

SALCOMBE CRABFEST

SUNDAY 3RD MAY 2026 10 AM - 6 PM
salcombecrabfest.co.uk



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ROCKFISH

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Club of Salcombe

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COCKTAILS, LIVE MUSIC AND STREET FOOD
6PM 'TIL LATE @ THE DEVON RUM BAR
ISLAND STREET, SALCOMBE



FREE ENTRY



WELCOME TO SALCOMBE CRABFEST 2026!



Photo: © Norsworthy Photography

over to Devon Rum Co. for an evening of great drinks and brilliant live music from The Baker Street Boys.

Crabfest is proudly organised by volunteers from The Rotary Club of Salcombe and supported by our generous sponsors: Devon Rum Co., Marchand Petit, Rockfish, Toad Hall Cottages and Twisted.

Crabfest: Celebrating 10 Years!

Crabfest is BACK - and this year is extra special. Can you believe it's been a whole decade since our very first gathering in Yeoward's on Island Street? What started as a small community celebration has grown into one of Salcombe's most loved annual events. Ten years on, we're returning for what is set to be our biggest and best year yet.

We're marking this milestone with everything you know and love about Crabfest: a jam packed timetable of activities for all ages, a buzzing atmosphere, and plenty of opportunities to eat, explore, and enjoy.

Our demonstration kitchen is bursting with talent this year, as we welcome a record number of brilliant local and nationally renowned chefs. Take a look at our timetable to see who will be inspiring you with their skills and mouth watering recipes.



Across the Creek Car Park, Island Street, and Whitestrand, more than 100 exhibitors will be joining us with an incredible range of locally made food, drink, and artisan crafts. You'll find the full list on our website.

And of course, Crabfest is about more than just fantastic food. Expect toe tapping live music, children's activities, artisan makers, and a whole lot of community spirit. When the day winds down, head

Since our first event in 2016, Crabfest has raised over £80,000 for charity-funding lifesaving equipment and supporting countless local causes. Last year, we raised an amazing £10,000 for Rock2Recovery.

So come and celebrate 10 years of crab, community, and creativity at this free, family friendly event. Follow us on social media for the latest updates and behind the scenes fun.

Here's to a decade of Crabfest - and many more to come.

-  SalcombeCrabfest
-  @SalcombeCrabfest
-  @SalcombeCrabfest

For more details, visit: salcombecrabfest.co.uk

 salcombecrabfest@gmail.com

Photo: Sara Hayward





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OFFICIALLY OPENED BY ROTARY CLUB OF SALCOMBE

CHEF DEMONSTRATIONS

Chefs' Demo Tent, Creek Car Park

Hosted by David Fitzgerald



- 10.00 – 11.00** **Joseph Robinson** Chef-Owner - AJOK
and **Janey Syrett** Founder and Chef - Feast Kitchen Deli
- 11.00 – 12.00** **Kirk Godsen** Chef Director - Rockfish
and **Kyle Williams** Area Head Chef – Rockfish
- 12.00 – 1.00** **Ben Tonks** Chef Patron - The Seahorse
and **Sam White** Head Chef - 45 Jermyn St. Fortnum and Mason
- 1.00 – 2.00** **Freddy Bird** Head Chef and Owner - littlefrench & 1 York Place,
Liam Steevenson MW Founder and Chief Executive - Global
Wine Solutions and Master of Wine
and **Owen Morgan** Co-Founder and Director - 44 Group
- 2.00 – 3.00** **Masaki Sugisaki** Executive Chef - Dinings SW3
and **Valentine Warner** Co-Founder - Kitchen in the Wild
- 3.00 – 4.00** **Matt Tebbutt** Chef & TV Presenter, **Jane Baxter** Chef & Author
and **Tom Bunn** Chef-Owner - Hope Cove House
- 4.00 – 5.00** **Richard Bertinet** Founder - The Bertinet Bakery
and **Dorian Janmaat** Owner and Chef - Ardor



Photos: Sara Hayward

*Thank you to Chris Puncher of Salcombe Fish and Shellfish Ltd.
for kindly donating the crab and lobster used in the chefs' demonstrations.
Timings subject to change.*

CRABFEST 2026
MUSIC TIMETABLE

CREEK CAR PARK

10.00AM - 11.00AM: KINGSBRIDGE SINGS
11.30AM - 1.30PM: YONDER FOLK
2.00PM - 4.00PM: COOL BEANZ
4.30PM - 6.00PM: DUST DEVILS

WHITESTRAND

10.30AM - 11.30AM: SOUTH HAMS SINGERS
12.00PM - 2.00PM: BACK BEACH BOYZ
2.30PM - 4.30PM: RHYTHM AND SHOES
5.00PM - 6.00PM: BEN CARR

DEVON RUM

12.00PM - 2.00PM: NICK THE FISH
2.30PM - 4.30PM: CHARGE!
5.00PM - 7.00PM: MATT DEAN
7.30PM 'TIL LATE: THE BAKER STREET BOYS

Timings subject to change

A huge thank you to our Music Sponsors





**LIVE MUSIC @ DEVON RUM CO
ALL DAY THIS CRABFEST**

12pm - 2pm | Nick The Fish

2:30pm - 4:30pm | Charge!

5pm - 7pm | Matt Dean

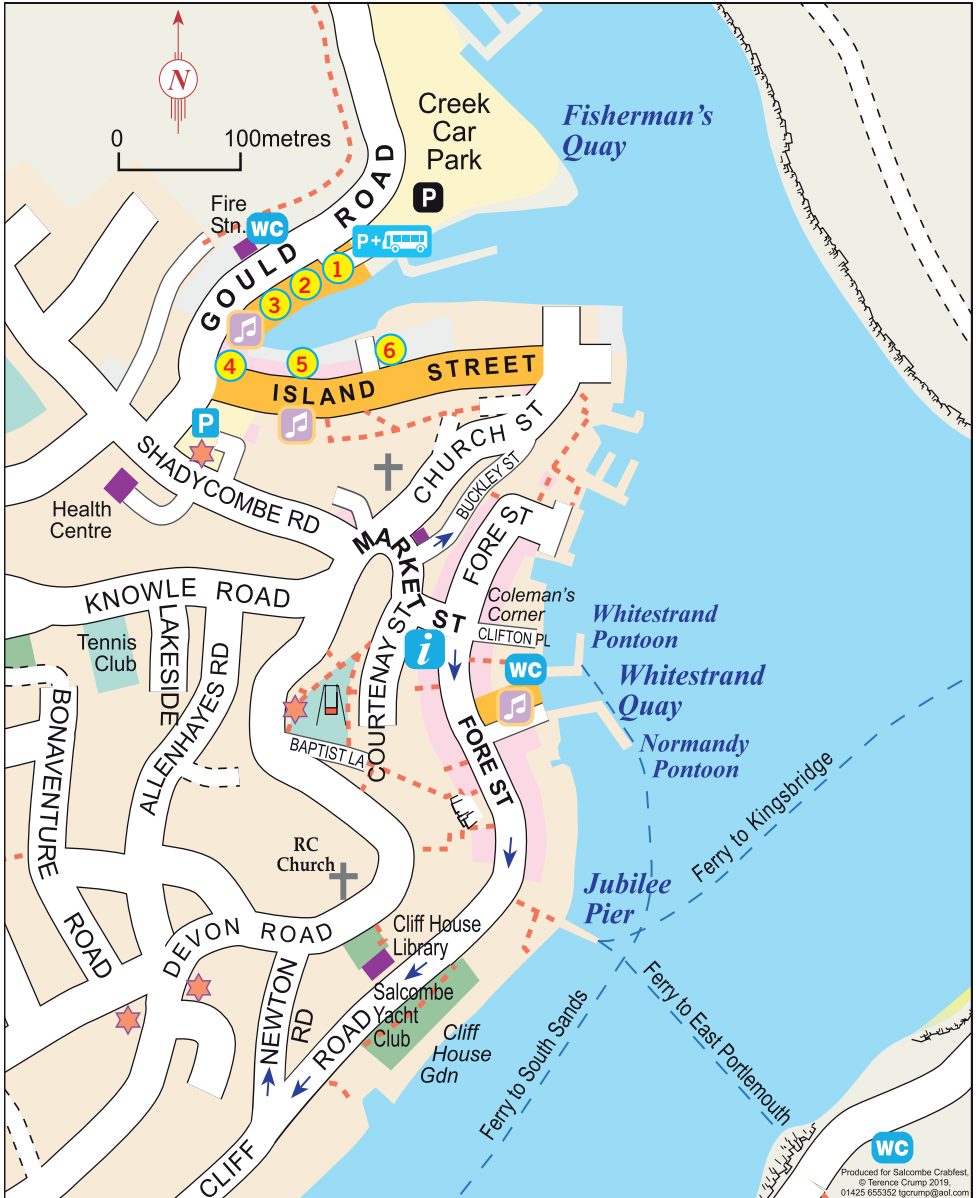
7:30pm - 'Til Late | The Baker Street Boys



DEVON RUM BAR ON ISLAND STREET

devonrumcompany.com | [@devonrumco](https://twitter.com/devonrumco)





SALCOMBE CRABFEST

 Pedestrianised Shopping & Exhibit areas

 Park & Ride Drop Off

 Music

 Park

 Bus Stop

 Footpath

 Chefs' Demo Tent

 Marchand Petit

 Toad Hall

 Rockfish

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 Produced for Salcombe Crabfest.
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Located on the historic roads of Island Street, Devon Rum Co. is the place to sit and soak up the spirit of Salcombe. Enjoy cocktails, coffee and live music nights in our Rum Bar. Discover our award-winning range of craft rums and liqueurs in our Retail Store. Book and take part in exclusive Tours, Tastings and Rum School Experiences in our Blending House.



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Welcome to Rum School in Salcombe! Join us at our waterside Blending House on Island Street for a unique rum making experience.

With the help of our expert team, you'll learn the art of distillation and blending, before firing up a mini copper still to craft your very own bottle of rum.

WHAT TO EXPECT

- Complimentary cocktails during your experience.
- Get comfortable behind a mini copper still, complete with a fully stocked work station.
- Experiment with fruits, spices and botanicals to distil your very own bottle of rum to take home.
- Finish with a chance to pair your rum with a premium mixer in our Rum Bar.

Rum School Experiences & Gift Cards Available From £100.



BOOK ONLINE OR IN STORE TODAY

MEET THE CHEFS & GUESTS OF CRABFEST 2026

A Crabfest highlight, our Chefs' Demo Marquee features a lineup of talented and charismatic chefs ready to showcase their culinary skills, creativity, and passion. Whether you're a seasoned foodie or hoping to try crab and seafood for the first time, the Chefs' Demo Tent promises an entertaining and inspiring experience that will leave you craving for more. Get ready to be inspired, and most importantly, hungry for the delicious tasters our chefs will be preparing for you!

MATT TEBBUTT

Chef and TV Presenter

Renowned chef and presenter of BBC1's Saturday Kitchen and Channel 4's Food Unwrapped, Matt Tebbutt, is returning to the Crabfest Chefs' Demo Marquee! Matt's culinary journey started at Leith's School of Food and Wine with Marco Pierre White, followed by a valuable traineeship. He honed his skills at Chez Bruce and mastered breadmaking at Clarke's. Matt also worked alongside chef Alastair Little, a trailblazer in championing quality seasonal produce cooked without unnecessary ado and pioneering modern British cooking. This philosophy resonates with Matt's commitment to simple, fuss-free, hearty dishes.

In 2001, Matt and his wife Lisa, transformed the Foxhunter pub in South Wales into an acclaimed eatery, winning AA Restaurant of the Year in 2004. They ran the pub for 13 years before Matt shifted his focus to his flourishing TV career. Matt is also a published author of *Matt Tebbutt Cooks Country*, *Guilty Pleasures*, and *Weekend*. His latest book, *Matt Tebbutt's Pub Food*, was released in August 2024, offering readers a collection of his favourite recipes inspired by traditional pub fare.

Don't miss Matt's cooking demonstration in the Chefs' Demo Marquee, promising a fun, inspiring and passionate experience, and of course, a barrel of laughs throughout.



Photo: © Sara Hayward



Photo: © Sara Hayward

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FREDDY BIRD

Head Chef and Owner, **littlefrench** and **I York Place**

Head Chef and Owner of **littlefrench** in Bristol, Freddy Bird's distinctive style and passion for unpretentious fire-cooked cuisine, inspired by his Mediterranean travels, have made a significant impact on the culinary scene. Freddy began his culinary journey at Ballymaloe, honing his skills at renowned London establishments, including the two Michelin Star restaurant, The Square, and the award-winning Moro with Samuel and Samantha Clark. When Freddy returned to the South West, he spent a decade as Executive Chef at The Lido in Bristol before launching **littlefrench** with his wife Nessa in 2019. This independent, family-owned gem in Westbury Park quickly became a culinary hotspot, known for its unpretentious French flair and laid-back ambiance, which continues to thrive in Bristol.

In December 2023, Freddy and Nessa expanded their culinary ventures with the opening of **I York Place** on the outskirts of Clifton Village, offering European cuisine and wine in a relaxed setting. Returning to Crabfest, Freddy is poised to captivate the audience with his culinary expertise in an engaging and entertaining demo - a must-see for all food enthusiasts!



 littlefrench.co.uk, lyorkplace.co.uk



JANE BAXTER

Chef & Author

Meet Jane Baxter, a highly respected chef who has played a significant role in shaping South Devon's food scene. Jane was the owner chef of **Wild Artichokes** in Kingsbridge, voted Best Local Restaurant in the South West by The Good Food Guide. Her fabulous eatery became a culinary haven in South Devon, offering sharing style dishes that spotlighted the finest local produce.

Jane has worked alongside Joyce Molyneux at **The Carved Angel** and served as Head Chef at **Riverford Field Kitchen** in Buckfastleigh. Renowned for her ever evolving menus, Jane draws inspiration from global cuisines, crafting delights ranging from arancini to okonomiyaki.

Jane is also a published author of multiple cookbooks, including her latest, **Recipes for a Better Menopause**, and is a familiar face on BBC One's **Saturday Kitchen**.

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KIRK GOSDEN

Chef Director, Rockfish

Kirk Gosden has spent over a decade leading Rockfish kitchens alongside Mitch Tonks, bringing more than 40 years of culinary experience from Europe, the USA, and the Caribbean. After nearly 15 years running his own restaurants in the Caribbean, he returned to the UK with a mission: to do seafood better, champion the bounty of British fish, and make it a bigger part of the nation's food culture.

Kirk celebrates the diversity of British seafood and actively supports sustainable practices and innovative projects that protect healthy fish stocks for the future. He works closely with the Marine Stewardship Council (MSC) and is passionate about connecting Rockfish guests with the freshest, most responsibly sourced fish our waters have to offer.

For Kirk, cooking is about simplicity, seasonality, and respect for every catch - transforming the way Rockfish guests experience seafood while showcasing the very best of British waters.

 therockfish.co.uk



KYLE WILLIAMS

Area Head Chef, Rockfish

Kyle Williams has been leading Rockfish kitchens since 2018 and brings over 22 years of culinary experience, from restaurants, boutique hotels and outside catering, to working alongside chefs like John Burton Race and now Mitch Tonks. Fish has always been his passion - its diversity and seasonality are, for Kyle, the beauty of working with a wild species. Cooking it simply but beautifully is the real trick, of course without ever overpowering the fish.

A keen scuba diver in his spare time, Kyle has seen firsthand how unsustainable fishing can damage the ocean floor. This drives his commitment to sustainable practices, supporting healthy fish stocks, and championing the work of the MSC, with whom Rockfish partners closely. He has a particular love for shellfish, using every part - from bisques to a beautifully presented dish - especially Disco Scallops™, prized for their incredible flavour and innovative catch method which avoids destruction of the seabed.

Kyle combines culinary skill, sustainability, and passion to celebrate our oceans' bounty while staying true to Rockfish's mission: to change the way people experience seafood.

 therockfish.co.uk



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www.salcombebrewery.com/taphouse




OWEN MORGAN

Co-Founder and Director, 44 Group

Owen is the co-founder and owner of the hugely successful 44 Group, a group of restaurants in Wales and the Southwest, with a reputation as one of the UK's leading exponents of modern Spanish food and drink. Owen is the food and beverage director for the group, heading up the kitchen teams and leading all cooking and food direction. In addition to his love of cheffing, Owen is passionate about sourcing and pairing Spanish wine and sherry with his dishes. He and his brother Tom launched their first Spanish cookery book in December 2021, *Bar 44 Tapas Y Copas*.



Working alongside his brother and sister, Owen comes from a 'cooking family', spending time from a young age travelling Spain and falling in love with its cuisine. From grilled sardines across an open fire to tasty, marinated anchovies on a beach, the family have always had a deep-seated passion for tapas and Spanish dishes, so expect Owen to bring a Mediterranean flair to the Crabfest Chefs' Demo Tent.

 the44group.co.uk


SAM WHITE

Executive Chef at Fortnum & Mason

Sam joined Fortnum & Mason in August 2020 as Head Chef at sister restaurant 45 Jermyn St., Chef Sam quickly established himself as a true leader with enormous creativity and was promoted to Fortnum's Executive Chef in August 2023 with his role expanding to include The Wine Bar, FIELD by Fortnum's and Bar 3'6 as well as 45 Jermyn St.



In addition, Sam also plays a key role in developing and executing the events programme within Fortnum's Food & Drink Studio, a playground for the culinary curious located on Fortnum's 3rd Floor which opened in March 2023 with the ambition of bringing passionate home cooks, complete beginners and professional chefs together through delicious events and experiences.

 45jermynst.com, fortnumandmason.com/restaurants

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MASAKI SUGISAKI

Executive Chef at Dinings SW3

Born in Saitama, Japan, Masaki Sugisaki is a chef whose cooking is rooted in tradition while confidently looking forward. His culinary journey began in Japan, where he developed a deep understanding of seasonality, balance and technique, before moving on to work in a range of respected kitchens. Masaki later spent several years at Nobu, where he refined his skills and gained invaluable experience in delivering Japanese cuisine on an international stage.

Today, Masaki's cooking combines his Japanese heritage with European culinary techniques, resulting in dishes that are elegant, thoughtful and full of warmth. He is passionate about working with traceable, sustainable ingredients, believing that provenance and responsibility are essential to creating meaningful food. Alongside his cooking, Masaki places great importance on hospitality, striving with his team to create a welcoming, generous dining experience that brings joy to guests from the moment they arrive.

 diningsw3.co.uk



VALENTINE WARNER

Chef, Food Writer & Broadcaster

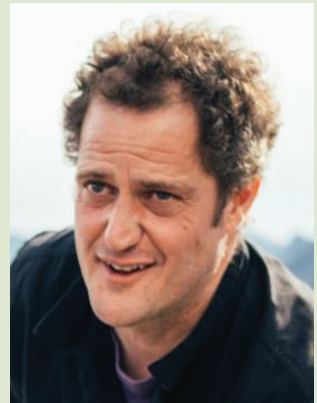
Valentine Warner is a chef, food writer and broadcaster. Originally training as an artist he went on to a career in London's restaurants before finding himself on television where his deep love of cooking, nature and travel has seen him make several series for various channels at home and abroad.

Describing his cooking style as 'International Grandmother' he is recognised for his deep understanding of ingredients, both wild and cultivated, and his ability to make something delicious with whatever is to hand. He would rather be discussing octopus recipes with Greek widows than molecular gastronomy.

He has written five books, three of which he has illustrated, and has contributed to various publications. Val is co-founder of Kitchen in the Wild - a food and craft travel business putting on culinary events in remote locations.

He is a founding partner in the Hepple Spirits distillery, Northumberland. Working for JWB Whelan Butchers sees a lot of his time spent in Ireland. He would generally prefer to be found in a field with a mossy stick than in an office.

 kitcheninthewild.org hepplespirits.com





YEOWARD
BOATYARDS
SALCOMBE

STERK



YAMARIN



Arksen



YAMAHA


RICHARD BERTINET

Baker, Chef & Author

Originally from Brittany in north-west France, Richard Bertinet trained as a baker from the age of 14, laying the foundations for a career defined by craft, technique and a love of dough. After moving to the UK in the late 1980s, he broadened his culinary experience, working as pastry chef at Chewton Glen Hotel and later as head chef at Rhinefield House Hotel and The Silver Plough at Pitton, where he received both Egon Ronay and American Express UK Pub of the Year awards. His career later took him to London as operations director for the Novelli Group, before he established his own consultancy, The Dough Co.



The Bertinet Kitchen Cookery School was opened in 2006 in the heart of Bath, alongside the publication of his first book *Dough*, which went on to win major international awards including the James Beard Award. Now the author of six acclaimed baking books and a former BBC Food Champion of the Year, Richard also founded The Bertinet Bakery, which became the UK's first national artisan bakery before its sale in 2019. A regular face on television and at food events around the UK, Richard continues to inspire and educate bakers worldwide with his energetic, hands-on approach to bread and pastry.

 bertinet.com

DORIAN JANMAAT

Chef Patron, Ardor


Dorian Janmaat is Chef Patron of Ardor in the heart of St Ives, a Mediterranean-inspired restaurant centred around authentic tapas, dry-aged cuts and the freshest Cornish seafood, cooked simply over open fire.

Since opening in 2024, Ardor has quickly earned recognition in both the Michelin Guide and The Good Food Guide, establishing itself as one of Cornwall's most exciting new openings.

Born in Amsterdam and raised between Spain and Cornwall, Dorian's cooking is influenced by coastal living and Mediterranean food culture. Early memories of visiting markets in Spanish seaside towns sparked appreciation for seasonal ingredients and simple, flavour-led cooking.

After studying at Cornwall College, Dorian secured a place at the two-Michelin-starred Le Manoir aux Quat'Saisons. Under the mentorship of Raymond Blanc OBE, he spent nine years progressing through the ranks to become Head Chef in 2016. In 2015, he was named National Young Chef of the Year at the Annual Awards of Excellence.

In 2020, Dorian returned to Cornwall as Executive Head Chef of the Relais & Châteaux hotel, The Idle Rocks in St Mawes, where he led the restaurant to multiple accolades including Restaurant of the Year at the South West Tourism Awards and three AA Rosettes.

Ardor brings together Dorian's Mediterranean roots and Cornish surroundings with an emphasis on quality produce and relaxed hospitality.  ardorstives.co.uk





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BEN TONKS


Chef Patron, The Seahorse

For Ben Tonks, cooking is about respect, care, and creating moments that last long after the last bite. He started his journey as a fishmonger and kitchen porter in Bristol, discovering a passion for the kitchen that would shape his life. In 2012, after a conversation with his father, Mitch Tonks, Ben joined The Seahorse, absorbing the craft, values, and traditions of the family-run restaurant. Following time in Australia and at Sabor in London with Nieves Barragán, he returned to The Seahorse, carrying forward its legacy of soulful, honest seafood cookery.



Ben's philosophy is simple: seafood treated with respect, ingredients handled with skill, and every dish made with precision, care, and an obsession for quality. Fresh, local seafood is delivered daily from Brixham Market, and for Ben, there's nothing quite like the joy of cooking fish over fire - his personal favourite is red mullet. Inspired by classic Venetian coastal cooking, his approach is timeless, elegant, and full of soul: no gimmicks.

For Ben, the true pleasure of a meal is in gathering around the table, sharing wine, laughter, and conversation. Under his guidance, The Seahorse remains a place to gather, celebrate, and indulge in the finest seafood and wine - where riverside charm, a carefully curated wine list, and the pleasure of perfectly cooked fish come together to create unforgettable dining experiences.

 seahorsrestaurant.co.uk

LIAM STEEVENSON MW

Founder/Chief Executive, Global Wine Solutions & Master of Wine


Liam Steevenson MW is the Founder and Chief Executive of Global Wine Solutions, the world leader in superyacht wine supply and luxury wine logistics.

The youngest person ever to achieve the Master of Wine qualification - passing on his first attempt - Liam brings exceptional technical expertise and a global perspective to the wine industry.

Before founding Global Wine Solutions in 2007, Liam held senior roles at Bibendum, Armit Wines, and Waitrose, directing the France, New Zealand, and Australia divisions. Under his leadership, Global Wine Solutions has become synonymous with discretion, reliability, and unrivalled expertise, serving clients worldwide.

Alongside this, Liam owns Vineyard Productions, producing artisanal wines in France, New Zealand, and the UK, including the globally recognised MAÏA Provence Rosé.



 Globalwinesolutions.com vineyard-productions.com

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JOSEPH ROBINSON

Chef-Owner AJOK

Chef owner of AJOK in Kingsbridge, Joseph Robinson is known for his creative flair and instinctive approach to cooking, harmonising a balance of techniques and flavours to create thoughtful, produce led dishes.

Joseph has made a name for himself in the South Devon food scene through his commitment to seasonality and his close relationships with growers and suppliers. Some of his most formative experiences came from farmers' and street markets, where he learned that great food begins with passionate producers who truly understand their ingredients.

Before opening AJOK, Joseph was Head Chef at Outside in Bantham, where he helped shape the restaurant's evolving, farm led menus. Working with homegrown vegetables grown on site and trusted local producers, the menu changed regularly in response to what was available, reinforcing Joseph's belief in cooking that reflects its environment.



 @ajok.ajok.ajok

JANEY SYRETT

Chef & Founder of Feast Kitchen Deli

Janey Syrett is a chef whose cooking is rooted in seasonality, sustainability and a genuine love of good food shared well. With over 20 years' experience in professional kitchens across Devon and Bristol, she has developed a confident, generous style that celebrates fresh, local produce. This philosophy led her to found Feast Kitchen Deli, where she brings together vibrant cooking, thoughtful sourcing and a strong sense of community.

Inspired by the landscapes and ingredients of the South West, Janey champions local producers and simple, flavour-led dishes that feel both comforting and considered. Known for her warmth and enthusiasm, she creates food experiences that are welcoming, joyful and deeply connected to place.



 feastkitchendeli.co.uk

TOM BUNN

Chef-Owner Hope Cove House


Tom has been a chef for over 20 years, specialising in seafood. Over the past 10 years, he has had his own crab business, taught at Plymouth University, and now works with some of the finest suppliers to source and sell fantastic ingredients to the best restaurants. Tom has a passion for linking chefs with top quality foods - he works with Mevalco and a host of other local suppliers. Tom has also run the Chefs' Demo Marquee since Crabfest began in 2016.

 hopecovehouse.co



DAVID FITZGERALD

David FitzGerald is a retired broadcaster with a lifetime of experience in the BBC, Sky and ITV. He is a writer with six titles published so far and is currently running his own media group TFB Communications. He spends his quiet time raising money for military charities and The Peninsula Medical Foundation. After dinner speaking and show presentation takes him all over the country and abroad.

 tfbcommunications.co.uk



SALCOMBE CRABFEST CHARITIES

DID YOU KNOW THAT SALCOMBE CRABFEST IS A NON-PROFIT MAKING EVENT. RUN ENTIRELY TO RAISE MONEY FOR CHARITY!

SINCE 2016 SALCOMBE CRABFEST HAS DONATED OVER **£80,000** TO LOCAL CHARITIES AND OTHER GOOD CAUSES.

2016

YOUNG SALCOMBE CENTRE, AIR AMBULANCE LANDING LIGHTS

2017

NEW FIRST RESPONDER CAR

2018

HOPE COVE INDEPENDENT LIFEBOAT, CHERNOBYL KIDS

2019

MACMILLAN NURSES, TRIANGLE CENTRE

2022

CANCER RESEARCH

2023

DEVON AIR AMBULANCE, DEVON MIND, CHILL SOUTH DEVON

2024

THE WIND PROJECT

2025

ROCK2RECOVERY



**The Rotary Club of Salcombe have also given over
£50,000 to...**

Salcombe Regatta, Kaleidoscope Disable Football Team, Salcombe Minibus, Rotaproj, Salcombe/Malborough/Bolberry Defibrillators, Cliff House Trust, Plymouth Hospitals ICT, SRFC Minis, Kingsbridge ATC, Brownies, Shelterbox, Hope Cove Reading Rooms, Salcombe Town Christmas Lights, Lee Spencer Atlantic Row, Malborough Pre-School, Kingsbridge Youth for Christ, St Lukes Hospice, Salcombe Swimming Pool, Malborough Primary School, Malborough Youth Club, Prostate Cancer UK, Salcombe Primary School, Prickles in a Pickle & Kingsbridge Kingfishers Swimming Club.



As we celebrate ten years of Crabfest, it's worth remembering how and why it all began.

The original idea came from Keith Makepeace of Soar Mill Cove Hotel. For many years the early May Bank Holiday weekend was known locally as a surprisingly quiet one for Salcombe. One hotelier even remarked that occupancy was often more like a normal weekend rather than a Bank Holiday, sometimes sitting at less than 50%.

For a town with such a strong food, fishing and hospitality heritage, it felt like a missed opportunity.

Keith suggested creating an event that would bring people into Salcombe and give the town something to rally around at that quieter time of year. The idea circulated for two or three years before it finally gained momentum. With encouragement from Peter Ralph and John Sampson - who eventually said, "Why don't we just do it?" - the idea became a reality. Peter took on much of the administration, John helped drive things forward, and Crabfest was born.

The name was an obvious nod to Salcombe's long connection with crab fishing, but from the very beginning the vision was always broader - a celebration of local food, produce and the incredible hospitality that defines this part of the coast.

Run by a dozen volunteers from the Rotary Club of Salcombe, Crabfest has always been about giving back. From the outset the festival was designed not only to bring visitors into Salcombe, but also to raise money for local charities and good causes.

Ten years on, Crabfest continues to bring thousands of visitors to the town, celebrate the best of local food and drink, and raise significant funds for charity along the way.



ROCKFISH

tomorrow's fish are still in the sea

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- 🦀 You can also collect for free from any of our restaurants.

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therockfish.co.uk





Claw-some Crab Hummus

Recipe by Mitch Tonks

Bring a taste of Crabfest home! This crab hummus is simple, fresh, and a great take on your usual hummus recipe - perfect for a beach picnic, sharing with friends, or just spoiling yourself.

Serves 2

Ingredients

200g drained chickpeas, rinsed – I use the Spanish ones in jars but canned is fine too

Juice of 1 lemon

1 garlic clove, peeled

A pinch of salt

1 teaspoon tahini

4 tablespoons olive oil

75g fresh brown crabmeat

150g fresh hand-picked white crabmeat

1 teaspoon finely chopped dill

1 tomato, cored & finely chopped

½ avocado, peeled & finely chopped

2 spring onions, green part finely sliced

Method

- Put the chickpeas in a food processor with half of the lemon juice, the garlic clove, salt and tahini. Blitz, then add the olive oil and blitz again until smooth. Fold in the brown crabmeat.
- Toss the white crab meat with the dill, tomato, avocado and remaining lemon juice.
- To serve, spread the brown crab tahini mix in a bowl and top with the white crabmeat mix and the sliced spring onions.



Like the sound of that?

Head to the Rockfish website for more inspiration and to order fresh crab online.





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IT'S ALL ABOUT THE CRAB!

One thing is for sure... without Salcombe's delectable mouth-watering brown crab, there would be no 'Crabfest'! Here, we find out a little more about this famed crustacean and Salcombe's incredible fishing industry.

- The crab caught here in South Devon is second to none, both in terms of flavour and sustainability. The region has some of the strongest fishery management measures of anywhere in the UK, with the organisation 'South Devon and Channel Shellfishermen' (SD&CS) pioneering for better management for all.
- Crabs caught in the region are done so under the codes of the South Devon Inshore Potting Agreement (IPA), which covers 450km² of the marine area off the coast of South Devon. This is an innovative management system with both fishermen and sustainability at its heart.
- Access to the South Devon Inshore Potting Area is largely restricted to fishermen using static gear, through a fishing licence condition. The use of static gear has essentially "protected" the special reef habitats in the IPA - meaning that the benefits of the IPA are huge in terms of conservation and co-location of fishing. The IPA is now overlaid by marine protected areas, including forming part of the "Skerries bank and surrounds" Marine



Photo: Sara Hayward

- Conservation Zone, and forming part of the "Plymouth Sound to Start Point Special Area of Conservation".
- Around 30 tonnes of brown crab is landed into the South Hams every year, which represents a significant contributor to the local economy in terms of jobs and income.
- The average weight of a Salcombe brown crab is 850g.
- SD&CS currently has 72 local vessels in their membership covering Salcombe and Dartmouth, ranging from <8m single handed vessels to 22m vessels, needing 8 crew which fish offshore.
- Combined activity from Salcombe, Dartmouth and the coast in between, make South Devon one of the most productive shellfish areas in the UK.
- Markets are UK, EU and Asia - live crab is flown from Salcombe to China as the Chinese view crab from the South West of the UK as some of the best in the world.





Come and meet our local team at Salcombe Crabfest

With over 25 years' experience, we at Coast & Country Cottages are proud to offer owners an award-winning holiday letting solution.

We love Salcombe. That's why our locally-based team market and manage more holiday homes in Salcombe than any other agency.

Come and chat to us at Crabfest to find out more.

Call | 01548 802177

Email | newowners@coastandcountry.co.uk

Visit | coastandcountry.co.uk

Proud to be Salcombe's Local Holiday Letting Experts



Salcombe Crabfest is one of the highlights of the local calendar - a brilliant celebration of our community, its fishing heritage and its incredible charitable spirit.

Each year Crabfest raises valuable funds for local causes, and we're proud to have supported the event since its inception.

For over 25 years, our team at Coast & Country Cottages has supported holiday homeowners across the South Hams. We're based right here in Salcombe, which means we know the area - and its people - inside out.

Crabfest gives us the perfect opportunity to catch up with current owners, while also meeting those who are considering letting their holiday

home for the first time.

Whether you're exploring your options or looking for friendly, expert guidance, our local team would love to chat.

Enjoy the festival!

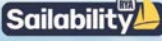


Photo: Our Coast & Country Cottages team are ready for Crabfest 2026!



Thinking of letting your holiday home?

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THE RISE OF THE OCTOPUS

AND WHAT IT MEANS FOR OUR CRABS

If you've spent any time around the water recently, you may have heard local fishermen talking about octopus - and lots of them. Over the past few years, particularly in the South West, numbers of common octopus (*Octopus vulgaris*) have increased noticeably, with what scientists describe as an "octopus bloom".

Octopus aren't new to British waters, but they usually prefer warmer seas further south. What's changed is the temperature. Warmer sea conditions and marine heatwaves in the western Channel are creating ideal conditions for octopus to grow quickly, reproduce successfully, and survive in greater numbers.

And octopus are serious predators.

Crab and lobster are high on their menu. Octopus are strong, intelligent hunters that can pull crabs straight out of pots or crack them open on the seabed. A single adult octopus can eat several crabs a day, and when their numbers rise quickly, that pressure adds up, especially for juvenile crabs that haven't yet reached breeding age.

Fishermen across Devon and Cornwall have reported pots coming up full of octopus but empty of crab, with some areas seeing significant drops in shellfish catches. This doesn't mean crab populations are disappearing, but it does mean the balance is shifting. Fewer young crabs surviving now can mean fewer adults in future seasons.

Octopus blooms have happened before. Historically, they tend to last a year or two until they have decimated the crab numbers and they need to move on to find food. Colder winters also reduce their numbers. The concern today is that warmer seas may allow these blooms to happen more often, or last longer, putting ongoing pressure on crab stocks.

As we celebrate ten years of Crabfest, it's a timely reminder that our crabs are part of a much bigger, changing ecosystem - one shaped by climate, predators, and the need to adapt as our seas evolve.



DID YOU KNOW?



Octopus are active hunters, not scavengers - crab and lobster are some of their favourite prey



Octopus are basically underwater escape artists - they can squeeze through gaps the size of a £2 coin



A single adult octopus can eat several crabs a day



Warmer seas help octopus grow faster and reproduce more often



Octopus blooms have happened before, but rising sea temperatures may make them more frequent



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*Based on sale agreed properties in TQ8 postcodes, priced between £100,000 -£10,000,000, from 1st Jan – 31st Dec 2025)



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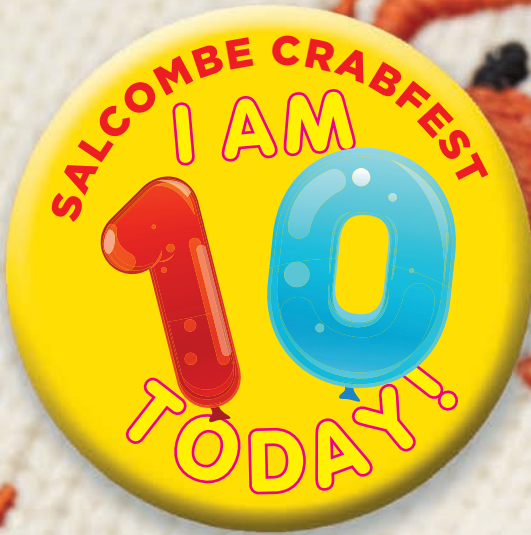
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The Rotary Club of Salcombe



We are a small group of business people whose aim is to raise money for local and national charities under the banner of The Rotary Club. We are proud to organise the Festival to promote local tourism and the fishing industry in aid of charities that we are delighted to support.

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Toad Hall Cottages Established in 1988, Toad Hall Cottages has been helping guests discover their perfect West Country escape for over three decades. Proudly independent and rooted in the local community, they offer a carefully curated collection of more than 1,000 handpicked coastal, rural and waterside cottages across Devon, Cornwall, Dorset and the New Forest.

With regional offices in Salcombe, Dartmouth and Kingsbridge, alongside a 24/7 support line and award-winning customer service, Toad Hall Cottages combine friendly local expertise with the reassurance of a leading holiday agency. Whether booking a relaxing break or letting a much-loved cottage, guests and owners alike can expect exceptional service, high standards and a truly personal touch. www.toadhallcottages.co.uk



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ROCKFISH

Rockfish are on a mission to change the way people experience seafood in the UK. That means sourcing the freshest fish every day and doing everything they can to be part of the solution to protect fish stocks for the future. They have sustainable seafood restaurants throughout Devon and Dorset and have their online Sea Food Market where you can have fish prepared and sent straight to your door. therockfish.co.uk

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Marchand Petit are the specialist estate agency for coastal, town and country homes in the South Hams. Whether a quaint cottage or a spectacular waterfront abode, our bespoke approach to selling property in Salcombe remains the same: impeccable service, unmatched marketing through national press coverage and a lifestyle magazine dedicated to showcasing our clients' homes, and an unwavering dedication to finding the right buyer for you. marchandpetit.co.uk

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