



Garden Notes - 9th April 2024

Head Gardener Steve Lannin (@SteveLannin)

Whilst April continues to behave in a typical April manner, dealing us tantalising warm sunshine one minute before drenching us in freezing cold rain the next, the general trend in the garden is one of summertime preparation. The dawn chorus seems to get earlier and louder as each day passes, and the backdrop to the garden is showing more of the fresh clean green that is the hallmark of spring.

Having said that, I'm currently sheltering in the Japanese Garden summer house from a very seasonal hailstorm. The hail and strong winds today come from the trailing edge of Storm Kathleen which raged through the garden last weekend. It's now Tuesday and I really think that Kathleen has caused enough disruption already!

Spring has, so far, been rather early. Our tulip display which, ordinarily, would be just getting into full swing, is instead just passing its peak. Our tulips have been a little unexpected in parts themselves; the bright red ones in the restaurant area were supposed to be a tasteful pale yellow! It's certainly a striking display, but there have been other instances of tulip bulbs that we have sourced externally that are now coming up in different shades and colours than those planned. It's keeping us on our toes!

Speaking of interesting plants, Alison, our RHS medal-winning propagator is, as we speak, putting together a selection of plants for our spring 'rares and spares' plant sale which will take place on our National Garden Scheme day, Saturday 20th April. This year marks the 80th year that the

garden has opened for the charity, a tradition which we are extremely proud to continue.

Amongst the ranks of the 'spares' in our plant sale will be wild garlic. Whilst we do sell wild garlic plants, they come with a grave warning: if planted in a lovely shady woodland spot they will spread and will out-compete just about everything. You have been warned! However, on a more positive note, the wild garlic in the woods above the garden is beginning to flower and looks spectacular blooming *en masse*. Wild garlic is a staple in the restaurant where Head Chef Matthew Briddon and his team, who are hugely passionate about local and foraged ingredients, are using it both as a fresh ingredient and also for creating ferments, pesto, wild garlic honey, the list goes on. Be sure to check out the menu! (Other non-garlic-based dishes are available!)

If you want to find out what goes on behind the scenes, or indeed tour the garden with William, the owner, with a glass of Champagne, or learn about what's going on in the restaurant this month, please turn over to see details on the reverse.

From myself, and all of the garden team, we hope that you enjoy your visit today.

Steve Lannin, Head Gardener
@SteveLannin on Instagram

PTO for garden
events and more
coming up...



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Coming up at Iford...

In the Garden:

80th NGS Opening - Saturday 20th April

£9.50pp booked online. Join us for our 80th year of opening for the National Garden Scheme.

Iford Plant Sale – Saturday 20th April

In the café courtyard don't miss the opportunity to talk to our propagator, Alison Clarke, and purchase plants (of all sorts!) grown here at Iford.

'Behind the Scenes' Tour with Head Gardener Steve Lannin (includes walled garden visit and hot drink) - £32pp

10am to 11:30am (with garden entry until 4pm)

25th April; 22nd May; 26th June; 25th July;

29th August; 26th September

Behind the Scenes Tours will continue during the winter months when the garden is closed.

Evening Champagne Tour of the Garden with Owner William Cartwright-Hignett - £45pp

Friday 24th May 6pm to 7.30pm

Delve into the fascinating history, architecture and design of the garden on this special tour.

Why not follow your tour with a Supper Club...



**BOOK NOW – SCAN
THE QR CODE**

Iford Jazz Festival 20th to 23rd June:

Cloister Concert: An Evening with Elaine

Delmar - tickets from £68pp

Thursday 20th June 6pm to 9.45pm

Scandi Jazz on a Summer's Night - The Martin

Sjöstedt Trio with special guest vocalist Ian

Shaw - tickets £48pp

Friday 21st June 6pm to 10.30pm

A Night with Blue Note - tickets £55pp

Saturday 22nd June 6pm to 10.30pm

Three-course Jazz Lunch in Iford Manor

Kitchen with the Karen Sharp Duo - tickets

£60pp

Saturday 22nd June **SOLD OUT**

Sunday 23rd June **SOLD OUT**

In the Restaurant:

Six-Course Tasting Menu Supper Clubs -

£65pp

- *includes welcome drink*

- *different seasonal menus each time*

12th April, 26th April, 10th May, 24th May, 7th June, 5th July, 19th July

Friday Supper Clubs continue year-round. More dates will be released later in the year.

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