

Grace & Savour



HAMPTON MANOR



When it comes to cooking with a conscience, chef director David Taylor and his team at Grace and Savour (which includes wife Anette) can't be faulted. From growing their own organic vegetables to foraging, pickling and preserving, the team is also part of the GRFFN Project (Growing Real Food for Nutrition), which means growing methods are monitored for nutrient density.

"We have a team of incredible gardeners we work closely with," said David, whose restaurant currently has one-Michelin star. "We'll do some picking ourselves for things like flowers and herbs to capture as much freshness as possible, however we listen closely to what our gardeners, Lesley and Caroline, believe is best. In this way we're reacting to the garden, rather than moulding it to our own needs."

SCANDINAVIAN-STYLE MINIMALIST AND RELAXED ATMOSPHERE

This focus on produce is prompted by David's time in Norway's three Michelin-starred Maaemo.

"Maaemo in Oslo was all about showcasing the very best of Norway, while connecting guests authentically with Norwegian culture," said David. "I felt the story of our soil and the incredible produce we can grow here in the UK was being underplayed. As such, I really wanted to create something that could reflect and celebrate British produce."

"Championing the best of Britain requires us to take care of our land and seas in every way possible to secure a future for our food and to get the most notorious, tasteful produce."

Set in the 45-acre family-run Hampton Manor estate, built by Sir Robert Peel's son, Sir Frederick Peel, vegetables are grown in a Victorian walled garden. The restaurant, however, has a clean-lined, modern, minimalist feel where the staff are casually dressed and the atmosphere is relaxed.

"Anette and I have always strived to create an authentic connection between who you're dining with, the team and the dishes we serve. We wanted to make Grace & Savour a place where special occasions are elevated by warmth, professionalism, and exceptional quality. Yet everything is delivered with such ease and grace that the world fades away, leaving only the company you're with and the unforgettable experience of dining here."

SIGNATURE AND TIME-CONSUMING DISHES

David isn't known for a particular signature dish since his creations change all the time, in keeping with the seasonal produce.

"Fascinatingly, produce rarely returns in season at exactly the same time each year. This means our menu is constantly evolving, with new dishes always in the works."

"However, there is one snack that remains a consistent standout: our crispy Jerusalem artichoke skin, filled with creamed artichokes and bay leaf pickle, topped with delicate slices of apple and thyme leaves. It's a stand out among guests."

"In terms of plating, we've had a few that stand out. One was a delicate potato basket filled with pickled fennel, fresh

fennel, and lobster claw - completely covered, front to back, in marigold flowers. It looked beautiful, but plating enough for the whole restaurant took nearly an hour.

"Another particularly time-consuming one was a walnut serving. We began in spring with green walnuts, turning them into a syrup for a green walnut liqueur. In late summer, we used wet walnuts, which we 'blackened' - similar to black garlic, but with walnuts. Finally, in December, we incorporated the mature nut itself. The finished dish celebrated all three stages of the walnut across almost nine months of preparation."

KYND OPENS FOR MORE CASUAL DINING

David and Anette enjoy the creative freedom they're given by Hampton Manor's current managing directors, James and Fjona Hill. The latter have always mentored and supported them since their arrival at the estate. 2025 has been a particularly busy year for David's team. They're producing the food for weddings and events at Kynd (their new casual eatery i.e. on the estate), participating in Great British Menu, and hosting their first pop-ups.

David added: "Despite the whirlwind, we're loving the ride and grateful to be busy. Sundays and Mondays are our family days when we ignore emails and focus entirely on nurturing our family relationships."

"A strong, connected home is essential for the support and energy we need to build a successful restaurant. Holidays are wonderful, and we love that extended time together,

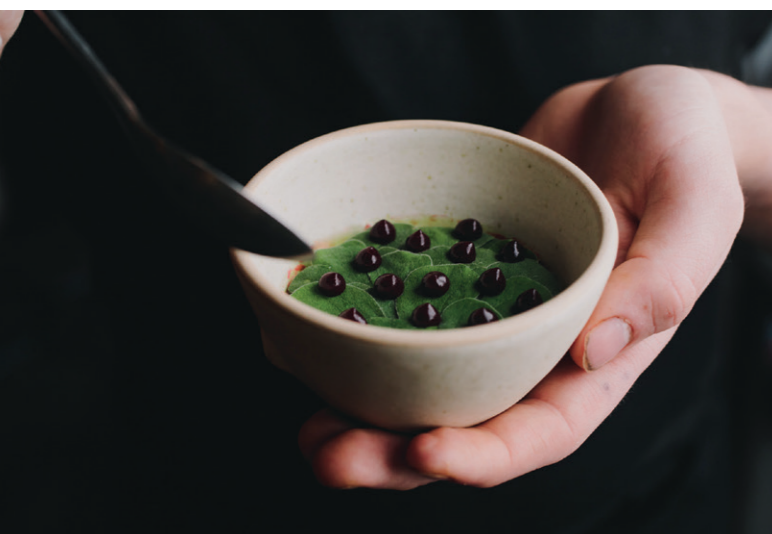
but it's the everyday moments where we set important non-negotiables of eating together, screen-free time, family days out, and doing the things that bring us closer. Of course, there are days off when events, work, or commitments disrupt this rhythm, but we don't let it break our focus on carving out time for each other."

David and his team are delighted with the response they've seen to Grace & Savour since its opening in 2022.

"It's been deeply humbling. Regular guests aren't common in this type of dining, but we have many and it means the world that, with so many options, they keep coming back again and again. Recently, our countertop dining space had three couples on the same evening who have collectively been over 20 times. To have a restaurant you feel deeply connected with, and to see it so valued by others, truly means the world."

www.hamptonmanor.com/grace-savour

Hampton Manor
Shadowbrook Lane
Hampton in Arden
Solihull
B92 0EN

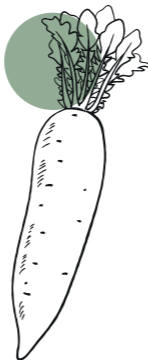


Grace & Savour



HAMPTON MANOR

06.09.25



(1) A broth made from roast duck bones with royal oak organics beetroot and cherries from Roughway farm with a milk bun filled with duck fat and beach rose. *(2)* Organically grown Fushimi peppers from Flourish farm with a dip made from biodynamic peppers, elderflower and blackened artichokes from last year. *(3)* A tart of Royal Oak carrots, fresh cheese and magnolia pickle. *(4)* Cornish cockles with Scottish chanterelles, seaweed and a sauce of garden lemon verbena. *(5)* Hand dived Hebridean scallops with lemon balm, lacto pear honey and lemon chilli. *(6)* Organic sweetcorn with green tomato, herbs from our garden and a sauce made from charcuterie made on the estate. *(7)* Wood pigeon from East Lothian with cobnuts and plums from Augernik farm and a pigeon sauce split with cobnut butter and damson vinegar. *(8)* Seeded sourdough bread made by Adam, our in-house baker. Our bread is served with a butter infused with the same grain the bread is made with and a garden inspired butter made from lovage and fermented chicken. *(9)* Cornish lobster with tomatoes from the tomato stall in the Isle Of Wight with a sauce made from the shells and brains of the lobster. *(10)* Line caught wild seabass with a salad of green strawberry, unripe gooseberry and organic fennel with a sauce finished with herbs from our garden. *(11)* Worcester duck with a Scottish girolle and Organic English pea duck leg ragu, pickled figs and summer cabbage from New Fields Organics. *(12)* Apricots from Roughway Farm with lemon thyme, lacto fermented honey and Ambersand buttermilk. *(13)* Billy Augers Gypsy Mirabelle plums with meadowsweet parfait, rhubarb root oil and magnolia blossom custard. *(14)* A tart of cobnuts from an agroforestry in Kent with bilberry, rosehip and locally foraged brambles.

Chef David Taylor
@grace_and_savour