

Visit our Café



Now serving

A fantastic selection for breakfasts, lunches whether a light snack or 3 courses, afternoon teas and high quality Sunday Roast Lunches. Bookings taken for special occasions or private dinners. Call the Granary Cafe on 01207 592059 (option 1)

Also purveyors of...

Full range of farm fresh meats, poultry, game, home cured bacon, home made pork pies, meat pies, roast meats, home produced hams, other cured meats and delicatessen products. We will provide everything and more you would expect from your local butcher.



East Knitsley Grange Farm, Knitsley, Consett,
Co. Durham DH8 9EW Tel: 01207 592059
www.knitsleyfarmshop.co.uk



*Sausages from
Knitsley Farm Butchery*

Why buy sausages from Knitsley?

Its all in the taste!

Knitsley Farm selects the best of the rare breed pigs such as Saddlebacks, Gloucester old spot, Oxford Sandy and Black and British Lop crosses. The pigs we use for sausage production are on a very varied diet of cereal grain and vegetable waste, further enhancing the flavour of the pork. These pigs boast excellent quality meat with good marbling and a high quality fat which helps to make a great sausage with fabulous texture. Our sausages have a high meat content ranging between 73 and 86%.

Traditional methods still the best

Our talented team of butchers will then select the best cuts of pork which are principally shoulder and belly with an addition of our own herbs to make the highest quality sausage. Our sausages are made using our own recipes created at the Knitsley farm butchery. We always use traditional methods and we insist on using natural skins for our sausage which result in a better cooking sausage. After the sausages are made they are allowed to rest or “bloom” to allow the flavour to develop and mature before being sold over the counter. We do not vacuum seal our sausages.

Variety and choice

We offer a great variety of sausage from your everyday farmhouse pork to your hot and spicy pork and even our sought after hot smoked chorizo. We will also produce a gluten free sausage for coeliacs which we will make to order.

Please note that all sausages may not be available at any one time, but can be ordered in advance from the farm butchery. Call our butchery department on 01207 592059 (Option 2).

Seasonality

At peak times such as Christmas and Easter we would encourage people to order early, and, if you see the sausages you want in the butchers display please buy ahead and freeze, as our sausages do freeze very well. Our chipolotas are incredibly popular at Christmas and we would encourage you to buy well ahead if possible.

Build your own sausage

Knitsley farm butchery now offers a service to create your own sausage. Whether you are an individual or a restaurant, we will make sausage to your requirements or recipe or we can help you create a new recipe for a special occasion perhaps. Please ask...

Knitsley's Product list

Farmhouse Pork • Cumberland Sausage

Pork and Red Onion Marmalade (Knitsley's speciality)

Pork and Leek • Breakfast Sausage

Knitsley Black Pudding Sausage

Pork, Apple and Stilton • Pork and Apple • Pork and Chive

Pork, Port and Stilton • Pork, Blue Cheese and Chive

Pork, Honey and Mustard • Pork and Beef • Beef Sausage

Lamb and Mint Sausage • Speciality Mutton Sausage

Chorizo (fresh) • Chorizo (dried) • Hot Smoked Chorizo

Boerwust and many more...



The great British hanger is alive and well at Knitsley Farm ...enjoy!