

CANAPÉS

£5 each

cured line-caught mackerel, fermented fennel, golden linseed cracker
grilled Market Garden radishes, whipped chevril butter
devilled Daylesford Cheddar straws, Bledington blue cheese dip
Dorset crab, grilled baby courgette, aioli
Daylesford Welsh rarebit, Market Garden salsa
Kerry Hill lamb fillet skewer, tomato, black olive, Greek-style cheese, olive oil
shredded barbequed pork shoulder, spiced nigella seed cracker, gherkin ketchup
Hubbard chicken satay, sweet chilli dip

If any of your guests have dietary requirements, we will provide an alternative dish.

A discretionary 12.5% service charge will be applied to all food and beverage.

Before ordering, please inform a member of staff of any allergies or intolerances.

daylesford ORGANIC

SPRING SUMMER 2022

STARTER

BRIXHAM CRAB, shaved asparagus, lemon mayonnaise, toast
FLAT-IRON HUBBARD CHICKEN, sage, helda & broad bean salad,
Dijon mustard dressing
CURED LINE-CAUGHT MACKEREL, pickled cucumber, cucumber ketchup
BLACK ANGUS BEEF CARPACCIO, broad beans, pickled grelot onions,
horseradish yoghurt
HERITAGE TOMATO TARTARE, cracked wheat, spiced tomato dressing (V)
ASPARAGUS SPEARS, truffled truly free range Legbar hen egg mayonnaise,
sea salt & sunflower cracker (V)

MAIN

LINE-CAUGHT SEABASS, warm tomato & roasted pepper salad, capers, olives
BRILL FILLET, pea & courgette orzo, gremolata
BARBECUED SPATCHCOCK POUSSIN, pink fir potatoes, harissa buttermilk
SLOW-COOKED GLAZED BLACK ANGUS BRISKET, onion purée, grilled
hispi cabbage wedge, Daylesford Bledington Blue cheese
CHARRED SPROUTING BROCCOLI, lentils, runner beans,
Tewkesbury mustard dressing (V)
ROASTED CAULIFLOWER, pea & dukka couscous, cauliflower purée,
pink peppercorn crumb (V)

PUDDING

MARKET GARDEN STRAWBERRIES & LÉOUBE ROSÉ JELLY,
vanilla clotted cream
RASPBERRY & LOGANBERRY PAVLOVA, raspberry sorbet (V)
HONEY BAKED PEACHES, rosé frizzante, honey cake
LEMON SET CREAM, apricots, lemon & elderflower shortbread
DAYLESFORD DOUBLE GLOUCESTER, gooseberry chutney, linseed crackers

The same starter, main and pudding is to be enjoyed by the whole party. If any of your guests have dietary requirements, we will provide an alternative dish. A discretionary 12.5% service charge will be applied to all food and beverage. Before ordering, please inform a member of staff of any allergies or intolerances.

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GRAZING FIRE PIT MENU

MAY-SEPTEMBER 2022

£80pp

SHARING PLATTERS

charcuterie, pickled Market Garden beans, charred spring onions
potted crab, pickled cucumber, smoked line-caught mackerel
Market Garden heritage tomato, Greek-style cheese bruschetta
radishes, pea & mint houmous, sourdough toast
freshly baked bread

FIRE PIT

garlic & rosemary studded Kerry Hill lamb shoulder, salsa verde
brined Hubbard chicken, cumin barbeque sauce
devilled courgettes, aioli

INCREASE THE FEAST

half shell lobster, tarragon butter, £8pp
ale glazed, dry rubbed Wootton brisket, £8pp
sticky ribs, £6pp
summer squash, dukkha, tomato & smoked paprika relish, £5pp

SALADS & SIDES

charred corn, burnt onion butter
Market Garden heritage tomato salad, runner beans, spiced tomato dressing
gem hearts, pickled radishes, broad beans, sourdough croutons, chive yoghurt
new potatoes, peas & sweet mustard

PUDDINGS

strawberries & cream
skillet baked peaches & rosé frizzante, amaretti biscuit, lemon mascarpone
raspberry, loganberry, vanilla trifle

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