

HOT BEVERAGES

FRESHLY-GROUND COFFEE

Espresso, Cappuccino, Latte, £3.5
Americano, Flat white, Macchiato,
Double Espresso
Mocha £4

HOT CHOCOLATE

with mini marshmallows
and whipped cream £4.5
+ Salted caramel syrup £0.25
+ Bailey's £3.95

LOOSE LEAF TEAS

£3.5
Choose from:
English breakfast
Earl Grey
Camomile
Darjeeling
Green mint
Chai spice
Passionfruit
Guava and mango
Red berries and rose petals

Alternative milk options are also available.



AFTERNOON TEA AT THE MANOR

Including a selection of finger
sandwiches, freshly-baked scones
and homemade sweet treats

Available Monday-Saturday
from 12pm to 3pm
(advanced booking required)
£23 per person

Please ask your server to see the menu

DESSERT MENU

ALL £8 unless otherwise stated

MALT CHOCOLATE BROWNIE BAR

dark chocolate mirror glaze, caramelised white chocolate ganache and coconut ice cream (gfo)

SPICED PLUM MILLE-FEUILLE

crispy filo pastry, light mascarpone vanilla cream and roasted spiced plum finished with shiso dust

STICKY TOFFEE PUDDING

hot butterscotch sauce and homemade crème fraîche ice cream (gfo)

DARK CHOCOLATE SPHERE

with olive oil ice cream and malt chocolate cake, served with hot truffle chocolate sauce

NUTMEG & CUSTARD CRÈME BRÛLÉE

caramelised sugar and lavender biscuit (gfo)

APPLE CRUMBLE SUNDAE

rum and raisin ice cream, Bramley apple and toffee sauce, topped with semi-whipped Chantilly cream

THE MANOR SUNDAE

layered sticky toffee sponge cake, butterscotch sauce and honeycomb ice cream, topped
with semi-whipped Chantilly cream and honeycomb

THE MANOR CHEESE BOARD £14

COLLIERS WELSH CHEDDAR

This cheese is made with 100% Welsh milk and possesses a distinctive,
long, powerful and slightly sweet taste.

BURT'S BLUE

Made using pasteurised milk inoculated with Penicillium (blue mould), each cheese
is hand-pierced during the ripening process to encourage and allow the growth of mild blue veins.
These blotches and punctures of blue throughout give the cheese its character and flavour.

PERL WEN

A traditional farmhouse Caerphilly recipe is used at the inception of Perl Wen,
resulting in a soft centre and a fresh citrus flavour with a hint of sea salt.

Served with truffle honey, quince and Peter's Yard crackers

ICE CREAMS & SORBETS

1 scoop £3 | 2 scoops £4.5 | 3 scoops £6

CHESHIRE FARM ICE CREAMS

Vanilla bean | Coconut | Chocolate | Honeycomb | Blackcurrant & Liquorice | Pistachio

CHESHIRE FARM SORBETS

Green Apple | Blood Orange | Lime & Yuzu

Vegan ice creams available on request

AFTER DINNER DRINKS

ESPRESSO MARTINI £9.5
Cariel vanilla vodka, Kahlúa and double espresso

BRANDY ALEXANDER £9
Courvoisier, Giffard creme de cacao
and double cream

COFFEE NEGRONI £9.5
Tappers gin, Martini Rosso,
Campari and espresso

WHITE RUSSIAN £9
Stolichnaya vodka, Kahlúa and
double cream

PINK SQUIRREL £9
Crème de cacao, amaretto, marasca syrup,
cream and grated nutmeg

SOMETHING SWEET

PEDRO XIMENEZ £6.75
Served over vanilla bean ice cream

PORTS

	50ml	100ml
GRAHAMS 6 GRAPES	£3.95	£7.90
GRAHAMS WHITE PORT	£4.50	£9.00
GRAHAMS 10YO TAWNY	£5.25	£10.50
GRAHAMS 20YO TAWNY	£7.00	£14.00
QUINTA DOS MALVEDOS 2006	half bottle	£29.50

DESSERT WINE

	125ml	50cl
TORRES FLORALIS MOSCATEL, SPAIN	£7.25	£28.50

Made from 100% Muscat of Alexandria Grape,
this dessert wine benefits from lovely floral
aromas of rose and lemon verbena. Light but
boasting concentrated flavours of syrup, peach,
and apricot, this delicate wine is perfect over ice,
or paired with a dessert.

(vg) vegan (gfo) gluten-free option available

