

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.

FROM OUR BAKERY PLEASE ASK FOR TODAY'S SEASONAL CAKES & TARTS available until 12pm

BUTTER CROISSANT  425kcal	4.75
ALMOND CROISSANT  535kcal	6
PAIN AU CHOCOLAT  427kcal	5
CINNAMON SWIRL  574kcal	5.5
RHUBARB & CUSTARD DANISH  512kcal	6
BANANA & 3 SEED BUTTER MUFFIN  422kcal	3.5
TOASTED FRUIT & WALNUT BREAD, BUTTER  511kcal	4.5
SEVEN SEED SOURDOUGH TOAST, NUT BUTTER OR JAM  273kcal per 100g	4
WHITE SOURDOUGH TOAST, NUT BUTTER OR JAM  254kcal per 100g	4
cashew nut butter  184kcal per 30g	
strawberry jam 102kcal per 30g	
Seville orange marmalade 142kcal per 30g	
unsalted butter  223kcal per 30g	
CHOCOLATE CHIP COOKIE  274kcal	3.5
DOUBLE CHOCOLATE CHIP COOKIE  448kcal	3.5
BUTTERMILK SCONE, JAM, CLOTTED CREAM  636kcal	4.5
BUTTERMILK SCONE, JAM, BUTTER  683kcal	4.5
CHOCOLATE BROWNIE  250kcal	4
STRAWBERRY BAKEWELL TART  541kcal	4.5
EARL GREY FRUIT CAKE  338kcal	4.5
LEMON DRIZZLE CAKE  576kcal	4
ALMOND CAKE  654kcal	5.5
made without wheat; may contain traces of types of gluten used in our kitchens	
ORANGE, ALMOND & POPPY SEED CAKE  369kcal	5.5
made without wheat; may contain traces of types of gluten used in our kitchens	

AFTERNOON TEA available from 3-5.30pm

20 per person

A selection of mini sandwiches, Earl grey fruit cake, buttermilk scone, jam & clotted cream, a pot of organic tea
please ask your server for today's sandwich selection & calorie & allergen information

Everything is organic, unless marked *. Wild ingredients that can't be classified as organic are always sourced considerably 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**  eggs  fish  milk  mustard  peanuts  sesame

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

