

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.

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

♥ b balanced	6
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
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
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
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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
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Everything on this menu is organic, unless marked *
A discretionary service charge of 10% will be added to your bill.



COCKTAILS

seasonal bellini light and lemony Daylesford Prosecco and seasonal fruit, the perfect apéritif	8 ½
cotswold spritz* created just for Daylesford to capture the Cotswolds; herbs, fruit and spice with vodka and Italian limoncello	9
elderflower collins* elegant elderflower, with juniper and mint	9
daiquiri* Ernest Hemingway drank this zesty island-style martini to help his thought, we think that's enough reason to choose it	9
martini* gin or vodka? wet or dry? olive or twist?	8 ½
whisky sour* we handle this classic drink carefully, with balanced whisky, lemon juice and sugar	8 ½
caipirinha* sense the passion of Brazil through a large measure of sugarcane rum muddled with fresh lime and sugar	9
sidecar* luxurious marriage of VS Cognac, French orange liqueur and fresh lemon juice in this well respected aperitif	9
kir royal* sweet, tart blackcurrant liqueur, topped up with Champagne	9
mojito* Flor de Cana 4yr white rum, muddled through limes and mint	9
bloody mary* organic tomato juice spiced with Tabasco, horseradish and Worcestershire sauce with citrus - just let us know how hot	9

SPIRITS

Rebel Yell, Bourbon whiskey* 35ml	4 ½
Hayman's London dry gin* 35ml	4 ½
Koskenkorva vodka* 35ml	4 ½
Flor De Cana white rum* 4yr 35ml	4 ½
Balie Nicol Jarvie whisky 35ml	4 ½
Fevertree tonic*	1 ½

CIDER, ALE & LAGER

Daylesford cider* 500ml 6.5%	4 ½
St Peter's organic ale 500ml 4.5%	4 ½
Freedom organic lager 330ml 4.8%	3 ½

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We choose our wines carefully, working with small producers. Most of our wines are organic, made with organically-grown grapes or bio-dynamic, and many are in the conversion process. Wines by the glass are 175ml and are also available in 125ml. A discretionary service charge of 10% will be added to your bill.



SPARKLING & CHAMPAGNE

Daylesford Prosecco 125ml	6 ½	24 ½
Daylesford Frizzante Rosé 125ml	6 ½	24 ½
Rosé Sparkling de Léoube NV		45
Alain Bergère Champagne, Reserve Brut NV*		49

WHITE

Sauvignon Blanc, Touchstone, Chile 2013	6	18 ½
Viognier, Preignes le Vieux, France 2013*	7	23 ½
Vermentino, Blanc de Léoube, France 2013	8	31 ½
Picpoul de Pinet, Domaine Azan, France 2013		26 ½
Pinot Grigio, Endrizzi, Trentino, Italy 2012		28 ½
Levin Sauvignon Blanc, France 2009		30
Chablis Boissonneuse, Brocard, France 2009		47 ½

ROSÉ

Château Léoube Rosé, France 2013	7	27 ½
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RED

Merlot, Touchstone, Chile 2012	6	18 ½
Syrah, Rouge de Léoube, France 2011	8	29 ½
Sangiovese, Di Majo Norante, Italy 2012		26
Urbina Crianza, Rioja, Spain 2007		27 ½
Malbec, Domaine Busquet, Argentina 2013		27 ½
Shiraz/Cabernet, Wakefield Promised Land, S. Australia 2010*		28
Cabernet, Forts de Léoube, France 2010		35

PUDDING WINE, PORT & BRANDY

Quinta do Crasto LBV port, Portugal 2008 100ml	6	35
Château de Laubade Armagnac VS France* 35ml	6 ½	
Monbazillac, Jour de Fruits, France 2010 ½ bottle		18
Francois Voyer, VS cognac, France * 35ml	6	