

The Potting Shed

Crudwell, Wiltshire

Tenure: Enterprise lease

Licensees: Jonathan Barry & Julian Muggridge

Head chef: Daniel Wyatt

What is on offer: Monthly changing menus focus on local, seasonal ingredients and offer traditional pub food with an imaginative twist. Most of the herbs and vegetables are grown behind the pub on a huge, organic vegetable patch, where 10 allotment beds have been given to the village to encourage locals to buy into the local, seasonal food ethos of the pub. Fruit from the garden is used in home-made cocktails, the current hit being plum and vanilla bean Bellini. Expect innovative décor, with trowel door handles and a light fitting fashioned from a wheelbarrow.

Best-selling dishes: Fish stew with fennel flatbread; game and chestnut-mushroom burger, triple-cooked chips, celery and carrot salad.

Business innovations: Introduction of seasonal menus. The pub now serves food on Sunday evenings, which has



proved very popular, as has the regular Sunday evening pub quiz. This has helped draw diners and locals to the pub.

Plans for 2011: To expand the Potting Shed concept to a second site.