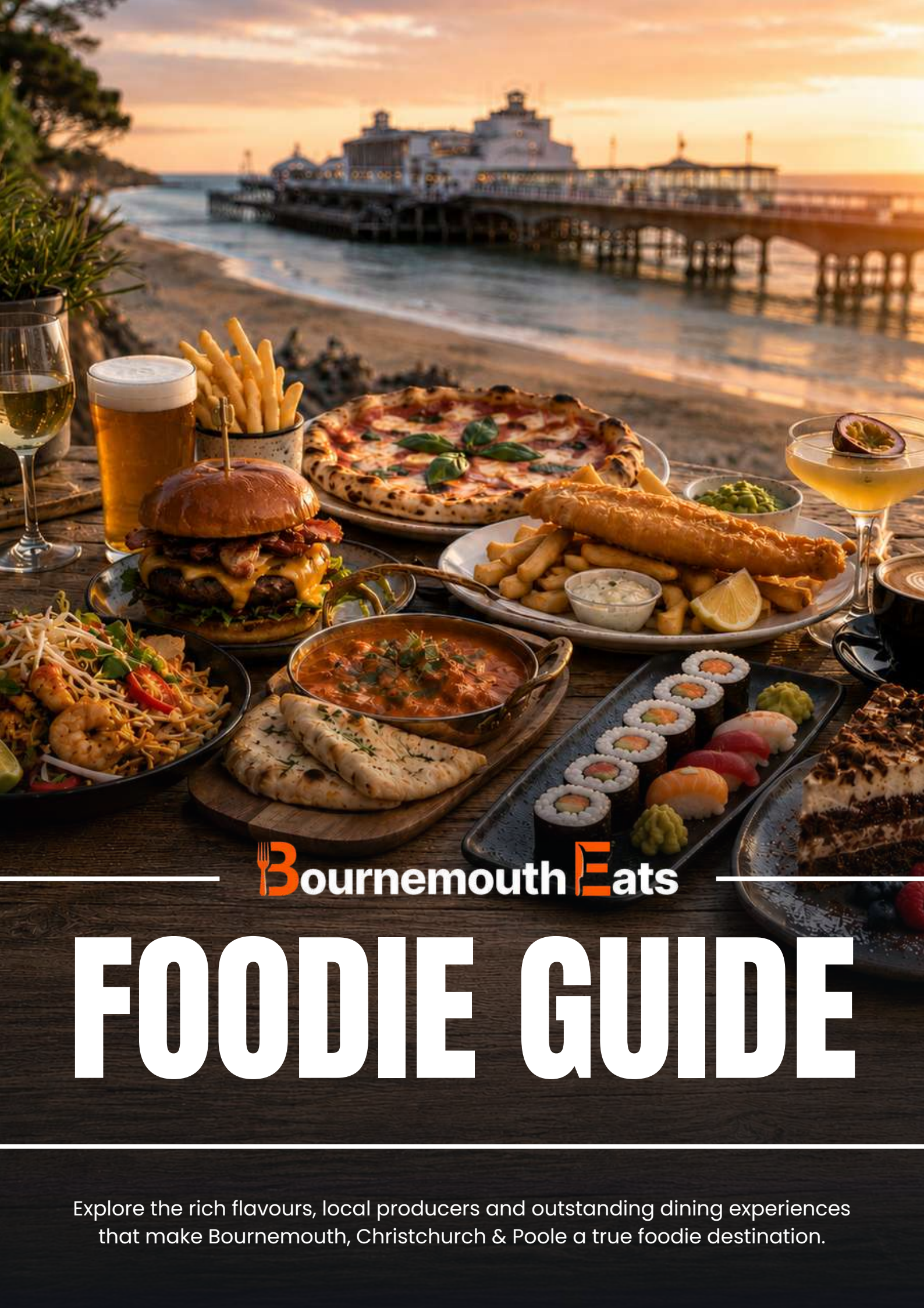




Bournemouth**E**ats

FOODIE GUIDE

Explore the rich flavours, local producers and outstanding dining experiences that make Bournemouth, Christchurch & Poole a true foodie destination.





BOURNEMOUTH EATS FOODIE GUIDE

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WHY BOURNEMOUTH EATS?

AN INTRODUCTION: OUR PASSION FOR FOOD

DISCOVERING FLAVOUR

Across Bournemouth, Christchurch and Poole, there is an incredible food scene waiting to be discovered. From independent cafés tucked away in quiet corners to family-run takeaways serving recipes passed down through generations, our area is packed with passionate people creating amazing food every single day.

Bournemouth Eats was created to celebrate exactly that.

We wanted to build something that shines a light on the independent restaurants, street food traders, cafés, bakeries, local producers and hidden gems that make our area special. The places with personality. The businesses that care about quality, community and customer experience. The establishments that give our towns their flavour.

This guide is more than just a collection of places to eat. It is a celebration of local people, local talent and local passion. Whether you are searching for next-level burgers, authentic Caribbean flavours, fresh sourdough, comforting Sunday roasts, vibrant vegan dishes, handmade pizzas, local produce or desserts worth travelling for, BCP has something for everyone, and we are proud to help showcase it.

At Bournemouth Eats, we believe supporting local businesses matters. Every order placed through our platform supports independent restaurants while also helping us give back to local causes in the community.

The big chains may dominate the headlines, but the heart of food in Bournemouth, Christchurch and Poole belongs to the independents – the hardworking people opening early, cooking late and putting everything they have into creating incredible experiences for their customers.

This Foodie Guide is our way of celebrating them. So whether you are a lifelong local, a student, a visitor, or simply someone who loves great food, we invite you to explore, discover, and support the amazing flavours across Bournemouth, Christchurch, and Poole.

Welcome to Bournemouth Eats.
Other apps TAKE AWAY, we GIVE BACK.



A WELCOME FROM CHRISTINA

THE FACE BEHIND BOURNEMOUTH EATS

MORE THAN JUST A TAKEAWAY APP

I've always been a foodie, but even more than that, I've always loved supporting local businesses.

When I started Bournemouth Eats in October 2024, I didn't want to create another takeaway app. I wanted to build something that genuinely put independent businesses first.

After speaking to so many restaurant owners, I realised just how much of their hard-earned money was disappearing through high commissions and endless fees. These are people who pour their heart into every meal, and I knew they deserved better.



My Reason Why...

Bournemouth Eats was created to champion independent restaurants, while making it easier for people to discover the incredible food on their doorstep. As we've grown, so has the vision. We're bringing together local produce, talented cake makers and caterers, creating one place where supporting local couldn't be easier.

The part I'm proudest of is our promise to give back. Every penny of our service charge goes straight back into local community projects, meaning every order makes a difference.

This Foodie Guide is an extension of everything Bournemouth Eats stands for.. celebrating the people behind the food. The family businesses, hidden gems, passionate chefs and local producers who make our community so special.

Thank you for supporting local. Every meal you order, every café you visit and every business you choose helps keep our community thriving.



A FAMILY FARM AT THE HEART OF THE COMMUNITY

Tucked away in the Dorset countryside, **Berry Hill Farm** is far more than just a farm. It is a family story, a community hub and a place built on generations of hard work, passion and pride in local produce.



FAMILY & TRADITION

Owned by Jim and his wife, Berry Hill Farm carries a history that stretches back through the family for generations. The land itself was once farmed by Jim's grandad, making the farm deeply rooted in family tradition and local heritage. That connection to the land can still be felt today in everything they do.

There is something incredibly special about businesses that have a genuine history behind them. You are not just buying produce, you are supporting years of dedication, knowledge and love for farming that has been passed down through generations.

And that is exactly what makes Berry Hill Farm stand out.

In a world increasingly dominated by supermarkets and mass-produced food, Berry Hill Farm offers something real. Fresh vegetables, locally sourced produce and a genuine connection between growers and the community. It is the kind of place that reminds people where food truly comes from.

Jim and his wife have created more than a farm shop or produce business. They have created a welcoming environment where local businesses, farmers and customers come together.

One of the highlights of the week at Berry Hill Farm is the Saturday Farmers Market – something that has become incredibly popular with locals and visitors alike. Every Saturday, the farm comes alive with independent traders, local produce suppliers, artisan businesses and other farms from across the area.

The atmosphere is everything you would hope a proper local market would be.



THE PASSION BEHIND BERRY HILL FARM

Fresh bread being unpacked in the morning air. Locally grown vegetables stacked with colour. Homemade cakes and artisan products sit alongside fresh meats, preserves and handmade goods. Families walking around with coffees in hand while chatting to the people behind the businesses.

It is not rushed. It is not corporate. It feels personal.
Perhaps that is why people love it so much.

FOOD & COMMUNITY

The market is not only about shopping, it is also about community. It gives smaller independent businesses a place to showcase what they do while giving customers the chance to meet the people behind the products. There is a real sense of local people supporting local people – That community spirit is something Bournemouth Eats instantly connected with.

At Bournemouth Eats, we have always believed local businesses are the heartbeat of Bournemouth, Christchurch and Poole. While large chains may dominate nationally, it is businesses like Berry Hill Farm that truly give our area its character and soul.

WHY WE LOVE IT

Berry Hill Farm represents everything we love about local food culture, quality produce, hardworking independent businesses and genuine passion for bringing people together.

What also makes Berry Hill Farm special is the care behind everything they provide. The produce is fresh, seasonal and full of flavour. You can taste the difference when food has been grown and sourced properly. Whether it is vegetables for a family roast, fresh ingredients for home cooking or artisan products picked up at the market, there is a clear focus on quality over convenience, but more importantly, there is a heart behind it.

Jim and his wife have built something that feels welcoming and authentic. The farm has become a place where people return week after week, not only for the produce but for the atmosphere, the people and the sense of connection it creates. As more people begin to value sustainability, local food and supporting independents, Berry Hill Farm is a perfect example of why those things matter. Supporting local farms keeps money within the community, reduces food miles and helps preserve important local businesses for future generations.

And for Berry Hill Farm, future generations matter.



After all, this is land once farmed by Jim's grandad, his dad and today it continues to bring people together through food, farming and community spirit.

In many ways, Berry Hill Farm represents the best of Dorset. Honest food. Good people. Strong community values. And that is exactly why it deserves to be celebrated.

SKINNY *Malinky's*

**Some places serve burgers.
Skinny Malinky's creates an experience.**

Tucked away in Southbourne, with a second location at the iconic Bermuda Triangle in Ashley Cross, Skinny Malinky's has quietly built a reputation as one of Bournemouth's true hidden gems. Once you've visited, you'll understand why loyal customers keep coming back time and time again. First things first... the name. "Skinny Malinky" comes from an old Scottish nursery rhyme. Ask Skinny himself about it when you visit; it's a lovely story and one that perfectly reflects the personality and character that runs through every part of the business.

Let's Talk Burgers

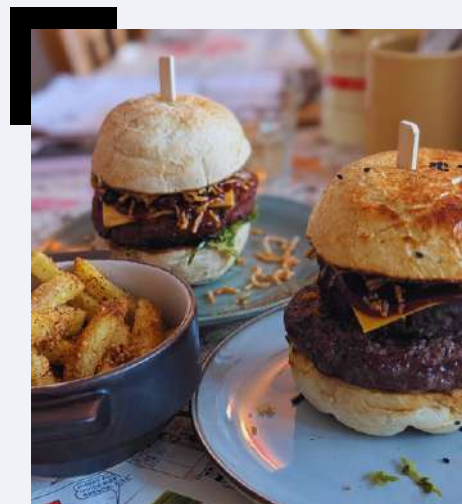
These aren't your average burgers. Every element has been carefully considered, perfected and crafted from scratch. The soft potato buns are homemade, the sauces are made fresh by Skinny himself, and the quality shines through in every bite. In fact, the sauces have become so popular that customers regularly buy them separately to take home. Once you've tried them, you'll understand why.

The menu is packed with flavour, creativity and a genuine passion for great food. Whether you're a burger purist or someone who likes to try something a little different, there's something here that will have you planning your next visit before you've even finished your meal.

So next time you're looking for something special, skip the ordinary and head to Skinny Malinky's. Grab a burger, try the sauces, soak up the stories and don't forget to ask where the name came from.

Trust us, you're in for a treat.

AVAILABLE TO ORDER NOW ON BOURNEMOUTH EATS | APP STORE OR GOOGLE PLAY



The Southbourne HQ is a destination in its own right. Step inside and you'll find yourself surrounded by years of memories, artwork, photographs and collected treasures, each with its own story to tell. It feels less like a restaurant and more like visiting an old friend's creative workshop.

One of our favourite features has to be the famous homemade Beano table. If you're of a certain age (like this editor!), it instantly transports you back to childhood, flicking through comics and enjoying simpler times. It's quirky, nostalgic and completely unique, much like Skinny himself.

In a world increasingly dominated by chains and copy-and-paste concepts, Skinny Malinky's stands out because it dares to be different. It's independent, authentic, packed with personality and driven by someone who genuinely cares about creating great food and memorable experiences.



Buonissimo

Gelato

A little taste of Italy is waiting for you on Christchurch high street, this authentic Italian family-run café is one of those hidden gems that deserves to be discovered. From the moment you walk through the door, you're welcomed not as a customer, but as part of the family. There's a genuine warmth here that can't be manufactured... it's simply who they are.

At the heart of Buonissimo is owner, Raniero, whose passion for authentic Italian food is impossible to miss. Spend just a few minutes chatting with him and you'll quickly realise that this isn't just a business, it's a labour of love. Every scoop of gelato, every coffee served and every sweet treat is prepared with incredible care and pride.



Quality Vegan Options

The star of the show has to be the homemade gelato. Raniero explained that great gelato isn't simply about flavour, it's about the weight. Authentic Italian gelato contains less air than standard ice cream, creating a richer, denser and smoother texture that melts beautifully on the tongue. Once you've experienced proper Italian gelato, it's very difficult to go back.

And if you're a coffee lover, you're in for a treat.

Buonissimo proudly serves Toombas their own carefully selected coffee. We were fascinated listening to Raniero explain what makes a truly great coffee bean, from the way it's sourced and roasted to how every cup should be prepared. It's this attention to detail that runs through absolutely everything they do.

Of course, no visit would be complete without sampling one of their incredible Italian pastries.



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Our recommendation? The **Cannoli**.

Crisp, delicate pastry filled with beautifully smooth, sweet ricotta filling... quite simply, they're to die for. Pair one with a perfectly crafted coffee and you'll understand why so many customers keep coming back.

What impressed us most wasn't just the food although that's exceptional... it was the atmosphere. You can genuinely feel the love this family pours into every part of the business. Whether you're popping in for a quick coffee, meeting friends for lunch or treating yourself to authentic gelato, you're made to feel welcome from the moment you arrive. It's these independent businesses that make our local food scene so special. Passion, tradition, quality and genuine hospitality are becoming increasingly rare, but Buonissimo Gelato delivers all four in abundance.

If you haven't discovered this Christchurch treasure yet, make it your next stop.



64 High St, Christchurch
BH23 1BN

Seabird *Fish & Chips*

Find Seabird on socials
/sdpdlsy



When it comes to fish and chips, there are plenty of places that claim to be the best. Seabird Fish & Chips doesn't need to make the claim – their customers do it for them. In fact, Seabird was proudly crowned ***Best Fish & Chip Shop 2025***, a title that reflects not only the exceptional quality of their food but also their unwavering commitment to customer satisfaction.

From the moment you walk through the door, it's easy to see why Seabird has built such a loyal following. The team are friendly, welcoming and passionate about what they do. Service is always delivered with a smile, creating an atmosphere that keeps customers returning time and time again.



Quality Vegan Options

What truly sets Seabird apart, however, is their remarkable dedication to **vegan customers**.

While many fish and chip shops offer a token vegan option or two, Seabird has gone several steps further, developing what is widely regarded as one of the ***most extensive vegan menus you'll find anywhere in the region***. Their passion for plant-based food is evident in everything they do, continually experimenting with new ideas, refining recipes and introducing exciting dishes to ensure vegan customers never feel like an afterthought.

Award-winning fish and chips. One of the area's most exciting vegan menus. Friendly service that makes you feel valued.

It's no wonder Seabird Fish & Chips has become a favourite with locals and visitors alike.

AVAILABLE TO ORDER NOW ON BOURNEMOUTH EATS | APP STORE OR GOOGLE PLAY

The team are constantly innovating, listening to feedback and creating new vegan recipes that prove plant-based food can be every bit as indulgent, satisfying and exciting as traditional favourites. Their commitment to pushing boundaries has earned them a dedicated following of vegan diners who travel specifically to experience what Seabird has to offer.

Whether you're vegan full-time, trying to eat less meat, have dietary requirements, or simply enjoy discovering something different, Seabird's menu offers an impressive variety of options designed to surprise and delight. It's this willingness to innovate, combined with a genuine desire to make every customer happy, that has helped establish Seabird as a standout destination.

In a world where customer service can often feel like an afterthought, Seabird continues to prove that great food, genuine care and a commitment to meeting customers' needs is a winning combination.



**530 Christchurch Road,
Boscombe BH1 4BE**



Find us on socials!

DORSET DINNERS

For Roxy, food has always been about bringing people together. A proud mum of two, she turned her love of hosting family gatherings into Dorset Dinners Catering, launching the business just two years ago with one simple goal: making people happy through great food.

Since then, Dorset Dinners has catered hundreds of events across Dorset, from birthdays and christenings to corporate functions and weddings. Known for generous buffets, homemade treats and outstanding service, Roxy and her team have built a loyal customer base, with recommendations keeping them busier every year.

Working from a large commercial kitchen, the team regularly caters multiple events a day, with wedding season proving especially exciting. At the time of writing, they're preparing for three weddings in a single day - something Roxy says is a privilege to be part of.

Every Gold Package includes Roxy's much-loved homemade cakes, which disappear just as quickly as the sandwiches!

What stands out most isn't just the food, but Roxy's passion for creating memorable occasions and the pride she has in her hardworking team. With the business continuing to grow, one thing is clear: the Buffet Queen of Dorset is only just getting started.

SWEET CRUMBS



Find us on socials!

Some of the best businesses begin completely by accident, and Sweet Crumbs is a perfect example. Emma's journey started in September last year when she baked a cake for her partner. The response was overwhelming with family and friends all wanting one too. It was then that Emma realised she'd discovered a genuine talent and decided to turn her passion into a business.

Officially launching Sweet Crumbs in February this year, Emma hasn't looked back. She even opened her very own Cake Shed over the Easter weekend, giving customers a dedicated place to pick up her delicious homemade creations. Before becoming a cake maker, Emma managed care homes, but swapping care for cakes has proved to be the perfect recipe. Every bake is made with creativity, attention to detail and plenty of love, resulting in cakes that look just as incredible as they taste.



A proud mum to two boys aged between one and three, Emma somehow balances family life with a growing business, something we think deserves huge admiration.

Sweet Crumbs was the winner of our Bournemouth Eats cake competition after receiving fantastic support from the local community, making this feature thoroughly deserved. If you're looking for a show-stopping celebration cake or a sweet treat made by someone who genuinely loves what they do, Emma is definitely one to watch. We can't wait to see what she creates next.



WOK 4 GO

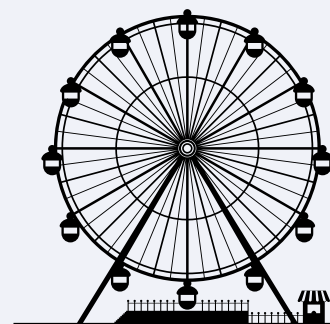
If you know Bournemouth, you know Wok 4 Go. With sites in both Lansdowne and Wallisdown, this local gem has become an institution, especially for students and night owls looking for something fresh, filling, and full of flavour.

The Lansdowne site is open until the early hours, serving up big portions of wok-tossed noodles, rice, and stir-fries made just how you like them. Whether you're coming from student halls or heading home after a night out, it's the perfect stop for a satisfying bite that doesn't break the bank.

Ooodles of Noodles

Everything is cooked fresh to order, right in front of you, fast, fragrant, and bursting with flavour. From sweet teriyaki to spicy Thai, every box feels like a hug in food form. The owners put their heart and soul into what they do, and you can taste it in every dish.

Their passion for good food, fair prices, and friendly service has made Wok 4 Go a local favourite for years. Now you can enjoy all that goodness from home too, just order on Bournemouth Eats and have it delivered straight to your door.



UNCLE GLENNS

UNCLE GLENNS CARIBBEAN FOOD

Delicious Caribbean flavours made with passion, bringing family, culture and great food together.

Our famous Dad the Dish Munchy Box is packed with flavour and has quickly become a customer favourite. From jerk chicken Curry goat and dumplings and our signature Mac, our Caribbean family recipes provide you with food that brings comfort, every dish is prepared with quality ingredients and generous portions.

Whether you're looking for a quick lunch, a family meal or a taste of the Caribbean, Uncle Glenn's Caribbean Food delivers warmth, flavour and value for you, time and time again



DAD THE DISH MUNCHY BOX



FIND US AT:

481 CHRISTCHURCH
ROAD
BOURNEMOUTH
BH1 4AD

FOLLOW US ON SOCIAL MEDIA FOR NEW MENU ITEMS, SPECIAL OFFERS AND UPCOMING EVENTS @UNCLEGLENN'S.



SMOKEY MOSE

If you're wandering through Christchurch Market on a chilly Monday, follow the mouth-watering scent of slow-cooked goodness and you'll find Smokey Mose, serving up some of the most comforting jacket potatoes you'll ever taste.

Run by David, who's as friendly as the food is hearty, Smokey Mose has built a loyal following for his perfectly baked potatoes piled high with flavour-packed toppings.

Whether you're after something classic or craving a little kick, there's a spud for every mood.

You'll find David at Christchurch Market every Monday, or if you fancy your comfort food delivered straight to your door, you can now order from Smokey Mose directly on Bournemouth Eats. Because when it comes to jacket potatoes done right, nobody does it quite like Smokey Mose.

Our Top Pick?

The Tex Mex – smoky, spicy, and downright addictive. But truthfully, every combination is a winner. Each one is freshly prepared, generously topped, and guaranteed to warm you from the inside out.





DANCING ROOSTERS

With two restaurants, one in Ferndown and one in Christchurch, Dancing Roosters has become a well-loved favourite across the BCP area.

Famous for their signature doner, every bite is packed with flavour and made using quality ingredients that keep customers coming back time and time again. Whether you're craving a loaded wrap, a mouth-watering kebab or one of their other freshly prepared favourites, Dancing Roosters never disappoints.

What really sets them apart is their passion for customer satisfaction. From the warm welcome to the consistently high standards of food, the team go above and beyond to make sure every order is one worth remembering.

If you haven't tried Dancing Roosters yet, now's the perfect time. One visit and you'll soon understand why they've become a local favourite.

SOUTHERN FRIED CHICKEN

Sometimes the best food spots are the ones that quietly get on with doing things right, and Southern Fried Chicken in Ashley Cross is a perfect example.

From the moment you walk through the door, it's clear that this team takes pride in what they do. In fact, they have one of the cleanest kitchens we have ever seen, a reflection of the high standards that run throughout the business. Everything is organised, spotless, and focused on delivering great food every single day.

But what really makes Southern Fried Chicken stand out is the people behind it. Customer service is at the heart of everything they do. Whether you're a regular customer or visiting for the first time, you'll always be greeted with a smile and made to feel welcome.

The menu is packed with all the Southern Fried Chicken favourites you'd expect, freshly prepared and served by a team that genuinely cares about quality and consistency. It's the kind of place that keeps customers coming back because they know exactly what they're going to get, great food, friendly service, and a warm welcome.

If you're looking for a reliable local favourite in Ashley Cross, Southern Fried Chicken is well worth a visit. Clean, friendly, and passionate about what they do, this awesome team continues to prove that great customer service never goes out of style.



DANCING ROOSTERS



135 Barrack Rd,
Christchurch BH23
2AW

SFC POOLE



238 Ashley Rd,
Poole BH14 9BZ



Check Out SFC
Poole on socials!
@SFC_Poole



Noodlebar

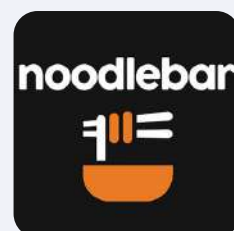
Since opening its doors in Lansdowne in 2014, Noodlebar has become one of Bournemouth's most popular destinations for fresh, flavour-packed Asian cuisine. Known for its generous portions, great value and relaxed atmosphere, the restaurant has built a loyal following of customers who return time and time again for their favourite dishes..

The restaurant also offers a range of fantastic weekday promotions, including a free starter with every main course on Thursdays and a lunchtime deal for just £13, making it easier than ever to enjoy one of Bournemouth's favourite independent eateries.

A Local Favourite

What makes Noodlebar stand out is its simple but brilliant concept. Customers can create a meal tailored to their own tastes by choosing a topping, selecting their preferred noodle or rice, and then deciding how they would like it cooked. With hundreds of possible combinations, every visit can offer something new.

Popular choices include roast duck with Pad Thai noodles in a lime and chilli stir-fry, Katsu chicken served with Chinese curry and rice, and the restaurant's much-loved salt and pepper dishes. Whether you're looking for a quick lunch, a family meal, a casual dinner with friends or a takeaway packed with flavour, Noodlebar delivers quality, choice and value in every dish.



Bournemouth University

Bournemouth is a town full of creativity, innovation, and fresh ideas, and much of that energy comes from Bournemouth University. Every year, thousands of students from across the UK and around the world choose to study here, bringing new perspectives, diverse cultures, and exciting talent that helps make our local community thrive.

Whether they're studying film, business, health, media, or the arts, Bournemouth University students play an important role in supporting local businesses, events, and the town's vibrant food scene.

That's where Bournemouth Eats comes in. Dedicated to helping students make the most of life in Bournemouth, Bournemouth Eats offers not only great-value, low-cost meals but also **exclusive daily student discounts** at participating restaurants across the town. It's an easy way for students to discover fantastic local food & support independent venues without stretching their budget.

Check it out on our app today - available on App Store & Google Play!



Claim Student Discount



CHICKING

Big flavours, juicy chicken, and feel-good comfort food, Chicking on Old Christchurch Road has become a firm favourite for Bournemouth food lovers looking for a quick bite without compromising on quality. Originally founded in Dubai, Chicking has grown into an internationally recognised brand, bringing its bold flavours and signature recipes to customers across the world, and thankfully Bournemouth gets to be part of that story.

What makes this branch stand out is that despite being part of a global franchise, it still carries the welcoming atmosphere and friendly service you'd expect from a much-loved local favourite. From the moment you walk through the doors, the team make you feel welcome, creating the kind of experience that keeps customers coming back again and again.



What really makes Chicking special is how it combines the consistency of a recognised international brand with the warmth and personality of a restaurant that genuinely values its local customers. Whether you're grabbing lunch on the go, sorting a late-night takeaway, feeding the family, or curing a serious burger craving, Chicking delivers every time.

Tandoori Chicken Burger

The menu is packed with everything you could want from a proper chicken spot. Crispy fried chicken, loaded burgers, wraps, wings, fries, rice boxes, and flavour-packed sides all feature heavily, with generous portions and bold seasoning throughout. Everything is fresh, fast, and seriously satisfying.

But for us, there's one standout item that deserves special attention, the Tandoori Chicken Burger.

Honestly... it's incredible

Perfectly cooked chicken coated in rich tandoori flavour, juicy in the middle, packed with spice and freshness, all served in a soft toasted bun that somehow holds everything together despite the explosion of flavour inside. It's messy in the best possible way and easily one of the standout burgers on Old Christchurch Road. One bite in and you'll understand exactly why customers keep coming back for it.

The atmosphere is lively, the portions are generous, and the flavours are exactly what you want when you're craving something indulgent. Add in the fantastic customer service and it's easy to see why Chicking continues to build such a loyal following in Bournemouth.

From Dubai to Dorset, Chicking is sharing its flavour-packed success story with the world, and Bournemouth food lovers are very happy about that.

Follow Us On Socials!
Chicking.Bournemouth



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**192 Old Christchurch Rd,
Bournemouth BH1 1PD**



RIO'S PIRI PIRI

Located on Old Christchurch Road, Rio's Piri Piri has quickly become a **go-to spot** for anyone craving big flavours, grilled perfection and proper comfort food. Known for their juicy piri piri chicken, stacked burgers and loaded meals, Rio's brings bold flavour and generous portions to Bournemouth town centre.

From flame-grilled chicken marinated in their signature sauces to wraps, wings and fully loaded fries, everything is made to satisfy those serious hunger cravings. Whether you like it mild or extra hot, there's something on the menu for every spice level. Their burgers are packed with flavour, the chicken is always tender, and the sides are exactly what you want alongside a great piri piri feast.

The atmosphere is relaxed, modern and welcoming, making it a great place to grab food with friends, stop off after a night out or enjoy a quick meal in town. With generous portions, late opening hours and a menu built around flavour-packed comfort food, Rio's Peri Peri has become a favourite for locals looking for fresh grilled food done properly.

If you're after tasty chicken, satisfying burgers and that **perfect mix of spice and flavour**, Rio's Piri Piri is definitely worth a visit.



**250 Old Christchurch Rd,
Bournemouth BH1 1PF**

CHICKEN VALLEY



Chicken Valley is all about indulgent comfort food, huge flavours and satisfying meals that keep customers coming back. With a menu packed full of crispy chicken, grilled peri peri dishes, burgers, loaded fries and rice boxes, it's the kind of place that knows exactly what people want from a great takeaway experience.

Chicken Valley has built a reputation for serving generous portions with bold flavours. From spicy wings and grilled chicken to loaded fries covered in sauces and toppings, the menu is designed for people who love proper comfort food. Their combo boxes are perfect when you want a bit of everything, while their burgers and wraps deliver flavour-packed bites every single time. Popular dishes include their spicy wings, grilled chicken meals and Korean-inspired loaded fries.



The venue has a lively, modern takeaway feel and is perfectly placed for grabbing food while exploring Bournemouth or after a night out with friends. Fast service, big portions and plenty of choice make Chicken Valley a solid addition to Bournemouth's growing food scene.

Whether you're after crispy fried chicken, flame-grilled peri peri or fully loaded comfort food, Chicken Valley delivers exactly the kind of meal that hits the spot.



**87 Commercial Rd.,
Bournemouth BH2 5RT**

Camile Thai Restaurant

There's something special about Camile Thai in Winton, it's not just the food (though that's exceptional), it's the care, colour, and community spirit that Nino and the team bring to every single dish. If you've walked along Winton High Street, you'll know exactly where Camile is. The aromas hit you first: a burst of lemongrass, coconut, chilli, and lime that makes you stop in your tracks. Inside, the space is bright, modern, and welcoming, the kind of place where you can tuck into something nourishing and feel good about it afterwards.

Camile Thai has mastered that balance between vibrant, authentic Thai cooking and modern, healthy dining. Think colourful curries brimming with fresh vegetables, fragrant jasmine rice, and those perfectly balanced sauces that keep you going back for more. From the creamy Massaman Curry to the fiery Pad Kra Pao, every dish feels like a celebration of real Thai flavour made with love.

Made with love...

Nino, who manages the Winton branch, is at the heart of it all. Always smiling, always passionate, he's built a reputation locally for his friendly service and commitment to quality. Under his watch, Camile Winton has become more than just a restaurant; it's a part of the community. Whether you're a student after a quick mid-week meal, a couple looking for something a little special, or a family after a takeaway treat, you're always greeted like an old friend.



AVAILABLE TO ORDER NOW ON BOURNEMOUTH EATS | APP STORE OR GOOGLE PLAY



If you haven't tried Camile Thai through Bournemouth Eats yet, you're in for a treat. Ordering through the app means you can enjoy your favourite Thai dishes from the comfort of home, with that same fresh, healthy, and flavoursome taste Camile is known for.

What we love most is Camile's ethos. They care deeply about sustainability and wellbeing, using recyclable packaging, promoting mindful eating, and constantly finding ways to make good food good for the planet too. It's food that tastes great and feels right. So next time you're craving a curry or a comforting noodle bowl, think local and think Camile. You'll find Nino and his team cooking up happiness daily in Winton or, if you'd rather stay in, just tap Bournemouth Eats and bring the taste of Thailand home. Because once you've tried Camile Thai, you'll understand why it's one of Winton's most loved food spots, a perfect blend of flavour, passion, and community.



**417 Wimborne Rd,
Bournemouth BH9 2AJ**

THE UNCLE WILL

Sometimes the best food comes from the best stories, and The Uncle Will is exactly that.

It all started because a boy met a girl...

Will fell in love with his beautiful Venezuelan princess and wanted to impress her in the best way he knew how... through food. Armed with little more than YouTube tutorials, determination and a lot of love, he began teaching himself how to cook authentic Venezuelan dishes. Meal after meal, he perfected the recipes, and before long friends and family were constantly asking, "When are you cooking next?"



Love From Venezuela

What started as a way to win someone's heart quickly became something much bigger.

Today, The Uncle Will brings a true taste of Venezuela to Bournemouth. From the moment you walk through the door, you're greeted with the warmest of welcomes, making you feel more like family than customers. The food is packed with flavour, cooked with passion and proudly celebrates Venezuelan culture in every bite.

If you're wondering what to order, our recommendation is simple... the EMPANADAS Crispy, golden and packed with delicious fillings, they're the kind of food you'll be talking about long after you've left.

But don't just take our word for it.

AVAILABLE TO ORDER NOW ON BOURNEMOUTH EATS | APP STORE OR GOOGLE PLAY



As this edition of the Foodie Guide goes to print, Will and his wonderful partner are also preparing for their biggest adventure yet as they get ready to welcome their beautiful baby girl into the world. From building a restaurant through love to growing a family, we couldn't be happier for them.

Pop in, say hello and experience one of Bournemouth's most heartwarming independent restaurants for yourself. We have a feeling you'll be planning your next visit before you've even finished your first meal.



Follow Us On Socials!
TheUncleWill7



**249 Holdenhurst Rd,
Bournemouth BH8 8DA**

HUNGRY



Tucked away in Bournemouth, The Hungry Tiger is one of those places that feels like a hidden gem from the moment you walk through the door. Created by owner Ed, the venue is all about good food, good drinks and making sure every customer leaves having had a genuinely great time.

At the heart of the menu are Ed's homemade burger recipes, passed down through the family and packed with flavour. Alongside the burgers, you'll find the famous loaded nan breads, a delicious fusion of bold flavours, fresh ingredients and pure indulgence that have quickly built a loyal following. Inspired by Indian-infused cooking and home-style recipes, every dish brings something a little different to Bournemouth's food & drink scene.

The Hungry Tiger isn't just about the food though. This intimate, welcoming venue transforms as the evening unfolds, serving expertly mixed cocktails, quality wines and a carefully selected range of beers. Whether you're meeting friends for drinks, enjoying a relaxed date night or looking for somewhere with a great atmosphere to start your evening, The Hungry Tiger delivers.



Owner - Ed



WHERE TO FIND US:

2 Yelverton Rd, Bournemouth BH1 1DF



@HungryTigerBournemouth



GOOD VIBES & ENTERTAINMENT

With live entertainment, a vibrant atmosphere and a team that genuinely cares about creating memorable experiences, it's the kind of place where you arrive for dinner and end up staying for another drink. Great food, great company and plenty of good vibes, that's exactly what The Hungry Tiger is all about.



TIGER

INTERVIEW EXCLUSIVE



Edward Dodwell

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"Your flavours are quite unique aren't they, what's the story behind them?"

My mum is Indian but she grew up in Africa and my dad is English. I was brought up on a really good fusion of this. We have a lot of family in Texas, so I've taken inspiration from this to sort of take Indian spices and infuse them with more readily accepted western foods like burgers, wraps etc.

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"If a customer is visiting for the first time, what item on the menu would you recommend?"

Growing up, I'd say Lamb Biryani was one of my favourites - it's actually something we make on Christmas Eve! Then, we'd have a proper Lamb Roast the next day. Lamb is a steady favourite of mine - the Sheepish Tiger is a definite favourite. I'd pair it with another one of my creations: The Tiger Blood Cocktail.

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"If you could describe The Hungry Tiger in just 3 words, what would they be?"

Warm, Safe, Home.

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"What is the inspiration behind The Hungry Tiger?"

"Our house was always famous for parties Growing up, guests would come and not want to leave. I wanted to bring that sort of warmth, amazing food, good drinks, good service, proper hospitality and share it a little wider than my family home..."

99



GIVING BACK AGAIN

At Bournemouth Eats, our love for local has always been about so much more than great food. While celebrating independent restaurants is at the heart of what we do, our passion for supporting local extends far beyond the dining table.

At Bournemouth Eats, every order helps us invest back into our community. Here's just a handful of the incredible organisations making a real difference across Bournemouth, Christchurch and Poole every single day. If you're able to support them, whether through volunteering, fundraising or donations, we'd encourage you to find out more.

WE ARE HUMANS (WAH)

Providing practical support, food, clothing and compassion to people experiencing homelessness and hardship. Their team works tirelessly to ensure nobody feels forgotten in our community.



HOPE FOR FOOD

Hope for Food is a Bournemouth-based charity dedicated to supporting people experiencing homelessness and financial hardship. Through hot meals, food parcels, clothing and essential supplies, they provide practical help, compassion and hope to those who need it most.



FAITHWORKS

Bringing together charities, churches and volunteers to tackle homelessness, loneliness, debt, poverty and social isolation across Dorset.



BOURNEMOUTH FOODBANK

Helping local families and individuals through difficult times by providing emergency food parcels alongside practical support and advice when it's needed most.



ND COMMUNITY



We are so proud to have built such a great community over the past few years with all of our customers, partners, charities & participating restaurants. We can't wait to continue evolving and strengthening relationships & growing a community that supports each other.

Want more information? Get in touch with us today @BournemouthEats

S U P P O R T I N G L O C A L



We're passionate about championing those who are passionate about what they do. There's something incredibly inspiring about meeting people who have poured their hearts into building a business, growing exceptional ingredients, creating meaningful projects or giving back to the community. Their enthusiasm is infectious, and their dedication deserves to be recognised.

Supporting local isn't just about making a purchase, it's about investing in the people behind the business. Every meal enjoyed at an independent restaurant, every gift bought from a local maker, every visit to a small shop or donation to a local charity helps strengthen our community and keeps money circulating within the local economy. These choices have a real impact, allowing independent businesses and organisations to continue doing what they love.



WHAT IT REALLY MEANS TO US

For us, supporting local isn't a campaign, it's part of who we are. It's about celebrating passion, hard work and community spirit in all its forms. When local people support local people, everyone benefits, and together we help create a stronger, more connected Bournemouth. That's something we'll always be proud to champion.



AJ BRANDING

We have worked with Abbie from AJ Branding since 2024 on various different projects, and she has more than delivered every single time. What started as a creative collaboration has grown into a fantastic working relationship. AJ has become part of the Bournemouth Eats family, consistently going above and beyond to support our vision and help tell the stories of the amazing local businesses we work with.

Her professionalism, creativity and genuine enthusiasm make her a pleasure to work with, and we couldn't recommend AJ Branding highly enough to any business looking to elevate its brand, create impactful content or strengthen its online presence.

At AJ Branding, great design is about more than looking good - it's about creating brands that connect with people, tell a story, and leave a lasting impression. Working with businesses of all sizes, AJ Branding helps transform ideas into distinctive visual identities that stand out in today's competitive marketplace.



SERVICES OFFERED:

Branding

A strong brand is the foundation of every successful business. AJ Branding creates memorable brand identities, including brand strategy, colour palettes, typography, visual guidelines and assets that reflect your values and resonate with your audience.

Graphic Design

From magazines and brochures to menus, flyers, posters, packaging and advertising, professionally designed marketing materials help businesses communicate with confidence. Every design is carefully crafted to be both visually engaging and effective.

Social Media

Consistent, eye-catching content is essential for building an online presence. AJ Branding designs branded social media graphics, campaign artwork, promotional content and templates that help businesses stand out across platforms while maintaining a cohesive visual identity.

Logo Design

Your logo is often the first impression of your business. AJ Branding creates distinctive, timeless logos that capture the personality of your brand and provide a strong foundation for all of your marketing and communications.

Content Creation

From iPhone photography and video to promotional graphics and branded digital content, AJ Branding creates engaging visuals that help businesses tell their story, connect with their audience and build a consistent presence across print and digital platforms.

Passionate about supporting local businesses and independent brands, AJ Branding believes thoughtful design can make a genuine difference. By combining creativity with strategic thinking, every project is designed to help businesses build recognition, attract new customers and create lasting connections.

Whether you're starting from scratch or ready to elevate your existing brand, AJ Branding is here to bring your vision to life.



**DOWNLOAD THE BOURNEMOUTH
EATS APP TODAY!**



Available on the
App Store



GET IT ON
Google Play

JOIN THE MOVEMENT | SUPPORT LOCAL