



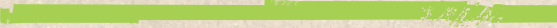
Welcome

TO THE

**FARMER'S
KITCHEN**



Market Harborough



Summer 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

Espresso 3.40/ Double Espresso 3.90

Flat white 4.00/ extra shot 4.50

double shot topped with hot milk in a teacup

Mocha 3.95

Mug of hot chocolate 3.95

- add whipped cream, marshmallows & flake 75p

Add a shot of flavour 75p

Cinnamon, vanilla, amaretto 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, amaretto,
sticky toffee, salted pistachio

SOFT DRINKS

Mango milkshake 4.75

Summer Berries milkshake 4.75

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

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

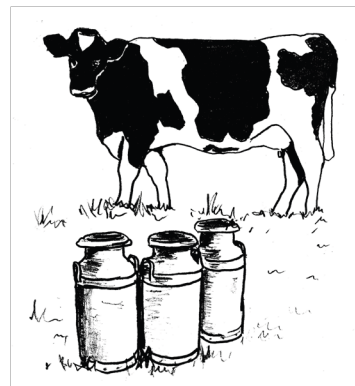
Grown high up in the Yunnan Province of China, a
fresh grassy green tea

- 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 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, 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

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

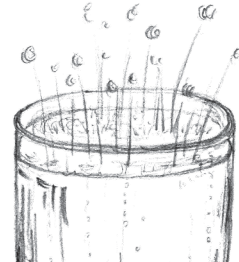
ROSE WINE

Pinot Grigio Blush, Bardolino,

Italy 11%

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

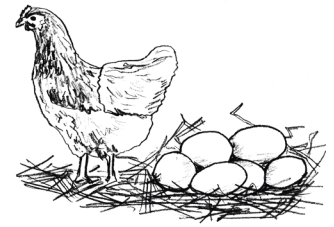
- 175ml 6.15 125ml 4.85 75cl bottle 19.25



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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 3.95 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, home-cooked 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 2.95



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:

- Coronation chicken salad (*GF) 11.75
- 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 **NEW**

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
- Grilled Farndon Fields courgettes, sundried tomato pesto & Mozzarella (V) 11.25 **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 bavette steak, balsamic caramelised onions & rocket served on Garage Bakehouse focaccia, with Farndon Fields chipped potatoes

- add creamy peppercorn, bearnaise or curry sauce **2.95**

Spiced lamb flatbread **15.50**

NEW

Harissa tomato sauce, roasted peppers, marinated artichokes & Graceburn Feta

- add Farndon Fields chipped potatoes **4.25**

- add smoked paprika wedges **4.25**

THE PLOUGHMAN'S LUNCH

15.95

A wedge of pork pie, sliced home-cooked 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

English pea & broad bean orecchiette (*VE) **11.50**

with mint, dill & lemon

NEW

- add grilled chicken **4.50**

- add dry cured bacon **2.00**

- 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**

Crispy fried whitebait **8.50**

NEW

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, home-cooked 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

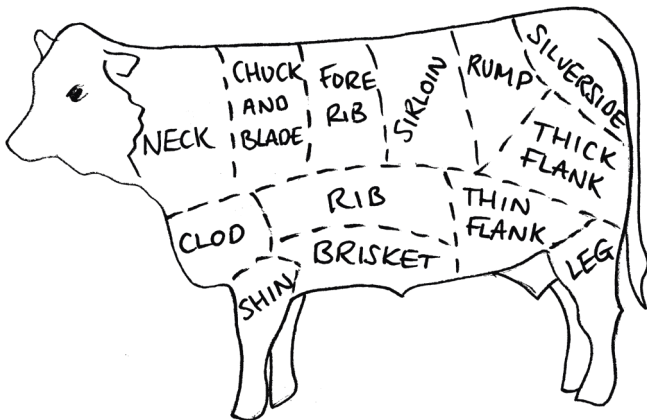
Chorizo spiced pork burger 15.50

NEW

Salted yogurt, chilli jam, shredded 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	2.00



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

Hot honey halloumi salad (GF) (V) 14.75

Shaved fennel, chilli, orange, dill, mint & bitter leaf salad with extra virgin olive oil

- add grilled chicken 4.50 dry cured bacon 2.00

Salmon Nicoise salad (GF) 15.95

Grilled salmon fillet, free range soft boiled egg, Farndon Fields home grown fine beans, cherry tomatoes, black olives, baby gem lettuce & baby potatoes served with our house dressing

- 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

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

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 egg custard tart (V) 6.95

Topped with nutmeg & served with rhubarb compote & caramelised white chocolate

-add pistachio ice cream 2.15



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, 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

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!

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



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

Won our first award; The NFU award



2005

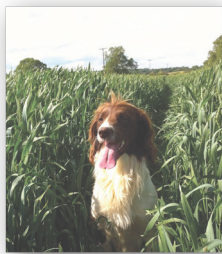
Extension to the farm shop



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



Tinker & Daisy the Cocker Spaniels joined the team

2017
We built brand new table top strawberry tunnels on the farm



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



2022
Kevin received the Lifetime Achievement award from the Farm Retail Association.

2021
We have welcomed Rare Breed Berkshire pigs to the farm!

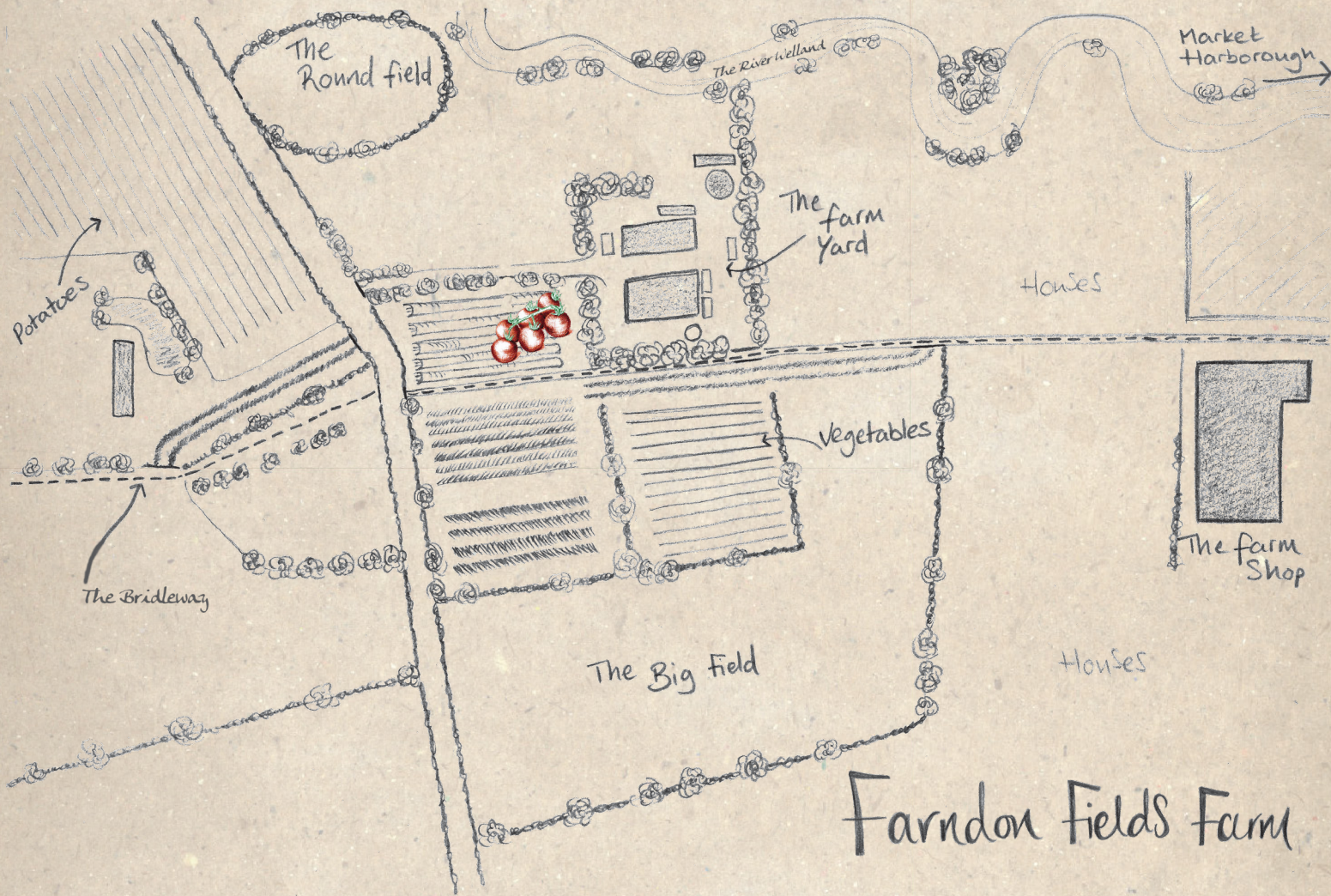


Our pumpkin picking event was a great success!



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:



www.farndonfields.co.uk

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

