



Food Sourcing at Lime Wood

Throughout our 3 food outlets, the sourcing policy for our food produce is the same:

Quality, Local, Seasonal, Sustainable

Our menus change daily, reflecting the changing seasons around us. Throughout all meat, fruit, vegetable, dairy and fish purchases, we work with local small producers where possible (we are a proud holder of the New Forest Marque), and if we have to go further afield to find those little luxuries which add to a dining experience, we make sure we only source the best quality, and again in season with the region of origin.

Here's just a few examples of what we do to maintain this policy:

- Foraging – with the seasons, claiming what we can from the forest around us.
- Fruit & Herbs – from our Herb House spa, and the surrounding grounds.
- Fruit & Veg – from suppliers such as Sunnyfield's Organic, sometimes grown just for us.
- Meat – purchasing whole animals to reduce waste, and save on transport and packaging costs, and sourcing from local organic farms.
- The Smokehouse – making all our own cured meats and fish.
- Fish – using Marine Stewardship Council certified species, or those we know to be from sustainable sources.

We hope that this ethos comes across in your enjoyment of what we provide at Lime Wood, and whilst we're not here to change the world, we will continue to do what we can to bring the best food to your plates, and for a long time to come.