

## 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

- FRESHLY BAKED BREAD, extra virgin olive oil 5.5  
please ask your server for today's bread special, allergen and calorie information
- SUMMER CHICKEN BROTH, summer vegetables, ginger, soft herbs 9  
🍷 238kcal
- PRAWN & AVOCADO COCKTAIL\*, gem heart lettuce, seven seed sourdough 15  
🍷 🍷 🍷 🍷 🍷 🍷 🍷 🍷 607kcal
- HERITAGE TOMATOES, burrata\*, rocket, toasted sourdough 14  
🍷 🍷 🍷 🍷 536kcal
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### MAINS

#### FIELD & SEA

- FLAT IRON CHICKEN, green kale, heritage apples, semi-dried cranberries, spicy glazed pecans, cider dressing 19.5  
🍷 🍷 🍷 731kcal
- GRASS PASTURED BEEF BURGER, beefsteak tomato, virgin Mary & double Gloucester rarebit, tomato, chilli, caper & pickled shallot salad 19  
🍷 🍷 🍷 🍷 🍷 1105kcal
- COTSWOLD CHOPPED SALAD, Daylesford ham, Cheddar, chicken, boiled hen's egg, beetroot, tomato, avocado\* 19  
🍷 🍷 🍷 🍷 721kcal
- DAYBOAT LINE-CAUGHT FISH\*  
please ask your server for today's special, allergen and calorie information

#### MARKET GARDEN

- HERITAGE TOMATO & BASIL RISOTTO, crumbled Greek style cheese\* 16  
🍷 🍷 🍷 927kcal
- SWEETCORN, SPRING ONION & ADLESTROP CHEESE TART, with your choice of any two salads, please see our summer salads for allergen information 16.5  
🍷 🍷 🍷 560kcal per slice

## SUMMER SALADS

any three salads 16

SUMMER ZEST, heritage tomatoes, griddled sweetcorn, tamari & lime dressing, mint

 35kcal per 100g

SUMMER COURGETTES, grilled courgettes, semi-dried tomatoes, Greek style cheese\*, lemon mayonnaise, crushed hemp hearts

   148kcal per 100g

PISTACHIO & BLACK OLIVE TABBOULEH, lemon & parsley dressing

   **V** 155kcal per 100g

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

  **V** 273kcal per 100g

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## HAND STRETCHED SOURDOUGH PIZZA

TOMATO & BUFFALO MOZZARELLA, salsa verde

14

   975kcal

SWEETCORN, RED PEPPER & GRILLED SPRING ONION, crème fraîche, black olives

16.5

    935kcal

GRILLED ARTICHOKE\*, PROSCUITTO HAM\*, RED ONION & ROCKET, buffalo mozzarella, heritage tomato

16.5

    846kcal

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

16.5

   1106kcal

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## CREAMERY & PUDDING

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

14

   304kcal



SUMMER BERRIES & CREAM, strawberry & basil granita

8.5

 231kcal

FRIZZANTE & BROWN SUGAR BAKED PLUMS, sticky ginger cake, orange rippled mascarpone

8.5

   513kcal

SALTED CARAMEL BROWNIE, dark chocolate sauce, Madagascan vanilla ice cream

8.5

  890kcal

PLANT-BASED GELATO\*

8

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

TRADITIONAL ICE CREAM

8

  chocolate, Madagascan vanilla or salted caramel

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\*\*  crustacean  eggs  fish  milk  mustard  peanuts

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

