

THE MANOR RESTAURANT

DESSERTS

Created by our talented

Head of Pastry Craig Clark and Chef de Partie James Boothaway



Apricot & pistachio Bakewell tart, vanilla ice cream (n)

Mango, lime, passion Eton mess, mango & passionfruit sorbet (g)

Chocolate & hazelnut mousse cake, caramel ice cream (g) (n)

Apple & cinnamon crumble, English custard (g available)

£7.50

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 (g) gluten 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

Ceylon English breakfast tea, a poignant, bright,
full body orthodox leaf tea

Black Assam tea, a highly malty, invigorating and rich

White pear tea, a gentle, smooth and delicate tea
that is inclusive of white tea and green tea

Southern mint tea, made from the most luxurious and freshest mint
leave from around the world

Earl grey tea, where the earl grey tradition
meets with the oil of bergamot

Tropical green tea, a natural infusion of the most rare
and luxurious green teas in Asia

Darjeeling black tea, grown at the highest of altitudes in the mountains

Jasmine flower green tea, a perfect infusion of taste, colour and aroma

White tea, known as the purest, uplifting, fresh and charming

Oolong tea, a well roasted, dark and rich tea with a malty aroma

Chamomile tea, sun kissed golden delights,
naturally soothing and caffeine free

Berry tea, a fruity heaven of black Assam tea mixed with rosehips

Maharaja chai, with a pure black tea base,
cinnamon, cardamom and ginger