

Farm's sweet taste of success



Charlotte Hollins, left, and Odilia Briceno celebrate their three gold star restaurant award at Fordhall Farm, near Market Drayton. Picture: Bob Greaves.

BOSSES of a community-owned organic farm are celebrating after their restaurant picked up a top award.

Arthur's Restaurant, at Fordhall Organic Farm, near Market Drayton, has been awarded three stars for its sustainability – the highest possible rating.

It is among more than 50 restaurants across the UK to have been awarded the accolade by the Sustainable Restaurant Association in the last 12 months.

Judges were particularly impressed by the restaurant's commitment to serve a high proportion of locally sourced food, free range and organic animal produce, as well as Fairtrade goods.

Charlotte Hollins, manager of the community enterprise which runs Arthur's, said: "We are delighted with our three star rating."

"Everyone at Fordhall has worked hard to ensure that Arthur's Restaurant is using as much local, seasonal and organic produce

as possible in our sustainable building. As a community-owned enterprise all our profits are reinvested into environmental work and educational activities.

"The three star rating is a reflection of all the hard work and dedication put in by all members of staff. Our chef is passionate about fresh food and as a result we have a changing specials board, Sunday lunches with at least 10 different seasonal vegetables, homemade cakes and special menus for private party bookings."

The restaurant also works with a number of local schools teaching children where their food comes from and how to grow it.

Mark Linehan, managing director of the Sustainable Restaurant Association, said: "Arthur's is an excellent example of a restaurant that sits at the heart of its neighbourhood, responding to consumer demand for a more sustainable dining experience and playing an active role in the community."