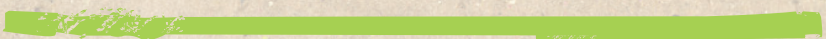




*Welcome*

**TO THE**

**FARMER'S  
KITCHEN**



*Market Harborough*



*Spring Menu*



# DRINKS

## COFFEE



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

- Americano** 3.40/ extra shot 3.90  
black, 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

- Mocha** 3.95
- Mug of hot chocolate** 3.85  
- 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** 4.35
- Pressed apple juice** 4.35
- Homemade mixed berry smoothie** 4.35  
Made with Farndon Fields frozen berries, Manor Farm natural yoghurt & apple juice
- Glass of whole milk** 2.00
- Belvoir Presse sparkling drinks** 3.65  
Elderflower, Lemonade, Raspberry Lemonade, Pink Lady Apple
- Fentimans Ginger Beer** 3.65
- Coca Cola / Coke Zero / Diet Coke** 3.35
- Fever-Tree tonic water** 2.85
- Harrogate bottled water**  
still or sparkling  
small 2.35, large 3.35

## 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**

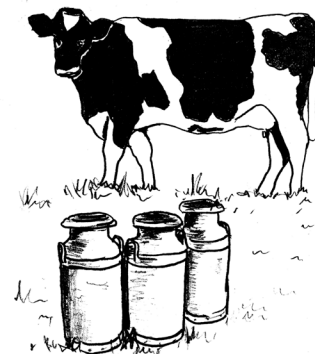
Grown high up in the Yunnan Province of China, a fresh grassy green tea

**- Apple & Blackberry**

A busy blend of apple, rosehip, hibiscus, sweet blackberry leaves, raspberry, blackberry & blueberry

**- CO<sup>2</sup> Decaffeinated**

CO<sup>2</sup> Decaffeination is chemical free, ensuring the tea retains more of its natural properties





# 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 5.75

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 - Venetie, 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

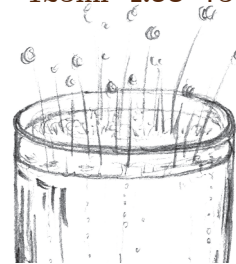
- A perfect pairing with the steak ciabatta  
- 175ml 6.25 125ml 4.95 75cl bottle 19.95

## ROSE WINE

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

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

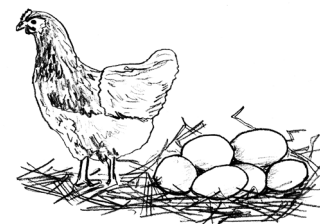
- 175ml 6.15 125ml 4.85 75cl bottle 19.25



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.

# BREAKFAST

Available to order until 11:45am



## Poached eggs & smashed avocado (V)(\*GF) 9.25

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 hash browns 1.25

## Spicy butterbean shakshuka (VE)(\*GF) 9.25

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

- add hash browns 1.25

## Eggs benedict 10.45

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) 12.75

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) 13.25

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) 11.50

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 10.25

- Blueberry pancakes with a blueberry compote & Manor Farm natural yoghurt (V) 9.45

## Bacon & cheese sourdough flatbread 7.95

Toasted sourdough flatbread with Cheshire Smokehouse smoked streaky bacon and Emmental cheese, served with either brown or tomato sauce

- add hash browns 1.25

## Smoked haddock fishcakes 12.50

Curry butter sauce, two free range poached eggs, spring onion & freshly chopped chilli

## Mushrooms on toast (V)(\*VE)(\*GF) 9.25

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

- add free range poached egg 1.25

- add Stilton 2.50

- add peppercorn sauce 2.50

- add hash browns 1.25

## 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 ingredients we use, please talk to a member of our team before ordering. Our food is handmade in a kitchen which handles nuts.

(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) 11.25**
- Prawn & Marie Rose sauce with watercress **(\*GF) 10.25**
- Free range egg salad with spring onion **(V)(\*GF) 9.95** **NEW**
- Butterbean & roasted garlic hummus, Tracklemens tomato & chilli chutney, crispy onions & rocket **(VE) 9.75**

## TOASTED PANINIS

served with dressed salad & Pipers salted crisps

Choose your filling:

- English brie, dry cured bacon & cranberry **10.50**
- Beef meatballs with a tomato & basil sauce & melted mozzarella **10.95**
- Tuna mayonnaise & Cheddar cheese melt **9.95**
- Garlic mushroom & English brie **(V) 9.95**
- add Farndon Fields chipped potatoes **3.75**
- add smoked paprika wedges **3.75**
- add homemade coleslaw **2.50**

## THE FARMER'S FAVOURITES

### Fish Finger Sandwich 11.75

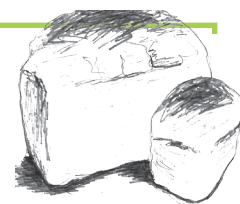
Battered fish fingers, shredded lettuce & homemade tartare sauce, served in local farmhouse bread

### Three Cheese Toastie (V) 10.25

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 **3.75** - add smoked paprika wedges **3.75** - add homemade coleslaw **2.50**



## BAKED POTATOES

### All baked potatoes 10.25

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 **3.75**
- Smoked paprika wedges **3.75**
- Farndon Fields chipped potatoes with cheese & freshly chopped chilli **4.45**
- Grilled halloumi with sweet chilli glaze **5.95**
- Homemade coleslaw **2.50**
- Smashed avocado **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.**

**(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

Take a look  
at today's  
specials board!

## Beer-battered fish & Farndon Fields chips 14.95

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

## Bangers & mash (\*GF) 13.50

Farndon Fields pork sausages with herby mash & wholegrain mustard gravy, topped with crispy onions

## Braised venison ragu 13.50

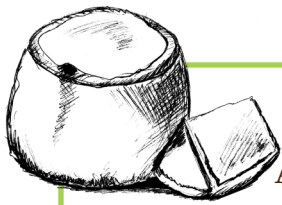
Casarecce pasta, kale, chopped pickled walnuts & Old Winchester cheese

NEW

## Local steak ciabatta (\*GF) 16.50

Seared flat iron steak, balsamic caramelised onions, Hambleton Bakery ciabatta roll, Farndon Fields chipped potatoes, served with a dressed salad

- add a sauce creamy peppercorn or bearnaise 2.50



## THE PLOUGHMAN'S LUNCH

15.25

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

## Pork schnitzel 13.50

With rainbow chard, free range fried egg, parsley & lemon brown butter dressing, served with Farndon Fields chipped potatoes

NEW

## Eggs benedict 10.45

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

## Ham, eggs & Farndon Fields chips (\*GF) 12.50

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

## Haddock goujons with tartare sauce 11.95

Served with a dressed side salad

- add Farndon Fields chipped potatoes 3.75

## Quiche of the day 12.50

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

- add Farndon Fields chipped potatoes 3.75

- add homemade coleslaw 2.50

## Pea & wild garlic pearl barley risotto (V) 12.95

With English feta & preserved lemon

- add chicken 4.50 bacon 2.00 grilled halloumi 3.95

NEW

## Smoked haddock fishcakes 12.50

Curry butter sauce, two free range poached eggs, spring onion & freshly chopped chilli

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.

(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 14.50

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

### Buttermilk fried chicken burger 14.50

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

### Crispy mushroom burger (VE) 12.95

Flat mushrooms in a herby breadcrumb with a mushroom & garlic mayonnaise, shredded lettuce, sliced tomato & gherkins, served in a soft brown roll

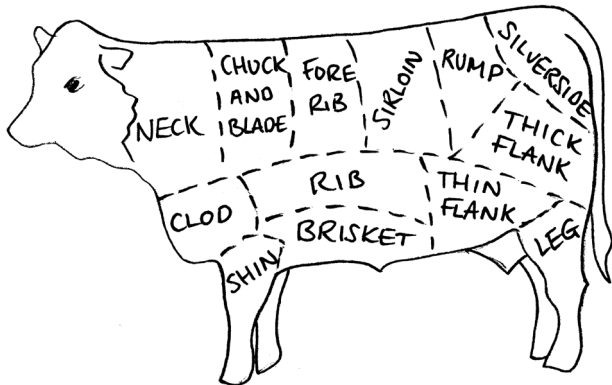
#### - add to your burger:

dry cured bacon 2.00

Emmental 2.00

Stilton 2.50

grilled halloumi 3.95



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

## SALADS

### Grilled chicken & bacon salad (\*GF) 13.75

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

### Sweet chilli grilled halloumi salad (GF) (V) 12.50

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

- add chicken 4.50 bacon 2.00 smashed avocado 3.95

### Pan fried salmon Nicoise salad (GF) 15.50 **NEW**

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

- add smashed avocado 3.95

## EXTRAS

- Farndon Fields chipped potatoes 3.75

- Smoked paprika wedges 3.75

- Farndon Fields chipped potatoes with cheese & freshly chopped chilli 4.45

- Grilled halloumi with sweet chilli glaze 5.95

- Homemade coleslaw 2.50

- Smashed avocado 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.

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

# 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
- 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 8.75 75cl bottle 21.95



**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.**

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



# 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

## **Eton mess choux bun (V) 6.50** **NEW**

Homemade choux bun filled with strawberry ice cream, strawberry puree, vanilla cream and meringue



## **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 **3.95**
- with clotted cream & strawberry jam **5.25**
- with Cottage Delight apple chutney **4.50**

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

- with butter **4.50**
- with clotted cream & strawberry jam **5.75**

### **Farndon Fields homemade cakes (V) 4.75**

Choose a slice from today's selection

### **Hambleton Bakery**

#### **toasted teacake (V) 3.75**

Served with butter & a choice of:

- strawberry jam
- marmalade
- Marmite



**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.**

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

# 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



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

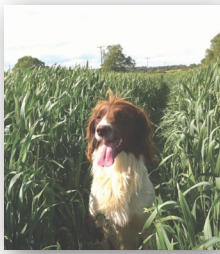


**2008**

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

**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!



**2018**

NEW Deli & Butchery counters in the farm shop

**2021**



Our pumpkin picking event was a great success!

**2022**

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



**2023**

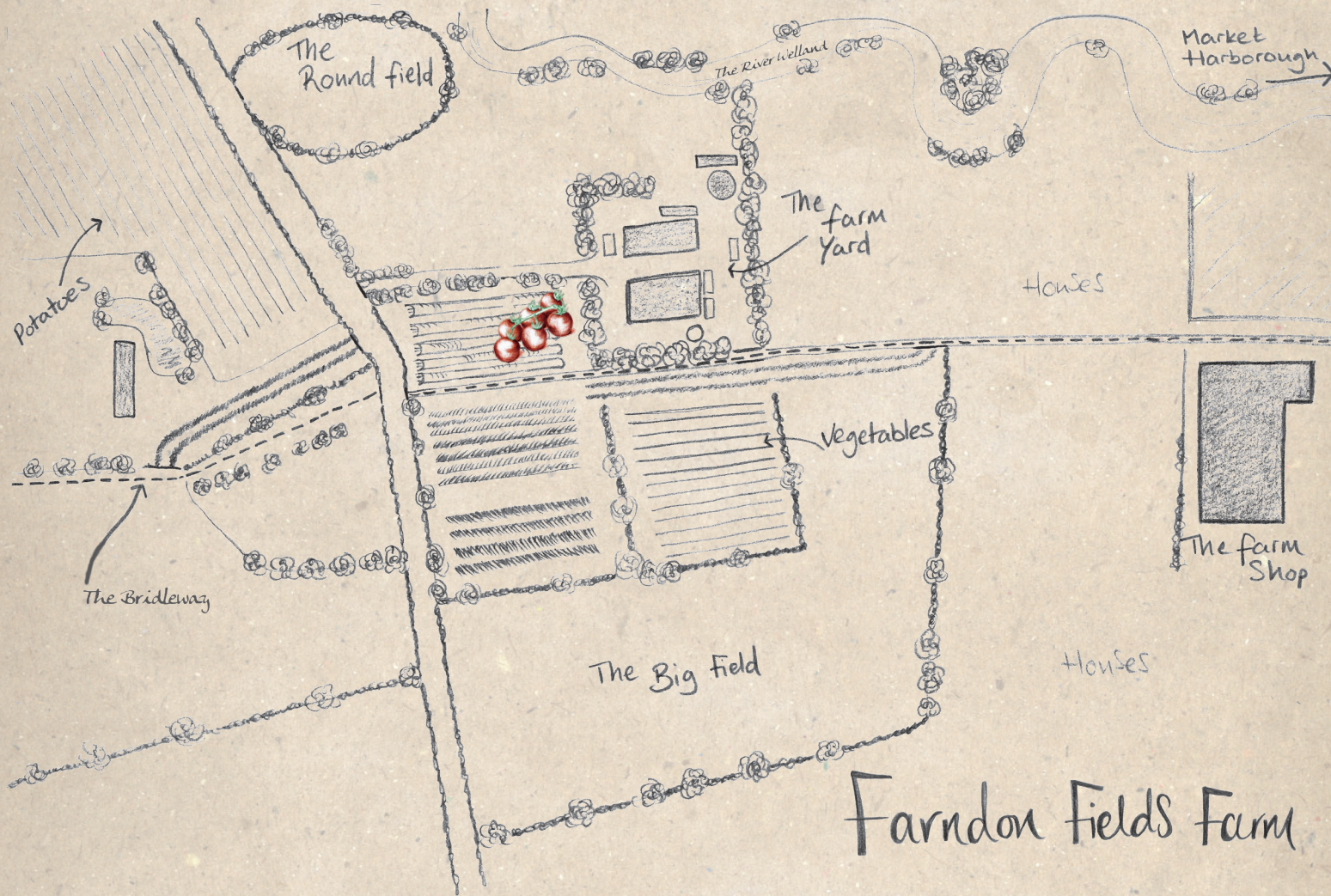
We have welcomed Rare Breed Berkshire pigs to the farm!





# 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:



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

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



Free Wifi