

☎ 058-24594 ✉ info@nudefood.ie 🌐 www.nudefood.ie – Open 9.15am-6pm Mon-Wed, 9.15am-9.30pm Thu-Sat. Open Sun during summer months and three weeks before Christmas)

Butcher

● John David Power

The queue will be out the door on Saturday mornings at JD Power's smashing butcher's shop. We come here for the bacon in particular, but everything in this special shop is special. (John David Power, 57 Main Street, Dungarvan ☎ 058-42339 – Open 9am-5.50pm)

Country House

● Powersfield House

Caterer, Cook, Teacher, B&B keeper, Food producer. Eunice Power is all these things, and more, but the secret of her success is that she is not only good at all these callings, she is positively distinguished. There is an elemental generosity to her cooking that shines through, and she loves the quotidian things: breads; porridge; jams, simple stuff done superbly. Catch her classes at the Tannery School, look out for her baking in the Country Store in Dungarvan, enjoy her classy B&B just outside the town. (Eunice Power, Ballinamuck West, Dungarvan ☎ 058-45594 ✉ eunice@powersfield.com 🌐 www.powersfield.com)

Café & Bar

● Quealy's Café Bar

A stylish bar with stylish modern bar cooking and good service. (Andrew Quealy, 82 O'Connell Street, Dungarvan West, Dungarvan ☎ 058-24555 – Quealy's Bar open noon-3pm, 5pm-9pm. ✉ info@quealys.com)

Restaurant

● The Tannery

Even among the good restaurants, there are those who are not only better than the good, they come very close to being 'the best'. Paul and Maire Flynn's The Tannery is such a place. Open since 1997 the restaurant feels as fresh and innovative today as it did back then - there is not one hint of tiredness in Paul Flynn's cooking as he continues his dogged pursuit of using the best local ingredients as simply as possible to produce food of

sublime satisfaction. Mr Flynn understands his food perfectly - buttered asparagus to start, seared lamb for main course, rhubarb with marshmallow and sorbet for dessert - with each and every detail perfectly executed. Or maybe chicken and foie gras sausage to start, then scallops with garden peas and chorizo croquette for mains - all just as perfect. Words can scarcely do justice to the absolute perfection of each of these dishes, for to add or remove a single component would have compromised the success of each course. Nobody else cooks like this and nobody else could cook like this and that such a sentence is undoubtedly true, twelve years after opening, is testament to Paul Flynn's unique talent. (Paul & Maire Flynn, 10 Quay Street, Dungarvan ☎ 058-45420 ✉ info@tannery.ie 🌐 www.tannery.ie – Open 12.30pm-2.15pm Tue-Fri & Sun, 6.30pm-9.30pm Tue-Sat, 6pm-9pm Sun)

Townhouse & Cookery School

● Tannery Townhouse & Cookery School

"A quite extraordinary space that is so cutting edge, so well designed, that it could almost be described as futuristic. The restaurant also now has its own herb and vegetable garden behind the cookery school. The entire enterprise - restaurant, fourteen bedrooms, cookery school and vegetable garden - can only be described as an amazing achievement." That was Eamon Barrett's reaction to a first look at Paul Flynn's new townhouse and his new cookery school and gardens. Frankly, it is everyone's reaction, for Mr Flynn has hit the jackpot once again and, once again, he has raised the bar in terms of what a school can achieve. The rooms are svelte and sexy, the entire experience of taking a cookery class, staying in the Townhouse, and eating in the restaurant, is one of the great Irish adventures. (Paul & Maire Flynn, 10 Quay Street, Dungarvan ☎ 058-45420 ✉ info@tannery.ie 🌐 www.tannery.ie)

only in Waterford
Tannery Cookery School