

CHEESE

award-winning cheeses from our creamery
with fresh bread from our bakery and chutney &

please ask your server for today's selection

PUDDING

dark chocolate fondant, vanilla ice-cream 7

iced nougat glaze with pistachios,
semi-dried cranberries and blackcurrant compote 7
marmalade steamed sponge pudding, vanilla custard 7
selection of Daylesford ice creams 5

PUDDING WINE, PORT & BRANDY

Quinta do Crasto LBV port, Portugal 2008 100ml

Château de Laubade Armagnac VS France* 35ml

Monbazillac, Jour de Fruits, France 2010 ½ bottle

Francois Voyer, VS cognac, France * 35ml



6 / 35

6.5

18

6

ask to see the drinks menu for our organic
direct-trade coffee, tea and hot chocolate

* non organic v vegetarian ve vegan gf gluten-free df dairy-free
If you have any specific dietary requirements please speak to your server. Our Parmesan is unpasturised.
A discretionary service charge of 10% will be added to your bill.

WE BRING THE BEST OF THE SEASON
STRAIGHT FROM OUR ORGANIC FARM
TO YOUR FORK

SUPPER AT DAYLESFORD

autumn



NIBBLES

farm-baked bread and hot Cheddar dip
(available without wheat) *4.5*

farm-baked bread and Château Léoube extra virgin olive oil*
(available without wheat) **v ve** *3.5*

marinated olives* **v ve df** *4*

TO BEGIN

Hansen and Lyderson salmon*
with Sicilian lemon **gf** *10*

pan-fried pigeon with pickled girolles,
sultanas and toasted hazelnuts *8*

linguini of Cornish crab*, rocket, ginger, chili *10*

butternut squash, Cotswold honey and sage soup **v gf** *7*

beetroot 'ravioli' with ricotta cheese
and preserved lemon dressing **gf** *8*

shaved cauliflower and black quinoa salad with carrot,
raisin and spiced pumpkin seed dressing **v gf df** *7*

MAINS

roast rack of Daylesford lamb with rosemary and tapenade,
pomme annas and wood-roasted roots *20*

jerusalem artichoke risotto
with truffle oil* and garlic breadcrumbs **v** *12*

pappardelle of Wootton Estate venison
with woodland mushrooms and parmesan *14*

FROM OUR WOOD-OVEN & CHARCOAL GRILL

whole wood-roast gilthead bream
with spiced butter and steamed greens *19*

lemon and thyme roast chicken breast and croquette,
with white bean casserole and wilted brassicas *16*

crispy slow-cooked blade of beef
with celeriac, cavolo nero and woodland mushrooms *17*

for our seasonal specials please see the blackboard

SIDES FROM OUR MARKET GARDEN

3.5 each

steamed brassicas **v gf**

celeriac mash **v gf**

rocket and Parmesan salad **gf**

rosemary roast potatoes **v gf**

**ALL OF OUR ORGANIC BREAD, PASTRIES, CHEESE, MOST OF OUR MEAT & OUR HERITAGE VARIETIES
OF FRUIT & VEGETABLES COME FROM OUR ORGANIC FARMS IN GLOUCESTERSHIRE & STAFFORDSHIRE**

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.

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