

Farnham Farmers' Market

About Farnham Farmers' Market

When and where the market takes place

Farnham Farmers' Markets taken place on the fourth Sunday of the month from 10am-1.30pm. See our [calendar](#) for the dates of the markets.

The market is held in Central car park, off Victoria Road, Farnham.

What you can expect to find

Farnham Farmers' Market has a great variety of stalls offering seasonal produce. You can usually buy:

- honey and jam
- fruit and vegetables
- bread and cakes
- preserves
- meat
- fish
- pickles, sauces and oils
- cheese
- fruit juice and cordial
- eggs
- muesli
- plants, roses and herbs
- handcrafted, non-food items

Meet the producer

Find out more about our [regular stallholders](#).

Charity refreshment tent

Every month, a local charity runs the refreshment tent serving hot drinks, cake and other items.

How to be a stallholder

The aim of the market is to:

- offer shoppers a lively, bustling atmosphere
- provide a balanced cross-section of products, and
- encourage shoppers to buy local

If you are a local producer and would like to attend the farmers' market you will need to complete an [application form](#) and a [produce enquiry form](#).

Please return these to Ginny Gordon at customer.services@farnham.gov.uk

Before you do this, it is a good idea to read the [stallholders' guidelines](#), [rules](#) and [food safety advice](#). You may also find it useful to read the [Surrey Farmers' Market Guide](#).

Thank you to Specsavers for the continued support and sponsorship of Farnham

Farmers' Market.



Eating and Drinking

From breakfast to brunch

Set yourself up for the day in style with a wonderful English breakfast or one of a continental variety from a local hotel or restaurant. Alternatively cook your own mouth watering version using local produce picked up on a Sunday morning at the [Farmers' Market](#) in the centre of town (fourth Sunday of each month), after trying a few tasters in the process! [Farnham Maltings](#) provides a comfortable cultural environment to enjoy a coffee and cake break or visit Downing Street with a number of independent coffee establishments such as [Krema](#) and [Downing Street Deli](#), individual businesses like [Poppy's tea room](#) in Badshot Lea or the [Gorge Cafe](#) on South Street provide a lower budget cafe menu.

'Time on your hands' lunch options.

If you can spend a few relaxing hours over lunch then Farnham offers some exceptional experiences. [Brasserie Blanc](#) or [The Botanist](#) is perfect for enjoying any sunshine, while the Lion and Lamb courtyard with its [cafe](#) and [Cote Brasserie](#) is an ideal spot to take in the atmosphere.

Weekend lunches in one of Farnham's town or country pubs, such as [The Lamb](#), [The Wheatsheaf Bar and Grill](#), [The Bat and Ball](#), [The Bluebell](#), [The Fox](#) or [The Shepherd and Flock](#) to mention only a few, are a fabulous way to spend your quality time with friends or family (including dogs), with menus changing with the seasons and often with a modern twist on the traditional roast.

Afternoon tea

For a truly tranquil afternoon tea in lovely surroundings, try the historic [Mercure Farnham Bush Hotel's](#) "Garden Room" or courtyard with its very own fountain or the [Fresham Pond Hotel](#) near [Frensham Ponds](#). [Squires Garden Centre](#), in Badshot Lea or [Bears Restaurant](#) in the Pack House both offer great afternoon tea options.

Tasty evenings out

Farnham punches well above its weight in eating out venues. Every budget and taste is catered for, from popular pizzerias to tasty vegetarian possibilities. The old favourites Thai, Chinese, Indian and even fish and chips can be enjoyed in a restaurant setting. Or try something new in town, [Sushi](#) or a [steak house](#).

Search our directory to find the perfect spot for a light bite or Sunday roast.



The Lion and Lamb cafe



Hogs Back Brewery



Farnham Maltings



Sizzling sausages



The Lightbox



Elstead Mill banner image



Frensham Pond hotel and grounds



Loaf, Downing Street



Hogs Back Hotel fine dining



The Wheatsheaf, west Street



Fresh carrots



The Wheatsheaf



Staff from Thai Lotusland at the 2014 Food Festival.