

# COCKTAIL MENU

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.

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.

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## **CLASSIC COCKTAILS**

### **THE MARTINI £12.90**

(Gin Or Vodka, White Vermouth)

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

### **ESPRESSO MARTINI £13.50**

(Coffee, Kahlua, Sugar Syrup, Vodka)

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 £13.90**

(Bourbon, Sugar Syrup, Lime Juice, Ms 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 it's own day on the 25th of August. A blend of whiskey, lemon. Ms. bitters prove to be a timeless classic.

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## **CLASSIC COCKTAIL**

### **NEGRONI £13.90**

(Gin, Campari, Antica Formula Vermouth)

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.'

### **OLD FASHIONED £13.90**

(Bourbon, Sugar Syrup, Orange Bitter's)

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.

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## **CLASSIC COCKTAIL**

**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.

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## **MARTINI**

### **LYCHEE MARTINI £13.50**

(Lychee Syrup, Vodka, Lime Juice)

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 £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.

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## MARTINI

VESPER MARTINI **£14.90**

(Gin, Vodka, White Vermouth)

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.

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## THE MODERN CLASSIC ERA

### COSMOPOLITAN **£13.50**

(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.

### MAI TAI **£13.90**

(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.

### AVIATION **£14.50**

(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

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## **THE MODERN CLASSIC ERA**

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

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## **BERTIE'S BAR SIGNATURE**

### **BERTIE'S GIN MARTINI £14.50**

(Gin, Lavender Syrup, Crème de cassis, Lillet Blanc)

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 £16.50**

(Balvenie, Lychee Syrup, Lime Juice, Ms bitter)

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 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**

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)

### **AL FRESCO £9.90**

(Watermelon Syrup, pineapple and lime juice, soda club)

### **PINKGRAPE SEEDLIP MARTINI £12.90**

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

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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.

A discretionary service charge of 10% will be added on your bill.

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