

OUR KITCHEN GARDEN IN MAY

May marks a fresh chapter in the Kitchen Garden, with new seeds sown to carry us into the cooler months. This month, we're planting radish, winter salad mix, chicory, turnips, and dill; hardy & fast-growing crops that thrive in the changing light of late autumn. These selections promise crisp, flavourful additions to the plate as the season progresses.

In line with our biodynamic approach, we're preparing to make Biodynamic Preparation 500. This tradition is a cornerstone of soil renewal and vitality. The garden is beginning to reward these efforts with early harvests of radish, turnips, artichokes, cone cabbage, swede, and radicchio. These cool-season vegetables signal the turning of the seasons and bring both vibrant colour and robust flavour to our kitchen.

As new growth begins, we also say goodbye to the last of our summer crops. Beans, shiso, basil, magenta spreen, and cucumbers have now finished for the season, making way for the next wave of leafy greens and root vegetables. We warmly invite you to visit our kitchen garden during your time with us and see these exciting updates in May for yourself.

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 | TURNIPS | CRESS | SPINACH
RADISH | CAVOLO NERO | THYME | CALENDULA | CHIVES | PARSLEY
SALAD BURNETT | PINEAPPLE SAGE | NZ SPINACH | BRONZE FENNEL
MINT | TARRAGON | LOVAGE | RADICCHIO | SWEDE
CONEHEAD CABBAGE | BASIL | JERUSALEM ARTICHOKE