

Q Gardens

Q Gardens is a local farm, situated just a couple of miles away from Savages, that supply their own reared beef and lamb.



The farm is fully 'farm assured' which means that it is independently inspected to ensure that they are working to high standards of animal welfare. The team nurture the livestock from pre-birth to slaughter so they don't need to buy in any stock for fattening – reducing the need for the transport of livestock and keeping food miles down in another way.



Q Gardens insists that their beef is hung for at least a month, and that their lamb and pork is prepared onsite. The beef and lamb is 'born and bred' on the farm at West Hagbourne; in fact, you may notice some of the livestock grazing in the fields next to Savages during the summer months!



Q Gardens grows almost all of the winter fodder for the livestock – grass for hay and maize and lucerne for silage so that they can be confident that the cattle are eating well. They also work with their neighbouring farmers to source supplies of straw for bedding in exchange for a valuable by-product – farm yard manure!

