

## HOT BEVERAGES

### FRESHLY-GROUND COFFEE

|                                  |       |
|----------------------------------|-------|
| Espresso, Cappuccino, Latte,     |       |
| Americano, Flat white, Macchiato | £3.95 |
| Double Espresso                  | £4.00 |
| Mocha                            | £4.25 |

### HOT CHOCOLATE

|   |       |
|---|-------|
| with mini marshmallows<br>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

### MASCARPONE CHEESECAKE

macerated strawberries, basil-infused foam and Manor strawberry sorbet

### VALRHONA CHOCOLATE MARQUISE SLICE

cocoa nib shards and miso ice cream (gfo)

### ALMOND CAKE

streusel, fresh raspberries, roasted pistachios and raspberry ripple ice cream (gfo)

### BAKED EGG CUSTARD

honeycomb tuille, glazed blueberries and bee pollen (gfo)

### STICKY TOFFEE PUDDING

salted toffee sauce and amaretto ice cream (v) (vgo) (gfo)

### BANOFFEE PARFAIT POPSICLE

dark chocolate glaze, vanilla cremeaux, strawberries and caramelised bananas (gfo)

### THE MANOR SUNDAE

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

## THE MANOR CHEESE BOARD (gfo) £14

### PERL LAS

'Blue Pearl' in Welsh, is a superb organic blue cheese made by Caws Cenarth in Carmarthenshire. This delicious, golden, veiny cheese has become one of the most famous and highly regarded cheeses in Wales. It is delicately salty and creamy with a lingering blue aftertaste.

### DRUNKEN BURT

The milk is inoculated with the Penicillium Roqueforti, which is allowed to develop on the surface of the cheese. However, the cheese is not pierced during ripening so it does not develop the blue veins. Instead the cheese is 'washed' in Gwatkin's Gold Valley Cider. With the fresh 'apple' acidity from the cider, the cheese matures and its texture softens. Flavours become more rounded and subtle and the cider notes grow in oaky flavour from the aged cider barrels.

### SNOWDONIA BLACK BOMBER

Snowdonia's multi-award winning Black Bomber is an extra-mature cheddar, loved for its immense depth of flavour and smooth creamy texture. The Snowdonia Cheese Company produce their waxed truckles in North Wales, in an area of outstanding natural beauty, with rugged mountains, deep valleys and fresh sea air.

*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<br>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. |       |        |

