

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.

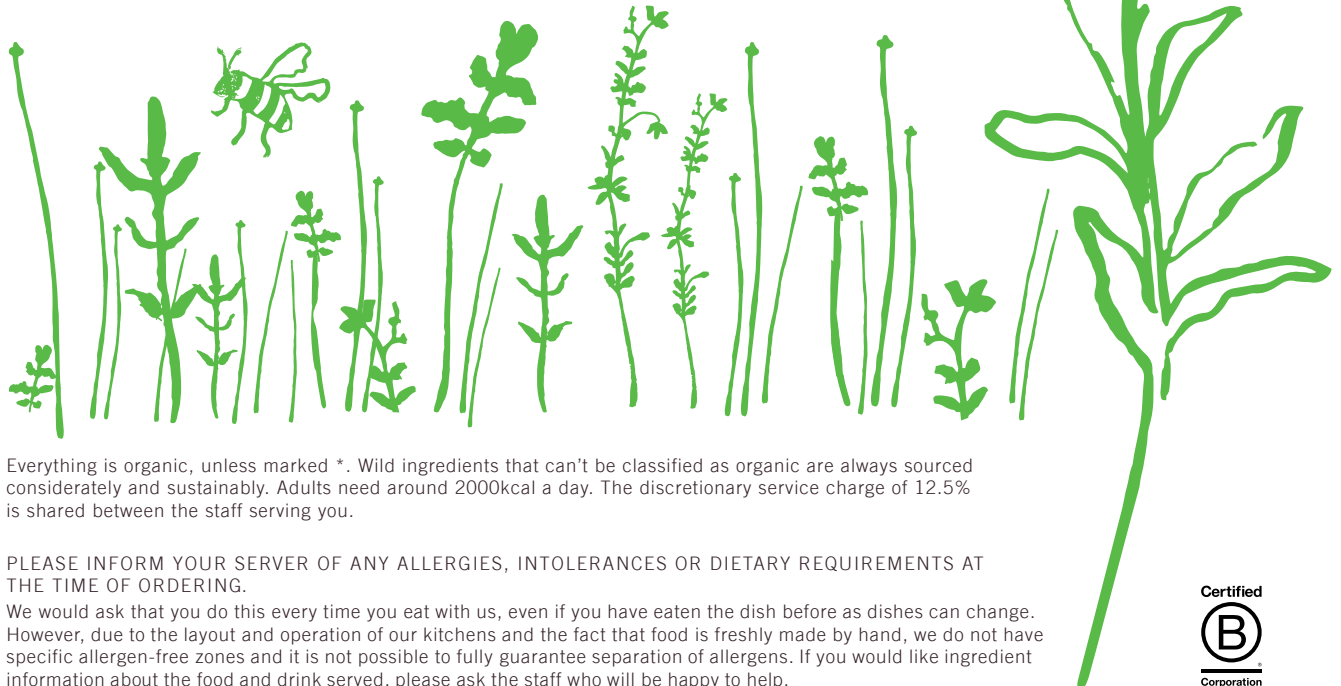
Nature is at the heart of everything we do at Daylesford. We farm, eat and live in a way that nurtures and nourishes her. We hope to inspire you to connect with and celebrate nature, by living in season and in balance with our beautiful planet.

BREAKFAST 8-11.30am

JUICE OF THE DAY please ask your server for today's special and allergen information	6
COLD PRESSED ORANGE JUICE	6
FRESHLY PRESSED CELERY JUICE	6
LIVE NATURAL YOGHURT, rhubarb compote*, low sugar granola	8.5
LEMON THYME OVERNIGHT OATS, seedy bircher, sunflower, pumpkin, chia seeds, Brazil nuts, Daylesford blueberry yoghurt	8
SEVEN SEED SOURDOUGH TOAST, nut butter or jam	4
WHITE SOURDOUGH TOAST, nut butter or jam	4
cashew nut butter	
strawberry jam	
Seville orange marmalade	
unsalted butter	

ORGANIC EGGS & FURTHER AFIELD

SCRAMBLED EGGS, sustainably sourced smoked salmon, sourdough toast	15.5
POACHED EGGS, Daylesford ham, hollandaise sauce*, sourdough toast	13.5
POACHED EGGS, smashed avocado*, chilli, sourdough toast	14.5
CHESTNUT MUSHROOMS ON TOAST, shallots, wild garlic*	13
SCRAMBLED EGG WHITES, avocado*, chilli and smoked tomato salsa, sourdough toast	12.5



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, 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.



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

ORTIZ BONITO TUNA* NIÇOISE SALAD, Jersey royals, soft boiled egg, kalamata olives, green beans, cucumber, house dressing	8.5
TOMATO CAPRESE SALAD, fresh basil, vine tomatoes, mozzarella, Léoube virgin olive oil	12
SPRING HERB & PEA RISOTTO, lemon gremolata crumb	15

MAINS

FLAT-IRON HUBBARD CHICKEN, green kale, heritage apples, semi-dried cranberries, spicy glazed pecans, cider dressing	18.5
SPICED KERRY HILL LAMB BURGER, harissa yoghurt*, gem lettuce hearts, Greek-style cheese, toasted couscous, pomegranate, spiced sunflower seed salad	17
ASPARAGUS*, BABY SPINACH & WILD GARLIC* TART, Adlestrop cheese, spring onion with your choice of any two salads; please see our spring salads for allergen and calorie information	16.5

SPRING SALADS any three salads 14.5

ASPARAGUS* & PEAS, baby gem, orzo, wild garlic* pesto

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

PURPLE & WHITE SPROUTING BROCCOLI*, miso, capers, chervil, chives, parsley, Parmesan

LENTIL & BEAN, grilled spring onion, goat's cheese*, smoked paprika & lemon dressing



CREAMERY

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

14

PUDDING

SALTED CARAMEL BROWNIE, dark chocolate sauce, clotted cream ice cream

7.5

PLANT-BASED GELATO*

7

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

TRADITIONAL ICE CREAM

7

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



AFTERNOON TEA £25.50 per person

Selection of botanical teas, infusions, coffees

Selection of sandwiches

Warm traditional raisin scone, jam, clotted cream, seasonal preserve

Earl Grey tea fruit cake

Milk chocolate florentines

Raspberry bakewell tart

PROSECCO AFTERNOON TEA £33 per person

Glass of prosecco

Selection of sandwiches

Selection of botanical teas, infusions, coffees

Warm traditional raisin scone, jam, clotted cream, seasonal preserve

Earl Grey tea fruit cake

Milk chocolate florentines



PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, 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.



SPRING SPECIALS

TO START

DAYLESFORD PRAWN* COCKTAIL, shredded gem heart lettuce, avocado, seven seed sourdough	16.5
ENGLISH ASPARAGUS*, tahini verde, miso aioli, toasted sesame seeds V	15.5

MAINS

LOCH DUART SALMON, watercress purée, sprouting broccoli, crispy capers	26
GRILLED LOBSTER*, wild garlic* butter, parsley, lemon, Market Garden leaves with Daylesford aged balsamic	36
WOOTTON ESTATE BEEF SIRLOIN, braised spring greens, black pepper & tarragon hollandaise	32

PUDDING

MARKET GARDEN STRAWBERRIES, vanilla cream, meringue	10
VANILLA PANNA COTTA, ginger poached rhubarb	10

SIDES

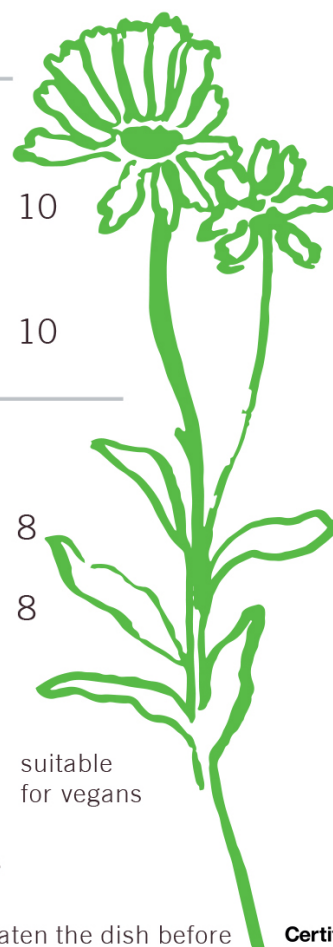
ROASTED JERSEY ROYALS, wild garlic* butter	8
MARKET GARDEN SPROUTING BROCCOLI*, toasted hazelnuts, lemon paprika dressing	8

Everything is organic, unless marked *. Wild ingredients that can't be classified as organic are always sourced considerably and sustainably.

V suitable for vegans

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, 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.



WOOD-FIRED SOURDOUGH PIZZA 5.30-8pm

HERITAGE TOMATO, buffalo mozzarella, house pesto* 15.5

COURGETTE, ricotta, mint 16.5

FINOCCHIONA SALAMI*, heritage tomato, buffalo mozzarella, house pesto* 16.5

SHARING BOARDS 5.30-8pm

18

DAYLESFORD CHARCUTERIE

DAYLESFORD MARKET GARDEN CRUDITÉ, with houmous

DAYLESFORD CHEESE

DAYLESFORD PLOUGHMAN'S, homemade chutney



Everything is organic, unless marked *. Wild ingredients that can't be classified as organic are always sourced considerably and sustainably.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES, 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.

