



Savernake Park Community Farm

& The Harmony Centre for Learning

*A replicable model linking regenerative farming,
corporate food systems, and community learning —
fixing three broken systems on one 50-acre farm.*

A vision of regenerative farming, community & learning

Savernake Park Community Farm (SPCF) is a transformative 50-acre project in the heart of Wiltshire. Sitting at the intersection of food, climate and community, it is designed to be more than a farm — it is a working prototype for fixing three of the most broken systems on the planet.

Modern farming is extractive, reliant on long supply chains, ever-decreasing yields and subsidies that don't reach the land. Climate and nature account for **30% of global greenhouse-gas emissions**, biodiversity is collapsing, and our weather cycles are deteriorating in step. Meanwhile, school exclusions are at record levels, loneliness has become a public-health crisis, and a generation of young people are growing up disconnected from the natural world that sustains them.

SPCF and **The Harmony Centre for Learning** respond to all three challenges at once. By collapsing supply chains between farmer and corporate kitchen, adopting regenerative practice across the whole site, and putting a learning centre at its heart, we create a single, replicable blueprint — one that can be stood up by small-scale farmers anywhere in the world. This prospectus sets out the vision, the model, and the benefits for every stakeholder who chooses to take part.



Render of the completed farm: 13 acres of market gardens, an orchard of 4,983 trees across 74 varieties, the Harmony Centre, and publicly accessible wildflower landscapes.

Three broken systems — one integrated fix

Food, climate and community failures share the same root causes. We believe they can share a solution too.



01

Food & Farming

The broken system:

Long, extractive supply chains. Falling yields. Farmers living off subsidies, not their produce. Stress on land and people.

Our fix:

Link farmers directly to end consumers. Collapse supply chains. Give growers full financial value and give chefs the freshest possible produce.



02

Climate & Nature

The broken system:

Agriculture drives ~30% of global GHG emissions. Biodiversity in freefall. Soils degraded. Weather cycles less predictable every year.

Our fix:

Raise farmer wages so soil is no longer stressed for yield. Practise regenerative farming at scale, sequester carbon, restore biodiversity and grow nutrient-dense food.



03

Education & Community

The broken system:

Record school exclusions. A one-size curriculum. Loneliness and stress across every age group. Limited access to nature.

Our fix:

Welcome excluded teenagers, SEND learners and F&B staff from The Burnt Chef. Teach HM The King's Harmony Principles. Build community around shared purpose.

We believe this three-part model can be replicated across small-scale farmers globally — promoting Harmony, raising farmer wellbeing, and restoring nature and biodiversity.

10 market gardens. 10 corporate chefs. One shared table.

On a 13-acre plot within Savernake's 50-acre landscape, the farm is curated into ten distinct market gardens — each accessible to people with physical and learning disabilities.

Each acre is leased to a corporate partner and operated by a dedicated market gardener working directly with that corporate's executive chef. The grower plants what the kitchen needs; the kitchen takes what the land produces. Lengthy supply chains are collapsed, giving the farmer the full financial value of their work and the customer the freshest, lowest-carbon produce possible.

Growers are supported by corporate away-days and by volunteers from **The Felix Project**, **The Burnt Chef Project** and the local community. Two schools are already on site weekly. Together, they turn an industrial problem — stressed farmers, stretched supply chains, disconnected eaters — into a weekly rhythm of nutritious food, purposeful work and human connection.



The market garden zone: ten plots, each tuned to a single chef's needs.

What the corporate gets

- A reliable flow of nutrient-dense, low-carbon produce for staff canteens and hospitality
- A measurable Scope 3 emissions reduction and a credible ESG story
- Team days, volunteering opportunities and tangible brand storytelling
- A direct relationship between their chef and the land their food comes from

10

MARKET GARDENS

20t

YIELD PER ACRE,
PER YEAR

£120k

REVENUE PER ACRE

4,983

FRUIT TREES

74

HERITAGE
VARIETIES

Clear economics, honest numbers

Each acre is let to a corporate for £65,000 per annum — covering the market-gardener's salary (£35,000) plus all growing and distribution costs to a central London hub. One-off set-up is £100,000 per acre, covering polytunnels, equipment and landscaping.

Cost structure per acre

	One-off	1st year	Ongoing
Acre lease & management		£10,000	£10,000
Market gardener (salary)		£35,000	£35,000
Acre landscaping / set-up	£10,000	£10,000	
Polytunnels & irrigation	£20,000	£20,000	
Equipment	£10,000	£10,000	
Inputs (seedlings, compost)		£10,000	£10,000
Transport		£10,000	£10,000
TOTAL	£40,000	£105,000	£65,000

Estimated yield per acre (indicative)

Vegetable	Wholesale £/kg	Yield kg/acre	Revenue
Iceberg lettuce	£3.00	15,000	£45,000
Carrots	£1.72	20,000	£34,400
Broccoli	£8.22	6,000	£49,320
Cabbage (green)	£1.37	16,000	£21,920
Kale	£4.54	15,000	£68,100
Leeks	£3.46	30,000	£103,800
Courgettes	£2.34	15,000	£35,100
Tomatoes (polytunnel)	£4.58	2,000	£9,160
Spinach	£4.40	1,500	£6,600
Beetroot	£1.36	15,000	£20,400
Onions	£1.63	30,000	£48,900
Potatoes	£1.23	20,000	£24,600
Gross revenue (full yield)			£467,300

Illustrative figures based on wholesale prices 27 Aug 2025. Sensitivity: at 10% realised yield, revenue is c.£46,730; at 20%, £93,460; at 30%, £140,190 per acre. The £120,000 target used earlier assumes a 25–26% realised-vs-theoretical yield ratio after crop mix and seasonality.

Teaching HM The King's Principles of Living in Harmony



Render of the Harmony Centre — a flexible learning space at the heart of the farm.

The Harmony Centre teaches systems thinking and the interconnectedness of everything. Its curriculum, based on HM The King's six principles of Harmony, will be open-source and applicable globally. **EDGE** (Edibles, Design, Grow, Educate) Charity will be based at the farm, training the next generation of market gardeners.

PRINCIPLE OF HEALTH Good Food Nutritious, locally grown food. Seasonal eating and the sensory journey from farm to table, led by chefs and market gardeners.	PRINCIPLE OF THE CYCLE Circular Economy Heritage fruit orchards, seed nurseries and fruit processing (juices, jams). Students learn the complete lifecycle of food.	PRINCIPLE OF INTERDEPENDENCE Biological Farming Hands-on workshops in organic practice, livestock, soil health and ecosystem management — how natural systems connect.
PRINCIPLE OF DIVERSITY Wildflowers Wildflower cultivation and floral design. Insights into biodiversity, pollinator ecology and ecological balance.	PRINCIPLE OF ADAPTATION Local Traditions Basket weaving, hemp processing, coppicing — traditional skills that link modern sustainability to regional heritage.	PRINCIPLE OF ONENESS Community Well-being Meditation, green therapy and yoga. Tailored for all ages and abilities, including SEND support.

A coalition already in motion

SPCF is built on partnership. The farm is already active — trees planted, schools on-site weekly, and a founding coalition of mission-aligned charities and organisations working together.



The Harmony Project

Custodians of HM The King's Harmony principles. Curriculum partner for the Centre.



The Burnt Chef Project

Mental-health charity for the F&B industry. Stressed hospitality workers come to decompress and share knowledge with students.

EDGE

EDGE Charity

Edibles, Design, Grow, Educate. Training future market gardeners on-site; a key pillar of the Harmony Centre.



The Felix Project

London's largest food-redistribution charity. Volunteers, logistics know-how, and onward distribution of surplus.

Already happening on the farm

- **4,983 fruit trees** planted across 74 heritage varieties — apples, pears, plums, apricots, quinces, medlars and more.
- **Two local schools** on-site weekly; student groups already engaged in planting, picking and stewardship.
- **Wildflower meadows** seeded across the site — boosting pollinator populations and supporting orchard yields.
- **Live tastings** and content partnerships (e.g. Professor Green & The Unlikely Baker) raising the project's profile.



Environmental Benefits

Measurable, reportable impact across carbon, biodiversity, water and food miles.

Carbon: scope 1-3 benefits

Shorter supply chains eliminate transport and cold-chain emissions. Regenerative no-dig, cover cropping and low-input practice minimise on-farm Scope 1. For corporate partners, locally sourced produce delivers a material, reportable **Scope 3 category 1 (purchased goods)** reduction.

Soil carbon & sequestration

Well-managed regenerative market gardens and orchards can sequester **0.5–1.5 tCO₂e per hectare per year**. Across 50 acres (c.20 ha), that is **up to 30 tCO₂e sequestered annually**, before accounting for woody biomass in the 4,983-tree orchard.

Biodiversity uplift

Wildflower margins, heritage orchard varieties, no pesticides, hedgerow restoration and diverse cropping all multiply the site's **Biodiversity Net Gain** score. The model supports measurable uplift in pollinator, bird and invertebrate populations — a reportable impact under emerging UK BNG legislation.

Water & soil health

Regenerative practice reduces run-off, improves water infiltration and rebuilds soil-organic matter. Drip irrigation in polytunnels delivers c.70% water-use efficiency gain over conventional market-gardening.

Nutrient density

Independent research consistently shows that produce grown on biologically rich soils contains significantly higher levels of **phytonutrients, polyphenols and micronutrients** than conventional equivalents. Farm-to-fork windows of under 24 hours preserve vitamin C and B-group levels that are typically lost in long supply chains.

Food miles reduction

Produce grown in Wiltshire and delivered direct to a central London hub cuts typical UK vegetable food-miles by **60–80%** versus average supermarket supply chains, with comparable reductions for air-freighted produce replaced by seasonal UK-grown alternatives.

Corporate & ESG Value

A measurable, reportable, real-world ESG story — with produce to show for it.

Scope 3 reduction & reporting

Corporate partners can attribute a discrete, audit-ready reduction in Scope 3 emissions (purchased food) to their SPCF acre. This supports **SBTi**, **CDP** and **CSRD** reporting obligations and offers a credible, tangible story for annual sustainability statements.

ESG storytelling that is real

In a landscape of contested carbon offsets, SPCF offers something increasingly rare: **a physical, visitable, photographable** site where the corporate's money grows food their people eat. It is the antidote to 'greenwashing' risk.

Employee engagement & well-being

Away-days, volunteering, team workshops and access to the Harmony Centre's well-being programmes support staff retention, mental health and L&D goals. Expected participation of **~50 employees per sponsor, per year**.

Nutrient-dense staff catering

Employers increasingly see staff nutrition as a productivity and health-cost lever. SPCF produce lands in the staff canteen within 24 hours of harvest — a measurable quality upgrade and a talking point for talent.

ESG-linked brand & marketing

Each corporate partner receives rights to tell the SPCF story in their own channels — branded visits, annual-report photography, content collaborations, and co-hosted media moments.

Tax & financial efficiency

Depending on structure, corporate support may attract **UK corporation-tax relief** via sponsorship or charitable giving routes. A dedicated advisory note is available on request.

Talent attraction

For Gen Z and millennial professionals, sustainability credibility is a hiring edge. SPCF participation gives HR a tangible answer to "what is your company actually doing?"

ROI — not only impact

Each acre is designed to deliver a tangible return (fresh produce) *and* reportable ESG value. The ~£65k annual cost compares favourably with equivalent CSR spend that delivers neither produce nor measurable outcomes.

Social & Mental Health

Healing people by putting them in contact with land, purpose and each other.

SEND & accessible design

The full site is landscaped to be accessible to people with physical and learning disabilities. Raised beds, stone paths, wheelchair routes and dedicated sensory gardens ensure no participant is on the sidelines.

Excluded teenagers

The UK has record levels of school exclusion. SPCF offers an alternative, purposeful environment — hands-on farming, Harmony curriculum, mentorship — that re-engages young people written off by a one-size-fits-all system.

The Burnt Chef partnership

F&B workers experience some of the highest rates of mental ill-health of any UK industry. Through our Burnt Chef partnership, stressed hospitality staff come to decompress on the farm, and in turn share their craft with students — closing the loop between well-being and career inspiration.

Loneliness & social connection

Loneliness is now recognised as a public-health issue. SPCF welcomes volunteers from every walk of life — retirees, corporate away-days, community groups — creating weekly rhythms of purposeful, multi-generational connection.

Nature as prescription

A growing body of evidence (**Public Health England, NHS Green Social Prescribing**) confirms that nature-based activity reduces anxiety, depression and chronic-stress markers. SPCF is designed to be a prescribable destination.

Food security for the vulnerable

Through The Felix Project partnership, surplus produce is routed to those who need it most — schools, shelters, community kitchens — ensuring the model feeds far beyond its corporate sponsors.

Education & Economic Empowerment

Teaching the next generation how to live in harmony — and giving farmers their livelihoods back.

A curriculum for the climate era

A-levels were not designed for the challenges facing today's school leavers. The Harmony curriculum teaches **systems thinking** — food, climate, community, economics — as one interconnected whole, preparing young people for the actual world they're inheriting.

Open-source & replicable

The Harmony Centre's learning model will be entirely open-source. Any farm, school or community group globally can adopt it without licence fees. SPCF is deliberately designed to scale by imitation, not acquisition.

EDGE: training future growers

The UK faces a severe shortage of skilled market gardeners. EDGE (Edibles, Design, Grow, Educate) will run a dedicated training pipeline on-site — ensuring the model has a pipeline of practitioners to replicate it elsewhere.

Livelihoods for farmers

This model fundamentally changes farmer economics: a **£35,000 guaranteed salary** per acre, plus profit share, plus dignity. We expect the model to raise market-gardener earnings well above the UK agricultural average — and get farmers back to loving their work.

Direct pipeline into hospitality

Students who study at the Harmony Centre gain direct exposure to chefs, kitchens and producers — opening viable F&B career paths, supported by Burnt Chef-certified mental-health training.

Global replicability

The SPCF blueprint is designed to be stood up by any 50-acre site with motivated local partners. One ten-garden farm supports ten corporates; a national rollout could re-localise a meaningful fraction of UK corporate food spend.

Measurable outcomes

Every learner, volunteer and employee journey is tracked with a simple before/after outcomes framework — so the Harmony Centre becomes not only a philosophy, but a documented evidence base.

A research platform

We welcome academic partnerships to measure biodiversity, soil, social and learning outcomes. SPCF is intended to be studied, replicated and improved — not protected.



Grow with us.

Ten acres. Ten corporates. One replicable model.

→ SPONSOR AN ACRE

Lease a market garden and feed your employees the freshest, lowest-carbon food in the UK.

→ PARTNER ON LEARNING

Help us shape the Harmony Centre curriculum, send students, or host a corporate away-day.

→ VOLUNTEER OR VISIT

Come to the farm. Walk the orchard. See the model in action. Tell others what you saw.

NEXT STEP

Let's walk the farm together.

Savernake Park Community Farm · Wiltshire, UK