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Clockwise from far left: foraged leaves at Lime Wood; gathering ingredients on Bryher in the Isles of Scilly; a wild salad at Hell Bay; Garry Eveleigh, full-time forager at Lime Wood and The Pig

All to gather now

Foraging has gone from crusty to classy, with luxury hotels encouraging guests to raid nature's larder



On Bryher, the smallest of the inhabited Isles of Scilly, beachside hotel **HELL BAY** has launched a biannual four-day foraging package (the first was in April, the next starts on 13 October). Each day, guests are taken to different islands in the archipelago to collect plants such as hogweed shoots and gorse flowers, which are then served in the hotel's restaurant each evening (the former with duck, the latter in panna cotta). Back on the mainland, Dorset country-house

hotel **SUMMER LODGE** has three seasonal foraging days coming up: Hedgerow (17 September), Mushroom (5 November) and Seashore (next year). All are led by the knowledgeable and charismatic John Wright from the TV series *River Cottage*. At **LIME WOOD**, in the New Forest, the hotel's full-time forager Garry Eveleigh guides guests on three-hour walks searching for forest food to incorporate into the restaurant's menus. Eveleigh will also be on hand at Lime Wood's new 'baby sister' restaurant-with-rooms,

THE PIG in Brockenhurst. Foraging isn't just confined to the countryside though. Wild garlic and linden leaves are plentiful in the 200-acre park landscaped by Capability Brown at the capital's just-opened **LONDON SYON PARK** hotel. Participants in its foraging courses will be given a lesson in cooking their found ingredients before dining at The Capability restaurant or at chef Lee Streeton's table in the greenhouse, which has a magical atmosphere when candlelit at night. **KATE ESHELBY**

THE PRICE LIST

► **Hell Bay** (01720 422947; www.hellbay.co.uk): £840 per person including four nights' dinner, bed and breakfast and return helicopter flights to Bryher

► **Summer Lodge** (01935 482000; www.summerlodgehotel.co.uk): full-day courses worth £155 are free to guests. Doubles from £325

► **Lime Wood** (023 8028 7177; www.lime-woodhotel.co.uk) and **The Pig** (01590 622354): £150 per person, including dinner but not accommodation. Doubles from £245 at Lime Wood; from £125 at The Pig

► **London Syon Park** (020 7870 7777; www.londonsyonpark.com): £617 for two including a three-course meal and a double room; or £210 per person without accommodation