

## WORKING WITH NATURE

Our menu comes from our farm, where we raise grass pastured rare and native breeds, a pedigree dairy herd and chickens. 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

FRESHLY BAKED BREAD, extra virgin olive oil please ask your server for today's bread, allergen and calorie information	6
SPRING HERB, CHICKEN BONE BROTH, spring peas, snaps, radishes, pea shoots, lemon 🌿🌿 156kcal	10
WYE VALLEY ASPARAGUS* & BURRATA*, black garlic*, leek vinaigrette 🌿🌿🌿 523kcal	16
SMOKED SALMON* WITH CAVIAR*, chive crème fraîche, seven seed sourdough 🌿🐟🌿🌿🌿 557kcal	18
WHIPPED FETA*, Gloucester honey*, smoked harissa oil*, grilled house flatbread 🌿🌿 880kcal	14

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### MAINS

#### FIELD & SEA

FLAT IRON CHICKEN, green kale, heritage apples, semi-dried cranberries, spicy glazed pecans, cider dressing 🌿🌿🍎 756kcal	26
SPICED KERRY HILL LAMB BURGER, FETA CHEESE*, spring slaw, harissa mayonnaise, spiced pangritata 🌿🍖🌿🍎🌿 1050kcal	20
COTSWOLD CHOPPED SALAD, Daylesford ham, Cheddar, chicken, boiled hen's egg*, beetroot, tomato, avocado* (with a choice of either blue cheese or house dressing) 🌿🌿🌿🍳 491kcal 50g serving of blue cheese dressing 🌿🌿🍳 208kcal   50g serving of house dressing 🌿 293kcal	23
DAYBOAT LINE-CAUGHT FISH* please ask your server for today's special, allergen and calorie information	

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#### MARKET GARDEN

LEEK & PECORINO* ARANCINI, BROAD BEAN* & SHALLOT SALAD 🌿🍷🌿🌿🌿🌿 1108kcal	20
ROASTED SPRING ONION, PINE NUT & WILD GARLIC* GREMOLATA TART, ricotta & Adlestrop cheese with your choice of any two salads, please see our winter salads for allergen information 🌿🍷🌿🌿🌿🍎 625kcal	18.5

## SPRING SALADS

any three salads 19.5

SPRING PEA, RADISH & ORZO SALAD, lemon dressing, salsa verde

    **V** 113kcal per 100g

SPRING GREENS SLAW, spring cabbage, spring onions, snap peas, mint & lemon mayonnaise, spiced pangritata

    166kcal per 100g

AJO BLANCO & CANNELLINI BEANS, roasted beets, pomegranate molasses\*, toasted almond dukka

    **V** 111kcal per 100g

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

  264kcal per 100g

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## CREAMERY & PUDDING

DOUBLE GLOUCESTER CHEESE from the Daylesford Creamery, apple & chilli chutney, apple, celery, peppery leaves, Manuka honey oatcakes 14

    649kcal

STUFFED RHUBARB & APPLE PANCAKES, sticky ginger toffee sauce, pistachio & oat crumble 9

    877kcal

DARK CHOCOLATE NEMESIS, vanilla crème fraîche 9

  1007kcal

LIMONCELLO AFFOGATO SUNDAE, lemon posset, lemon verbena jelly, limoncello\* 9

   629kcal

PLANT-BASED GELATO\* 9

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

TRADITIONAL ICE CREAM 9

  chocolate, Madagascan vanilla, or salted caramel










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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 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  crustacean  fish  milk  mustard  peanuts  sesame

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

