
BREAKFAST
AT DAYLESFORD



pure coconut water* 250ml	4
still or sparkling mineral water* 330/750ml	2 / 3 ½
glass of organic milk from our farm 250ml	2

COLD-PRESS JUICE
COLD-PRESSING RETAINS ALL THE VITAL NUTRIENTS AND ENZYMES OF THE VEGETABLES AND FRUIT, SO YOU CAN REALLY FEEL THE BENEFITS. THERE'S NO HEAT OR PASTEURISING, SO NO OXIDISATION AND DEGRADATION, JUST GOODNESS.

♥ b balanced 6 V DF GF
green apples, cucumber, spinach, kale, romaine lettuce, parsley, celery, lemon & ginger. 165% RDA OF COLLAGEN-FORMING VITAMIN C, COPPER FOR ANTIOXIDANT PROTECTION AND POTASSIUM FOR A BALANCED NERVOUS SYSTEM.

♥ b vibrant 6 V DF GF
carrot, apple, ginger, celery, lemon & chia seeds. YOUR ENTIRE RDA OF VITAMIN A IN ONE GO FOR A STRONG IMMUNE SYSTEM, GOOD EYE HEALTH AND BEAUTIFULLY HEALTHY SKIN.

♥ b nourished 6 V DF GF
apple, beetroot, red cabbage, tomato, radish, fennel, red pepper & horseradish. KEEP YOUR BODY AND MIND RUNNING IN HARMONY: IRON SUPPORTS A HEALTHY METABOLISM, WHILST 120% RDA FOLATE (B9), GIVES YOUR BRAIN POWER AND ENERGY A BOOST.

glass of cold-pressed raw almond milk* 3 ½ V DF GF

PRESSED JUICES 250ml 2 ½
 cox apple apple & prune
 apple & elderflower apple & bilberry
 pear apricot

SPARKLING 250ml 2 ½
 cloudy lemonade
 elderflower presse
 ginger beer

ORGANIC COFFEE HAND-ROASTED & DIRECT TRADE ☕ / ☕
 espresso 2 extra shot ½
 macchiato 2 babyccino ½
 flat white 2 ½ mocha 3
 piccolo 2 ½ hot chocolate 3
 latte 2 ½ 3 ½
 cappuccino 2 ½ 3 ½
 americano 2 3

LOOSE LEAF ORGANIC TEA 2 ½
 English breakfast Earl Grey

ORGANIC BOTANICAL INFUSIONS 2 ½
 winter spice peppermint
 camomile flower root ginger & lemongrass
 green tea

fresh lemon, root ginger & honey 2 ½

V vegetarian GF made without gluten DF made without dairy Our ourganic Parmesan is unpasteurised. If you have any specific dietary requirements please speak to your server. A discretionary service charge of 10% will be added to your bill. Everything on our menu is organic, unless marked * We aim to be 100% organic, just as we are on our farm. We can't call our wild ingredients such as ocean-caught fish organic, but we only source them from sustainable sources. When we source from outside our farm, we always choose quality organic ingredients when they're available.

FRESHLY LAID EGGS, BREAD & PASTRIES
BAKED THIS MORNING ON OUR FARM

We source as many of our ingredients as we can from our organic farm in the Cotswolds, such as our eggs, seasonal fruits and vegetables. All our breads and pastries are freshly made by hand on our farm, every morning. Our milk, butter, yoghurt and buttermilk are all produced by our happy and healthy cows.

♥ chia, goji berry & flax seed Bircher with natural yoghurt & stewed fruits	6	V
♥ natural yoghurt with chia seeds & stewed fruit compote	6	V GF
homemade toasted granola & natural yoghurt or cold-pressed raw almond milk*	6	V
natural yoghurt with stewed fruits & honey*	6	V GF
porridge & honey*	6	V
chopped heritage tomatoes & avocado with lemon & cracked black pepper on toasted rye bread	9	V
grilled kipper* with lemon, tomato & parsley	9	GF

♥ HIGHLY NUTRITIOUS
ORGANIC DISHES WITH
SPECIAL INGREDIENTS TO
BOOST YOUR WELLBEING
& GOOD HEALTH

Daylesford farmhouse breakfast: sausage, streaky bacon, two fried eggs, grilled tomato, grilled portobello mushrooms & sourdough toast	13	
scrambled eggs on sourdough toast <small>scrambled egg whites available, ask your server & allow 10 minutes</small>	7	V
scrambled eggs on toast & streaky bacon	9	
scrambled eggs on toast & smoked salmon	11½	
boiled eggs & sourdough soldiers	6	V
poached eggs on toast & smoked salmon with hollandaise	11½	
poached eggs on toast & free-range Saddleback ham with hollandaise	10	
streaky bacon roll with homemade brown sauce	6	
buttermilk Scotch pancakes with Cotswold honey* & stewed fruit	8	V
toasted fruit & walnut bread with butter	4	V
toast & seasonal fruit jam <small>choose from our freshly baked seven-seed sourdough, white sourdough or bread made without wheat</small>	3½	V
croissant	2½	V
pain au chocolat / danish pastry	3½	V

FRESH
DAYLESFORD
EGGS

Our brown hens are friendly, inquisitive and energetic. They thrive on their outdoor lifestyle and organic diet, which includes plenty of natural forage. Their rich yolks are high in Omega 3, and make a deliciously healthy start to the day.

AFTERNOON TEA SERVED 4PM - 5PM

DAYLESFORD CREAM TEA 3 V

freshly baked scone from our farm with seasonal jam & clotted cream or butter

loose leaf English breakfast or Earl Grey 2 ½

winter spice / peppermint / camomile flower / root ginger & lemongrass / green tea 2 ½

fresh lemon, root ginger & honey 2 ½

BAKED BY HAND ON OUR FARM

chocolate chip cookie 2	Earl Grey fruitcake 3 ½	seasonal fruit tart 3 ½
double chocolate cookie 2	lemon drizzle cake 3	Bakewell tart 3 ½
chocolate brownie 3 ½	dark & sticky ginger cake 3	
	marmalade & elderflower cake 3	
	rich iced chocolate cake 4	

We have selection of cakes made without wheat flour, please ask for today's flavours.

V all our cakes are suitable for vegetarians

seasonal soup & freshly baked bread	7
charcuterie*, cured meats*, sourdough & pickles*	13
Welsh rarebit with Daylesford Cheddar, chutney & leaves	8
Jerusalem artichoke risotto, truffle oil*, garlic breadcrumbs	12 V
beef burger with our Cheddar, tomato, gherkins & red onion	13
three Daylesford cheeses with bread & chutney	8

choose any three seasonal salads 10 choose any four 13

♥ raw shaved cauliflower & black quinoa with carrot, raisin & spiced pumpkin seed dressing WITH VITAMIN C, ZINC, MAGNESIUM & PLANT PROTEIN	V DF
♥ raw winter vegetables with avocado oil & cider vinegar WITH MONO-UNSATURATED FATS & VITAMIN E	V DF GF
♥ raw slaw of carrot, beetroot & cabbage with toasted cashews & spicy chilli, ginger & soy dressing VITAMIN A, ESSENTIAL MINERALS & FOLATE	V DF
Daylesford chicken Caesar with streaky bacon, eggs, seven-seed sourdough toasts & shaved Parmesan	
♥ black turtlebean, wild rice, roast butternut squash, rocket & apple cider vinegar dressing	V DF GF
green kale & new season heritage apples with smoked bacon & candied chestnuts	DF GF

♥ HIGHLY NUTRITIOUS
ORGANIC DISHES WITH
SPECIAL INGREDIENTS TO
BOOST YOUR WELLBEING
& GOOD HEALTH

ADD ANY SUPER BOOSTERS
TO YOUR MEAL:

grilled chicken	9
bee pollen*	1
linseeds	1
chia seeds	1
sunflower seeds	1
pumpkin seeds	1
goji berries	1

V vegetarian GF made without gluten DF made without dairy Our ourganic Parmesan is unpasteurised. If you have any specific dietary requirements please speak to your server. A discretionary service charge of 10% will be added to your bill. Everything on our menu is organic, unless marked * We aim to be 100% organic, just as we are on our farm. We can't call our wild ingredients such as ocean-caught fish organic, but we only source them from sustainable sources. When we source from outside our farm, we always choose quality organic ingredients when they're available.