

The New Forest National Park Sustainable Business Award

The Mill at Gordleton

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The Mill at Gordleton is a restaurant with accommodation based just outside of Lymington.

The business has undertaken a wide range of initiatives in recent times, the most significant of which was a Heat Exchange unit installed in the adjoining river bed. This takes energy from the water and transfers to a heat exchange unit providing enough power for 80% of hot water. Despite the significant financial investment, the unit has already covered its original costs.



A decision has been taken to use local produce at every opportunity and following research, a range of compatible producers have been identified. These include pigs from Boldre, Lymington strawberries, flour from Eling Tide Mill and Solent crabs. Further to this, a kitchen garden has been developed so that many ingredients can be grown on site.



It's not just with regard to food produce however that efforts have been made. A number of local sculptures have been commissioned for the garden from local artists. This has allowed for the creation of 'The Secret Garden' in which the works, along with details of their creators are made available for the guests' enjoyment.

Recycling and energy saving initiatives are undertaken in a variety of other ways including the changing of individual soaps and shampoos for dispensers, the installation of a composter for kitchen waste and the recycling of many items including cardboard, paper, plastics and oil.

