

HANLEY MOOS

OLD FASHIONED BEEF



REAL TRADITIONAL BRITISH BEEF

Our beef isn't just British it's local and by choosing traditional British breeds it gives our beef a unique 'old fashioned' texture and flavour. Its hung and dry aged for at least 21 days to keep the water content to a bare minimum which reduced shrinkage when cooked. Because it comes directly from our own farm our butchery prices compare very favourably with supermarkets for the same high quality of meat.....but you'll certainly taste the difference with ours!



CROP ROTATION

It's vitally important to give the ground a chance to rest, so to improve the growing conditions of the soil we are constantly rotating the crops that we grow and on the farm we've just planned our crop rotation for the year ahead. Starting with grass, we'll move on to what we refer to as a 'cleaning crop' like kale, rape or beet, then a cereal crop like barley, then peas or barley undergrown with grass.



LANDSHARE SCHEME

Our unique landshare scheme is located just behind the farm shop so if you're serious about growing your own fruit and vegetables please give Lyndon a call on 01291 626642 for more details and availability.

We're looking forward to seeing you at our next Dancing Cow Day!

Kind regards,

Lyndon, Maria, Harriet & our award winning team



HANLEY FARM SHOP
Local food you can trust

TEAM PROFILE



Trained by the Institute of Master Butchers and with over 30 years' experience, Richard Jones is one of the latest members to join us in our busy butchery team.

Gloucestershire born and bred, Richard's family have farmed near Newent for several generations.

He's a keen running and fitness fanatic and has run several local triathlons and duathlons.

Winner of our latest monthly lunch for two draw is Sandy Lang from Lydney.



LITTLE FARMER MENU
Put together especially for children and for those with a smaller appetite you'll find our new Little Farmer Menu the perfect choice.

Its full of lots of our traditional favourites from our main menu, just in smaller portions, plus extra dishes to choose from with kids in mind.

Hungry for your thoughts....

We're passionate about the food that we sell and serve in our Farm Shop, Deli, Butchery and Cafe and we strive to make it great food every time, every day. Whether it's the quality of the food, the range and choice, or the service that you've received - we'd like to know what you think. Please get down your comments, and suggestions on the back of this card and drop it into our suggestion box or hand it to one of our team. We'll automatically enter you into our monthly 'lunch for two' draw.



"LOVE YOUR FOOD AND WELCOMING STAFF"
We're always listening to what our customers have to say about the food that we sell and serve and about the service that you receive from our team. We use your constructive feedback to make ongoing improvements. See our Facebook page for our most recent customer feedback.



FRONT ROW SEATS FOR DANCING COW DAY
Everyone's welcome to join us on Dancing Cow Day. It's the day when we release our milking herd back into the fields after spending the winter indoors. Sign up for our Moosletter on our website and you'll be the first to know when its going to happen (just click on MORE MOOS). The first 20 people to arrive on the day will be able to join us on our farm people carrier and view the event from the heart of the action.