

SPRING

FOR THE TABLE

LITTLE BLACK OLIVES* from Liguria, Italy **V** contains olive stone, 161kcal 6

SMOKED ALMONDS* **V** 400kcal 6

OUR FAVOURITE ANTIPASTI, cured hams*, salamis*, Manchego*, truffle honey*, sourdough bread 991kcal 21

FRESHLY BAKED FOCACCIA, olive oil, balsamic 910kcal 6.5

SMALL PLATES

OUR PORK & CHICKEN LIVER COUNTRY PÂTÉ, cornichons*, Dijon mustard, toasted sourdough 624kcal 12.5

TURKEY BONE BROTH, celeriac, spring greens, carrot, white beans 165kcal 11

POTATO ROSTI WITH DAYLESFORD CHEDDAR crispy harissa fried Legbar hen's egg* 281kcal 12.5
add Smokin' Brothers smoked salmon 110kcal 6

SPICED YOGHURT ROAST CAULIFLOWER, whipped houmous, crispy green lentils, winter purslane, grilled flatbread 1076kcal 14

SMOKED SALMON made here on the farm by the Smokin' Brothers, whipped lemon yoghurt,
dill soured cucumber & chilli oil, seeded crackers 469kcal 18

LARGE PLATES

THE DAYLESFORD BURGER, generous 7oz grass pastured beef patty on a buttermilk bun with Daylesford Cheddar,
pink pickled onions, house burger sauce, lettuce, heritage tomato, gherkin 1009kcal 21

FLAT IRON CHICKEN, green kale, heritage apples, semi-dried cranberries, spicy glazed pecans,
apple cider vinegar dressing 756kcal 26

COTSWOLD CHOPPED SALAD, ham*, Daylesford Cheddar, chicken, boiled hen's egg, beetroot, tomato, avocado* 491kcal 23
blue cheese dressing 208kcal | house dressing 293kcal

WOOTTON ESTATE VENISON STEW, creamed potatoes, smoked bacon, porcini mushroom*, Parmesan 699kcal 26

SPRING ONION, SPINACH, ADLESTROP & PENYSTON TART 575kcal 20
with two market garden salads

MARKET GARDEN

three salads 19.5

RADIANT RENEWAL, Early Wonder beets, blood orange, red endive, feta*, golden flax seeds 102kcal

KERALA SUN, chilli roast squash*, white beans, baby spinach, spiced apricot dressing 181kcal

SPRING WALDORF, chopped celery, apple, dates, almonds, Parmesan, lemon maple dressing 155kcal

ORCHARD, green kale, heritage apple, semi-dried cranberries, spicy glazed pecans, apple cider vinegar dressing 264kcal



EVERYTHING IS ORGANIC, UNLESS MARKED*. ADULTS NEED AROUND 2000KCAL A DAY. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE INFORM YOUR SERVER OF ALLERGIES OR INTOLERANCES WHEN YOU ORDER. Please inform us of your allergies every time you dine, as dishes may change. Our kitchens are not allergen-free, and we cannot guarantee complete separation of allergens due to our layout and fresh preparation methods. For ingredient information, please ask our staff, who will be glad to help.

C CELERY **G** GLUTEN **E** EGG **F** FISH **M** MUSTARD **M** MILK **N** NUTS **M** MOLLUSCS **S** SESAME **S** SOYA **S** SULPHITES **T** TREE NUTS **C** CRUSTACEAN **V** VEGAN

THE TROUGH

Our menu comes from our farm, where we raise grass pastured rare and native breeds, a pedigree dairy herd, chicken and eggs. We grow fruits and vegetables and make our award-winning artisan bread, 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.



MICHELIN
GREEN STAR

daylesford **ORGANIC**
WORKING WITH NATURE