



It's sizzling time

EST. 1992

SWISS FARM

THE COUNTRY BUTCHER

#bbqseason

Three large, golden-brown sausages are arranged diagonally on a rustic wooden cutting board. The sausages have a slightly charred and glistening surface, suggesting they have been cooked. The wooden board has a prominent grain and some darker staining.

On this season's BBQ menu, expect
to enjoy (devour) the following:

- Succulent sausages
- Meaty burgers
- Fall-off-the-bone tender ribs
- Tasty steaks
- Marinated chicken
- And so much more!

It's the season we've
all been waiting for.



#burgers



Earl
Stonham Farms
Pure WAGYU
Steak Burgers
£10.99kg

Experience
burger perfection
this BBQ Season
with our new
Pure WAGYU
Steak Burgers

Pasture raised & sourced just
10 minutes from our Ashbocking shop.

Made using PURE WAGYU beef from
our friends at Earl Stonham Farms.

Now available to buy
at all Swiss Farm shops.



Original
Hamburgers
10 for £5.99

Perfect for
big BBQs →

Here, we have our **Original 1972 Recipe** Hamburgers.
They're **freshly made** at Swiss Farm using the finest pork & beef.
They're also tasty, tender, and **so more-ish**, one is never enough.

Handily, you can get 10 for £5.99.

We know a thing or two about making great tasting burgers.

Pork
& Apple
£10.99kg

Cheese &
Jalapeño
£10.99kg

Lamb
& mint
£10.99kg

Pure
WAGYU
£10.99kg

Prime
Steak
£10.99kg

BBQ
Bacon
5 for £5.99

We have, after all, been making them since 1972.



#sausages

Pork
Sausages
20 for £5.99



Original 1972 Recipe Pork Sausages

Made from fresh, East Anglian pork, they're **traditional in taste** and ideal for any type of BBQ you have this summer.

A **unique** recipe unchanged since Dot Ridgway, Swiss Farm's founder, created it 52 years ago.

Did you know we do
Jumbo versions too?
They're 10 for £5.99 :)



Pork
& Leek
20 for
£6.99

Mix n' match
any 2 flavours



Cumberland
20 for
£6.99

Flavoured Sausages



Bramley
Apple
20 for
£6.99

Quality
ingredients



Sticky
Maple
20 for
£6.99



The **Speciality Sausage** Range

Pure WAGYU Firecracker

Cracked Black Pepper Lincolnshire

Sage & Onion Louisiana BBQ

Breakfast Caramelised Red Onion

Bacon & Canadian Maple

We've all got a **favourite speciality**. What's yours?

Speciality
Sausages
£9.99kg



Real skins. Natural ingredients. Awesome flavours.

*Prices subject to change



#steak



Sirloin
Steak
£24.99kg

Tasty, tender, with a terrific ratio of meat to marbling. Because of that, we call Sirloin 'The All-Rounder'.



Fillet
Steak
£54.99kg

For many, Fillet is the ultimate cut. It's beautifully lean. wonderfully tender & like all our steaks, 100% fresh.



Flat Iron
Steak
£17.99kg

If you want a steak that's quick cooking, great value with tasty marbling throughout, here it is - Flat Iron.



Ribeye
Steak
£29.99kg

With layers of delicious marbling weaving through the tender meat, Ribeye might just be the tastiest cut



Rump
Steak
£19.99kg

Whilst Rump might do more 'work' as a cut, it's totally delicious & has its own distinct, wonderful flavour.



T-Bone
Steak
£28.99kg

Simply mighty. A tasty Sirloin on one side of the 'T-bone', and a tender Fillet on the other. It's culinary perfection.



Tomahawk
Steak
£20 each

When sizzled over hot coals, our Tomahawks are something else. Richly marbled, seriously tender & packed with wondrous flavour.

← perfect for sharing!

*Prices subject to change



BBQ Season with
Swiss Farm just became
even more awesome

Visit us in-store to see our range of Earl Stonham Farms PURE WAGYU

4 Tips for cooking steak on a charcoal BBQ

1. Pre-heat the BBQ until the coals are glowing.
2. Season the steak with salt and pepper.
3. Whatever your chosen 'doneness', cook each side evenly.
4. Once cooked, let it rest! This lets all the juices settle.





#chicken



Chicken
Thighs
£4.69kg

Chicken
Drumsticks
£4.69kg

Sourced from
East Anglia & freshly
cut at Swiss Farm

Chicken
Wings
£3.49kg



Plain English
Chicken Fillets
£6.99kg

Marinated
English
Chicken Fillets
£9.99kg

Hand-cut off the bone by
our master butchers

*Prices subject to change

Beautifully
fresh

100%
English

and we

never

add water or salt

It's why we've been
trusted since 1972



Never fear about cooking
too much on the BBQ.

BBQ leftovers are part
of the season's fun.

They're also delicious.

Visit www.swissfarm for fun, BBQ leftover ideas.



#lamb

You've no doubt tasted our
tender lamb leg steaks.

But have you tried
them smothered in our
fresh *mint marinade*?

It's *exquisite*.



Minted
Lamb Leg
steaks
£19.99kg

Small batch
Mint Sauce
£2.99

Plain
Lamb Leg
steaks
£19.99kg

Amazing butterflied,
smothered in mint
marinade & BBQ'd!

Can't butterfly
it? Just ask us.
We'll do it for you.

Whole
Lamb Leg
£25.00

*Prices subject to change



#pork



Cooking
Sauces
£2.99
per jar

Plain
Mini Ribs
£6.99kg

Perfect cooked
low n' slow
in the oven &
finished off on
the BBQ!

Want an extra flavour boost?
Then try our marinated ribs!

Marinated Mini Ribs £7.99kg
Marinated Spare Ribs £7.99kg

Just grab a few,
because these go quick.

Plain
Spare Ribs
£6.99kg

*Prices subject to change

A close-up photograph of two sandwiches made with brioche buns, filled with pulled pork and topped with a thick, dark red BBQ sauce. The sandwiches are resting on a rustic wooden plank surface. Handwritten text is overlaid on the image, providing tips and a website link.

Have extra
ribs from
the BBQ?

Visit www.swissfarm.co.uk for
more fun & delicious BBQ recipes.

Try loading
into a brioche
bun & drizzle
with BBQ sauce!



Plain
Pork steaks
£6.99kg

Always
fresh

Marinated
Pork steaks
£7.99kg

*Prices subject to change

Did you know that when Swiss Farm opened it's doors back in 1972, we sold just 2 pork chops? They're now one of our biggest BBQ sellers.



Visit us in-store to see
our full BBQ range.

Yes, there's more.

Oh, we're also open
7 days week across all shops.

*All weights approximate. Prices subject to change.

Visit www.swissfarm.co.uk to see our locations & follow us @swiss_farm