

Exmoor Lamb

The stunning landscapes of Exmoor National Park have been shaped by farming over thousands of years resulting in the intimate pattern of fields, moorland and woods that make Exmoor such a special place. Exmoor's geology, climate and natural processes have formed the hills, valleys, rivers and streams and its dramatic coastline. But, it is agriculture that has played the major part in influencing the mosaic of vegetation cover, the wildlife it supports and the pattern and character of Exmoor's farmsteads, hamlets, villages and towns.



Today, the lush moorland grasses of Exmoor are highly nutritious for the sheep bred and raised here and contribute to the quality of the finished lamb that is so popular with chefs and diners.

There is nothing quite like the taste of fresh Exmoor grass-fed lamb - the nutritious grass diet gives the meat a succulent juiciness and characteristic flavour that is loved by many far and wide.

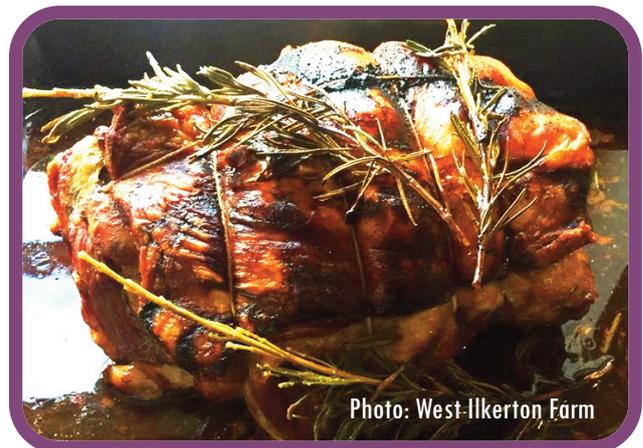
But it is not only the taste that is better! Meat from lambs raised on a high percentage grass diet is also better for you - with more Omega 3 fatty acids.

Buy direct from the farm!!

There are also benefits to the environment from the sustainable farming methods used by the Exmoor farmer, many from families who have been farming here for generations. High animal welfare standards are prioritised.

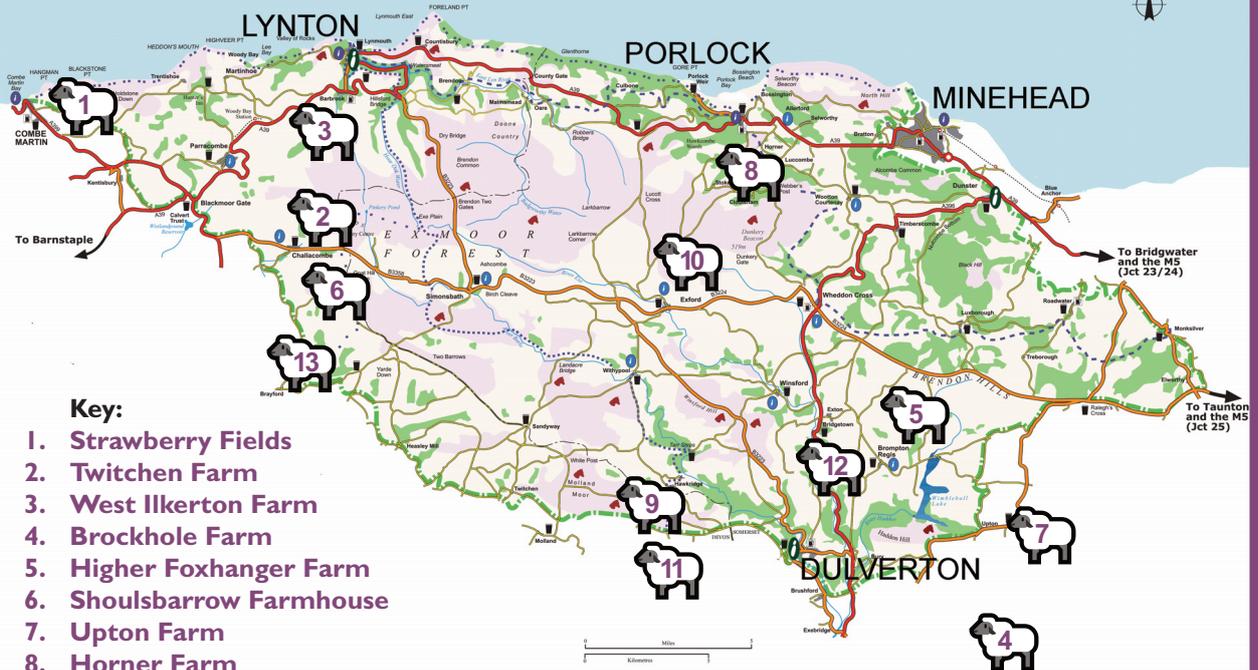
You can now experience the taste and benefits of eating Exmoor lamb at home by buying direct from some of our farmers. The farmers featured on this list raise their flocks here on Exmoor - traceability and minimal food miles are key and buying direct ensures that you know exactly where your meat is coming from. Many will welcome you to the farm to collect your order, but many can also arrange delivery locally or nationally.

You can learn more about the importance of buying local produce by searching online for **'Eat Exmoor'** where you will also be able to watch a short film about Exmoor grass-fed lamb and why it's so good.



Exmoor Lamb Register

This map shows the location of the Lamb suppliers listed below.



This map is for illustration purposes only.
Please don't use it to navigate.

Exmoor farms supplying direct to the public Lamb to suit all requirements

Please make direct contact with the suppliers below:

1. Strawberry Fields

Shute Lane, Combe Martin, Devon
EX34 0HW

Producer: Warren Turner

Telephone: 01271 882437

Mobile: 07484 136940 or 07935 454338

Email: sharon.turner88@yahoo.co.uk

Strawberry Fields is a small traditional family run farm and is located in Combe Martin, we farm various breeds of sheep and all our lambs are born and reared on Exmoor. The lamb is processed in Combe Martin by the local abattoir and sold directly to the customer or via our Farm Shop. Bred locally, processed locally, sold locally.

Available: All year round

Cuts available: Joints/whole or half lambs

2. Twitchen Farm

Challacombe, Devon
EX31 4TT

Producer: Russell White

Telephone: 01598 763388

Email: russell@twitchenfarm.co.uk

We rear Exmoor Horn sheep, bred, and reared on the farm, 100% grass fed and very low-density grazing. Our meat is 14-18 month old hoggett for more depth of flavour and better animal welfare. Hoggett boxes (average butchered weight of 31kg for a whole boxed hoggett). Local and wider delivery available.

Available: May until December

Cuts available: Full and half boxes include choice of half leg and shoulder joints, rack/s and rolled breast

3. West Ilkerton Farm

Barbrook, Lynton, Devon
EX35 6QA

Producers: Chris and Victoria Eveleigh

Telephone: 01598 752310

Email: eveleigh@westilkerton.co.uk

Website: www.westilkerton.co.uk

West Ilkerton is near Lynton, on the northern hills of Exmoor National Park. Our sheep, which are mainly Exmoor horn, are born and raised here and treated with care throughout their lives. They are grass-fed and free to roam over large fields or open moorland. The welfare of our animals and the conservation of wildlife are very important to us. We supply high quality fresh and frozen boxes of lamb direct from the farm. Free local delivery. Next day courier service available to most of the UK. Trade enquiries welcome.

Available: September 2020 - December 2020 for fresh lamb to order. Frozen lamb boxes should be available all year round.

Cuts available: Leg (half or whole, on the bone), shoulder (half or whole on the bone or boned and rolled), chops or rack of lamb, breast boned and rolled or minced, liver, kidney.

4. Brockhole Farm

Morebath, Tiverton, Devon
EX16 9BZ

Producer: John Wescott

Telephone: 07813 650758

Email: agridata@btconnect.com

Website: www.bamptonbutchers.co.uk

Naturally reared lamb and mutton from our Exmoor farm and processed at a local slaughterhouse, butchered in our family-run butchers' shop in Bampton. Whole or half boxes, as well as cuts, joints and other meats cut to your requirements. All available fresh for collection or local delivery.

Available: All year round

Cuts available: All cuts, half or whole

5. Higher Foxhanger Farm

Brompton Regis, Somerset
TA22 9PA

Producer: Stuart Stacey

Telephone: 01398 371242

Email: stuartst65@gmail.com

Lamb reared on a sheep and cattle farm located on the outskirts of Brompton Regis village, 1000 feet above sea level. Grass-fed and situated within Exmoor National Park. Our breeds consist of Texel, Texel Cross, Suffolk, Blue faced Leicesters, Zwartbles and Jacobs.

Available: All year round

Cuts available: Joints/half/whole

6. Shoulsbarrow Farmhouse

Shoulsbarrow Farm, Challacombe,
Devon EX31 4TS

Producers: Gary and Amanda Taylor

Telephone: 01598 428005

Email: shoulsbry@gmail.com

We keep rare and traditional breeds of livestock - Shetland, Llanwenog and Herdwick sheep. All slower growing breeds giving very tasty meat.

Available: All year round (freezer options available)

Cuts available: Leg, shoulder, chops, mince

7. Upton Farm

Upton, Somerset
TA4 2JG

Producer: Robert Govier

Telephone: 01398 371358

Email: govieruptonfarm@aol.com

We are a family-run farm which has been in business for at least three generations. Located within Exmoor National Park, bordering Wimbleball Lake. The highest field on the farm is 1000 feet above sea level. The lambs' mothers are North Country Mule x Texel. Fathers are Texel x Beltex. Grass-fed. Born on the farm and finished on the farm. Farm Assured (Red Tractor).

Available: From end of September

Cuts available: Whole

Exmoor Lamb Register

8. Horner Farm

Horner, Minehead, Somerset
TA24 8HY

Producer: Holly Purdey

Telephone: 01643 862757

Email: hornerfarm@hotmail.com

Website: www.horner-farm.co.uk

We farm in the Porlock Vale working with nature to ensure biodiversity across the farm is being rebuilt, building a healthy environment for all, while producing a delicious nutritious product. We keep native breed ewes, this ensures our lambs grow at their own speed resulting in a perfect balance of flavour, fat, and tenderness. Our sheep graze regeneratively-managed pasture ensuring they stay healthy with low chemical inputs. This means we reduce our need for antibiotics, wormers, and feed inputs. We use a small local abattoir and butcher ensuring the lambs' welfare is maintained throughout.

Available: Lamb: September - March.

Hogget: April - August

Cuts available: We can provide whole or half lamb boxes plus joints available year-round from the freezer



9. Churchtown Farm

West Anstey, Devon
EX36 3PE

Producer: Richard Tarr

Telephone: 01398 341391 **Mobile:** 07794 686999

Email: charlotte@churchtown-farm.co.uk

Website: www.churchtown-farm.co.uk

Lamb reared on the foothills of Exmoor from our working farm consisting of Texel x Exmoor Mules. We offer fresh or frozen meat boxes delivered to your door by Richard or by overnight courier for next day delivery. Our delicious meat boxes contain a mixture of various cuts.

Available: All year round for lamb boxes

Cuts available: Mix of whole and half joints, legs, shoulders, can be boned and rolled if required, chops, loin, mince, stewing steak, steaks, burgers

10. Beech Tree Farm

Exford, Somerset
TA24 7NQ

Producers: Brian and Clare Westcott

Telephone: 01643 831677

Email: brian_westcott@outlook.com

We are a fourth generation family farm in the heart of Exmoor, with a flock of mostly Polled Dorset ewes with their lambs mainly grass-fed, producing top quality, tasty lamb.

Available: July - January

Cuts available: Joints/ half/whole and freezer joints available

11. Higher Barton Farm Boxes

Higher Barton Farm, West Anstey,
Devon EX36 3PJ

Producer: Jennie Milton

Telephone: 07852 265789

We are based on the edge of Exmoor, offering home-bred 100% grass-fed lamb. We proudly run a flock of 300 Ileyn ewes on our farm, split between West Anstey and Withypool. Find us on facebook @higherbartonfarmboxes

Available: From August

Cuts available: Half boxes available only

12. The Riverside Project
Brompton Regis, Somerset
TA22 9NP

Producer: Peter Collins
Tel: 01398 371686
Email: oaktreepete@gmail.com
Website: www.theriversideproject.org
We are a small project based on a 3.5 acre site in Brompton Regis on the banks of the River Pulham. We have a smallholding of Jacobs, producing our own produce and working towards sustainable living using traditional methods where possible.
Available: Call for availability
Cuts available: Cuts to order

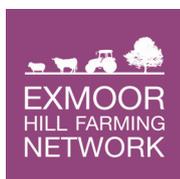
Photo: Paula Williams

13. Higher Hall Farm,
Brayford, Devon
EX32 7QN

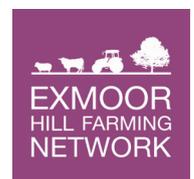
Producers: PR & SA Boyles
Tel: 01598 710321
Email: sam@higherhallfarm.co.uk
Website: www.higherhallfarm.co.uk
We sell our organic home-grown lamb direct from the farm in the foothills of Exmoor and the official boundary stone is at the end of the farm lane. We rear native breeds (Devon Closewool lamb) and everything is born on the family farm.
Available: June onwards
Cuts Available: See website for further details



Support a Baa-tastic product that ewe will love!



If you are a food or hospitality business wishing to supply Exmoor Lamb to your customers please contact
Exmoor Hill Farming Network
directly to discuss your requirements
Email: katherine@ehfn.org.uk **Tel:** 07970 795808



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