

SALCOMBE CRABFEST



SUNDAY 4TH MAY 2025 10 AM - 6 PM salcombecrabfest.co.uk



THE OFFICIAL
CRABFEST AFTER PARTY



HOSTED BY
DEVON RUM CO

**RUM COCKTAILS AND LIVE MUSIC FROM
MATT DEAN AND NICK THE FISH**

**4TH MAY 2025 | 5PM UNTIL LATE
@ DEVON RUM BAR ON ISLAND STREET**



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WELCOME TO SALCOMBE CRABFEST 2025!

Crabfest is BACK!

Can you believe it? It's been nearly a decade since our very first gathering in Yeoward's on Island Street – and what a journey it's been! We're back for our eighth event, and it promises to be bigger and better than ever!

Crabfest returns with its usual flair, featuring a jam-packed timetable of activities for all ages. We're thrilled to welcome a record number of fabulous local and nationally renowned chefs to our demonstration kitchen. Check out our timetable to see who will be dazzling you with their cooking skills and mouth-watering recipes.

Be sure to make a stop at Normandy Pontoon, where local fisherman Jon Dornom is selling freshly landed crab straight from his boat, Tenacious.




This year, over 100 exhibitors will join us in our vibrant street market, offering locally made food, drink, and artisan crafts. The market spans the Creek Car Park, Island Street, and Whitestrand. For a full list of exhibitors, visit our website.



There's more to enjoy than just great food! Get ready for toe-tapping music, children's activities, and artisan vendors galore – it's shaping up to be a cracking day. And when the day winds down, join us at Devon Rum for an evening of refreshing drinks and fantastic live music.

Salcombe Crabfest is proudly brought to you by a dedicated team of volunteers from The Rotary Club of Salcombe and supported by our generous sponsors: Coast and Country Cottages, Devon Rum Co., Marchand Petit, Rock Fish, and Twisted. Since our inception in 2016, we've raised over £70,000 for charity – funding lifesaving equipment and supporting numerous good causes. Last year, we raised a fantastic £12,500 for The Wind Project.

Come and celebrate crab, community, and creativity at this free, family-friendly event. Follow us on social media for the latest updates and behind-the-scenes fun:

-  SalcombeCrabfest
-  @SalcombeCrabfest
-  @SalcombeCrabfest

For more details, visit: salcombecrabfest.co.uk

 salcombecrabfest@gmail.com



Photos: © Norsworthy Photography

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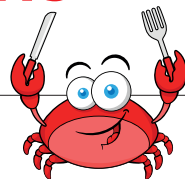


OFFICIALLY OPENED BY ROTARY CLUB OF SALCOMBE

CHEF DEMONSTRATIONS

Chefs' Demo Tent, Creek Car Park

Hosted by David Fitzgerald



11.00 – 12.00

Kirk Gosden Group Head Chef - Rockfish and the Rock Fish Team

12.00 – 1.00

Sam White Head Chef – 45 Jermyn St. Fortnum and Mason and **Ben Tonks** Head Chef – The Seahorse & The Cantina

1.00 - 2.00

Matt Tebbutt Chef & TV Presenter, **Mitch Tonks** Founder and CEO - Rockfish and the Seahorse and **Tom Parker Bowles** British Food Writer and Restaurant Critic

2.00 - 3.00

Freddy Bird Head Chef and Owner – littlefrench & 1 York Place, **Owen Morgan** Co-Founder and Director - 44 Group and **David Menendez** Managing Director - Mevalco

3.00 – 4.00

Jane Baxter Owner & Chef – Wild Artichokes, **Kate Hawkings** Freelance Journalist and Drinks Consultant and **Matt Tebbutt**

4.00 - 5.00

Grand Finale – **All** and **Devon Rum Co.**



Photos: © Norsworthy Photography

*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 2025 MUSIC TIMETABLE

TOAD HALL COTTAGES STAGE
(CREEK CAR PARK)

11.00 – 12.00 **SOUTH HAMS SINGERS**
12.30 – 1.30 **MIZZEN LINK**
2.00 – 3.00 **BEN CARR**
3.30 – 5.30 **CORRINE LYNN**

DEVON RUM HQ

12.00 – 2.00 **MATT SELLORS**
2.30 – 4.30 **COOL BEANZ**
5.00 – 7.00 **MATT DEAN**

With **Nick The Fish**
from **7.30pm** onwards

WHITESTRAND

12.00 – 2.00 **CORALYN4**
2.30 – 3.30 **MATT DEAN**
4.00 – 5.00 **BEN CARR**

Timings subject to change.

MEET THE CRABFEST MUSICIANS



Ben Carr BENNY GUITAR CARR IS A GUITARIST FROM DEVON WHO IS PASSIONATE ABOUT BLUES, JAZZ AND ROOTS MUSIC. BEN PERFORMS REGULARLY AS AN ENERGETIC AND ENGAGING SOLO ARTIST PLAYING SLIDE GUITAR.

Cool Beanz BAND WAS ORIGINALLY STARTED BY FOUR FRIENDS AND MUSICIANS GETTING TOGETHER AND CREATING THEIR OWN SONGS IN THE STYLE OF FOLK, ROCK, FUNKY AND REGGAE. A “VERY EASY LISTENING FUN BAND”.



Corrine Lynn WHETHER SHE IS SINGING AS PART OF A BAND OR SOLO, CORRINE LYNN CAPTIVATES AUDIENCES WITH AUTHENTIC PERFORMANCES THAT LEAVE A LASTING IMPRESSION. HER LIVE GIGS ARE REGULARLY SOLD OUT – A CLEAR SIGN OF HER REPUTATION AS A LOCAL FAN FAVOURITE. COME AND SEE HER IN CREEK CAR PARK FOR HER NEW VENTURE – IT’S NOT TO BE MISSED.



Coralyn4 LOCAL FAVOURITE CORRINE'S GIGS ARE REGULARLY SOLD OUT. HER DIVERSE SETS INCLUDE BALLADS, BOSSANOVA, JAZZ STANDARDS AND SAMBA. SHE WILL BE ACCOMPANIED BY HER REGULAR BACKING BAND THE SALCOMBE JAZZ TRIO.

Matt Dean HAS BEEN GRACING STAGES ACROSS THE REGION FOR OVER 15 YEARS. HE HAS CAPTIVATED AUDIENCES WITH HIS INCREDIBLE RENDITIONS OF POPULAR HITS, SPANNING EVERYTHING FROM THE ICONIC CLASSICS OF THE BEATLES TO THE MODERN-DAY ANTHEMS OF GEORGE EZRA. MATT IS EXCITED TO RETURN TO THE STAGE AT THE MUCH-LOVED SALCOMBE CRABFEST, WHERE HE'S SURE TO ONCE AGAIN DELIVER AN UNFORGETTABLE PERFORMANCE.



Mizzen Link IS A SHANTY CREW BASED IN SOUTH DEVON, UK AND WAS FORMED BY EX-MEMBERS OF THE NOW DISBANDED OLD GAFFERS SHANTY CREW. CONTINUING TO SING OLD FAVOURITES AND INTRODUCE SOME NEW MATERIAL, MIZZEN LINK HOPE TO MAINTAIN THE TRADITION AND STANDARDS OF THE OLD GAFFERS - GOOD SONGS, GOOD BANTER.

South Hams Singers ARE A GROUP OF AROUND 50 FUN LOVING PEOPLE WHO ENJOY SINGING A VARIETY OF ROCK, POP AND ORIGINAL SONGS IN 4 PART HARMONY. THE EMPHASIS IS ON FUN!



Matt Sellors WELL-KNOWN FOR PREVIOUSLY FRONTING BRISTOL-BASED BAND YES SIR BOSS, MATT SELLORS HAS NOW LAUNCHED A SOLO CAREER AND TIPPED HEAVILY AS ONE TO WATCH FROM MANY INDUSTRY INSIDERS, INCLUDING BBC INTRODUCING. OFTEN VOCALLY COMPARED TO PAULO NUTINI, EDDIE VEDDER AND KINGS OF LEON, HIS DISTINCT DEEP AND RICH VOICE IS DISARMING AND SOULFUL.

Nick the Fish IS A GIFTED LOCAL MUSICIAN WITH A CRACKING SENSE OF HUMOUR. HIS SET LIST CAN TAKE YOU ON A ROLLERCOASTER OF MOTÖRHEAD THROUGH TO THE JUNGLE BOOK.





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

12pm - 2pm | Matt Sellors

2:30pm - 4:30pm | Cool Beanz

5pm - 7pm | Matt Dean

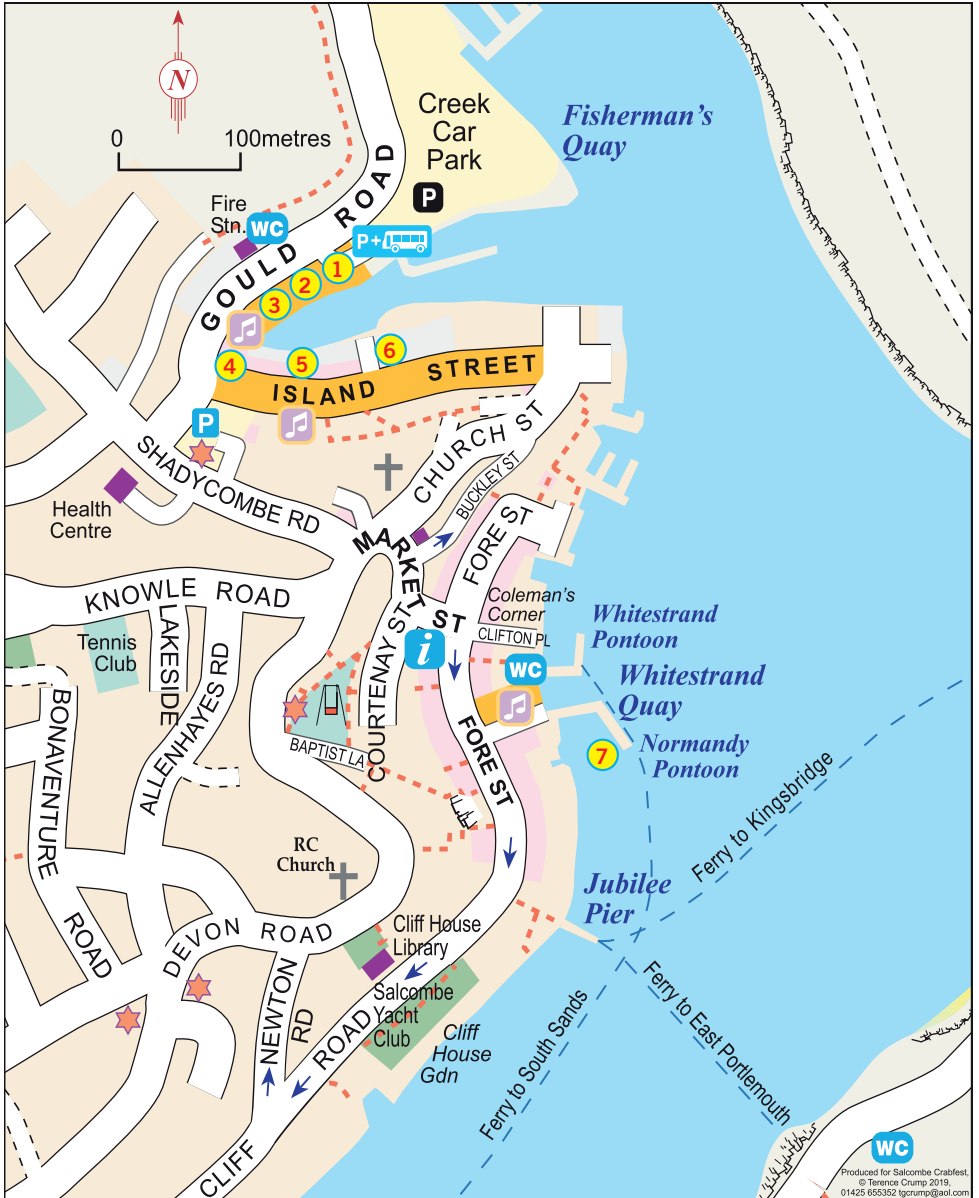
7:30pm - 'Til Late | Nick The Fish





DEVON RUM BAR ON ISLAND STREET





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SALCOMBE CRABFEST

-  Pedestrianised Shopping & Exhibit areas
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-  Music
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-  Footpath

- 1** Chefs' Demo Tent
- 2** Marchand Petit
- 3** Coast & Country Cottages
- 4** Rockfish
- 5** Devon Rum Co.
- 6** Twisted
- 7** Jon Dornom & his crabber Tenacious

Produced for Salcombe Crabfest.
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SIP AN ISLAND RUM PUNCH THIS CRABFEST WEEKEND!

Grab a glass and enjoy live music at our Cocktail Bar on Island Street! Or, why not pick up a bottle from our store and mix it yourself at home...

Bring the sun-drenched shores to Salcombe with our Island Rum Punch: a bold and refreshing cocktail bursting with tropical flavours.

YOU'LL NEED...

- 50ml Premium Golden Rum
- 75ml Pineapple Juice
- 75ml Orange Juice
- 15ml Lime Juice
- 15ml Grenadine
- 25ml Sugar Syrup
- Dash of Bitters
- Pineapple Leaf (Garnish)
- Ice

THEN JUST...

Add everything to a shaker and shake well. Strain into a tall glass filled with fresh ice. Garnish with a fresh pineapple leaf and enjoy!



DEVON RUM ^{CO}

MEET THE CHEFS OF CRABFEST 2025

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.



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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

Owner-Chef, Wild Artichokes

Meet Jane Baxter, the talented Owner-Chef of Wild Artichokes in Kingsbridge, voted Best Local Restaurant in the South West by The Good Food Guide. Her fabulous eatery is a culinary haven in South Devon, offering sharing-style dishes that spotlight the finest local produce. Jane has worked alongside Joyce Molyneux at The Carved Angel and served as the Head Chef at Riverford Field Kitchen in Buckfastleigh. Renowned for her ever-evolving menu, Jane draws inspiration from global cuisines, crafting delights ranging from Arancini to Okonomiyaki.

Jane is also a published author of multiple cookbooks, among them her latest work, 'Recipes for a Better Menopause'. Additionally, she is a familiar face on BBC1's Saturday Kitchen.

 wildartichokes.co.uk



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MITCH TONKS

Rockfish Founder

Mitch Tonks is a driving force in the world of seafood. A chef, restaurateur, and advocate for sustainable fishing, he's spent over 30 years championing the best of British seafood, earning a reputation as one of the country's leading voices in the industry. As one writer put it, *"If there's something Mitch doesn't know about seafood, it's not worth knowing."*

His love of fish started behind the counter of his first fishmonger in 1996, and since then, he's built an award-winning restaurant group, written seven cookbooks, launched a nationwide seafood market, and found a way to make abundant, seasonal seafood available year-round through his range of tinned fish.

Mitch has a knack for making seafood accessible - whether it's showing people how to buy the best fish, cook it simply at home, or enjoy it in a relaxed setting by the sea. That's why Salcombe Crab Fest is such a natural fit for him. He's been part of this festival for years, sharing his knowledge, enthusiasm, and love for incredible local seafood. And this year is extra special, with Salcombe becoming home to the newest Rockfish restaurant - it's the perfect way to continue celebrating and enjoying the best seafood the South West has to offer, right by the water.

 therockfish.co.uk, seahorserestaurant.co.uk



KIRK GOSDEN

Group Head Chef, Rockfish

With a remarkable 40-year journey in hospitality spanning Europe, the USA, and the Caribbean, Kirk Gosden's prosperous career has taken him to chef in renowned restaurants and hotels worldwide. For nearly 15 years, he successfully owned and operated two restaurants in the Caribbean. Returning to the UK a decade ago, and with a profound love for cooking, Kirk joined forces with Mitch Tonks and Rockfish, assuming the role of Chef Director. In his role, Kirk continues to deliver an outstanding menu, introducing Rockfish guests to sustainable seafood experiences in ways they've not experienced before.

 therockfish.co.uk





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TOM PARKER BOWLES

Food Writer, Critic and Author

Tom Parker Bowles is a British food writer, critic, and broadcaster known for his gastronomy expertise and adventurous approach to global cuisine. Tom has built a distinguished career in food journalism, earning a reputation for his deep knowledge of culinary traditions and his engaging writing style.

Tom has authored several critically acclaimed books, his most recent book, *Cooking for the Crown*, showcases royal recipes and Tom's historical and gastronomical knowledge. Other publications include *E Is for Eating: An Alphabet of Greed* (2004), *The Year of Eating Dangerously* (2007), *Full English: A Journey Through the British and Their Food* (2009), and *Fortnum & Mason: The Cook Book* (2016). His work often explores food's cultural and historical significance, blending personal experiences with in-depth research.

As a journalist, he has contributed to numerous publications, including *The Mail on Sunday*, where he has served as a food critic and *Esquire*, *GQ*, and *Tatler*. His engaging and often humorous writing style has made him popular in the food world. In addition to his writing, Parker Bowles has appeared on various television programs, including *MasterChef* and *Market Kitchen*, further cementing his status as a respected authority on food.



Photo: © Sara Hayward



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DAVID MENENDEZ

Managing Director, Mevalco

David has a fascinating and diverse background originating from the north of Spain, where he still owns his own farm. After receiving training and gaining experience as a veterinarian in Spain, David made the decision to relocate to Ashburton. There, he dedicated himself to animal welfare within the meat industry. Recognising a gap in the market, David subsequently founded Mevalco, a business dedicated to importing the finest ingredients from Spain for supply to chefs.

Originally operating out of a shipping container, Mevalco has evolved over the years to become one of the leading importers and suppliers of Spanish ingredients in the UK. The company plays a crucial role in supporting small coastal and farming communities, as well as artisan producers across Spain.



TOM BUNN

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.





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harbourhotels.co.uk/beach-club

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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A Piece Of Salcombe Heaven

BEN TONKS

Head Chef, The Seahorse & The Cantina

Meet Ben Tonks, the Head Chef at The Seahorse and its private dining room, The Cantina. Ben brings a rich understanding of seafood to his culinary journey, starting as a fishmonger in Bristol. He later trained as a commis chef, marking the beginning of his culinary exploration. Joining The Seahorse in 2012, Ben continued to hone his skills before enjoying a gap year in Australia. Upon his return, he joined the family restaurant Rockfish, and then gained further experience at Sabor in London under Nieves Barragan. In 2018, Ben returned to his roots, taking on the role of Head Chef at The Seahorse with the responsibility of expanding The Cantina. Ben is a key part of the crew that makes this thriving waterside restaurant the much-loved destination it is today, built on a love of seafood and life.

 seahorsrestaurant.co.uk



KATE HAWKINGS

Freelance journalist and drinks consultant

After decades working in hospitality in London and Bristol, Kate Hawkings finally hung up her apron in 2019 and is now a professional imbibor, writing about wine and other drinks for The Guardian, Olive, Decanter, Club Oenologique and, frankly, anybody else who'll pay her. She also collaborates with restaurants and event companies giving guidance on their drinks lists and works with some of her favourite brands developing training programmes and awareness campaigns.

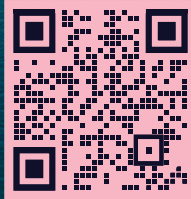
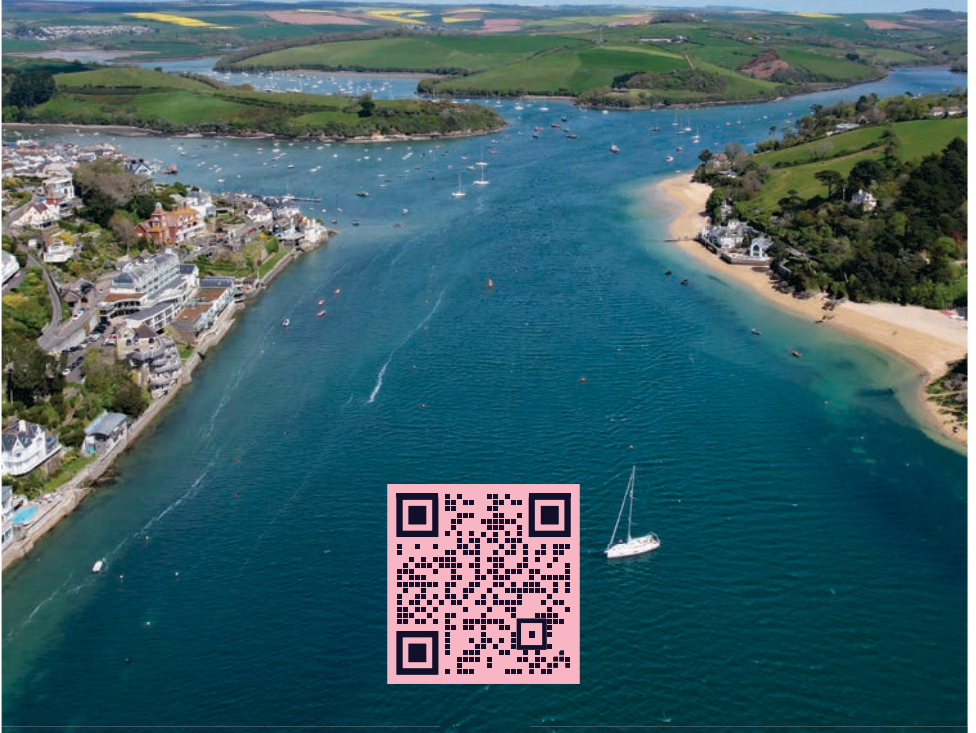
Kate has a special interest in aperitifs and a particular passion for vermouth and sherry in all their forms - her book "Aperitif" was shortlisted for the Fortnum & Mason Debut Drinks Book Award. Despite her advancing years and abiding love of shellfish, this is her first year at Salcombe Crab Festival and she's thrilled to be joining some of our amazing chefs on stage to guide us through brilliant and sometimes unexpected drinks to match with their fabulous food.





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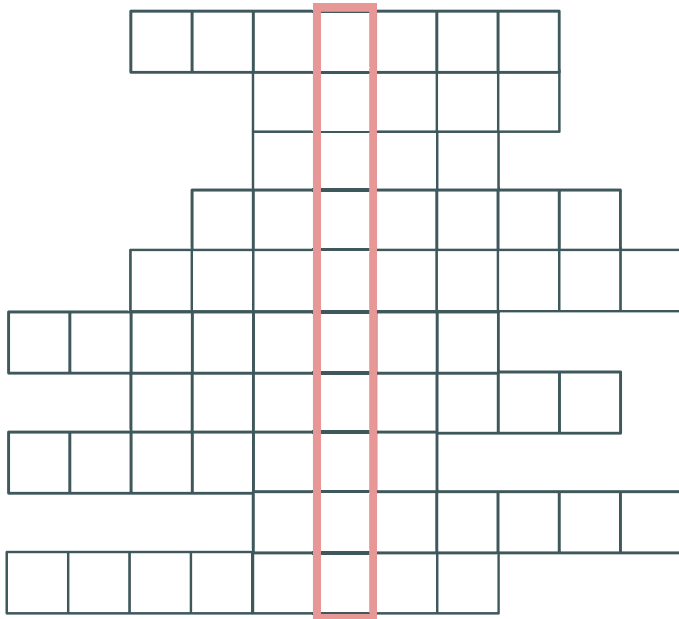
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FINEST STAYS CRAB TRAIL

Find the hidden words written on the crabs along Island Street and Fore Street—fill them in as you go! What type of animal is a crab? You'll discover the answer in the central vertical line below.

Start at the Salcombe Dairy ice cream factory and finish at the Salcombe Harbour Hotel reception. Show your completed answer at the hotel reception (where you'll find the final clue) to claim your prize!



HINTS:

1. Outside, I am looking at all of the ice cream flavours.
2. Look out for the yellow doors – Mr Hannaford works here.
3. You'll find me looking at lots of posh Salcombe stuff.
4. On Victoria Quay, I'm next to a pretty pink house near the lifeboat.
5. Cheers! I'm sipping on a drink in the beer garden.

6. I am tasting delicious sea salt flavoured fudge.
7. At the front of the Victoria Inn I am steering the way.
8. I am hanging out in a place where we all love the sea.
9. What a scrummy pizza with a little fish.
10. I am sitting keeping warm in the Salcombe Harbour Hotel.

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(Based on properties for sale in TQ8 postcode at a guide price of between £100,000 and £10,000,000, on the market between 1 Jan and 31 Dec 2024)

the jetty

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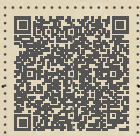
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Scallops on the BBQ & crab on toasted sourdough
Free Gin and Rum Tastings
Live Music

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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 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.

For more crab facts, head to Normandy Pontoon during Crabfest, where you will find experienced crab fisherman Jon Dornom moored with his boat Tenacious! He will be allowing families on board to see his crabber up close, and to spot the marine life in Tenacious' tanks. To raise money for the SD&CS Fishermen's Benevolent Fund, Jon will be selling freshly landed crabs too, so you can choose one to take home and practice your crab cracking skills on.

For more information about **South Devon and Channel Shellfishermen**, visit shellfishermen.org

Photos: © Norsworthy Photography



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Come and meet our local team at Salcombe Crabfest

With over 20 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 | pno@coastandcountry.co.uk

Visit | coastandcountry.co.uk

Coast & Country Cottages: Crabfest sponsors since 2016



At Coast & Country Cottages, we are proud to have been a main sponsor of Salcombe Crabfest since the festival was founded in 2016.

This incredible one-day event celebrates both the tourism and fishing industries in Salcombe, whilst also raising money for wonderful local charities – what's not to love about Crabfest!

Come along and visit the Coast & Country Cottages team for free children's activities throughout the day.

Enjoy the festival!



Photo: Our Coast & Country Cottages team are ready for Crabfest 2025!



Photo: Our team along with other sponsors of Salcombe Crabfest. Credit Norsworthy Photography



Thinking of letting your holiday home?

We would love to discuss your property, and tell you about the services we can offer. We can't wait to welcome you to our stand.



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SALCOMBE CRABFEST CHARITIES

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



Since 2016 we've donated over ...



£70,000



... TO LOCAL CHARITIES AND OTHER GOOD CAUSES.



CRABFEST DONATIONS HAVE HELPED FUND...

- ★ A complementary therapist for 12 months, to provide treatments to local cancer patients and their families at the Triangle Cancer Support Centre in Kingsbridge.
- ★ Defibrillators at Salcombe Fish Quay, North Sands and South Sands
- ★ A new car for Salcombe Peninsular's Community First Responders
- ★ Devon Air Ambulance landing lights in Salcombe and Malborough

WE'VE ALSO MADE DONATIONS TO:

Cancer Research UK ★ Chernobyl Children's Lifeline ★ Chill South Devon Cliff House Trust ★ Derriford Hospital ICU ★ Devon Mind ★ Fishermen's Mission Hope Cove Reading Room ★ Hope Cove Lifeboat ★ Kaleidoscope Disability Football KM United Youth Football ★ Kingsbridge Air Training Corps ★ Salcombe Brownies Salcombe Regatta ★ Salcombe Town Christmas Lights ★ Salcombe Preschool Salcombe RFC Minis ★ Rotaprog ★ Shelterbox ★ Young Salcombe Centre

THE WIND PROJECT
A local Charity based in Salcombe

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OUR 2025 PRINCIPAL CHARITY

This year, we are delighted to be raising money for Rock2Recovery. There will be collection buckets located around the festival. Please dig deep and make a donation to help this deserving organisation continue their important work.



Rock2Recovery is a nonprofit organisation whose mission is to save and change the lives of our Armed Forces, Veteran Community, the Emergency Services and their families who are affected by stress. Founded by former Royal Marine Jamie Sanderson and Former Royal Marine (SBS) Jason Fox, their purpose is to inspire and coach towards a more positive future.

www.rock2recovery.co.uk



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Rock2RecoveryUK  

www.rock2recovery.co.uk

Rock2Recovery, formed in 2015, is a CIC, nonprofit organisation working with our Armed Forces, Veterans and 999 communities.

After experiencing their own personal struggles with mental health, stress and leaving the service, Jamie Sanderson, former Royal Marine and Jason Fox Royal Marines (SBS), made it their quest to deliver support to those who needed it, when they needed it most.

Our approach is fast and reactive, because as an organisation, we know how hard it can be to ask for help and want to make that process as quick and simple for the client as possible.

Our Mission

Our mission is to save and change the lives of those in our Armed Forces, our Veteran Community, the Emergency Services and their families who are affected by stress.

Our purpose is to inspire and coach towards a more positive future.

Sessions are free to the client, we don't put a cap on how many you have, because everyone's recovery is unique and once you are with us you will always be part of our community.

Our coaching team, now into double figures, enables us to meet the needs of our ever growing numbers of clients.

Our coaches work one to one, our approach is non-clinical and client led, we work content free so that sessions do not require anyone to sit in memories of trauma. The coach's aim is always to bring down associated stress and emotion linked to events and memories.

"I was listened to, I felt safe, I felt valued and I finally felt cared for."

"I think this service is unique and life changing/saving."

Feedback from clients

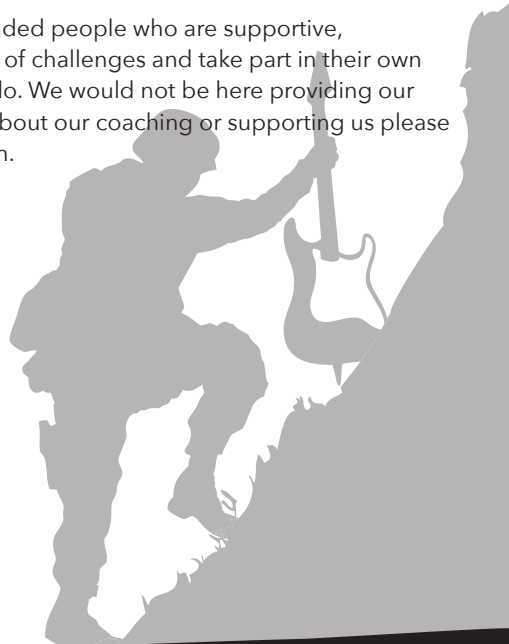
Saving Lives. Changing Lives.

Rock2Recovery coaching;

- *Aspires to be transformational and provide noticeable change in every session.*
- *Each client journey is shaped by who they are and what they want to have happen.*
- *We design and create client specific processes and interventions.*
- *We coach independence and personal growth.*
- *We encourage and practice quiet mind work, meditation and better mind management.*
- *We believe no two client journeys can ever be the same.*
- *We allow our clients to speak for us and our feedback is what keeps us working with people.*
- *We stabilise minds and introduce peace.*
- *Our experience shows that our work is most effective in those that are ready to adopt change.*

We believe positive change is always possible and the right conversation at the right time with the right person can change everything.

Rock2Recovery has created a community of like minded people who are supportive, welcoming, willing to get involved with any number of challenges and take part in their own fundraising adventures, all to support the work we do. We would not be here providing our life changing work without them. To find out more about our coaching or supporting us please visit our website or get in touch with one of the team.



Rethink Thinking.

WHO ARE WE?

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.

Coast & Country Cottages Multi-award-winning Coast & Country Cottages has been providing unforgettable holidays in South Devon for over 25 years. With a dedicated local team in Salcombe and Dartmouth, a 24/7 guest support service, and a range of self-catering properties to suit all your holiday requirements, the team is proud to offer unforgettable experiences with their exclusive collection of holiday homes. coastandcountry.co.uk

Devon Rum Co. Established in March 2020, Devon Rum Co. exists to share the joy of artisan rums with the world! Their multi-award-winning range of rums are all hand-crafted with care at their Blending House on Island Street in Salcombe, and showcase the perfect blend of Caribbean rums, Devonian spring water, aromatic spices, fresh citrus, and natural flavourings. Devon Rum Co. believe in quality, reflected in their finest craft spirits, which can be enjoyed at their waterside bar, at their rum tasting or cocktail experience, or brought online or in-store. devonrumcompany.com

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

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

Twisted has been breathing new life into classic 4x4 vehicles for over two decades, specialising in Defender, Jimny, and Land Rover models. With over 20 years of success in the automotive industry, Charles Fawcett, the founder of Twisted Automotive, and Jake Cronk, a former Mercedes Formula 1 engineer, expanded Twisted's ventures into the marine industry. From boat sales and marine engineering to indoor storage and vessel transport, Twisted offers a one-stop-shop for all your boating needs. Visit their shop on Island Street for not only a chance to discuss their boat services, but to see the incredible waterside view from their showroom. twistedmarine.com

Thank You The Rotary Club of Salcombe would like to thank all sponsors, advertisers, exhibitors and guest chefs. We would also like to thank The Salcombe Harbour Hotel Group (harbourhotels.co.uk/salcombe), Salcombe Abode, Toad Hall Cottages, Kim Waters, Tom Bunn, Salcombe Tourist Information Centre, Beshlie Pool, South Devon and Channel Shellfishermen, David FitzGerald, Martyn Norsworthy, the Kershaws, Salcombe Town Council, Jon Dornom, Soar Mill Cove, Polaris Electrical Services, Howdens, Nick and Jayne Brodie, Jess Brodie, John and Rosemary Sampson, Chris Pucher.

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