

what's joyous in june?
why is it good now?
and what shall I do with it?

Riverford

farm shop



english strawberries

of all fruit and vegetables, strawberries are the most quintessentially english and at their best during their traditional short season we offer a choice of outdoor grown organic strawberries from hereford or local, unsprayed from yealmpton and the tamar valley they're all varieties chosen for flavour rather than yield you don't need us to tell you that but they do work with crème fraiche and a twist of black pepper - or take a bowl and some cream to the strawberry field, sit down and enjoy

watercress

most of our watercress comes from just over the hill at rattery when it comes to a salad leaf that is truly good for you, look no further than watercress - bursting with vitamins and minerals, this peppery little leaf is one of our natural superfoods - and tastes great too

pile it into sandwiches, toss into salads, make a wonderful watercress soup or sauce, wilt into pastas or stir fries, it's incredibly versatile - but don't just leave it to languish on the side of the plate as a garnish



mini cucumbers

if you're fed up of that soggy half a cucumber lurking in the back of your fridge our mini cucumbers are the answer crisp and refreshing, they punch above their weight in the flavour stakes hence the gold at the organic food awards pop a slice in your g and t instead of lemon, turn into a glorious pickle or cracking tzatziki, or just enjoy as they are

summer greens

these vibrant, tasty greens will see you through what remains of the hungry gap

slowly grown on our mineral-rich organic soils, our summer greens are bursting with natural flavour.

combine with chilli, garlic and soy for a lively side dish, pair with a tahini

dressing or use to make a colourful and fulfilling risotto



bunched carrots

a real star of early summer - sweet and crunchy, fresh from british soils with a true carrot taste - no watery imitations here

we've selected the tastiest varieties and allow them to grow slowly so the flavour develops naturally

pair with dill and yogurt for a lively salad, roast with balsamic vinegar and thyme for a tasty side, or serve with hummus for a satisfying snack