

HOT BEVERAGES

FRESHLY-GROUND COFFEE

Espresso, Cappuccino, Latte,	
Americano, Flat white, Macchiato	£3.95
Double Espresso	£4
Mocha	£4.25

HOT CHOCOLATE

with mini marshmallows and whipped cream	£4.95
+ Salted caramel syrup	£0.25
+ Bailey's	£3.95

LOOSE LEAF TEAS

Choose from:	£3.95
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

CLASSIC TIRAMASU

layers of espresso and liqueur-soaked sponge cake with a filling of mascarpone cheese, topped with cocoa powder

DARK CHOCOLATE FONDANT
chocolate tuille and pistachio ice cream

FIVE SPICE AND SUGAR-COATED DOUGHNUTS
with rich chocolate dip

BUTTERMILK PANNACOTTA
poached rhubarb and brandy snap (gfo)

STICKY TOFFEE PUDDING
butterscotch sauce and tonka bean ice cream (v) (vg) (gfo)

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

ETON MESS SUNDAE
strawberry sorbet, meringue, mixed berry compote and semi-whipped Chantilly cream (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 (v) (gfo)

Vanilla bean | Salted caramel | Strawberry and cream | Dark chocolate | Honeycomb | Pistachio

CHESHIRE FARM SORBETS (v) (vg) (gfo)

Coconut | Cherry | Rhubarb

Vegan ice creams available on request

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

AFTER DINNER DRINKS All £10

ESPRESSO MARTINI

Cariel vanilla vodka, Kahlúa and double espresso

BRANDY ALEXANDER

Courvoisier, Giffard creme de cacao and double cream

COFFEE NEGRONI

Tappers gin, Martini Rosso, Campari and espresso

WHITE RUSSIAN

Stolichnaya vodka, Kahlúa and double cream

PINK SQUIRREL

Crème de cacao, amaretto, marasca syrup, cream and grated nutmeg

SOMETHING SWEET

PEDRO XIMENEZ

Served over vanilla bean ice cream £6.75

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.

