

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 till 12.30pm

OUR TRULY FREE-RANGE ORGANIC EGGS & FURTHER AFIELD

SCRAMBLED EGGS, streaky bacon, sausage, baked heritage tomato, hand-cut sourdough	15
   1351kcal	
SCRAMBLED EGGS, hand-cut toasted sourdough	6.5
     732kcal	
POACHED EGGS, hand-cut toasted sourdough	6.5
     732kcal	
BACON BRIOCHE BUN, brown sauce	10.5
   534kcal	
AVOCADO* & POACHED EGGS, chilli flakes, hand-cut toasted sourdough	11
    655kcal	
BLACK BERRY & APPLE BIRCHER, Brazil nuts, goji berries, oat milk	4.5
   524kcal	
COCONUT & MULBERRY GRANOLA, natural yogurt, mixed berry compote	4.5
  222kcal	

Add on -

Gloucester ham	3
Organic sausage	3
Streaky bacon	3
Smashed avocado* 191kcal per 100g	4
Grilled heritage tomato	3
Grilled portobello mushroom	3
Extra Egg  143kcal per 100g	1.5



Everything is organic, unless marked *. Wild ingredients that cannot be classified as organic are always sourced considerately and sustainably. British law requires us to cook our burgers well-done.













Adults need around 2000kcal a day. We aim for zero waste and reduce, reuse, recycle and compost everything we can.

   @daylesfordfarm

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES.

As our food is freshly made by hand in our kitchens, we cannot guarantee that anything is allergen-free.

Ask to see our ingredients guide or visit our website for allergen information.

 celery	 gluten	 peanuts	 soya beans
 egg	 milk	 sulphites	 tree nuts
 fish	 mustard	 sesame	 vegan

**Ask your server for specific details.