



Kitchen Gardens

We unearth some of the West Country's most beautiful and bountiful kitchen gardens, where freshly picked, seasonal produce is always the dish of the day...

Curated by Sophie Farrah

PYTHOUSE KITCHEN GARDEN

TISBURY, WILTSHIRE SP3 6PA

Pythouse Kitchen Garden is a truly enchanting 18th century walled garden, restaurant, bar and venue set in the stunning landscape of South Wiltshire. It's a south facing paradise brimming with a myriad of plants, fruit and vegetables, all cared for by head gardener Heather Price. Head chef Darren Broom has a flair for foraging, fermentation, sourdough baking, curing and preserving. He works closely with the gardeners to manage and maintain the garden, and to create ever-changing truly seasonal menus, based primarily on the edible bounty grown onsite. Elsewhere in the garden, Country Fire Kitchen will be in residence this summer, serving up a wood-fired menu from an outdoor kitchen situated against the north wall, surrounded by fruit trees and herbs.

www.pythousekitchengarden.co.uk



Photo: Zara Whitfield



NEW YARD RESTAURANT

HELSTON, CORNWALL TR12 6AF

Situated in the historic stable yard at Treloar estate in Cornwall, New Yard Restaurant serves a creative, strictly seasonal menu, using produce from its own productive walled garden or foraged from nearby. The dining room serves a daily changing 7 or 8 course set menu, or there is the Pantry, a bakery that serves small plates from the garden, homemade pasta, and pizzetas from a wood-fired oven. Run by Caroline and Jeffrey Robinson the restaurant was awarded a Green Michelin Star in 2021 – a new award that recognises gastronomy as well as exceptional sustainable practice. A 'no dig' gardening method is being implemented in the walled garden, which involves minimal soil disturbance so that natural processes are preserved, whilst pigs are also being used as a regenerative agriculture technique.

newyardrestaurant.co.uk



BARNESLEY HOUSE

BARNESLEY, CIRENCESTER,
GLOUCESTERSHIRE, GL7 5EE

A perfect example of a quintessential English country garden, the beautiful grounds at boutique Cotswold hotel, Barnesley House, were created in the 1950s by renowned garden designer, Rosemary Verey.

Today, the gardens are looked after by head gardener Jennifer Danbury and her team, and much of their seasonal produce, such as vegetables, salads and herbs, is served in the hotel's restaurant, The Potager. Executive head chef David Williams and his team work closely with the gardeners to plan what is grown, ensuring the restaurant's garden-to-plate philosophy. Menus are simple and seasonal and showcase what both the bountiful garden and the rest of the Cotswolds have to offer.

barnsleyhouse.com





GLEBE HOUSE
COLYTON, DEVON EX24 6SD

Inspired by Italy's agritourism (working farms with restaurants, where guests can also often stay), Hugo and Olive Guest have recently opened Glebe House; a beautiful guest house, smallholding and farm-to-table restaurant nestled in the East Devon countryside.

It offers a regularly changing fixed menu, with each course designed according to the season's harvest, with many ingredients grown by Hugo and Olive in their kitchen garden and polytunnel. There's also a micro bakery, pigs and plans for a herd of cows.

glebehousedevon.co.uk



THE ETHUCUREAN

BARLEY WOOD WALLED GARDEN
BRISTOL, BS40 5SA

Tucked away just outside Bristol, the picture-perfect Victorian walled kitchen garden at modern, award winning British restaurant The Ethicurean is not only beautiful in itself, but it also boasts stunning views of the surrounding Mendip Hills and North Somerset countryside. Lovingly tended to by Mark Cox, the garden provides a plethora of organic produce for the popular, Green Michelin-starred restaurant, which is now in its tenth year. 'The Ethicurean Experience' is a new, fully immersive culinary journey, where guests are invited to experience the entire garden (with treats served along the way) before sitting down to an array of innovative dishes and botanical libations, all inspired by and sourced from the restaurant's beautiful surroundings.

theethicurean.com



RIVERFORD FIELD KITCHEN

BUCKFASTLEIGH, DEVON, TQ11 0JU



Set on Riverford's organic farm in South Devon, The Riverford Field Kitchen dishes up veg-centric set menus using the fresh organic produce directly sourced from its expansive kitchen garden and farm. Head gardener Penny grows a variety of crops for use in the field-to-fork restaurant, such as fresh herbs, radishes, spicy rocket leaves, unusual tomato varieties, and fruit for summer puds. Head chef Lewis Glanvill works creatively with the seasons and the menu changes daily; seasonal delights include sourdough, ricotta, nettles and pickled wild garlic capers, and pear and gooseberry crumble served with chamomile milk custard. Guests can dine on a new garden terrace overlooking the gardens and are encouraged to enjoy the full experience by going on a garden walk - perfect for working up an appetite.

fieldkitchen.riverford.co.uk