



*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** 3.20/ extra shot 3.70  
black, milk or cream

**Cappuccino** 3.50/ extra shot 4.00

**Café latte** 3.50/ extra shot 4.00

**Iced latte** 3.50/ extra shot 4.00

**Flat White** 3.50/ extra shot 4.00  
double shot topped with hot milk in a teacup

**Espresso** 3.10 / **Double Espresso** 3.60

**Mocha** 3.60

**Mug of hot chocolate** 3.50

- add whipped cream, marshmallows & flake 50p

**Add a shot of flavour** 60p

Cinnamon, vanilla, amaretto or caramel

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



## SOFT DRINKS

**Freshly squeezed orange juice** 4.15

**Pressed apple juice** 4.15

**Homemade mixed berry smoothie** 4.15

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

**Glass of Kingarth Farm Dairy whole milk** 2.00

**Belvoir Presse sparkling drinks** 3.45

Elderflower, Lemonade,  
Raspberry Lemonade, Pink Lady Apple

**Fentimans Ginger Beer** 3.45

**Coca Cola / Diet Coke** 3.25

**Fever-Tree tonic water** 2.75

**Swithland bottled water**

still or sparkling

**small 2.25, large 3.25**

## THE BREW TEA Co

**Proper loose leaf tea**

**All teas 2.95**

**- 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 it's natural properties



**Our milk is freshly  
produced just ten miles  
away by Kingarth Farm  
Dairy & their herd of  
pedigree Holstein cows.  
Also available in our milk  
vending machine in the  
Farm Shop!**

# DRINKS

## BEERS & CIDERS

### Braybrooke Helles Lager

**4.2% 330ml 4.95**

Braybrooke 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 5.65**

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

### Lucky Saint Lager - Low alcohol

**0.5% 330ml 4.45**

Discover biscuity malts & a smooth, citrus hop finish

### Saxby's Medium Lightly Sparkling Cider

**5% 500ml 5.65**

This is an easy drinking cider from Northamptonshire

**- Pairs well with The Ploughman's lunch**

### Saxby's Plum Cider

**3.8% 500ml 5.65**

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 **8.55** 75cl bottle **20.25**

### Breakfast Mimosa 6.3%

Favola Prosecco mixed with freshly squeezed orange juice

- 175ml glass **7.55**

## WHITE WINES

### Sauvignon Blanc, Terre du Soleil - Pays d'Oc, France 12%

Zesty Sauvignon Blanc with refreshing flavours of grapefruit & lemon barley

- 175ml **5.60** 125ml **4.40** 75cl bottle **17.95**

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

Vibrant, tangy freshness with hints of pear & citrus

- 175ml **5.60** 125ml **4.40** 75cl bottle **17.95**

## RED WINES

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

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

- 175ml **5.60** 125ml **4.40** 75cl bottle **17.95**

### 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 ciabatta**

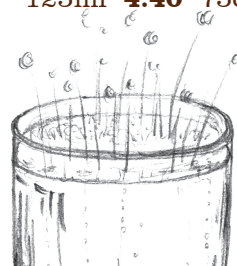
- 175ml **5.60** 125ml **4.40** 75cl bottle **17.95**

## ROSE WINE

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

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

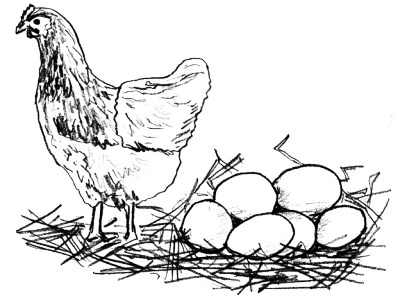
- 175ml **5.60** 125ml **4.40** 75cl bottle **17.95**



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# BREAKFAST

Served until 12pm



## Poached eggs & smashed avocado (V)(\*GF) 8.75

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

- add dry cured bacon 2.00

## Spicy butterbean shakshuka (VE)(\*GF) 8.75

A spicy tomato sauce topped with spring onion & toasted seeds, served with a slice of Hambleton Bakery sourdough

- add free range poached egg 1.25

- add smashed avocado 3.95

## Eggs benedict 9.95

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

### Choose your topping:

- Traditional hollandaise sauce

- Spicy hollandaise sauce

- add smashed avocado 3.95

## Smoked salmon & scrambled eggs (\*GF) 12.25

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

- add smashed avocado 3.95

## THE FARMER'S BREAKFAST

### The Farmer's Breakfast (\*GF) 12.25

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) 10.50

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 grilled halloumi 3.95

## Stack of buttermilk pancakes

### Choose your topping:

- Fluffy pancakes with Cheshire Smokehouse dry cured bacon & organic maple syrup 9.50

- Blueberry pancakes with a blueberry compote & Manor Farm natural yoghurt (V) 8.75

## Sausage & cheese breakfast muffin 9.50

A Hambleton Bakery English muffin with sausage patties & Emmental cheese

- add dry cured bacon 2.00

## Mushrooms on toast (V)(\*VE)(\*GF) 8.25

Sautéed cup mushrooms with garlic, parsley & crème fraiche on Hambleton Bakery sourdough

- add free range poached egg 1.25

- add Stilton 2.50

- add peppercorn sauce 1.75

## Breakfast sandwich (\*GF) 6.50

Choose from:

- Farndon Fields pork sausage

- Dry cured bacon

- Free range fried egg



## Try a breakfast mimosa!

Prosecco topped with freshly squeezed orange juice 7.55

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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) 10.45**
- Prawn & Marie Rose sauce with watercress **(\*GF) 9.45**
- Beetroot hummus, horseradish mayo & rocket **(VE) 9.45**
- Free range egg salad, spring onion & salad cream **(V)(\*GF) 9.45**

## TOASTED PANINIS

served with dressed salad & Pipers salted crisps

### Choose your filling:

- Goats cheese & onion marmalade **(V) 9.45**
- Brie de Meaux, dry cured bacon & cranberry **9.95**
- Tuna mayonnaise & Cheddar cheese melt **9.45**
- Mozzarella, rocket & sundried tomato pesto **(V) 9.45**

- add Suffolk Salami Co chorizo slices **2.50**

- add sliced local ham **2.50**

- add Farndon Fields chipped potatoes **3.45** - add smoked paprika wedges **3.45** - add homemade coleslaw **2.50**

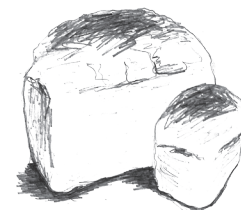
## FISH FINGER SANDWICH

9.50

Open sandwich with battered fish fingers, shredded lettuce & homemade tartare sauce, served on Hambleton Bakery sourdough bread

- add Farndon Fields chipped potatoes **3.45**

- add smoked paprika wedges **3.45**



## BAKED POTATOES

All baked potatoes **9.45**

Farndon Fields baked potato served with dressed salad

### Choose your topping:

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



## EXTRAS

- Farndon Fields chipped potatoes **3.45**
- Smoked paprika wedges **3.45**
- Farndon Fields chipped potatoes with cheese & freshly chopped chilli **3.95**
- Grilled halloumi with sweet chilli glaze **3.95**
- Homemade coleslaw **2.50**
- Smashed avocado **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 12.95

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

## Bangers & mash (\*GF) 11.95

Farndon Fields pork sausages with herby Farndon Fields mash potatoes, onion gravy & crispy onions

## Haddock goujons with tartare sauce 10.50

Served with a dressed side salad

- add Farndon Fields chipped potatoes 3.45

## Ham, eggs & Farndon Fields chips (\*GF) 10.95

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

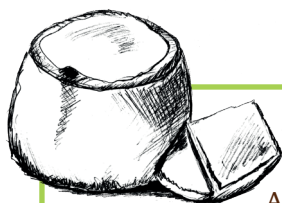
## Braised beef stew (GF) 12.50 **NEW**

Red wine braised beef stew with roasted root vegetables & herby mashed potatoes

## Local steak ciabatta (\*GF) 15.50

Seared sirloin steak, balsamic caramelised onions, Hambleton Bakery ciabatta roll, Farndon Fields chipped potatoes, dressed salad

- add a sauce creamy peppercorn or bearnaise 1.75



## THE PLOUGHMAN'S LUNCH

14.95

A wedge of pork pie, sliced local ham, Long Clawson Stilton, Red Leicester, pickled onion, cornichons, homemade coleslaw, soft boiled free range egg, Cottage Delight apple chutney, Pipers salted crisps & a Hambleton Bakery bread roll

## Farndon Fields Squash & sage risotto (VE) 10.95

Squash & sage risotto with roasted squash wedges

- add chicken 4.50 bacon 2.00

## Quiche of the day 10.95

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

- add Farndon Fields chipped potatoes 3.45

- add homemade coleslaw 2.50

## Eggs benedict 9.95

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

Choose your sauce:

- 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 12.95

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

### Buttermilk fried chicken burger 12.95

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

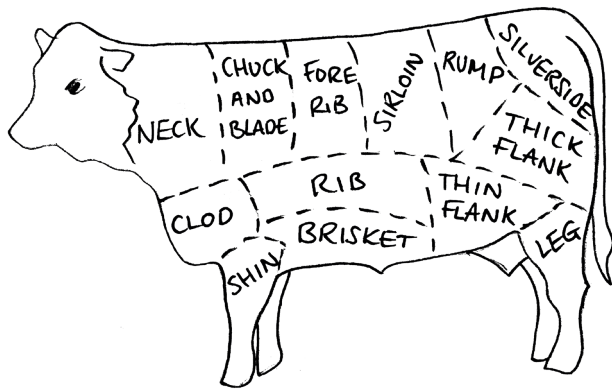
### Crispy mushroom burger (VE) 11.50 **NEW**

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  
grilled Halloumi 3.95



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

## SALADS

### Grilled chicken & bacon salad (\*GF) 12.95

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

### Sweet chilli grilled halloumi salad (V) 11.45

Pickled red onion, sundried tomato, mixed leaves, garlic & herb dressing

- add chicken 4.50    bacon 2.00    smashed avocado 3.95

### Beetroot salad (V) 10.95

Warm roasted beetroot salad, caramelised walnuts, pear, blue cheese dressing & leaves

- add chicken 4.50    bacon 2.00

## EXTRAS

- Farndon Fields chipped potatoes 3.45
- Smoked paprika wedges 3.45
- Farndon Fields chipped potatoes with cheese & freshly chopped chilli 3.95
- Grilled halloumi with sweet chilli glaze 3.95
- Homemade coleslaw 2.50
- Smashed avocado 3.95

**all extras can be made gluten free**



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# AFTERNOON TEA

Served from 2pm

**20.00 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 & Farndon Fields strawberry jam
- A selection of four of today's homemade desserts



## SAVOURY

- Warm homemade cheese scone with butter & apple chutney
  - Wedge of pork pie
  - Mini quiche
  - Sausage roll
- Black Bomber Cheddar
- Homemade coleslaw

## VEGETARIAN

- Warm homemade cheese scone with butter & apple chutney
- Wensleydale & leek sausage roll
  - Vegetarian scotch egg
- Homemade vegetable quiche
- Black Bomber 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 8.55 75cl bottle 20.25



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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

## **Marmalade bread & butter pudding (V) 6.50**

Served with vanilla ice cream or custard



## **Farndon Fields apple pie (V) 6.50** NEW

Served with vanilla ice cream or custard

## **Farndon Fields raspberry cheesecake 6.50**

Also available at the Deli to take home

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

Choose from: vanilla, strawberry, chocolate, black cherry **(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 **3.75**
- with clotted cream & Farndon Fields strawberry jam **4.95**
- with Cottage Delight apple chutney **4.25**

### **Locally made gluten free scone (GF)(V)**

- with butter **4.25**
- with clotted cream & Farndon Fields strawberry jam **5.45**

### **Farndon Fields homemade cakes (V) 3.75**

Choose a slice from today's selection

### **Hambleton Bakery toasted teacake (V) 3.25**

Served with butter & a choice of:

- strawberry jam
- marmalade
- Marmite



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# 40 years of Farndon Fields!

This year we are celebrating 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

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



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

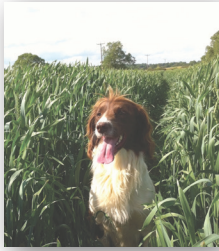


**2008**

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



**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



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!



**2022**

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



**2021**



Our pumpkin picking event was a great success! Keep an eye out for this year's dates!

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

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



**Free Wifi**