

daylesford ORGANIC

Our menu is based on produce from our fully certified organic farms in the Cotswolds and Staffordshire, where we mindfully and sustainably raise grass pastured rare and native breeds, including our pedigree dairy herd and organic, free-range chickens and eggs, grow seasonal fruit and vegetables and make our award-winning artisan breads, ham and cow's milk cheeses.



The Michelin Green Star is a distinction awarded to restaurants at the forefront of sustainable practices. At Daylesford, we have pioneered organic, regenerative farming and sustainable living for nearly 20 years because it is better for the planet and our wellbeing.

NIBBLES

HABAS FRITAS (SALTED BROAD BEANS)	4.5
MARCONA ALMONDS*	6
ANTIPASTI*, OLIVES, SUN-DRIED TOMATOES, GARLIC, SWEET PEPPERS, CAPERBERRIES	6
FRESHLY BAKED BREAD, butter & tapenade	6

CLASSICS

ARTISAN CHARCUTERIE*, Manchego, truffle* honey, Daylesford bakery sourdough	21
ORTIZ SARDINES*, SOURDOUGH TOAST, SICILIAN LEMON*	12

SMALL PLATES

HOUSE SMOKED MACKEREL*, warm potato salad, fried quails egg, wasabi mayonnaise	12
PAN FRIED LAMB SWEETBREADS, radishes, pickled carrot and mangetout, honey and mustard dressing	14
FETA, PEA AND SPRING ONION ARANCINI, salsa verde crème fraise	13

MAINS

ROASTED SWEET POTATO AND EWE'S CURD FILLED TORTELLINI, rainbow chard, sage butter	20
WOOD ROASTED RUMP OF NEW SEASON LAMB, wild garlic potato gnocchi, asparagus, pine nut & mint dressing	34
COTSWOLD ORGANIC CHICKEN SUPREME, toasted barley, peas & broad beans, charred leeks	28
GLAZED PORK BELLY, spring cabbage, gruyere and pancetta, braised onions, potato & herbs	32
DAYBOAT LINE CAUGHT FISH*, seasonal garnish	

MARKET GARDEN SIDES

WILD GARLIC ROASTED POTATOES	6
SPRINGS GREENS WITH MINTED BUTTER	
SPRING PEA, RADISH & ORZO SALAD, lemon dressing & salsa verde	
AJO BLANCO, cannellini beans, roasted beets, molasses & almond dukka	

Please note that due to supply issues we are having to temporarily use a non-organic Dijon mustard which contains sulphites

v = vegetarian; ve = vegan; ** = may contain shot



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES.

As our food is freshly made by hand in our kitchens, we can't guarantee that everything is allergen-free. Ask to see our ingredients guide or visit our website for allergen information. Everything is organic, unless marked *. Wild ingredients that can't be classified as organic are always sourced considerably and sustainably. British law requires us to cook our burgers well-done. We aim for zero waste and reduce, reuse, recycle and compost everything we can. The discretionary service charge of 12.5% is shared between the staff serving you. @daylesfordfarm

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PUDDING

DAYLESFORD DOUBLE GLOUCESTER CHEESE from the Daylesford creamery, apple and chilli chutney, celery, peppery leaves, manuka honey oatcakes	15
ORANGE CURD AND FENNEL BLOSSOM SHORTBREAD, yoghurt parfait, candied orange	9
ALMOND & DARK CHOCOLATE TART, cherry compote, mascarpone	9
BAKED DAYLESFORD RHUBARB CRUMBLE SOUFFLE, white chocolate custard	9
PLANT BASED GELATO* / ICE CREAMS, please ask your server for our selection of flavours, allergen & calories information	9

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