COCKTAIL MENU

The Manor dates from the 14th Century, however its life began in the 11th Century.

Weston (now the Manor) belonged to Wigod of Wallingford who was a cupbearer to Edward the Confessor. Robert D'Oyley who succeeded to Weston by marriage settled the Manor in dowry upon his wife, Edith Forne a former mistress of Henry I. Her Grandson Henry D'Oyley gave the Manor as a marriage portion for his daughter Maud to Maurice de Gaunt who joined their revolt against King John (1215-1217).

In 1226 Maurice de Gaunt made over the whole Manor to the Monks of the Abbey of Oseney.

The Manor then became one of the most valuable estates belonging to the Abbey. Farms were settled in the surrounding district and a Bailiff was resident in the Manor.

The chief feature of the House is undoubtedly the Great Hall (Barons Hall) where the Abbots of Osney held their courts.

CLASSIC COCKTAILS

ESPRESSO MARTINI £13.50

(Coffee, Kahlua, Sugar Syrup, Vodka)

The perfect after dinner tipple. A rich and decadent blend of vodka, coffee liqueur and espresso. In cocktail terms, the Espresso Martini has a relatively short history with the drink believed to have been first created in the early eighties by London bartender Dick Bradsel.

NEGRONI £13.90

(Gin, Campari, Antica Formula Vermouth)

The most widely reported version of this drink's origin is that it was invented at Caffe Casoni in Florence, Italy in 1919.

Legend tells that Count Camillo Negroni asked his friend, bartender Forsco Scarselli, to strengthen his favourite cocktail – the Americano – by replacing the soda water with gin. Scarselli added an orange garnish, rather than the lemon you'd usually get with an Americano, and the drink took off. Before long, everyone was coming into the bar for a 'Negroni.'

OLD FASHIONED £13.90

(Bourbon, Sugar Syrup, Orange Bitters)

The Old Fashioned is one of the most important cocktails in history. The simple concoction of spirit, sugar, bitters, and water has a long tradition.

Undoubtedly, an Old Fashioned was one of the earliest cocktails ever known. Although there are many stories as to where the cocktail originated, many believe that it was first served at the Pendennis Club (gentlemen's club) in Lousiville, Kentucky in 1881.

APEROL SPRITZ £12.90

(Aperol, Prosecco, Soda)

Between 1920s and 1930s, in Venice or in Padua, spritz was combined with local bitters (usually drunk with soda and ice). Aperol was born in Padua in 1919 and select in Venice in 1920. The original recipe has supposedly remained unchanged over time but it was not until the 1970s that the modern spritz recipe was set, with prosecco instead of still wine.

MARTINI

PORNSTAR MARTINI £13.90

(Passion Fruit Puree, Vodka, Sugar Syrup, Orange Juice, Lime Juice, Prosecco Shoot)

The porn star martini was invented by Douglas Ankrah (1970–2021), owner of the LAB London bar in London, United Kingdom, at his bar Townhouse in London in 2002. Ankrah says that the original drink was inspired by a visit to Mavericks Revue Bar Gentlemen's Club, a nude strip club in Cape Town, South Africa.

THE MODERN CLASSIC ERA

COSMOPOLITAN £13.50

(Vodka, Cointreau, Lime Juice, Cranberry Juice)

After World War II, people discovered Cointreau from France and started to drink a Kamikaze (vodka, triple sec, lime juice). In the '80s, they added cranberry juice to that basic Kamikaze to make the Cosmopolitan.

STRAWBERRY DAQUIRI £13.90

(Strawberry Puree, White Rum, Dark Rum, Lime Juice)

The cocktail is named after the location it was created in – the town of Daiquiri on the south-eastern tip of Cuba, and was supposedly invented in 1898 by an American mining engineer named Jennings Cox.

OUR TEMPERANCE

LAVENDER LEMONADE £9.90

A delightful combination of floral lavender and the freshness of the Lemonade.

ORIENTAL BLOSSOM £9.90

(Lychee puree, cranberries juice, lime dash and club soda)

PINKGRAPE SEEDLIP MARTINI £12.90

(A great combination beetwen Pinkgrape syrup, Gardner seedlip and lime juice)

In accordance with the Weights and Measures Act, the measure for the sale of gin, vodka and all spirits in these premises is 25 ml or multiples thereof. Spirits are sold by the glass measured at 25ml as standard. Aperitifs and digestive are by glass measured at 50ml. Wines are sold by the glass measured at 175ml as standard. Champagnes are sold by the glass measured at 125ml.

A discretionary service charge of 12.5% will be added on your bill.

All prices include VAT.