

Bùth Hebrides - Trade Buyer's Guide





Welcome to Bùth Hebrides, a curated digital magazine dedicated to the food and drink of the Outer Hebrides. Created especially for hospitality buyers, retailers and distributors this publication introduces you to a truly distinctive range of products, where provenance and quality are at the heart of every story.

Hebridean producers bring together pure Atlantic waters, open moorland, and time-honoured craft to deliver exceptional shellfish, wild meats, and artisan goods - reliably available for trade buyers who value quality, provenance, and sustainability.

Eat. Drink. Hebrides

Bùth Hebrides (Gaelic for The Hebrides Shop), introduces you to our incredible Eat Drink Hebrides members - from passionate small producers to renowned, award-winning brands showcasing the very best of Hebridean food and drink.

Julie Sloan, Eat Drink Hebrides Project Manager





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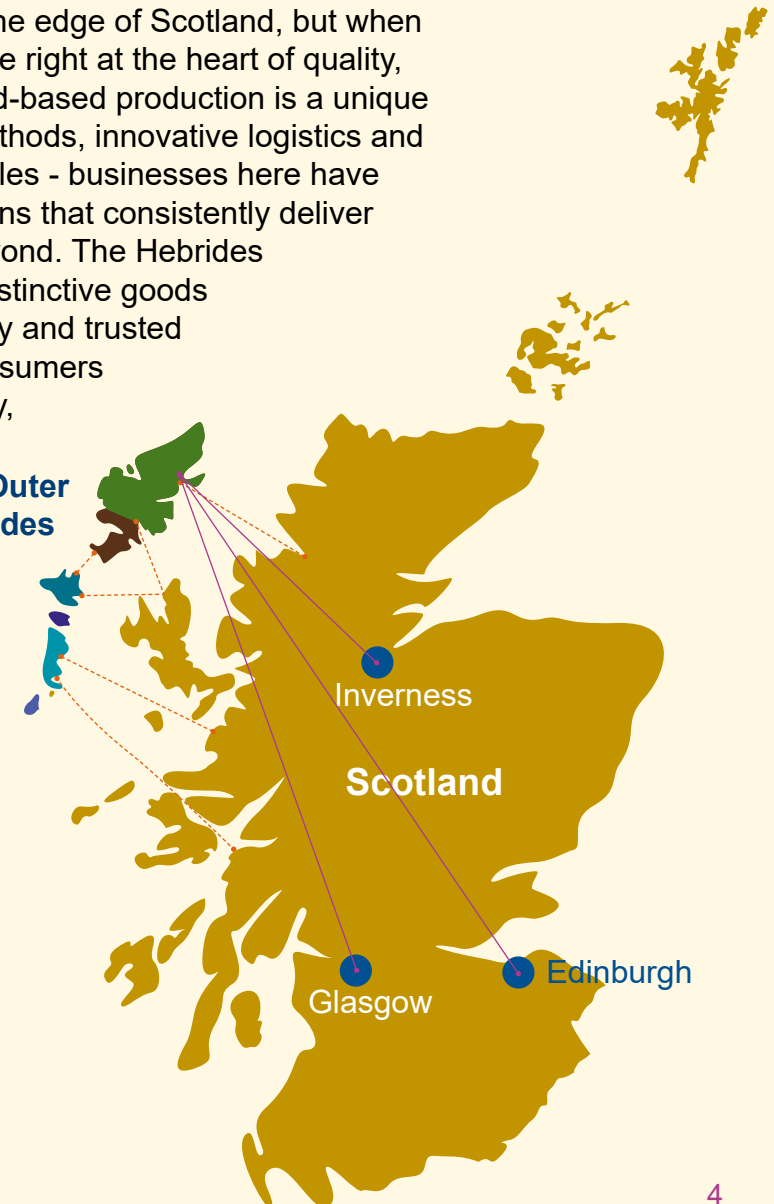


Provenance That Delivers

The Outer Hebrides may lie on the edge of Scotland, but when it comes to food and drink, they're right at the heart of quality, provenance, and reliability. Island-based production is a unique experience requiring resilient methods, innovative logistics and integration with transport schedules - businesses here have built efficient, proven supply chains that consistently deliver to buyers across the UK and beyond. The Hebrides offer retailers and wholesalers distinctive goods backed by strong regional identity and trusted fulfilment. In a market where consumers value authenticity and traceability, Hebridean producers are ready to meet demand with professionalism, consistency, and standout quality.

-  Lewis
-  Harris
-  North Uist
-  Benbecula
-  South Uist
-  Barra
-  Calmac Ferries
-  Loganair Flights

The Outer Hebrides



South Uist

South Uist Distillers Co.

We offer a delicious variety of rums, each one created with excitement in mind. Our range offers up our take on the ever popular dark and white rums, and also our take on flavoured rums, with a scotch bonnet flavoured rum which packs a little kick, and our spiced rum provisioned with rosehip. Each rum tastes fantastic on its own and pairs magnificently with a mixer, but, the real wow comes when you start to make cocktails, each rum mixed together with your favourite ingredients makes for unforgettable drinks.

Askernish, South Uist

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Benbecula

North Uist Distillery

North Uist Distillery is a gin and whisky distillery, producing award-winning Downpour gin and brand new single malt, grain to glass whisky. B Corp certified and carbon neutral they distil, bottle and mature casks on the island. Named Scottish Gin Distillery of the Year 2022, 2023, and 2024.

Their multi-award-winning Downpour gin range is produced with local botanicals such as heather, pepper dulse seaweed, and wild thyme. Foraged by members of the community, these botanicals are swapped for gin in the age-old island tradition of bartering, and create a big bold spirit that is drenched in island flavour.

Nunton Steadings, Benbecula, HS7 5LU

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Isle of Barra

Isle of Barra Distillers

Isle of Barra Distillers crafts premium, small-batch spirits inspired by the wild beauty of our island home.

Our flagship product, Barra Gin, is distilled with 17 hand-selected botanicals - including locally foraged carrageen seaweed - to create a smooth, distinctive flavour with a signature maritime character. Alongside our gin, we produce Island Dark Rum and Hebridean Vodka, both infused with the same unique seaweed from our shores, giving each spirit a true taste of the Outer Hebrides.

For food and drink buyers, this means a high-quality, story-rich spirit with strong consumer appeal. With eye-catching branding, consistent supply and dedicated marketing support, we help you drive interest and sales in premium retail, hospitality and export markets.

Rooted in the Outer Hebrides, our spirits offer more than taste - they deliver authenticity, provenance and a true sense of place.

Castlebay Business Unit, Isle of Barra, HS9 5XF

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Isle of Harris

Isle of Harris Distillers Ltd

At Isle of Harris Distillers, we're proud to share our award-winning island spirits far and wide. Our Isle of Harris Gin, crafted with local sugar kelp, offers a refreshing coastal character that reflects our shared maritime heritage. We also present The Hearach - the first legal single malt whisky from Harris - and its Oloroso Matured edition, both deeply rooted in island tradition. As a buyer, you'll receive dedicated support from our Customer Manager, ensuring smooth service, product insight, and collaborative opportunities. We're here to help you bring authentic island spirits to your customers, celebrating the Outer Hebrides with every pour.

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Isle of Lewis

Isle of Lewis Gin Limited

At the Isle of Lewis Gin, we produce award-winning spirits inspired by the rugged beauty and unique botanicals of the Outer Hebrides. Distilled in small batches on the west coast of Lewis, our products offer distinctive flavour profiles that stand out on the shelf and behind the bar. Our flagship gin balances citrus, mint, and wild thyme for a refreshing and versatile serve, while our expanding range, including a new Hebridean rum, continues to reflect our island's character and ingredients.

We offer flexible ordering, attractive margins, and marketing support to help drive customer engagement. Whether you're stocking for retail, bar, or hospitality, we can provide eye-catching shelf presence, a compelling story, and spirits that customers come back for.

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www.isleoflewisgin.co.uk

Isle of Lewis

Stornoway Distillers Co.

Landfall. A crossing of flavour. Where land meets sea. Taste the rugged coastline of Lewis in every drop of our award-winning Landfall Gin. Citrus, spice and the salty umami of bladderwrack seaweed.

Every drop of our award-winning Landfall Gin is bursting with island flavour. Hand foraged botanicals from in and around Stornoway are combined with traditional gin botanicals to create a beautiful coastal spirit.

Our signature botanicals reflect how we love to spend our time off in the varied landscapes around the island. In the hills we forage both heather and bog myrtle; and from the sea, we collect bladderwrack, one of the most abundant seaweeds that you will find in the zone between high and low tide. Alongside the edge of the beaches is the machair – fertile, sandy soil teeming with wildflowers, and here we find meadowsweet; a tall plant with frothy clusters of creamy-white, fragrant flowers.

3 Cromwell Street, Stornoway, Isle of Lewis, HS1 2DB

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Isle of Lewis

The Lews Distillery

Toiseach ùr – new beginnings, that's what we're all about. But the story of The Lews Distillery started many years ago, 100 of them to be precise. When the land where our family craft is located on the Isle of Lewis was gifted to the people of Stornoway. It's from these humble beginnings that our delicious Stornoway Gin was born.

6 Steinish, Isle of Lewis, HS2 0AA

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@The Lews Distillery @thelewsdistillery
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Image: Stag Bakeries

Isle of Lewis

Stag Bakeries Ltd

Based on the Isle of Lewis, Stag Bakeries is a family-run bakery with a heritage dating back to 1885.

Traditional recipes and time-honoured methods are still at the heart of each product their team of skilled craft bakers make. Stag specialises in producing premium bakery snack products such as savoury biscuits, cheese straws, traditional Scottish shortbread, and speciality fruit cakes. Each product is made using the finest ingredients and nothing is rushed. The result is an award-winning product range trusted on quality and provenance.

Stag's signature product is the Stornoway Water Biscuit, a savoury cracker that is an accomplished accompaniment for all varieties of cheese. Stag products are currently stocked in over 1000 fine food retailers in the UK, and the company also exports with ten years of experience in supplying their products internationally. The company's newest products are the Hebridean Baker biscuits, six varieties of rustic Oaties and Shortbread.

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Isle of Harris

The Hebridean Mustard Company

Artisan Mustard – your MUST-have from the HEBrides. The Hebridean Mustard Company offers gourmet mustards made from high-quality ingredients. Since 2017 the brand Mustheb is crafted in small batches using mainly organic ingredients and no artificial additives, enhancers or fillers. Primarily made from yellow mustard seeds, freshly ground on a traditional granite millstone, the mustards feature a mild flavour in mustard and unique spice profiles.

Versatile and essential, mustard enhances dishes as a classic condiment, in dressings, or as a spicy sauce addition.

Mustheb mustards provide a sustainable, natural seasoning option for kitchens, helping customers elevate their cooking and enjoy flavourful moments. Available in retail packs of six jars per variety. We offer catering sizes for chefs and restaurants.

10 Glen Kyles, Isle of Harris, HS5 3TY

mustheb@hebrideanmustard.com
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www.hebrideanmustard.com



Isle of Lewis

Charles Macleod Ltd

A staple of the traditional crofting kitchen, our award-winning Black, White, and Fruit Puddings are handcrafted daily on-site in Stornoway and shipped to customers across the UK. These iconic products represent the heart of our heritage and our commitment to quality.

Our Stornoway Black Pudding is a multi-award-winning delicacy, honoured with ten Great Taste Awards from the Guild of Fine Food. Made with Scottish oatmeal, it boasts a distinctive texture and a rich, moist flavour developed through the use of premium ingredients and a perfectly balanced blend of seasoning.

Whether served as part of a traditional Scottish breakfast or paired with savoury ingredients such as scallops, chicken, beef, or pork, our puddings offer a versatile and delicious addition to any meal.

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Isle of Lewis, HS1 2LB**

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www.charlesmacleod.co.uk**





Isle of Lewis

Hebridean Charcuterie

Hebridean Charcuterie creates hand-made products from wild and free-range meats.

‘Wild & Free Salami’ is made from venison, goose & pork flavoured with black pepper and garlic. ‘East to West Salami’ is made from mutton and pork flavoured with Baharat spice. ‘Venison Prosciutto’ is produced from wild deer and our ‘Smoked Goose Breast’ uses wild geese.

We also use free-range pork and mutton sourced from crofters or local butchers.

Products are gluten free, have a shelf life between 60-90 days and don’t require refrigeration up to 30 degrees.

The products are high quality, bold in flavour and are unique due to the type of meats used and unusual flavourings; they offer a truly artisan experience for the discerning foodie.

2 Westview Terrace, Stornoway, Isle of Lewis

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North Uist

Lochmaddy Bay Prawns

Local seafood fresh from the creel to your plate.

Caught and prepared by the skipper and the crew. Lochmaddy Bay Prawns was born in 2020 as a positive result of COVID-19. DA (Owner & Founder) has been fishing for around 40 years and had never experienced such a sudden and severe impact to the fishing industry caused by the pandemic. With the power of social media, Tina (Director & Co-Founder) quickly reacted and Lochmaddy Bay Prawns was born in March 2020. At Lochmaddy Bay Prawns 2GO we believe in the simple pleasures of life. Locally creel caught seafood, fresh salad, topped with awesome vibes. Trade buyers/trade enquiries, please contact us directly for options.

Adelaide, Clachan Sands, North Uist, HS6 5AY

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Benbecula

Salar Smokehouse Ltd

Located in the Hebridean Archipelago off Scotland's west coast, **Salar Smokehouse** is situated on the **Isle of Benbecula**. Known for its pristine environment and rich Gaelic culture, this area fosters a strong community spirit. Since 2015, our locally designed kilns have been essential to our process. We've built a globally respected brand based on heritage, tradition, and quality. Our award-winning Flaky smoked salmon boasts an unrivalled 90-day shelf-life from production, ensuring top-notch quality with every lovingly prepared portion.

6A Uachdar, Benbecula, HS7 5LY

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Isle of Lewis

Uig Lodge Smoked Salmon

Retail and trade packs of whole sides or sliced packs of smoked salmon.

Uig Lodge, Timsгарry, Isle of Lewis, HS2 9ET

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Isle of Lewis

Hebridean Tea Store Limited

We are a specialist supplier of high-quality loose-leaf teas, with a growing wholesale offer tailored for the food, drink and hospitality sectors.

Our range includes classic single-origin teas and popular blends, alongside a unique collection of island-inspired flavours such as The Machair and The Blackhouse, developed exclusively for the Hebridean Tea Store.

All teas are packed to order in our Stornoway shop using plastic-free packaging. We do not use artificial flavourings or colourings in any of our teas.

We offer bulk supply (by the kilo) for cafes, hotels, and hospitality, as well as fully packaged and labelled retail options for farm shops, delis, and visitor centres.

UK-wide wholesale enquiries are welcome.
Trade pricing available.

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South Uist

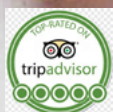
SkyDancer Coffee Roasters

SkyDancer Coffee Roasters can provide high quality speciality coffee and luxury tea for your business or retail outlet at a price to suit. We can offer a range of bag sizes up to 1kg. Coffee freshly roasted in the Outer Hebrides. We have been recommended by The Herald as a top ten destination and supply BBC1 Scotland's Greatest Escape Winner amongst other prestigious customers such as the Isle of Harris Distillery. Please contact for more details. It will be a pleasure to work with you.

**Lochboisdale Harbour, Lochboisdale,
South Uist, HS8 5TP**

**skydancer.coffee@gmail.com
07936 058617**

** [@skydancer.coffee](https://www.instagram.com/skydancer.coffee)
www.skydancer.coffee**





Caledonian MacBrayne

As Scotland's leading ferry operator, we offer a unique opportunity for food and drink buyers seeking authentic, high-quality Scottish produce. Operating across the west coast and islands, we connect buyers directly with passionate local producers, from artisan cheesemakers on the Isle of Mull to seafood suppliers in the Outer Hebrides. Our extensive network supports reliable logistics and access to hard-to-reach communities, enabling the discovery of fresh, sustainable, and often exclusive products. We have a strong focus on regional identity and provenance and play a vital role in bringing island delicacies to broader markets, helping buyers tap into Scotland's rich culinary heritage.

The Ferry Terminal, Gourock, Inverclyde, PA19 1QP

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(or +44 1475 650397 for our International customers)

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Loganair Limited

Loganair is the UK's leading regional airline, flying to more than 40 destinations across the UK, Ireland and Europe. Since 1962, we've been dedicated to connecting remote and regional communities, making it easier for people to travel for work, leisure and the essentials of daily life. By linking towns, cities and islands, we pride ourselves on playing a vital role in helping people reach the producers, suppliers and experiences that define local food and drink culture. Our services strengthen regional supply chains and open up opportunities for communities to thrive, ensuring that the flavours and traditions of each area remain accessible and connected.

**9 Marchburn Drive, Glasgow Airport, Paisley,
Renfrewshire, PA3 2SJ**

0344 800 2855

@FlyLoganair @flyloganair

www.loganair.co.uk

Loganair
Scotland's Airline



Isle of Lewis

Williamson Foodservice

Williamson Foodservice is a family run food and drink wholesale business to the hospitality, catering and retail trades in the north of Scotland. It is headquartered in Inverness and services around 1,000 customers across the area. It operates a dedicated modern warehouse facility in Stornoway that serves the Western Isles. A Glasgow produce hub co-ordinates the buying of fresh fruit and vegetables from across the UK and continental Europe. A dedicated buying team also purchase a wide range of food and drink from over 200 suppliers locally, across Scotland and the UK from bakery products, artisan cheese and dairy to premium soft drinks, cleaning materials, craft beers, fine wines and a range of fish, meat and poultry.

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Isle of Lewis, HS1 2SE**

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Isle of Lewis

Woody's Express

Woody's Express is proud to support the Outer Hebrides' food and drink industry by providing essential haulage and courier services across all of the **Western Isles**. As we approach 40 years in business in 2026, we continue to deliver everything from temperature-controlled pallets of food to the hospital to cases of drinks for pubs and restaurants throughout the islands.

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Testimonials

The Outer Hebrides has a long tradition of producing an impressive range of delicious food and drink and it's a delight to see this guide dedicated to promoting it, from seafood to gin and everything in between.

Scotland Food & Drink is proud to support Eat Drink Hebrides as part of the regional food group programme, and this initiative will help yet further to grow the local food, drink and tourism economy.

Get stuck in, find something new and give your customers and visitors a true taste of this wonderful region.

Fiona Richmond, Head of Regional Food, Scotland Food & Drink

Working with produce from the Outer Hebrides is at the heart of what we do at Flavour. The quality, provenance, and character of these ingredients are second to none. From local shellfish to wild venison and foraged island flowers, herbs and seaweeds, they allow us to create dishes that truly reflect our surroundings. It's a key part of what recognised us as Highlands and Islands Restaurant of the Year, Scotland 2024 at the Scotland Food and Drink awards.

Chris Loye, Owner/Chef, Flavour Award-Winning Fine Dining - Isle of Harris

At Scotland House London, we're proud to showcase outstanding Scottish produce to guests from around the world – and the Outer Hebrides consistently stands out. From Stornoway black pudding on Burns Night menus to exceptional shellfish and craft gins, chefs love using these ingredients for their authenticity, provenance, and incredible flavour.

Mark Boyce, Head of Scotland House London

Downpour Gin from the Outer Hebrides has been a fantastic addition to our range at Fenwick Food Hall – just like the Stag Hebridean Baker range. They're both real eye-catchers on the shelf and even better sellers. They bring that perfect mix of great provenance, striking design, and exceptional flavour.

Robert Parkin, Sales Manager, Fenwick Food Hall

From soft morning rolls filled with PGI-protected Stornoway black pudding to a swipe of small-batch Hebridean mustard and a pour of Outer Hebridean gin or whisky, every bite at The Shoap brings a real taste of the islands to London. The produce from the Outer Hebrides really is a great addition to my menu and what we sell – packed with character, provenance, and proper flavour.

Greg, Owner of The Shoap – Purveyors of Scottish Scrán





Visit
Outer
Hebrides®



Image: Rachel Keenan



WINNER
SCOTLAND FOOD & DRINK
& **Excellence**
Awards 2023

SCOTLAND
FOOD & DRINK

Contact: enquiries@outerhebridestourism.org