



W I N T E R A T T H E M A N O R

Served Tuesday – Sunday 9.30-11am



WINTER COCKTAILS

Bee Paradox £13

Devon co Honey rum, Ocho blanco tequila, Parfait Amour, Blackcurrant Puree, Lime juice, fresh mint, foam of absinth and vanilla.

Gateway to Peach £12.50

Papillon Admiral gin, Peach Liqueur, fresh mandarin, fresh lime, Hellfire bitters

Tourmaline £13

Black sesame Sochu, Khoosh bitter aperitif, Jasmin tea

Manor Winter Julep £13

Avallan Calvados infused with mint and Sage, Dark Forest honey

Southwest gimlet no 1 (available as non alc) £11

Quayside Vodka, Sea buckthorn & lime cordial, fresh lime juice

Spade and clippers £12

Crossings Sauvignon blanc, Granddads allotment Rhubarb gin, Falernum, Kalamansi juice, sugar, foamer

Clockwork Butterscotch £13

Thyme infused Clynelish 14YO Whisky, Pineaut de charantes, Braulio alpine bitter.

OTHER WINTER DRINK OPTIONS

SWEET BUT NOT TO EAT.

Our selection of after dinner cocktails

Banana Split £13

Banana Liqueur, Frangelico, Rye Whiskey, Ambrosio Custard.

Peanut butter, jelly time £13

*Peanut butter fatwashed William George rum, Strawberry,
Amaro Montenegro, abbots bitters*

TO WARM UP

Warm yourself on these unusual tipples!

Hot Apple Toddy (non alc available) £12

*Monkey Shoulder whisky, Apple juice, lemon juice,
winter Spiced maple syrup*

Hikers trail flask no 1 £13

*Punt e mes vermouth, Poire Williams liqueur,
Kyro smoked Rye Whisky, Cranberry juice
(to share with two or for 1 brave trailblazer)*

TO CELEBRATE

(amazing after dinner spirits, 25ml)

Redbreast 15 Irish whiskey £8

Abuelo XV Port cask rum £6.5

The Macallan Lumina £18

Don Julio 1942 anejo tequila £15

Many more celebration options available ask our staff.

LOW AND NO ALCOHOL

(a selection of our seasonal low alc options)

Apple crumble pie (no alc) £8

*Salcombe London light aegian, apple juice, lemon juice,
spice syrup, gingerbread syrup*

Billy Jean-King (low alc) £7

Ceders crisp, Amaro Lucano, Pimms no1, Strawberry Liqueur

Full allergen information available on request, dietary requirements will be catered for wherever possible. Please notify a team member of any allergens you may have at the time of placing your order, even if you feel it may not be pertinent to your dish. As the kitchen is a single serve environment, it is not possible to guarantee no cross contamination. *Time limit and drinks limits apply.