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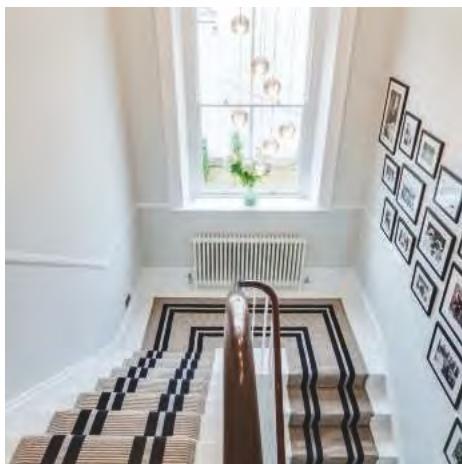


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Welcome

SPRING 2020

I don't know about you, but there's always an extra spring in my step as I realise the days are getting longer and we're seeing the back of winter!

It's nearly time to throw open the doors, so we've lots of advice from Garden Creative about creating a sustainable and environment-friendly outside space.

A getaway break can be fun at this time of year and the restored Cobham Dairy is a great new rural bolthole, beautifully given new life by the Landmark Trust.

If a day trip to the Kent coast is all you need, do call in at the quaint Chestfield Barn pub and admire the new thatched roof – read the first of our two-part feature on this fascinating work.

It's comforting to get home after an outing, and even nicer if your home is a cosy one. Learn from us about choosing blinds, shutters and curtains – and selecting a stylish footstool to rest your weary feet!

• *We offer you not one, but TWO foodie prizes in this issue! Win a splendid two-course lunch for two at the White Horse Inn, Bridge and there's a chance to pick up a prize copy of The Pastry School by Julie Jones.*

Dawn



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What's inside

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Spring is on its way and you'll soon be caught up in a frenzy of seed sowing, growing, and nurturing your garden as it comes back to life.

VISIT THE BLUEBELL SPECTACULAR AT HOLE PARK



Hole Park gardens are well-known for having a spectacular display of bluebells in April and early May. The gardens will be celebrating one of the UK's favourite native flowers with a 'Bluebell Festival' between 13th April and 8th May. Visitors can enjoy the amazing display of bluebells while taking the circular woodland walk which also passes a solar powered renovated ice house. Hole Park's website www.holepark.com has a bluebell barometer which will be updated regularly.

Dazzling daffs

Daffodils and narcissi make a splendid show in spring, but to ensure a dazzling display next year, follow these three simple steps. Firstly, deadhead them as soon as they have flowered. Secondly, leave the foliage for six weeks before tidying up – and, finally if your daffs produce leaves but no flowers then they either need feeding or thinning out. If in doubt, do both.



BEAUTIFUL BLOSSOM

Hanami - 18 &19th April, Brogdale

Brogdale in Faversham is one of the few places in the UK to celebrate Hanami and with the largest collection of fruit trees in the world, it really is a sight to see! Enjoy a tour of the beautiful orchards before relaxing with a picnic under the trees. (www.brogdalecollections.org)





PLANT IT NOW

With its long, delicate sprays of dangling pink and white flowers, Bleeding Heart is one of springtime's most exotic looking border plants. The elegant, ferny foliage quickly fades after flowering and soon vanishes altogether, but *Dicentra* magically pops up again every spring, speedily developing into a substantial clump. It is happiest in rich, moist soil in partial shade and best planted amongst companions that will fill in the space that it leaves when it dies back in summer.

GET SET FOR ASPARAGUS

Asparagus is surprisingly easy to grow. It thrives on well-drained soil or in raised beds, as long as it is kept well-fed and weed-free. Asparagus crowns are planted in trenches, and you'll want to dig your trench to a depth of at least 8 to 12 inches and 12 to 18 inches wide. Water regularly in the first year in order to establish the plants.

You'll see shoots emerging from the soil in the spring. They're still establishing their root systems, so even though you may be tempted, resist the urge to harvest the spears. Allow them to complete their life cycle for the season. Cut the foliage to the ground in the autumn or the following spring.



Seasonal gardening jobs

- Keep weeds under control.
- Protect fruit blossom from late frosts. Most top fruit and soft fruit are very hardy but once they start into growth in spring, flowers and buds are especially vulnerable to frost and may need protection to crop well.
- Tie in climbing and rambling roses.
- Sow hardy annuals and herb seeds.
- Start to feed citrus plants.
- Increase the water given to houseplants.
- Feed hungry shrubs and roses.
- Sow new lawns or repair bare patches.
- Prune fig trees.
- Divide bamboos and waterlilies.

TOPICAL TIP

Spring is a good time to lift and divide many border perennials including heucheras, hostas, primulas and asters. This will not only increase your stock but bring added vigour to your old, congested clumps.





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Tree surgery is a speciality, offering pollarding, felling, thinning, planting and stump-grinding skills, all backed up by City & Guilds qualification (NPTC) from the National Botanic Garden, Edinburgh. Other services include shrub care, topiary and lawn maintenance.





Neil works closely with local landscape architects to plan completely new or rejuvenated outdoor projects and has access to genuine reclaimed railway sleepers and telegraph poles for a natural look.

Among his other bespoke services is a no-nonsense approach to ivy. "If left to its own devices, ivy can create havoc with drains, damage brickwork, lift roof tiles and kill trees," he warns.

Customers describe the team as courteous, professional and reliable with attention to detail

and great customer service. His team will even respond to 24-hour call-outs and always clear up after themselves as they are licensed waste carriers.

If you have work that needs to be done in the garden give Carrington & Son a call. They offer a free no obligation quote, cover a large area of Kent and will help to keep your garden looking fabulous all year round.

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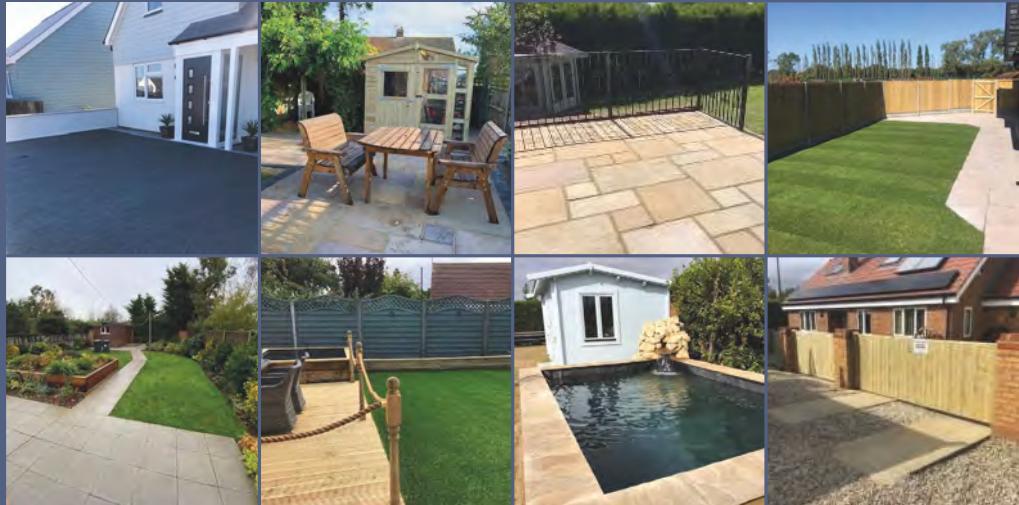
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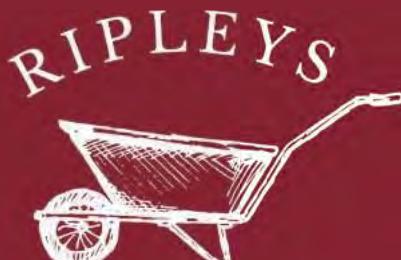
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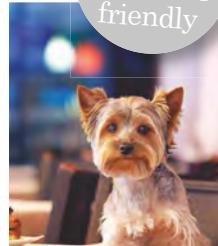
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You can take two simple actions today that will make a difference:

1. STOP killing insects by reducing our use of pesticides where we live, work and farm.
2. START to create more insect-friendly habitats in towns, cities and the countryside.

Common bumblebee, Nick Upton

Insects may be small but they make up the bulk of known species on earth. They are critical to the functioning of terrestrial and freshwater ecosystems, performing vital roles such as pollination, seed dispersal and nutrient cycling.

A new report, *Insect Declines and Why They Matter*, commissioned by a group of Wildlife Trusts in the south west has revealed conclusively that drastic declines in insect numbers look set to have far-reaching consequences for wildlife and people. The new report, authored by invertebrate expert Dave Goulson, Professor of Biology at the University of Sussex, highlights the real and lasting knock on effects of the declines

on insect eating birds, bats, and fish, and also the cost to society in terms of the millions in lost revenue and broken ecosystems.

In parallel to revealing the urgency of the problem, the report however also highlights a clear path to reversing the worrying rate of decline and suggests measures that could take the nation off the route to what is an imminent ecological disaster. The Trusts believe that with a coordinated and concerted action from government, local authorities, food growers and the public, insect populations can recover and thrive once more so they can fulfil their incredibly important roles in the ecosystems that support all life.

Paul Hadaway, Director of Conservation at Kent Wildlife Trust says:

“Insects are vital to both the environment and economy of the Garden of England. In Kent we rely on pollinating insects for the prosperity of our agricultural, horticultural and fruit growing sectors. Therein lies one of the key conflicts this report highlights, the damage done to insect abundance by the use of agricultural and garden pesticides is a reflection of how disconnected we have become from the nature we rely on. Many of us will remember the clouds of insects we used to see caught in our headlights, and our Bugs Matter monitoring programme which measures bugs on car bumpers, is one project which highlights the dramatic losses we have seen over the past decades.

The rate at which insects have declined in the past 20 years is something which should not only shock but also motivate us all to take action. Kent Wildlife Trust can help you be part of the solution, whether advising on making our own gardens more insect friendly, supporting organic approaches to growing our food, improving our road verges and urban spaces for wildlife



Garden Tiger Moth, Vicky Nall

generally and insects in particular, there are multiple ways we can make a difference. The time to do this has never been more pressing and the role of organisations like Kent Wildlife Trust, our members and the communities we work with across Kent never more vital.”

The Wildlife Trusts around the United Kingdom are making sure to stop this decline and continue the work we do in building a Nature Recovery Network for Insects.

Through Projects like Wild about Gardens, Bugs Matter, Nature Recovery Network and Roadside Reserves at Kent Wildlife Trust we work together to address the causes of insect loss, halt and reverse them, and secure a sustainable future for insect life and for ourselves.

Please help by making a pledge to Take Action for Insects and when you sign up we will provide you with two free Action Guides to help you go chemical-free in your garden and to make your garden a haven for wildlife. Go to kentwildlifetrust.org.uk/action-insects to access the report and for information on how to get involved.



Tiger Moth, Paul Tinsley-Marshall

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IF YOU'RE STRIVING TO ACHIEVE AN ENVIRONMENTALLY-FRIENDLY OUTSIDE SPACE, THE GARDEN CREATIVE HAVE A FEW TIPS TO GET YOU STARTED

WORDS & PICTURES: SARAH MORGAN FROM THE GARDEN CREATIVE



We are all so aware of the global climate crisis and what a huge impact climate change is having on our natural world that it is easy to feel helpless and overwhelmed by the amount of changes we all need to make. There is however one great place to start and it is right here in our own gardens and outside spaces. My design secrets will not only help you to garden more sustainably, but will also support local communities and charities and mean that you can get out and about and support your local businesses.

BUY LOCALLY GROWN PLANTS

There are many local plant sellers at farmers' markets and car boot sales. Talk to them about the plants and buy ones that are right for your garden and soil. Rather than buying seasonal display plants from large chain stores, buy herbs, bulbs and plants raised from cuttings from local stallholders. The carbon footprint of these plants is tiny in comparison to their shipped cousins. Use local nurseries as opposed to large garden centres. Here native plants are often grown and experienced plants-people can offer valuable advice.



USE RECLAIMED OBJECTS

Make a pledge not to buy any new containers for your plants. Re-use plastic trays from the kitchen as seed trays (just remember to make a few holes in the bottom), and search local salvage yards for old clay pots, metal buckets and stone troughs. These will last for years to come and add an authentic feel to the garden.

If you want to make more of a statement consider using reclaimed antique wrought iron gates and shutters that you can repurpose as trellis, or turn a large pot into a water feature by adding a pump.



GROW EDIBLE PLANTS

You can grow these from seed or buy locally-grown plants from school or church fairs and local community gardens or seed swaps. Grow them between other flowering plants or in large containers.

Fresh herbs and salads are easy to grow, in a re-purposed colander or old terracotta pot, all year round on a sunny windowsill or outside from April. Having a fruit tree in your garden will give you a fresh supply of fruit. If you look into how to store the fruit, it can last for many months.

Create a focal point in the garden by planting a beautiful tree which will help filter pollution in the air as well as host thousands of insects, feed birds, bats and provide shelter and shade. If you have space to plant a large tree that will live for many generations then embrace this wonderful opportunity to make a huge difference to the planet. Large trees filter more pollution and neutralise more carbon than many other plants put together.

For smaller gardens try trees that will provide year-round interest for wildlife as well as for you, Rowan, Crabapple and Hawthorn are all great.

PLANT NATURALLY

Create naturalistic planting schemes in your garden by planting many different species of plants, lots of nectar-rich flowers for the whole year, and grasses to fill gaps and provide habitat for insects and mammals.

Perennials are plants that come back every year, so choose these over annuals that will only last until the cold weather comes. Flowers that are good for pollinators are usually single, rather than double; white, yellow or purple in colour and contain many small flowers full of nectar, Foxgloves, Cow parsley, Verbena, Centranthus, Scabious, Vipers Bugloss among many.

In the Winter heavily scented flowers attract insects when there are not so many about. These usually belong to Shrubs and climbers like Ivy, Winter flowering Jasmine, Sarcococca (Sweet box), Viburnum bonatense 'Dawn' and Daphne odora. Plant a few of these for beautiful fragrance and they will provide a great green backdrop for the rest of the year to more colourful perennials and bulbs.



RECYCLE AND RE-USE

Build a compost heap to put your garden waste into and make use of your green bin which the council turns into compost. Keep old patio slabs, bricks and stones to make piles for slowworms and lizards, and pile up old woody branches to make a habitat for insects. Re-purpose old ceramics and metal containers, there are lots of ideas online for re-using to help the environment and the wildlife.





BEST BEE-FRIENDLY PLANTS

Spring: Daffodils, Bluebells, Crocus, Primroses.

Summer: Daisies, Lavender, Comfrey, Dahlia, Bergamot, Sunflowers, Thyme.

Autumn: Verbena bonariensis, Japanese anemones, Salvias, Aster, Sedum.

Winter: Hellebores, Snowdrops, Winter aconites, Winter heathers, Mahonia



The Garden Creative's directory:

Antiques and reclamation:

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Locally-grown plants:

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Faversham Charter Market

Tuesday, Friday and Saturday

Whitstable Farmers' Market

2nd and 4th Saturday of each month

Quick ways to spring into spring

■ Brighten a dark shady corner by planting up old terracotta pots with evergreen ferns and trailing plants like Vinca and Ivy.



■ Cheer up your front door by using an old bucket planted up with Primroses or Tete-a-tete bulbs. When they have finished flowering don't throw them away – plant them in your garden for next year's display.

■ Re-purpose an old teapot by fixing the bottom securely to a tree or fence post, ideally amongst foliage, for small birds to use as a nestbox.

Visit your local gardens as part of NGS National Open gardens Scheme. It raises a huge amount for charity, is a great day out and you'll get loads of ideas from other budding gardeners!

My own garden is open this year as part of the Whitstable trail on June 14th 2020.

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BLINDS

Blinds are a kind of middle ground: generally more expensive than curtains, but almost certainly cheaper than shutters. However, the choice of colour, fabric and style (roller, Roman, vertical, Venetian) these days means that blinds are a lot more versatile than they used to be,





and consequently they are becoming a feature in more and more homes.

Make sure that you consider more than just the look of the blinds when purchasing though: you may need blackout blinds in one room but not another and, if you have large windows, you may need either custom made blinds, or two or three smaller blinds that can be opened independently.

Let in light, but retain privacy

Voile roller blinds are a great option if you want to bring lots of natural light into a room during the day but still have privacy. They're available

in neutral white, grey and ivory, but brighter shades are available if you want to add a splash of colour. Layer voiles with Roman blinds or curtains, which you can close at night to make the room more private and cosy.

With so many colours, textures and patterns available for roller blinds, it can be overwhelming. A good blind supplier can guide you, and help coordinate your blinds to enhance your space. Bring photos of the outside and inside of your house to your local store or, better still, get an on-site consultation, which is often free.



SHUTTERS

Shutters are big news in the interior design world, thanks to a European influence and trends such as the 'Scandi' look. Not only do shutters look great, they are also a durable, high-quality window treatment which, whilst a little pricier in the first instance, represent an excellent long-term investment. They're considerably easier to keep clean than fabric window dressings and they're very adaptable, coming in a variety of materials, colours and designs.

With styles including café, plantation and solid, you can get shutters to suit any house or room, but it's a good idea to avoid readymade varieties and instead have them professionally made and fitted, as they're less forgiving than curtains when it comes to unusual sizes or shapes.

Of course that shouldn't stop you from getting them. A reputable fitter will be able to create a custom product that will suit any size or shape of window and will make a beautiful and practical addition to your décor.



CURTAINS

When choosing curtains it's easy to be swayed by 'bargains' but, like any other household item, you really do get what you pay for and it's best to go for quality fabrics. That doesn't mean your curtains need to cost more than your carpets of course, but you should make sure that the fabric you're buying is thick enough to keep the street lights from pouring in and your own lights from pouring out. If you can't find any readymade curtains that suit, don't be afraid to go for a custom fit, especially if you have windows that are larger or smaller than average. You may need to invest a little more money to get a bespoke product, but it will definitely be worth it in the long run.

SHUTTERS, BLINDS OR CURTAINS?

Most people will gravitate automatically towards curtains when making this decision. Traditionally, curtains seem to be the obvious choice and, with an endless array of colours, fabrics and patterns, plus a slightly lower price tag, they're certainly an excellent option. However, both blinds and shutters have been becoming increasingly popular in recent years and can really make a statement in a house.

Your choice of window dressing is ultimately very personal, but you should consider how you use the room as well as the look you wish to create.



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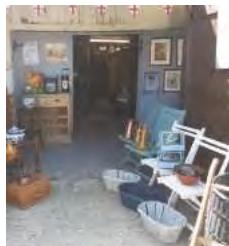
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Don't underestimate the importance of a footstool. Whether you use it as a coffee table, an ottoman, as a footrest or for storage, a footstool will help take the weight off your feet. There's an ever-widening range of styles from which to choose. From neat portable pouffes to generously sized sofa tables, making the humble footstool one of the most versatile pieces of furniture in your home.

ADD PATTERN

Blues and neutrals harmonise so beautifully that you can afford to take a chance on pattern. Choosing fabrics from the same range is not essential. Experimenting with colour and pattern on a footstool is a means to creating a unique look for your home.

Chairs and footstool (main photo) from Delcor



SEEK STORAGE

It makes perfect sense to opt for a footstool with integral storage. House cosy throws, magazines or extra cushions in yours, or use it to hide away toys at the end of the day in a family room. If you plan to store cushions and throws in an ottoman, check that it is beautifully lined so that there is nothing to snag any delicate fabrics.

Round storage footstool, £199, John Lewis (johnlewis.com)



CHOOSE DUAL PURPOSE

Many of us have space for either a coffee table or a footstool, but not both. In that case, choose a generous ottoman with a flat surface that will comfortably house a tray and you can enjoy the best of both worlds.

A large footstool can also create a stunning focal point and be the heart and soul of the

room, offering comfort, style, texture and colour. If you're looking to make a real design statement, go for the largest model that you can, but do ensure that the design you choose is in proportion with the sofa that you are pairing it with.

Arthur footstool, from £450, Neptune, Canterbury (www.neptune.com)

BUTTON IT

The combination of deep-buttoned detailing and brightly coloured velvet creates a multi-tone illusion. Buttoned velvet is a fashionable choice right now and this beautifully crafted pouffe from Tetrad will add a touch of luxe to your living room.

This pouffe buttoned stool, from £609 (available in a range of colours) is from Lenleys (www.lenleys.co.uk)



RE-COVER A FOOTSTOOL

1. REMOVE THE UNWANTED FABRIC

2. INSPECT PADDING

Inspect the padding: add more, depending on whether a firm or soft finish is required.

3. MEASURE UP NEW FABRIC

Use the discarded fabric to measure for the new upholstery. If you have added more padding, then allow extra fabric. Secure in place with upholsterer's skewers or pins.

4. STAPLE FABRIC TO FRAME

Start in the middle of a long side and staple the fabric to the frame. Continue stapling from the middle but leave the corners. Do the opposite side keeping the fabric pulled tight. Pull fabric over corner to create a pleat and staple. Fix the opposite corner. Continue working from the corner towards the middle.

5. COVER THE BOTTOM HALF

Measure and cut fabric to cover the lower part adding a 10cm turning allowance. Turn over 5cm and make a hem. Place right sides together so concealing the fixing. Staple in place against the piping. Keep the fabric pulled taut. Use pieces long enough to cover each side. Avoid bulky corners by pleating the fabric neatly.

7. SECURE THE UNDERSIDE

Turn the footstool over to fix the fabric to the underside. If you can unscrew the legs this will make the job easier.

8. ADD AND FIX SOME TRIMS

For a finishing touch attach beaded trim or fringing with a glue gun.

Alternatively, why not join a local upholstery class? Wells and White run upholstery courses from their workshop based in Great Chart, near Ashford. Visit www.wellsandwhite.co.uk for more information and to book.



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An introduction to calligraphy

SAT 14TH MARCH - 10AM-12NOON

If you've always admired perfectly written cards, invitations and place cards, join us to learn the art of calligraphy! Talented local artist Graham Boniface will be holding a two-hour workshop which is perfectly suited to beginners, to help you achieve enviable and elegant handwriting. We'll keep everyone well fuelled with nibbles, tea & coffee throughout the morning.

The cost is £25 per person. We'd love you to come along – just call us, email or pop in to the store to book your place.

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WED 22ND APRIL, 5.30-7.30PM

Join Gemma Jarvis of Beauty Lounge, Whitstable, for a special pampering evening which will start with a glass of Prosecco and a light supper from Macknade. You'll learn all about the myths and facts of skin care, and be treated to a full, personalised skincare routine from a Dermalogica skin expert. You will also be given a packed beauty bag, and a gift from us at Neptune. *Tickets are £35 per person and, with only a handful of spots available, you'll need to book by either calling us on 01227 209300, emailing info@neptunecanterbury.com or by popping into the store.*





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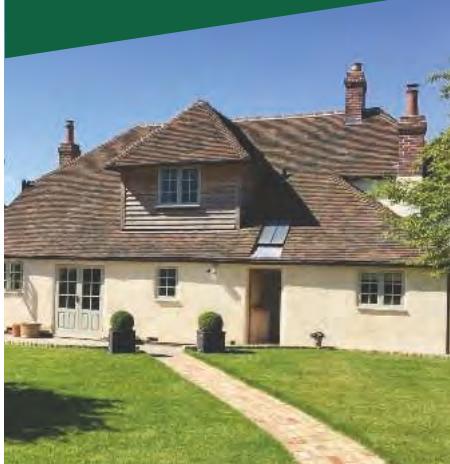
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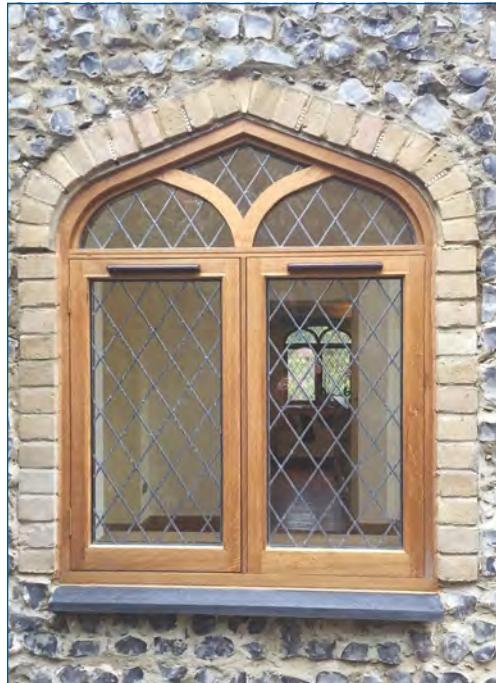


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Raising the THATCHED ROOF

WE TAKE A LOOK AT CHESTFIELD BARN'S RE-ROOFING AS GLEN CHARTER AND HIS TEAM UNDERTAKE THE MASSIVE PROJECT TO REPLACE THE THATCH ON THIS GRADE 2 LISTED BARN.

The extensive thatched roof of the quaint Chestfield Barn pub and restaurant is a well-known sight on a busy route linking the North Kent coast with Canterbury. But for the past few weeks it's been shrouded in scaffolding, as the massive job of re-roofing has been under way. This mammoth skilled task has been undertaken by Glen Charter Master

Thatchers of Eastling, near Faversham. It's very much a local project, with literal good support from ADH Scaffolding of Faversham!

This roadside pub – which has remained fully open throughout the work - is a historic jewel in the collection owned by Kent-based Shepherd Neame, the oldest brewery in Britain. The Grade 2 listed barn has stood for hundreds



The Grade 2 listed barn has stood for hundreds of years, since well before the neighbouring coastal towns of Whitstable and Herne Bay grew up.



of years, since well before the neighbouring coastal towns of Whitstable and Herne Bay grew up. It was part of the Chestfield Manor complex mentioned in the Domesday Book which at one time belonged to Bishop Odo, half-brother of William the Conqueror, and it's thought the present half-timbered tithe barn dates from the 14th century.

About 100 years ago it was converted into a clubhouse for the next-door golf course; then it became a tea-room before Shepherd Neame bought, renovated and converted it in 1988 to be the only pub in the village of Chestfield.

Its attractive appearance makes it a tempting spontaneous stop, but it's also a popular



venue for planned events with friends and family. After all, the thatch makes it easy for visiting guests to find!

Today the cosy yet spacious bar and restaurant offer 21st century service in quirky surroundings, including high oak-beamed ceilings, an inglenook fireplace and a delightful patio garden with koi carp pond. You can usually obtain free fish food at the bar, to the delight of children and some adults, too!



The main ground floor area has plenty of space to enjoy food and drink, but there is also a separate function room for a business meeting or special occasion, such as wedding reception or anniversary party.

Food ranges from pub classics to gourmet delights, produced in a large and well-equipped kitchen. There are special 'food nights' featuring at different times perhaps steak or fajitas. Other events include quizzes and regular Friday night music.

Tenants Alan and Michelle Clarke, in charge for the last two and a half years, say they cater for all tastes and requirements including vegan, vegetarian, gluten free and dairy free. Their new menu is 'going really well' with many compliments received, and they say they may organize a special event for the completion of the roof.

We return to the Chestfield Barn for our summer edition, to show the new roof in all its glory.





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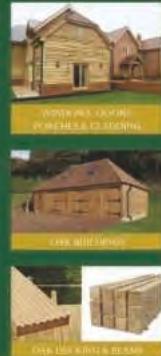
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photos © John Miller



Conservation charity the Landmark Trust is delighted to open Cobham Dairy, a newly restored exquisite 18th-century model dairy in Kent. At a cost of over a million pounds, with £200,000 from heritage insurance specialists Ecclesiastical, and after nearly two years undertaking an exacting restoration, the Grade II* listed Cobham Dairy has been saved for the nation from near-dereliction. Using traditional craft

skills, Landmark has sensitively transformed the unique building into self-catering holiday accommodation and its future is now secure. Channel 4 has filmed the highlights and challenges of the restoration project from start to finish for an hour-long TV special, to be broadcast in 2020.

In Landmark's care Cobham Dairy, which sleeps two people and costs from £454 for a four-night break (the equivalent of £56.75



per person per night), will never again fall into disrepair. Less than an hour from central London yet close to the cathedral city of Rochester and the historic Chatham Dockyards, the Dairy is an important piece of both social and architectural history.

Cobham Dairy was designed for the 4th Earl of Darnley in the mid-1790s by James Wyatt, one of the most influential and sought-after architects working in England at the time. The structure was likely inspired by the Earl's marriage to Elizabeth Brownlow in 1791: model dairies were distinctly feminine spaces, with the supervision and making of cream, butter and cheese a recognised genteel pursuit for Georgian ladies. Both highly decorative and entirely functional, Cobham Dairy was constructed just a decade after Marie Antoinette introduced a dairy to Versailles, when picturesque estate buildings were the height of fashion.

With a central double-height chamber surrounded by arcaded 'cloisters,' the Dairy masqueraded as a diminutive Italianate chapel, a Gothick eye-catcher nestled on the edge of pleasure grounds surrounding the Darnley's Cobham Hall. Yet when Landmark took on the special building, it was in a state of advanced decay and close to ruin: exposed brickwork was crumbling, fallen timbers lay scattered throughout and only the tiniest fragments of its precious plasterwork remained.

The complex restoration to save Cobham Dairy involved traditional craft skills of the highest calibre. Together with architectural practice Purcell and Colman Contractors of Canterbury, Landmark's team oversaw a true metamorphosis. A key challenge was replicating the short-lived 18th-century building technique where slate tiles were fixed to a brickwork structure, then decorated in a sanded paint and scored to look like stone.



Another crucial aspect was reinstating delicate ribbed and vaulted plasterwork, possibly originally completed by the Italian stuccadore Francisco Bernasconi. Together with his team, including two apprentices, expert Master Plasterer Philip Gaches spent nearly six months carefully recreating the unique plasterwork, including modelling decorative bosses and corbels in situ by hand.

Dr Anna Keay OBE, Landmark's director said: "Cobham Dairy stood for many years as a near-ruin, a miniature masterpiece by a brilliant architect and a window into the world of the 18th century at risk of being lost forever. Only as a Landmark could the structure be saved and we are delighted that we've been able to turn the tide of decay and breathe new life into this precious building."

The ambitious project was only possible thanks to the generous support of heritage insurance specialists Ecclesiastical, lead







funders of the project and who matched the first £200,000 Landmark raised from other supporters. Those supporters included the Historic Houses Foundation and several other Trusts and Foundations, gifts in wills plus 1,526 individuals who responded to a public appeal.

Mark Hews, Group Chief Executive of Ecclesiastical Insurance, added: "As the leading insurer of heritage buildings in the UK, we are passionate about investing in crafts skills and preserving irreplaceable buildings for future generations. We are owned by a charity and exist to make money to give to good causes such as the Landmark Trust. We are delighted to have partnered with them to save this important building and support the specialist craftsmen and women involved in restoring Cobham Dairy."





Landmark has restored and presented Cobham Dairy to evoke its 18th-century use. For the first time in its history, power and water have been brought to the building, while modern comforts such as underfloor heating have also been sympathetically woven into the fabric of the Dairy. New leaded windows, with slips of coloured glass, have been crafted based on historical evidence at a workshop in Deal, Kent. A marble shelf has been reinstated around the central chamber, the marble carefully sourced from the Carrara quarry in Italy. Comfortable furnishings have been introduced, along with hand-crafted oak kitchen units produced in the charity's Cotswolds workshop and eye-catching blue and white linen curtains, also designed, printed and sewn in-house.

Every step of the challenging project has been captured on camera for a special hour-long TV special. Presented by Landmark director Dr Anna Keay OBE, the show follows previous TV programmes showcasing the charity's work, including the two-part £4 million Restoration: Historic House Rescue which aired in January 2019 and the six-part Restoring Britain's Landmarks broadcast in autumn 2015. Cobham Dairy joins the portfolio of over 200 historic buildings to be rescued by the Landmark Trust, all now available to everyone for inspiring self-catering holidays. As with all Landmarks, thanks to the lettings income, the Dairy's ongoing survival in our landscape, culture and society is now secure.
www.landmarktrust.org.uk



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Thorne Manor, Pluckley



Superb renovated and extended detached Grade II Dering manor offering beautifully presented flexible accommodation in a landscaped plot of 1.24 acres backing onto fields.

Thorne Manor is believed to date back to the 17th century having been formally part of the Dering estate where it is understood to have been a bakers mead and dairy. In the 16 years the current vendors have been at the property, they have gone to great lengths to update, improve, preserve and protect

- FEATURED PROPERTY -



- FEATURED PROPERTY -





the character features such as inglenook fires, exposed beams and floors, Jacobean door and Dering windows whilst adapting the property to modern standards with such benefits as a fully updated central heating system with multiple zones, underfloor heating, bespoke Howdens kitchen, luxury bathroom suites, double garage, workshop and triple cart lodge and a most impressive garden room with beautifully carved Queen post overlooking the rear garden and fields beyond.

On arriving you are greeted by a newly-added boot room with underfloor heating, vaulted ceiling and fitted cupboards which leads through to an inner hall and with beautiful bespoke oak staircase. Heading left you will enter the stunning kitchen with it's beamed vaulted ceiling,

mezzanine, block wood worktops and Howdens units, integral appliances, window seat and underfloor heating. The breakfast room has an open beamed wall looking through to the garden room which brings you to the stunning dining room with its exposed beams and floor as does the sitting room with it's inglenook fireplace and staircase to the first floor. Beyond this is yet more accommodation with a rear hall, cloakroom and a wonderful reception room/study with what is believed to be a Jacobean door.

The first floor is accessed via two staircases, one from the sitting room, the other from the hall which leads you to what is currently used as the master bedroom suite with bedroom, bathroom and dressing room that could also serve as a fourth double bedroom. To this floor



there are two further double bedrooms, a luxury bathroom and a paddle staircase ladder leading to a loft bedroom area/study, and ideal place to hide away!

Outside, the property is approached via double wooden gates leading to an extensive shingle driveway with manicured box hedging and off road parking for several vehicles - guest parking area and separate resident parking area. There is a double garage and workshop which could be converted into an annexe subject to the necessary consents. In addition there is a triple cart lodge and mower store. The landscaped grounds total 1.24 acres backing onto fields laid to lawn and features two ponds, a decked area with cedar summerhouse overlooking the grounds and a variety of trees and shrubs.

The Details

- Grade II Listed 17th century country home
- Extensively renovated and improved
- Landscaped 1.24 acre plot backing onto fields
- Superb blend of original period features and contemporary modern living
- Extensive gated shingle driveway with off-road parking for numerous vehicles
- Double garage & workshop, plus triple cart lodge
- Breakfast room, garden room, formal dining, sitting room & study with Jacobean door

Private accompanied viewing strictly via Saddlers Reed House, 1-3 Old Ashford Road, Charing, Kent, TN27 0JG Tel: 01233 713127 Email: property@saddlersresidential.co.uk Price: £1,300,000



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THE
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CURIOSER AND CURIOUSER...

WHAT ARE THE KEY INGREDIENTS IN THE RECIPE FOR SUCCESS WHEN YOU ARE CREATING AN OUTSTANDING DISH, A UNIQUE DINING EXPERIENCE OR A RESTAURANT WITH JUST THE RIGHT AMBIENCE?



Photo © John Starns photography





Photo © John Starns photography

It's a question many budding restaurateurs would love to know the answer to. And one that sadly remains elusive, as the formula that is successful for one establishment can be a total fail for another.

Two ingredients that are key to success in this instance are Lesley and Nicole - sisters who grew up in Botswana, trained at the Silwood School of Cookery, Le Cordon Bleu, in Cape Town, and who have a natural inquisitiveness and passion for extraordinary foods influenced, by many different world cuisines. Lesley describes their keenness for experimenting with different flavours from afar but using great local produce, along with a love of feasting and a curiosity to create combinations, that result in 'sunshine food' - now there's a lovely evocative expression.

These ideas come together in their wonderfully quirky and refreshingly unstuffy

bistro-restaurant in Kent, the aptly named 'Curious Eatery'. It has been established in what was the village pub in Boughton Monchelsea, just outside Maidstone. The Albion Inn, was one of the casualties of the closures of country pubs that has blighted rural communities over the last couple of decades. They have breathed



Photo © Key and Quill



new life into the old inn and reignited the community spirit by re-establishing the eatery as a centre for dining, meeting over a coffee and cake, or relaxing with a drink in the sunny garden in warm weather.

Walking through the doors of the fairly ordinary looking Albion Inn is a bit like falling down the rabbit hole in Alice in Wonderland, you enter an alternative world of individual and original style that gives shabby chic a run for its money. Delicious aromas issue from the kitchen, unusual animals including white rabbits feature in the artwork on the walls, comfortable up-cycled furniture invites you to rest your bones to enjoy some fine food, and the excellent staff extend a very warm welcome. It all combines to create a truly convivial atmosphere.

Nicole is Head Chef, but both sisters take turns being in the kitchen and front of house including admin responsibilities, as they recognise how important it is that there is a good relationship between the two areas of the business. Both sisters went to college to study hospitality and events prior to attending the



Photos © Key and Quill

famous Cordon Bleu school, and have worked in many hospitality positions around the world, so they know the two areas of the business must work seamlessly together to achieve a harmonious result.

There's plenty of space for dining, both on the ground floor and upstairs as well, where you can enjoy the delights of an exciting menu, which is a fusion of traditional foods and flavours from Botswana, South Africa – which includes Afrikaans and Cape Malay spices - and also British and European dishes. Lunchtime choices range from mouth-watering Confit of Duck Cassoulet with Toulouse sausage, African



Goat Ragu, Bubble and Squeak with poached eggs, or for the more traditionally minded the Curious Burger or Fish and Chips. The dinner menu has more exciting treats on offer like, Land and Sea Snail Crumble, Crispy Bombay squid, Decadent foraged mushroom and truffle tartlet or Tuscan chopped chicken livers on home made milk loaf. They also have a Malva pudding dessert, a traditional South African recipe that has never come off the menu. There's something for everyone's taste on offer.

Nicole and Lesley work with Chef Ollie to create culinary masterpieces for the eatery. Nicole previously worked with him on Richard Branson's private island, and he also worked in Tom Kerridge's restaurant 'Hand and Flowers' so he brings his own undeniable talents and experience into the kitchen to complement the sisters' flair. Most of the original team that started work in the Curious Eatery four years ago is still complete, and Lesley describes the huge commitment and hard work of these original team members and some new youngsters as being a vital part of their success.

Not all the dining is confined to the walls of the eatery, they also run a thriving catering business for weddings, corporate and private functions that they refer to as Outside Feasting. As well as the very popular Secret Supper Clubs, which are occasional clandestine dining events that there is a long waiting list for.

Lesley explained, 'we relish the challenge of creating bespoke and tailored events that are all about what individual clients want. For instance there are no set menus and we don't impose our ideas of what a wedding should be. Instead we are open to ideas of any kind of food, location or event that a bride and groom may want for their wedding and then we do lots of research to build a menu around foods and significant ingredients that are special, and have meanings for them as individuals. It's very satisfying to see the look on peoples' faces, to see how delighted they are. Then you know you have done your utmost to give them a very special experience. That's what the Curious Eatery is all about.'

To find out more visit: thecuriouseatery.co.uk or call 01622 299359.



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CHAMOMILE PANNA COTTA TART

This really is a dreamy dessert – sweet, creamy and meltingly unctuous, and the pristine white surface makes the perfect canvas for artistic decoration. The panna cotta can, of course, be made without the encasing pastry but doing so would mean losing the welcoming crunch. There will be a little of the panna cotta mix left over which, if set into a separate glass, will provide a perfect gluten-free alternative dessert, should one be needed.



THE PASTRY SCHOOL

YOU WILL NEED

SERVES 8–10

Using a fluted, loose-bottomed 23 x 3.5cm (9 x 1½in) circular tin

1 quantity sweet shortcrust pastry

Egg wash

For the panna cotta

150ml (5fl oz/⅓ cup) milk

4 chamomile tea bags

4 sheets gelatine

800ml (26fl oz/3¼ cups plus 1 tablespoon) double (heavy) cream

200g (7oz/1 cup) caster (superfine) sugar

For the topping

A selection of prepared fresh fruits

Baked pastry shapes

Edible flowers and herbs

Sugar sprinkles

METHOD

Make and rest the pastry following the recipe, then line, blind bake and trim a pastry case. Any leftover pastry can be cut into decorative shapes, egg-washed and baked separately to be used as extra decoration.

For the panna cotta, add the milk and tea bags to a saucepan and bring to a simmer. Once simmering, switch off the heat and allow the tea to infuse for 15 minutes. Remove the tea bags, giving them a good squeeze before discarding. Soften the gelatine by soaking the sheets in a bowl of cold water. Add the cream and sugar to the pan of infused milk. Slowly bring the mixture to the boil, stirring now and then to dissolve the sugar. As soon as boiling point is reached, turn off the heat.

Drain the softened gelatine and pat dry with kitchen paper before stirring into the hot cream. When the gelatine has fully dissolved, pass the mixture through a fine sieve into a clean bowl and allow to cool. Once cooled, place in the fridge, checking and stirring every so often until the panna cotta starts to thicken. The ideal pouring consistency required is that of thick custard. Once thickened, carefully pour into the prepared pastry case. Any bubbles that rise to the surface can easily be popped by running the flame of a blow torch over the surface, however this isn't a necessity, it's purely for aesthetics. Place back in the fridge until fully set – this should take around 4 hours.

Decorate the tart with a variety of fruits, baked pastry shapes, petals, edible flowers, sprinkles and herbs.

When ready to serve, use a hot dry knife to slice the tart perfectly, wiping the knife between slicing. Serve with an extra portion of fruit macerated with a sprinkling of caster (superfine) sugar and a splash of booze, if you like.

YOU WILL NEED

MAKES 24 CUPS
using 2 x 12-hole mini
muffin mould trays

1 quantity sheet pastry
50g (1¾oz/3½
tablespoons) unsalted
butter, melted

For the crystallized rosemary

200g (7oz/¾ cup plus 2
tablespoons cup) caster
(superfine) sugar, plus
extra for rolling

100ml (3½fl oz/½ cup plus
1 tablespoon) water

3 sprigs of rosemary, leaves
cut into bundles

rosemary or thyme flowers
(optional) other edible
flowers (optional)

For the butterscotch

175g (6oz/¾ cup plus 1
teaspoon) unsalted butter

175g (6oz/¾ cup plus 2
tablespoons) soft dark
brown sugar

40g (1½oz/¾
tablespoons) plain (all
purpose) flour

200ml (6¾fl oz/¾ cup
plus 2 tablespoons) double
(heavy) cream

2 teaspoons vanilla bean
paste

Maldon salt

METHOD

Make and stretch the pastry following the recipe and method on page 300, then lightly brush the entire surface with the melted butter. Allow to dry a little before cutting into 7cm (2¾in) squares. Line each tray with 3 squares of the buttered pastry per hole, alternating the direction in which they are laid, which adds a textured edge to each.

Preheat the oven to 180°C (350°F), Gas Mark 4. The easiest, most efficient way to blind bake these mini pastry cases is to lay a few layers of ovenproof cling film over the top of the trays and fill each hole with dried rice. Bake in the oven for 8 minutes, then remove the weight and cling film. Prick the base of each pastry cup with a fork and pop back into the oven for a final crisp and to gain some colour. When done, lift out of the trays onto a wire rack and allow to cool fully.

To crystallize the rosemary, add the sugar and water to a small saucepan and stir until the sugar has dissolved. Simmer until reduced by half, then add the trimmed leaves, submerging them in the syrup. Take off the heat and allow the leaves to infuse for 2 minutes. Sprinkle some sugar onto a plate, remove the rosemary leaves from the pan, shaking off any excess syrup. Toss into the sugar and shake the plate until the leaves are coated. Transfer to a sheet of non-stick baking paper to dry and harden.

To make the butterscotch, simply melt the butter and brown sugar together in a saucepan, sprinkle in the flour, pour in the milk and add the vanilla. Heat until boiling, then reduce to a simmer, stirring often, and allow to thicken – this should only take a few minutes. Pour the mixture through a sieve into a jug and fill each pastry cup with the sauce while still hot. Add a little flake of Maldon salt to each and allow to cool. Garnish each with a sprig of crystallized rosemary and finish with edible flowers, if you like, choosing those that will complement the tartlets.

Rosemary and thyme flowers will naturally work well, and the addition of Mallow flowers is not simply for aesthetics, they were chosen because of their delicate flavour. These are best on the day of making.

BUTTERSCOTCH CRUNCH WITH CRYSTALLIZED ROSEMARY

Crystallized rosemary is a complete revelation; it's really simple to make and is absolutely delicious. It pairs so well with the butterscotch here, so do make it – it elevates these bite-size treats from simple to sophisticated. The cups can successfully be made into dessert-size portions, too – just be sure to offset the extra sweetness of a larger portion with some sharp fruit or pouring cream.



SHEET PASTRY

MAKES 1 QUANTITY

250g (8½oz/1¼ cups plus 2 tablespoons) plain (all-purpose) flour, plus extra for dusting

1 teaspoon fine salt

1 egg

100g (3½oz) warm water, around 50°C (122°F)

1 tablespoon grapeseed oil, plus extra for rubbing

Place the flour, salt, egg, water and oil into a bowl and mix together using a fork. When the dough is mostly cohesive, turn out onto a lightly floured work surface and knead for 3 minutes, stretching and pulling, rolling beneath hands.

When smooth, shape into a ball and rub all over with a little more oil, then wrap in cling film and rest in the fridge for 30 minutes. It is important to start the next process precisely after the 30-minute resting. I have found this to be the optimum time for the dough to be stretched. I don't know why, no doubt there will be a scientific reason behind it! I recommend setting a timer after placing it in the fridge, so you don't forget.

Lightly yet evenly dust the tablecloth with flour and rub in well. Place the ball of dough in the centre of the table, dust with flour and start to roll out, trying to keep the shape rectangular. As the dough stretches it is important to rest occasionally for 30-second

intervals, to allow the dough to relax – which makes rolling easier. Continue to roll until the surface area has at least doubled, after which time all further stretching must be done by hand.

Snag-free hands are essential here, so if needed do remove any of your rings and clip sharp nails to prevent tearing. Start the stretching by lifting an edge of the dough and gently and slowly pull the dough outwards, until it stretches. Move around to another area and do the same, continuing around the table until the pastry has stretched out towards its edges. Do be patient, only returning to a previously stretched area after 30 seconds or more. Small holes or tears may appear, but worry not – a perfect stretch only comes with practice and usually these snags won't be noticed when the pastry is used later.

Continue to stretch until the dough hangs over the table's edges, to secure it in place. Allow the pastry to dry for 5 minutes before trimming all around the outer edge using a pizza wheel. Discard the excess.

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The Pastry School by Julie Jones is published by Kyle Books, £25.

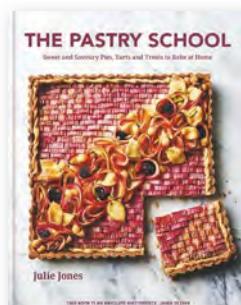
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THURSDAY 5TH, 12TH, 19TH & 26TH

Charing; Rolvenden;
Shipbourne; Whitfield

FRIDAY 6TH, 13TH, 20TH

Egerton

SATURDAY 7TH

Chatham; Penshurst;
Sevenoaks; Tunbridge Wells
(Pantiles); Wye

SUNDAY 8TH

Herne Bay; Lenham;
Tonbridge; Tunbridge Wells
(Pantiles)

SATURDAY 14TH

Bridge; Hythe; Sevenoaks;
Tunbridge Wells; Whitstable

SUNDAY 15TH

Aylesford; Rochester;
Tunbridge Wells (Pantiles)

SATURDAY 21ST

Sevenoaks; Wye; Yalding

SUNDAY 22ND

West Malling; Tunbridge Wells
(Pantiles)

FRIDAY 27TH

Egerton; Maidstone

SATURDAY 28TH

Bridge; Cranbrook; Hythe;
Sevenoaks; Tunbridge Wells;
Whitstable

SUNDAY 29TH

Brogdale, Faversham

APRIL

THURSDAY 2ND, 9TH,

16TH, 23RD & 30TH

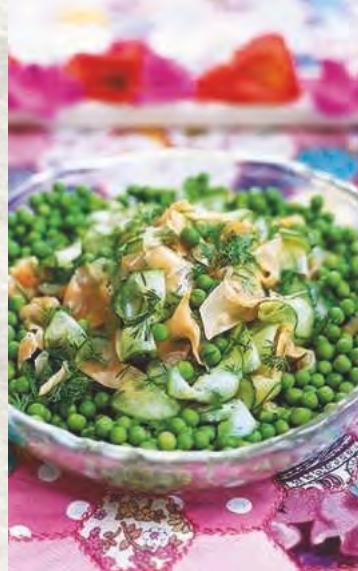
Charing; Rolvenden;
Whitfield

FRIDAY 3RD, 10TH & 17TH

Egerton

SATURDAY 4TH

Chatham; Penshurst;
Tunbridge Wells (Pantiles);
Sevenoaks; Wye



SUNDAY 5TH

Bearsted; Tunbridge Wells (Pantiles)

TUESDAY 7TH, 14TH, 21ST & 28TH

Capel le Ferne; Folkestone; Hildenborough

SATURDAY 11TH

Bridge; Hythe; Sevenoaks; Tunbridge Wells; Whitstable

SUNDAY 12TH

Herne Bay; Lenham; Tonbridge

SATURDAY 18TH

Gravesend; Sevenoaks; Wye; Yalding; Tunbridge Wells (Pantiles)

SUNDAY 19TH

Aylesford; Rochester; Tunbridge Wells (Pantiles)

FRIDAY 24TH

Egerton; Maidstone

SATURDAY 25TH

Bridge; Cranbrook; Hythe; Sevenoaks; Tunbridge Wells; Whitstable

SUNDAY 26TH

Brogdale, Faversham; Cliftonville; West Malling

MAY

FRIDAY 1ST, 8TH, 15TH & 29TH

Egerton

SATURDAY 2ND

Chatham; Penshurst; Sevenoaks, Tunbridge Wells (Pantiles); Wye

SUNDAY 3RD

Bearsted; Tunbridge Wells (Pantiles)

TUESDAY 5TH, 12TH, 19TH & 26TH

Capel le Ferne; Folkestone; Hildenborough

THURSDAY 7TH, 14TH, & 28TH

Charlton; Rolvenden

SATURDAY 16TH

Gravesend; Sevenoaks; Tunbridge Wells (Pantiles); Wye; Yalding

FRIDAY 22ND

Egerton; Maidstone

SATURDAY 23RD

Bridge; Cranbrook; Gravesend; Hythe; Sevenoaks; Tunbridge Wells; Whitstable

SUNDAY 24TH

Brogdale, Faversham; West Malling; Tunbridge Wells (Pantiles)

SATURDAY 30TH

Gravesend; Sevenoaks; Tunbridge Wells (Pantiles)

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No vegetarian options available.

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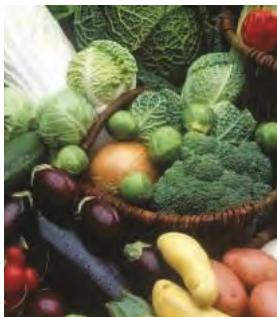
We are a family-run farm rearing Dexter cows, sheep and chickens. We believe animals should be able to roam free in the fields and enjoy fresh air and green grass.

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WHY DO WE FEEL SO INTIMIDATED around wine?

When people ask what I do, and I tell them that I work in wine, they often reply: 'Oh, I don't know anything about wine!' Often that person feels as if they should know something! But why?

Firstly, to many people wine may seem a little 'highbrow' – conjuring up images of very expensive bottles of wine from certain famous regions in the world, and very knowledgeable experts talking about the merits of a particular wine or vintage. This is only true for a very small proportion of wine sold in the world. Wine is meant to be drunk to be enjoyed – it is a pleasure, after all!

Secondly, although wine may have a snooty image it is an agricultural product. It comes from the earth, and many of the growers and producers all over the world are farmers who will be wearing muddy wellington boots as they work in their vineyards – not a designer suit in a swanky tasting room.

Thirdly, foreign terminology can put many people off. Most beginners will start by looking for the grape variety they enjoy, which is written clearly on the label – common practice in the New World. In the Old World (or Europe) wines are normally labelled according to the region from which they come, and this is NOT ENGLISH. Help!

For example: Moulin a Vent, Rheinhessen, Barbaresco, Macon Villages etc... but please don't let that stop you from trying the wine. Yes, there are commonly-used words that describe wine such as complexity, acidity, structure, tannins, length and terroir and they all have their place; but they aren't essential to trying and enjoying a bottle of wine you haven't drunk before. The more often you look at the labels and try to understand them – the more familiar you will become and less intimidated.

Finally – when you think about it – how did you get to know the foods you like and dislike?

- ASK THE EXPERT -



By trying them. Why not do the same with wine? The more you drink, the more you know, so don't let your fear of wine prevent you from exploring all those lovely wines that are waiting for you.

Please visit my Facebook page, [facebook.com/discoverthevine](https://www.facebook.com/discoverthevine) for my latest events, tips, videos and up-to-date information on the latest wines around.

#thewinelady

SPRING INTO THE NEW SEASON AT...

THE WHITE HORSE INN *at Bridge*





If ever the arrival of a season is longed for it's got to be spring, when the gloomy dark palette of winter gives way to the joyous yellows and greens of new growth and life. It's a time to get out and enjoy the countryside and indulge in delicious foods and flavours that celebrate the glorious springtime.

There are celebrations aplenty at the White Horse Inn at Bridge with an inspirational spring menu specially designed to bring you the finest seasonal ingredients and the very best locally sourced produce, that combine to bring you innovative creations evoking a taste of freshness and springtime.

The spring menu is the result of a collaboration between the landlord, Christian Diamant and chef, Ryan Sampson, who have developed mouth-watering delights which include seared loin of spring lamb with crusted new potatoes, minted pea mash, sweet red cabbage and demi-jus glaze. For those fancying fish, they have sea bass fillet with garlic buttered prawns, Dauphinoise potatoes, red pepper salsa and rocket. If you are a diner who just can't resist a burger, then you will love the gourmet cheeseburger, with dressed lettuce, tomato and cheddar cheese, tomato relish and doorstep chips.



They've also catered for vegans, with a fricassee of grains, roasted peppers, spinach, lentils mixed with chilled red onion compote and pea shoots.

Christian said "I'm delighted with our new spring menu – it's been great working with our chef Ryan to create it. As a chef myself I really appreciate having someone that 'speaks the same language' and we can bounce ideas off each other to produce something really special for our diners. We've done a lot of research, particularly on the vegan fricassee." He continues, "It's so important to recognise that the White Horse is a 16th century inn and I embrace the chance to retain its character and atmosphere as a unique and traditional pub that is a hub for the local community and visitors to the area, offering great food in a comfortable environment."

Ryan started working in kitchens at the age of 15 and has never looked back. He has honed his cooking skills over the years; has worked his way up to running the kitchen at the White Horse and leads a busy team of five, catering for 45 covers in the restaurant and a further 20 in the bar.

"We pride ourselves in offering an eclectic choice, that varies with the seasons, he says "We're flexible in our approach: for instance we have daily specials that we ensure reflect the current weather; if it's freezing out we know people want hot, tasty comfort food, like liver and bacon with mash, or homemade pies. It's really good to work with Christian, as he knows and loves food, so he encourages me to think outside the box and be adventurous. Working with him really gives me a chance to experiment with menus and extend my repertoire in new and exciting ways."

The new spring menu will launch week commencing 23rd March. For more details or to book, visit whitehorsebridge.co.uk

WIN A TWO-COURSE LUNCH FOR TWO



To celebrate the new season we are delighted that the landlord is offering a prize of a two-course lunch for two (subject to terms and conditions*) for two lucky Conservation News readers.

To enter the free prize draw just answer this question: What century does the White Horse Inn date back to?

You can send your answer and contact details by following @CNKent on Twitter, liking our Facebook page or emailing dawn@cnkent.co.uk. The closing date for the draw is 30.05.20. Good luck!

* The prize is for two lunches from the lunchtime menu of two courses excluding drinks, to be taken during the pub's usual lunchtime hours, Monday to Saturday, subject to prior arrangement with the landlord of the White Horse Inn. The winner will be picked at random by the Editor of Conservation News and the winner's details will be passed on to the landlord.



Seared spring loin
of lamb, crushed
baby new potatoes,
sweetened red
cabbage compote
& minted pea mash,
finished with a
demi-glace jus



The White Horse Inn



Locally sourced food served 7 days a week

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