

BREAKFAST

Kindly be aware that the menu displayed below is a sample, and certain items or ingredients may vary based on seasonality.

MANOR BREAKFAST BUFFET

GBP 40

À LA CARTE

Our Manor House breakfast is inclusive of our à la carte menu items, including our continental selection (excluding caviar).

HOT DISHES

Beef Sausage, Pork Sausage, Streaky Bacon, Back Bacon, Baked Beans, Homemade Hash Brown, Roasted Tomato, Falafel, Grilled Mushroom, Poached Eggs in Spiced Tomato Sauce, Scrambled Eggs

CONTINENTAL BUFFET BREAKFAST

GBP 28

FROM THE BAKERY

Buttery Croissant, Pain au Chocolat, Pain aux Raisins, Chocolate Muffin, Oat Muffin, Chocolate Cake, Banana Cake, White Toast, Multigrain Toast, Sourdough

CEREALS

Rice Krispies, Corn Flakes, Bran Flakes, Coco Pops, Homemade Granola, Full-Cream Milk, Skimmed Milk, Oat Milk, Selection of Locally Sourced Low-Fat Yoghurt, Natural Yoghurt, Selection of Fruit Yoghurt

DRY FRUITS, NUTS AND SEEDS

Figs, Apricots, Raisins, Hazelnuts, Walnuts, Almonds, Poppy Seeds, Sunflower Seeds, Pumpkin Seeds

WHOLE SEASONAL FRUITS AND FRESHLY CUT SEASONAL FRUITS

Watermelon, Honey Melon, Pineapple, Strawberries, Fruit Salad, Apples, Pears, Mandarin Oranges, Plums, Grapes, Bananas

SALAD AND CONDIMENTS

Hummus, Cucumber, Cherry Tomatoes, Capsicums, Mixed Lettuce, Feta Cheese, Olives, Balsamic Vinegar, Extra-Virgin Olive Oil

CHEESES AND COLD CUTS

Cheddar Cheese, Brie Cheese, Honey-Roasted Ham, Pastrami, Smoked Turkey

SMOKED FISH

Smoked Salmon or Trout, Smoked Haddock, Kippers, Onion, Cream Cheese, Bagel

HEALTHY BREAKFAST

Coconut Porridge with Blueberries, Raisins and Pistachios; Egg White Omelette with Spinach, Courgette, Roasted Portobello Mushroom and Roasted Tomato; Freshly Cut Seasonal Fruits and Fresh Berries

GBP 36

EGGS

We use locally sourced organic Burford brown eggs for all of our egg dishes.

THE HAMPSHIRE

Poached Eggs, Smoked Chalk Stream Trout, Watercress, Toasted Sourdough, Hollandaise Sauce

GBP 27

AVOCADO ON SOURDOUGH

Crushed Avocado, Poached Eggs, Toasted Sourdough, Tomato Salsa with Chilli and Coriander

GBP 25.5

TWO EGGS COOKED TO YOUR LIKING

Fried, Boiled, Scrambled, Poached or Omelette, Served with Roasted Portobello Mushroom; Homemade Bubble and Squeak; Roasted Tomato; White, Wholemeal, Granary or Sourdough Toast

GBP 25.5

EGGY BRIOCHE BREAD

Streaky Bacon, Fried Eggs

GBP 20

WELLNESS YOUR WAY

PORRIDGE

Organic Oats Cooked with Water, Whole / Semi-skimmed Milk, Oat Milk, Almond Milk or Soya Milk; Fresh Berries; Raisins or Banana

GBP 16.5

COCONUT PORRIDGE

Organic Oats Cooked with Coconut Milk, Served with Blueberries, Coconut Flakes, Raisins, Pistachios

GBP 16.5

BLUEBERRY ACAI BOWL

Homemade Granola, Coconut Flakes, Strawberry, Banana, Chia Seeds

GBP 16.5

DOGMERSFIELD BIRCHER MUESLI

Oats, Granny Smith Apple, Raisins, Estate Honey, Organic Milk, Fresh English Berries

GBP 12.5

HOMEMADE GRANOLA

Banana, Fresh English Berries, Yoghurt

GBP 11.5

FRESH FRUIT SALAD

Orange, Honey, Mint Syrup

GBP 16.5

SWEET

PANCAKES

Fresh English Berries, Maple Syrup or Nutella

GBP 20.5

WAFFLES

Fresh English Berries, Maple Syrup or Nutella

GBP 20.5

FRENCH TOAST

Fresh Berries

GBP 20

SIDES

MEAT

Cumberland Pork, Chicken or Beef Sausages, Back or Streaky
Bacon, Smoked Chalk Stream Trout

GBP 12

VEGETARIAN

Grilled Halloumi, Baked Beans, Ful Medames, Falafel

GBP 10

BEVERAGES

FRESHLY PRESSED JUICE OF YOUR CHOICE

GBP 9

COFFEE AND TEA SELECTION

GBP 5.5

HOT CHOCOLATE

GBP 5.5

JUICE SELECTION

GBP 5.5

MILK SELECTION

Whole, Semi-skimmed, Skimmed, Oat, Soya, Almond, Lactose-Free

GBP 4

HEALTHY BOOST

GBP 7