



FARM SHOP

Visit our little Farm Shop in Great Longstone, near Bakewell



DALE FARM PRODUCE -
100 percent grass fed, high welfare beef and hogget,
reared slowly and naturally outdoors in the Peak District



From field to fork

www.dale.farm



DALE FARM
— PEAK DISTRICT —

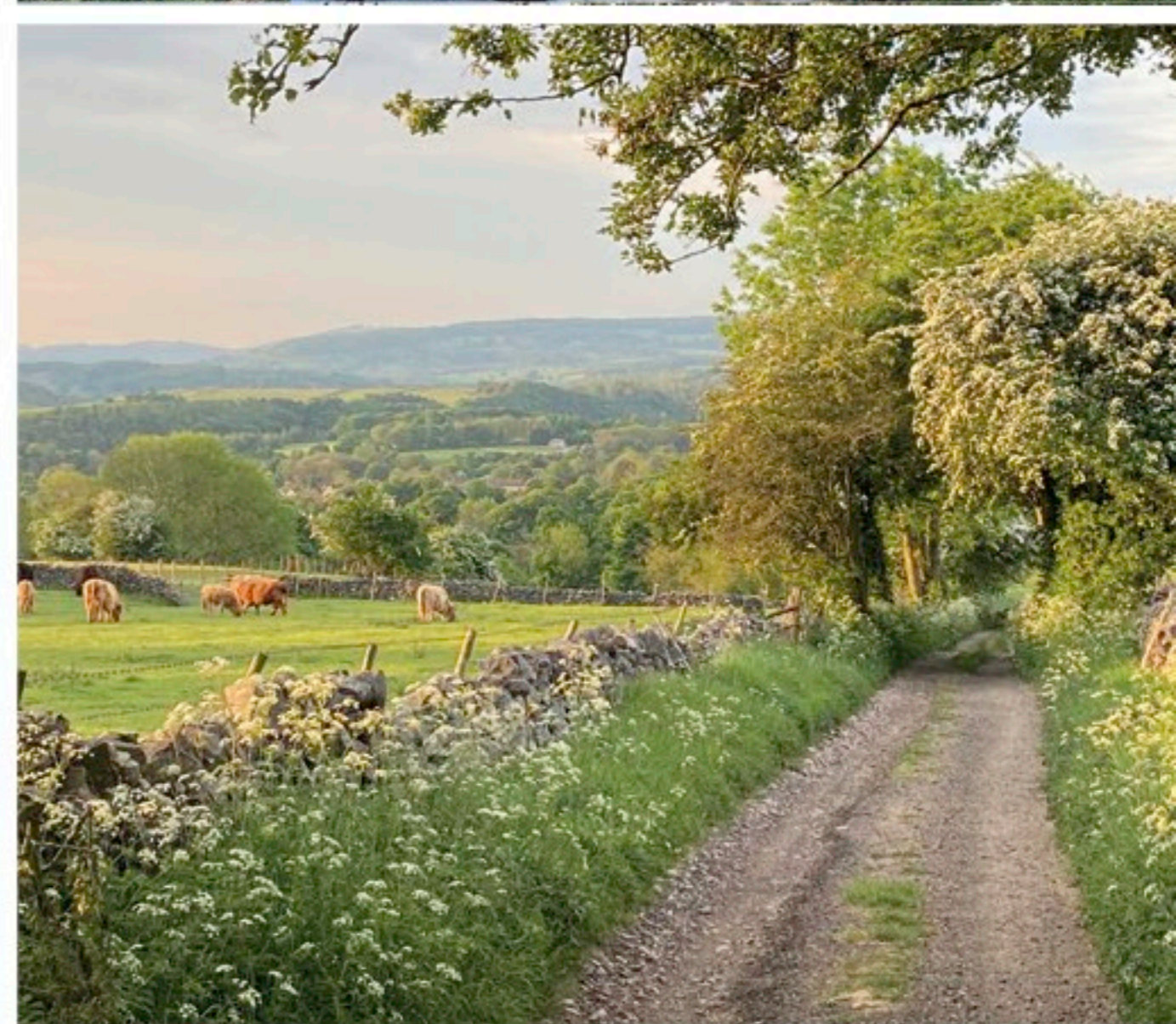
ABOUT US AND OUR FARM SHOP

We think our farm shop is something special and unique.

We proudly sell a selection of meat from animals reared here in the fields around Dale Farm, plus we sell farm eggs, gift cards and BBQ/camp fire lighting supplies.

All of our meat is sent to a well-respected local slaughter house with an excellent reputation for its high quality butchery and commitment to animal welfare.

Our meat is vacuum sealed at the butchers for optimum freshness, and we freeze it on the day of collection, meaning the maximum shelf life for our customers. Did you know that vacuum sealed meat will stay fresher for longer and can keep in your freezer for 2-3 years. Once defrosted we recommend you use the meat within 3 days but providing it is kept vacuum sealed it should stay fresh for up to 6 days (and longer for beef).



100%

GRASS FED HIGHLAND

Beef

Beef is from our pedigree herd of registered Highland Cattle. Superior in nutritional values (high in protein and iron) and lower in fat than commercial breeds, our beef is slowly reared on a diet of grass, moorland grazing and meadow hay to produce exquisite, unbeatable texture and flavour, with distinct marbling visible in the meat. Always matured for 28 days, you really can taste the difference.



WHEN IN STOCK WE SELL:

- * Steaks: Fillet, Sirloin & Rump
- * Mince
- * Beef sausages
- * Topside
- * Burgers
- * BBQ Pack
- * Brisket
- * Rib Eye
- * Stewing Steak (diced)

Other cuts available on request



100% ^{MATURE} Lamb & Hogget

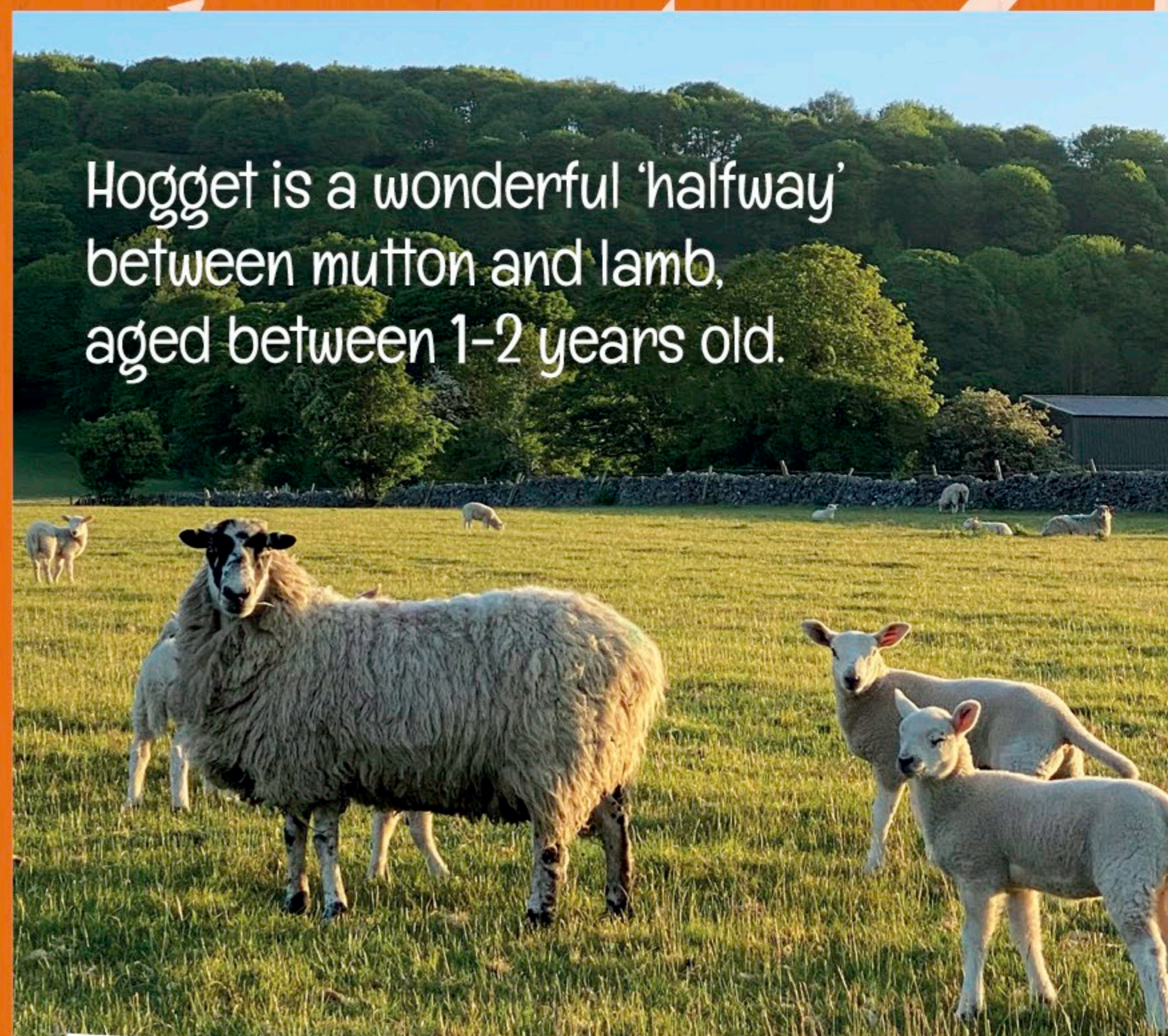
GRASS FED
HILLSIDE

Lamb and hogget is from our flock of Mule X Texel sheep. Raised on the beautiful Derbyshire hillsides of Longstone Edge, we are proud that our animals lead a peaceful, idyllic life, nibbling on tasty meadow flowers and grasses that lead to a full-flavoured, sweet meat. We rear our lambs and hogget slowly and never rush to take them to slaughter, producing meat that is tender in texture and well worth the wait.

WHEN IN STOCK WE SELL:

- * Mince
- * Shoulder
- * Leg
- * Moroccan Burgers
- * Burgers (with mint)
- * Sausages (with mint)
- * Diced Hogget

Other cuts available
on request



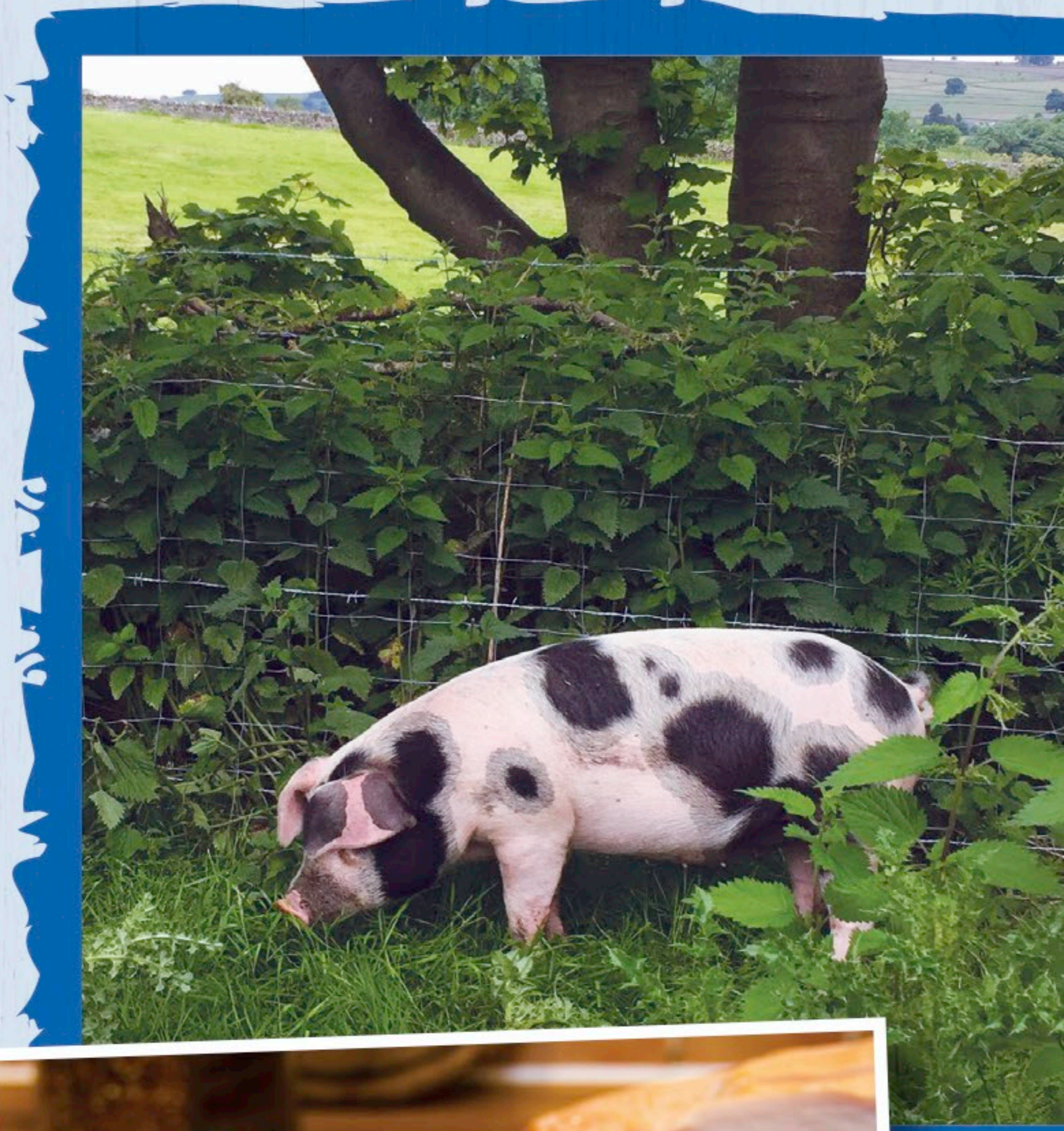
Hogget is a wonderful 'halfway' between mutton and lamb, aged between 1-2 years old.



Free Range Rare Breed Pork

Pork and gammon is from our home reared 100% free-range Gloucester Old Spot pigs. We only keep a small number of pigs at any one time to ensure that they have the finest quality of life possible, resulting in what our customers regularly describe as the best bacon and sausage they have ever tasted. Get some before it sells out! The flavour and texture of our Old Spot pork really does speak for itself.

We let our pigs mature for around 9-12 months of age before slaughter, (around a third longer than commercial systems) resulting in an unbeatable tender texture and full flavour. You must try the fat/crackling from a Gloucester Old Spot- it really is something special!



WHEN IN STOCK WE SELL:

- * Dry Cured Bacon
- * 100% Pork Sausage
- * Lincolnshire Sausage
- * Tomato and Basil Sausage
- * Gammon Steaks
- * Gammon Joints
- * Pork and apple burgers



FARM SHOP

Opening hours

If you are staying on site the shop is open daily between 7am and 10am in the morning and 3pm to 6pm later on.

As a small business we want to provide the best service possible, so if you are making a special trip to buy from us, avoid disappointment by giving us a call or email to arrange a time so we don't miss you.

Placing orders

You can place an order to collect from the farm

Email: meat@dale.farm

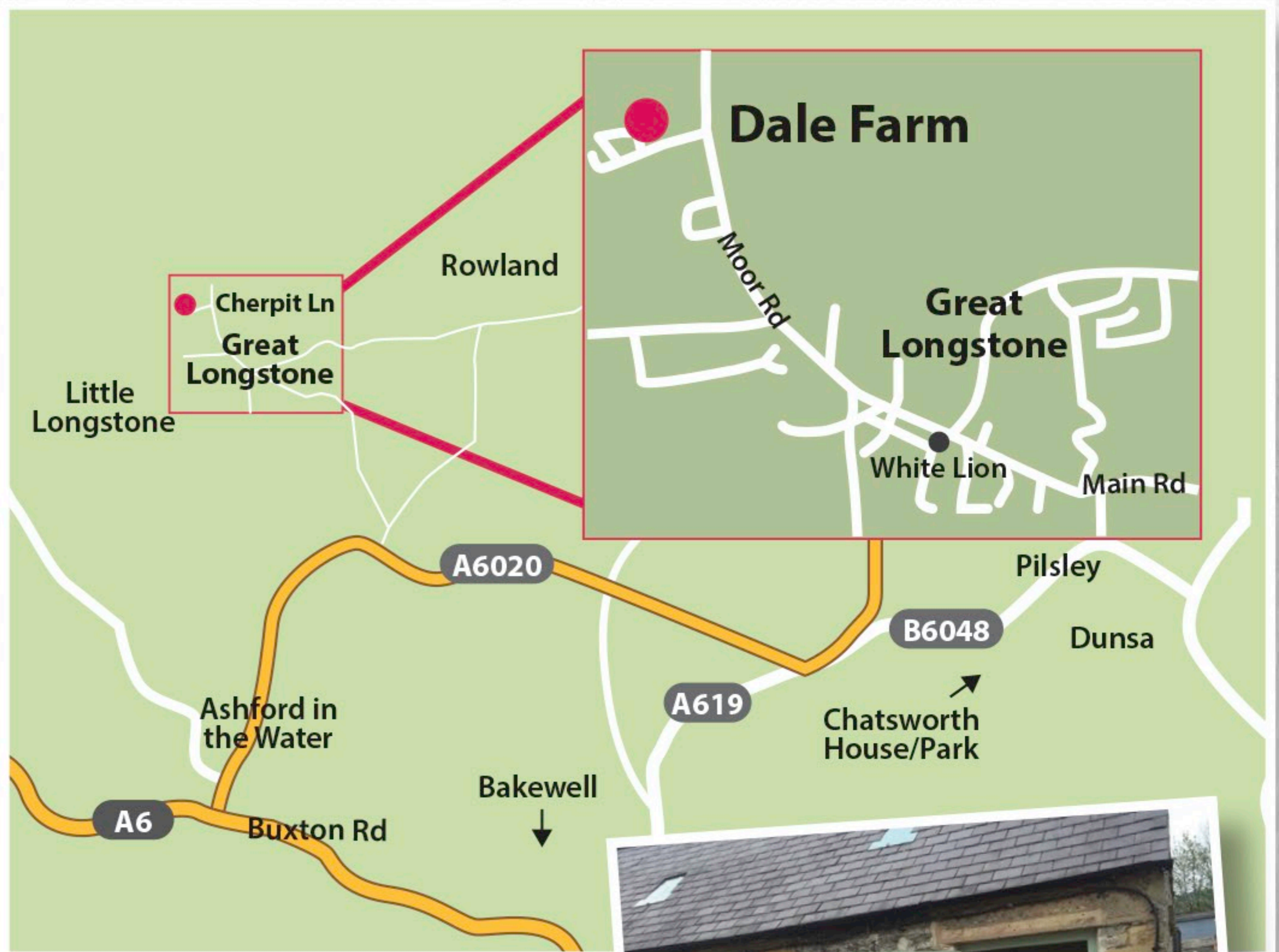
Tel: 0333 050 3440

Payment

We accept cash or payment via PayPal: paypal@dale.farm

Delivery

If convenient and local, we may be able to deliver (please enquire).



Where are we?

You can find us on Google, by searching Dale Farm, Great Longstone.

Our post code is DE45 1UA.

We are just up Moor Road, on the right hand side as you head out of the village of Great Longstone, towards Monsal Head.



Follow us on instagram @dalefarmphotos



DALE FARM
— PEAK DISTRICT —

Moor Road, Great Longstone,
Derbyshire, DE45 1UA.

E: info@dale.farm T: 0333 050 3440

BEEF, HOGGET & PORK

STEAKS

SAUSAGES

BURGERS

ROASTING JOINTS

STEWING MEAT

www.dale.farm