



SUSTAINABLE GASTRONOMY

Serving Nature Responsibly

Wild Shropshire Restaurant's commitment to sustainability is a core value reflected in nearly every aspect of our operations.

- Farm-to-Table Philosophy

Central to our sustainability efforts is our farm, which supplies much of the produce used in the restaurant's dishes and drinks, and which we use to compost any organic waste. By growing ingredients locally under regenerative farming principles, we drastically reduce food miles and environmental impact. The farm provides a sustainable and self-sufficient source of high-quality ingredients, making our operations eco-friendly while enhancing the quality of the menu. For any animal products that our farm currently cannot meet demands for, we turn to local farmers. By adopting a nose-to-tail philosophy for animal products, we use nearly every aspect of the animal, thereby honouring the animal, minimising waste, and keeping in line with sustainable dining.

- Zero-Waste Initiatives

Wild Shropshire follows a zero-waste philosophy, striving to use every part of the produce we grow, working intentionally with products, and reusing whatever possible. Our fermentation lab plays a big role in the first effort, allowing us to preserve excess produce and transform it into new elements for dishes, soft drinks, and cocktails. This cyclical use of ingredients minimises waste and maximises flavour. Additionally, by simply monitoring portion sizes for dishes, we depreciate the amount of food that would be wasted by guests not being able to finish their course. Even simple measures like reusing untouched drinking water to wash the floor or water our plants shows that small choices can make a big impact.

- Ethical Sourcing of Wines & Beverages

Our drinks menu is an extension of our commitment to sustainability, featuring organic, biodynamic, and regenerative viticulture. We focus on natural wines and sustainably sourced beverages (usually made in-house with local produce), ensuring that the environmental impact of every drink matches the standards we set for the food. While some of the wineries that we use are not certified organic, we support them as we are well aware the cost that organic certification weighs on small businesses.

By integrating sustainability into our farming, food preparation, and even beverage choices, Wild Shropshire takes a holistic approach to responsible dining, creating a dining experience that honours both nature and the future of the planet.