

Award Winning BLACK PUDDING WHITE PUDDING HAGGIS

100 YEAR OLD FAMILY RECIPE with all natural ingredients

FREE FROM ADDITIVES & PRESERVATIVES

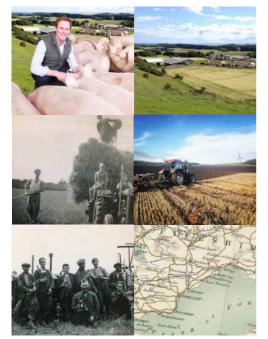
Dairy Free · No added Sugar Made with Scottish Beef & Oats

Product of Scotland



thefarmersson.com
Clentrie Farm, Auchtertool, Fife





"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

"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 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

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.

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





Good to Know

FREE FROM:

Preservatives √ Additives √ Colourings √ Artificial Flavours √ Dairy √ Sugar √

OUR AWARD WINNING **PRODUCTS**

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

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 totally moreish. This is a different class of black pudding that belongs on every breakfast plate." Zan Kaufman

Founder Bleecker Burger







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



"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















"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"



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

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The Farmer's Son



Questions or feedback? Please get in touch!

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