

DRINKS



COFFEE

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

Americano3.40/ extra shot3.90black, milk or cream

- Cappuccino 3.85/ extra shot 4.35
- Café latte 3.85/ extra shot 4.35
- Iced latte 3.85/ extra shot 4.35

Flat White 3.85/ extra shot 4.35

double shot topped with hot milk in a teacup

Espresso 3.30/ Double Espresso 3.80



SOFT DRINKS

Freshly squeezed orange juice 4.50

Pressed apple juice 4.50

Homemade mixed berry smoothie 4.50

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

Glass of whole milk 2.00

Belvoir Presse sparkling drinks 3.75 Elderflower, Lemonade, Raspberry Lemonade, Pink Lady Apple

Fentimans Ginger Beer 3.75

Coca Cola / Coke Zero / Diet Coke 3.35

Fever-Tree tonic water 2.95

Harrogate bottled water still or sparkling small 2.45, large 3.45 Mocha 3.95

Mug of hot chocolate 3.85

- add whipped cream, marshmallows & flake $\bf 75p$

Add a shot of flavour 60p 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 3.25

- 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

 CO^2 Decaffeination is chemical free, ensuring the tea retains more of it's natural properties





BEERS & CIDERS

Braybrooke Helles Lager

4.2% 330ml 4.95 Bravbrooke Beer Co's take on a traditional Baravian 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

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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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





BREAKFAST

Available to order until 11:45am



Poached eggs & smashed avocado (V)(*GF) 9.50

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) 9.50

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*) 10.75

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) 13.50

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) 11.95

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 **10.45**
- Blueberry pancakes with a blueberry compote & Manor Farm natural yoghurt **(V) 9.65**

Bacon & cheese sourdough flatbread 8.25

Toasted sourdough flatbread with Cheshire Smokehouse smoked streaky bacon and Emmental cheese, served with either brown or tomato sauce - add hash browns 1.25

Marmite & mature cheddar cheese NEW rarebit (V) 11.50



Winchester cheddar

- add free range poached egg 1.25

Mushrooms on toast (V)(*VE)(*GF) 9.50

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) 11.50
- Prawn & Marie Rose sauce with watercress (*GF) 11.25
- Free range egg salad with spring onion $(V)(*GF) \ 10.25$
- Butterbean & roasted garlic hummus, Tracklements
- tomato & chilli chutney, crispy onions & rocket (VE) 9.95

TOASTED PANINIS

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

- English brie, dry cured bacon & cranberry 10.75
- Spiced beef with onions, peppers & melted **NEW** Emmental **10.95**
- Tuna mayonnaise & Cheddar cheese melt $\ 10.50$
- Garlic mushroom & English brie (V) 10.25
- add Farndon Fields chipped potatoes 3.95
- add smoked paprika wedges ~3.95
- add homemade coleslaw $\ \mathbf{2.50}$

THE FARMER'S FAVOURITES



Fish Finger Sandwich 11.95

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

Three Cheese Toastie (V) 10.50

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 3.95 - add smoked paprika wedges 3.95 - add homemade coleslaw 2.50

BAKED POTATOES

Farndon Fields baked potato served with dressed salad

Choose your topping:

- Beef chilli with crème fraîche (GF) 10.95
- Prawns in Marie Rose sauce (GF) 11.50
- Tuna mayonnaise (GF) 10.50
- Baked beans & Cheddar cheese (V)(GF) 10.25
- Spicy bean cassoulet & spring onion (VE)(GF) 10.50
- add grilled chicken 4.50

EXTRAS

- Farndon Fields chipped potatoes 3.95
- Smoked paprika wedges 3.95
- Farndon Fields chipped potatoes with cheese & freshly chopped chilli **4.65**
- Hot honey grilled halloumi 5.95
- Homemade coleslaw 2.50
- Smashed avocado 3.95
- all extras can be made gluten free

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







NEW

Served from 12pm

Beer-battered fish & Farndon Fields chips 15.95

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

Quiche of the day 12.75

Homemade quiche of the day served with a dressed side salad, please ask for today's filling - add Farndon Fields chipped potatoes **3.95**

- add homemade coleslaw 2.50

Local steak & caramelised onion focaccia (*GF) 16.75

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

- add a sauce creamy peppercorn or bearnaise 2.50

Pork sausage, tomato & fennel ragu 14.95

With cassarecce pasta, Old Winchester cheddar, topped with parsley & lemon



15.50

A wedge of pork pie, sliced local ham, Colston Bassett Stilton, Red Leicester, pickled onion, cornichons, homemade coleslaw, soft boiled free range egg, Tracklementa piccolilli, Dinera celted origne & a Hembleton Bellow bread roll

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

*Vegetarian option available

NEW

NEW

Ham, eggs & Farndon Fields chips (*GF) 12.95

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

Grilled pork loin (GF) 13.95

With sweet & sour peppers & Farndon Fields chipped potatoes - add hot honey grilled halloumi **3.95**

Marmite & mature cheddar cheese rarebit (V) 11.50

On sourdough crumpets with watercress & Old Winchester cheddar

- add free range poached egg $\ 1.25$

Grilled mackerel salad (GF) 13.95

NEW

With beetroot & baby potato salad, lovage & walnut pesto

Haddock goujons with tartare sauce 12.50

Served with a dressed side salad

- add Farndon Fields chipped potatoes 3.95

Eggs benedict (*GF) 10.75

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 14.95

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

Buttermilk fried chicken burger 14.95

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

Crispy mushroom burger (VE) 13.50

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) 13.95

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

NEW Hot honey halloumi salad (GF) (V) 13.95

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

- add grilled chicken 4.50 dry cured bacon 2.00

Pan fried salmon Nicoise salad (GF) 15.75

Free range soft boiled egg, black olives, fine beans, sun blushed tomatoes, gem lettuce & mustard vinaigrette

- add smashed avocado 3.95

Panzanella salad (V) (*VE) 13.95

NEW

British tomatoes, fresh basil, torn bread, roasted garlic, rapeseed oil & preserved wild garlic vinegar topped with Burrata - add grilled chicken 4.50 smashed avocado 3.95

EXTRAS

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

all extras can be made gluten free

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All of our meat is sourced from our

own butchers at Farndon Fields

IFCK crod BRISKET



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

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

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



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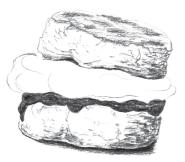


SOMETHING SWEET

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

Strawberry & Lemon Curd Eton Mess (GF) (V) 6.50 With meringue, English strawberries & vanilla cream





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 $~\mathbf{5.95}$

Farndon Fields homemade cakes (V) 4.95 Choose a slice from today's selection

Hambleton Bakery toasted teacake (V) 4.25

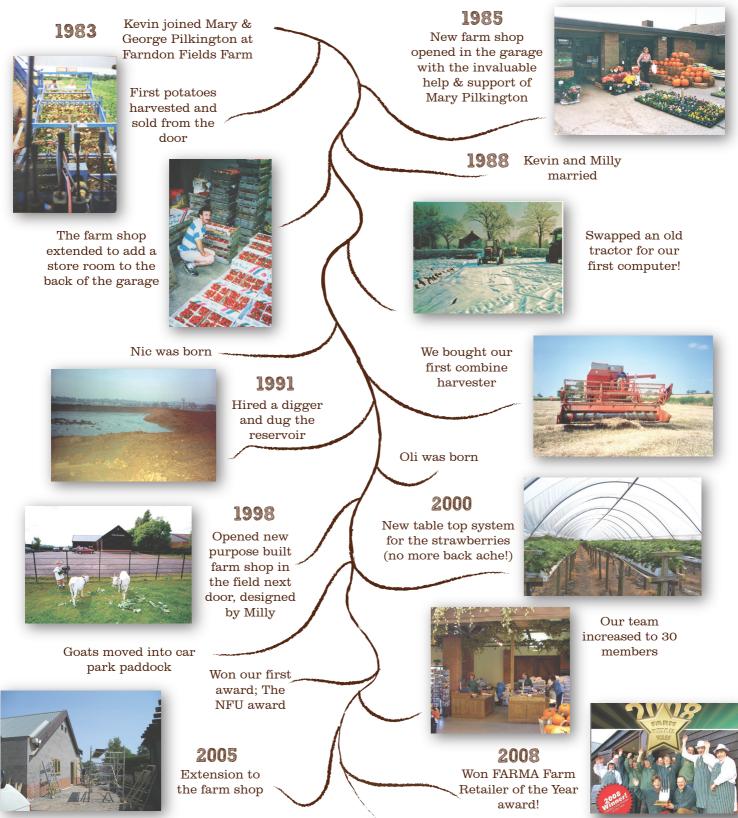
- Served with butter & a choice of:
- strawberry jam
- marmalade
- Marmite

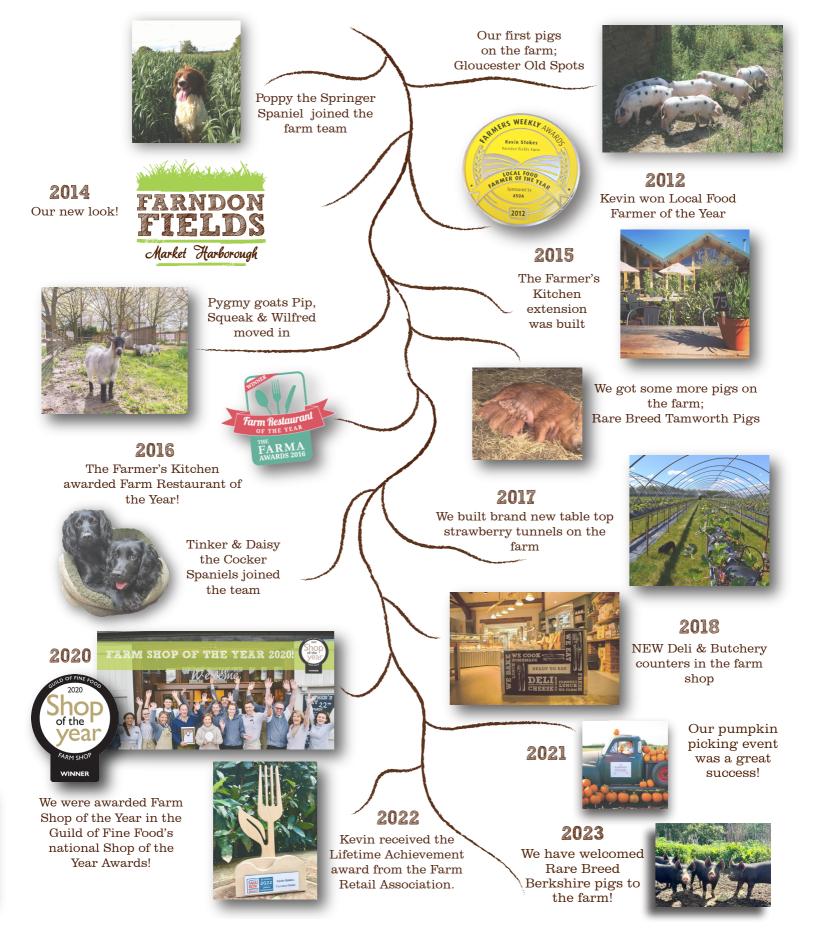


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40+ years of Farndon Fields!

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...

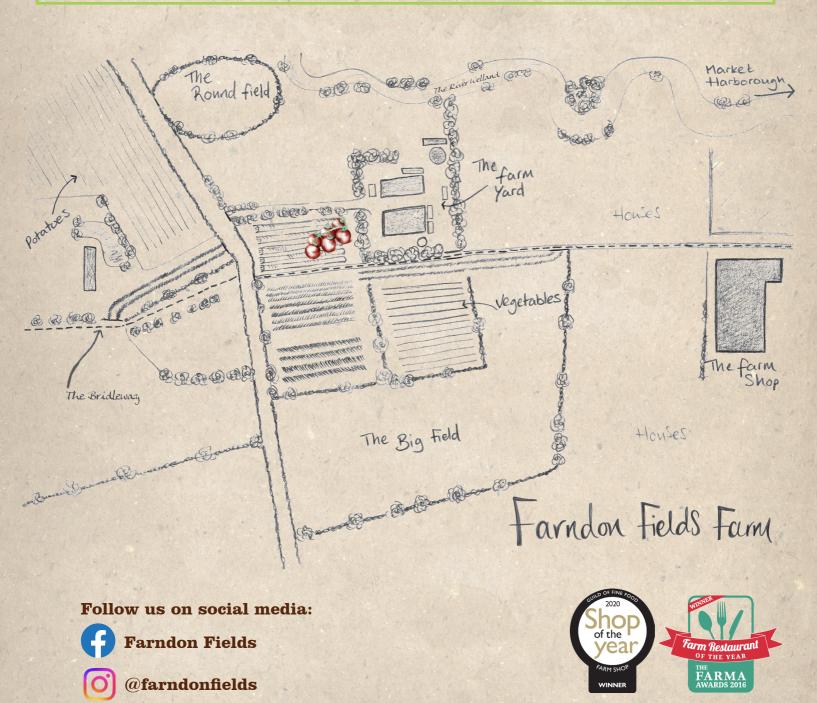




SIGN UP TO OUR NEWSLETTER

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www.farndonfields.co.uk

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