

Here at Mannings our cocktail list embodies both the classic and the contemporary.

We use the finest ingredients because details matter to us.

All beautiful and balanced, we believe there is a cocktail for every occasion.

So grab a seat, rifle through the different collections on offer, choose something to suit your mood and watch our skilled bartenders create you a cocktail to remember.

Enjoy!

“...if you were to ask me if I’d ever had the bad luck to miss my daily cocktail, I’d have to say I doubt it; where certain things are concerned, I plan ahead...”

Luis Bunuel

Cocktails

PRE DINNER

Glass of Ayala Champagne £7
Fresh & crisp, a perfect start to any meal

Sipsmith Gin £3.50 (£5.50)
A stunning artisan Gin, fantastic served simply over ice or with tonic if you prefer

Chilled Muscat £5
An elegant aperitif, wonderfully grapey and brightly refreshing. Served over ice with a slice of orange, delicious!

Hendricks Collins £7
A refreshing long summer drink using Hendricks gin, freshly squeezed lemon, homemade sugar syrup, topped with soda and garnished with cucumber

Virgin Martini £4
Fresh and sophisticated. A non-alcoholic treat, using fresh cucumber, grapefruit juice, tarragon, lemon and sugar

SPARKLING

Classic Champagne Cocktail £8.50
An Angostura Bitters soaked sugar cube and Cognac, topped with champagne for a luxurious finish

Old Cuban £8.50
A sophisticated blend of aged rum, lime, mint and sugar topped with Champagne

Raspberry & Lychee Bellini £8.50
Raspberries, fresh lemon, lychee liqueur and homemade sugar syrup form the fresh and fruity base before being layered with Champagne

CLASSIC

Mojito

£7

A Cuban classic using Havana Especial muddled with fresh mint, lime juice and Demerara Sugar

Ask our bartenders for the many variations on this drink

Old Fashioned

£7

Bourbon or rum, stirred with Demerara sugar, Angostura Bitters and a hint of orange to create a truly luxurious classic

Ask our bartenders for the many variations on this drink

Amaretto Sours

£7

Amaretto, shaken up with fresh, homemade sugar syrup and an egg white to create a truly luxurious classic

Manhattan

£7

Makers Mark bourbon stirred to your preference using sweet and/or dry vermouth, maraschino liqueur and garnished with a maraschino cherry

Mai Tai

£7

This summery classic blends both white and dark rums, Orgeat syrup, pineapple and grapefruit juices, lime and sugar

Plymouth Bramble

£7

A true classic! However, we use both Plymouth gin and Plymouth sloe gin, lemon and sugar to create a local spin on the classic Bramble

MARTINI

Dry Martini

£7

The epitome of sophistication and classic, we serve ours very cold with your choice of gin or vodka served extra dry, dry, wet or dirty...garnished with an olive or a citrus twist. Ask your bartender for guidance with this one. Why not upgrade with our premiums of Grey Goose or Tanqueray 10 gin for a truly luxurious drink

Riverside Garden

£7

A well-balanced and luxurious gin based drink, served straight up with fragrances of apricot, elderflower and grapefruit

Espresso Martini

£7

A delicious after dinner treat! Fresh espresso is shaken hard with vanilla, Kahlua and vodka

Ask our bartenders for variations on this drink

Parma Violet

£7

Violet liqueur, vodka, lemon and sugar are stirred over ice with a lemon twist to create this interesting and delicious martini

Sloe Martini

£7

Gin and Sloe gin stirred with vermouth and a hint of elderflower for a fruity variation on the classic martini

MANNINGS COLLECTION

Chelsea Rose

£7

A refreshing gin based drink with apple, elderflower liqueur and raspberry mixed tall with fresh lemon

Strawberry and Chilli Margarita

£7

An inventive twist on the classic shaking tequila, triple sec, lime and strawberries with our homemade chilli, ginger and lime syrup

Gingerbread Cream

£7

A beautiful after dinner treat. Baileys, vodka and chocolate liqueur are shaken with cream and milk and added a velvet flavour using gingerbread syrup

Vintage Collins

£7

This sophisticated summer drink blends Hendricks gin, elderflower liqueur, lemon and sugar with muddled cucumber before being charged with ginger beer

Apricot Jack

£7

Jack Daniels is shaken with apricot jam, apricot liqueur, fresh lemon, homemade sugar syrup and an egg white for a velvety textured, yet fruity summer drink

Pineapple and Lychee Daiquiri

£7

Pineapple and mint are shaken with lychee liqueur and golden rum to create a delicate, fruitful treat

NON-ALCOHOLIC

Fresh Lemonade

£3

This refreshing summer drink blends fresh lemon juice and homemade sugar syrup topped with soda

Pink Lemonade

£3

A spin on the fresh lemonade using grenadine

Mint and Elderflower Lemonade

£3.50

Elderflower liqueur is stirred with fresh lemon juice, homemade sugar syrup and fresh mint

Apricot and Apple Iced Tea

£4

Apricot jam, apple juice, lemon and sugar are shaken with freshly poured tea to create this delicious and refreshing long drink

Raspberry Mojito

£4

A non-alcoholic and fruity version of the classic. Lime, mint and sugar are muddled with raspberry before adding sparkle using soda

Strawberry and Ginger Fizz

£4

A tangy, yet fruity long drink, mixing strawberry, lemon and sugar before being topped with ginger beer