

daylesford ORGANIC

SNACKS & NIBBLES

Snacks that showcase produce from our Market Garden, our Producers and Farm
£5 each

Honey and mustard baked chipolatas

Daylesford cheddar and chilli straws

Savoury doughnut with Adlestrop

Savoury doughnut with Brixham crab

Market Garden celery, spiced tomato relish, Greek cheese, basil oil

Market Garden celery, Bledington blue, apples and walnuts

Barbequed Market Garden cruidtés, lemon aioli

Daylesford classic cruidtés, turmeric and pea hummus

Spiced Kerry Hill lamb, crispy flatbread, cucumber, mint and yoghurt

Sticky glazed salt beef, pickled cucumber, Dijon mayonnaise

Charcuterie, Manchego, truffle honey, bakery sourdough, £17 per board

If any of your guests have dietary requirements, we will provide an alternative dish.

A discretionary 12.5% service charge will be applied to all food and beverage.

Before ordering, please inform a member of staff of any allergies or intolerances.

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GRAZING FIRE PIT MENU

MAY-SEPTEMBER 2023

£80 per person

STARTERS

choose 1

Pressed corned beef terrine, tomato salad, pickled Market Garden beans

Pea, broad bean, haricot and radish salad, kimchi, sunflower seed crackers (V)

Dressed Devon crab salad, brown crab and chopped egg on toast, garden cucumber

Barbequed onion and Daylesford blue galette, spiced Heritage tomato, spring onion and olive salad (V)

FIRE PIT

Choose 2

Garlic and rosemary studded Kerry Hill lamb shoulder, wild garlic pesto

Salted, smoked brisket, bourbon pepper glaze, pickled Market Garden cucumbers

Barbecued chilli and rosemary studded salmon, spiced tomato relish

Grilled Market Garden courgettes, toasted seeds, harissa and thyme (V)

Barbequed tender stem, hispi wedges, pickled onion, mustard and beer vinegar dressing (V)

SALADS & SIDES (V)

Choose 2

Wood fired cauliflower, lentils and peas, wet garlic aioli

Heritage tomato salad, Greek cheese, fermented tomato and Market Garden basil dressing

Summer beans and cracked wheat, minted yoghurt

Baked mids, charred spring onions, seaweed butter

PUDDINGS

Market Garden strawberries and cream

Grilled peaches, lemon and poppy seed semolina cake, lemon curd

Vanilla milk jelly, Daylesford rosé frizzante raspberries, lime meringue

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SPRING SUMMER 2023

£65 per person

STARTER

BRIXHAM CRAB, shaved asparagus, lemon mayonnaise, toast
BARBECUED HUBBARD CHICKEN RILLETTE, spring onions and broad bean, sage, aioli
PASTRAMI CURED SALMON, fennel and cucumber salad, Daylesford yoghurt
BLACK ANGUS BEEF SALAD, pickled onions, beef dripping croutons, English mustard dressing
HERITAGE TOMATO TARTARE, cracked wheat, spiced tomato dressing (V)
ASPARAGUS SPEARS, celeriac forced rhubarb remoulade, toasted sunflower seeds (V)

MAIN

BARBECUED MONKFISH, shaved fennel, brown shrimps, spiced butter
DEVON BRILL FILLET, pea and courgette orzo, gremolata
RUMP OF KERRY HILL LAMB, peas and mint, barbecued gem hearts
SLOW-COOKED GLAZED BLACK ANGUS BRISKET, smoked tomato and bean ragout, straw potatoes
DAYLESFORD CHEDDAR GNOCCHI, scorched corn, creamed sweetcorn and spring onions (V)
ROASTED CAULIFLOWER, spiced lentil dahl and runner beans (V)

PUDDING

MARKET GARDEN STRAWBERRIES and LÉOUBE ROSÉ JELLY, vanilla clotted cream
RASPBERRY & LOGANBERRY PAVLOVA, raspberry sorbet (V)
GRILLED PEACHES, vanilla cheesecake, Gloucestershire cake
APRICOT LEMON AND ELDERFLOWER TRIFLE, Daylesford rosé frizzante
DAYLESFORD DOUBLE GLOUCESTER, gooseberry chutney, oat crackers

The same starter, main and pudding is to be enjoyed by the whole party. If any of your guests have dietary requirements, we will provide an alternative dish. A discretionary 12.5% service charge will be applied to all food and beverage. Before ordering, please inform a member of staff of any allergies or intolerances.