



GOURMET BREAKFAST. \$65

MANOR BREADS

A selection fresh artisanal breads served warm with your choice of churned butter or our selection of flavored oils from our in-house bakery.

SWEETFIELD'S PASTRIES

Our daily selection of delectable pastries served fresh with our homemade jams or preservatives.

GRANOLA

Made holistically with fresh oats, toasted almonds, warm spices and organic honey our homemade granola is an experience within itself.

FRESH FRUIT

Freshly prepared fruit sourced from our local suppliers shows vibrance and disperses unbelievable freshness

COLD CUTS

Chef's Selection of cooked and cured meats served cold with cornichons.

CHEF'S HOT PLATE

Daily chef's rendition of creative hot feature which features ingredients from our partnering local farms and produce providers.

COFFEE & TEAS

Ground Italian Lavazza coffee beans or boutique loose leaf Sloane Tea brewed to your preference.

Please ask your server about our vegetarian & vegan options and for wine pairings. One bill will be presented per table.

Prices include 17.5% V.A.T. and are subject to 10% service charge, increasing to 15% for parties of 6 or more guests.

All our ingredients are sourced from either local farmers, ranchers and fishers or internationally acclaimed suppliers.

We are proud of our culinary culture and ask that you inform your server of any dietary restrictions.

You deserve remarkable food.

A stylized, handwritten signature in teal ink, consisting of several sweeping, connected strokes.

EXECUTIVE CHEF TREVON STOUTE