



Shellfield Farm

NATURALLY TASTY





Events & Festivals

We have a fully independent, flexible stall set-up to suit all manner of outdoor and indoor events, including music festivals, farmers markets and parties. Our food prides itself on taste and quality, always aiming to suit the individual nature of the event; our typical menu includes our signature saltmarsh lamb burgers, Galloway beef burgers, pulled slow cooked lamb, chips, and homemade pies & scotch eggs.





Prepared with Love

When it comes to producing great tasting meat, Fraser and Nikki Brown have four generations of family know-how, an infectious entrepreneurial spirit, and a real drive to be fully organic. Taking on the 2500 acre hill farm in 2012, Nikki and Fraser have combined backgrounds in project management, Marketing, food production and business; this diverse skillset contributes to their forward-thinking, innovative approach to the management of the farm.



Nikki and Fraser believe that the future of Scottish food and drink should be centred on quality, provenance, sustainability and traceability, and that their meat exemplifies all of these qualities. Their ultimate passion is great tasting food, and their combined love for cooking and seeing others enjoy their food is their motivation.





Press & Media



BBC Landward 2016/17
Episode 13. click [HERE](#)



Farmers Guardian
feature 2018. click [HERE](#)





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Glasgow



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