warehouse, J. Gow Rum now has space to store hundreds of casks, allowing for the relocation of all ageing stock from the production hall. The warehouse currently holds a mixture of chestnut, virgin oak, ex bourbon, ex red wine, ex sherry and ex Madeira casks.

VS Distillers Ltd, Lamb Holm, Orkney, KW17 2SF

Contact: Collin van Schayk

Call: +44 (0)1856 781714

Email: info@vsdistillersltd.com

Visit: www.jgowrum.com



The Orkney Distillery

The Orkney Distillery’s award-winning spirits infuse the traditional with the progressive, drawing inspiration from the Viking heritage of the islands.

The distillery’s gin range, Kirkjuvagr – it means Church Bay and is the Old Norse name for Kirkwall - has expanded far beyond its signature gin, Origin - a bold yet smooth spirit where the floral and long finish is warm and sweet. There is a gin for every occasion, whether that is the storm-strength Arkh-Angell; Beyla, the honey and raspberry Old Tom; or Aurora, which, full of mouth-watering spice, makes it the perfect winter gin.

The Orkney Distillery grow the botanicals used in their gins in partnership with the Orkney Agronomy Institute in Kirkwall, ensuring consistent quality throughout the harvest.

As an initial step into the whisky market, and before its own single malt becomes available after the minimum three-year maturation period, the distillery recently launched its first blended malt Scotch whisky, named Fara. This non-peated expression contains sweet notes of heather honey and vanilla, accompanied by subtle hints of spiced apple.

The Orkney Distillery, Ayre Road, Kirkwall, Orkney, KW15 1QX

Contact: Owen Griffith

Call: +44 (0)1856 875338

Email: owen@orkneydistilling.com

Visit: www.orkneydistilling.com



Orkney Gin Company

On the small island of Burray, Orkney Gin Company is a family-run distillery dedicated to crafting spirits that honour the character, stories, and landscapes of our islands. Founded in 2015 as Orkney’s first gin company, our journey began with a love for local folklore, nature, and the desire to distil something truly special. Since then, we’ve been proud to be named Orkney’s Best Drinks Product multiple times, alongside winning the top spot in many awards including Great Taste Three Stars and two ‘World’s Best’ at the World Drinks Awards - recognition that reflects the care, creativity and craft behind everything we do.

Our spirits are distilled up to eight times — a rare level of attention that creates an incredibly smooth, luxurious taste. We combine time-honoured methods with hand-foraged botanicals like heather flowers and crowberries, producing small-batch spirits full of depth and island soul.

We’re not just a gin distillery; our official name is Orkney Spirits Limited. We make Orkney Vodka, and are proud to craft Scotland’s only aquavit, Orkney Akvavit - a distinctive nod to Orkney’s Norse heritage and seafaring past. Stories of selkie folk, sea birds, and ancient traditions inspire everything we do, from the spirit inside the bottle to the design on the label. At Orkney Gin Company, we bottle stories, tradition, and a touch of island magic.

Orkney Gin Company, Burray, Orkney, KW17 2SS

Contact: Gary & Andrea Watt

Call: +44 (0)1856 731700

Email: info@orkneygincompany.com

Visit: www.orkneygincompany.com



Jollys of Orkney / The Orkney Smokehouse

Jollys of Orkney have served premium quality fish and shellfish to Orkney for almost 70 years. They also offer a wide range of other popular Orkney products, such as cheese, meats, oatcakes, biscuits and Orkney hampers. Today, the company remains a thriving family business, owned by Orcadians George and Anne Stout. They continue to use traditional methods, smoking fish in their own kiln and filleting and preparing shellfish by hand. Specialities include hand sliced smoked salmon, hot cure smoked salmon and Jolly's award-winning kippers. In addition to their main shop at Hatston on the outskirts of Kirkwall, the company runs The Brig Larder deli in the heart of town, offering a wide selection of fish, local produce and much more.

The Orkney Smokehouse

The Stouts have created a distinctive brand identity specifically for their smoked products – The Orkney Smokehouse - reflecting the growing popularity of the award-winning range and their desire to explore new food and drink markets. It represents an evolution of their respected Orcadian business, building on its heritage, reputation and commitment to the use of the finest local ingredients.

Jollys of Orkney, Scott's Road, Hatston, Kirkwall, Orkney, KW15 1GR

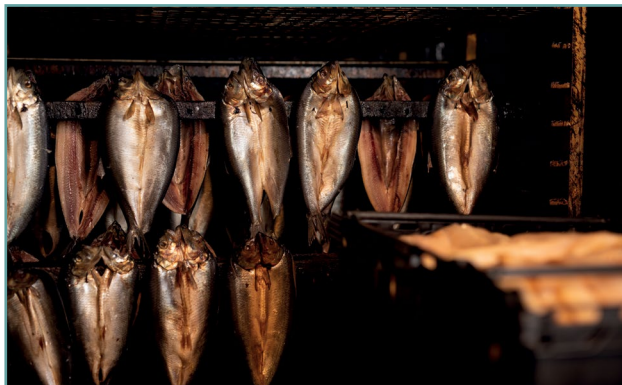
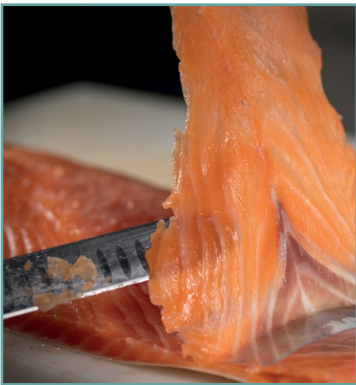
Contact: George Stout

Call: +44 (0)1856 872417

Email: info@jollysoforkney.co.uk

Visit: www.jollysoforkney.co.uk

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fish • seafood • deli specialities • mail order



The Orkney Brewery

Located on Orkney's picturesque West Mainland, The Orkney Brewery is proud to boast world champion beers and a popular visitor centre.

As Scotland's oldest craft brewer, each stage of the brewing process is carefully hand crafted and produced to the highest standards. Our range is comprised of multi award-winning bottles, cans, cask and keg ales with various styles and tastes. From our iconic dark, rich and malty Dark Island, to crisp, fresh golden ale Corncrake, there is something for everyone to savour.

World Champion strong dark ale Dark Island Reserve brings something even more to the range. Designed with a clay stopper to reseal the bottle once opened, this 10% ale can be savoured time after time. Ideally food paired with charcuterie or cheese, drinking the Dark Island Reserve is a memorable experience.

The Orkney Brewery, Quoyloo, Stromness, Orkney, KW16 3LT

Contact: Norman Sinclair

Call: +44 (0)1667 404 555

Email: info@orkneybrewery.co.uk

Visit: www.orkneybrewery.co.uk



Share our love of beer with something for everyone.

Core Collection and Small Batch Brew.

Session Crispy Zesty Crisp 3.7%	Amber Biscuity Tangy Balanced 3.8%	Blonde Light Crispy Refreshing 4.0%	Red Spicy Light Roasting 4.0%	Stout Roast Light Smooth 4.0%	Golden Fruity Malty Improbable 4.1%	Spiced Fruity Tangy Rich 4.3%	Tawny Nutty Malty Fruity 4.5%	NW Pale Spicy Tangy Tasty 4.5%	Dark Chocolate Rich Delicious 4.6%	IPA Fruity Zesty Intense 4.7%	Strong Rich Vinous Silly 8.5%
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Inspired beer of extraordinary quality, brewed by hand on Orkney, with skill, resourcefulness and endeavour.

Lochside Roasters

Welcome to Lochside Roasters where passion meets the perfect cup. Our roastery, located in Birsay, is dedicated to sourcing the finest specialty beans from all around the world. The journey starts with our trusted wholesaler, who partners with dedicated farmers around the world. We prioritise sustainability and quality, ensuring that each roast celebrates the unique character of its origin.

At Lochside Roasters we believe in the artistry of roasting. On our Giesen W6A, each batch is meticulously crafted, balancing time and temperature to bring out the rich flavours and aromas which define our coffee. Small-batch roasting guarantees freshness, consistency and a depth of notes that sets us apart.

Coffee should be as unique as the people who drink it. That’s why we offer personalised roasts, tailored to your exact taste preferences. Our bespoke roasting service means we can craft a profile that’s just right for you! Perfect for cafes and businesses.

70g, 250g and 1kg bags available.

Lochside Roasters, Fidgarth, Birsay, Orkney, KW17 2LR
Contact: Isla Tulloch
Call: +44 (0)1856 450018
Email: coffee@lochsideroasters.com
Visit: www.coffee@lochsideroasters.com



Barony Mill

Built in 1873, Barony Mill is the world’s only mill dedicated to grinding heritage bere barley and is Orkney’s last working watermill. Using traditional stone-milling techniques and powered sustainably by water, the mill produces flours and wholegrains renowned for their exceptional quality, flavour, and nutritional benefits.

Bere barley, a heritage grain grown in the clean sea air and fertile soils of Orkney for thousands of years, offers a unique, rustic flavour – a blend of toasted grains, honey and a rich nuttiness, complemented by an earthy depth. Bere is a super-grain, packed with nutrients, and although it’s best known as the vital ingredient in Orkney bere bannocks, beremeal is incredibly versatile and can be added to almost any baking – enhancing everything from breads and biscuits to pizza, pastry, and even craft whisky, gin, beer, and vinegar.

Barony Mill’s bere is available in a range of grinds in 750g, 1.5kg, 3kg, 12.5kg and 25kg bags.

Barony Mill, Birsay, Orkney, KW17 2LY
Contact: Alister Harcus, miller
Call: +44 (0)1856 721439
Email: hello@baronymill.com
Visit: www.baronymill.com



Orkney Crab

Orkney Crab buys, processes, and sells brown crab primarily from Orkney. Orkney crab is well-known for its exceptional taste, which is attributed to the cold, clean seas rich in nutrients brought in by the strong Atlantic tides, providing the ideal environment for the crabs to thrive and resulting in a superior flavour and texture.

The majority of our crab is handpicked, with only the hardest to reach parts being mechanically extracted, ensuring no meat wastage. Our products are 100% crab meat, with no preservatives or additives.

At Orkney Crab, we prioritise sourcing our produce from merchants that adhere to the highest welfare and environmental standards. To achieve this, we employ our own in-house sustainability officer and are thrilled to be the first fishery in the UK to participate in the Community Catch Standard Beta trial. Our customers supply a variety of UK supermarkets and restaurants, and we are an accredited supplier to M&S and Tesco.

We currently export to Europe (particularly France) and Asia, and are always looking to expand into new markets.

Orkney Crab, Garson Food Park, Stromness, Orkney, KW16 3BL

Call: +44 (0)1856 600125

Email: office@orknycrab.com

Visit: www.orknycrab.com



Deerness Distillery

Founded by Stuart and Adelle Brown, Deerness Distillery has grown from a self-built operation beside their family home into a multi-award-winning business recognised across the UK and Europe. Beginning in 2017, theirs was the first new distillery in Orkney in over 132 years. With backgrounds in engineering and pharmacy, Stuart and Adelle have crafted a spirits range—vodka, gins, and a coffee liqueur—that has won numerous accolades including Great Taste, Great British Food Awards, London Spirits Competition, World Liqueur Awards, and Global Gin Masters.

Their gins are defined by a unique juniper and French tarragon base, distilled using a one-shot method in a traditional still, and pure Orcadian water. They are also SALSA accredited, ensuring high production standards.

In 2024, the distillery expanded to include a whisky stillhouse, cask storage, café, shop, and visitor centre. Their debut single malt, due for release in 2028, will be matured on-site in ex-bourbon and ex-sherry casks. Future whiskies will use local grains—barley, bere, oats, and rye—malted in-house for a true ‘Grain to Glass’ experience.

Sustainability underpins every step, from rainwater irrigation and UK-made packaging to upcoming green innovations like biogas systems, electric stills, and B Corp certification.

Deerness Distillery, Newhall, Deerness, Orkney, KW17 2QJ

Contact: Stuart Brown

Call: +44 (0)1856 741264

Email: stuart@deernessdistillery.com

Visit: www.deernessdistillery.com



Eviedale Bakehouse

Orkney’s first dedicated Sourdough Bakery & Wood-Fired Sourdough Pizzeria based in the west mainland of Orkney.

Ian and Philippa Porritt run the family business from their 200-year-old steading based in the heart of Evie Village, which houses their pizzeria, bakery and holiday accommodation.

We are passionate about sourdough, slow real food, and sustainability. At Eviedale, all our products are handcrafted using the finest organic ingredients, championing the use of slow prove genuine sourdough techniques (no yeast used here). Using old world traditional techniques, we make a variety of delicious sourdough produce; from artisan loaves and sourdough croissants to wood fired sourdough pizzas, sourdough breadcrumbs and now our delicious sourdough beremeal crackers. We are excited to offer our full range of products that can now be fully enjoyed outside Orkney.

Eviedale is a zero-food waste site and often uses the residual heat in our ovens to bake some of our produce. We source sustainable packaging where possible. Now in our ninth year we are constantly finding ways to increase sustainability on our site.

Our wood fired pizzas are designed to be baked and enjoyed at home. Our delicious sourdough pastries are part baked and frozen, perfect for customers to re-heat at home or for serving in eateries. And last but not least, our newest product featuring the local ancient heritage grain, bere barley, our range of healthy sourdough crackers, deliciously tangy and light with a crisp snap, currently available in plain, seeded and chilli varieties, perfected to pair with the delicious array of local Orkney cheeses...so moreish you won’t be able to stop eating them!



Eviedale Bakehouse, Eviedale Centre, Evie, Orkney KW17 2PJ

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Text or WhatsApp: 07977066994

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Donaldsons of Orkney

This multi award-winning Orkney firm has supplied customers with the finest quality locally sourced and traditionally prepared meats since 1955, working closely with local farmers to support Orkney’s vibrant agricultural community. Donaldsons also supply many of the island’s hotels, restaurants, and cafes, and collaborate closely with local producers whose products they sell in their grocery section.

With a deceptively extensive on-site factory behind their shop on Kirkwall’s main high street, which includes a smokery, kitchen, butchery, and sausage and pudding production area, Donaldsons’ dedicated team keep their shop, and their customers stocked with a surprisingly wide variety of products.

Donaldsons offer a stunning range of artisan products, including their Great Taste 3-star award-winning Orkney Haggis and Hot Smoked Salmon, which also won the golden fork award for best Scottish speciality product - all handmade in-house by their expert craftsmen. Their products include house smoked hams and bacons, and a variety of flavoured sausages and burgers, including a gluten free line, as well as traditional butchery items such as black puddings, and 100% Orkney farmed beef and lamb cuts.

Donaldsons of Orkney, 38 Albert Street, Kirkwall, Orkney, KW15 1HQ

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Visit: www.donaldsonsoforkney.co.uk



WFM Brown Ltd, trading as The Westray Bakehouse

WFM Brown Ltd are a family run wholesale bakery business, baking and supplying biscuits throughout the UK. They also make and distribute fresh bread and rolls to local shops and hotels throughout Orkney.

The business, based on the island of Westray, was formed in 1892 by William Frederick Mackinson Brown and is now run by fourth and fifth generation bakers within the family.

The Westray Bakehouse bakes a wide range of products, from fresh breads and rolls, to shortbread, sweet biscuits and crackers made using traditional Orkney beremeal. Their Shortbread, Flakey, Water and Cabin biscuits are particularly popular with customers in Orkney and Shetland.

The Westray Bakehouse, Gill Pier, Westray, Orkney, KW17 2DL

Contact: Louise Drever

Call: +44 (0)1857 677349

Email: sales@thewestraybakehouse.com

Visit: www.thewestraybakehouse.co.uk



The Orkney Creamery

Maker of the famous Orkney Ice Cream, the Orkney Creamery is also the main producer of milk in the islands, supplying to households, shops and supermarkets throughout the county.

Owned by the Bichan family and run from their farm at Crantit, near Kirkwall, the Orkney Creamery has evolved over the past 60 years to become one of the most innovative and respected businesses in the Scottish dairy sector.

The firm first created its ice cream in 1995, as growing consumer demand for low fat milk created a surplus of cream at its dairy. The high-quality luxury ice cream produced proved an instant hit and has gone on to become one of the most popular brands in Scotland.

Now available in a range of delicious flavours – with more being added regularly – Orkney Ice Cream has won a string of awards over the years and been voted Best Artisan Ice Cream in the UK.

Crantit Dairy, St Ola, Kirkwall, Orkney, KW15 1RZ

Contact: Graham Bichan

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Visit: www.orkneyicecream.com



Stockan's Oatcakes Ltd

High fibre wholegrain oats, fresh Orkney island water, great taste and a belief in sustainability make Stockan's Oatcakes special. We are a 4th generation, award-winning family-owned business with a focus on quality, service and heritage, all of which is made possible by our loyal workforce. BRCGS accredited, a minimal process, packaging and waste ethos, and our commitment to net zero help to keep us competitive.

All our oatcakes are hand baked, are suitable for vegetarians with many vegan accredited, are a source of protein, high in fibre, and contain no artificial colours or flavours. In our more traditional triangle shaped oatcake range, there are four varieties, including our bestselling coarse ground Orkney Thick and fine milled Orkney Thin; three varieties in our coarse ground round Minis and two in our new Orkney Heritage boxed oatcakes (baked using ancient grains with a more modern twist).

In addition to our brand, we offer own-label options and bulk packaging for food service.

Stockan's Oatcakes Ltd,
The Granary, North End Road, Stromness, Orkney, KW16 3AG
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Email: moira.cairns@stockans.com
Visit: www.stockans.com



Burnside Cheese

Family run Burnside Cheese is Orkney's most recently established cheese producer and has been creating a range of farmhouse and alpine style cheeses since summer 2021. Barry Graham founded the family run business based in Rendall and it is currently the most northerly cheese producer in the UK.

The Orkney Islands are an agricultural paradise, with lush green pastures and sea salt in the air which, combined with excellent animal welfare standards, produces a high-quality milk. This is the starting point for Burnside Cheese, with all the cheese made using Orkney milk. The business began by producing its Orkney farmhouse-style cheese with a smooth, creamy character and firm texture before adding new flavours, as well as a smoked version.

Recently, Burnside cheese has taken on production of two alpine styled cheeses - a semi-soft version called Norseman and a slightly firmer individual ball named Orkney Cannonball - which originated from the island of Westray.

'Cheese has always been enjoyed in our family – we've been making, sharing eating and celebrating this incredible food in various forms for generations. Now you can enjoy it too.'

Burnside Cheese, Braevilla, Rendall, Orkney, KW17 2NZ
Contact: Barry Graham
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Visit: www.burnsidecheese.co.uk



The Island Smokery

Located in the picturesque town of Stromness, The Island Smokery produces a wide range of smoked and flavoured cheddars along with Orkney butter, smoked garlic and aioli.

Their award-winning product range differs from others in the market as it is hand cut and naturally smoked. They use recycled wood from a local craftsman who makes bodhran drums with specialist woods, eliminating his waste product and giving The Island Smokery's cheese a unique flavour. Light smoked cheeses are smoked for four hours, while the company's Smokey Red and dark smoked cheddar undergoes the process two or three times respectively, intensifying the flavour.

The Island Smokery also produces a host of blended cheddars, including Whisky, Dark Island Ale, red onion, ploughman's pickle, garlic, sweet chilli, cranberry and cracked black pepper varieties. They also produce seasonal flavours for Christmas – Christmas spice and gin. All in 150g barrels.

Since locating to a new factory in 2017, The Island Smokery has greatly expanded its exports, supplying outlets throughout the UK and abroad and with new manager Daryl Kennedy coming onboard at the start of the year, they are eager to expand further.

The Island Smokery, Cairston Road, Stromness, Orkney, KW16 3JS

Contact: Daryl Kennedy

Call: +44 (0)1856 850840

Email: contact@theislandsmokery.co.uk

Visit: www.islandsmokery.co.uk



JP Orkney

JP Orkney gives customers the chance to experience and savour Orkney flavours through a range of delicious preserves, wholesome bakes and satisfying treats, all made using seasonal and locally sourced ingredients.

Originally a cottage industry creating gift bag fillers, JP Orkney's produce now generates regular orders throughout the islands and beyond. It remains a family business, run by Jane Ellison and Paul Hudd. They use Orkney beremeal in their biscotti, Orkney butter in their tablet and Orkney rhubarb in their jam and chutney. Junipers from the gin production at the Deerness Distillery are used to create interesting treats, with dehydrated local fruit flavouring their meringues.

Fully accredited by Green Tourism for their continued commitment to sustainability, JP Orkney's packaging and labels all come from recycled materials, while their plastic food bags are compostable.

JP Orkney, Cleatfurrows, Birsay, Orkney, KW17 2LX

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