



BALLINTAGGART

DISCOVER SCOTLAND THROUGH IMMERSIVE FOOD & DRINK EXPERIENCES

Ballintaggart is a food-led destination in Highland Perthshire, offering a unique, authentic and immersive way to experience modern Scotland. Everything we do is rooted in seasonality, local produce and a strong sense of place.

Experiences sit at the heart of what we offer. Private cook school masterclasses, private dining and seasonal events can all be created making the most of Scotland's larder. All experiences are unique and bespoke to each booking. Working with the seasons, produce and being led by our guests, we create year round immersive experiences that are simple, thoughtful and grounded in the landscape around us.

Guests can join us for a few hours to take part in an experience, or stay for a few days to slow down and truly settle in to Scotland.



Located 90 minutes from Edinburgh & Glasgow, in the heart of Scotland.

Accommodation

Ballintaggart offers two distinct accommodation experiences:

Ballintaggart Farm is an exclusive-use stay, ideal for groups and multi-generational visitors, with beautifully restored spaces, 11 acres of lands and the option to add private dining and tailored experiences.

10 minutes down the road, The Grandtully Hotel is a Michelin Key rated boutique hotel with a restaurant and bar with eight individually designed rooms. The hotel offers a more flexible stay with the same focus on seasonal food and warm, thoughtful hospitality.

Ballintaggart Farm: Sleeps up to 22 guests (dog friendly)
The Grandtully Hotel: Sleeps up to 16 guests

Ballintaggart Farm: Starting from £300 room per night
The Grandtully Hotel: Starting from £210 room per night

Food & Drink

Food and drink sit at the heart of Ballintaggart. Our menus are led by the seasons and shaped by the best local Scottish produce, from relaxed breakfasts and fresh, generous lunches to evening tasting menus and special feasting events. For those staying with us, we also offer bespoke menus and private chef experiences, tailored to each group. It's seasonal, thoughtful food, rooted in place and designed to be shared. All dietary requirements can be accommodated.



BESPOKE FOOD AND WELLNESS EXPERIENCES

Experiences

Ballintaggart experiences are hands-on, personal and seasonal - and available all year. From cook school masterclasses covering fish & shellfish, foraging & fire, and bread-making, to relaxed cooking demonstrations followed by a quick lunch, each session is designed to be immersive and informal. Guests can choose from pre-designed courses, or create a bespoke masterclass based on their interests. We also offer cocktail making classes, wine tastings, and can partner with local whisky distilleries for curated paired tastings.

Alongside food and drink, wellness and the landscape play a key role. Guests can take part in yoga sessions, unwind in our 8-person wood-fired sauna, or connect more deeply with the surrounding Highlands through partnerships with trusted outdoor activity providers, including e-biking, guided hikes, fishing, rafting and much more.

Bespoke breakfasts, lunches and evening dining experiences can also be created at either Ballintaggart Farm or The Grandtully Hotel, or as luxury picnic experiences if guests are on an excursion.

Experiences can be tailored for groups from two people up to 40, with sessions starting from just two hours.

Cook school masterclasses start from £195 per person

Sauna sessions start from £15 per person

Private catering starts from £70 per person



Retail

Take a piece of Scotland home with a visit to one of our five retail shops. Two are located near us in Aberfeldy and Kenmore, and three in the Dundee area. Each shop is carefully curated with our favourite must-have products, from our award winning granola to seasonal jams and fresh bakes. You'll also find a considered selection of Scottish products inspired by the ingredients and dishes we use across our kitchens and experiences.

