

# eve

MARCH 2007  
£3.30



## Eat yourself green

If you want a treat closer to home, rocking up to a top organic restaurant is always a winner and there's a host of high-end restaurants taking things up an eco notch. The recently launched Acom House in London's King's Cross (020 7812 1842) is dedicated to environmental and social responsibility and has a decidedly glamorous vibe. Jade and Lizzie Jagger

have already tucked into food from sustainable sources and local farmers. The restaurant also serve purified tap water to minimise plastic and glass waste, takeaway packaging is biodegradable, and all kitchen waste is recycled or composted. Not only that, but up to 10 local young chefs are trained per year, Fifteen style. The pheasant, pomegranate and dandelion salad, and the sirloin steak are delicious, as are the fresh apple and pear bellinis.

At Bordeaux Quay, a restaurant, brasserie, bar, deli bakery and cookery school in Bristol supported by the Soil Association and Slow Food UK, there's a strict commitment to sustainable food systems, responsible energy consumption and reduction of food miles – all food comes from within a 50-mile radius (0117 943 1200; [www.bordeaux-quay.co.uk](http://www.bordeaux-quay.co.uk)).

In Newcastle, The Open Kitchen (0191 285 2909) also promotes sustainability and serves up local, seasonal organic produce and Fairtrade coffee, wine, chocolate and vanilla. Try chargrilled calf's liver with smokey bacon dumplings, followed by Divine dark and white chocolate brioche and butter pudding infused with Fairtrade Ugandan Vanilla. Saving the planet never tasted so good. ☐