

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

Choose from:	£3.5
English breakfast	
Earl Grey	
Camomile	
Darjeeling	
Green mint	
Chai spice	
Passion fruit	
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

STICKY TOFFEE PUDDING

salted caramel sauce, honeycomb and vanilla bean ice cream (gfo) (vgo)

WINTER BERRY TRIFLE

vanilla mascarpone, fresh winter berries and crème Anglaise (gfo)

PASSION FRUIT, CARAMELISED PINEAPPLE AND RUM CHEESECAKE

torched pineapple and coconut sorbet

MILLIONAIRE'S CHOCOLATE TART

Valrhona chocolate soil and salted caramel ice cream

CHRISTMAS BAUBLE ON ICE

Black Forest chocolate mousse, Morello cherries and a hot chocolate and Griotte cherry sauce (gfo)

S'MORES BAKED ALASKA

hazelnut chocolate ice cream, Italian meringue and Frangelico liqueur

THE MANOR SUNDAE

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

THE MANOR CHEESE BOARD (gfo) £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 | Salted caramel | Strawberry and cream | Double chocolate | Honeycomb | Ferrero

CHESHIRE FARM SORBETS

Coconut | Mandarin | Green apple

Vegan ice creams available on request

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

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 £7.25 £28.50
MOSCATEL, SPAIN

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.

