

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 8am-11.30am

JUICE OF THE DAY please ask your server for today's special and allergen information	8
COLD PRESSED ORANGE JUICE V 105kcal per 250ml	7
FRESHLY PRESSED CELERY JUICE CF V 18kcal per 250ml	7
LIVE NATURAL YOGHURT, blood orange compote, low sugar granola CF V 457kcal	9.5
OUR NEW SEEDY BIRCHER, sunflower, pumpkin & chia seeds, Brazil nuts, heritage apples & blackberries CF V 612kcal	9
ROLLED OAT PORRIDGE, blood orange compote, low sugar granola CF V 740kcal	10
SEVEN SEED SOURDOUGH TOAST, nut butter or jam CF V 273kcal per 100g	5
WHITE SOURDOUGH TOAST, nut butter or jam CF V 254kcal per 100g	5
cashew nut butter CF 184kcal per 30g	
strawberry jam 102kcal per 30g	
Seville orange marmalade 142kcal per 30g	
unsalted butter CF 223kcal per 30g	

OUR TRULY FREE-RANGE EGGS* & FURTHER AFIELD

SCRAMBLED EGGS*, sustainably sourced smoked salmon*, sourdough toast CF V 842kcal	19
POACHED SMOKED KIPPER*, lemon, parsley, garlic, tomatoes CF V 775kcal	17
POACHED EGGS*, Daylesford ham, hollandaise sauce*, sourdough toast CF V 945kcal	16.5
POACHED EGGS*, smashed avocado*, chilli, sourdough toast CF V 655kcal	16.5
CHESTNUT MUSHROOMS ON TOAST, shallots, baby spinach CF V 394kcal	14.5

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.

CF celery **CF** cereals with gluten** **O** eggs **CF** fish **CF** milk **CF** mustard **CF** peanuts **CF** sesame

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

