



WILSON'S

FARM AND KITCHEN



WILSONSFARMANDKITCHEN



At Wilson's Farm and Kitchen, we specialize in Field to Fork farm tours and unique dining experiences showcasing our own produce and other fantastic ingredients from The Scottish Borders region. We are experienced travel trade hosts and have carefully cultivated a reputation for fantastic food and wonderful hospitality!

We are an Agritourism offering based at Cowbog Farm, near Kelso, in the beautiful Scottish Borders. We have wonderful views of the Cheviot Hills and the nearby ruins of Cessford Castle. This calm and peaceful setting, in an area rich in history, is just over an hour's drive from both Newcastle and Edinburgh.

Cowbog is a working, family farm with approximately 250 head of cattle, arable crops and a host of conservation features. We strive to farm both economically and sustainably. The Farm is well known for our pedigree herd of Hereford Cattle and the production of high-quality, native breed, Scotch Beef.

Wilson's Farm and Kitchen is the perfect location for your clients to enjoy a guided farm visit with the added benefit of a beautiful meal of the highest quality.

Kelso - 10 minutes Edinburgh City - 1 hours 20minutes Glasgow City - 2 hours 15 minutes

Newcastle DFDS Ferry Port - 1 hour 20 minutes York- 3 hours

Wilson's Farm and Kitchen
Cowbog Farm, Morebattle, Kelso, TD5 8EH
Email : hello@wilsonsfarmandkitchen.com
www.wilsonsfarmandkitchen.com
Travel Trade Contact : Lucy Wilson





COWBOG FARM

- One of the oldest & largest Pedigree Herds of Hereford Cattle in the UK
- Multi Award Winning Herd
- 250 Acre Farm in the Scottish Borders
- Exceptionally Rich in Birdlife with large numbers of both Roe Deer and Hare

OUR ENVIRONMENTAL AND FARMING CREDENTIALS!

We are currently in an Agri-Environment Climate Scheme with the Scottish Government. We've been involved in similar schemes for 25 years. We leave areas of the farm alone for Environmental Focus Areas, We are members of a Premium Health Scheme for our cattle which leads to higher sustainability and reduced antibiotic use. Guests can be assured that we are regularly inspected and are held to the very highest welfare standards for our cattle.

FACILITIES

- Converted Historic Stable Block for Dining with Woodburning Stove (Seats 24)
- Quirky Hayshed for Larger Groups (Seats 60)
- Handwashing Facilities
- Washrooms (Inc. Disabled)
- Outside seating during Warmer Months.
- Indoor Standing Room for 100
- Easy Access & Parking for Large Coaches
- Large Kitchen Garden
- Licensed to sell Alcohol

SOCIAL

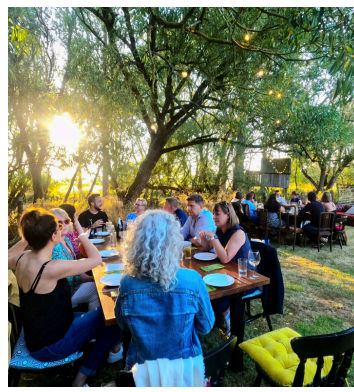
- <https://www.facebook.com/WilsonsFarmandKitchen>
- <https://www.instagram.com/wilsonsfarmandkitchen/>

LOCAL ATTRACTIONS (TIME BY COACH)

- 5* Schloss Roxburghe Hotel (10mins)
- Floors Castle (15 mins)
- Jedburgh Abbey (15mins)
- Mary Queen of Scots Visitor Centre (15 mins)
- Famously Hawick (30 mins)
- Borders Distillery (30 mins)
- Tempest Brewery (30 mins)
- Tweed, Tartan & Cashmere Producers (30 mins)
- The Great Tapestry of Scotland (30 mins)
- Abbotsford - Home of Sir Walter Scott (30 mins)

For more regional Inspiration visit <https://scotlandstartshere.com/>





TRADE RATES 2026 Inclusive of VAT

All Exclusively for your Group

Please book by Email

Add-on Activities for all Packages, listed below

We are open by appointment only, Monday to Friday but would suggest ideal visiting times from April - October

FARM WALK

This experience is perfect for larger groups and can be tailored with add on extras such as sheep dog or cookery demonstrations and different catering options.

This Package includes a meet and greet on arrival, an easy walk about and tour of some of the farm with Farmer Robert and the chance to safely meet some of our docile cattle. Also can include a look around our large kitchen garden and polytunnel.



- Duration 2 Hours
- Tour with Afternoon Tea £17.50pp net
- Upgrade to Soup & Sandwich lunch with soft drinks additional £7pp net
- Upgrade to Local Tasting Platter for lunch is an additional £11pp net
- Minimum 30 pax/ Maximum 50 pax
- Bookings for smaller numbers are possible for a minimum price. Please contact us for a quote.

FIELD TO FORK TOUR

Join Farmer Robert for a private 90min tour of the farm on foot or in the trailer to see and discuss how we farm. The exact content of the tour will be seasonally dependent but guests will certainly meet some of our animals and see plenty of wildlife whilst enjoying spectacular views.

- Duration 3 Hours - time of the day is flexible
- Cost £480 net for up to 12 Guests and then £40pp net to a maximum of 50 Guests
- Add-on activities available.

DID SOMEONE MENTION SUSTAINABILITY?
 Lowering food miles with menus based on ingredients produced on our farm and in the local area is what we do! Because we only open by appointment and use set tasting menus based on the preferences of our guests, we make only what we need to avoid unwanted waste. We compost suitable kitchen waste which goes back onto our kitchen garden to grow more beautiful vegetables and fruit! for our menus! We get all sorts of cuts of beef back when our beef is prepared and we use them all in the kitchen.

Afterwards, enjoy a delicious, home cooked, two course meal in The Stables featuring our own produce and other seasonal, locally grown food. Guests will be well looked after by our friendly, welcoming team! A wander in our lovely kitchen garden and polytunnel is also included. One of our delicious BBQS is also an option as is outdoor seating, weather permitting.





THE VIP SCOTCH BEEF EXPERIENCE

Beef lovers will enjoy this exclusive and private tour of the farm with cattle expert farmer and host Robert, who will introduce guests to our Herd and explain how we produce premium grade Scotch Beef. Robert can also tell guests about some of the colourful Roman, Reiver and even Romany Gypsy history of our area too!

A tour up the hill in the Landrover to take in spectacular views is also an option for groups of four or less. Get up close with our beautiful, docile cattle - with ample opportunities for photographs.

Afterwards, a delicious 3 course lunch in The Stables will be presented featuring a Local Tasting Platter starter, followed by Scotch Beef Steak Tasting session with accompaniments, wine, local beers and pudding. Guests will be welcomed and looked after with great care by our team. The meal can also take place in one of our Wee Bothies or even in the polytunnel if Guests would prefer and we are always happy to create an unforgettable bespoke tour for VIPS. Please contact us for help with any special requests.

- Duration 4 Hours
- Cost £600 net for up to 4 Guests and then £120pp net to a maximum of 12 Guests
- Lunch can be served in a Bothy if requested.



Hosts Lucy & Robert Wilson

ADDITIONAL EXTRAS FOR PACKAGES

We can include any of the following with packages although this may affect the duration. Please contact us for further information or for a quote to include any of the following activities

- Sheep Dog Demonstration (minimum charge applies)
- Kilned Piper
- Cooking Demonstrations
- Scotch Beef Talk and Cooking Demonstration
- Cooking Class (small groups only)
- Breakfast Safari
- Special Interest International Farming Tour



TERMS AND CONDITIONS SUMMARY

All bookings must be made by email and payment is due 7 days prior to the arrival of guests unless agreed otherwise.

Groups booking have to be reconfirmed 3 months prior to arrival with final numbers due 2 weeks prior. Cancellations thereafter will be charged in full.

We don't often cancel bookings but if we need to because of extremely bad weather, we will offer a full refund or an alternative if requested.

Please contact us for full terms and conditions.