



Weston Manor Hotel

COCKTAIL MENU

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History of The Manor

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 Osney.

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.

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CLASSIC COCKTAILS

The Martini, Gin or Vodka, White Vermouth. **£12.90**

The father of all martinis, this classic calls for gin or vodka and vermouth, perfectly balanced with olives or lemon twist.

Espresso Martini, Coffee, Kahlua, Sugar Syrup, Vodka. **£13.50**

The perfect after dinner tippie. 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.

Whiskey Sour, Bourbon, Sugar Syrup, Lime Juice, Ms **£13.90**
bitter.

While the Brandy Sour may have once dominated the Sour family of cocktails, it is the whiskey sour that thrived during the Prohibition-era and proved the most popular and most enduring sour, so much so that it has its own day on the 25th of August. A blend of whiskey, lemon. Ms Better's bitters prove to be a timeless classic.

Negroni, Gin, Campari, Antica Formula Vermouth. **£13.90**
The most widely reported version of this drink's origin is that it was invented at Caffè Casoni in Florence, Italy in 1919.

Legend tells that Count Camillo Negroni asked his friend, bartender Fosco 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.'

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Old Fashioned, Bourbon, Sugar Syrup, Orange Bitter's. **£13.50**
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 Louisville, Kentucky in 1881.

Aperol Spritz, Aperol, Prosecco, Soda. **£12.90**
Between 1920s and 1930s, in Venice or 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.



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MARTINI

Lychee Martini, Lychee Syrup, Vodka, Lime Juice. **£13.50**
The Lychee Martini, a delightful blend of exotic flavours and classic mixology has origins traced back to the late 20th century, when bartenders began experimenting with innovative ingredients. By some accounts, it made waves in 1993, created at a bar called Decibel in New York's East Village when they combined the classic Martini with a lychee syrup, something they say was already being done at their bar of the same name outside Tokyo. Several bars quickly picked up the recipe and slight variants, causing a bit of a craze to take off – so while there is some dispute over its exact origins, it has become a popular addition to menus around the world.

Pornstar Martini, Passion Fruit Puree, Vodka, Sugar Syrup, Orange Juice, Lime Juice, Prosecco Shoot. **£13.90**
The Pornstar 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.

Vesper Martini, Gin, Vodka, White Vermouth. **£14.90**
The Vesper, also known as the Vesper Martini, was invented by author Ian Fleming for his iconic British secret agent, James Bond. The drink first appeared in Fleming's Casino Royale, which was published in 1953, the cocktail being named for the fictional double agent (and Bond love-interest) Vesper Lynd.

Chocolate Martini, Spiced Rum, Orange liqueur, **£14.50**
Chocolate Bitters.

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THE MODERN CLASSIC ERA

Cosmopolitan, Vodka, Cointreau, Lime Juice, Cranberry Juice. *After World War II, people discovered Cointreau from France and start to drink a Kamikaze (vodka, triple sec, lime juice). In the '80s, they added cranberry juice to that basic Kamikaze to make the Cosmopolitan.* **£13.50**

Mai Tai, Spiced Rum, Malibu, Pineapple Juice, Grenadine syrup. *Bergeron claimed to have invented the Mai Tai in 1944 at his restaurant, Trader Vic's, in Oakland, California, US. Trader Vic's forerunner, Donn Beach, claimed to have instead first created it in 1933, although a longtime colleague said that Beach was actually just alleging that the Mai Tai was based on his Q.B.* **£13.90**

Aviation, Gin, Crème de Violette, Maraschino Liqueur, Lime Juice. *The original Aviation cocktail was first published in Hugo R. Ensslin's 1916 Recipes for Mixed Drinks and made great use of Alps produced liqueur Crème de Violette, the colour of which is alluded to in the drink's very name. Harry Craddock later printed the recipe in his 1930 publication, Savoy Cocktail Book.* **£14.50**

Strawberry Daiquiri, 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 southeastern tip of Cuba and was supposedly invented in 1898 by an American mining engineer named Jennings Cox.* **£13.90**

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BERTIE'S BAR SIGNATURE

Walnut And Maple Old Fashioned, Bourbon, Walnut Syrup, Maple Syrup, Black Walnut Bitter, Antica formula vermouth. *A twist on the Old Fashioned, this cocktail has warm, nutty flavours and keeps its simplicity and elegance.* **£14.90**

Blood Orange Negroni, Campari, Antica Formula, Prosecco, Orange Angostura Bitter, Orange Syrup. *A Blood Orange Negroni is a vibrant twist on the classic Negroni cocktail, featuring gin, Campari, sweet vermouth, and the addition of homemade blood orange syrup. The result is a visually stunning drink with a perfect balance of bitter, sweet, and tangy Flavors.* **£14.50**

Darjeeling Royal, Gin, Darjeeling syrup, Crème de cassis, lime juice, MS bitter. *The Darjeeling Royal is a sophisticated cocktail marrying the flavors of gin, Darjeeling syrup, Crème de cassis, lime juice, and Ms Better's bitter. This regal blend offers a delicate balance of botanical gin, the aromatic essence of Darjeeling tea, the rich sweetness of Crème de cassis, a hint of tartness from lime juice, all elevated by the complex bitterness of Ms Better's bitter. The result is a truly royal indulgence, captivating the palate with layers of flavour and a touch of elegance.* **£14.50**

Summer Thyme Martini, Lillet blanc, Absolut vodka, peach juice, thyme syrup, lime juice. *The Summer Thyme Martini blends Absolut vodka with Lillet Blanc, peach juice, thyme syrup, and lime juice. It's a refreshing mix of fruity sweetness, herbal complexity, and citrusy tartness, garnished with a sprig of fresh thyme for a delightful summer sip.* **£14.50**

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Blueberry Mule, Vodka, crème de cassis, lime juice, sugar syrup, lime. **£13.50**
The Blueberry Mule is a vibrant twist on the classic Moscow Mule, brimming with refreshing flavours. Crafted with vodka, the rich sweetness of crème de cassis, tangy lime juice, and a touch of sugar syrup, it delivers a burst of fruity indulgence. Topped off with zesty ginger beer, this cocktail is a harmonious blend of sweet, tart, and spicy notes, with the bonus of juicy blueberries floating amidst effervescent bubbles. Served over ice in a copper mug, it's a delightful libation that promises to cool and invigorate with every sip.

Bertie's Gin Martini, Gin, Lavender Syrup, Crème de cassis, Lillet Blanc. **£14.50**
A great combination of lavender & creme de Cassis. Small touch of French Vermouth (Lillet Blanc) and a classic London dry gin to complete.

Balvenie Lychee Sour, Balvenie, Lychee Syrup, Lime Juice, MS bitter. **£16.50**
The Balvenie Lychee Sour is a tantalizing blend of Flavors that marries the rich, smooth notes of Balvenie whisky with the exotic sweetness of lychee syrup. Freshly squeezed lime juice adds a zesty tang, while a dash of Ms Better's bitter imparts depth and complexity. This cocktail is a harmonious balance of sweet, sour, and bitter elements, resulting in a sophisticated libation that delights the palate with every sip.

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OUR TEMPERANCE

Lavender Lemonade	£9.90
<i>A delightful combination of floral lavender and the freshness of the Lemonade.</i>	
Oriental Blossom	£9.90
<i>Lychee puree, cranberries juice, lime dash and club soda</i>	
Al Fresco	£9.90
<i>Watermelon Syrup, pineapple and lime juice, soda club</i>	
Pink grape Seedlip Martini	£12.90
<i>Pink grape syrup, Gardner Seedlip and lime juice</i>	

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