



OTE HALL
FARM
Est. 1530



Each beast is carefully selected for private sale to butchers and farm shops. When placing orders for whole carcases, it is advisable to allow at least four weeks' notice.

For more information please contact Carola or Matthew:

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Ote Hall Farm Sussex Beef Cattle

Our top quality, grass-fed cattle are supplied to farm shops. Also, local and London family run butchers.

The Godman family have farmed at Ote Hall for over 500 years, and they have been producing prize winning cattle for decades.

Today the cattle are locally sourced and carefully selected from Sussex pedigree specialist herds, at 9-12 months of age.

The cattle are traditionally and extensively reared at Ote Hall, where they mature slowly, spending the summer grazing the pastures. During the winter they are housed on deep straw litter, and fed on our meadow hay, home-grown barley, beans, and locally sourced brewers' grains supporting a local micro brewery.

Our quality slow matured cattle are in high demand for the exceptional marbling of fat, which ensures a lovely flavour.



It is believed that today's Sussex breed is descended from the draught red oxen cattle that inhabited the dense forests of the Weald, at the time of the Norman Conquest. Arthur Young Junior wrote in the 19th century that the cattle "*must be unquestionably ranked among the best in the Kingdom.*"



To find out more scan here.

