

Welcome
TO THE
**FARMER'S
KITCHEN**

Market Harborough

Autumn Menu



DRINKS

COFFEE

Soya & oat
milk available,
please ask

All of our coffees are made using freshly ground Carrara beans, roasted in Market Harborough

Americano 3.50/ extra shot 4.00

black, milk or cream

Cappuccino 4.00/ extra shot 4.50

Café latte 4.00/ extra shot 4.50

Flat White 4.00/ extra shot 4.50

double shot topped with hot milk in a teacup

Espresso 3.40/ Double Espresso 3.90

Mocha 3.95

Mug of hot chocolate 3.95

- add whipped cream, marshmallows & flake **75p**

Add a shot of flavour 75p

Cinnamon, vanilla, hazelnut or caramel

**All of our coffees can be made with
decaffeinated beans**

Iced Latte 4.00

Iced Matcha 4.00

Add any shot of flavour: 75p

Mango, vanilla, caramel, cinnamon, hazelnut,
sticky toffee, salted pistachio

SOFT DRINKS

Homemade mixed berry smoothie 4.75

Made with frozen berries, Manor Farm natural
yoghurt & apple juice

Freshly squeezed orange juice 4.75

Pressed apple juice 4.75

Glass of whole milk 2.00

Belvoir Presse sparkling drinks 3.95

Elderflower, Lemonade,
Raspberry Lemonade, Mandarin & Orange

Fentimans Ginger Beer 3.95

Coca Cola / Coke Zero / Diet Coke 3.50

Fever-Tree tonic water 2.95

Harrogate bottled water

still or sparkling

small 2.75, large 3.75

MILKSHAKES

- add whipped cream & marshmallows **50p**

Mango milkshake 4.75

Summer Berries milkshake 4.75

Vanilla milkshake 4.75

NEW

Toffee milkshake 4.75

THE BREW TEA Co

Proper loose leaf tea

All teas 3.35

- English Breakfast

A blend of large, hand-picked rolled tea leaves from
Assam, India & Uva, Sri Lanka

- Earl Grey

Smooth traditional scent with added orange peel &
calendula. A light, punchy Earl Grey

- Moroccan Mint

Peppermint leaves blended with Chinese gunpowder
green tea; gives a good minty kick

- Green Tea

Grown high up in the Yunnan Province of China, a
fresh grassy green tea

- Chai

A blend of Assam with a warming spice mix of
cinnamon, ginger and pepper

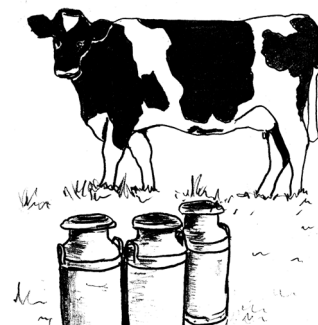
NEW

- Apple & Blackberry

A busy blend of apple, rosehip, hibiscus, sweet
blackberry leaves, raspberry, blackberry & blueberry

- CO² Decaffeinated

CO² Decaffeination is chemical free, ensuring the tea
retains more of it's natural properties



DRINKS

BEERS & CIDERS

Braybrooke Helles Lager

4.2% 330ml 5.25

Braybrooke Beer Co's take on a traditional Bavarian Helles lager

- A perfect pairing with our burgers!

The Langton Brewery Inclined Plane Bitter

4.2% 500ml 5.95

An award winning bitter with a citrus nose & long hoppy finish

Lucky Saint Lager - Low alcohol

0.5% 330ml 4.75

Discover biscuity malts & a smooth, citrus hop finish

Saxby's Medium Lightly Sparkling Cider

5% 500ml 5.95

This is an easy drinking cider from Northamptonshire

- Pairs well with The Ploughman's lunch

Saxby's Plum Cider

3.8% 500ml 5.95

Local plums & apples brewed to produce a mouth-watering fruity cider

SPARKLING WINE

Prosecco extra dry, Favola - Veneto, Italy 11%

A fresh, fragrant & fruity Prosecco with aromas of apple & pear

- 20cl bottle 8.95 75cl bottle 21.95

Breakfast Mimosa 6.3%

Favola Prosecco mixed with freshly squeezed orange juice

- 175ml glass 7.95

WHITE WINES

Sauvignon Blanc, La Girouette, Arzens,

France 11%

Crisp & balanced with refreshing gooseberry & lemon notes

- 175ml 6.15 125ml 4.85 75cl bottle 19.25

Pinot Grigio del Lago, Bardolino,

Italy 10.5%

Delicious balance of pear, white peach & elderflower

- 175ml 6.15 125ml 4.85 75cl bottle 19.25

RED WINES

Merlot, Girl with a Pearl Earring, Valle

Central, Chile 12.5%

Aromas of plum, blackberry & blackcurrant

--175ml 6.15 125ml 4.85 75cl bottle 19.25

Malbec, Sierra Alta, Mendoza

Argentina 13%

Vibrant and juicy black cherry & plum with chocolate notes

- A perfect pairing with the steak focaccia

- 175ml 6.25 125ml 4.95 75cl bottle 19.95

ROSE WINE

Pinot Grigio Blush, Bardolino,

Italy 11%

Refreshing cherry and strawberry notes with a zesty finish & hint of sweetness

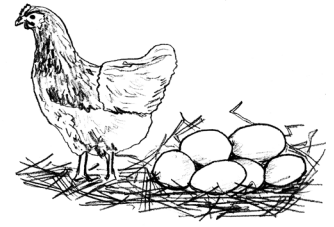
- 175ml 6.15 125ml 4.85 75cl bottle 19.25



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BREAKFAST

Available to order until 11:45am



Poached eggs & smashed avocado (V)(*GF) 9.95

Two free range poached eggs, spring onion, smashed avocado topped with chilli oil & toasted seeds, served on toasted Garage Bakehouse sourdough

- add dry cured bacon 2.00 hash browns 1.25

Spicy butterbean shakshuka (VE)(*GF) 9.95

A spicy tomato sauce topped with spring onion & toasted seeds, served with a slice of Garage Bakehouse sourdough toast

- add free range poached egg 1.25

- add smashed avocado 3.95

- add hash browns 1.25

Eggs benedict (*GF) 11.25

Two free range poached eggs, country ham, served on a Hambleton Bakery English muffin

Choose your topping:

- Traditional hollandaise sauce

- Spicy hollandaise sauce

- add smashed avocado 3.95 hash browns 1.25

Smoked salmon & scrambled eggs (*GF) 12.95

Free range eggs on freshly toasted white or malted bread topped with Scottish smoked salmon

- add smashed avocado 3.95 hash browns 1.25

THE FARMER'S BREAKFAST

The Farmer's Breakfast (*GF) 13.95

Farndon Fields pork sausages, Cheshire Smokehouse dry cured bacon, free range egg (poached, fried or scrambled), grilled mushroom, grilled tomato, Farndon Fields hash brown & a pot of baked beans.

All served with white or malted toast & butter

- add black pudding 2.00

The Farmer's Vegetarian Breakfast (V) 12.95

Courgette fritter, free range eggs (poached, fried or scrambled), grilled tomatoes, grilled mushroom, Farndon Fields hash browns & a pot of baked beans. All served with white or malted toast & butter

- add hot honey grilled halloumi 3.95

Stack of buttermilk pancakes

Choose your topping:

- Fluffy pancakes with Cheshire Smokehouse dry cured bacon & organic maple syrup 10.95

- Blueberry pancakes with a blueberry compote & Manor Farm natural yoghurt (V) 10.25

Banana bread french toast 9.95

Served with Cheshire Smokehouse smoked streaky bacon, creme fraiche & maple syrup

Marmite & mature cheddar cheese rarebit (V) 11.95

On sourdough crumpets with crispy leeks, pickled red onion & Old Winchester cheddar

- add free range poached egg 1.25

Mushrooms on toast (V)(*VE)(*GF) 9.95

Sautéed field mushrooms with garlic, parsley & crème fraiche on Garage Bakehouse sourdough

- add free range poached egg 1.25

- add Stilton 2.50

- add peppercorn sauce 2.50



Try a breakfast mimosa!

Prosecco topped with freshly squeezed orange juice 7.95

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SOMETHING LIGHT

Served from 12pm

SANDWICHES

served with dressed salad & Pipers salted crisps

Choose your filling:

- Prawn & Marie Rose sauce & shredded lettuce (*GF) 11.75
- Free range egg salad with spring onion (V) (*GF) 10.75
- Homegrown beetroot & horseradish hummus with rocket and balsamic glaze (VE) (*GF) 10.50
- Roast chicken, Cheshire Smokehouse dry cure bacon, lettuce & tomato with smoked bacon mayonnaise (*GF) 11.75 **NEW**
- Home cooked ham, sliced mature cheddar, Tracklements piccalilli, sliced tomato & rocket (*GF) 12.25 **NEW**

- upgrade to Garage Bakehouse sourdough 50p

TOASTED PANINIS

served with dressed salad & Pipers salted crisps

Choose your filling:

- English brie, dry cured bacon & cranberry 11.25
 - Cheshire Smokehouse pastrami with melted Emmental cheese, American mustard, dill pickle & sauerkraut 11.95
 - Tuna mayonnaise & Cheddar cheese melt 10.95
 - Garlic mushroom & English brie (V) 10.95 **NEW**
- add Farndon Fields chipped potatoes 4.25
- add smoked paprika wedges 4.25
- add homemade coleslaw 2.50

THE FARMER'S FAVOURITES

Fish Finger Sandwich 12.50

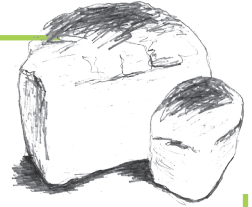
Battered fish fingers, shredded lettuce & homemade tartare sauce, served in local farmhouse bread

Three Cheese Toastie (V) 10.95

Barbers mature Cheddar, Carron Lodge Cheddar & Red Leicester with red onion marmalade

- add sliced local ham 2.50 - add sliced tomato 50p

- add Farndon Fields chipped potatoes 4.25 - add smoked paprika wedges 4.25
- add homemade coleslaw 2.50



BAKED POTATOES

Farndon Fields baked potato served with dressed salad

Choose your topping:

- Beef chilli with crème fraîche (GF) 11.50
 - Prawns in Marie Rose sauce (GF) 11.95
 - Tuna mayonnaise (GF) 10.95
 - Baked beans & Cheddar cheese (V) (GF) 10.75
 - Spicy bean cassoulet & spring onion (VE) (GF) 10.95
- add grilled chicken 4.50



EXTRAS

- Farndon Fields chipped potatoes 4.25
- Smoked paprika wedges 4.25
- Farndon Fields chipped potatoes with cheese & freshly chopped chilli 4.75
- Hot honey grilled halloumi 5.95
- Homemade coleslaw 2.50
- Smashed avocado 3.95
- Side salad 3.95

all extras can be made gluten free

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FARMER'S LUNCH

Served from 12pm

Take a look
at today's
specials board!

Beer-battered fish & Farndon Fields chips

16.50

Langton Brewery beer-battered haddock with Farndon Fields chipped potatoes, garden peas, a lemon wedge & homemade tartare sauce

- add curry sauce **2.95**

Quiche of the day **13.25**

Homemade quiche of the day served with a dressed side salad, please ask for today's filling

- add Farndon Fields chipped potatoes **4.25**

- add homemade coleslaw **2.50**

Local steak & caramelised onion focaccia

(*GF) **17.50**

Grilled local beef rump steak, balsamic caramelised onions & rocket served on Garage Bakehouse focaccia, with Farndon Fields chipped potatoes

- add a sauce creamy peppercorn or bearnaise **2.50**

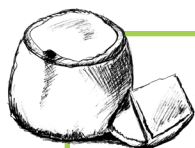
Farndon Fields squash sourdough flatbread (V)

(*VE) **9.95**

Topped with Colston Basset Stilton, pickled & caramelised red onion & rocket

NEW

- add grilled chicken **4.50** - add dry cured bacon **2.00**



THE PLOUGHMAN'S LUNCH

15.95

A wedge of pork pie, sliced local ham, Colston Bassett Stilton, Red Leicester, pickled onion, cornichons, homemade coleslaw, soft boiled free range egg,

Tracklements piccalilli, Pipers salted crisps & a Hambleton Bakery bread roll

***Vegetarian option available**

Ham, eggs & Farndon Fields chips (*GF) **13.50**

Sliced home-cooked ham, two free range eggs, served with our dressed salad & Farndon Fields chipped potatoes

Grilled mackerel (GF) **12.95** **NEW**

With warm Balsamic lentils & pickled beetroot, chicory, orange & dill

Braised beef pie **15.95** **NEW**

Buttered mash & homegrown seasonal vegetables, served with gravy

Marmite & mature cheddar cheese rarebit (V) **11.95**

On sourdough crumpets with crispy leeks, pickled red onion & Old Winchester cheddar

- add free range poached egg **1.25**

Crispy fried whitebait **8.50**

Served with tartare sauce, dressed leaves & lemon wedge

- add Farndon Fields chipped potatoes **4.25**

- add smoked paprika wedges **4.25**

Haddock goujons with tartare sauce **13.25**

Served with a dressed side salad

- add Farndon Fields chipped potatoes **4.25**

- add curry sauce **2.95**

Eggs benedict (*GF) **11.25**

Two free range poached eggs, sliced local ham, Hambleton Bakery English muffin

Choose your topping:

- Traditional hollandaise sauce

- Spicy hollandaise sauce

- add smashed avocado **3.95**

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FARMER'S LUNCH

Served from 12pm

BURGERS

Served with a dressed salad & Farndon Fields chipped potatoes or smoked paprika wedges

Farndon Fields homemade smash burger 15.95

Two local beef burger patties, shredded lettuce, Tracklements tomato & chilli chutney, gherkins, served in a soft white roll

Buttermilk fried chicken burger 15.50

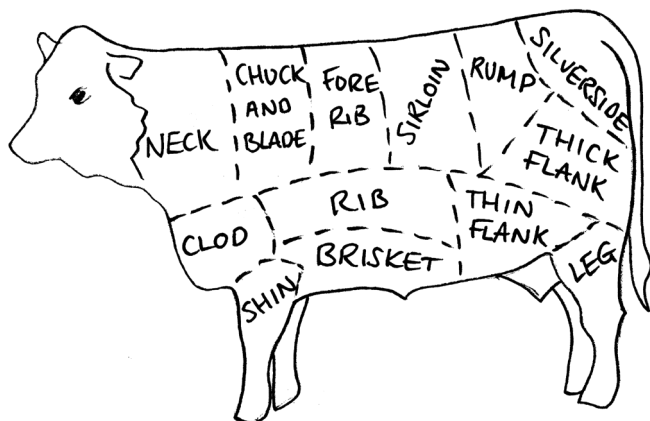
Roasted garlic aioli, gherkins, shredded lettuce & tomato served in a soft white roll

Crispy mushroom burger (VE) 14.25

Flat mushrooms in a herby breadcrumb with a mushroom & garlic mayonnaise, shredded lettuce, sliced tomato & gherkins, served in a soft brown roll

- add to your burger:

dry cured bacon	2.00	Emmental	2.00
Stilton	2.50	hot honey grilled halloumi	3.95



All of our meat is sourced from our own butchers at Farndon Fields

SALADS

Grilled chicken & Cheshire Smokehouse bacon salad (*GF) 14.95

Herb marinated chicken, baby gem lettuce, croutons, cucumber & buttermilk ranch dressing

Grilled halloumi salad (V) 14.50

Spiced bulgar wheat & pomegranate salad, roasted squash, dressed leaves & pomegranate molasses vinaigrette

- add grilled chicken 4.50

- add dry cured bacon 2.00

NEW

Roasted beetroot salad (GF) (*VE) 13.95

Caramelised walnuts, pickled pear, blue cheese dressing & mixed leaves

- add grilled chicken 4.50

- add dry cured bacon 2.00

NEW

EXTRAS

- Farndon Fields chipped potatoes 4.25
- Smoked paprika wedges 4.25
- Farndon Fields chipped potatoes with cheese & freshly chopped chilli 4.75
- Hot honey grilled halloumi 5.95
- Homemade coleslaw 2.50
- Smashed avocado 3.95
- Side salad 3.95

all extras can be made gluten free



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AFTERNOON TEA

Served from 2pm

21.95 per person

Our afternoon teas come with bottomless refills of tea or coffee.
Choose from: English Breakfast Tea, Earl Grey Tea, Americano coffee

Choose your afternoon tea from the below:

SWEET

- Warm homemade scone with clotted cream & strawberry jam
- A selection of four of today's desserts



SAVOURY

- Warm homemade cheese scone with butter & apple chutney
 - Wedge of pork pie
 - Mini quiche
 - Sausage roll
- Barbers 1833 Vintage Reserve Cheddar
 - Homemade coleslaw **(HG)**

VEGETARIAN

- Warm homemade cheese scone with butter & apple chutney
 - Wensleydale & leek sausage roll
 - Vegetarian scotch egg
 - Homemade vegetable quiche
- Barbers 1833 Vintage Reserve Cheddar
 - Homemade coleslaw **(HG)**

All afternoon teas come with a selection of freshly handmade sandwiches:

Sliced local ham
Tuna mayonnaise & cucumber
Cheddar cheese & farmhouse pickle **(V)**
Free range egg salad, spring onion & salad cream **(V)**

Add some fizz!

Prosecco extra dry, Favola - Veneto, Italy. 11%
20cl bottle 8.95 75cl bottle 21.95



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SOMETHING SWEET

Farndon Fields sticky toffee pudding (V) 6.50

Served with caramel sauce & vanilla ice cream or custard

Farndon Fields chocolate brownie & local ice cream (V) 6.50

Served warm with local ice cream, choose your ice cream flavour

Pumpkin & maple tart (V) 6.95

Served with Chantilly crème fraîche

NEW



Farndon Fields apple pie (V) 6.50

Served with vanilla ice cream or custard

Vanilla crème brûlée

Served with a shortbread biscuit (VE) (*GF) 6.95

Locally made ice cream (V)(GF)

Choose from: vanilla (*VE), strawberry (*VE), chocolate, salted caramel (*VE), pistachio

- 1 scoop 2.15 2 scoops 4.30 3 scoops 6.45

SCONES & CAKES

Farndon Fields warm homemade scone; fruit, plain, or cheese (V)

- with butter 4.50
- with clotted cream & strawberry jam 5.75
- with Cottage Delight apple chutney 4.95

Locally made gluten free scone (GF)(V)

- with butter 4.95
- with clotted cream & strawberry jam 6.25

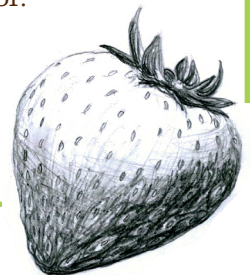
Farndon Fields homemade cakes (V) 4.95

Choose a slice from today's selection

Hambleton Bakery toasted teacake (V) 4.50

Served with butter & a choice of:

- strawberry jam
- marmalade
- Marmite



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40+ years of Farndon Fields!

Celebrating over 40 years since Farmer Kevin first moved to Farndon Fields Farm selling potatoes from our front door! Take a look at our story so far...

1983

Kevin joined Mary & George Pilkington at Farndon Fields Farm



First potatoes harvested and sold from the door

The farm shop extended to add a store room to the back of the garage



1985

New farm shop opened in the garage with the invaluable help & support of Mary Pilkington



1988

Kevin and Milly married



Swapped an old tractor for our first computer!

Nic was born



1991

Hired a digger and dug the reservoir

We bought our first combine harvester



Oli was born

1998

Opened new purpose built farm shop in the field next door, designed by Milly



Goats moved into car park paddock

2000

New table top system for the strawberries (no more back ache!)



Our team increased to 30 members



2005

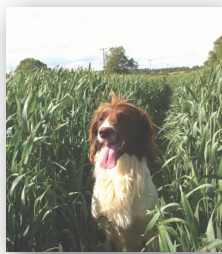
Extension to the farm shop



2008

Won FARMA Farm Retailer of the Year award!





Poppy the Springer
Spaniel joined the
farm team

Our first pigs
on the farm;
Gloucester Old Spots



2014
Our new look!



2012
Kevin won Local Food
Farmer of the Year



Pygmy goats Pip,
Squeak & Wilfred
moved in

2015

The Farmer's
Kitchen
extension
was built



2016

The Farmer's Kitchen
awarded Farm Restaurant of
the Year!



We got some more pigs on
the farm;
Rare Breed Tamworth Pigs

2017

We built brand new table top
strawberry tunnels on the
farm



Tinker & Daisy
the Cocker
Spaniels joined
the team

2020



We were awarded Farm
Shop of the Year in the
Guild of Fine Food's
national Shop of the
Year Awards!



2018

NEW Deli & Butchery
counters in the farm
shop

2021



Our pumpkin
picking event
was a great
success!

2022

Kevin received the
Lifetime Achievement
award from the Farm
Retail Association.



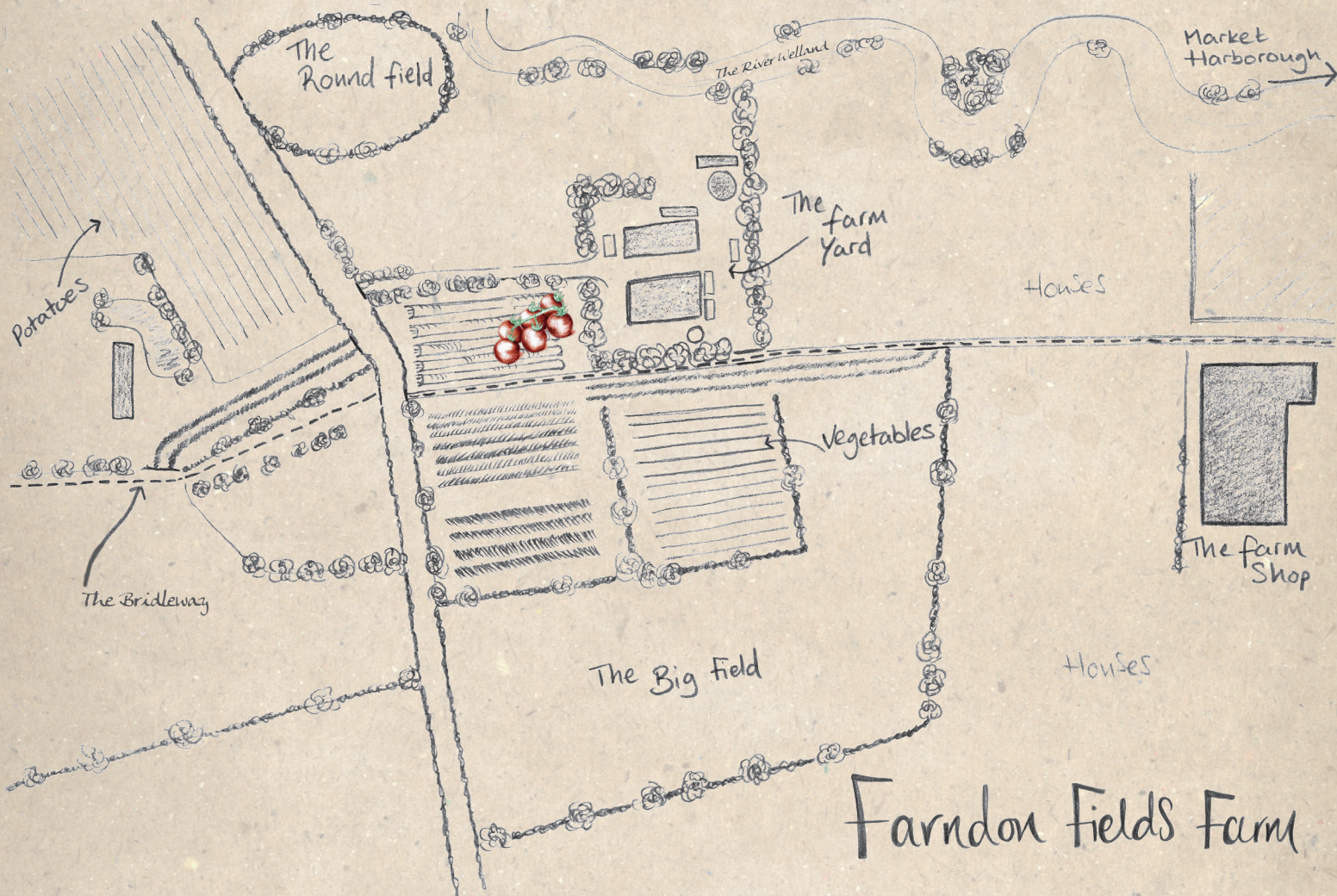
2023

We have welcomed
Rare Breed
Berkshire pigs to
the farm!



SIGN UP TO OUR NEWSLETTER

To stay up to date with the latest news, updates & events from Farndon Fields, sign up to our newsletter by scanning the QR code!



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Farndon Fields



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www.farndonfields.co.uk



Farndon Fields Farm, Farndon Road, Market Harborough, Leics, LE16 9NP