

OFFICIAL PROGRAMME



FREE TO
ATTEND

FALMOUTH OYSTER FESTIVAL

8 - 11 OCTOBER 2026

CELEBRATING THE NATIVE FAL OYSTER
AND THE START OF THE DREDGING SEASON

F Falmouth Oyster Festival @faloysterfest falmouthoysterfestival.co.uk



Falmouth Oyster Festival 2026

Welcome to the annual Falmouth Oyster Festival. We hope you enjoy the four day celebration of the mighty mollusc!

Marking the start of the oyster dredging season, which runs from October - March, the festival serves to spotlight the Native Fal Oyster and the generations of local oystermen who harvest them using only sail and oar. Falmouth's oyster fishery is one of the only fisheries in Europe, if not the world, where traditional practices must still be used.

We're back at Event Square in 2026, and expanded into the National Maritime Museum offering a jam-packed programme of chef demos & talks, live music, children's crafts, masterclasses, an artisan market and street food. We're thrilled to be back with you all once again, and bringing our biggest most exciting line-up yet. Tuck in!



Masterclasses

Our biggest lineup of masterclass activities yet! We've made KONA our masterclass home for 2026, bringing you a host of hands-on classes from food & drink experts:

Food & Drink Masterclasses

- Wine Tasting with Elly Owen
- Seasonal Cocktails with Chris Jarrett
- Seafood Cocktails with Chris Jarrett
- Flavoured Butter with Jude Kereama & Cornish Dairy Co.
- Fish Ceviche with My Fish Kitchen
- Oyster Shucking with Fal Oystermen

Fal River Cruises

- Friday 9th, 5pm - Oysters & Fizz on the Bay
- Saturday 10th, 10am - Fal Oyster Fishery Tour

For more information & masterclass & cruise tickets head to our website



Children's Crafts

We have a fantastic line-up of coastal-themed crafts running from 10am-4pm on Saturday 10th and Sunday 11th of October:

- Wooden Fish Ornament Decorating
- Oyster Shell Painting
- Sea Creature Bracelets
- Seaside Sensory Tuff Trays

Crafts are free to join in the National Maritime Museum Cornwall entrance, and children can take their ocean masterpieces home!

St Michael's Resort

St Michael's are hosting 3 Oyster Festival Special Events that are taking place over the weekend:

- Wednesday 7th - An Evening with The Oystermen
- Saturday 10th - St Michaels Seafood Feast
- Sunday 11th - Sea Shanty Sunday Lunch

For more information & tickets to St Michaels events scan the QR code



What's On Thursday 8th

Compere: Annie Seabourne

- 12:00** Native Oyster Panel Talk – culture, tradition & sustainability
- 13:00** Live Music - Joe Francis
- 14:00** Chef Demo - Elliot Kett, Kelp Canteen
- 15:00** Live Music - Dalla
- 16:00** Chef Demo - Sham Mulji, Situ Cafe
- 17:00** Chef Demo - Bunny, 33 Old High Street



What's On Friday 9th

Compere: Ellen Manning

- 11:00** Chef Demo - George Morgan, Truro & Penwith College
- 12:00** Chef Demo - Jude Kereama, Kota x Kota Kai & Emma Lawes, Cornish Dairy
- 13:00** Live Music - Kerenza Lily-May
- 14:00** Chef Demo - Jamie Maclean, Mackerel Sky Seafood Bar & Caleb Munday, Mousehole Deli
- 15:00** Live Music - Will Keating & Local Schools
- 16:00** Chef Demo - Annie Seabourne, My Fish Kitchen & Chris Jarrett, Kona
- 17:00** Chef Demo - Rose Cant, Mum on Muddy Lane & Eddy Rains, The Halfway House Inn

Ticketed Music from 19:00

Mad Dog McRea Support: Lil Jim



What's On Saturday 10th

Compere: Ellen Manning & Annie Seabourne

- 11:00** Chef Demo - Guy Owen, Idle Rocks & Joe Fallowfield, Housel Bay Hotel
- 12:00** Oyster Shucking Competition with Julie Skentelbery
- 13:00** Live Music - Will Keating & John Dowling
- 14:00** Chef Demo - Chris Eden, Watergate Bay & Jordan Wilkes, St Michaels Resort
- 15:00** Live Music - Smoking Pilchards
- 16:00** Chef Demo - Ben Harrison, Counter Culture
- 17:00** Live Music - Acapella Moonshine

Ticketed Music from 19:00

International Blues Night



What's On Event Square: Sunday 11th

Compere: Elly Owen & Annie Seabourne

- 11:00** Chef Demo - Jack Frame, INDIDOG
- 12:00** Live Music - John O'Connor
- 13:00** Chef Demo - Nick Evans, Rick Stein's Cookery School
- 14:00** Working Boat Race Prize Giving & Oyster Raffle Draw

Free Closing Ceremony from 16:00

The Oggymen

For more information & evening music tickets head to our website



Free Opening Party from 19:00

Falmouth Soul Sensation

FALMOUTH OYSTERS

A HISTORY OF THE FALMOUTH OYSTER FESTIVAL



For over a century, Cornish families have derived their livelihood from oyster dredging in the Carrick Roads and surrounding rivers. Many of the oyster boats, known as Falmouth Working Boats were built in boatyards around the Fal, with some of the oldest dating back as far as 1860.

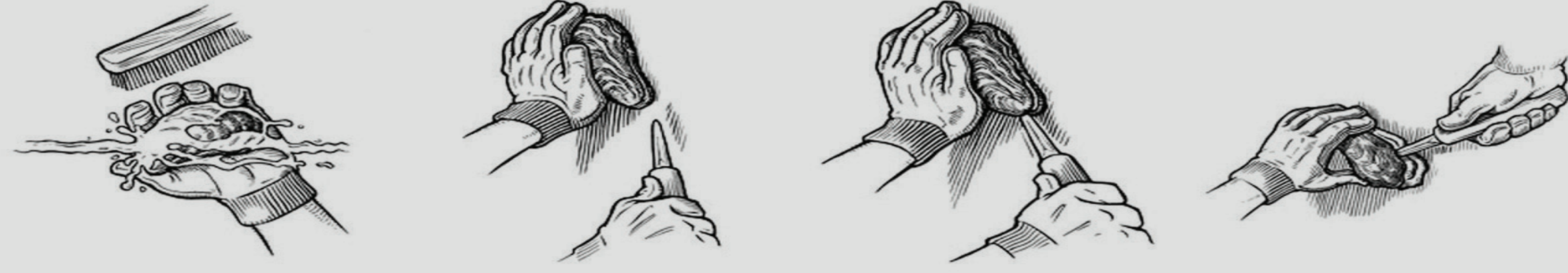
Governed by ancient laws that were put in place to protect the natural ecology of the riverbeds and oyster stock, oystermen fishing in the Port of Truro Oyster Fishery are prohibited from using engines. Instead, sail power and haul and tow punts must be used. This is the only oyster fishery in Europe, where such traditional methods must be used. Falmouth Oyster Festival began in 1996 and celebrates the start of the oyster season, which runs from October to March. The festival has become a must for all oyster, seafood and maritime heritage enthusiasts. With an ever-expanding range of mouth watering Cornish food and drink on offer, the festival has gathered a loyal following of thousands who gather to celebrate the unique local heritage of the fishing town

FALMOUTH NATIVE OYSTERS

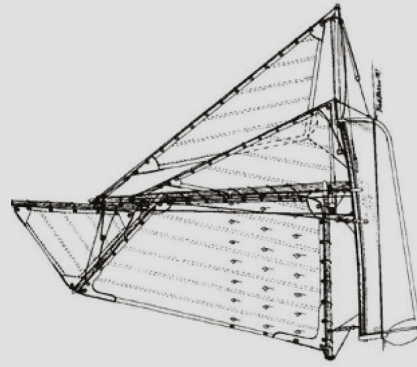
IN CELEBRATION OF THE MIGHTY MOLLUSC

INSIDER INFORMATION

SHUCKINGLY DONE
GET READY TO TASTE



ALL IN THE BUILD



A typical working boat has low floors with her maximum beam on the waterline. The length and beam of the boat provides great stability with the benefit of maintaining a true course with the helm unattended.

SIZE MATTERS

If you're wondering why there are no small oysters, here's the answer. In the interests of sustainability and conservation if the oyster can go through the oyster gauge it's thrown back into the water.



FALMOUTH OYSTER FESTIVAL

**DURING THE FESTIVAL
25,000
OYSTERS ARE EATEN**

