Welcome

TO THE

FARMER'S ETTCEET

Market Harborough

Autumn Menu

DRINKS

Soya & oat milk available, please ask

COFFEE

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

Americano 3.45/ extra shot 3.95

black, milk or cream

Cappuccino 3.90/ extra shot 4.40

Café latte 3.90/ extra shot 4.40

Iced latte 3.90/ extra shot 4.40

Flat White 3.90/ extra shot 4.40

double shot topped with hot milk in a teacup

Espresso 3.35/ Double Espresso 3.85



SOFT DRINKS

Freshly squeezed orange juice 4.60

Pressed apple juice 4.60

Homemade mixed berry smoothie 4.60

Made with frozen berries,

Manor Farm natural yoghurt & apple juice

Glass of whole milk 2.00

Belvoir Presse sparkling drinks 3.85

Elderflower, Lemonade,

Raspberry Lemonade, Pink Lady Apple

Fentimans Ginger Beer 3.85

Coca Cola / Coke Zero / Diet Coke 3.45

Fever-Tree tonic water 2.95

Harrogate bottled water

still or sparkling

small 2.55, large 3.55

Mocha 3.95

Mug of hot chocolate 3.90

- 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

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

- 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 4.95

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 5.75

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

Lucky Saint Lager - Low alcohol 0.5% 330ml 4.55

Discover biscuity malts & a smooth, citrus hop finish

Saxby's Medium Lightly Sparkling Cider 5% 500ml 5.75

This is an easy drinking cider from Northamptonshire

- Pairs well with The Ploughman's lunch

Saxby's Plum Cider 3.8% 500ml 5.75

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 **8.75** 75cl bottle **21.95**

Breakfast Mimosa 6.3%

Favola Prosecco mixed with freshly squeezed orange juice

- 175ml glass **7.75**

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**



BREAKFAST

Available to order until 11:45am



Poached eggs & smashed avocado (V)(*GF) 9.75

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 (HG) 1.25

Spicy butterbean shakshuka (VE)(*GF) 9.75

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 (HG) 1.25

Eggs benedict (GF*) 10.95

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 (HG) 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 (HG) 1.25

THE FARMER'S BREAKFAST

The Farmer's Breakfast (*GF) (HG) 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) (HG) 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 **10.75**
- Blueberry pancakes with a blueberry compote & Manor Farm natural yoghurt **(V) 9.95**

Scrambled egg, cheese & chive toasted bagel (V) 8.95

Free range scrambled eggs with chopped chives and melted cheese served in a toasted bagel

- add dry cured bacon 2.00

Marmite & mature cheddar cheese rarebit (V) 11.75

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

- add free range poached egg 1.25

Mushrooms on toast (V)(*VE)(*GF) 9.75

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

If you have any allergies, dietary requirements or would like to know more about the ingredient's we use, please talk to a member of our team before ordering. Our food is handmade in a kitchen which handles nuts.

(HG) = contains homegrown ingredients (V) = vegetarian (VE) = vegan (GF) = gluten free (*GF) = can be made gluten free, please ask (*VE) = can be made vegan, please ask

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) 11.75
- Prawn & Marie Rose sauce with watercress (*GF) 11.50
- Free range egg salad with spring onion (V)(*GF) 10.50
- Butterbean & roasted garlic hummus, Tracklements tomato & chilli chutney, crispy onions & rocket (VE) 10.25

TOASTED PANINIS

served with dressed salad & Pipers salted crisps Choose your filling:

- English brie, dry cured bacon & cranberry 10.95
- Spiced beef with onions, peppers & melted Emmental **11.25**
- Tuna mayonnaise & Cheddar cheese melt 10.75
- Garlic mushroom & English brie (V) 10.50
- add Farndon Fields chipped potatoes (HG) 3.95
- add smoked paprika wedges (HG) 3.95
- add homemade coleslaw (HG) 2.50

THE FARMER'S FAVOURITES

Fish Finger Sandwich 12.25

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

Three Cheese Toastie (V) 10.75

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 (HG) 3.95 - add smoked paprika wedges (HG) 3.95 - add homemade coleslaw (HG) 2.50

BAKED POTATOES

Farndon Fields baked potato served with dressed salad (HG)

Choose your topping:

- Beef chilli with crème fraîche (GF) 11.25
- Prawns in Marie Rose sauce (GF) 11.75
- Tuna mayonnaise (GF) 10.75
- Baked beans & Cheddar cheese (V)(GF) 10.50
- Spicy bean cassoulet & spring onion (VE)(GF) 10.75
- add grilled chicken 4.50

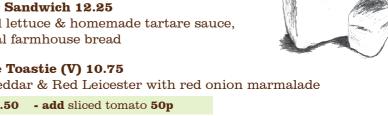
EXTRAS

- Farndon Fields chipped potatoes (HG) 3.95
- Smoked paprika wedges (HG) 3.95
- Farndon Fields chipped potatoes with cheese & freshly chopped chilli (HG) 4.65
- Hot honey grilled halloumi 5.95
- Homemade coleslaw (HG) 2.50
- Smashed avocado 3.95
- Side salad 3.95

all extras can be made gluten free

If you have any allergies, dietary requirements or would like to know more about the ingredients we use, please talk to a member of our team before ordering. Our food is handmade in a kitchen which handles nuts.

 (\mathbf{HG}) = contains homogrown ingredients (\mathbf{V}) = vegetarian (\mathbf{VE}) = vegan (\mathbf{GF}) = gluten free (*GF) = can be made gluten free, please ask (*VE) = can be made vegan, please ask



FARMER'S LUNCH

Served from 12pm

Take a look at today's specials board!

Beer-battered fish & Farndon Fields chips (HG) 15.95

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

Quiche of the day 12.95

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

- add Farndon Fields chipped potatoes (HG) 3.95
- add homemade coleslaw (HG) 2.50

Local steak & caramelised onion focaccia (*GF) (HG) 17.25

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) (HG) 14.95

NEW

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

THE PLOUGHMAN'S LUNCH

(HG) 15.75

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) (HG) 13.25

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

Farndon Fields squash casarecce pasta (*VE) (HG) 12.95

NEW

Roasted squash and black kale casarecce with toasted seeds & Old Winchester cheddar

Marmite & mature cheddar cheese rarebit (V) 11.75

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

- add free range poached egg 1.25

Pan roasted salmon (GF) (HG) 15.95

NEW

Served with a tarragon, leek & white bean stew with pickled lemon

- add dry cured bacon 2.00

Baked chicken parmo (HG) 15.95

NEW

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 12.95

Served with a dressed side salad

- add Farndon Fields chipped potatoes (HG) 3.95

Eggs benedict (*GF) 10.95

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

If you have any allergies, dietary requirements or would like to know more about the ingredients we use, please talk to a member of our team before ordering. Our food is handmade in a kitchen which handles nuts.

(HG) = contains homegrown ingredients (V) = vegetarian (VE) = vegan (GF) = gluten free (*GF) = can be made gluten free, please ask (*VE) = can be made vegan, please ask

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 (HG) 15.50

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

Buttermilk fried chicken burger (HG) 15.25

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

Crispy mushroom burger (VE) (HG) 13.95

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 Stilton 2.50

Emmental 2.00

hot honey grilled halloumi 3.95

SALADS

Grilled chicken & bacon salad (*GF) 14.50

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

Hot honey halloumi salad (GF) (V) 14.50

Roasted & raw courgette, mint, pomegranate, mixed leaves & mint yoghurt dressing

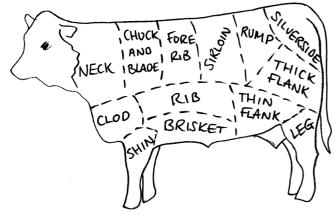
- add grilled chicken 4.50 dry cured bacon 2.00

Roasted beetroot salad (GF) (*VE) (HG) 10.95

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



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

EXTRAS

- Farndon Fields chipped potatoes (HG) 3.95
- Smoked paprika wedges (HG) 3.95
- Farndon Fields chipped potatoes with cheese & freshly chopped chilli **(HG) 4.65**
- Hot honey grilled halloumi 5.95
- Homemade coleslaw (HG) 2.50
- Smashed avocado 3.95
- Side salad 3.95

all extras can be made gluten free



AFTERNOON TEA

Served from 2pm

21.50 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 8.75 75cl bottle 21.95



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) (HG) 6.95 NEW

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 4.25
- with clotted cream & strawberry jam 5.50
- with Cottage Delight apple chutney 4.75

Locally made gluten free scone (GF)(V)

- with butter **4.75**
- with clotted cream & strawberry jam 5.95

Farndon Fields homemade cakes (V) 4.95

Choose a slice from today's selection

Hambleton Bakery toasted teacake (V) 4.25

Served with butter & a choice of:

- strawberry jam
- marmalade
- Marmite



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



The farm shop extended to add a

store room to the

back of the garage

door



First potatoes harvested and sold from the



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



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



Goats moved into car park paddock

1998

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

2000

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



Our team increased to 30 members





Extension to the farm shop



2008 Won FARMA Farm Retailer of the Year award!





Poppy the Springer Spaniel joined the farm team



2012



2014 Our new look!



2012 Kevin won Local Food Farmer of the Year





The Farmer's Kitchen extension was built





Pygmy goats Pip, Squeak & Wilfred moved in

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



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



Tinker & Daisy the Cocker Spaniels joined the team



We built brand new table top strawberry tunnels on the farm



2020

2018

NEW Deli & Butchery counters in the farm shop



of the

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



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



@farndonfields





www.farndonfields.co.uk

