



Sow

A Sensation in Sustainability and Seasonality

He's done it again... Chef extraordinaire Andrew Sheridan has opened what's set to be another fine dining eatery guaranteed to win over even the fussiest of food connoisseurs.

Sheridan and his business partners Sam and Emma Morgan already run seven other dining establishments under the Open Restaurant Group (ORG). His latest offering, Sow, is set in the pretty Netherwood Estate on the border of Herefordshire and Worcestershire. It's described as a 'farm-to-fork dining experience with rooms.' In other words, a destination for fine dining and luxury staycations.

"The ethos is all about sustainability in its entirety," said Andrew.

"From the food, to the plates we serve it on, and the furniture we feature in the restaurant, sustainability is key.

"We grow and make what we can on-site, even our napkins are made on the Netherwood Estate. We also insist on only using the best suppliers, locally where possible, to source the rest. We really do have some brilliant suppliers for both food and wines."

The restaurant opened mid-May and custom has been steady so far, from both loyal Sheridan fans and newcomers. Previously, it was the site of former Michelin-starred restaurant Pensons which closed its doors at the end of 2022. Sheridan has already expanded the kitchen garden created by the previous owners.

"We have two gardeners working three days a week, planting new vegetables, herbs and fruits for us to use in the kitchen.

The aim is that we will supply all our restaurants eventually, extending sustainability, as well as guaranteeing the freshest and most delicious ingredients in our kitchens."

As such all dishes at Sow will be seasonal, or rather 'micro-seasonal' with Sheridan's restaurants using what's grown and available on a weekly basis.

"Me and our team of chefs will go out and say, 'that's ready' and we'll design a dish around ingredients at their absolute peak of freshness.

"Protein will be added to compliment the flavours of the fruit and vegetables which, of course, will also be seasonal. Right now, we have stunning scallops, and pork on our menu because it's at its best right now. Looking ahead to Autumn, there will be game as it comes into season."

The ambiance of the restaurant, like the others in The Open Group, will be relaxed and rustic. We like to be welcoming and inclusive and in doing so we focus on taking away the pretention associated with fine dining."

At present there are two rooms at the restaurant – Lovage and Sorrel – in which guests can stay. There are also future plans to house larger parties and events at properties on the Netherwood Estate. A picnic basket or bottle of English wine, tasting menu in Sow and breakfast the following morning, is the current sumptuous offering for guests.

But that's not the only future plans Sheridan and his business partners have up their sleeve. They've just agreed a lease on premises in Chester to open an all day dining restaurant named Noted. We've a feeling that won't be the last new Sheridan restaurant either.





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Full Tasting @ Sow

Dinner: Wednesday - Saturday 18:00 - 20:30

Lunch: Thursday - Saturday 12:00 - 14:00

£120 per person

WELCOME TO SOW

- Tomato Beer
- Beetroot Madeleine & Sage
- Perilla Leaf, Hereford Huntsham Farm Short Rib
- Cured Seabream, Kelp & Nam Jim
- Parker Roll, Sow Garden Tarragon Butter

SOW TASTING

- Foraged Wild Garlic & Potato
- Scallop, Sow Garden Elderflower & Cucumber
- Hereford Huntsham Farm Middle White Pork
- Herefordshire Cheese, Sow Garden Damson Jam
- Sorrel & Sow Garden Geranium & Strawberry
- Sow Garden Honey, Hereford Apricots & Camomile
- Sweet Treat from the Sow kitchen



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