

THE FARMER'S SON

Award Winning
BLACK PUDDING
WHITE PUDDING
HAGGIS

EXPERTLY HANDCRAFTED
100 YEAR OLD
FAMILY RECIPE
with all natural ingredients

FREE FROM
ADDITIVES &
PRESERVATIVES

Dairy Free • No added Sugar
Made with Scottish Beef & Oats

Product of Scotland



thefarmersson.com
Clentrie Farm, Auchtertool, Fife





OUR STORY

*A Tradition of Provenance
Heritage and Traceability*

At The Farmer's Son we believe there are fewer things in life more important than the food you eat. My family's farming roots in Scotland date back to the 1700s, where for nearly 300 years, we've reared livestock and produced crops whilst caring for the environment. As the 11th generation of our family to continue this tradition, we are still farming & producing exceptional quality food, sustainably and ethically produced with outstanding flavour.

*Sustainable Farming and
Ethically Sourced Ingredients*

"We love The Farmer's Son Black Pudding: delicious flavour and texture. We are keen to only have the best and most ethically produced anywhere near our menus."

**Tim Sheehan,
Franklins of Dulwich**



Our award-winning Black Pudding and product ingredients include home grown high welfare pork, bacon from our family farm, and the finest locally sourced ingredients including locally sourced Scottish oatmeal, from surrounding Scottish farms.

"We really enjoyed the haggis!"

Chef Paul Weaver, Noble Rot London



We hope you love our products

Peter Mitchell

Peter Mitchell
The Farmers Son

Our small Family farm is 247 acres, and is where our family rear pigs and cattle and grow crops. There is also a fresh water loch which is a natural heritage site. We have 3 wind turbines to create renewable energy and we recycle our paper and waste where possible. We also use the farm manure as a natural fertilizer spread on the fields. We grow wheat and barley on our farm which in turn is used for animal food and bedding.

"I always stock The Farmer's Son award winning Black Pudding. It's an excellent product and our customers love the real flavour and texture of an authentic Scottish product - and our staff do too."
**Garry Moen, M. Moen & Son,
Clapham Pavement**





OUR AWARD WINNING PRODUCTS

*Our Award winning Products
100 year old family recipe made
with only the finest natural
ingredients*

*Good to
Know*

FREE FROM:
Preservatives ✓
Additives ✓
Colourings ✓
Artificial Flavours ✓
Dairy ✓
Sugar ✓

All our products are freshly prepared weekly to order, expertly handcrafted in small batches to a family recipe from 1920. Based in the heart of Scotland, in the beautiful countryside of Fife, we use only the finest quality, all natural ingredients with absolutely nothing artificial to ensure quality is never compromised.



**Next Day
Delivery**

*"Slightly
sweet and
spicy and to-
tally moreish.
This is a dif-
ferent class
of black
pudding that
belongs on
every break-
fast plate."*
**Zan Kauf-
man
Founder
Bleecker
Burger**



"The Haggis from The Farmer's Son is probably the best I have ever tasted and I lived in Scotland for 6 years. The White Pudding is equally as good."
Chef Tom Haste, Lady Ottoline



**As seen on ITV's
Gordon, Gino &
Fred's Road Trip**





*"Your Haggis Is
Delightful, We Had
A Wonderful Burns
Evening And Your
Haggis Was The
Highlight"*

**The Garlic Farm,
Isle Of Wight**

*"Your black pudding is
outstanding!"*

**Adam Pinder
Mac & Wild**



*"The best Haggis I have ever eaten, your
Haggis went down a treat"*

**Mrs Porter-Wright,
Wiltshire**



IN GOOD COMPANY

As an independent family company, we have established our reputation supplying many of the country's finest retailers, butchers and chefs.



Multi award winning, we now have UK wide stockists and our products are available to purchase online.

Visit our website to find your local stockist and keep up to date with news and recipes - follow us on social media

@thefarmersson



Questions or feedback? Please get in touch!

The Farmer's Son
Clentrie Farm, Auchtertool,
Fife KY2 5XG
Telephone +44 (0)131 463 8123
Email: info@thefarmersson.com

**THE FARMER'S
SON**