

## OUR KITCHEN GARDEN IN APRIL

*April brings cooler nights, slowing the growth of crops like basil, magenta spreen, shiso, and cucumbers. The sugar snap peas have also reached the end of their season. Despite this, the garden remains abundant, and we continue sowing seeds for radish, chicory, lettuce, swede, turnips, upland cress, dill, mizuna, komatsuna, and cone cabbage.*

*As the seasons shift, my focus turns to planning for spring and finding ways to maximise resources while minimising waste. One example is our use of fallen autumn leaves in our potting mix, ensuring we have the materials needed for year-round seedling production.*

*Our gardens work in harmony with the land—enhancing crop yields, preserving soil fertility, and maintaining balanced rotations. Managing the garden requires my team to stay attuned to nature's rhythms, where every element supports the next, creating a thriving ecosystem that supplies fresh produce for the restaurant.*

*As Head Gardener, my goal is to continue expanding our gardens, ensuring a steady supply of fresh, unique ingredients for our culinary team, and you, our guest—always with a commitment to soil health and sustainability.*

JENNIFER LYONS - HEAD GARDENER

### HARVESTING

SORREL | BEETROOT | SUMMER SALAD | RAINBOW CHARD | SPINACH  
BABY CARROT | CAVOLO NERO | THYME | CALENDULA | CHIVES | PARSLEY  
SALAD BURNETT | PINEAPPLE SAGE | NZ SPINACH | BRONZE FENNEL  
MINT SHISO | MAGENTA SPREEN | LOVAGE | HERITAGE TOMATO  
CONEHEAD CABBAGE | BASIL