

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.

LUNCH 12pm – 17:30pm









DAYLESFORD SIGNATURES

5oz BEEF BURGER, adlestrop cheese, heritage tomato, gem lettuce, brioche bun 🌿🥛🥩🥦 1178kcal	12
GLOUCESTERSHIRE HAM RAREBIT TOASTED SANDWICH, adlestrop cheese 🌿🍷🥩🥖 823kcal	10
HOT PLOUGHMAN'S TOASTED SANDWICH, adlestrop cheese 🌿🍷🥩🥖 755kcal	10
MUSHROOM & SPINACH TOASTED SANDWICH, adlestrop cheese 🌿🍷🥩🥖 779kcal	10
REUBEN TOASTED SANDWICH, beef brisket, smoky sauerkraut, grueye cheese, russian sauce 🌿🍷🥩🥖 787kcal	12
MARKET GARDEN VEGETABLE TART, daylesford cheese please ask your server for Allergen Information	8

NOURISING ORGANIC WARM BOWLS

CHICKEN TAGINE, apricots, chickpeas, steamed & grains 462kcal	11
COCONUT CHICKEN CURRY, aubergine, lemongrass, steamed rice & grains 🥥 432kcal	11
SWEET POTATO DAHL, buckwheat, lentils, teff, steamed rice & grains 🌿V 365kcal	11
BEEF MEATBALLS, smoked bacon, tomato sauce, steamed rice & grains 🌿 363kcal	11
SPINACH PANEER CURRY, butternut squash, chickpeas, steamed rice & grains 🌿🥛🥩 457kcal	11
LAMB MASSAMAN CURRY, speckled lentils, steamed rice & grains 494kcal	11
SEASONAL VEGETABLE SOUP OF THE DAY, sourdough toast please ask your server for Allergen Information	5.5
CHICKEN & TURKEY BONE BROTH, winter vegetables, ginger, soft herbs 🌿 125kcal	8

HAND STRETCHED SOURDOUGH PIZZA

TOMATO & BUFFALO MOZZARELLA, house pesto	13.5
    975kcal	
FINOCCHIONA SALAMI*, heritage tomato, buffalo mozzarella, house pesto	15
    1106kcal	

MARKET GARDEN SALADS any two salads 7.5 any three salads 10.5

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

  **V** 273kcal per 100g




DAYLESFORD SLAW, carrot, cabbage, beetroot, spicy cashew nuts, chilli, ginger & tamari dressing

  77kcal CONTAINS HONEY




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

  **V** 113kcal per 100g

SPRINGGREENS 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

SALAD ADDITIONS

CHICKEN 148kcal per 100g	8
SMOKED SALMON*  110kcal	10
SMASHED AVOCADO 153kcal	4
TURMERIC HOUMOUS  148kcal	3
GREEK STYLE CHEESE  125kcal	4
BOILED EGG  143kcal per 100g	3.5

Everything is organic, unless marked *. ADULTS need around 2000kcal a day. We aim for zero waste and reduce, reuse, recycle and compost everything we can.

Wild ingredients that can't be classified as organic are always sourced considerately and sustainably.

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  sulphites  treenuts** **V** vegan **Ask your server for specific details.