



- Quality 100% grass reared
- Hung for 21 days for traditional flavour
- Islip / Woodeaton born and bred
- Butchered locally, low Food Miles
- Exceptional flavour and tenderness (Intra muscular marbling)
- Selected cuts and larger cuts by arrangement
- All for sale direct to the consumer
- We can supply any beef in small quantities as required, from beef burgers to larger joints

Dexters originated in the South West of Ireland and were once an endangered breed. Ours are full pedigree and are grazed on the traditional meadows around the farm, ensuring the full unique flavour. Because of the size of the Dexter breed, the cuts of meat are slightly smaller.

All meat is pre-frozen for your convenience. There is no difference between fresh and frozen as we hang it for 21 days and then keep it in prime condition.

Cooking note: We take great effort and pride in supplying a quality product. Please do not over cook Dexter Beef if you wish to enjoy the unique flavour and tenderness.

For more information on our Dexter Beef please visit our website.

To enquire please phone:

Anthony Henman 07831 664572 or 01865 351957

Pegtop Farm, Woodeaton, Oxford, OX3 9RT

Email: info@pegtopfarm.co.uk Web: www.pegtopfarm.co.uk

Pegtop Farm Dexter Beef Prices

*Prices current as at 1 November 2011

Cuts of meat	Price per kilo	Approx per lb
Topside	10.75	4.88
Silverside	10.25	4.66
Rib	12.50	5.68
Fillet Steak	36.00	16.36
Sirloin Steak/Rib Eye Steak	19.90	9.04
Rump Steak	15.50	7.04
Braising Steak	8.75	3.98
Stewing Steak	8.75	3.98
Shin	8.00	3.63
Brisket	8.00	3.63
Mince	6.50	2.95
100% Dexter Beef Burgers ¼ Pounders	.90 ea. or 8 for 7.00	.90ea.

For the summer months only: 100% Dexter Beef Burgers.
Quarter Pounders, 8 for £7.00. Box of 48 - £42.00

Beef for connoisseurs



Traditionally Reared Beef that tastes like it should