

..... S O U P

Soupe Chaude \$15  

Selection of fresh garden vegetables blended into a smooth vegetable soup drizzled with olive oil.

..... S A L A D S

Courtyard Caesar Salad \$25

Crisp romaine lettuce drizzled with our homemade caesar dressing accented with artisanal croutons and shaved aged parmesan.

- Add chicken - \$10
- Add fresh fish - \$12
- Add prawns - \$20

Greek Salad \$28 

Fresh yam house greens, cherry tomatoes, olives, cucumbers and sliced red onions tossed finished with a lemon and herb dressing and finished with crumbled feta.

- Add chicken - \$10
- Add fresh fish - \$12
- Add prawns - \$20

Fresh Catch Ceviche \$30 

Fresh market fish of the day marinated in a citrus and scotch bonnet puree and herb blend, layered on top fresh salad leaves and garnished with a lime wedge.

..... S A N D W I C H E S

All sandwiches are served with Sweetfield's steak cut fries or our garden-fresh mixed salad

Oistins Market Fish Sandwich \$30

Served with house-made tartar, sliced tomatoes, thin cucumbers, fresh lettuce and laid on a warm manor bun.

PAVÃO Lamb Burger \$49

6 oz. chargrilled black belly lamb patty layered on a rosemary ciabatta square with farm fresh greens, cucumber and balsamic tomatoes, topped with goat's cheese and parsley cream.

Sweetfield Stuffed Ranch Burger \$35

8 oz. Panko crusted Angus beef burger stuffed with Havarti cheese and bacon bits laid on our sesame seed manor bun, topped with thyme scented caramelized onions and finished with a garlic aioli and fresh greens.

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.

Y o u d e s e r v e r e m a r k a b l e f o o d .



EXECUTIVE CHEF TREVON STOUTE



..... LUNCH GRAINS

Market Cous Cous \$35

Israeli cous cous tossed with hints of cumin, dried cranberries and apricots sautéed with fresh field vegetables, drizzled with fresh pesto and topped with toasted almonds.

- Add chicken - \$10
- Add fresh fish - \$12
- Add prawns - \$20
- Add prosciutto - \$10

Pasta \$25

Penne pasta served with your choice of creamy garlic & cheddar or Italian San Marzano tomato sauce.

- Add chicken - \$10
- Add fresh fish - \$12
- Add prawns - \$20
- Add prosciutto - \$10

Additional add-ons \$5 per add on

Steamed vegetables • Parmesan • Black olives • Fetta • Goat's cheese

..... FLAT BREADS

Pull Pork And Garlic Flatbread \$40 

Served with farm fresh arugula, garlic aioli and topped with cheddar.

Mediterranean Flatbread \$32

Served with olives, sundried tomatoes, red onions and finished with a drizzle of pesto.

- Add chicken - \$10
- Add fresh fish - \$12
- Add prawns - \$20
- Add prosciutto - \$10

Margherita Flat Bread \$20 

Served with farm fresh arugula, with garlic aioli and topped with cheddar.

- Add chicken - \$10
- Add fresh fish - \$12
- Add prawns - \$20
- Add prosciutto - \$10

..... SIDES

Coconut Coated Plantain \$15

Hot Field Vegetable Bowl \$10 

Garlic Parmesan Fries \$15

Coriander Basmati Rice \$15

Endless Sweetfield Breadsticks

Manor Iced Tea With Unlimited Refills \$8

..... **DESSERTS**

Manor Pillow \$28

Chocolate sponge & ice cream sandwich covered with passion fruit French meringue.

Afternoon Cooldown \$10 

Selection of Manor ice creams and seasonal sorbets.
All sorbets are vegan 

Fruit Basket \$20

Seasonal brûlée tart of the day

Chef's Daily Cheesecake \$16

Our fruit cheese cake made with a traditional butter graham cracker base served with sweet whip cream. Ask your server what flavor cheesecake was made today.

Warm Citrus & Dark Chocolate Bread Pudding \$20

Served with Manor made rum and raisin ice-cream.

