

Take a look at our specials board for dishes made with exceptional ingredients that only ripen for a short season, or we only grow a small amount of. Our chefs create daily changing specials to celebrate these unique flavours and make the most of the season.

| freshly baked bread & extra virgin olive oil | 3 1/2 | V | | |
|---|-------|---|---|--|
| marinated olives* | 4 | ٧ | | |
| seasonal soup & freshly baked bread | 7 | | | |
| twice baked Daylesford Blue cheese soufflé, heritage apple, walnut & celeriac slaw | 8 | | MADE AT DAYLESFORD We use our very special | |
| woodland mushrooms* with parsley & garlic on grilled sourdough | 8 | V | piquant blue, made by hand on our farm for this winter soufflé. | |
| lightly spiced crab* & butternut squash croquettes with spicy crème fraiche | 11 | | | |
| Wootton Estate venison pappardelle with woodland mushrooms* & Parmesan | 15 | | WOOTTON ESTATE VENISON | |
| turkey, ham & leek pie with buttered January King cabbage | 15 | | Living virtually wild in the rolling hills and | |
| Jerusalem artichoke risotto with truffle oil* & garlic breadcrumbs | 12 | V | woodlands of our farm on the edges of the Peak District. | |
| pulled pork sandwich with pickled winter vegetables, slaw & spicy crème fraiche | 13 | | | |
| fisherman's pie* with steamed greens | 13 | | | |

DAYLESFORD CLASSICS

| smoked salmon on pumpernickel with hard boiled egg, capers, parsley, red onion & Sicilian lemon | 1 0 | HAND-PICKED FROM OUR MARKET GARDE | | |
|---|-------|---------------------------------------|-------|---|
| Welsh rarebit with award-winning Daylesford Cheddar, seasonal chutney & mixed leaves | 8 | sprouts & chestnuts 3 | 3 1/2 | ٧ |
| | | tossed garden salad 3 | 3 | ٧ |
| freshly-baked quiche of the day with two seasonal salads | 121/2 | | | |
| | | buttered brassicas 3 | 3 1/2 | ٧ |
| Daylesford beef burger with our award-winning Cheddar, | 13 | | | |
| heritage tomato, gherkins & red onion | | potato wedges 3 with garlic butter | 3 1/2 | V |

SUPER HEALTHY & SEASONAL SALADS → HIGHLY NUTRITIOUS ORGANIC DISHES WITH SPECIAL INGREDIENTS TO BOOST YOUR WELLBEING & GOOD HEALTH

superseed pollen crackers 3 GF MADE BY HAND IN OUR KITCHENS WITH CHIA, LINSEED & BEE POLLEN*

turkey, ginger & vegetable broth 7 GF

♥ Wootton Estate venison carpaccio, artichoke, capers & preserved lemon 9 GF

♥ clementine chilli soused salmon*, watercress & shaved fennel salad 12½ GF DF RICH IN OMEGA 3, PROTEIN & CAROTENOIDS

choose any three seasonal salads 10 anv four 13

raw winter vegetables with avocado oil & cider vinegar V DF GF WITH MONO-UNSATURATED FATS & VITAMIN E

raw slaw, toasted cashews, chilli, ginger & soy dressing V DF VITAMIN A, ESSENTIAL MINERALS & FOLATE

raw shaved cauliflower & black quinoa with carrot, raisin & spiced DF GF pumpkin seed dressing. VITAMIN C. ZINC, MAGNESIUM & PLANT PROTEIN

♥ black turtle bean, wild rice, roast butternut squash, rocket, V GF DF apple cider vinegar dressing

green kale, heritage apples, smoked bacon & candied chestnuts GF DF

Daylesford chicken Caesar with streaky bacon, eggs, seven-seed sourdough toasts & shaved Parmesan

SUPER BOOSTERS

ADD ANY TO YOUR MEAL

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

♥ EAT TO BE HEALTHY

We believe that eating organic food, close to its natural state and in tune with the seasons is central to health and happiness

CHEESE & PUDDING

| three Daylesford cheeses with bread & chutney | 8 | | We make eight different cheeses by hand on |
|--|---|---|--|
| mince pie & brandy butter | 3 | V | our organic farm in the Cotswolds. Our cows enjoy |
| iced Christmas pudding nougat glace, poached clementines | 6 | V | an outdoor life on lush grass pastures and we milk them |
| chocolate nemesis with vanilla crème fraiche | 6 | V | just yards from the creamery where we create our award- |
| pear & apple crumble with cinnamon custard | 6 | V | winning cheeses. Each carefully aged on our farm |
| blackcurrant & eggnog Baked Alaska | 6 | V | over weeks and months until it's perfectly ripe. Ask your |
| ice cream & sorbet, please ask for today's flavours | 6 | ٧ | server for today's selection. |

| COLD-PRESS JUICE | 15450 | 2010// 1/2 | Ţ | / |
|--|------------------------|---|------------|-------|
| COLD-PRESSING RETAINS ALL THE NUTR AND ENZYMES OF THE VEGETABLES AND NO PASTEURISING, OXIDISATION OR DEG | FRUIT. | SPARKLING Daylesford Prosecco 125ml | 61/2 | 241/2 |
| JUST GOODNESS. | , | Daylesford Frizzante Rosé 125ml | 6 ½ | 241/2 |
| ♥ b balanced | 6 | Rosé Sparkling de Léoube NV | | 45 |
| green apples, cucumber, spinach, kale, romaine lettuce, parsley, celery, lemon & ginger. GREEN JUICE DELIVERING 165% RDA OF COLLAGEN-FORMING VITAMIN C, ANTIOXIDANT COPF AND NERVE-BALANCING POTASSIUM. | | Alain Bergère Champagne, Reserve Brut NV* | | 49 |
| ♥ b vibrant carrot, apple, ginger, celery, lemon & chia seeds. Your ENTIRE RDA OF VITAMIN A IN ONE GO FOR IMMUNITY, EYE HEALTH AND BEAUTIFUL SKIN. | 6 | WHITE Sauvignon Blanc, Touchstone, Chile 2013 | | 181/2 |
| | | Viognier, Preignes le Vieux, France 2013* | 7 | 231/2 |
| ♥ b nourished apple, beetroot, red cabbage, tomato, radish, fennel, red pepper & horseradish. IRON SUPPORTS A HEALTHY METABOLISM, WHILST 120% RDA FOLATE (VITAMIN B9), GIVES YOUR BRAIN POWER AND ENERGY A BOOST. PRESSED JUICES 250ml | 6 | Vermentino, Blanc de Léoube, France 2013 | 0 | 31½ |
| | | Picpoul de Pinet, Domaine Azan, France 2013 | | 261/2 |
| | 2 ½ | Pinot Grigio, Endrizzi, Trentino, Italy 2012 | | 281/2 |
| cox apple / apple & elderflower / p apple & prune / apple & bilberry / a | | ROSÉ | | |
| virgin mary* bloody mary* cold-pressed raw almond milk* 250ml pure coconut water* 250ml | 3 ½ 6 ½ 3 ½ 4 | Château Léoube Rosé, France 2013 | 7 | 271/2 |
| still / sparkling water* 330/750ml organic milk from our farm 250ml | 2 / 3½ 2 | RED Merlot, Touchstone, Chile 2012 | 6 | 181/2 |
| SPARKLING 250ml | 21/2 | Syrah, Rouge de Léoube, France 2011 | | 291/2 |
| cloudy lemonade elderflower presse / ginger beer | | Sangiovese, Di Majo Norante, Italy 2012 | | 26 |
| DIRECT TRADE ORGANIC COFFEE espresso / macchiato flat white / piccolo latte / cappuccino | 2 2 ½ 2 ½ 3 ½ | Malbec, Domaine Busquet, Argentina 2013 | | 271/2 |
| americano extra shot / babyccino | 2 3 3 ½ | Shiraz/Cabernet, Wakefield Promised Land, S. Australia 2010* | | 28 |
| mocha hot chocolate | 3 | Cabernet, Forts de Léoube, France 2010 | | 35 |
| LOOSE LEAF ORGANIC TEA English breakfast / Earl Grey | 2 ½ | CIDER, ALE & LAGER | | |
| ORGANIC BOTANICAL INFUSIONS peppermint / camomile flower ginger & lemongrass / green tea winter spice | 2 ½ | Daylesford cider* 500ml 6.5% | | |
| | £ 12 | St Peter's organic ale 500ml 4.5% | 41/2 | |
| fresh ginger, lemon & honey | 2 ½ | Freedom organic lager 330ml 4.8% | 31/2 | |

Everything on our menu is organic, unless marked *
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.