ENVIRONMENTAL INGREDIENTS

When it comes to creating an eco-friendly environment, our plans to introduce and install eco-friendly measures across the estate are already underway, we're also busily working on future plans to further our commitment to the environment behind the scenes.

In January 2022, we replaced all of our gas kitchen appliances with electric. Outside, we've built additional greenhouses and raised beds in the Orchard to allow us to grow more produce onsite, reducing the food miles of each of our menus. Additional composting beds have too been added so we can use our waste to create nutrient dense compost, enriching our Yorkshire soil.

In the late summer we have plans to reduce our waste with the introduction of a food biodigester, this will convert kitchen waste into compost to be used in the growing gardens and greenhouses.

Solar energy is an efficient way for us to fuel the estate, so we'll be using the roofs of our farm buildings to install solar PV panels to convert the sun's natural light into electricity too.

Our plans to grow more produce sustainably will be furthered later in the year with the introduction of hydroponics and aeroponics, so we can produce food all year around. To reduce our carbon footprint further, we have also applied to install a microbrewery onsite, and you'll be pleased to know water you drink in our restaurant also comes from our very own bore hole.

LAND TO LARDER

Our recipes are rooted in the estate, with a focus on nature, using its produce to nourish the mind and body. This is celebrated in the 'estate to plate' recipes you find at the Coach House.

Mirroring the work of the estate in the 18h century, we plan, plant, and pick the produce needed for our bustling kitchens. We work with the surrounding local farming community, studying their animal husbandry methods and ways of rearing the best produce possible. We're passionate about working with this community, buying locally reduces the food miles for each dish, adding to our eco-plate ethos.

The seasons provide a natural rhythm for each recipe and menu we create. We replenish the soils, growing ingredients filled with natural flavours and textures, allowing each dish to elevate the produce and inspire each diner.

HERITAGE REFLECTION

In a nod to the estate's 18h century roots, for some dishes recipes from original cookbooks are used with an up-to-date take. We serve these to tell the story of the estate through each plate.

Some traditional family recipes are used, from suet puddings to homemade chutneys, pickles and preserves. The pickles and preserves are also an effective way to reduce any waste and create additional ingredients for the menus all year round.