

OUR KITCHEN GARDEN IN JUNE

This month in the kitchen garden, we're sowing the seeds for winter. Mizuna, komatsuna, rainbow carrots, dill, upland cress, and wild rocket have all gone into the ground, alongside a winter trial of micro salads and striking pink and red chicories.

We're also planting radish, winter salad mix, turnips, and dill – hardy, fast-growing crops that love the shifting light of late autumn.

On Sunday, 18th May, we prepared Biodynamic Preparation 500 - a special date in our calendar, and a meaningful part of our commitment to nurturing the soil. This age-old practice is central to our biodynamic approach and lays the groundwork for healthy, vibrant growth. It was especially rewarding to share this tradition with members of our kitchen and restaurant team, who joined us in the garden to stir, spray, and reconnect with the land that inspires so much of what we serve.

We're already seeing the rewards: June harvests include cone cabbage, Jerusalem artichokes, radish, beetroot, cavolo nero, thyme, parsley, and many more. Meanwhile, the last of our greenhouse tomatoes and climbing beans have finished producing and will be pulled to make space for tender winter crops.

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