




















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	7
COLD PRESSED ORANGE JUICE V 105kcal per 250ml	6
FRESHLY PRESSED CELERY JUICE  V 18kcal per 250ml	6
A BOWL OF SUMMER BERRIES V 51kcal	9
LIVE NATURAL YOGHURT, strawberry compote*, low sugar granola	8.5
   462kcal	
LEMON THYME OVERNIGHT OATS, seedy bircher, sunflower, pumpkin, chia seeds	8
Brazil nuts, Daylesford blueberry yoghurt	
   443kcal	
ROLLED OAT PORRIDGE, summer berry compote, low sugar granola	9
   560kcal	
SEVEN SEED SOURDOUGH TOAST, nut butter or jam    V 273kcal per 100g	4
WHITE SOURDOUGH TOAST, nut butter or jam    V 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	

ORGANIC EGGS & FURTHER AFIELD

POACHED EGGS, smashed avocado*, chilli, sourdough toast	14.5
    655kcal	
POACHED EGGS, Daylesford ham, hollandaise sauce*, sourdough toast	14.5
    945kcal	
SCRAMBLED EGGS, sustainably sourced smoked salmon, sourdough toast	17
     842kcal	
SCRAMBLED EGGS, smoked streaky bacon, sausage, slow roast heritage tomatoes, sourdough toast	17.5
  1289kcal	
SCRAMBLED EGG WHITES, avocado*, chilli & smoked tomato salsa, sourdough toast	12.5
   576kcal	
CHESTNUT MUSHROOMS ON TOAST, shallots, baby spinach	13
   V 394kcal	

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** **V** suitable for vegans **Ask your server for specific details.

