



*Welcome*

**TO THE**

**FARMER'S  
KITCHEN**



*Market Harborough*



*Winter Menu*

# DRINKS

## COFFEE



**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** 3.95/ extra shot 4.45
- Café latte** 3.95/ extra shot 4.45
- Iced latte** 3.95/ extra shot 4.45
- Flat White** 3.95/ extra shot 4.45  
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** 70p  
Cinnamon, vanilla, amaretto or caramel

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



## SOFT DRINKS

- Freshly squeezed orange juice** 4.75
- Pressed apple juice** 4.75
- Homemade mixed berry smoothie** 4.75  
Made with frozen berries,  
Manor Farm natural yoghurt & apple juice
- Glass of whole milk** 2.00
- Belvoir Presse sparkling drinks** 3.95  
Elderflower, Lemonade,  
Raspberry Lemonade, Pink Lady Apple
- 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

## 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
- Apple & Blackberry**  
A busy blend of apple, rosehip, hibiscus, sweet blackberry leaves, raspberry, blackberry & blueberry
- CO<sup>2</sup> Decaffeinated**  
CO<sup>2</sup> Decaffeination is chemical free, ensuring the tea retains more of its 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, Terre du Soleil - Pays d'Oc, France 12%**

Zesty Sauvignon Blanc with refreshing flavours of grapefruit & lemon barley

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

### **Pinot Grigio, Novita - Venezie, Italy 12%**

Vibrant, tangy freshness with hints of pear & citrus

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

## RED WINES

### **Merlot, Terre du Soleil - Languedoc-Rousillon France 13.5%**

An easy drinking merlot with soft plummy fruit & a touch of redcurrant.

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

### **Malbec, El Camino, Mendoza Argentina 13.5%**

Well-balanced with aromas of plum jam. A fresh juicy palate with a rich smoky finish

**- A perfect pairing with the steak focaccia**

- 175ml **6.25** 125ml **4.95** 75cl bottle **19.95**

## ROSE WINE

### **Pinot Grigio Blush, Novita - Venezie, Italy 12%**

Off-dry & fruity with aromas of strawberries & ripe cherries

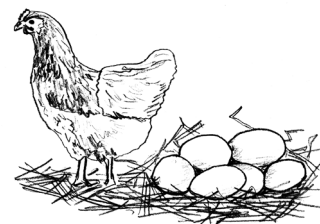
- 175ml **6.15** 125ml **4.85** 75cl bottle **19.25**



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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

NEW

## 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:

- Roast chicken, bacon, lettuce, tomato, garlic & Parmesan mayonnaise **(\*GF) 11.95**
- Prawn & Marie Rose sauce with watercress **(\*GF) 11.75**
- Free range egg salad with spring onion **(V)(\*GF) 10.75**
- Butterbean & roasted garlic hummus, Tracklements tomato & chilli chutney, crispy onions & rocket **(VE) 10.50**

## TOASTED PANINIS

served with dressed salad & Pipers salted crisps

Choose your filling:

- English brie, dry cured bacon & cranberry **11.25**
- Spiced beef with onions, peppers & melted Emmental **11.50**
- Tuna mayonnaise & Cheddar cheese melt **10.95**
- Garlic mushroom & English brie **(V) 10.75**
- 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

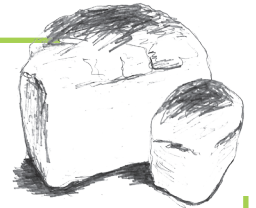
Battered fish fingers, shredded lettuce & homemade tartare sauce, served in local farmhouse bread

### 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

## 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

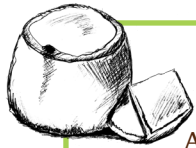
## Local steak & caramelised onion focaccia (\*GF) 17.50

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

## Bangers & mash (GF) 15.25

Farndon Fields glazed pork sausages with smoked cheddar mash, crispy kale & caramelised onion gravy



## 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 local ham, two free range eggs, served with our dressed salad & Farndon Fields chipped potatoes

## Roasted mushroom risotto (GF) (\*VE) 12.95

With celeriac & hazelnut salsa & Old Winchester cheddar

- add free range poached egg 1.25

## 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

## Baked chicken parmo 16.25

Crispy breaded chicken, tomato & basil sauce & melted mozzarella, served with Farndon Fields chipped potatoes & salad

- add dry cured bacon 2.00

## Haddock goujons with tartare sauce 13.25

Served with a dressed side salad

- add Farndon Fields chipped potatoes 4.25

## 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

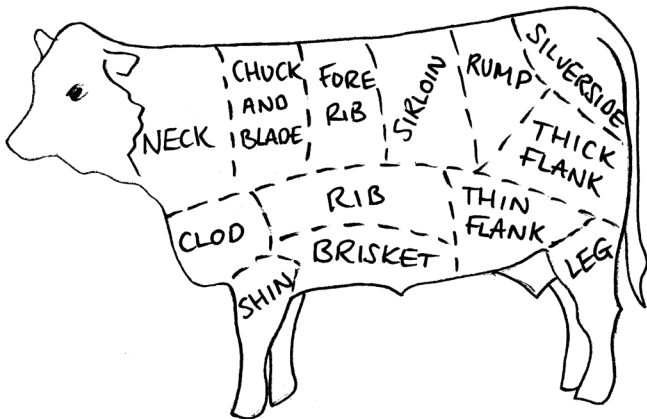
Flat mushrooms in a herby breadcrumb with a mushroom & garlic mayonnaise, shredded lettuce, sliced tomato & gherkins, served in a soft brown roll

### Local venison burger 15.95

Smoked applewood cheddar, Tracklements red onion marmalade, baby gem lettuce & sliced tomato served in a soft white 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 & bacon salad (\*GF) 14.75

Lemon & herb marinated chicken, roasted garlic & Parmesan dressing with herby croutons & leaves

### Hot honey halloumi salad (GF) (V) 14.75

Roasted squash, pomegranate, carrot & nigella seed pickle, mixed leaves & mint yoghurt dressing

- add grilled chicken 4.50 dry cured bacon 2.00

### Roasted beetroot salad (GF) (\*VE) 11.25

Served with salted yoghurt, candied walnuts, poached pear, seasonal leaves with a chilli & mint vinaigrette

- add grilled chicken 4.50

- add hot honey grilled halloumi 3.95

- add dry cured bacon 2.00

## 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

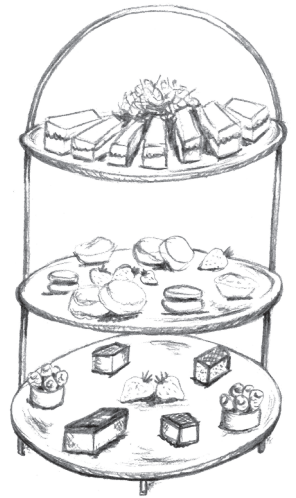
**21.95 per person**

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

## **Farndon Fields treacle tart (V) 6.95**

Served warm with crème fraîche, spiced damson jam & caramelised oat crumble



## **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**

## **Noel's locally made ice cream (V)(GF)**

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



Won our first award; The NFU award



Our team increased to 30 members

**2005**

Extension to the farm shop

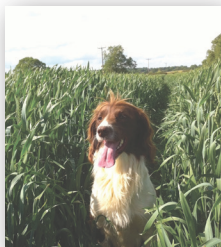


**2008**

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



**2012**

Kevin won Local Food Farmer of the Year

**2014**  
Our new look!



**2015**

The Farmer's Kitchen extension was built



Pygmy goats Pip, Squeak & Wilfred moved in



**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



**2018**

NEW Deli & Butchery counters in the farm shop

**2020**



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



**2022**

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

**2021**



Our pumpkin picking event was a great success!

**2023**

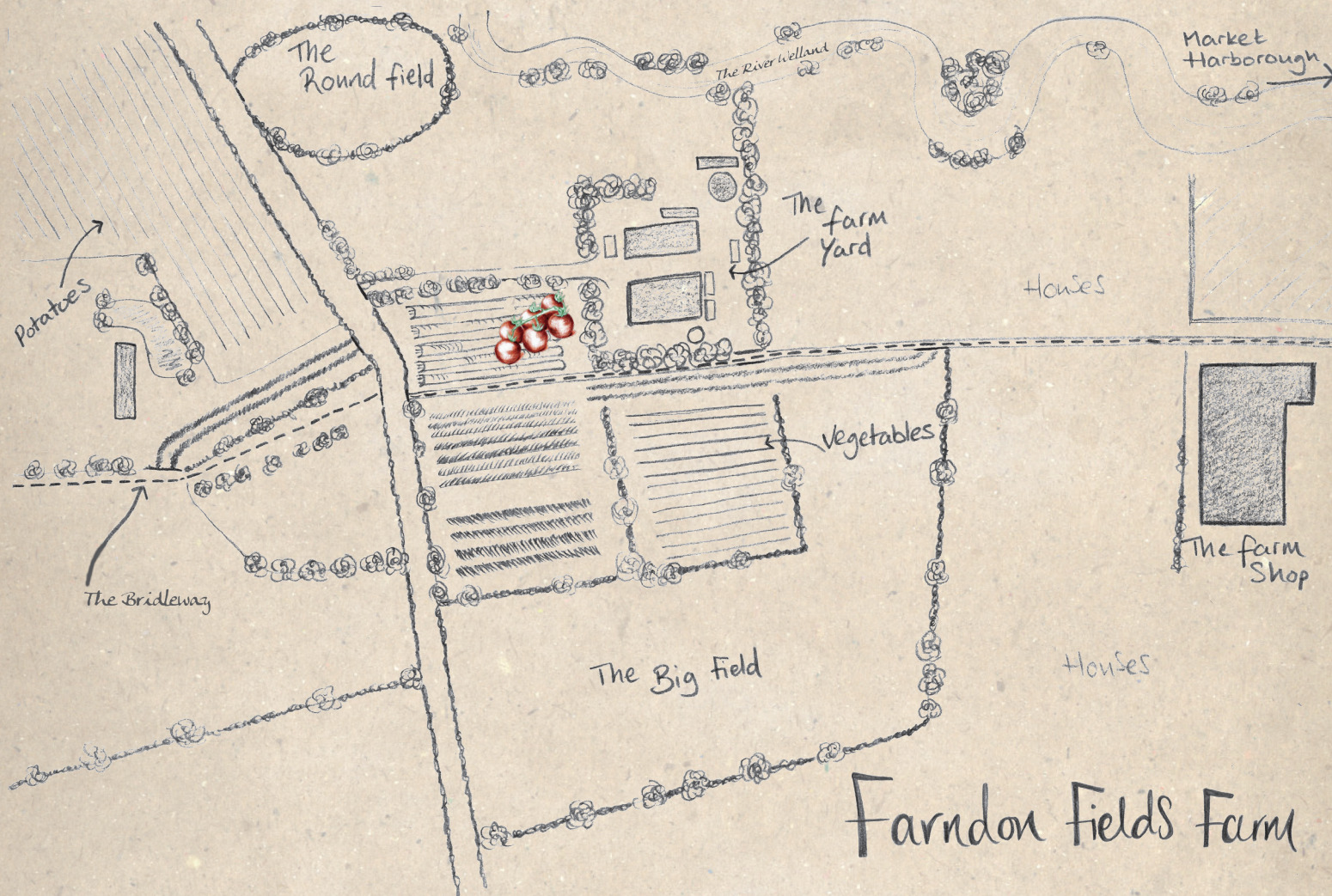
We have welcomed Rare Breed Berkshire pigs to the farm!





# 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!



Follow us on social media:



**Farndon Fields**



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**[www.farndonfields.co.uk](http://www.farndonfields.co.uk)**

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



**Free Wifi**