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Goldhill Organic Farm, Dorset

BY RUTH CHANDLER PUBLISHED: 06 JUNE 2014



Bear Grylls // Digital Spy

Discover a shop and tearoom in the countryside where food and art combine. Goldhill Organic Farm was set up by Andrew and Sara Cross 25 years ago, when they had a cow bell that customers rang for service.

The farm has since grown to 65 acres, but the Crosses work tirelessly to ensure that they remain true to their original ethos. They have now gained organic certification from the Soil Association as vegetable growers and the family's harvest is served in wonderfully fresh leafy salads and dishes such as stuffed courgettes and homemade soup using seasonal vegetables from carrots to sweet peppers, depending on the season.

To finish, visitors can enjoy a brew of organic tea or coffee while indulging in a slice of the decadent homemade chocolate cake and – as the tearoom also acts as a gallery space for the work of local artists – admiring prints and paintings. There is also a selection of artisan glassware, pottery, kitchen accessories and woollen items to browse.

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Make time to also visit the shop. Occasionally, villagers will bring in a glut of their own crops to sell here, but you can always fill a basket with Goldhill-grown and -made produce from apples to washed-rind cheeses matured on site by James McCall.

Goldhill Organic Farm, 8 Gold Hill, Child Okeford, Dorset, DT11 8HB; 01258 861916

Words by Grace Molan

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