












## WORKING WITH NATURE

Our menu comes from our farm, where we raise grass pastured rare and native breeds, a pedigree dairy herd, chickens and eggs. We grow fruits and vegetables and make our award-winning artisan bread, ham, preserves and cow's milk cheeses.

Nature is at the heart of everything we do at Daylesford. We farm, eat and live in a way that nurtures and nourishes her. We hope to inspire you to connect with and celebrate nature, by living in season and in balance with our beautiful planet.














### TO START

FRESHLY BAKED BREAD, extra virgin olive oil	5.5
please ask your server for today's bread, allergen and calorie information	
CHICKEN & TURKEY BONE BROTH, cavolo nero, sage, onion, leek	9
 147kcal	
MULLED WINE POACHED PEAR, Bledington blue cheese, walnuts, bitter leaves	13
     588kcal	
PRAWN & AVOCADO COCKTAIL*, gem heart lettuce, seven seed sourdough	16
     607kcal	







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### MAINS

#### FIELD & SEA

FLAT IRON CHICKEN, green kale, heritage apples, semi-dried cranberries, spicy glazed pecans, cider dressing	22
  756kcal	
GRASS PASTURED BEEF BURGER, truffled brie*, red onion & cranberry relish, bitter leaves, maple mayonnaise, pine nut pangritata	20
     1445kcal	
COTSWOLD CHOPPED SALAD, Daylesford ham, Cheddar, chicken, boiled hen's egg, beetroot, tomato, avocado* (with a choice of either blue cheese or house dressing)	21
   491kcal	
50g serving of blue cheese dressing   208kcal   50g serving of house dressing  293kcal	
DAYBOAT LINE-CAUGHT FISH*	
please ask your server for today's special, allergen and calorie information	

### MARKET GARDEN

HONEY ROASTED ROOTS RISOTTO, crispy chestnuts, parmesan	18
   1056kcal	
ROAST CELERIAC & CHESTNUT MUSHROOM TART, truffled brie* & thyme	16.5
with your choice of any two salads, please see our winter salads for allergen information	
   614kcal	

## WINTER SALADS

any three salads 18

SHAVED BRUSSELS SPROUT & HISPI SLAW, parmesan & lemon dressing

  181kcal per 100g

WINTER BITTER LEAVES, maple mayonnaise, Chinese leaf & pine nut pangritata

    236kcal per 100g

SHREDDED CARROT & WILD RICE, crumbled feta\*, sultanas, smoked paprika & lemon dressing

  200kcal per 100g

ORCHARD SALAD, green kale, heritage apple, semi-dried cranberries, spicy glazed pecans, cider dressing

  264kcal per 100g

## HAND STRETCHED SOURDOUGH PIZZA

TOMATO & BUFFALO MOZZARELLA, house pesto

15

    1085kcal

ROASTED CELERIAC & CAVOLO NERO, creamed celariac, garden corn, Adlestrop cheese

17.5

   943kcal

SMOKED PANCETTA\*, RED KURI SQUASH, sage, buffalo mozzarella,

17.5

  924kcal

FINOCCHIONA SALAMI\*, heritage tomato, buffalo mozzarella, house pesto

17.5

    1241kcal

## CREAMERY & PUDDING

ADLESTROP CHEESE from the Daylesford Creamery, apple & chilli chutney, apple, celery, peppery leaves, Manuka honey oatcakes

14

    731kcal

MINCEMEAT STUFFED BAKED APPLE, toasted almonds, spiced clementine rippled cream

8.5

   495kcal

DAYLESFORD CHRISTMAS PUDDING, brandy sauce

8.5

    581kcal

CHERRY TIRAMISU TRIFLE

8.5

   551kcal

MINCE PIE & BRANDY BUTTER

4

    359kcal



PLANT-BASED GELATO\*

8

 please ask your server for our selection of flavours, allergen and calorie information

TRADITIONAL ICE CREAM

8

  chocolate, Madagascan vanilla, or salted caramel

Everything is organic, unless marked \*. Wild ingredients that can't be classified as organic are always sourced considerately and sustainably. Adults need around 2000kcal a day. The discretionary service charge of 12.5% is shared between the staff serving you.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES OR DIETARY REQUIREMENTS AT THE TIME OF ORDERING.

We would ask that you do this every time you eat with us, even if you have eaten the dish before as dishes can change. However, due to the layout and operation of our kitchens and the fact that food is freshly made by hand, we do not have specific allergen-free zones and it is not possible to fully guarantee separation of allergens. If you would like ingredient information about the food and drink served, please ask the staff who will be happy to help.

 celery  cereals with gluten\*\*  crustacean  eggs  fish  milk  mustard  peanuts

 sesame  soya beans  sulphites  tree nuts\*\*  suitable for vegans \*\*Ask your server for specific details.

