




















WORKING WITH NATURE

























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

BREAKFAST 8am-11.30am

JUICE OF THE DAY please ask your server for today's special and allergen information	6
COLD PRESSED ORANGE JUICE V 105kcal per 250ml	6
FRESHLY PRESSED CELERY JUICE V  18kcal per 250ml	6
LIVE NATURAL YOGHURT, rhubarb compote*, low sugar granola    511kcal	8.5
LEMON THYME OVERNIGHT OATS, seedy bircher, sunflower, pumpkin, chia seeds, Brazil nuts, Daylesford blueberry yoghurt    443kcal	8
ROLLED OAT PORRIDGE, plum compote, low sugar granola    545kcal	8
SEVEN SEED SOURDOUGH TOAST, nut butter or jam    V 273kcal per 100g	4
WHITE SOURDOUGH TOAST, nut butter or jam    V 254kcal per 100g	4
cashew nut butter   184kcal per 30g	
strawberry jam 102kcal per 30g	
Seville orange marmalade 142kcal per 30g	
unsalted butter  223kcal per 30g	

ORGANIC EGGS & FURTHER AFIELD

SCRAMBLED EGGS, sustainably sourced smoked salmon, sourdough toast       842kcal	15.5
POACHED EGGS, Daylesford ham, hollandaise sauce*, sourdough toast     945kcal	13.5
SCRAMBLED EGGS, smoked streaky bacon, sausage, slow roast heritage tomatoes, sourdough toast    1289kcal	17.5
POACHED EGGS, smashed avocado*, chilli, sourdough toast     655kcal	14.5
CHESTNUT MUSHROOMS ON TOAST, shallots, wild garlic*    V 394kcal	13
SCRAMBLED EGG WHITES, avocado*, chilli and smoked tomato salsa, sourdough toast     576kcal	12.5

Everything is organic, unless marked *. Wild ingredients that can't be classified as organic are always sourced considerately and sustainably. Adults need around 2000kcal a day. The discretionary service charge of 12.5% is shared between the staff serving you.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES OR DIETARY REQUIREMENTS AT THE TIME OF ORDERING.

We would ask that you do this every time you eat with us, even if you have eaten the dish before as dishes can change. However, due to the layout and operation of our kitchens and the fact that food is freshly made by hand, we do not have specific allergen-free zones and it is not possible to fully guarantee separation of allergens. If you would like ingredient information about the food and drink served, please ask the staff who will be happy to help.

 celery  cereals with gluten**  eggs  fish  milk  mustard  peanuts  sesame

 soya beans  sulphites  tree nuts** **V** suitable for vegans **Ask your server for specific details.

