

# LEMON



Our lemon is the '4 Season' variety. It is well-suited to the UK climate, and will produce a constant supply of lemons as it flowers all year round.

# LIME



Our lime is the 'Tahiti' variety. As well as being used in for its juice in recipes, limes add a slightly different flavour twist when a slice is added to your favourite drink.

# KAFFIR LIME



Kaffir lime is also known as 'Makrut lime'. The zest, juice and leaf are commonly used in Asian cookery, and it is easily recognised by the 'double' leaves.

# BERGAMOT



Bergamot is a key ingredient in Early Grey tea. It has a zesty flavour that is a cross between a sour orange and lemon, and all parts of the fruit are used in recipes.

## KUMQUAT



Our kumquat is the 'Nagami' variety. Both the rind and flesh are edible, with the rind often being sweeter than the fruit. They make an excellent marmalade.

## LIMEQUAT



Limequats are a hybrid of lime and kumquat. It has a sweet-tasting skin, and the flesh is similar to lime. It can be used fresh, juiced, or made into conserves.

## CALAMONDIN



Calamondins are thought to be a natural hybrid between kumquat and mandarin. They can be eaten raw, or used like a lemon or lime in a drink, tasting like a lemon / orange mix.

## YUZU



Originating in Japan, yuzu is very hardy. It looks like a bumpy lemon and is strongly scented, but too sour to be eaten on its own. It is used in a lot of Japanese cookery

## BLOOD ORANGE



Blood oranges have a slightly different flavour to standard oranges, almost a raspberry-like flavour. Their colour deepens as they ripen, ready for harvest in the cool winter months.

## VARIEGATED CALAMONDIN



This funky-looking calamondin ripens to an orange colour, the stripes becoming less prominent as it ripens. It tastes just the same as its regular cousin though.

## FINGER LIME



Also known as caviar lime, these citrus have tangy little pearls that burst in your mouth. They add a citrusy punch to any recipe, or you can pop it in your drink too.

## BUDDAH'S HAND



This bizarre-looking fruit has no pulp or juice. Instead, it's all zesty rind and peel, both are extremely fragrant and taste a bit like lemon. It is used in a lot of food and drink recipes, and can be candied as well



# MANDARIN



Mandarins are sweet oranges that can be peeled and eaten fresh. They are thought to be one of the original citrus species and an ancestor of many hybrid cultivars.

# EREMORANGE



Eremorange is a hybrid of the sweet orange and the Australian desert lime. It is cold, heat, drought and salinity tolerant. It will set small fruit almost immediately after flowering and is the earliest citrus to do so.

# CHINOTTO



Chinotto is also called Myrtle-Leaf Sour Orange. It has very small, pretty leaves that are tightly packed together on a compact and thornless tree. The fruit is used like a Seville orange and for the Italian drink Chinotto.

# PURSHA LEMON



Pursha is also called Sweet Lemon and is a cross between a lemon and orange. The small fruit can be peeled like a mandarin, and sweet enough they can be eaten from the tree. It produces fruit all year round.

# CLEMENTINE



Clementine is a sweet orange that can be peeled and eaten fresh, and is usually seedless. It is a hybrid of the mandarin and sweet orange, and was first discovered in Algeria.

# GRAPEFRUIT