



Our Commitment...

At the heart of everything we do is a simple promise: **fresh, local, and sustainable**.

We work with **independent producers** within **25 miles** of our locations whenever possible, ensuring the best seasonal ingredients reach your plate.

Fairfields Farm produces our **potatoes and crisps**, and **Flawsome! Drinks** rescues **imperfect fruits and vegetables** to create delicious juices.

We're proud to work with **passionate local producers** across Hampshire and West Sussex:

- **Isle of Wight Tomatoes** – Grown with care and full of flavour.
- **New Forest Mushrooms** – Wild and cultivated varieties from expert foragers.
- **Romsey Watercress** – Peppery and packed with nutrients.
- **ChalkStream® Trout** – A sustainable, local alternative to salmon.
- **Powder Monkey Beer** – A fantastic local brewery, and the key ingredient in our **gluten-free batter** for fish and chips.

Our **UK Growing Guide** ensures we align our menus with the seasons, a few examples:

- **Spring & Summer:** Fresh asparagus, heritage tomatoes, courgettes, and new potatoes.
- **Autumn & Winter:** Root vegetables, squash, and leafy greens like kale and cavolo nero.