



MENU

Beautiful Sheepskin Rugs

Our Jacob sheepskins are cured by Devonia (part of the Axminster group) and can be used as rugs or throws, we usually have a great selection to choose from. Pure luxury.
£80.00 each



Original Framed Artwork

Harriet Evans is a talented local artist. She has been the wildlife artist in residence at Howletts Wild Animal Park and recently exhibited her work at the Society of Fine Arts 'Draw 14' exhibition at the Menier Chocolate Factory.

She sketched her impressions of Albans Barnyard and some of these original



works are hanging in your cottage. They are available for sale, including the frame at £45.00 each.

Sundry Items

As well as the underfloor heating your cottage has a woodburning stove, we provide an initial supply of logs but if you find this insufficient further supplies can be purchased.

£5.00 per large sack

Local food doesn't get much more local than this!

Albans Barnyard is a small family run farm and we pride ourselves on producing food in the old fashioned way using traditional British breeds which are raised slowly and naturally to produce beef, lamb and pork with a depth of flavour rarely found in commercial supermarket meat.

We also produce honey, eggs and Cox apple juice.

Whilst most of our beef and lamb is sold on a box scheme we always try and keep a good range of cuts available for our cottage guests.

And if you don't want to cook from scratch then why not try one of our ready meals, all hand made here on the farm using our home grown produce.

Full English Breakfast

We keep Oxford Sandy and Black pigs (a rare breed almost extinct 20 years ago) which free range in part of our woodland. Combined with traditional butchery and curing techniques our sausages and bacon are a holiday treat to savour.

Pork Sausages (6 per pack-approx 450g)	£3.50
Chipolatas (8 per pack, approx 320g)	£3.00
Dry cured streaky or back bacon available either smoked or unsmoked - supplied in packs of approximately 300g	£16.00/kg (Approx £5.00 per pack)
6 Fresh Free Range eggs	£1.50
1 litre crisp Cox Apple juice from the Albans Farm orchards	£2.50
8oz jar of Honey from our farm apiary, available soft set or runny	£3.25

It's all made here!!

All our produce comes from the farm so we hope that you will understand that there will be times when the chickens are off lay or we have run out of some of the items on the menu.

We don't buy in so if it's gone it's gone!!!

Albans Barnyard Ready Meals

After a long drive or busy day you might not fancy cooking so why not treat yourself to one of our ready meals, served in generous individual portions and made on the farm using our home grown beef and lamb.

24 hours notice required or pre-book and your meals will be waiting in your fridge on arrival

Lasagne al Forno

Albans Barnyard Red Ruby minced beef braised in red wine and herbs and layered with our home made duck egg pasta £4.25

Spicy Meatballs

A classic Italian dish. Red Ruby Beef meatballs in a rich tomato and basil sauce topped with Mozzarella and Parmesan. Spicy, but not too hot and served with taglietelle £4.25

Beef and Kentish Ale Pie

Red Ruby Beef and Shepherd Neame Spitfire ale - a perfect combination. Topped with puff pastry £4.25

Cottage Pie

A hearty traditional recipe topped with creamy mashed potato and leeks. £4.25

Moussaka

We know that you could have chosen the Greek islands for your holiday and we're delighted that you came here instead. Celebrate with cinnamon infused Jacob lamb mingling with aubergines and a delicious creamy sauce. £4.25

Kentish Apple Crumble

Bramley apples and just a little cinnamon with a lovely crumble topping - serves two (unless you're feeling very greedy)
Apple and Blackberry/Apple and Damson also available. £3.50

Tuck in Chaps!!!

The best meals start with the best ingredients

Whether you're cooking a quick spaghetti bolognese or a full Sunday roast you'll appreciate the difference with our traditionally raised native breeds. Whether it's 30 month old, 28 day aged grass fed Red Ruby beef, tender, full flavoured Jacob lamb or the crisp crackling of our Oxford, Sandy & Black pork.

Red Ruby Beef

Albans Barnyard Red Ruby beef is aged for 28 days

Topside/Silverside roasting joints	£15.00 per kg
Côte de Boeuf (a single rib on the bone)	£16.00 per kg
Rump Steak	£18.00 per kg
Sirloin Steak	£26.00 per kg
Fillet Steak	£38.00 per kg
Minced Beef (approx 500g pack). . . .	£4.00
Casserole/Stewing Steak - (approx 500g pack)	£4.50
Beef Sausages (450g pack)	£3.50
Beefburgers (450g pack).	£4.00

Jacob Lamb

Pure pedigree Jacob lamb

Leg of Lamb.	£15.00 per kg
Shoulder of Lamb.	£9.00 per kg
Loin/chump chops.	£15.00 per kg

Oxford Sandy & Black Pork

Our pigs free range in a woodland area of the farm

Leg of pork roasting joints.	£9.50 per kg
Pork belly joint.	£6.50 per kg
Pork Chops.	£9.50 per kg
Pork Spare Ribs.	£6.50 per kg

We occasionally have other cuts available, please ask and we'll let you know what's in stock

From our neighbours at Springhill Trout Fishery

Hot Smoked Trout.	£22.00 per kg
Cold Smoked Trout.	£24.00 per kg

The above are sold vac-packed in packs of 150 - 200g so approx £3.50 to £5.00 per pack



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