














Our Ethos

-  We are firm believers in using local, seasonal and organic ingredients wherever possible.
-  We value the hard work of our local farmers and suppliers.
-  All our beef, lamb and pork is sourced from Fordhall Farm or other local farms we trust, and is free-range. We believe animals should be treated with the utmost respect.
-  We have built up great relationships with many local suppliers. These small companies provide us with butter, cheese, vegetables, milk, flour, bread, oats and more - the vast majority of which comes from within a 30 miles radius of the farm.
-  We use only environmentally friendly cleaning equipment that will not leave any lasting detrimental effects to our environment.
-  All our dust bin bags are biodegradable.
-  Whatever can be recycled is recycled, so all our waste is useful!
-  Our food waste is composted in our Ridan Hot Composter – you can see this as you enter the farm trails.
-  Our buildings have been sensitively renovated using natural and traditional materials, such as hemp, sheep's wool, lime plasters, welsh slate and natural clay paints because we care about our environment.
-  We have an air source heating system which is highly efficient and limits our environmental impact and emissions. Plus triple glazing reduces the amount of heat we need to generate.
-  We generate our own electricity through solar power to reduce our reliance on external power.
-  Any profits made from the tearoom are used to develop our educational and community work. So every cup of tea drunk, or meal chomped, contributes to much more behind the scenes here at Fordhall.
-  You are not just visitors; as a community-owned farm, Fordhall Farm is here for you. We want to hear your ideas for events, activities or improvements.

Thank You x