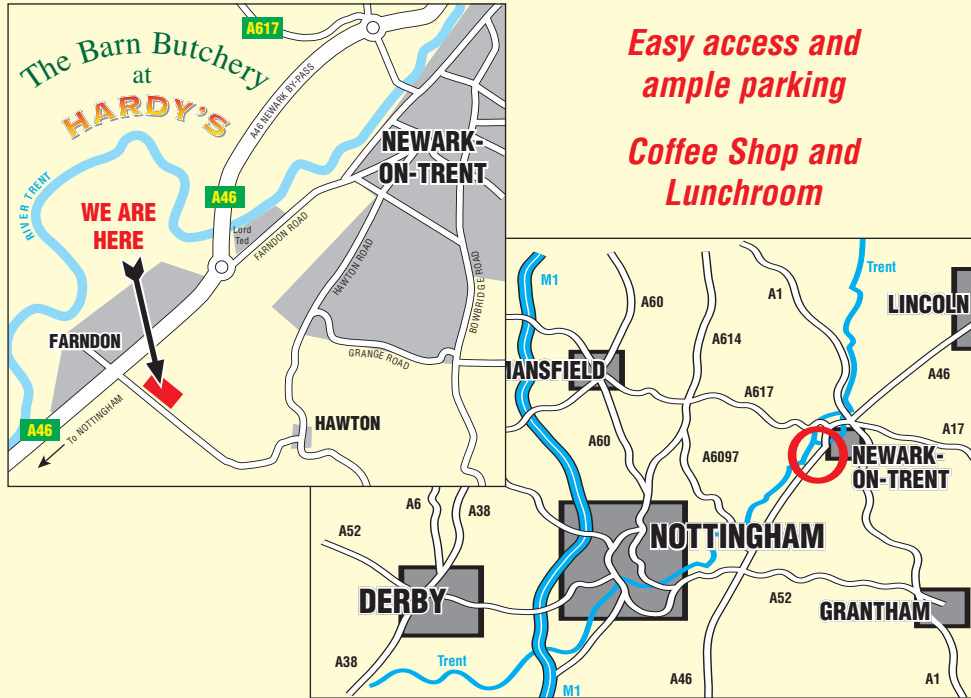
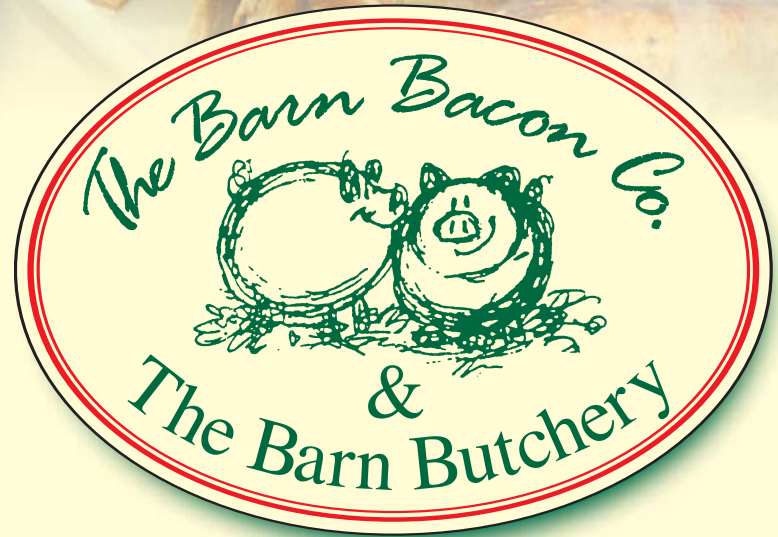


How to find The Barn Butchery



*Easy access and
ample parking*

*Coffee Shop and
Lunchroom*



Newark-on-Trent • Nottinghamshire

Corner House Farm, Farndon, Newark, Notts. NG24 3SD

Telephone/Fax 01636 610700

Opening Times

Monday 9.30am - 3.00pm

Tuesday - Saturday 8.30am - 5.30pm

Sunday 9.00am - 2.00pm

Mail Order Available - Contact main office for details

Buy On-line @ www.barnbacon.co.uk

Main Office

Contact:- Andrew or Will Smith

The Barn Bacon Company

The Coach House, Egmanton, Newark, Notts. NG22 0HN

Tel: 01777 871600 Fax: 01777 871900

E-Mail: sales@barnbacon.co.uk

www.barnbacon.co.uk

Traditional Quality Meats...

...from Farm Gate

...to Dinner Plate



The Barn Bacon Company

Situated between the banks of the River Trent and the edge of Sherwood Forest, we **Dry Cure** our **Bacon** and **Hams**.

Having been involved in the pig industry in both production and marketing, for over 25 years, Andrew was disillusioned by the poor quality of British Bacon. In 1998 he decided to Dry Cure one of his pigs the old fashioned way. Family and friends were given it to try and soon came back asking for more... The Barn Bacon Company was Created!

Barn Bacon

We dry cure our bacon slowly - the old fashioned way using time honoured recipes which eliminates the 'white brine' seen in modern mass produced bacon. The end product being infinitely more succulent and satisfying:

No White Spots - No Shrinkage...

...Just Quality Flavoursome Bacon

Ham Gammons

Our ham gammon joints and steaks are cured using the same old fashioned curing methods. They are beautifully tender and full of flavour. Our customers from far and wide keep coming back for more.

Farmhouse Sausages

We use only the best quality pork and the finest herbs in our meaty and succulent sausages. A nice range of flavours are available. They are ideal for the BBQ.



**Start your day the Barn Bacon way,
with a Barn Bacon Breakfast...**



The Barn Butchery

Hardy's Farmshop, Farndon, Newark (just off A46 - well signposted)

The Barn Butchery is the result of Andrew's passion for offering the very best of our locally reared British Meats. Here we serve our full range of Award Winning dry cured bacon, Honey Roast Hams and a fantastic selection of pork and other speciality Sausages. Hand Raised Pork Pies and a selection of succulent cooked meats compliments the counters.

Beef, Lamb and Pork

Specially selected from the farms for its superb taste and flavour. We follow the time honoured tradition of hanging our meat until it's tender and then cut it to your requirements..

Game

Although seasonal we also offer the very best flavoured Free Range Turkeys, Geese & Ducks along with pheasants, partridges and wild rabbit from our local shoot. Free range Chickens available all year.

Along with our traditional meats, we also offer delicious cheeses, award winning 'Tracklements' condiments and for the cooks out there, recipe books.

Please do come and see for yourself what a great selection we have in store for you. Refreshments are available at the farmshop cafe.

See over for Mail Order, website and overnight courier service

**Finish on a WINNER,
with a Barn Bacon DINNER...**