

THE MANOR RESTAURANT

DESSERTS

Created by our talented

Head of Pastry Craig Clark and Chef de Partie James Boothaway



Pimms & summer berry jelly, lemon and mint sorbet (gf) (d)

Raspberry assiette, crème brulee, sorbet & doughnut (n)

Lemon meringue cheesecake, lemonade parfait (ga)

Salted caramel tart, ginger ice cream, chocolate macaron (n)

£6.50

Food allergies of intolerances? Before ordering please speak to our staff about your requirements.

(ga) gluten free available, (n) nuts, (v) vegetarian, (vg) vegan (d) dairy free

A discretionary 10% service charge will be added to your bill, just let us know if you would like to have it removed

TEAS

English breakfast, a traditional blend of full flavoured
Assam from India's finest tea garden

Oxford brew, full bodied strong black tea

Earl of grey, a full bodied blend of Indian Assam
and Ceylon orange pekoe and cornflower

Girly grey, black Assam with rosebuds,
orange pieces and vanilla

Darjeeling, handpicked from springtime flush,
light and elegant

China jasmine, refined green tea with Jasmin blossoms

China pai mu tan, the world's most natural tea made
from the white peony plant

Oolong Formosa, falls between black and green tea

Mint infusion, with peppermint, lemongrass, lime blossom,
safflower, marigold and cornflower

Camomile, honey tones combined with aromatic lavender

Red fruit infusion, a mix of rosehips, elderberries,
redcurrants and hibiscus