



Welcome

TO THE

**FARMER'S
KITCHEN**

Market Harborough

Spring 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 3.20/ 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

- CO² Decaffeinated

CO² Decaffeination is chemical free, ensuring the tea retains more of its 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 - Venezia, 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

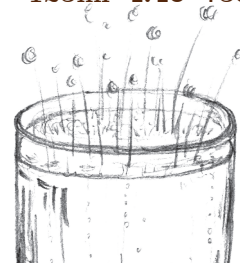
- A perfect pairing with the steak ciabatta
- 175ml 5.60 125ml 4.40 75cl bottle 17.95

ROSE WINE

Pinot Grigio Blush, Novita - Venezia, Italy 12%

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

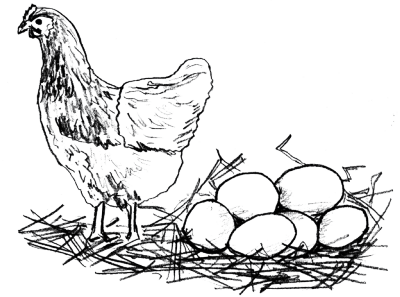
- 175ml 5.60 125ml 4.40 75cl bottle 17.95



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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**
- Coronation cauliflower & rocket **(VE) 9.45** **NEW**
- Free range egg salad, spring onion & salad cream **(V)(*GF) 9.45**

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

TOASTED PANINIS

served with dressed salad & Pipers salted crisps

Choose your filling:

- Brie de Meaux, dry cured bacon & cranberry **9.95**
- Tuna mayonnaise & Cheddar cheese melt **9.45**
- Mozzarella, roasted courgette & basil pesto **(V) 9.45** **NEW**

THE FARMER'S FAVOURITES

Fish Finger Sandwich 10.95

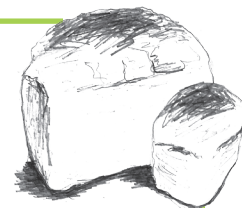
Open sandwich with battered fish fingers, shredded lettuce & homemade tartare sauce, served on Hambleton Bakery sourdough bread

Three Cheese Toastie (V) 9.45 **NEW**

with red onion marmalade

- add sliced local ham **2.50** - add sliced tomato **50p**

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



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 **5.95**
- 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

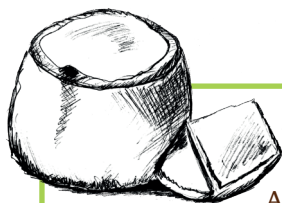
Ham, eggs & Farndon Fields chips (*GF) 10.95

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

Local steak ciabatta (*GF) 15.50

Seared flat iron 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

*Vegetarian option available

Quiche of the day 12.25

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

Pea & spring onion risotto (V) (GF) 12.50 **NEW**

With caramelised goats cheese & toasted hazelnuts

Haddock goujons with tartare sauce 10.50

Served with a dressed side salad

- add Farndon Fields chipped potatoes 3.45

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

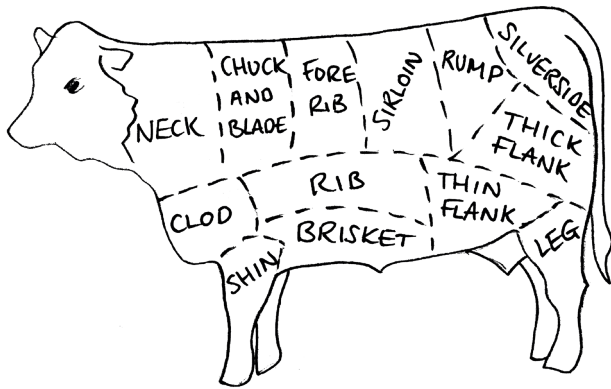
Crispy mushroom burger (VE) 11.50

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

Pan fried salmon Niçoise salad (GF) 14.95 **NEW**

Soft boiled egg, black olives, asparagus, sundried tomatoes, gem lettuce & mustard vinaigrette

Sweet chilli grilled halloumi salad (GF) (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

Giant prawn cocktail salad (*GF) 13.95 **NEW**

With buttered brown bread, cherry tomatoes & lemon wedge

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 5.95
- 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

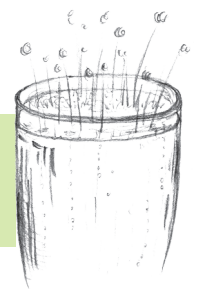
- Warm homemade cheese scone with butter & apple chutney
- Wensleydale & leek sausage roll
 - Vegetarian scotch egg
- Homemade vegetable quiche
- Black Bomber Cheddar
- Homemade coleslaw

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

Served with vanilla ice cream or custard

Vanilla crème brûlée

NEW

Served with a shortbread biscuit (VE) (*GF) 6.50

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

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

2000

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



Goats moved into car park paddock



Won our first award; The NFU award



Our team increased to 30 members

2005

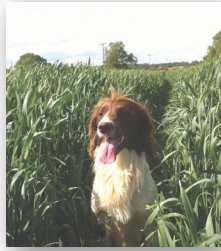
Extension to the farm shop



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



2014
Our new look!



2012
Kevin won Local Food Farmer of the Year

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.



2018

NEW Deli & Butchery counters in the farm shop

2021



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

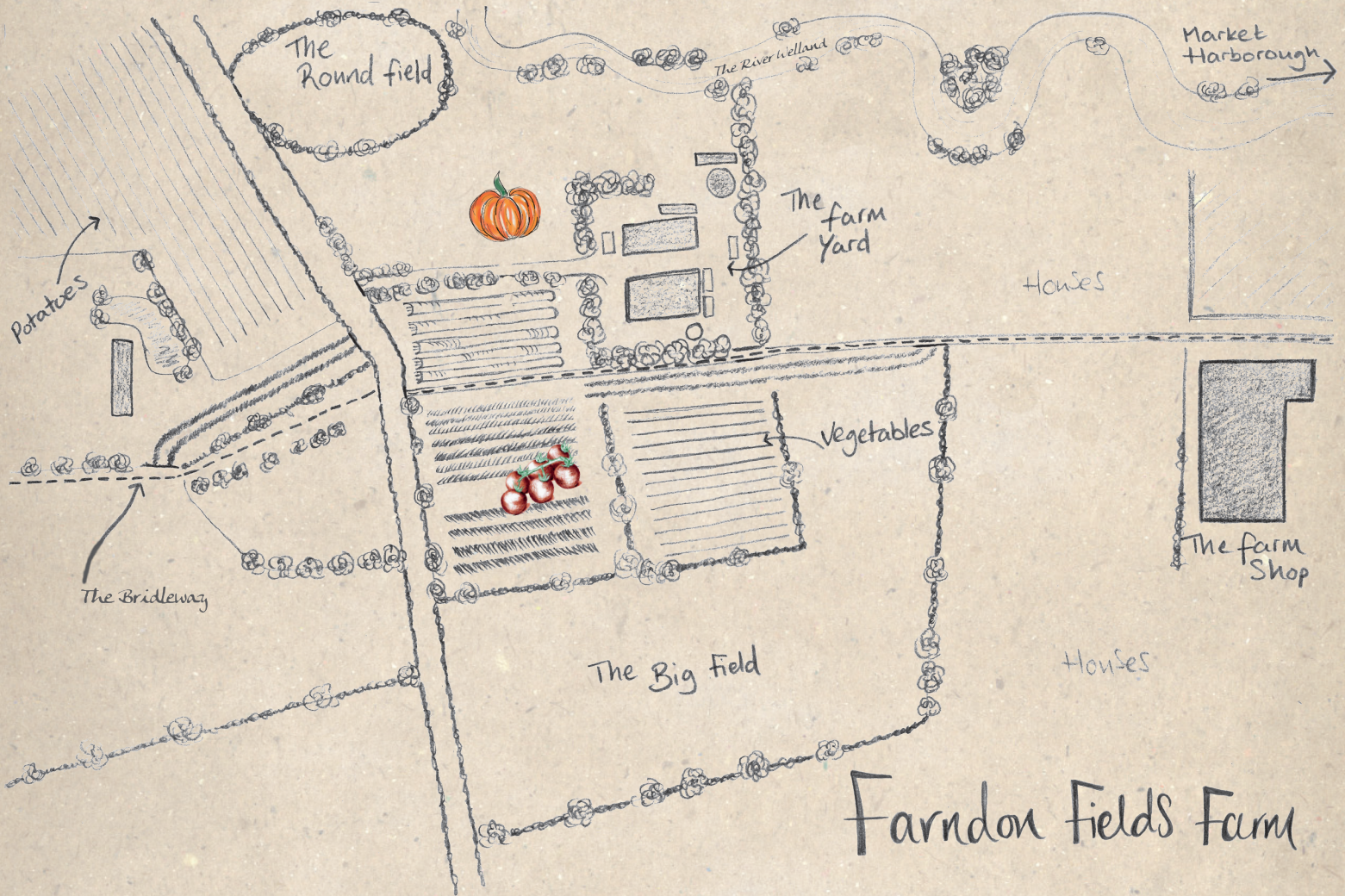
2023

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!



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Farndon Fields



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www.farndonfields.co.uk

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



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