Skip Garden: a mobile, sustainable temporary restaurant

By Ben Roberts - Jul 27, 2016

A community space, garden and kitchen in the King's Cross area of London is feeding its customers with food grown in site (aka ‘dumplings’). The Skip Garden is designed to be easily moved around unused development spaces. It is built with recycled materials and employs organic farming techniques.

King’s Cross is undergoing large-scale redevelopment and, the Skip Garden takes advantage of this by setting up on areas of land that are earmarked for development but that are currently unused. It has recently moved to its third home in the area, adjacent to the King’s Cross Polo Club freshwater swimming pond.

Creating a destination

Credited to educational charity Global Generation in collaboration with the Bartlett School of Architecture, the Skip Garden has several new structures at its new location, which Global Generation says is its "most exciting" to date. It is described by the King’s Cross Central Limited Partnership as a project that has become far more than simply a modern vegetable garden built in space.

The structures are brushing a variety of recycled materials, such as saw windows, railway sleepers and coffee sacks. Amongst the structures are a Greywater Drying Scape that provides a wetland drying area and is claimed to be the "first large-scale commercial roof bed water filtration scheme in London."

There is also a Chicken Coop built around a silver birch tree, and until recently there was a Hydroponic Hedge used to grow herbs. The Hydroponic Hedge utilized suspended (10’x2’x2’) beds placed in place by 3D printed 'botter holders'.

Amongst the crops grown-on-site are apple trees, pumpkins, beans, tomatoes, ginger and chillies. Polyethylene made with water pipes and polyethylene are used to add the growing systems. In addition, growing is aided with the use of aeric and aeroponic composting, compostible fibre-shelves (from the concrete plant), companion and rotational planting, rainwater harvesting and beesteping.

Once ripe, the produce that is grown is used in the Skip Garden Kitchen to create seasonal dishes. Young people from the local community are involved in creating the menu, cooking and serving the food. The Skip Garden also runs a program of events that includes height dining experiences, funny gardening sessions and torchlight walks.

The Skip Garden and the Skip Garden Kitchen are open between 11am and 4pm from Tuesday to Saturday.

Sources: Skip Garden, King’s Cross Central Limited Partnership.