

BEST IN SEASON MARKET REPORT

APRIL 2026



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SPRING IN FULL SWING AND THE SEASON STARTS TO OPEN UP

April is where spring really finds its rhythm. As we say goodbye to the last of the winter crops, the market begins to open up with a wave of fresh, vibrant produce. There is a real sense of momentum now, with more UK grown ingredients arriving each week and menus starting to shift towards lighter, brighter dishes.

Wild garlic continues to be a standout for a few more weeks, nettles are young and tender, and English asparagus is already making a strong impact, even if still on the expensive side. As the month progresses, we look forward to adding white and purple English asparagus to the offering, bringing even more variety to this seasonal favourite.



Jersey Royal potatoes are back and are an absolute must for spring. Simply served with mint and melted butter, they are hard to beat. Purple sprouting broccoli remains excellent, while a range of new season potatoes including spring baby potatoes, violet truffle potatoes and pink apple varieties are all performing well. New crop Cyprus potatoes also return, offering versatility across a wide range of dishes.

From Europe, Italian peas and broad beans continue to improve week by week. At the same time, we start to say goodbye to Italian winter vegetables, with this being the final month for castelfranco, trevisse, tardive, chicoria, puntarella, cima di rapa and other bitter leaves.

On the fruit side, keep an eye out for the arrival of loquats from Spain, one of the first true signs of the European stone fruit season beginning.



THIS MONTH'S KEY DATES

1st April – Passover
3rd April – Good Friday
5th April – Easter Monday
23rd April – St George's Day

VEGETABLES

April vegetables are all about freshness and versatility. With new season arrivals building and winter produce fading out, this is a month where the balance shifts towards lighter cooking, brighter flavours and simple preparation that lets the ingredients speak for themselves.



NEW SEASON GARLIC

New season garlic is back and looking fantastic. As the season progresses the cloves will grow larger and develop more depth of flavour. Roasted whole, it becomes sweet and mellow, pairing perfectly with spring vegetables and new season lamb.

JERSEY ROYAL POTATOES

Jersey Royals are now in season and remain one of the most celebrated British crops of the year. The first harvests are grown under cover, with flavour developing and improving as the season progresses. Their unique taste comes from the Jersey soil and coastal growing conditions. Well worth the extra preparation, they are best kept simple to let their natural flavour shine.



DID YOU KNOW: Jersey Royals can only be grown on the island of Jersey and still carry a Protected Designation of Origin status. Their distinctive nutty, slightly salty flavour comes from the island's unique climate, steep coastal fields known as cotils, and the traditional use of local seaweed fertiliser called vrac.

ASPARAGUS

One of the most eagerly anticipated crops of the year. The flavour is unbeatable—grassy, sweet and deeply savoury when roasted or grilled. English-grown green and white asparagus are making their return, with French and Dutch white varieties already arriving in volume.



DID YOU KNOW: Asparagus is one of the fastest growing vegetables in the world. In warm conditions it can grow so quickly that farmers may cut a field in the morning and return the next day to find spears tall enough to harvest again. This is why the season feels so intense and short — the crop moves incredibly fast.



ST GEORGE'S MUSHROOMS

A true sign of the British spring, St George's mushrooms appear around St George's Day. Highly sought after, they have a distinctive nutty flavour with subtle fruity notes. A fantastic seasonal ingredient that works beautifully in simple, classic dishes.

DID YOU KNOW: St George's mushrooms are one of the few wild mushrooms closely tied to a date in the calendar, traditionally appearing around 23rd April, St George's Day. They are so reliable in timing that foragers have used them for generations as a natural sign that the British spring mushroom season has truly begun.

FRUIT

April fruit begins to shift from citrus heavy winter options to more exotic and early season highlights. It is a month of anticipation, with the first stone fruits appearing and standout imports taking centre stage.

ALPHONSO MANGO

Alphonso mangoes are back and are widely regarded as the finest mango in the world. Known as the King of Mangoes, they are prized for their exceptional sweetness, intense fragrance and smooth, creamy texture. Grown in the Konkan region of Western India and hand picked when ripe, they are a true seasonal luxury.

Other varieties such as Pakistani Honey mangoes and Bangladeshi Amarapali mangoes also make strong claims, but Alphonso remains the benchmark. The season is short, running from April through to July, so make the most of them while they are here.



DID YOU KNOW: Alphonso mangoes are so prized in India that they're often referred to as the king of mangoes, and during peak season gift boxes of premium fruit are exchanged in the same way people here might gift fine wine or chocolates. Their rich flavour comes from a naturally high sugar content and an almost fibre-free flesh.

LOQUATS

Arriving from Spain, loquats are one of the first European stone fruits of the season. Once peeled and the stones removed, they reveal a soft, orange flesh that is sweet with a gentle tang. Still relatively unknown to many, they are a great way to introduce something new and seasonal to menus.



DID YOU KNOW: Loquats are unusual because they flower in autumn and winter, then fruit in spring, completely reversing the cycle of most stone fruit. That makes them one of the very first fruits of the new season and a rare bridge between winter and summer crops.



FINISHING SOON

As the season shifts, a few favourites are starting to come to an end. This is the last chance to make the most of some of the standout winter and early spring lines before they disappear from the market.

- Green radish
- Lilac radish
- Watermelon radish
- Italian bitter leaves
- Blood oranges
- Forced English rhubarb

Now is the time to use them while they are still at their best.



BERRY INTERESTING

We will be visiting our UK berry grower early this month to check on progress and hopefully get a first look at the early English strawberry crop. If conditions continue as expected, the first arrivals should be just a few weeks away. More updates and photos to follow.



FINAL WORD

April is where everything starts to come alive. The last of the winter produce fades out, and the new season begins to take shape with energy, colour and freshness returning to the market.

From Jersey Royals and English asparagus to wild garlic and early stone fruits, this is a month full of momentum and opportunity. It is the perfect time to start lifting menus, embracing lighter dishes and letting seasonal ingredients take the lead.

The fields are waking up, the days are getting longer, and the best of British produce is just getting started.

Here's to a fresh, vibrant and flavour packed month ahead.



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