

COCKTAIL MENU

The Weston Manor

A House of Heritage, Elegance, and Indulgence



Our menu contains allergens. If you suffer from an allergy or intolerance, please do let a member of the Team know upon placing your order. A discretionary service charge of 12.5% will be added to the bill. All prices include VAT.

Our Story

Steeped in centuries of history, **The Weston Manor** stands as a living testament to English heritage, elegance, and endurance. Though the house dates from the **14th century**, its life began far earlier — in the **11th century**, when **Wigod of Wallingford**, cupbearer to **Edward the Confessor**, held Weston as his estate.

Through the centuries, the Manor passed through noble hands — from **Robert D'Oyley**, who settled it upon his wife **Edith Forne**, once the mistress of **Henry I**, to their grandson **Henry D'Oyley**, who granted it as dowry to his daughter **Maud**, bride of **Maurice de Gaunt**.

Together, they became entwined in the rebellion against **King John (1215–1217)**, their story as bold as the stone walls that still stand today.

In **1226**, Maurice de Gaunt gifted the Manor to the **Monks of Oseney Abbey**, transforming it into one of their most prized estates. Surrounding farms flourished under its care, while the **Abbots of Oseney** held their courts in what we now call the **Barons Hall** — the beating heart of the Manor, a place of history, hospitality, and gathering.

Today, those same walls echo with the laughter of guests, the clink of glass, and the warmth of friendship — where heritage meets hedonism, and every sip tells a story.

Our Signature Creations

Crafted with passion. Inspired by the season. Served with love.

Our talented bar team has dreamt up a collection of original cocktails that celebrate both the **art of mixology** and the **romance of the Manor**. Each creation captures a mood — a whisper of the season, a spark of passion, a taste of indulgence.

The Botanist's Garden **£14.90** *(Herbal Gin, Lime Juice, Sugar Syrup, Cucumber)*

A crisp and refreshing garden-inspired cocktail, combining herbal gin with zesty lime, a touch of sweetness, and cooling cucumber for a light, clean finish.

The Blushing Mule **£15.90** *(Vodka, Crème de mure, Sugar Syrup, Lime Juice, Ginger Beer)*

A vibrant and fruity twist on a classic mule, blending smooth vodka, rich crème de mure, and fresh lime. Topped with spicy homemade Ginger beer, it delivers a refreshing yet subtly exotic finish.

The Havana Harvest **£16.50**
(Rum, Techienne green apple liqueur, Calvados,
Vanilla Syrup, Apple Juice, Miraculous Formula)

A smooth and aromatic blend of aged rum, layered with crisp apple liqueur and Calvados, lifted by fresh mint and a touch of lime. Rounded with vanilla and apple juice, it's a refined balance of tropical warmth and orchard freshness.

Oriental Blossom **£16.50**
(Gin, Lillet Blanc, Hibiscus & Pomegranate Syrup,
Lime Juice)

Exotic, fragrant, and alive with colour. Inspired by Eastern gardens in bloom, this cocktail is a symphony of citrus, blossom, and whispered sweetness — a bloom in every sip.

Walnut & Maple Old Fashioned **£16.90**
(Maker's Mark, Antica Formula, Walnut & Maple
Syrup, Walnut Bitters)

An indulgent reinvention of a timeless classic. Bourbon meets the warmth of maple and the depth of walnut for a drink that's bold, comforting, and beautifully complex — a true gentleman's pleasure.

Cliché **£15.90**
(Rum, Dubonnet, Benedictine, Genepi, Sherry)

My Fair Lady Negroni **£15.90**
(Pisco, Vermouth, Campari, Grapefruit Bitters)

A refined twist on a classic—where elegant pisco waltzes with bittersweet Campari, dressed in citrus and charm like a true fair lady

Patron Xo Caramel Espresso Martini **£19.90**
(Coffee Tequilla, Espresso, Salted Caramel Syrup, Tia Maria)

A luxurious fusion of rich coffee and salted caramel, smooth with a decadent finish

Classic Cocktails

Timeless icons, elegantly reimaged.

From the roaring 1920s to the golden age of mixology, these are the drinks that have defined eras, inspired generations, and remained forever in fashion.

Aperol Spritz

£13.90

(Aperol, Prosecco, Soda)

Effervescent and sunlit, this Venetian classic captures the spirit of *la dolce vita*. Created in **Padua in 1919** and perfected in **Venice**, the Spritz became a symbol of Italian leisure. Refreshing, radiant, and effortlessly chic.

Pornstar Martini

£16.50

(Passion Fruit Purée, Vodka, Sugar Syrup, Orange Juice, Lime Juice, Prosecco Shot)

Born in **London, 2002**, this flirtatious modern favourite was created by **Douglas Ankrah** — inspired by a night at a gentlemen's club in Cape Town. Sweet, tart, and served with a sparkling side of Prosecco, it's pure temptation in a glass.

Cosmopolitan

£14.50

(Vodka, Cointreau, Lime Juice, Cranberry Juice)

Elegant and effortlessly stylish, the **Cosmo** rose to fame in the 1980s as the darling of New York nightlife. With its zesty blend of **vodka**, **citrus**, and **cranberry**, it remains the quintessential cocktail of modern sophistication

Margarita

£15.50

(Tequilla, Tripple Sec, Lime Juice, Agave Syrup)

A sharp splash of lime and fire-kissed tequila dances with orange sweetness, creating a sun-soaked sip that tastes like freedom in a glass

Espresso Martini

£15.50

(Coffee, Kahlua, Sugar Syrup, Vodka)

The ultimate after-dinner indulgence. A darkly seductive blend of **vodka**, **coffee liqueur**, and freshly pulled **espresso**. Born in London in the 1980s, this modern classic delivers a bold, bittersweet kick — an elegant finish to any evening.

Negroni **£16.50**
(Gin, Campari, Antica Formula Vermouth)

The essence of Italian sophistication. First poured in **Florence, 1919**, when **Count Camillo Negroni** requested his Americano “a little stronger.” The bartender obliged — replacing soda with gin and adding a slice of orange. A century later, this ruby-red icon remains a symbol of style and spirit.

Old Fashioned **£15.90**
(Bourbon, Sugar Syrup, Orange Bitters)

Elegant. Enduring. Essential. This cocktail born in **19th-century Kentucky**, is simplicity perfected: bourbon, sugar, and bitters in perfect harmony. A drink that whispers of leather armchairs, low light, and timeless taste.

Manhattan **£16.90**
(Bourbon Whisky, Antica formula, Dolin Dry)

(A refined blend of whiskey and vermouth, this Manhattan offers a smooth, aromatic sip that feels like quiet sophistication in every glass)

Our Temperance Mocktail

Lavender Lemonade

£9.90

A refreshing marriage of floral lavender and crisp, homemade lemonade — elegant, light, and delightfully uplifting.

Virgin Oriental Blossom

£9.90

(Lychee Purée, Cranberry Juice, Lime Dash, Club Soda)

Delicate and exotic, this mocktail brings together the floral sweetness of lychee with a touch of tart cranberry and lime — a sparkling celebration of balance and beauty.

Blood Orange Sideslip Martini

£12.90

(Blood Orange Syrup, Garden Sideslip, Lime Juice)

A sophisticated and vibrant non-alcoholic martini. The citrus brightness of blood orange mingles with Seedlip's botanical notes — crisp, complex, and endlessly refined.

A Toast to Timelessness

At **the Weston Manor**, every glass poured and every story told honours our centuries-old tradition of hospitality. From medieval feasts to modern celebrations, the Manor remains a place where hearts are warmed, spirits are lifted, and moments become memories.

Raise your glass — and drink to history.



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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.

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