



INTERNATIONAL PRESS

Petersham Nurseries

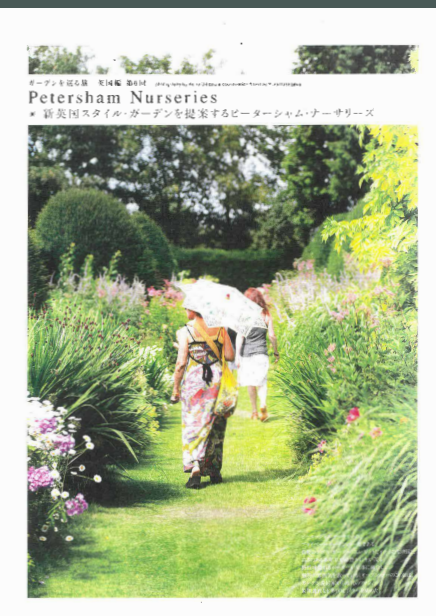
— *Richmond* —

# International Press through the years

*We are very proud to have secured numerous national and international press across the past two decades, since our opening of Petersham Nurseries, Richmond in 2004. The publications and their reach are a reflection of the popularity and attraction of our beautiful restaurant to visitors both near and far.*



2004 - 2024





2007

*gourmet*

*Gourmet is a Swedish magazine showcasing food, recipes and restaurants.*

GOURMET, SWEDEN

FRUKOST | TOKYO • LUNCH | LONDON • MIDDAG | ROM

# *gourmet*

NUMMER 5:2007 SEPTEMBER 39:50 KR

VÅGHALSIG

*Sylt, saft & marmelad*

HELA VECKAN MED

*Ostron & hummer*

VÄLSKRÄDDAD

*Husmanskost*



## HÖSTFROSSERI

ÄT UPP DIG INFÖR VINTERN

*Älskade paprika Plura om hummer Tre drömkök*







Äppelkaka med karamelliserad verjus. Recept nedan.



Stekt piggvar med ärter, spenat och hyvlad fänkål. Recept på sidan 51.



Sallad med pocherade körsbär, rostade hasselnötter, balsamrostad rödlök, getost och parmaskinka. Recept nedan.

Lägg ner tid och energi på att hitta perfekta grönsaker och fisk.

4 bitar piggvar à 200 g  
200 g späd spenat  
120 g spritade ärter  
1 stånd fänkål  
2 msk fin olivolja  
havssalt, nymalen svartpeppar

**TILL SERVERING:**  
citronklyftor

- Skölj spenaten i en stor skål med mycket vatten så att smutsen faller till botten. Skaka av det mesta av vattnet. Hetta upp en stor gryta. Lägg ner spenaten och låt den ånga under lock tills den precis slaknar. Vänd runt en gång och ta upp spenaten. Låt svalna och pressa ut överflödigt vätska med händerna.
- Sjud ärterna i hårt saltat vatten i 1-2 minuter. Sila av vattnet och skölj ärterna i kallt vatten.
- Ansa fänkålen och plocka bort torra, segare ytterblad om det behövs. Hyvla den mycket tunt. Vänd runt spenat, ärter och fänkål med resten av oliv-

oljan, citronsaft, salt och peppar.

- Klappa in piggvaren med salt och peppar. Hetta upp 1 msk av oljan i en tjockbottnad stekpanna och stek med skinnsidan ner i ca 3 minuter. Vänd fisken, sätt in pannan i ugn 200° och stek tills fisken precis börjar skiva sig, ca 3-7 minuter beroende på fiskens tjocklek.
- Arrangera salladen på varma tallrikar tillsammans med fisken och servera med citronklyftor.

#### ÄPPELKAKA MED KARAMELLISERAD VERJUS

Verjus är en koncentrerad saft av omogna druvor som har sina anor i Mellanösternköket. Det användes flitigt i Europas kök under medeltiden och har nu fått en renässans. Du hittar den i delikatessbutiker och i Mellanösternaffärer. Sri Lanka-kanelen (Ceylonkanel) är blommigare och mer diskret än vår vanliga, mer burdusa kassiakanel. Du hittar den ofta i kryddbutiker. Lite crème fraiche eller grädde är naturligt-

vis gott till kakan.

4 syrliga matlagningsäpplen  
50 g (drygt ½ dl) socker  
2 ½ dl verjus  
¾ tsk nystött kanel, helst från Sri Lanka

#### TILL DEG:

150 g osaltat smör, rumsvarmt  
150 g (ca 1 ¾ dl) socker  
3 ägg  
½ tsk salt  
375 g (ca 6 ¼ dl) vetemjöl  
½ tsk bakpulver  
ev ½ tsk vaniljextrakt eller vaniljsocker  
2 dl mjölk

#### TILL VERJUS-KAREMELL:

2 ½ dl verjus  
240 g (ca 2 ¾ dl) socker  
3 dl äppelspad  
• Skala och kärna ur äpplena. Skär varje äpple i 8 klyftor. Koka upp äpplen, socker och verjus i en kastrull. Rör försiktigt runt så att sockret löser sig. Låt äpplena sjuda på låg värme ca 10 mi-

nuter. Fiska upp äppelklyftorna ur lagen och låt svalna. Spara lagen.  
• Vispa smör och socker med elvisp tills blandningen är riktigt vit och krämig. Blanda ner äggen ett i taget. Blanda salt, vetemjöl, bakpulver och eventuellt vaniljsocker. Sikta ner blandningen i smörkrämen och vänd ner med lätt hand. Rör ner mjölken.  
• Häll upp i en smord form (26 cm i diameter) med löstagbar botten. Slåta till ytan. Tryck ner äppelklyftorna i ett fint mönster. Blanda kanelen med 2 tsk socker och strö det över kakan i ett jämnt lager.  
• Grädda kakan i ugn 180° i ca 45 minuter. Låt vila i formen minst 10 minuter innan formen avlägsnas.  
• Laga verjus-karamellen under tiden. Förbered ett vattenbad med vatten och is. Hetta upp verjus och socker i en kastrull. Koka försiktigt samman tills färgen är vackert nötblun. Slå försiktigt på äppelagen. Se upp för det kan stänka ordentligt. Lös upp karamellen och kyl sedan sirapen omedelbart i

#### SALLAD MED POCHERADE KÖRSBÄR, ROSTADE HASSELNÖTTER, BALSAMROSTAD RÖDLÖK, GETOST OCH PARMASKINKA

Se till att få tag på fina, färska hasselnötter. De som säljs i metallbelagda påsar har i regel bättre smak. Välj en mild aromatisk getost. Den vanliga rullen med ett tunt lager aska som finns i många vanliga affärer funkar fint. Om du får tag i en starkare getost kan du röra ut den med grädde eller lite crème fraiche för lenare smak och konsistens.

100 g blandade sallatsblad  
12 skivor parmaskinka

300 g mild, färsk getost  
75 g hasselnötter, rostade och grovhackade  
1 msk finhackad kruspersilja  
havssalt, nymalen svartpeppar

#### TILL KÖRSBÄR:

150 g fasta mogna körsbär  
1 msk honung  
¾ dl bra torr sherry, fino eller manzanilla

#### TILL ROSTAD RÖDLÖK:

1 rödlök  
2 msk olivolja  
4 msk balsamvinäger  
1 tsk socker

#### TILL DRESSING:

1 msk körsbärspad

1 tsk dijonsenap  
1 tsk pressad citronsaft  
½ dl fin olivolja

- Kärna ur körsbären. Koka upp honung och sherry i en liten kastrull. Vänd ner körsbären i blandningen och värm någon minut. Dra kastrullen av värmen och låt körsbären svalna i lagen. Fiska upp körsbären och lägg åt sidan. Sjud försiktigt samman lagen till en simmig sirap, den ska användas till dressingen.
- Skär rödlöken i 3 mm tjocka ringar. Blanda med oljan, balsamvinägern och sockret. Lägg i en ugnssäker form och rosta i ugn 180° i ca 25 minuter. Vänd runt dem ett par gånger under tillagningen. Låt svalna.

- Gör dressingen. Vispa samman körsbärspad, senap och citronsaft. Vispa ner olivoljan lite i taget. Smaka av med lite salt och peppar.
- Skölj salladen och torka den noga. Vänd runt den med lite av dressingen. Fördela salladen på fyra tallrikar och arrangera med skinka, getost, rödlök och körsbär enligt bild. Toppa med hasselnötter och droppa över resten av dressingen. Strö över persiljan.

#### STEKT PIGGVAR MED ÄRTER, SPENAT OCH HYVLAD FÄNKÅL

Den här enkla men raffinerade rätten bygger på perfektionen hos råvarorna.



# 2007 | MAD & BOLIG

*Mad & Bolig is a Danish lifestyle magazine. We inspire our readers with the best of scandinavian living, gastronomy and home decor*

MAD & BOLIG, DENMARK

Sommerens første blomsterpragt er en perfekt ramme om en tur til Petersham Nurseries syd for London. Den gamle planteskole med orangerier, café og gavebutik byder også på egen restaurant med Londons nye stjernekok Skye Gyngell, som skriver til avisen The Independent og bl.a. har stået i køkkenet hos Madonna og Gwyneth Paltrow.

# PARADISET PETERSHAM

Havefryd, farver og frodighed.

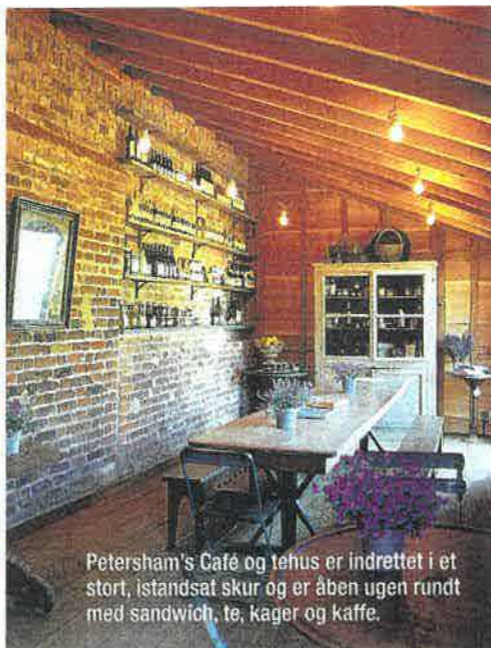
AF HENRIK KERRN-JESPERSEN FOTO: JACOB TERMANSEN



# PARADISET PETERSHAM

Havefryd, farver og frodighed

I forsommeren hviler der en paradisk farvepragt over den store have, der omgiver hovedhuset, Petersham House, og lokale gartnere sørger for, at dahlier, gladiolus, pæoner og valmuer holder liv i paletten så længe som muligt.



Petersham's Café og tehus er indrettet i et stort, istandsat skur og er åben ugen rundt med sandwich, te, kager og kaffe.



Caféen mestrer lette desserter og sommerretter som f.eks. skiver af lagret siciliansk pecorino med aromatisk italiensk roddendronhonning.



Englenderne er mestre i gaveindpakning, og til Petershams gode ideer hører alt til den gode indpakning – fra papir og simpelt sejl garn til indiske silkebånd.

**P**assionsblomsterne klatrer langs søjlerne, og under de gamle drivhusglas blaffer persienerne blidt i brisen fra Themsens. Geranier i dybrøde nuancer og eksotiske liljer i gult og orange gemmer sig under palme-grene og duftende citrusblade, og midt i den paradisiske herlighed fænges øjet af kunstfærdige sæbeæsker fra Indien, srilankanske silkebånd, italienske terrakotta-keruber og dansende balinesiske træguder. Der synes pludselig ingen grænse for de fristende gemmer, når først man sender øjet på flugt. Selv en gammel algeklædt potte synes fuld af fornyet sjæl, når den sættes så godt i scene, og det er netop hemmeligheden bag denne kombination af et jasmin-duftende haveteater og et farvemættet sansespil, der frister forstadssjæle og Londons centrumslidte indbyggere med trang til et fjernt frikvarter og en simpel drøm om en sommerblomst til tagterrassen. Det gælder også alle os andre. Os der for en stund er taget til storbyen på jagt efter en usædvanlig oplevelse, og som for en tid tør efterlade pulsen og shoppinggejsten inde i byen. Det sidste er nu så meget sagt, for selv herude i nærheden af egelunde og dådyrkrat, hvor Themsens har malerisk svung, og Hen-

rik 8.s mægtige Tudor-slot Hampton Court gemmer sig inden for cykel- og sejlaftand, kan man ikke undgå at vende tilbage til Londons hjerte med noget i hænderne efter en dagsudflugt. Et brev med sjældne blomsterfrø, en lille krukke eller et italiensk glas roddendron-honning for dem, der skal med flyveren hjem fra London. Og for den heldige med egen bil: en blomst, en blomstrende krukke eller måske endnu mere, en hel blomstrende drøm af have- og gaveartikler gemt i bagagen.

## HENRIK 8.S JAGTMARKER

Fra storbyens centrum går det rask af sted. I taxi gør man sig selv en bjørnetjeneste, for taxameteret tikker truende løs, når trafikken går i stå på vej ud af byens hjerte. Fra de store sydvestlige knudepunkter – Waterloo Station, Victoria og Earl's Court – er der gode lokale tog- og undergrundsforbindelser til det sydvestlige hjørne af byen. Sydøst for Windsor slår Themsens sving i et landskab, der lokalt kaldes 'London's Arcadia', og som er beskrevet af forfattere som Charles Dickens og forevigt af kunstnere som J.M. Turner. Her søgte rige londonere ud i hobevis, da industrialiseringen tog fart i 1800-tallet, og storbyen gemte sig i tyk smøg.

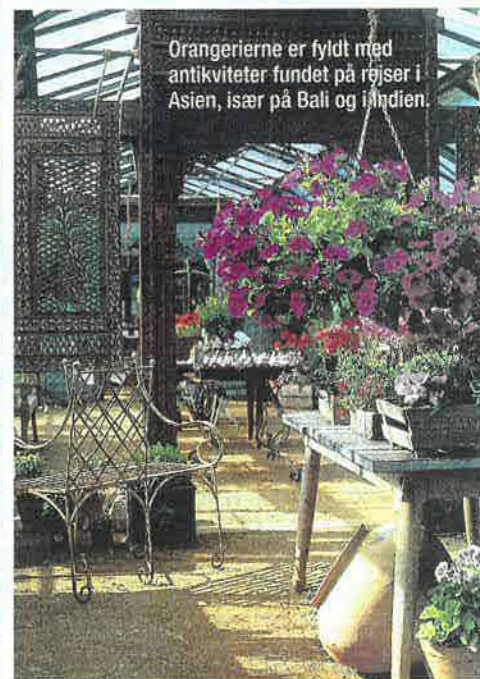
Det samme mønster finder man uden for byer som Paris og Berlin. I Vesteuropa, hvor det oftest blæser fra vest, bosatte overklassen sig tidligt vest for de store byer, mens tåge og tyk forurening lagde sig over byernes hjerte og de fattigere, østlige forstæder. Uden for London opførte de nye borgere statelye palæer nær de gamle kongelige jagtmarker ved Windsor, Hampton Court og det nu hedengangne Richmond Palace, hvor Elizabeth 1. døde. Og i kølvandet fulgte små blomstrende bysamfund, dér hvor der tidligere kun befandt sig en landsby. Richmond-upon-Thames er et godt eksempel på det, der engang var en lille by i sig selv, men som i dag er smeltet sammen med London til en mondæn forstad. Ét af de gamle country-houses, som briterne kalder dem, er Petersham House. Et herresæde er det ikke, dertil er det for småt. Men omvendt er huset alt for stort til at være en villa. Det blev opført i sen Queen Anne-stil i 1640 oven på Henrik 8.s gamle jagtmarker, og for at springe gevaldigt i historien blev en del af de tilstødende arealer udstykket til planteskole i årene efter anden verdenskrig og solgt fra. En hollænder skabte en fin lille planteskole, der lå så godt gemt væk fra hovedvejen, at den i de næste 45 år kun var kendt af de



Overalt frydes øjet af farver og frodighed. Dybillia passiflora og magentarød bougainvillea blander sig med hvide hortensiaestænk, og ind imellem det hele gemmer der sig små antikke krukker, kuriositeter og delikatesser, som er lige til at købe med hjem.



Restauranten er specialist i oversøiske vine, mange af dem fra Skye Gyngells fødeland Australien.



Orangerierne er fyldt med antikviteter fundet på rejser i Asien, især på Bali og i Indien.



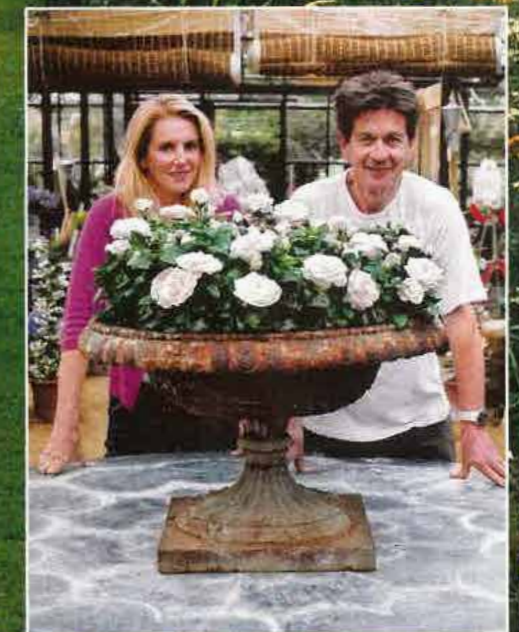
# 2008 | GARTEN *Träume*

*An exclusive gardening magazine that shows you international gardens and different garden cultures.*

GARTEN, GERMANY

In „London's Arcadia“, südwestlich von London und nur einen kleinen Fußmarsch von den Windungen der Themse entfernt, liegt das Anwesen von Francesco und Gael Boglione samt Gärtnerei und hochgelobtem Café

## PETERSHAM NURSERIES

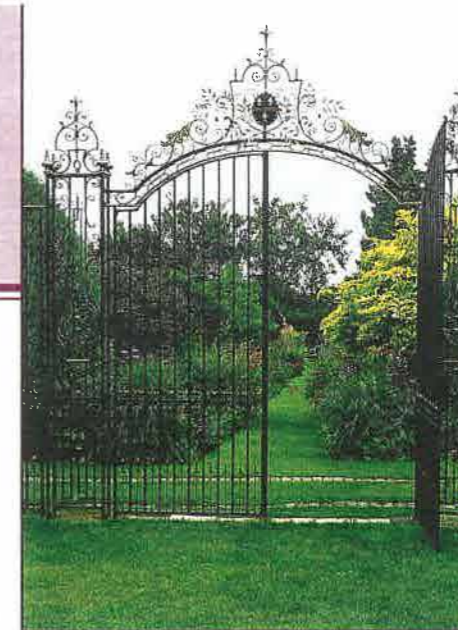






**WAS DAS GÄRTNERHERZ BEGEHRT**  
Praktische und schöne Arbeitsgeräte, Accessoires, Gartenlektüre und -mode haben sich im Gewächshaus mit seinem gestampften Boden versammelt, um Gartenliebhabern die Wahl so schwer wie möglich zu machen

**DAS TOR ZU EINER ANDEREN WELT**  
Der kunstvoll gestaltete Eingang mit seinen goldenen Ornamenten stammt aus dem 18. Jahrhundert. Ein passender Rahmen für den wunderschönen Queen-Anne-Landsitz Petersham House



**ZU BESUCH IN DER GÄRTNEREI**  
Petersham Nurseries, Off Petersham Road, Petersham, Nr Richmond, GB-Surrey TW 10 7AG.  
Tel. 00 44/20/89 40 52 30,  
Mo./So. 11-17, Di.-Sa. 9-17 Uhr.  
www.petershamnurseries.com  
Café: Tel. 00 44/20/86 05 36 27

**E**in wenig versteckt schmiegt sich das Anwesen in die Petersham Meadows in Richmond, ein Landstrich, in dem sich neben glücklichen Rindern auch hin und wieder Vertreter der royalen Gesellschaft, der Reichen und Berühmten tummeln. Geschichte und Geschichten verweben sich im sogenannten Arkadien im Südwesten Londons zu nem bunten Teppich. So bunt wie die Rabatten in Petersham Nurseries. ern wird beispielsweise die Hippie-Vergangenheit Francesco Bogliones tiert, der in seiner bewegten Jugend die Liebe zu Indien entdeckte. gendwie muss sich schließlich erklären, wie er und seine australische

Ehefrau Gael ihre Gärtnerei mit dem exotischen Flair zu so imposanter Bekanntheit führten. Die Gärtnerei liegt im ehemaligen Küchengarten von Petersham House, dem Wohnsitz der Bogliones. Über vierzig Jahre war sie vom Gut abgetrennt und beherbergte eine bis dato allerdings eher konventionelle Gärtnerei. Als diese verkauft werden sollte, nutzten Francesco und Gael die Gunst der Stunde, den „Walled Garden“ mit ihrem Anwesen wieder zu vereinen. Nicht, um ihren eigenen Garten zu erweitern – „er war groß genug“, erklärt Francesco –, sondern um zu verhindern, dass dort etwas Einzug halten würde, was sich nicht mit ihrem Haus oder ihren Vor-

## WILL ZWISCHEN WEITEN WIESEN UND PITTORESKEN DÖRFERN



**FÜR SHOPPING-PAUSEN**  
Ein Stilmix verschiedener Stühle und Tische, gewollt ungewollt verteilt, bildet die Möblierung des Café-Restaurants. Ist das Wetter schön, kann man auch im Freien Tee und hausgemachte Kuchen zu sich nehmen. Rechtzeitiges Reservieren ist hilfreich

**IDEEN-SCHMIEDE**  
Viele der Pflanzen auf den mit Zink beschlagenen Pflanztischen werden in der Gärtnerei kultiviert. Besucher finden zudem umsetzbare, aber auch skurrile Ideen für Pflanzgefäße wie diese mit Sukkulenten ausgekleideten Amphoren in Rostoptik



2009 | **marie claire**

*Founded in 1937, Marie Claire is a French international monthly magazine covering style, fashion, beauty, womens issues, careers and health*

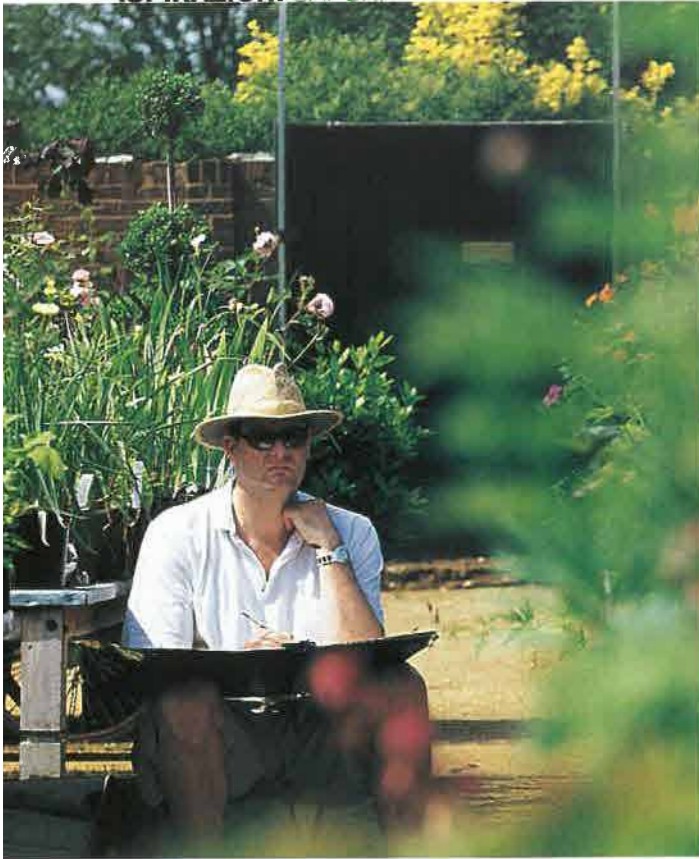
MARIE CLAIRE, FRANCE

ISPIRAZIONI SAPORI

# FIORI A COLAZIONE

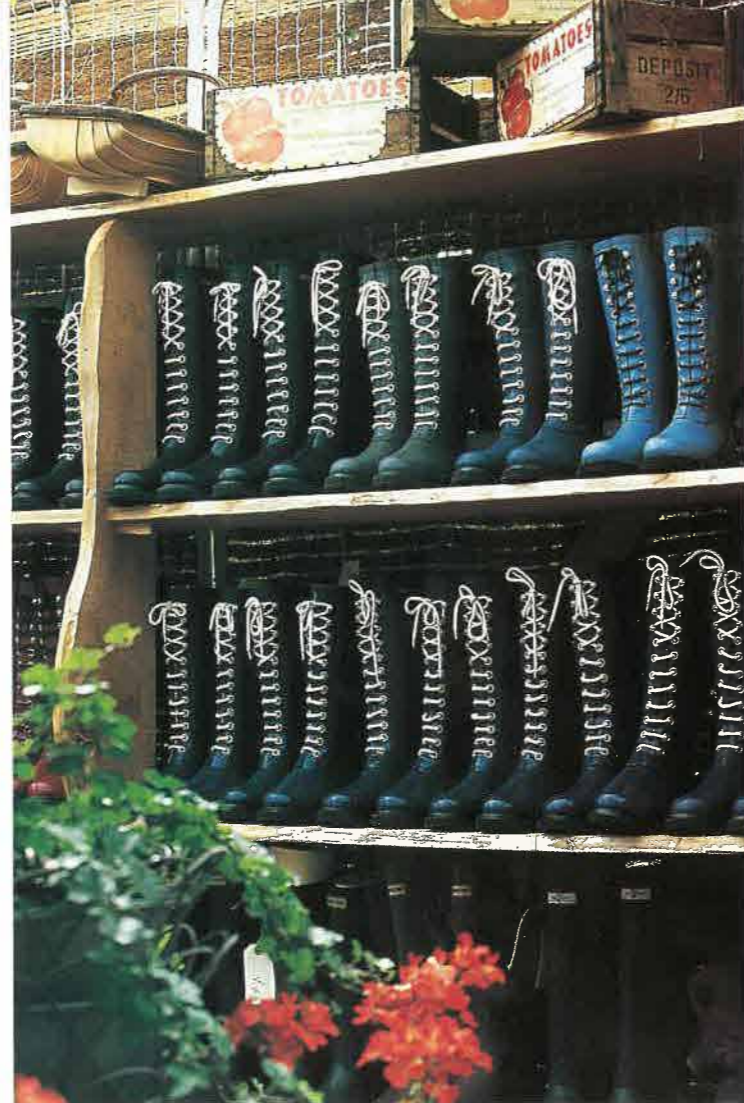
UN TORINESE E UN'AUSTRALIANA, A POCHI CHILOMETRI DA LONDRA, HANNO CREATO UN EDEN BOTANICO-GASTRONOMICO. NEL PETERSHAM NURSERIES E CAFÈ, TRA DALIE E PIATTI MEDITERRANEI, POI, SI PUÒ ANCHE COMPRARE UN OGGETTO DI ANTIQUARIATO *di Gaetano Zoccali, foto Matteo Carassale*





no restaurato minuziosamente con sei anni di lavori. Inizialmente la coppia ha acquistato la casa, qualche anno dopo ha comprato anche il campo adiacente alla proprietà, per preservare la quiete dell'abitazione. "Sul terreno c'era un vecchio vivaio che abbiamo deciso di rilevare per evitare l'insediarsi di un moderno garden center proprio sotto casa. Ci avrebbe tolto la pace". Così, Francesco si è circondato di un piccolo eden pensato a sua immagine. "Ho eliminato la plastica e il cemento e bándito tutti i veleni, avviando una coltivazione naturale. Poi ho deciso di mettere in vendita anche i pezzi d'arredo collezionati durante i miei viaggi in India e in Oriente". Lucy Boyd, che si occupa del giardino di casa, coltiva anche le piante per il vivaio, selezionando le erbacee perenni che danno più soddisfazioni a Francesco e Gael, "per esempio la dalia Babylon, con grandi corolle rosse →

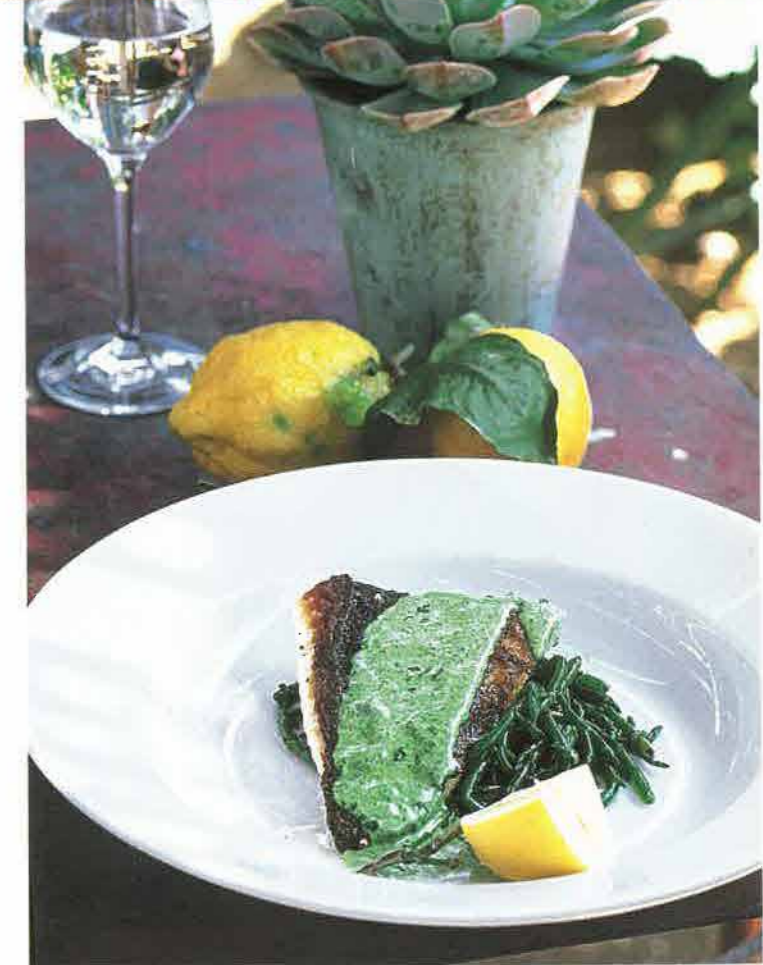
Molti garden designer vengono a Petersham Nurseries per ispirarsi, in alto. Nella grande serra dello shop si trova un ricco assortimento di attrezzi e decori per casa e giardino. Il portone intagliato, nella pagina a destra, apre uno scorcio sull'esposizione degli arredi da esterno che Francesco Boglione sceglie e colleziona durante i frequenti viaggi in Oriente.



lavoro delle persone. Così, in negozio proponiamo chicche gastronomiche come le confetture liguri di Romanengo, il miele di castagno della Toscana, il cumino biologico della Turchia". Dietro a ogni pezzo in vendita, dentro e fuori la serra, c'è una lunga storia. Dal carbone ecologico alle terrecotte di Bali, ai vasi in fibra di cocco dello Sri Lanka. Dietro a ogni scelta c'è un perché. La cosa di cui Francesco si dice più orgoglioso, tuttavia, è la sua squadra, "una grande famiglia". **G.Z.**

Sul pavimento in terra battuta della serra, qui sopra, in mezzo a vasi e mobili da giardino, sono ambientati i tavolini del ristorante, che propone ricette naturali come il filetto di branzino con finocchio di mare in salsa verde, a destra, da assaporare con gli occhi ancor prima di assaggiarlo.

**ANDARE**  
**Petersham Nurseries e Café**  
 Off Petersham Road, Richmond, Londra, tel. +44  
 2 089405230 e [www.petershamnurseries.com](http://www.petershamnurseries.com)  
**Per pacchetti turistici a tema e ospitalità:**  
[www.visitlondon.com](http://www.visitlondon.com)  
**Informazioni sul villaggio di Richmond upon**  
 Thames: [www.visitrichmond.co.uk](http://www.visitrichmond.co.uk)





2010 | P r i v .

PRIV, JAPAN

ガーデンを巡る旅 英国編 第6回 photography by Keiko Oikawa • coordination & text by Yuka Hasegawa

## Petersham Nurseries

\* 新英国スタイル・ガーデンを提案するピーターシャム・ナーサリーズ



ピーターシャム・ナーサリーズは、プライベートガーデンの中心地である。自慢の多岐のガーデン・エレガントなイギリスの掛け垣、高貴のある芝草が豊富に生い茂る。野村は様々なガーデン・スタイルに適合し、獨特な景色を放っている。オープン・オーのこの日は、ガーデン・デザイナーが地元のプラン、庭園設計は多くのシスター・デザイナーが



上：スコップやフォークなどの  
ガーデニング用品のディスプレイも、  
ピーターシャムにかかったらこんなにオシャレ!  
下右：ピーターシャムの名前の入った荷台上に  
ズラリと並べられた、  
個性的なカラーとテクスチャーをもつ花々  
下左：オーナー夫妻の愛娘ローラと  
フランチェスコが蒐集した、  
ムラノ・ガラスのコレクション。ヴィヴィッドな  
色使いとユニークなフォルムが魅力。



リノベーションされたビクトリア時代の  
グリーンハウス内には、ポットに入った華麗な花々をはじめ、  
ラステックなガーデン用品、アンティークの  
インテリア用品などが一堂に会す。



ガーデンセンターの中心部に設けられた  
ダイニングスペース。夏はオープンスペースに  
テーブルを配し、文字通り、花々と自然に囲まれながら  
食事が楽しめる。各テーブルは、  
ナーサリーのカットニング・ガーデンから摘まれた  
フレッシュな花で飾られている。



右上：厨房も、ガーデンセンターの  
ダイニングスペースに隣接されている。  
山小屋スタイルのオープンキッチンで、  
とてもキュート。  
右下：マドンナやミック・ジャガーの  
元プライベート・シェフであった  
スカイがつくり出す、素材を最大限に生かした  
ヘルシーな創作料理がウリ。  
ランチタイムのみの営業とはいえ、セレブたちも  
足繁く通うロンドン屈指のレストランとして名高い。

## オーナー夫妻の審美眼が そこここに感じられる スタイリッシュなナーサリー

50mほどの続くダブル・ボーダー。「多年草のメドウ系のプランツを多用した、野性的な植栽が特徴。そこに、春はチェリーリップやケシ、夏はダリアなどが彩りを添えます」と語るのは、ヘッド・ガーデナーのルーシー。多彩なテクスチャーを持つ様々なリーフが茂るボーダーでは、造形的で凛と咲くベロニカストラム・バージニカム、幻想的な雰囲気を醸すピンクのシモツケソウ、鮮烈な赤がひととき目を引くクロコスミアなどが、美しくかつ個性的なハーモニーを奏でていた。

残念ながらこの庭は、年に一度しか一般公開しないが、ピーターシャムの魅力はそれだけではない。「2002年に、私邸に隣接する農地を買いました。元々ここは30年続いたナーサリーであり、地元の人々が三々五々足を運ぶコミュニティが存在していた。それならばその役割を踏襲しようということで、ナーサリーを復活させ、ガーデンセンターをオープンしたのが2004年のことです」と語るの、もと国際的なファッション・モデル、ガエル夫人。ナーサリーといってもポリオーネ夫妻のスタイルは、よくある退屈なガーデンセンターとは、ひと味もふた味も違う。英国では珍しいピオニー、デビッド・オースチンのイングリッシュ・ローズをはじめ、多くの多年草、無農薬栽培のハーブや野菜などがそろったナーサリーは、今や園芸家たちから高い評価を得ている。また、ビクトリア時代の面影が残るグリーンハウスも大改装され、インドやバリ、フランスから届けら

れたアンティーク・ガーデニンググッズやガーデンファニチャーなど、オーナー夫妻の研ぎ澄まされた審美眼に合った商品のみがディスプレイされている。ここはまさに大人の園芸家のためのワンダーランドであり、最近ではフランチェスコ・ポリオーネ氏が蒐集したムラノガラス・コレクションも加わり話題に。

「その後、グリーンハウスの中にカフェ・レストランを設置。今ではそのスペースが、すっかり店の看板になってしまっています。セカンドハンドのテーブルやイスを使い、フロアーは土。ウエイトレスたちは、ウエリントン履いてお客様にサービスしている。これは、ロンドンにある、ゴージャスなレストランへのアンチテーゼです」と、ガエル夫人は顔をほころばせる。店内にはシダやジャズミン、レモンの木などが無造作に配されかすかな芳香を放ち、ガラスの天井からは自然光が優しくゲストたちを包む。敷地内にあるベジタブル・ガーデンで栽培された無農薬の野菜やハーブ、選りすぐられた英国の小規模生産者から仕入れる食材を使って、カリスマ女性シェフ、スカイが腕を奮うカフェ・レストランは、世界中のセレブたちを顧客に持つという。自邸の造園に始まり、ナーサリー、ガーデンセンター、レストランと、常に伝統を重んじながらモダンな息吹を融合させ、独特のスタイルを築き上げたポリオーネ夫妻。彼らの卓越したセンスを体感しに、世界中から人々がここを訪れるのもうなずける話だ。

**Petersham Nurseries**  
Church Lane, Off Petersham Road  
Richmond, Surrey  
TW10 7AG  
tel 020 8940 5230  
<http://www.petershamnurseries.com>  
ナーサリー：9:00～17:00  
(日曜日は11:00～)無休  
ティールーム：10:00～16:30  
(日曜日は11:00～)月曜休  
カフェ・レストラン：12:00～14:30(ランチのみ)  
要予約 月、火曜休



2エーカーの敷地面積を持つナーサリー。  
幻想的で色合いを持つアジサイや、  
エキゾチックなダリアをはじめ、  
多年草からハーブまで  
個性的な種がそろって定評がある。

## カリスマ・シェフ、スカイが指揮する セレブ御用達のレストラン

ホームメイドのケーキや  
スコーンなどがそろう、ティールーム。  
ナーサリーとガーデンセンターでのショッピングの後は、  
ここでちょっと一休み。フレッシュ・ミント・ティー、  
またはイタリア産アマルフィー・レモンを使った  
自家製レモネードもおすすめだ。





2011

Gardening ABC  
AUSTRALIA

*ABC Gardening Australia magazine is full of irresistible plants, beautiful gardens, and inspiring Aussie gardeners, with expert advice and tips for your home*

LONELY PLANET TRAVELLER

aussies  
abroad

# hidden TREASURE

An eye for quirky detail and a love of seasonal bounty has propelled two Australians to turn a little corner of London into a foodie and horticultural haven, writes LEIGH CLAPP.



Skye Gyngell, head chef of Petersham Nurseries Cafe. **Below** The vegie garden on site provides fresh, seasonal produce for use in the cafe.



**T**he furniture is old, wooden and slightly mismatched and the floor is bare earth. There are trees, herbs and flowers everywhere, rising from large pots, scrambling up poles, and popping out of vases. I'm in a cafe, inside a greenhouse, inside an exquisite nursery located next to the Thames in south-west London.

Petersham Nurseries is the creation of Gael and Francesco Boglione, and the cafe relies on the cooking genius of Skye Gyngell. Born and bred in Sydney, Skye is the daughter of prominent TV executive Bruce Gyngell, the man who officially welcomed Australians to television in 1956.

Gael, from Melbourne, and her Italian-born husband Francesco, were already owners of the stately Petersham House when they bought a run-down nursery on the land adjoining theirs. It was an opportunity to reclaim land that once belonged to the estate, and ensure that any changes were in keeping with the character of their 17th-century Queen Anne home.

Their personal taste infiltrates every inch of this glorious ode to plants and outdoor living. Petersham Nurseries is chock-full of eclectic antiques, tools and gifts, inspired by the owners' extensive travels. And, of course, there are the plants – masses of them, spilling from wagons, spiralling up walls and arches, arranged artfully on trestles and in planters. It's an impressive transformation. Bedding plants have given way to gorgeous cut flowers, and antique pots overflow with hydrangeas. The tarmac ground has been replaced with an attractive mix of sand, clay and gravel called hoggin. Gael and Francesco have achieved their aim of making the nursery as beautiful as their home – it's the most compelling garden centre I've ever visited. →

Photos Leigh Clapp





“Lucy is a joy to work with,” she adds. “She has a strong knowledge of food and preparing ingredients. I defer to her a lot in terms of what we grow and experiment with.”

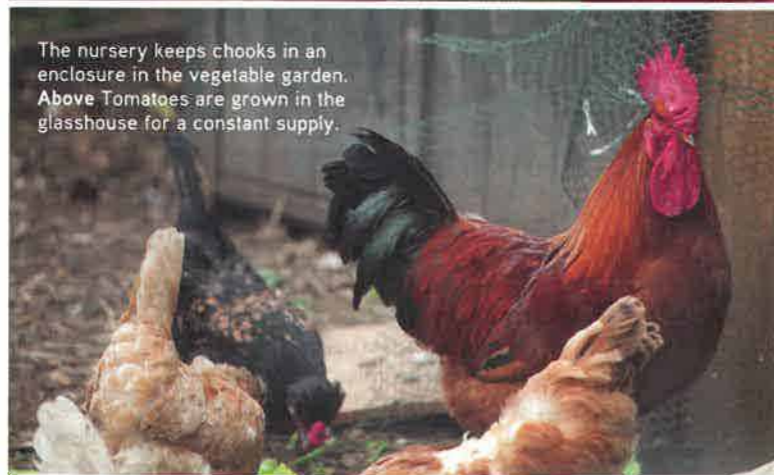
Over the years, the planting has changed. As the vegetable garden is small, Skye says they try to use the space wisely and only grow things they love that are difficult to get hold of. They don’t employ a full rotation system. Instead, the beds are regularly dug over with plenty of homemade compost and every space is utilised.

Tucked out of sight, the potager is also a lovely retreat before the hectic service starts. “I sit here very early in the morning listening to the birdsong with a cup of coffee doing my prep lists and feel truly blessed,” Skye says.

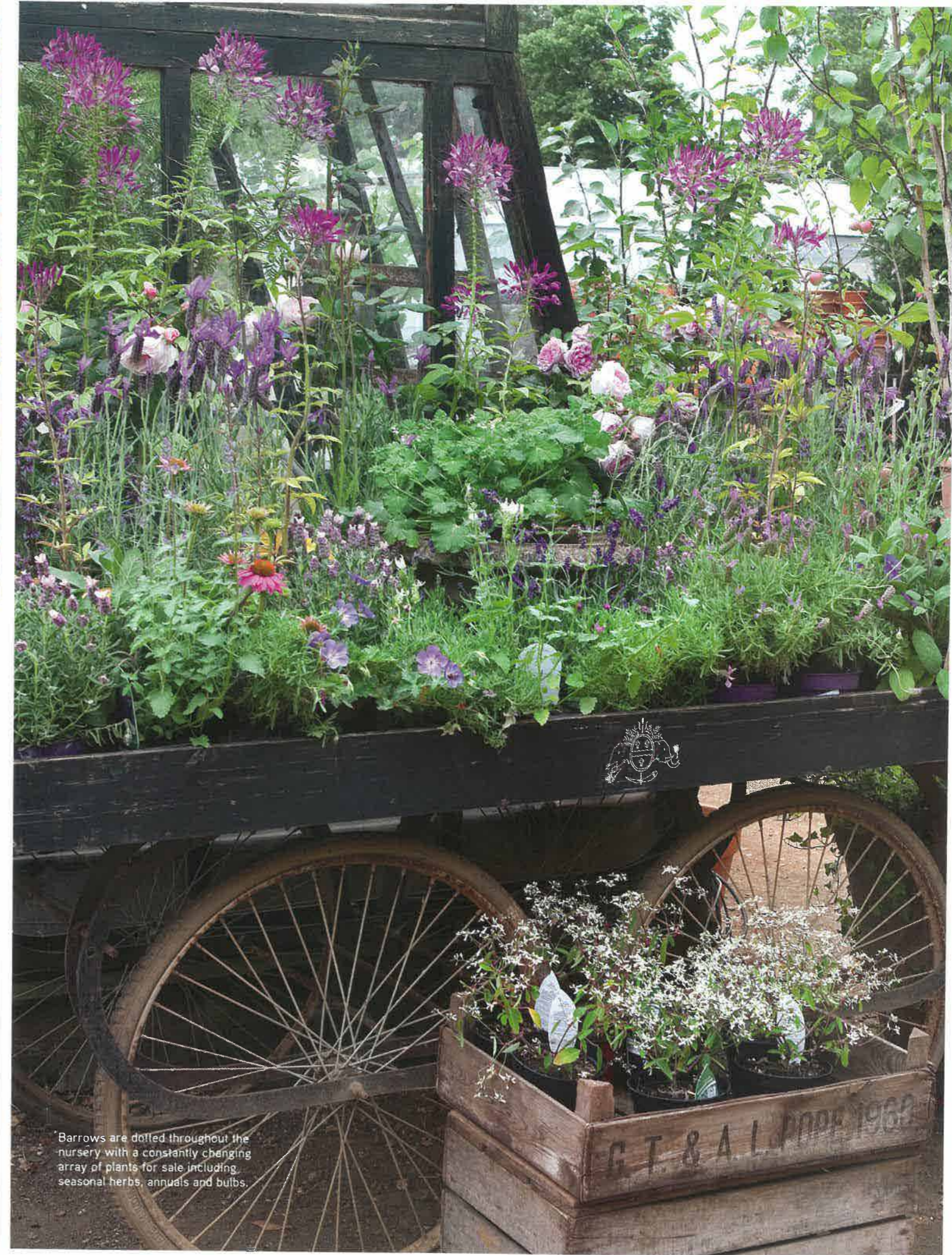
### **Evolution of a chef**

Skye’s future could have been very different. While waiting to start her law studies, she took a casual job in a Sydney deli and got so excited about food that she abandoned her law plans and set off on a whole new career path.

What followed were two years of training and working in Paris before moving to London. After doing jobs in restaurant kitchens that included the Dorchester, she moved into private catering, cooking for the likes of Charles Saatchi, Nigella Lawson and Madonna. Skye was then offered the opportunity to be her own boss when her →



The nursery keeps chooks in an enclosure in the vegetable garden. Above Tomatoes are grown in the glasshouse for a constant supply.



Barrows are dotted throughout the nursery with a constantly changing array of plants for sale including seasonal herbs, annuals and bulbs.

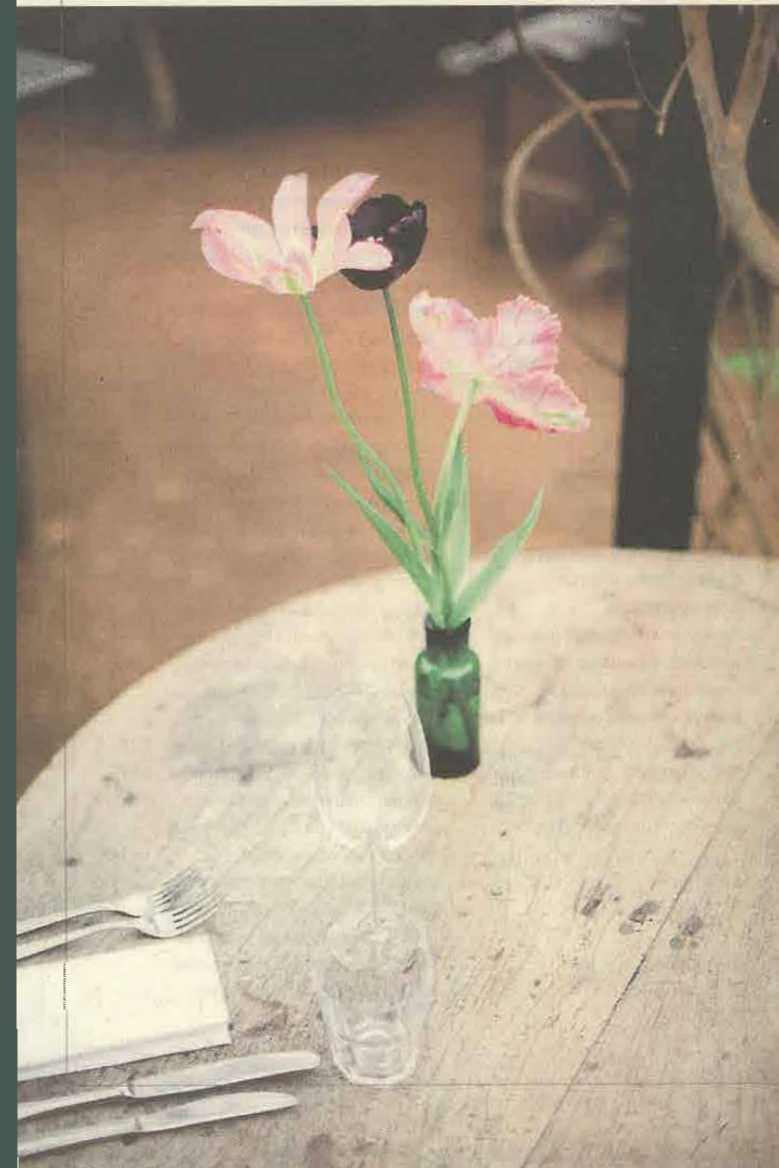


# 2011 | mat

MAT, SWEDEN



**RÅVARUGLÄDJE.** Kraftiga och solfyllda smaker karakteriserar Skye Gyngells matlagning.







## Jordgolv med stjärnglans

Strax utanför larmiga London ligger Petersham Nurseries. Två Dagars Maria Zihammou träffar Skye Gyngell, kvinnan bakom denna charmiga och välsmakande satsning, vars Michelinstjärna nu lyser starkt på den internationella mathimlen. Trots stampat jordgolv.

TEXT MARIA ZIHAMMOU BILD STEFAN EDETOFT RECEPT SKYE GYNGELL



**DET ÄR TIDIG MORGON** och promenaden längs med Themsen och vidsträckt gräsmatta är precis lagom lång. I Richmond strax utanför London ligger en enstjärnig krog inhytt i ett gammalt charmigt växthus. Inredningen är enkel med stampat jordgolv, chict slitna träbord och enisk touch längs väggarna. Kökschefen Skye Gyngell som för sju år sedan öppnade restaurangen var före Petersham frilansande kock med uppdragsgivare som Madonna och Nigella Lawson. Hennes matfilosofi har inte ändrats mycket genom

åren. Den är ren, enkel och följer årstiderna. Men stjärnan i Guide Michelin, som delades ut i januari i år, kunde hon lika gärna varit utan.

### Hur startade Petersham?

– Med tre rätter på menyn. När maten tog slut så stängde vi för dagen. I början när jag kom hit för att laga mat hade jag inte jobbat i ett restaurangkök på över tio år. Jag hade varit hemma med barnen och lagat mat privat. Gjort catering och skrivit lite recept för olika tidningar.

Egentligen hade Skye bestämt sig för att aldrig

mer jobba på restaurang. Men när hon kom hit blev hon helt enkelt förläskad i stället. Inte svårt att förstå. Det är verkligen fantastiskt vackert på Petersham Nurseries. Överallt är det blommor, både ute och inne i växthusen. Miljön är enkel och avslappnad. Lägg till bakverk och mat som är gudomlig. Jag och fotografen åter oss igenom en lätt lunchmeny som är bland det godaste vi smakat. Lufttorkad skinka och bondböner med citronrasp till förrätt. Sedan en knaprigt stekt marulk med perfekt spänst och romescosås till. ▶



2012

**M**  
Le magazine du Monde

A French magazine showcasing places, people and trends.

LE MAGAZINE DU MONDE, FRANCE

Le style



Entre deux achats de pensées ou de clématites, les visiteurs peuvent prendre un thé sous l'une des serres.



**CARNET D'ADRESSES**

## HERBES FOLLES

### Londres succombe à l'effet de serres.

Des plants par milliers, un salon de thé huppé, un restaurant étoilé, le tout sous des serres géantes... Dans la banlieue sud de Londres, les pépinières Petersham Nurseries célèbrent le retour à la terre des Britanniques.

**A** LA SORTIE DE LA GARE DE RICHMOND, à trente minutes du centre de Londres, des Japonaises s'engouffrent dans des taxis. Que font ces touristes dans la banlieue sud de la capitale britannique? Comme des centaines d'étrangers avertis, elles se rendent chez Petersham Nurseries pour assister à un cours de plantation de rhizomes et de bulbes. A cinq minutes en voiture de la station de métro, au bout d'un chemin boueux, la propriété atypique n'a rien d'une simple jardinerie. Entouré de plusieurs hectares de prairie, Petersham abrite trois serres gigantesques. L'une présente des pots de toutes tailles en matériau biodégradable et des arrosoirs en métal lustré. La seconde, transformée en « tea house », attire la crème du voisinage: bottées de cuir et enveloppées de laine écossaise, accompagnées de leurs golden retrievers, des femmes au foyer se retrouvent devant un capucino d'exception, après une balade dans Richmond Park, le parc royal adjacent. La troisième, encore plus grande, se métamorphose à l'heure du déjeu-

ner en restaurant étoilé et vend antiquités et objets luxueux, comme des bougies Cire Trudon ou des céramiques signées Astier de Villatte. Dans les allées qui séparent chaque serre, des milliers de fleurs attendent d'être mises en terre, des pots de clématites défient la brume locale tandis que les premiers sapins commencent à arriver. Au fond, on aperçoit la maison, datant du XVII<sup>e</sup> siècle, des propriétaires, Gael et Francesco Boglione, un ancien mannequin australien et un riche Italien. Lorsqu'il rachète, en 1997, cet hôtel particulier en brique rouge, le couple n'a aucune idée de la dimension légendaire qu'il s'apprête à donner au lieu. Pourtant, huit ans après son ouverture en 2004, ce concept-store botanique concentre tous les courants incontournables du moment. Le mouvement Slow Food a même nommé Lara Boglione, la fille des propriétaires, porte-parole de l'antenne anglaise, lors du dernier rassemblement mondial, en septembre. On connaissait l'obsession des Londoniens pour le jardinage et pour le bio sous toutes ses formes. Ici, ils passent la vitesse supérieure en assistant à des ateliers de « guérilla verte », animés par le militant écolo Richard Reynolds, qui vise à replanter chaque lopin de terre laissé vacant dans les villes, en jetant par exemple des graines de fleurs à travers les grilles des chantiers. Fréquenté par Stella McCartney ou Mick Jagger, un ami de Gael Boglione, Petersham Nurseries vend bien plus que des jacinthes en suspensions. Il nourrit l'envie de manger mieux, de cuisiner des produits locaux et de cultiver sa terre, serait-ce dans une jardinière sur un balcon. Un art de vivre et d'aiguiser son regard, comme une réponse aux inquiétudes environnementales. **Lili Barbery-Coulon**



**Petersham Nurseries**  
Church Lane,  
Off Petersham  
Road, Richmond.  
Tel : (0044)  
20-8940-5230.  
Direct en train  
depuis Waterloo,  
ou en métro par la  
District Line. Taxis  
à réserver à la sortie  
de la gare. [www.petershamnurseries.com](http://www.petershamnurseries.com)

**Richmond Park**  
Attenant aux pépinières Petersham, ce parc royal de mille hectares rassemble le plus grand nombre de daims et de cerfs du Royaume-Uni. [www.royalparks.org.uk/parks/richmond-park](http://www.royalparks.org.uk/parks/richmond-park)

**Kew Gardens**  
Fondé au XVIII<sup>e</sup> siècle, ce jardin botanique royal est situé à seulement une station de métro de Richmond, sur la District Line. [www.kew.org](http://www.kew.org)

**Hampton Court Palace**  
En plus du palais d'Henri VIII, le domaine offre des trésors de paysagisme à l'anglaise. Accessible en bus directement de Richmond. [www.hrp.org.uk/HamptonCourtPalace](http://www.hrp.org.uk/HamptonCourtPalace)



2013

**viherpiha**

*Viherpiha is one of the most popular gardening magazines in Finland,  
sharing articles and inspiration for people with green thumbs.*

VIHERPIHA, FINLAND

# IDYLLI SUURKAUPUNGIN LAIDALLA



Puutarhuri Thomas Broom  
käyttää sidontatöissä  
mahdollisimman paljon  
tainitarhan omia  
kasvattaja, kuten hänen  
suosikkejaan daalioita.



## Michelin-ruokaa kasvihuoneessa

Petersham Nurseries kasvattaa noin kymmenen prosenttia myymistään kasveista itse, loput tulevat brittiläisiltä taimistoilta. Saarivaltiossa omaa tuotantoa on alettu arvostaa aiempaa enemmän.

– Tuontikasveja ei enää suosita niin paljon kuin ennen. Lähellä tuotettuja kasveja arvostetaan aivan kuten lähiruokaa, Broom kertoo.

Omaa taimituotantoa haluttaisiin Petershamissa lisätä, mutta tilat eivät anna myöden. Kaikki kasvihuoneet ovat jo muussa kuin perinteisessä käytössä.

Yhdestä kasvihuoneesta löytyy toistamiseen Michelin-tähdellä palkittu ravintola Petersham Nurseries Cafe. Vuonna 2004 perustettu ravintola sai Michelin-tunnustuksen ensimmäisen kerran syksyllä 2011.

– Tarjoamme aika yksinkertaista, hyvistä raaka-aineista valmistettua ruokaa. Käytämme paljon kasviksia ja nykyisin yhä enemmän syötäviä kukkia, joita saamme omasta puutarhasta. Britanniassa syötävien kukkien käyttö on nyt kovassa kasvussa, kertoo Petershamin markkinoinnista vastaava **Helen Ryder**.

Ravintolan ruokalista vaihtuu viikoittain, mutta syötävistä kukista tarjolla on muun muassa orvokkia, malvikkia ja roh-

toneidonkukkaa. Ruusupannacotta on yksi tilatuimpia jälkiruokia.

Suosittuun ravintolaan mielivät joutuvat tekemään varauksen viikkoja etukäteen. Poikkeustapauksia lukuun ottamatta ravintola on auki vain lounasaikaan tiistaista sunnuntaihin.

– Olimme yllättyneitä ja iloisia, kun saimme Michelin-tähtien. Se ei ollut tavoittemme. Sen jälkeen meillä on ollut todella paljon kävijöitä, Ryder kertoo.

Sympaattisessa taimitarhassa on myös kahvila – tai Teahouse niin kuin sitä virallisesti kutsutaan. Sen idea on pitkälti samanlainen kuin ravintolan, mutta ruokalista on yksinkertaisempi. Kevyen lounaan lisäksi persoonallisesti sisustetun kahvilan suosikkeja ovat kotitekoiset kakut.

– Olemme osa slow food -liikettä ja haluamme tuoda esille lähiruokaa sekä puhtaita ja lisääaineettomia raaka-aineita. Lisäksi järjestämme silloin tällöin ruokakävelyjä, joissa mietitään uusia tapoja hyödyntää luonnonantimia. Esimerkiksi syksyllä perehdyimme marjoihin.

## Sisustustavaroita kaukomailta

Luonnonmukaisuus on avainsana, jota Petershamin omistajat **Gael ja Francesco Boglione** haluavat vaalia. Taimitarhan

Paksuista oksista voi rakentaa kalustusta.

Puu on verraton materiaali pihakalusteissa. Paksut, hjeman käpristyneet oksat täydentävät oivallisesti tasaista lautapintaa.



Petersham Nurseries Cafen viikoittain vaihtuva ruokalista on suunniteltu aina sesongin mukaan.

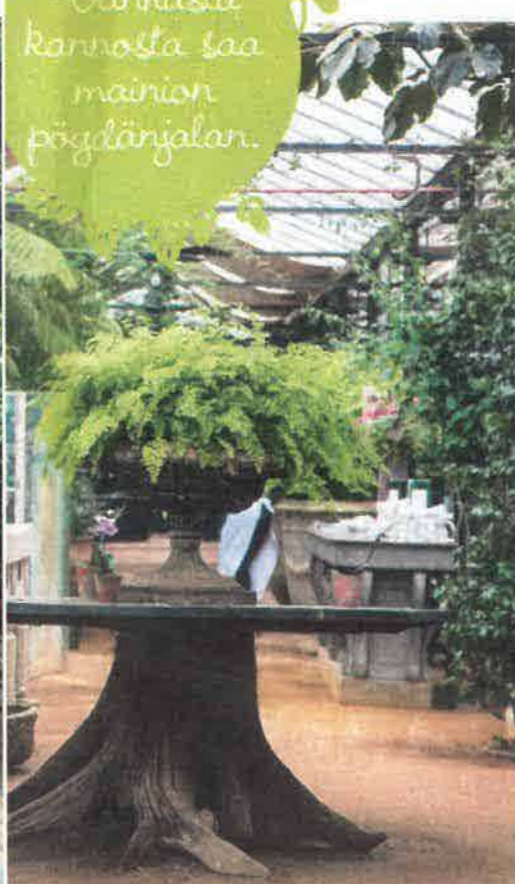
Idyllisessä taimitarhassa kuluu helposti kokonainen päivä. Kasvien ja koriste-esineiden lisäksi myynnissä on muun muassa kirjoja, antiikkia ja lahjatavaroita. Syksyllä syysmyrskyliljaan eli alastonimpeen oli vaikea olla ihastumatta.

Vanhasta kannosta saa mainion pöydänjalan.



Taimitarhalla on tarjolla pienen kaupunkipihaan omistajalle mittava koelma erilaisia kasveja. Vuodenaikaan sopivien ruukkukasvien, kuten syklaamien, ohella mukaan voi pakata koriste- ja hedelmäpuita, pensaita, ruusuja, perennoja ja kesäkukkaa.

Puksipuu on yksi suosituimpia ainavihantia kasveja Englannissa. Leudoissa talvissa pärjäävää pensasta on helppo muotoilla kukkapenkien reunukseksi tai persoonalliseksi kasvikoristeeksi.





# 2014 | BRUTUS

*Brutus is a bi-weekly Japanese magazine devoted to pop culture, lifestyles, and culture in Tokyo, Japan by Magazine House.*

BRUTUS, JAPAN



典型的なイギリスのティータイム菓子が、季節変わりで登場します。



たっぷり光が入るティールーム。真夏でもそれほど気温と湿度が上がらないイギリスでは、暑すぎることもなく快適です。



新たにシェフも招聘！  
進化し続ける人気ナーサリー。

49

Welcome to the Garden Shop  
for all your Seeds, Bulbs, Tools Inspiration and Advice.  
Gardening jobs for January:  
• Keep bird feeders clean and well stocked during colder weather.  
• Sweet Peas can be sown under glass, keep in a pest free environment.  
• Order seeds and summer flowering bulbs for your cutting garden.  
• Prune Wisteria, two to three buds from the main stem.  
• This month, clear all potting seed trays in preparation for sowing.  
• Protect tender plants to avoid damage during heavy frosts.  
• Watch for signs of rot or drying out.



ダミアン率いるカフェのシェフチーム(上)。鹿のロースト28.50ポンドにビートルート&チコリのサラダ10.50ポンドと、料理はどれも本格的なモンブリティッシュ。

敷地内のショップには、Greenmanの道具やSupernovaの最新など、こだわりのカーデナリグッズ。

photo/Taro Hirano

イギリス人はやっぱりガーデン好き。ロンドン郊外の〈Petersham Nurseries〉を訪れると、そのことに改めて気づかされる。1970年代からあったガーデンセンターに、オーナーのポリオーネ夫妻が越してきたのが97年。2004年に完全リニューアルし、ナーサリーとしてオープンした。ティーハウスやレストランなど新しい試みにトライする姿勢は、11年に長女ララがビジネスに参加した今もポジティブに進行中だ。昨年夏には、カフェに〈Hix Soho〉から敏

腕シェフを迎えて話題に。「丘か土のレストランなんて、ロンドンのどこを探してもないアイデアが湧くクリエイティブな空間だよ」と新シェフ、ダミアン・クリスピーは楽しそう。オーガニック素材をみだんに使った料理を堪能し、四季の草花に触れる。武骨なガーデングッズと繊細なホームウェアが並ぶショップや参加型ワークショップが、静かな時間を共有するために人々が集まる。進化し続けるナーサリーは、「ガーデン」を言葉にしたコミュニティ的存在なのだ。

**Petersham Nurseries**  
[リッチモンド]・map  
●ピーターシャム・ナーサリーズ  
Church Lane, Off Petersham Rd.,  
Richmond Surrey, TW10 7AB ☎020  
8940 5230、9時~17時(日11時~)  
ティーハウス10時~16時30分(日11  
時~)、カフェ12時~14時(土、日  
~15時30分)、ティーハウスとカフェは週替  
わりで、予約がペー、http://pet  
ershamnurseries.com



# INTERNATIONAL PRESS

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PETERSHAM NURSERIES  
OFF CHURCH LANE, PETERSHAM ROAD,  
RICHMOND TW10 7AB





# OUR PRESS STORY

Petersham Nurseries

— *Richmond* —



*We are very proud to have secured numerous national and international press across the past two decades, since our opening of Petersham Nurseries, Richmond in 2004. The publications and their reach are a reflection of the popularity and attraction of our beautiful restaurant to visitors both near and far.*





# Press through the years




**Manor FROM HEAVEN**  
The charm of Victorian hill Peterham House is testament to the personality and passions of its inhabitants. The Begonia family, multi-talented in collecting art, collecting art with rock and how to star friends, they have turned the hilltop house into a beautiful garden with a vibrant and verdant landscape. Photographed by **CHRISTOPHER STUMMA**, styled by **VATHALE RUDOLFE**.

PHOTOGRAPHY BY CHRISTOPHER STUMMA  
STYLING BY VATHALE RUDOLFE  
© 2004 ESSENTIALS SURREY | August 2004



**BAZAAR**  
WELCOME TO OUR FOOD AND DRINK SPECIAL WHERE WE CELEBRATE THE BEST RESTAURANTS TO VISIT THIS SUMMER. PLUS RAINIER BIRDAUER REVEALS HER FAVORITE LONDON HAUNTS. REGINA PIVO SHARES THE DISHES THAT HAVE SHAPED HER LIFE AND DELORAH LEVY REFLECTS ON THE SIMPLE BEAUTY OF THE TOMATO.



**EARTHLY DELIGHTS**  
WORDS BY KATHINA ISHAKI  
PHOTOGRAPHY BY ANDREW MONTGOMERY

2004 - 2024

**BLOOM with a view**  
Gael Begonia is responsible for curating the impeccably imperfect look of Peterham Nurseries. She tells *Clare Morrison* the secrets to pulling it off.

**W**ith the fabulous foliage, patterned iron-topped tables, low-cut trees and expertly manicured lawns, Peterham Nurseries is the embodiment of sophisticated English country charm. Headed by the owner in a picturesque red-brick house, it is a place where the garden is not just a place to visit but a place to live. It is a place where the garden is not just a place to visit but a place to live. It is a place where the garden is not just a place to visit but a place to live.

**Table matters**  
"We have stone-coral tables outside on the balconies, but inside the only one I like is the beauty of the wood. I prefer to go against huge trees which we brought many years ago on one of our trips to Bali. The wood is beautiful, it's like a natural work of art. It's not just the wood, but the way it's used. It's not just the wood, but the way it's used. It's not just the wood, but the way it's used."

**Artful dining**  
"The dining table needs to be about dinner - not the table to play with different heights in and around. As a country place I love a huge Mies van der Rohe table, which is simple but very dramatic. There's a table in the kitchen we have used in the past, but I don't think it's the best. It's not just the table, but the way it's used. It's not just the table, but the way it's used."

**Sharing is caring**  
"I think it's a lovely way to sit and when we have a party of 10 or 12, it's a beautiful glass down the middle of the table. It's not just the glass, but the way it's used. It's not just the glass, but the way it's used."

**Clare's choice**  
"With delicate food comes delicate wine and it's very important to have a beautiful glass down the middle of the table. It's not just the glass, but the way it's used. It's not just the glass, but the way it's used."

**Clare's choice**  
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00 August [essentialsurrey.co.uk](http://essentialsurrey.co.uk) August 00



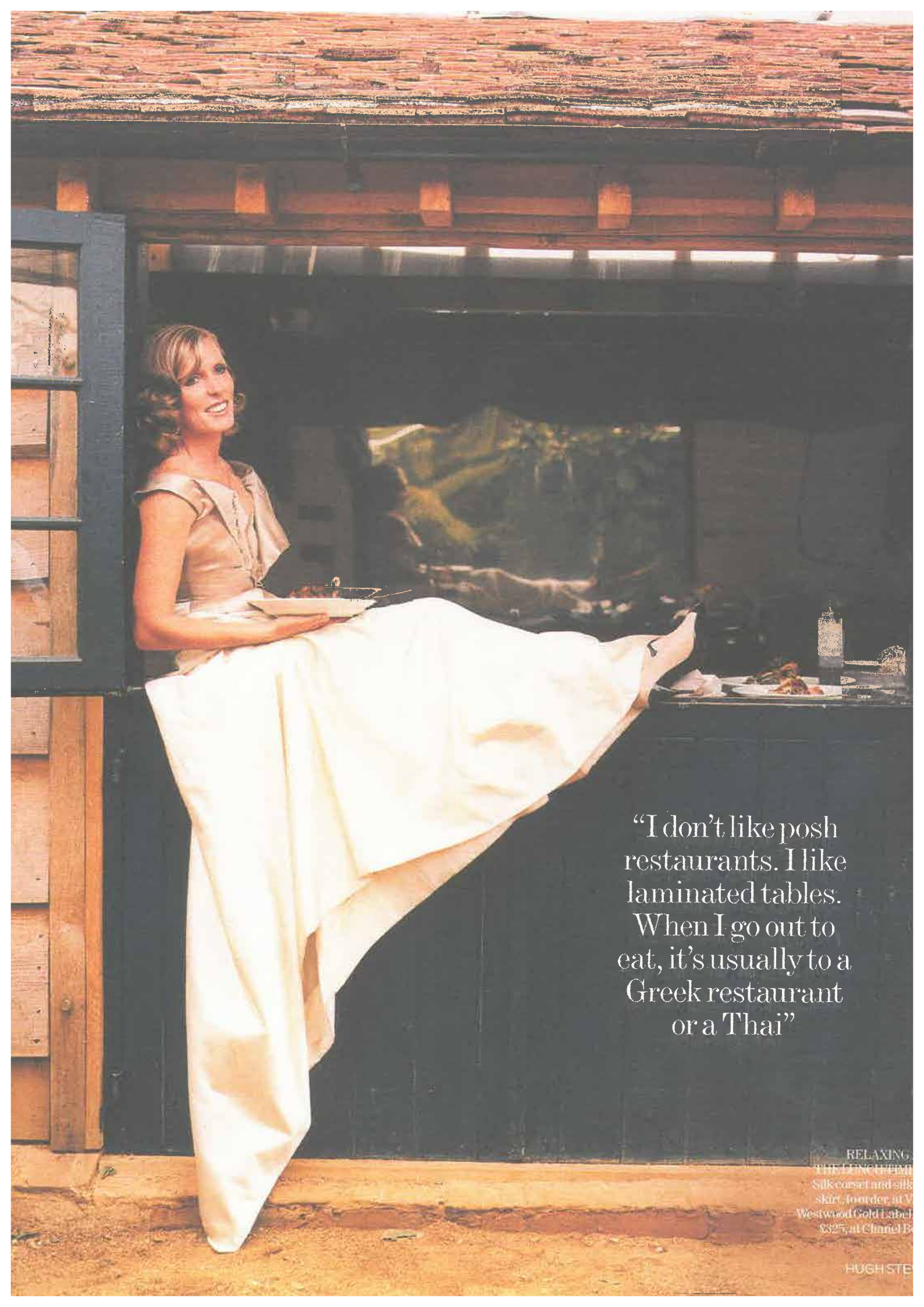
Chapter 1  
2005

VOGUE

*Vogue is the leading fashion and lifestyle magazine. Part of the global collection of Condé Nast's VOGUE media, it is considered the best internationally known publication and has a circulation over over 220,000.*

VOGUE



A woman with blonde hair, wearing a white, long-sleeved, floor-length dress with a light-colored bodice, is sitting on a dark wooden ledge. She is smiling and looking towards the camera. She is holding a plate of food. The background shows a restaurant entrance with a dark interior and a view of a landscape. The text is overlaid on the right side of the image.

“I don’t like posh  
restaurants. I like  
laminated tables.  
When I go out to  
eat, it’s usually to a  
Greek restaurant  
or a Thai”

RELAXING  
THE LUNCHEFFIM  
Silk corset and silk  
skirt, border at V  
Westwood Gold Label  
\$325; at Chanel B

HUGH STE



# NEW FLAME

Chef Skye Gyngell is the fashionable foodie's favourite secret. Her laid-back approach to dining in an idyllic greenhouse café lures people from all over London. No wonder she's setting the culinary world on fire. By Cressida Connolly. Photographed by Hugh Stewart

The chances are you'll not have heard of Skye Gyngell. Until very recently, her name was a well-kept secret, known only to the few people for whom she worked as London's best private cook. She didn't advertise. She didn't need to. She was the person to go to for totally fresh, seasonal food that tasted like the very best home cooking. Skye was known, too, for being unflappable: sudden extra guests who were on a macrobiotic diet, telephones ringing... Nothing fazed her. It was hardly surprising that her clients included Madonna and Mario Testino. The good news is that it's now possible for ordinary mortals to taste food cooked by Skye.

In May 2004, Skye found the escape from private catering she'd been looking for when her friends Gael and Francesco Boglione opened a little café at Petersham Nurseries in Richmond. At first she had four burners and one sink, like a domestic kitchen, and made lunches for up to 10 people a few times a week. The idea was to keep things simple: just a choice of two or three dishes, all using seasonal ingredients. She didn't think that the task she had set herself would gallop away with her, but if you cook as well as Skye does, word gets around. The Petersham Café is now open five days a week (Wednesday to Sunday), serving lunch to up to 110 people. She heads a team of 16. Food critics have unanimously given the café rave reviews and Sunday lunches are fully booked six weeks in advance.

Skye is very wrapped up in her work. Most nights she lies in bed, thinking over what she's cooked that day, what she's going to cook the next, how to refine things and improve them. She's a naturally early riser, which is just as well because her day starts at six in the morning when she drives to Petersham from her home in Shepherd's Bush to start planning the day's menu. This typically includes about 12 dishes, covering three courses.

When she started the café it was such a small concern that suppliers wouldn't deliver and she had to lug in all the ingredients herself. To begin with she even brought her own pots and pans from home. As the venture grew, says Skye, "Ruth Rogers and Rose Gray of The River Café very generously helped me to find suppliers. Then Wendy Fogarty of Slow Food Great Britain came to work here and she helped, too. We're very into the idea of 'slow food', taking time and care to prepare the freshest ingredients." They use vegetables from Petersham's own vegetable garden. There can't be many other restaurants in Greater London where you can eat a courgette that has been picked only moments before.

"We don't know exactly what's going to be on the menu until about 11am, when the suppliers have been," says Skye. "For instance, we get lamb specially delivered from Wales, or cod's roe from Suffolk, or mozzarella and ricotta flown in from Italy." When I visit, the day's delivery of smoked ricotta turns out to be less soft than Skye

anticipated, so she and the other chefs devise a delicious rough-chopped green sauce of olives and fresh herbs to moisten it. A pan-fried halibut served with Savoy cabbage hasn't enough depth, so Skye adds a *beurre blanc* to the mix. They are producing the café's first-ever soufflés: hot raspberry ones in individual ramekins, accompanied by a little pot of cream and puréed sieved fruit. "They use four burners and an oven," Skye tells me. "They're a lot of work to make." Other dishes include quail roasted with Umbrian lentils infused with a zing of lemon zest, and the best bread-and-butter pudding I've ever tasted served with a handful of plump, juicy blackberries.

It takes a tight-run ship to provide such perfection to a hundred customers at a time. "I'm very controlling," Skye admits, "because I want it all to be so good. I say to everyone who works here, 'Make it sing'. But that can cause tears. I understand Gordon Ramsay now. Could you hear us shouting in the kitchen earlier on?" she asks, smiling. "Sometimes people do." Lunch finishes at 3pm, although Petersham stays open for tea until until 4.30pm seven days a week. Skye likes to get home to spend time with her children when they return from school. She rarely cooks for herself. "I haven't turned the stove on at home for more than a year. I eat cereal or toast."

Petersham came about almost by accident, because opening a restaurant was the last thing on Skye's mind, even though she had been trained in some of the best. She spent a year and a half at the famous La Varenne cookery school, then a further 12 months in the kitchen of Paris restaurant Dodin Bouffant, peeling vegetables. "I was the only girl in a kitchen of 13 men," she remembers. "In those days, cooking was still very formal: you either did pastry or cuisine. It was like being a dentist or a doctor." There followed a stint at The Dorchester, under Anton Mosimann. Despite such a classical background, she found herself gravitating to a more intimate, less regimented kind of cooking, her style closer to the pioneering women chefs in America such as Alice Waters of Chez Panisse and Judy Rodgers of San Francisco's Zuni Cafe. She worked at The Sugar Club for a time. The food she makes now compares favourably to that prepared by American Sally Clarke at much-loved Kensington restaurant Clarke's.

"I'm full of admiration for Ruth Rogers and I adore Fergus Henderson's work [at Clerkenwell's St John] because he's got such a commitment to his ingredients," she says. "But I don't like posh restaurants. I like laminated tables. When I go out to eat, it's usually to a Greek restaurant or a local Thai."

With two daughters, she was happy writing occasional food pieces for *Vogue* and cooking part-time. She taught occasionally. But when her friends Gael and Francesco bought the old plant nursery that adjoined their garden, they invited her to come and take a look





SKYE TURNS UP THE HEAT IN THE PETERSHAM CAFE KITCHEN IN A PIREY RED EVENING GOWN  
Bias-cut zibeline dress, from £1,500, to order, at Neil Cunningham. Hair: Kerry Warn for John Frieda. Hair colour: Gary Burke for John Frieda. Make-up: Audrey Bourke. Nails: Jessica Hoffman. Sittings editor: Fiona Goffar



# Chapter 2

## 2006

THE  TIMES

*The Times was founded in 1785 and is the oldest national daily newspaper in the UK. It reports on an abundance of stories from politics and world affairs, to business and culture with a circulation of over 365,880.*

THE TIMES



# THE TIMES

No. 68836 ■ FRIDAY OCTOBER 20 2006 ■ NEWSPAPER OF THE YEAR

3WC

65p

**7 Jane Shilling**

Bill Murray: the Zeus of Planet Celeb

**12 Suburban Worrier**

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Girls Aloud: from guilty pleasure to national treasure

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friday  
October 20 2006



# times 2

## The Chef's Special

Skye Gyngell on heroin addiction, food fascists and her TV mogul father



# Chapter 3

## 2007



*Country Living is a lifestyle and home magazine published by the Hearst Corporation since 1978. It is the only complete lifestyle magazine with “the country” as its enduring central theme - a uniquely evocative celebration of all that is positive about the country way of life. It has a circulation of over 403,399.*

COUNTRY LIVING



# COUNTRY LIVING

HOUSES • GARDENS • FOOD • CRAFTS • HEALTH • NATURE • RURAL ISSUES



## In pursuit of flavour

Skye Gyngell's imaginative cooking at Petersham Nurseries Cafe is inspired by the finest, freshest ingredients. In her first book she shares the techniques that make her dishes sing



**SKYE GYNGELL** cooks at Petersham Nurseries Cafe, an enchanted place tucked out of sight between Richmond Park and the Thames. Diners perch on vintage garden chairs in the airy shelter of rambling glasshouses festooned with sweet-smelling climbers. There is grit under foot and crisp white linen on the tables. Everything on the short seasonal menu reads of fresh thinking and the dishes Skye creates taste newly minted and good to the last mouthful.

"In every dish that I cook, I am looking for the purest possible taste – an entirety. I think of it like the notes of the scale – beginning with the earthy base note flavours and finishing with the top notes that add freshness and make the dish 'sing'. In the way that I cook I am constantly seeking harmony – a balance of sweet, sour and salty tastes. This isn't a new concept, it is the way people have cooked in the East for ever," she writes in her first book, *A Year In My Kitchen*.

In it, Skye shares with the reader not only a collection of recipes, but her way of working. It is a window on the process of creative cooking that is exciting and infectious. Don't be surprised if you find yourself reworking your favourite dishes after cooking a few of Skye's new ones.

These recipes are from *A Year in My Kitchen* (Quadrille, £25) by Skye Gyngell. See page 147 for a special offer for CL readers. ▷



Chapter 4  
2008

Richmond  
magazine

*The Richmond and Barnes Magazine launched in 1998 and is the longest-running luxury lifestyle title in Richmond. The publication's 26-year legacy of delivering the highest standard of journalism to homes celebrates all things local, with a circulation figure of over 38,000.*

THE RICHMOND MAGAZINE



## PETERSHAM NURSERIES

Think of *Petersham Nurseries* for sparkling gift ideas and a very green Christmas.

*Petersham Nurseries* has something for everyone this Christmas with many original gifts checking in at under £15. Amongst the fragrant plants, books and gifts is a mountain of eco-friendly Christmas decorating ideas. Decorate a British-grown Christmas tree with recycled glass baubles in bewitching jewel colours and hand crafted wooden decorations. British Christmas Trees are available now and can be delivered locally. See website for details.

*Petersham Nurseries* is holding a *Christmas Market and Carols* on Wed Dec 3, 12 -9pm. Entrance is free. It's a magical day not to be missed.

Or, book tickets for the *Christmas Wreath Making Workshop* on Dec 10.

So, pop in to *Petersham Nurseries* for cake and inspiration. The restaurant has a new three course set menu priced at £27.50 (Tuesday – Thursday). Bookings essential.

Please visit us wherever and whenever possible by bicycle, public transport or on foot.



### *Petersham Nurseries*

*Church Lane, Off Petersham Rd, Petersham, Richmond, Surrey. TW10 7AG*

*t (020) 8940 5230 e info@petershamnurseries.com*

*www.petershamnurseries.com*

*Petersham Nurseries Cafe Reservations t (020) 8605 3627*



Chapter 5  
2009



*Founded in 2014, Surrey Life Magazine was a magazine showcasing life in Surrey, featuring exclusive interviews; the best property, homes and gardens ideas.*

|  
SURREY LIFE





(Photo: David Loftus)

The café has won a whole host of awards over the last few years



(Photo: Sarah Canet)

Popular with celebs, it's also a great place for a bit of star-spotting

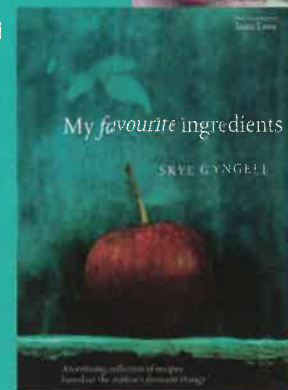


(Photo: Sarah Canet)

The café is an eclectic mix of English with a dash of Mediterranean

## NEED TO KNOW

- Petersham Nurseries, Church Lane, off Petersham Road, Richmond, Surrey TW10 7AG. Tel: 0208 605 3627 / [www.petershamnurseries.com](http://www.petershamnurseries.com)
- Petersham Nurseries Café has received numerous awards including the *Tatler* Restaurant Award 2006, *Time Out's* Best Alfresco Dining and *The Observer* Food Monthly's Best Sunday Lunch shortlist 2006/2008, among many others.
- Skye's first book, *A Year In My Kitchen*, was published in October 2006, receiving two awards: Best Cookery Book at the 2007 Guild of Food Writers and Cordon Bleu Book of the Year 2007. Her second book, *My Favourite Ingredients*, was published in 2008 and won World Gourmand Cookbook Award for the UK's Best Woman Chef Book.







Above: The wonderful world of Petersham Nurseries (Photo: Petersham Nurseries)  
Top right: The head chef at Petersham Café, Skye Gyngell (Photo: Martin Hartley)





# Skye high!

Fast gaining a reputation as one of Surrey's most popular eateries, the multi award-winning café at Petersham Nurseries, near Richmond, has become a mecca for the rich and famous, attracting the likes of Richard E Grant and Madonna. EMMA ROBERTS went to meet head chef **Skye Gynnell** to find out more

**T**HERE are countless places to be in Surrey on a beautiful summer morning. However, sitting in the sun-dappled Petersham Nurseries Café, enjoying fresh coffee with Skye Gynnell, international chef and food writer, is pretty hard to top.

Certainly one of the county's more unusual eateries, we are seated in a large orangery, red earth beneath our feet. The whimsical décor oozes quintessential Englishness with a touch of the Mediterranean – among the mismatched iron-scrrolled rickety chairs, worn wooden garden tables are adorned with mossy stone vases bursting with vibrant flowers and mouth-watering lemons.

It's enchanting, elegant and totally inspiring. And there is definitely no other restaurant quite like it.

"It's totally unique here," says Skye. "And I'm still so in love with its beauty. Every day I come to work, I'm overwhelmed by the place. It's a magical place to be. It's very easy to be happy and in tune here."

Celebrating five years

It was back in 2004 that the owners of Petersham House, Gael and Francesco Boglione, opened Petersham Nurseries at the foot of their home, and asked Skye to run the café.

Five years later, it is one of the most talked about and original



Chapter 6  
2010

BAZAAR<sup>Harper's</sup>

*Harper's Bazaar was established in 1867 and was one of the first publications dedicated to fashion. The title remains one of the leading monthly women's fashion magazines and is published by Hearst with a circulation figure of over 117,588.*

HARPER'S BAZAAR



# Manor FROM HEAVEN

The charm of bohemian idyll Petersham House is testament to the personality and passions of its inhabitants, the Boglione family. Multi-talented globetrotting art collectors with rock- and movie-star friends, they have turned the Richmond home and its adjoining garden centre-cum-restaurant into a beautiful hive of enterprising activity. By *NAOMI WEST*. Photographs by *CHRISTOPHER STURMAN*. Styled by *NATHALIE RIDDLE*







On the cusp of summer, when every hour of sunshine still feels like an unexpected gift, a walk through the garden of Petersham House is gasp-worthy. Against the backdrop of the lush greens of the nurseries and the Thames-side meadows beyond, great spherical heads of allium sway in the herbaceous border, while a Himalayan mountain dog lolls in the shade of the small clipped box-trees. This contemporary English idyll

– the grounds, and the immaculately preserved red-brick Queen Anne house at their centre – is the home of the Bogleione family.

The view from the back of Petersham House may be tranquil, but there is a constant thrum of industry, a sense of ‘things to do’. This afternoon, Francesco, dressed in an open-necked cotton shirt and navy chinos, is wielding a trimmer, grass-clippings coating his canvas shoes. His wife Gael strides across the lawn towards the house, dressed in a black fitted sweater and jeans tucked into flat black boots, adding another task to her list. ‘We need to wash Antony Gormley’s head,’ she says, brushing the figure – by and of the artist – which has been crowned with bird droppings overnight. Parked by the swimming pool is 26-year-old eldest daughter Lara’s bright-blue hippie van, nicknamed Betsy Blue, which has covered many miles in Morocco and Europe. Indoors, Lara, whose unaffected beauty echoes her mother’s, is arranging a collection of vivid Murano glass, sourced from the backstreets of the Venetian isle, laid out in their conservatory among the verdant tree ferns.

‘It’s all very well simply to maintain a house like Petersham, but I prefer to keep the place alive – that is, to turn back the clock and live here in a similar way to how it was lived in when it was built, with the house becoming a self-sustaining enterprise,’ says Francesco on his return indoors. Indeed, it is hard to imagine a place more vividly alive than Petersham House. Over the past 12 years, Gael, Francesco and the four Bogleione children – Lara, Anna (22), Harry (19) and Ruby (17) – have transformed this lush corner of Richmond Hill into an earthy bohemian paradise through their endless dynamism and exquisite taste in interiors. The house, together with the adjoining Petersham Nurseries – which the couple rescued from the threat of developers in 2002, transforming it into a whimsical gardening wonderland and one of chic London’s favourite haunts – are testament to the Bogleiones’ industriousness, passion for authentic craftsmanship and respect for their surroundings. ‘We employ about 60 people here at Petersham, between the house and the nursery, and miraculously, the whole thing really works.’

Having formerly lived in central London, the Bogleiones were lured south-west in 1998 by a friend and local resident, who mentioned to the family that Petersham House, a handsome building then faded and in disrepair, had been on the market for three years without a buyer. ‘I had no wish to move,’ says Francesco. ‘But then I fell in love.’ And the Bogleiones set about working their own unique brand of magic: they have painstakingly transformed the house from a be-swagged, overly opulent residence into a light-filled natural beauty, its unpainted cornices and

tea-soaked-linen furnishings the perfect backdrop for their extensive art collection, which includes works by Paula Rego, Gary Hume, Alex Katz, Elizabeth Peyton and Damien Hirst. Gael and Francesco travelled the world to source antiques and collectables for Petersham, bringing zinc tables and unfinished statues from south India – Francesco’s spiritual home. They now fill the glasshouses and the alfresco restaurant at Petersham Nurseries, run by chef Skye Gyngel, which has come to inspire cult-like adoration from Londoners and global visitors alike. ‘I think their restaurant inspired my wife and I to open up our own, outside New York,’ says old family friend and Petersham devotee Richard Gere. ‘I would describe their taste as cosy, refined, elegant, warm, eclectic, a little crazy, timeless.’

And now the Bogleiones’ discerning eye and passion for far-flung adventure can be shared through Petersham Properties, the new travel-property portfolio that Gael runs with her business partner and friend, actor Annabel Brooks, whom she met through mutual friend Natasha Richardson 15 years ago. Through its website, some of the Bogleiones’ favourite global retreats – all of which have passed Petersham standards of taste and beauty – are available to rent for the first time, from the holiday homes of Evgeny Lebedev, Prince Rupert Lowenstein and designer Liza Bruce to the Bogleiones’ very own renovated ski chalet in Italy.

It is the Bogleiones’ personalities above all, one senses, that draw such a crowd of people to them. Gael, a statuesque Australian beauty with shoulder-length blonde hair, has an abundant, easy warmth; Francesco, an insurance broker, is engagingly witty. Their close friends include ‘an incredibly catholic cross-section’, says neighbour Richard E Grant – among them rock legends, environmentalists, gardeners, art collectors (Charles Saatchi is one of their circle) and actors (Gere is godfather to 19-year-old Harry – ‘Wonderful kids,’ says Gere. ‘I’ve seen them grow from infancy to adulthood’). ‘Gael’s open-house, sunny, southern-hemisphere philosophy and Francesco’s *dolce vita* people-loving hospitality make for a winning team,’ Grant adds.

The Bogleiones have a special aptitude for unforgettable social occasions. Julia Peyton-Jones, director of the Serpentine Gallery and a friend of the couple, recalls: ‘One of the most glamorous dinners I have been to in London is the one they held for Cy Twombly at Petersham Nurseries. Mick Jagger and Richard Hamilton met for the first time, and guests left with garden spades and exotic plants.’

Last month, the 1920s ballroom at Petersham House was given over to three candlelit concerts, part of the Petersham Festival; shortly before that, a performance of Chekhov’s *Three Sisters*, directed by Eve Best and starring Diana Quick, roamed

throughout their home. Somehow, even if the rooms of Petersham House were empty (a rarity with the constant rotation of house guests in the cottage and ad hoc Sunday lunches for 16 to 20 people), they would exude vitality, with the soft glow of the naturally pigmented walls, and the figurative and floral artworks that fill them (Lucian Freud nudes, Peter Beard photographs, two great Karl Maughan canvases devoted to the zinging colours and rich textures of Petersham’s herbaceous border, and Damien Hirst’s pink heart

Their close friends include ‘an incredibly catholic cross-section’, says neighbour Richard E Grant. Charles Saatchi is one of their circle, and Richard Gere is godfather to their 19-year-old son Harry





**LIGHT, AIR AND WATER**  
Clockwise from top left: Ruby and Lara Boglione. A frescoed staircase in the entrance hall. A 1999 Karl Maughan painting, 'Pauline' (1999) by Gary Hume, in the sitting room. A pool in the garden



# Chapter 7

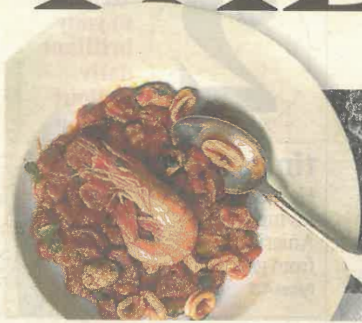
## 2011

THE  TIMES

*The Sunday Times was founded by Henry White in 1821 and is the largest circulated British Sunday newspaper. It is known globally for the quality of its reporting and for its coverage of British politics and the arts. Has a circulation figure of 647,622.*

THE TIMES





## EAT OUT FROM £5

At more than 1,100 great restaurants, bistros, brasseries and gastropubs **Token in Times2, page 17**

MARILYN KINGWILL

# Britain shines in star wars as Michelin Guide turns 100

Valentine Low

A record number of restaurants in Britain and Ireland have been awarded Michelin stars as the gastronomic guide celebrates its 100th anniversary.

Considered by many as the most influential guide in the catering industry, and an outdated irrelevance by its critics, the guide has awarded stars to a total of 143 establishments, three more than last year.

Two chefs have been newly given two stars: Hélène Darroze at The Connaught in London and Nathan Outlaw at Rock in Cornwall.

The elite ranks of establishments with three stars remains unchanged, however. Only Heston Blumenthal's The Fat Duck, The Waterside Inn, Alain Ducasse at The Dorchester and Gordon Ramsay's restaurant in Chelsea made the grade.

Among the restaurants to receive their first star are the Pony & Trap in Chew Magna, Somerset; Skye Gynge's Petersham Nurseries Café in Richmond, West London; Viajante in Bethnal Green, East London; and Galvin La Chapelle on the edge of the City of London.

Mr Ramsay, who lost a star last year at Claridge's, gained one for his new Petrus venture.

Ms Darroze said of her second star: "It is a huge honour to be awarded two Michelin stars for my restaurant at The Connaught, and this reflects my team's dedication to achieve the best. From



DAVID HEDDER FOR THE TIMES

Petersham Nurseries, Richmond, West London. Hélène Darroze of The Connaught and Nathan Outlaw at Rock won two stars

day one, The Connaught has trusted me and given me complete freedom to create a menu with dishes that I truly love. I live by the philosophy that the ingredients are the stars and you must treat them respectfully."

Derek Bulmer, the editor of the guide who has stepped down after 33 years, said that Britain deserved its record number of stars.

"Standards are rising and have been rising for the past 25 years. When I joined the guide in the late 1970s, food in Britain was pretty dire, frankly. Our reputation around the world for food was at rock bottom."

In 1974, the first year that Michelin published its guide in Britain, just 25 establishments had stars.

"I remember in the early days having large portions of very ordinary food that came from large à la carte menus that never changed because the ingredients came straight out of the freezer. It

started to pick up in the 1980s when modern British cuisine was first coined as a term. We started worrying about the quality of the produce. We have not looked back since.

"We are not copying anybody any more. We used to do poor copies of French or Italian food. Because we do not have such a strong depth of gastronomic tradition we can take influences from anywhere and everywhere around the world, and that becomes British food. But we are using British products, that is the important thing."



### To meals from wheels

● The first Michelin Guide for Britain was published in 1911, with the aim of "helping intrepid motorists on their travels", and gave information on road quality, how to change a tyre, where to find a repair shop and the odd roadside hotel or restaurant

● Less about haute cuisine than surviving on Britain's roads, the 1911 guide pointed out amenities such as central heating or electric lighting

● Today, 143 establishments in Britain and Ireland have the coveted Michelin star; 123 have one, 16 have two, and only four have achieved the top level, three stars

● Tokyo recently overtook Paris as the city with the most three-star restaurants in the world

● Last year, Gordon Ramsay's restaurant at Claridge's, in London, lost its Michelin star. At the time he said: "We are very disappointed... but we are going to work harder than ever to try to earn it back"

● Last January, the Spanish chef cited as the world's best, Ferran Adrià, said that he was closing the Michelin three-star El Bulli, in Roses, north of Barcelona, for two years. "It is tremendously stressful working 15 hours a day while still being creative," he said.





# Chapter 8

## 2012

# The Telegraph

*Founded in 1961, The Sunday Telegraph is British broadsheet newspaper and is sister paper of The Daily Telegraph. Covering a range of subjects including current affairs, business and culture, it has a circulation of over 214,711.*

THE SUNDAY TELEGRAPH



## How very cultivated

For nursery food of the freshest sort plant yourself at this chicer-than-chic garden centre, says ZOE WILLIAMS

The first thing I thought when I walked into Petersham Nurseries was, 'My mother would love it in here.' An elegant, vast greenhouse with tatty but effective boho shades strung across the ceiling, a floor that was made of sandy earth, an effervescent clientele of men in extravagant floral prints and women in giant sunglasses - the whole place alive with greenery and exoticism. Chic in the true meaning of the word (eccentric and original, very little nappy), its understated luxury lay entirely in the food and, above all, its freshness. It was like the vegetarian version of those French bistros where you choose your lobster while it's still

alive and they put it straight in the pot. Here you can choose your courgette flower while it's still alive, and they will immediately batter it (£6 as a pre-starter with nasturtium flowers. They were as fresh as anything, but I prefer an anchovy or some other stuffing, otherwise it's a question of, 'I like batter. Find me something for it to cling on to'). My mother would love it; I can't believe I took a friend, D, whose immediate response was, 'Hey, they have a Michelin star and don't have a proper floor. I suppose

there's a special adjudication category for garden centres.'

D had the quail with Turkish chilli, chorizo, chickpeas and feta salad (£14.50). It's not cheap, by the way, but nor is Petersham, whose privet hedges carved into elephants one glimpses from the top deck of the number 65 bus. It is a world of high-walled privacy, and the prices are for people who don't need to know. I always enjoy that flavour burst that comes when you mix the saltiest cheese you can find with the oiliest, saltiest, most

pungent sausage; it probably wasn't necessary alongside the quail, though, which was a bit swamped under all this character. What impressed me most were the chickpeas, which were huge, soft but with bite, subtle, nutty; I'm going to go out on a limb and say they were the best chickpeas I've ever eaten.

I had the burrata with shaved courgettes, purple basil, grana padano (a cheese in the parmesan mould but younger and bouncier) and violas (£15.50). I hate it when people put flowers in my food because - you guessed it - it reminds me of my mother's cooking (she has a rose, nectarine and pink peppercorn salad that I still have nightmares about).

### Petersham Nurseries

Church Lane, Richmond, Surrey  
(020 8940 5230)

Three courses: £48.25 Stella rating: ★★★★★





# Chapter 9

## 2013



*Lonely Planet Traveller was a monthly travel magazine, founded in 2009 by Australian travel guide book publisher, Lonely Planet. The publication became the UK's best selling travel magazine and the team won various awards including: Travel Magazine of the Year, Travel Writer of the Year, Travel Photographer of the Year and New Editor of the Year. Had a circulation of 42,000.*

LONELY PLANET TRAVELLER



Setting out the tables for lunch in a corner of Petersham Nurseries, a garden centre that conceals a Michelin-starred restaurant

## 16 EAT A MICHELIN-STARRED MEAL IN A GREENHOUSE

A garden centre might not seem a likely place for a proper lunch, but you know you're in for a good meal when Heston Blumenthal sits down at the next table. A Michelin-starred restaurant housed in an earth-floored Richmond plant nursery, Petersham Nurseries Café is a far cry from Heston's famed molecular gastronomy – the food focuses on super-fresh ingredients, simply but beautifully prepared. Diners arrive clutching baskets brimming with dahlias, bags of bulbs and gardening forks, and dishes – like baby vegetables with tzatziki or wild sea bass with pancetta, black cabbage and roasted garlic aioli – take inspiration from their surroundings. This is a place where good things grow.

• Mains from £20; [petershamnurseries.com](http://petershamnurseries.com) →



# Chapter 10

## 2014



*Lonely Planet Traveller was a monthly travel magazine, founded in 2009 by Australian travel guide book publisher, Lonely Planet. The publication became the UK's best selling travel magazine and the team won various awards including: Travel Magazine of the Year, Travel Writer of the Year, Travel Photographer of the Year and New Editor of the Year. Had a circulation of 42,000.*

LONELY PLANET TRAVELLER





## Petersham Nurseries, London, England

RICHARD E GRANT, ACTOR,  
DIRECTOR AND PERFUMER

Entering the greenhouses, you are overwhelmed by the scent of jasmine, growing floor to ceiling and everywhere in between, followed by the smell of Italian food being cooked in the kitchen.

Find out more about the garden-centre-cum-restaurant at [petershamnurseries.com](http://petershamnurseries.com). Richard has recently created a unisex perfume, Jack ([jackperfume.co.uk](http://jackperfume.co.uk)).



Petersham Nurseries, on the outskirts of London, features a garden centre, tea-house and restaurant



The Headstone Viaduct crosses the River Wye in Monsal Dale, Peak District, Derbyshire



## Monsal Dale, England

HANNAH OBÉE, CURATOR  
AT CHATSWORTH

When I moved up to work at Chatsworth, I remember driving through the Peak District and thinking how bleak it looked, but in time I came to love the moors and crags – they are so wild and natural. Sitting in front of a panoramic view like Monsal Dale is almost like witnessing creation. It brings a sense of perspective, and the natural beauty is infinitely restorative. This is where I go when I need to clear my head: perhaps because it's a green place, the kindest colour on the eye. There's a wonderful gradation of colours, with the deepest green along the valley floor.

The Headstone Viaduct is part of a long-abandoned railway line. I like to think of when the railways first arrived, connecting different parts of the country and opening up new possibilities. It inspires my work as a curator to think that mankind can intervene in a natural landscape and make it even more beautiful with a structure such as this. It gives me hope that we can bring good things to the world. In the end, places are beautiful not just for their appearance but for the reasons that bring us to them, and the people we meet there.

A ticket to Chatsworth costs £21 ([chatsworth.org](http://chatsworth.org)).

PHOTOGRAPHS: STEPHANIE WOLFF PHOTOGRAPHY, RICHARD WHEELER/ALAMY, IAN CUMMING/GETTY IMAGES





“ You walk down a lane, surrounded by meadows and come through the gate and immediately your senses are hit by a million different things; beautiful objects, smells from scented flowers, huge glasshouses filled with plants - it’s a wonderful place to work.”

Lucy Boyd, is describing, with palpable affection, her workplace – which is hidden away in an idyllic, rural setting beside the River Thames. Petersham Nurseries - which opened in 2004 - offers not only the garden centre suggested by its name, but also a chance to buy antiques and furniture, or visit the tea house and café. Put on the culinary map by its first chef, Skye Gingell, who has now moved on to other ventures, Petersham Café has always been a distinctive place, attracting a glamorous crowd, with recent customers including the actress Scarlett Johansson.

The fact that Lucy Boyd’s role is a dual one, as Head Gardener and Culinary Director, says a lot, both about the place and her deep-rooted relationship with it.

Lucy’s own career trajectory reflects her love of food and of gardening. Her background as the daughter of Rose Gray, co-founder of the legendary River Café, means that good food, especially Italian, has always been part of her life. As a

young woman, she worked in the kitchen at The River Café, an “amazing time. Jamie was there and he was a joy to have in the kitchen.”

However, her move from cooking to gardening was inspired by her role working for Nick Jones, setting up an informal dining room at Babington House, the hip country-house hotel in Somerset. “There was a massive walled garden and Nick wanted to get a gardener in. I asked Monty Don, who was friend, to do a plan for the garden and I sourced all the seeds, because I knew what I wanted to grow from living in Italy, including different types of radicchio and chicory, cavolo nero – vegetables you couldn’t get at the time. The gardener didn’t know anything about them, so I would look after the plants and I discovered I really enjoyed doing that much more than being in the kitchen.”

Her love affair with the kitchen garden then took her to Petersham, where she began working as a gardener ten years ago.

Boyd’s fascination with produce strongly influences the Petersham Café’s menu. “It’s very ingredient-led. What I want the guest to experience is that they are eating food with integrity, that they are eating the seasons.” The kitchen





garden at Petersham is the starting point. “I work with the chef and each week we go into the garden, make a note of what’s ready to harvest and its condition. The beetroot have got big, so they might need treating in a different way now – and this variety of courgette works well as a carpaccio, whilst this is better braised with a little chard and mint.....”

Respect for what nature is offering is at the heart of her approach. “It’s really a matter of observing what’s going on in the garden, the state of the ingredients and doing as little to them as possible. It’s really the opposite of drizzles and foams and over-handling,” she says firmly. “The next thing is: what’s that going to go with? So, a supplier will ring up and say he’s got damsons, the game dealer will say he’s got teal, or a fabulous piece of beef will arrive and we will use it. It’s a balancing act - that’s got a bitter note in it, that’s got sweetness – pulling those ingredients and those flavours together.”

In terms of culinary influence, Lucy’s mother was, of course, a major role model. Other food heroes are figures such as Rowley Leigh (“love his food”), Jeremy Lee at Quo Vadis, (“a great favourite”), ‘Sam and Sam’ at Moro and Fergus at St John; “his food is just so bold, simple and surprising”.

Talking to Boyd, it is obvious that Italian cuisine, with its emphasis on high quality ingredients, is hugely important to her, with many of the vegetables she grows at Petersham originating from that country. There is an Italian strand to the café menu, from the bellinis, made with seasonal fruit, to the regular appearance of dishes such as gnocchi or osso buco Milanese. “The Italian side to our menu is quite classic,”

a first course. Yesterday we put on a risotto with radicchio , made with pancetta in the base, finely chiffonaded radicchio and Nebbiolo wine. The reason why I like that dish is that it has integrity. The wine comes from the same region where they grow radicchio varieties, so they’re happy together.”

The vegetable garden is obviously a source of pride and inspiration for the kitchen here. “We grow lots of herbs, such as different types of thyme, seven or eight different tomatoes, four different beetroots and lots of salads. We have summer cicoria and winter ones like puntarelle, that’s part of the dandelion family, like a digestive. At this time of year, we have lots of squash, plus some really tall Jerusalem artichokes – when they start flowering, that’s when you know you can start harvesting them. We have a really delicious variety which has pink skin and is very pretty. When it comes to using them, I’d probably just dig them up, wash them, toss them in some olive oil and some thyme and roast them. Or you can, because they’re slightly nutty, do them as a carpaccio with Parmesan cheese.” Crucially for Lucy, Petersham’s new Head Chef, Damian Clisby, is excited by it too. “He was so blown away by the garden, immediately inspired, very enthusiastic. He will work very closely with me, which is very important.”

Indeed, the sense that Petersham Café is a collaborative venture on many fronts is pivotal to what Lucy wants the restaurant, in its beautiful location, to deliver. “What really gives me pleasure is to hear that people have loved the whole experience, with the food reflecting the joy of being there. For me, it’s about the taste and the flavour and that connection to the environment – and if visitors enjoy that,



Chapter 11  
2015

Living  
MAGAZINE

*Livingetc was founded in 1998 and is a glossy magazine focusing on modern interior design, published by Future plc, which also publishes Homes & Gardens, Ideal Home, Real Homes, 25 Beautiful Homes and many other popular titles. The publication is one of the UK's most established style titles, exploring current trends and inspiration. Has a circulation of over 57,000.*

LIVINGETC MAGAZINE



TREND inspiration

# The English GARDEN

Forget manicured lawns and hot borders – modern outdoor spaces are all about playing with convention

Photography – Paul Massey  
Styling – Hannah Franklin



## BAG OF TRICKS

*Witty concrete furniture and accessories instantly set the scene for a contemporary garden.*

Gladstone Bag concrete **plant pot**, £98, Marcantonio Raimondi Malerba for Seletti at Rockett St George. For details of the concrete **side table**; and **bench**, see *opposite*. **Plant** and packet of **seeds**, Petersham Nurseries.





## GROWER'S PARADISE

*For a potting shed with edge, add a designer bench, swap your classic statuary for 2-D art and mix up your simple terracotta pots with modern geometric pieces.*

Amaze teak sofa, £1,585, Foersom & Hiort-Lorenzen for Cape-line. Cupid, after Praxiteles enamel panel artwork, £445; and Cabbage print by Ernst Benary, Royal Horticultural Society Collection, from £70, Surface View. Ceramic watering cans, from £200 each, Paola Navone for Lando at The Cenran Shop. Concrete side table, £185, Holly's House. Gladstone Bag plant pot, as before, Chaussures concrete planters, £55, Marcantonio Raimondi Malerba for Selettì at Do Shop. Copper watering can, £49.50, M&S. Kronen concrete bowl, £179, Adam Christopher Design. Terracotta pots and saucers, plants and packets of seeds, all Petersham Nurseries.





## WISTFUL THINKING

*We all need to escape from time to time – a romantic swinging seat is the perfect place to unwind.*

1900 steel **hanging armchair**, £325, Fermob for The White Company. Glazed ceramic apple **sculpture**, £850, Lisa Pappon for Bull & Stein at Urban Living. Artificial **box cones**, from £43.19 each, Blooming Artificial. Real White Women's **bike**, £1,100, Lorenzo Martone for Martone Cycling Company at The Conran Shop. **Herbs**, Petersham Nurseries.



# Chapter 12

## 2016



*Founded in 2011, Wall Street International is a leading online magazine, written in six different languages and, above all, an innovative information channel, providing a constant stream of updates, stories and articles covering a diversity of interests, topics and events in real time, for people who love culture, travelling and style. Wall Street Journal has a circulation of 984,000.*

WALL STREET INTERNATIONAL



# Wall Street International

## A Midsummer Night's Dream

The hidden secrets of Petersham Nurseries



Petersham Nurseries Cafe. Credit Marimo Images

22 JUL 2016 by MARCELLA MARTINELLI & TRAUSTI THOR SVERRISSON

Heading off to what certainly may be considered as one of the more unique restaurants in London, we find ourselves to be very fortunate to be visiting such a place on a rather rare balmy summer's evening, finally arriving on our English shores. [Petersham Nurseries](#) is indeed a well kept secret which took us a long time to discover as the name of this sublime restaurant, cafe and gardens can be somehow mystifying. Rarely will one be served a colourful dish of monkfish with edible flowers or wild salmon so fresh in taste and firm in texture you feel as if you have caught it yourself in the wild rivers of Iceland. However, this was what head chef Damian Clisby had in store for us as we caught a glimpse of him preparing his dishes when entering this enchanted garden, something out of a fairy tale. If ever there would be a restaurant in heaven it would be like this, Marcella declares.



Chapter 13  
2017

TATLER

*First published in April 1707, Tatler is the oldest magazine in England still being published today. The magazine's unique mix of gossip, fashion, beauty, travel, the arts and living the good life make it essential reading for the well-educated and well-heeled.*

*Tatler has a circulation of 78,202.*

TATLER



# TATLER

## Farms Not Factories fundraising banquet at Petersham Nurseries

Gael and Francesco Boglione, the husband-and-wife team behind Petersham Nurseries, know a thing or two about top-quality meat - their son, Harry, runs his own organic farm in Devon, and rears the delicious Gloucester Old Spot pigs, chickens, rabbits and ducks that end up on the plates in their famous restaurant. So it was only fitting that they hosted the Farms Not Factories fundraising banquet with Tracy Worcester, highlighting how important it is to provide meat that has been raised to high animal welfare standards.

[Sienna Miller](#), [Sir Mick Jagger](#), [Twiggy](#) and [Jemima Jones](#) all came to lend their support and enjoy a three-course candlelit dinner in the glasshouse cafe, put on by chefs from Petersham, the Pig Hotels and the River Cottage HQ. If they weren't convinced before the meal, they definitely were after.





Chapter 14  
2018

The  
**Standard** 

*Latest London news, business, sport, celebrity and entertainment  
from the London Evening Standard and has a circulation of  
500,000*

THE STANDARD



## Petersham Nurseries review: 'Every little plateful is a joy'



Petersham Nurseries in Richmond started by chance.

Haute bohemians Francesco Boglione, a former insurance broker, and his Australian ex-model wife Gael had bought the adjoining mansion, Petersham House, in 1997 after a tip-off from their friend Mick Jagger. When the garden nursery next to it came up for sale in 2004, they bought that too, to stop anything happening there they didn't like and, although they had no garden centre experience, accidentally found themselves creating a rus in urbe idyll, selling a lush dream of flowers, rusticated antiques and bucolic lifestyle, incorporating a café and restaurant.

Skye Gyngell won a Michelin star for her cooking here in 2011 but left in 2012, a bit fractiously. Since then Damian Clisby has been head chef, continuing the dedication to fresh, seasonal, pretty dishes, much decorated with flowers, leaves and herbs. One of the Bogliones's four children, Harry, runs Haye Farm in Devon, supplying produce; another, eldest daughter Lara, is now Petersham's managing director and she has overseen this enormous expansion into the heart of Covent Garden — 286 covers in total — in association with the huge financial consultancy Capco.



# Chapter 15

## 2019

# The Telegraph

*Founded in 1961, The Sunday Telegraph is British broadsheet newspaper and is sister paper of The Daily Telegraph. Covering a range of subjects including current affairs, business and culture, it has a circulation of over 214,711.*

THE SUNDAY TELEGRAPH



# The Telegraph

## 15 years of Petersham: The London nursery that reinvented garden centres



When Petersham Nurseries opened in a leafy pocket of Richmond in May 2004, it turned the horticultural world upside down. Gone were the days of the simple garden centre. Petersham heralded a new dawn, an oasis of greenery doubled up as a chic lifestyle destination.

Fifteen years later, as I sit with Petersham's founders Francesco Boglione and his Australian wife Gael in a foxglove-filled greenhouse, Petersham is buzzing. The wisteria canopy in the café is in full bloom. The much-loved Lady Emma Hamilton rose is budding. The bee hives are being tended to. And rustic tables, laid with vases of colourful flowers, await expectantly.

The story began when a friend introduced Francesco and Gael to Petersham House, which had been on the market for some time. They immediately fell in love with the exquisite Queen Anne-style house and moved in with their four young children – Lara, Anna, Harry and Ruby.

A few years later, the garden nursery next door came up for sale and the previous owner was very keen that they buy it. "We were a little hesitant because we weren't horticulturalists but we loved beauty, we loved flowers, we knew what we loved", says Gael. So, the Bogliones took the plunge and set about creating one of London's



# Chapter 16

## 2020

THE  TIMES

*The Sunday Times was founded by Henry White in 1821 and is the largest circulated British Sunday newspaper. It is known globally for the quality of its reporting and for its coverage of British politics and the arts. Has a circulation figure of 647,622.*

THE TIMES



PULL OUT  
AND KEEP

THE TIMES  
**Eat!**

**LUNCH AT  
BRITAIN'S POSHEST  
GARDEN CENTRE**

*Recipes from Petersham Nurseries*



Summer beans, pickled onions  
and garden herbs, page 31



# Chapter 17 | HARPER'S BAZAAR 2021

*Harper's Bazaar was established in 1867 and was one of the first publications dedicated to fashion. The title remains one of the leading monthly women's fashion magazines and is published by Hearst with a circulation figure of over 117,588.*

HARPER'S BAZAAR



A vibrant display of numerous pink roses in various shades, from light pink to deep magenta, cascading down from above. The roses are set against a dark, possibly black, background. In the foreground, a small, round, rustic wooden table sits on a metal stand. On the table is a small, shallow wooden bowl filled with a variety of succulents. To the left of the table is a simple wooden chair, and to the right is a colorful, painted metal chair. The overall scene is set outdoors, likely in a nursery or garden, with a glass structure visible in the background.

# Grown-up NURSERY FOOD

The award-winning restaurant at Petersham Nurseries in Richmond-upon-Thames is celebrated for seasonal dishes inspired by its own kitchen garden. Now, you can recreate the recipes at home

PHOTOGRAPHS BY **ANDREW MONTGOMERY**  
FOOD DIRECTOR **ALISON WALKER**





# organic cuisine: PETERSHAM NURSERIES

Gael Boglione on how family forms the heart of the much-loved business

By BROOKE THEIS

**P**etersham Nurseries is a veritable labour of love. What began as a humble garden centre that backed onto the 17th-century Richmond home of Gael and Francesco Boglione has become a thriving family business of restaurants, homeware shops, a deli and an artisanal nursery. 'It was a simple idea: our vision was to reflect how we live at home,' explains Gael, 'the way we socialise, enjoy food and surround ourselves with nature.'

The couple initially set their sights on opening a teahouse for the nursery in 2004 and approached their friend Skye Gyngell to develop a menu. But with such rich potential for a flourishing kitchen-garden, Gyngell floated the idea of starting a restaurant specialising in organic produce instead. They began the enterprise with 'a four-burner cooker and a few pots and pans', just three dishes to choose from and 25 seats around a marble table. After only a handful of dinner services, Gael says, 'Word got out that the food was completely delicious and the atmosphere under the trees was gorgeous.' They soon installed a proper kitchen, expanded the menu to 25 dishes, the capacity to 120 people – and a few years later, the restaurant was awarded a Michelin star.

Having banished chemical pesticides from all of their produce, Gael is stringent about the provenance of the food she serves – 'I have to know where it comes from,' she says. The menus are designed to minimise waste, 'so if vegetables don't need to be peeled, they won't be; and if a radicchio stem is too thick for a risotto, it goes in a staff salad'. Any leftover vegetable matter goes on



the compost heap. Petersham's meat, greens and eggs come from the biodiverse Devonshire farm run by the Bogliones' son Harry and his partner Emily, and the Italian wines and olive oil are made in Siena by their daughter Lara's in-laws. The running of Petersham is a real family affair, as Lara is also the business' managing director, their middle daughter Anna holds health retreats with Petersham, and the youngest, Ruby, works on recipes with the chefs. 'They all have a passion for the environment,' Gael says.

She describes Petersham's style of cooking as 'very simple and slow' (she's a proponent of the Slow Food Movement), allowing the natural flavour of ingredients to sing through. 'I get excited about seasonal produce, like broad beans, courgette flowers and British strawberries – all delicious things.'

While its food may be slow, Petersham continues to accelerate in popularity. And with a beautiful new book of recipes and a possible hotel on the horizon, there is much to look forward to. Taking stock of the year in lockdown, Gael and the rest of the team have looked to 'nurture what we have' – firmly staying true to their values.

*'Petersham Nurseries' by the Boglione family (£65, Petersham Nurseries) is published on 20 May.*



*Under the pergola at Petersham Nurseries. Below the Ballroom at Petersham House. Bottom: a family lunch in the Petersham House courtyard*



PHOTOGRAPHS: ANDREW MONTICOMERY, DANNY KASHIYEV, JAMES McDONALD, JAMIE MCGREGOR SMITH





*Regina Pyo*

The fashion designer gives us a taste of the dishes she cherishes most

Regina Pyo's eponymous fashion brand is renowned for its vibrant and bold creations. Pleasing textures and fresh colours are the hallmarks of her creations, and the same applies to the Seoul-born designer's favourite recipes. Six years ago, Pyo, a food enthusiast, collaborated with her husband, the chef Jordan Bourke, to publish *Our Korean Kitchen*, a book of recipes celebrating the flavours of her motherland. Here, she picks the dishes that have shaped her life. CHARLOTTE BROOK

**My earliest food memory** is of being part of a dumpling production line with my whole family, each person a vital cog in the process.

**As a teenager** I loved stopping off at a street-food cart for a paper cup of silkworms (beondegi). They are no stranger than frogs' legs, but it always raises an eyebrow when I tell non-Koreans.

**The first time I cooked for my husband**, I made

japchae, a Korean sweet potato noodle dish. I was nervous because he is a chef, but I still remember his face as he took his first slurp.

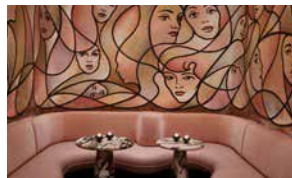
**Post-lockdown, the first restaurant I'll go to** is Spring Tavola at Somerset House. My husband worked with Skye Gyngell years ago and they have been friends ever since.

**The essential ingredient to a good party?** Tequila! **If I had a free afternoon in London**, I would sit with a cocktail at the bar at the Palomar – you have a ringside view of the chefs in action. The Israeli-inspired food is always so full of flavour, and beautifully presented, too.

**The dish I'll pass on to my son** is a homely, traditional, thick, creamy broth called deulkkae sujebi, which my mother cooked for him last year. I now make this for him back in London. He absolutely adores it.

[www.rejinapyo.com](http://www.rejinapyo.com)

| BEST LONDON HOTEL BARS |



THE BERKELEY BAR & TERRACE, THE BERKELEY

*A pink-hued snug awaits at this elegant Knightsbridge watering hole. SIGNATURE SIP The Penicillin, a modern cocktail made with scotch and ginger syrup, best enjoyed while you snack on crispy squid.*

LYANESS, SEA CONTAINERS

*The latest lair from the award-winning Mr Lyan (Ryan Chetiyawardana) offers an innovative menu and views of the Thames. SIGNATURE SIP The Banana Fitzgerald, a fluffy sour that blends Roku gin and fruit.*



THE DANDY BAR, THE MAYFAIR TOWNHOUSE

*Swathed in silks, the dimly lit corners at Mayfair's decadent new drinking den are perfect for a tête-à-tête. SIGNATURE SIP The vodka-based Mr Bosie, named after Oscar Wilde's lover. LUCY HALFHEAD*



# Chapter 18

## 2022

# The Telegraph

*Founded in 1961, The Sunday Telegraph is British broadsheet newspaper and is sister paper of The Daily Telegraph. Covering a range of subjects including current affairs, business and culture, it has a circulation of over 214,711.*

THE TELEGRAPH





# SATURDAY

**STYLE**  
Blazing on a sunny afternoon

P.4

**FAMILY**  
What's it really like to raise gifted children?

P.10



**GARDENING**  
Alice Vincent falls back in love with houseplants

P.17



**CARS**  
Camping it up with the RV nomads

P.23



## How we created the world's poshest garden centre

With its Instagram-ready interiors, boho blooms and charming family history, Petersham Nurseries is a lifestyle emporium. Jessica Salter meets the owners

It is an early spring day when I arrive at Petersham Nurseries in Richmond, south-west London. The sun is low and the threat of rain hovers as I wend down a single-track lane to the country's most famous, glamorous and arguably hardest-to-find garden centre.

All around, after months of bleak lockdown, are signs of life. Cattle are grazing in the meadow – a tradition that stretches back 400 years – and shoots are emerging from flower beds. Soon, sweet peas will be scrambling up hazel supports, bougainvillea will burst into magenta blooms, and Petersham's most photo-

graphed rose – *Rosa multiflora* 'Grevillei' (Ra), or Seven Sisters – will open up on its Victorian umbrella frame.

Through a private gate is the grand 1680s hunting lodge belonging to the Boglione family, who are assembled around an elegant table in the ballroom both in person and on video link. There is Gael, the warm matriarch, excited to see her eldest daughter Lara on screen from Italy (and a week or so away from having her third baby) and son Harry, Zooming in from his farm in Devon; younger daughters Anna and Ruby, who have lived with their parents during lockdown;

and papa Francesco, covered in bits of the property's distinctive orange hoggin floor after hauling furniture about in the restaurant ahead of its reopening.

None of the family is too grand to roll their sleeves up and work – that is what their success has been built on. But while they are all fizzing with plans for the business as it emerges from lockdown, today we are discussing their latest labour of love: glossy coffee-table tome *Petersham Nurseries* by the Boglione Family.

*Continued on Page 2*



Continued from Page 1

The book is a paean to the family's exquisite style, organised by season, featuring stunning photographs of the house and gardens throughout the year – with details on the plants they grow and how to care for them, alongside vignettes on the meditative quality of keeping bees, say, or the importance of the soil in which their produce is grown. As an homage to their renowned food, there are delicious seasonal recipes, two of which are featured on the right.

But at the heart of the book is a portrait of the family's efforts to transform a relatively run-of-the-mill garden centre into the spectacular backdrop that has hosted guests from rock stars to royalty. Despite their success – and more on that later – they are, as they say, a family of accidental shopkeepers. They stumbled upon Petersham when they were visiting their friend Mick Jagger (who is also godfather to Lara) in Richmond in 1996. Gael noticed the 17th-century house abutting the garden centre was for sale. "I put my nose over the wall and thought, whoa, this looks interesting."

The Queen Anne-era hunting lodge was grand, but run down. After buying it, they embarked on a major and sensitive renovation project to restore it, involving English Heritage. Trends are for other families, other houses; here, there are tastefully quiet paint colours custom-made by a historical paint specialist on the walls, French linen draped at the windows, original artworks and antiques at every turn. One wall of framed black and white photographs turns out to be by the actor Richard Gere. "He sends one every Christmas," Francesco says. An Antony Gormley statue stands on the lawn, semi-camouflaged by the topiary.

Their sense of style is a meeting of minds. Francesco's mother was an interior designer – back when the profession was a rarity – and he grew up surrounded by beauty in his native Italy. Gael was a model who, after winning a competition, moved to Paris and worked for Nina Ricci. Both also spent years travelling around Europe and Asia and have kept a sense of bohemia that now informs Petersham.

But despite the labour of love (and evidently huge expense), it has always been a bustling family home. The four children and their friends roller-skated through the 1920s-era ballroom (now the five grandchildren hurtle around in toy cars), while ponies were ridden on the lawn. "We're not precious about it at all," Gael says.

The children also played in the nursery at the end of the garden, most of all Harry, who spent "every spare moment" with the owner, Bob, learning about horticulture, and with a local farmer, Dave, who let him help with the chickens. "I was quite a solitary kid," Harry laughs. "I would rather listen to stories from an 80-year-old farmer than run around with my friends."

They bought the nursery in 2000, which is when the transformation began. That summer, Lara set off for a gap year around India – something Francesco had done 30 years before. He and the then 15-year-old Anna joined her. "We spent a few weeks together, and as we were travelling around I would see things for sale and think: 'That terracotta pot would look great at the nursery,'" Francesco says. Before long, he had filled a container and shipped it back to London.

His treasures set the aesthetic. "The pieces he found have been fabulous to build on, although I didn't want it to be just Indian-inspired," Gael says. In her mind was the feel of the Victorian



ANDREW MCINTOSH/REY

▲ The Boglione family (clockwise from left): Harry (with Allegra), Emily, Giovanni (with Achille), Ruby, Francesco, Anna, Gael (with Raffaello) and Lara

▼ The café serves food inspired by the kitchen garden

conservatory attached to her house, filled with zinc tables, giant palms in planters and antique marble. So they painted the greenhouses green and replaced broken concrete with the orange hoggin floor, before planting it out to create a cosier atmosphere.

Not long after, Gael met the chef Skye Gyngell, a fellow Aussie expat, and asked her if she wanted to come on board to orchestrate the food. "I had a fantasy about having traditional Devonshire afternoon teas and asked her what she thought. She said: 'Why don't we do a full restaurant?' It was totally crazy because we had one little gas cooker with four rings in a greenhouse in the middle of a field, and that was it."

Gyngell is still a friend of the family but has since moved on to create her own restaurant, Spring, as well as being culinary director at Heckfield Place. She is known for her disarmingly simple style of cooking, which values provenance and seasonality of produce. Her values neatly dovetailed with Gael's, who has believed passionately in the value of organic food and campaigned on the topic. The pairing of Gyngell and Petersham was perfect. "The setting was lovely, her food was amazing, and so we sort of put each other on the map," Gael says. They received glowing reviews from critics and in 2011 won a Michelin star.

The restaurant was just the beginning of the nursery's evolution. Now the children are grown up, they are each taking it in new entrepreneurial directions. The eldest, Lara, is managing director and has also introduced a wine-selling arm of the business, as well as launching a Covent Garden restaurant; Harry runs a 5,000-acre farm that supplies not only Petersham with much of its produce but also places including River Cottage and The Pig at Combe; Ruby is involved in the evolving retail activity, while Anna has an events company that intersects with Petersham's values of good food, sustainability and



*Hosting is ingrained in their family DNA – the Bogliones throw the most incredible parties*

health, and hopes soon to host talks and retreats. They are an exceptionally close family. Every night growing up, family dinner was sacred – the teenagers sometimes grumbled, but they could invite whomever they liked. It's something Gael credits with keeping the family as a tight unit. Now, it's how they sort out business decisions. "We're all quite opinionated and good at arguing, so sometimes a bit annoying, but on the whole, we agree on most things," Ruby says. "We've all got the same principles and ethics at heart," Harry agrees.

Hosting is ingrained in the family DNA. The Bogliones throw what sound like the most incredible parties. Ruby's circus-themed 18th, complete with trapeze artists over the swimming pool; Lara's "epic" wedding where they hosted a meal for 500; or the fundraiser for the late Mark Shand's conservation charity, which Prince Charles and Camilla attended and where Shirley Bassey gave an impromptu performance, sound like music to my socially deprived ears. What makes a good party? "Good friends, good food and if you're going to have a dance, the music has to be good. If it's not, that's the end of the party," Gael says.

The Bogliones are too discreet to boast, but they have the most extraordinary set of friends, from the late David Bowie (godfather to Anna), to Madonna, to the Jagers. Gael explains that their circle of friends started when her friend and flatmate (the now film producer) Lyndall Hobbs started dating the theatre impresario and director Michael White in the 1970s. "Because of his work, he seemed to know everyone – artists, film stars, actors, writers, musicians – all of whom were regular attendees at the many dinners and parties they held when Lyndall moved in with him. My circle of friends really started off with Michael," she writes.

But aside from the big events, they quite regularly put on a dinner party for 20, often at the drop of a hat. "This table,"

◀ The beautifully landscaped gardens provide a stunning backdrop



GET THE PETERSHAM LOOK



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Garden Pedestal Table with Marble Top, £250  
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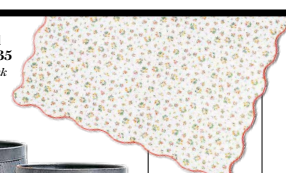
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ecofetes.com



Vintage painting, £215  
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Merles & Raisins amber vase from £1,390  
laliqe.com



## DRESS YOUR TABLE FOR A PARTY

We love dressing spaces for parties and events, and Ruby's 21st, which we held in our oldest, most atmospheric greenhouse, was one of the most beautiful we've done. Using a rich palette of pinks, plums and burgundies, [we] transformed it into a magical, overgrown wonderland, with garlands of amaranth and hydrangea heads hanging from the struts, deep planters like mini meadows filled with Japanese anemones, Knautia and penstemons, and jugs overflowing with cabbage roses on the table. Of course, this is easier to do in a glasshouse than in your own home - where you might instead dress a fireplace or place larger vases of flowers around the house - but, whatever the occasion, our approach is always to make it as personal as possible. Our aim is always to bring the garden in and, by picking from our plot, the arrangements are relevant and special to us and much

more characterful than if we'd gone to a florist. In summer that might well mean armfuls of roses - their fragrance and curving arching forms infinitely more inspiring than a bunch of twelve ramrod-straight stems. It could also mean delphiniums (a stunning and unexpected container plant that will lift a space instantly), or great bunches of cow parsley and wildflowers gathered from our meadow. Of course, it needn't mean flowers at all, our starting point is simply whatever's looking good outside - plum-coloured Prunus and glowing Cornus stems, their leaves just beginning to turn - fire our imagination just as much as the more eye-catching blooms. Ferns can look wonderful en masse and branches covered with blossom, berries, lichen or moss are beautiful laid on a table or arranged in a vase, as are seed heads or grasses. Sometimes, we might use a carpet of dried autumnal

leaves instead of a cloth, perhaps with some chestnuts scattered along the table, while at other times a small bunch of rosehips laid on a napkin might be all that is needed. We try not to do anything too contrived, preferring looser arrangements in which our materials can keep their fresh-from-the-garden look, bursting with health and redolent with that sweet, green scent of the earth. As beautiful and dramatic as any tablescape might be, guests are really there to enjoy themselves and, to that end, the decorations need to work with the menu. Sharing plates, bread baskets, carafes of water and bottles of wine all have to go somewhere (and tables are often narrower than one might like) so, if space is at a premium, we might arrange some of our flowers or foliage on moss-covered trays, which can be removed once the food arrives.

Gael Boglione



## TABLESCAPING FOR A SMALLER GATHERING



When we eat together as a family, we almost always have large serving dishes on the table for people to help themselves, so an elaborate table setting is frequently out of the question. Nor is it often required. If you're lucky enough to have a beautiful table and some treasured glasses or ceramics you love, then let them speak for themselves. That said, we will always have some flowers, even if only a little terracotta pot of snowdrops, hyacinths or lily of the valley, or tiny bud vases that focus the attention on the beauty of an individual flower. We love candles, too, for the beautiful, flattering light they give, whether hanging overhead, as we have them in our conservatory, or on the table in trios of varying heights. Whatever we opt for, we try not to lose sight of the purpose of the occasion. While it's fun to dress a table if you have the time and the inclination, it's far more important that the atmosphere is comfortable and relaxed and that you are able to connect with your guests. Friends and family are what really matter in life and we savour the moments we're together.

Gael Boglione



### RAVIOLI WITH RICOTTA DI BUFALA AND YOUNG NETTLES

Dismissed by many as a weed, nettles have a peppery, spinachy taste and are delicious in soups and stews - or with creamy cheeses as in this light supper dish.

Serves four

#### INGREDIENTS

*For the filling*  
500g ricotta di bufala (or cow's milk ricotta if you can't find it)

500g young nettles  
Zest of ½ lemon  
A pinch of freshly grated nutmeg  
Salt and black pepper

*For the pasta dough*  
230g 00 flour

A big pinch of salt  
6 large egg yolks, plus 3 large eggs  
½ tsp olive oil  
Semolina, for dusting

*To serve*  
80g unsalted butter  
A large handful of mixed marjoram and sage leaves  
Parmesan, grated

#### METHOD

- First, hang the ricotta. Place it in a fine muslin cloth and either hang over a bowl or rest it in a sieve with a bowl underneath to catch the excess liquid. Leave to hang in the fridge overnight.
- To make the pasta dough, mix the flour and salt on a clean surface and make a deep well in the centre. Add the egg yolks, eggs and oil. Working quickly but gently, use your fingers to combine. Bring together into a rough ball and then knead for 10 to 15 minutes until you have a smooth, elastic dough - it will be hard work at first, but it will come together.
- Alternatively, mix all the ingredients in a mixer with a dough hook. Wrap the dough and rest in the fridge.
- To make the filling, blanch the nettles in boiling water for two minutes. Drain and allow to cool, then squeeze out the excess liquid, making sure the nettles are really dry. Once dry, finely chop the nettles and mix with the ricotta and lemon zest. Season to taste with salt, pepper and grated nutmeg and chill in the fridge for

- one hour before making the ravioli.
- Cut the pasta dough into two pieces of around 300g each. Roll each one out to around 1cm thick, then feed through a pasta machine, gradually reducing the settings until you reach thickness level 1.5. Cut each sheet in half so you have four pieces.
- Dust the work surface with semolina, lay out a sheet of pasta and place heaps of filling (about ¾ tsp each) on the pasta sheet about 3cm apart.
- Spray a little water on the pasta to help seal it and top with another sheet of pasta. Gradually push the air out of the pasta parcels and seal tightly. Cut with a ravioli cutter and store on a tray with plenty of semolina to prevent the pieces sticking to one another. Repeat with the rest of the pasta and filling - you should make around 36 pieces in total.
- To serve, cook the pasta in boiling salted water for two minutes. Meanwhile, melt the butter in a frying pan over a medium heat and fry the marjoram and sage, then add the pasta along with one tsp of the cooking water to form an emulsion. Serve sprinkled with the parmesan.

Gael says, gesturing at the one we're sitting at in the ballroom, "extends to seat 20. It's not a big deal for us to have a big soirée." Whether it's for two, six or 50, the table is dressed every night, vases filled with cuttings from the garden and the chandelier above (although this can cause contention: Francesco "likes to see my food", everyone else prefers semi-darkness).

"Friends come in and they're like: 'Wow, you've created this look,'" Ruby says. "But actually, about 10 minutes before they arrived, we suddenly realised we had guests coming over and pulled it together." The younger generation are well-versed in creating beautiful tablescapes - something Gael has been doing long before it became fashionable. "When you have a base of beautiful objects, like the tablecloths my mum has collected over the years, linen napkins and Murano vases, it doesn't take long to throw together," Ruby says.

What they have now correctly identified is that we would all like to take home a sliver of their style, along with a slice of cake, so they have been working - through different strands of business ventures - to facilitate that. Along with the book, there are the shops at both Petersham sites and the online emporium that sells antiques, art, decorative items and tableware, both of which will be expanded with exclusive products made by largely British craftspeople to create a Petersham line. "If you've come for a cocktail and we've served you in a beautiful glass with a colourful stem, you'll be able to buy that and recreate the experience at home," Lara says.

Whether it is homeware or food, provenance is important to the family - and with that comes connection to the maker or grower, their customers, and each other. "What we all believe in is the power of coming together around a table through conversation and good food," Anna says. Which, along with their table-styling tips and fancy glassware, seems a good value to take home.

Petersham Nurseries by the Boglione Family is out on Thursday, 26.5, available to buy from [petershamnurseries.com](http://petershamnurseries.com)

### BRUSCHETTA

with broad beans, pecorino, mint and Taggìa olives

Just-picked, freshly podded, raw baby broad beans are unlike anything you can buy in the shops, and a real seasonal treat. Here they are mixed with a Ligurian delicacy, purple and green olives from the small town of Taggìa, considered to be one of the best-flavoured varieties.

Serves six

#### INGREDIENTS

250g broad beans, podded  
8 mint leaves

30g pecorino, grated, plus extra to serve  
1 lemon, zest and juice  
50ml olive oil  
6 slices focaccia, toasted  
3 tbsp Taggìa olives, halved  
Salt and black pepper

#### METHOD

- In a pestle and mortar, pound the broad beans, mint leaves and a pinch of salt until crushed. Fold in the pecorino, lemon zest and juice, and olive oil. Season to taste.
- Cut the focaccia into small pieces and spread thickly with the topping. Sprinkle with the olives and more pecorino before serving.

### A pair of 20th-century Marble Urns, £620

[raffesyard.com](http://raffesyard.com)



Phoebe, Canary Island Date Palm, from £50  
[patchplants.com](http://patchplants.com)



Tea in the Orangery Candle, £29  
[olivias-haven.co.uk](http://olivias-haven.co.uk)



# Chapter 19

## 2023

FINANCIAL TIMES

*FT Weekend Magazine is at the heart of our Saturday offering, providing readers with an original mix of world-class stories and the best photography, with a circulation of 115,118.*

FINANCIAL TIMES





inspired by the curios that Francesco had sent back from India – a style that now extends across two restaurants and a deli in Covent Garden. In the private house, the family’s extensive art collection includes an Antony Gormley and works by Gary Hume, Paula Rego and Damien Hirst.

Above: Francesco and Gael Bogleione with their daughter Lara in Petersham House. Left: a selection from Francesco and Gael’s personal collection. Below: sculptural Murano pieces. Bottom: scavo candlesticks and vases

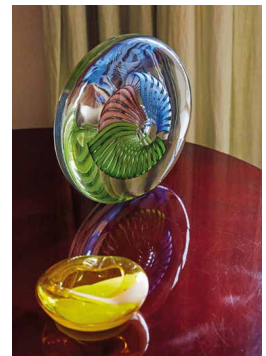
But it’s the mass of Murano that’s most eye-catching. All around the house are pops of colourful glass: tiny bud vases dotted on the table in the ‘20s ballroom,

huge vases filled with magnolia branches on antique stone tables in the sitting room, and even a glass-filled cabinet in the nurseries’ kitchen greenhouse. As light streams through a pane above, it catches an orange vase, setting it aglow. “The beauty of it is just astounding, isn’t it?” says Gael.

While the collection is constantly in use – “I am a big believer in not saving things for best,” says Gael – it seems you can have too much of a good thing. And so, from this month, they are selling seasonal edits of the personal collection, beginning with bold yellow single-stem vases, crackle vessels, small bowls, wide dishes and sculptured “handkerchief” vases (£125 to £4,500). “We want to send them out, onto other people’s tables, and spread their beauty,” she says.

The family interest in glass began with Francesco’s grandmother. He remembers her taking him on trips to the island of Murano from their hometown of Turin as a teenager – but confesses that he initially had no special interest in the craft. It was only in 2008, when he visited the island with daughter Lara, that things changed.

The pair were initially hassled by sellers trying to charge thousands of euros for “tourist rubbish”, says Francesco. But they spotted a boat with half-opened boxes of colourful glass travelling down a canal. “We chased after it, under bridges, until we caught up with it outside an old warehouse. Inside were thousands of pieces, just stacked on shelves, covered with dust.



GLASSWARE

# A LOT OF BOTTLE

The family behind Petersham Nurseries have accrued a magnificent Murano collection. But you can have too much of a good thing, discovers *Jessica Salter*

PHOTOGRAPHY BY LESLEY LAU



VINTAGE MURANO GLASSES IN PETERSHAM HOUSE

The cupboard under the stairs is typically a depository for shoes, coats and bags. In the Bogleione family home (a 1680s hunting lodge in Richmond that backs onto Petersham Nurseries), it’s where they keep shelf upon shelf of precious Murano glass. Rows of waist-height pastel candlestick holders, candy-coloured urn-shaped vases and vessels with delicately arching necks sit regiment-like, waiting for an outing at a society party (Savannah Miller’s recent wedding, for example) or a casual family dinner (“We tuck them into the middle of the table away from the children,” says matriarch Gael Bogleione). Such is the family obsession with the glass that this is just a small shard of the collection.

Petersham House was bought in 1997 by Francesco Bogleione, an Italian entrepreneur, his Australian wife Gael and their four children. When the nursery at the end of the garden came up for sale in 2000, they bought it – reinventing and upscaling it before reopening it in 2004 with the addition of a restaurant and a shop selling furniture, antiques and gifts. Its distinct boho-chic style was



Chapter 20  
2024

COUNTRY & TOWN  
HOUSE

*Country & Town House celebrates British living and luxury, covering the finest houses, interiors and antiques, arts and events, food and travel, fashion and style as well as relevant features and interviews. Country & Town House has a circulation worldwide of 200,000.*

COUNTRY & TOWN HOUSE



# Restaurants To Book For Mother's Day 2024

Where to dine with your mum

By *Ellie Smith* | 1 Month Ago



A botanical haven housed inside a greenhouse in Richmond, the original Petersham Nurseries was destined for leisurely Sunday lunches. It's an undeniably beautiful spot, set beneath a canopy of bougainvillea, vines and jasmine, serving a seasonal Italian-inspired menu made using produce from the organic family farm in **Devon**. Treat your mum to dishes like harissa chicken with cumin yoghurt, chargrilled beef with chicory and parmesan, and burrata with grilled apricot alongside Italian wines. Alternatively, book the Classic Petersham Afternoon Tea, which includes an array of seasonal sweet and savoury treats. Better still, the restaurant is a pioneer in **eco-minded dining**, and holds a coveted **Green Michelin Star** for its sustainability efforts. Afterwards, you can browse the plant nursery and deli, or go for a walk around Richmond Park

Off Church Ln, Petersham Rd, Richmond TW10 7AB, [petershamnurseries.com](https://www.petershamnurseries.com)



PRESS  
QUOTES























*“Enjoy a special dinner in the unique surrounds of Petersham Nurseries with the return of their Summer Supper Clubs. The candlelit dinners on 18,19 and 20th September include a bespoke menu inspired by the garden”.*

- RICHMOND AND BARNES RESIDENT MAGAZINE SEPTEMBER 2014

*“The sense that Petersham Cafe is a collaborative venture on many fronts, is pivotal to what Lucy (Boyd) wants the restaurant, in its beautiful location, to deliver. “What really gives me pleasure is to hear that people have loved the whole experience, with the food reflecting the joy of being there. For me, its about the taste and the flavour and that connection to the environment - and if visitors enjoy that, it’s incredibly rewarding.””*

- SEASONED BY CHEFS AUTUMN 2014

*“It may be that the sun has gone to my head - I’ve spent a golden couple of hours in a dappled, greenery filled glasshouse, drinking Prosecco and rose syrup - but surely Petersham Nurseries Cafe is the prettiest restaurant in Britain? It certainly looks gorgeous on a sunny spring day - a rus in urbe, or at least sub-urbe, idyll, which still has the power to take the breath away”.*

- TRACEY MACLEOD THE INDEPENDENT MAGAZINE 14TH APRIL 2012

*“Before the seed of Petersham Nurseries was planted, it was little more than a concrete base covered in plastic. A decade down the line, however, this unique spot next to Petersham Meadows is unrecognisable. The proud and visionary owners, Gael and Francesco Boglione, have transformed it into an idyllic oasis, a garden of exotic tranquillity. The fate of Petersham Nurseries would have been very different if the couple hadn’t stepped in to buy the one acre site 10 years ago. “It had already been a nursery for two decades” says Gael “The previous owner was a fantastic gardener and really knew his stuff, but he wanted to sell up and retire. When a prospective buyer applied for permission to build an Australian-style bungalow on the site, we were all very worried. There are some lovely old houses here and this would have ruined the area. Although this buyers plans were rejected, we were afraid of what might happen if the developers acquired the land. So despite having no experience of horticulture, we bought Petersham Nurseries. In doing so, we reunited it with the estate as it had originally belonged to the house. It’s heartbreakingly beautiful here, and the simplicity of nature is true perfection. Fundamentally we’d like to create a pocket of calm where people can relax.””*

- THE GREEN MAGAZINE APRIL 2012



*“On a Sunday I love to escape to Petersham Nurseries in Richmond. I take my dog and walk along the river. Then I feel that I have really escaped the pressures of the week. Petersham Nurseries has such a relaxed and bohemian feel about it. The place is simple but also classic and elegant. There is wonderful food and a shop full of beautiful homeware and serve ware - something I am passionate about.”*

- BETHAN GRAY - FURNITURE DESIGNER IN THE EVENING STANDARD 16TH MAY 2012

*“Walk into Petersham Nurseries and it will be hard to believe you are in the Big Smoke. Tucked away from the hustle and bustle, Richmond’s hidden gem is a lesson in being in touch with nature.”*

- FOOD AND TRAVEL MAGAZINE APRIL 2014

*“A rare opportunity to dine at this renowned cafe at night. Settle at a candlelit table beneath scented jasmine and sample the garden-inspired menu. May 16 and 17th and throughout spring and summer”.*

- VOGUE APRIL 2014

*“My aunty used to live in Kingston, and Petersham Nurseries is my favourite restaurant in the UK”*

- JAMIE CULLUM IN THE RICHMOND MAGAZINE MAY 2014

*“Petersham House, which the Bogleione’s bought in 1997, and then transformed, stripping back its overly opulent features in favour of a more natural charm, is now one of the most beautiful homes in Britain. The adjoining Petersham Nurseries, which the Bogleione rescued from the threat of developers in 2000, has been similarly overhauled; with its glasshouses and alfresco restaurant, it counts among London’s chicest destinations. Petersham Nurseries and its cafe have become synonymous with impeccable taste, service, and beauty.”*

- TOWN AND COUNTRY MAGAZINE SUMMER 2014



*“Petersham Nurseries run by Gael and Francesco Boglione is a tour de force in how to turn around a seemingly inconvenient, worn-down plot of land in only six years, to become a thriving business, gastronomic, cultural and social oasis. Rather than re-integrate the land back into their own home, they decided to launch a new nursery, an action that required a great deal of chutzpah. The hope was to create a social and economic oasis for the surrounding area, generating neighbourhood services and employment, fresh organic food locally sourced, and the opportunity to make friends, and even acquire education from the events being held at the centre. The busy centre now holds children’s botanical workshops, culinary classes, supper clubs and exhibitions. The community has grown to appreciate the many advantages that the nursery has brought.”*

- THE PRINCE’S FOUNDATION FOR THE BUILT ENVIRONMENT MAGAZINE SPRING 2010

*“My aunty used to live in Kingston, and Petersham Nurseries is my favourite restaurant in the UK”*

- JOANNA HALES - LOCAL RESIDENT

*“The winner of the green and sustainability award - with trailblazing credentials - is Petersham Nurseries”*

- GREG DYKE (FORMER CHAIRMAN OF THE BBC) AT THE RICHMOND CHAMBER OF COMMERCE AWARDS 2023 AS HE ANNOUNCED PETERSHAM NURSERIES AS THE WINNER OF THE BEST BUSINESS FOR ENVIRONMENTAL SUSTAINABILITY



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