



Fancy Something Sweet

DESSERT MENU



Established in 2000.

DESSERT SELECTION

STICKY TOFFEE PUDDING - £5.95

Served with toffee sauce & ice cream, pouring cream or custard.

VERY BERRY OR BANOFFEE FUDGE SUNDAE - £5.45

ZESTY LEMON & LIME CHEESECAKE - £5.95

With lemon sorbet.

BREAD & BUTTER PUDDING - £5.45

With vanilla, cinnamon, raisins & ice cream or custard.

RICH CHOCOLATE DELIGHT - £5.95

Thick rich delice, with berry compote & vanilla ice cream.

FRESH FRUIT SALAD - £5.95

Served with pouring cream.

WARM CHOCOLATE FUDGE CAKE - £5.95

Served with ice cream, pouring cream or custard.

TRADITIONAL APPLE CRUMBLE - £5.45

Served with ice cream, pouring cream or custard.

CHEESE SELECTION - £6.95

Black bomber cheddar, Stilton, Brie, grapes, celery, biscuits & butter.

COFFEE & TEA

AMERICANO - £2.45

CAPPUCCINO - £2.75

MACCHIATO - £2.25

LATTE - £2.75

MOCHA - £2.85

ESPRESSO - £1.95 / £2.45

CAFETIERE - £2.75 / £3.95

LIQUEUR COFFEES - £4.95

POT OF ENGLISH TEA - £2.25

SPECIALIST TEAS - £1.95

HOT CHOCOLATE - £2.45

DIGESTIF

BRANDY

Courvosier, Hennessy, Remy Martin,
Janneau VSOP.

SINGLE MALT WHISKY

Glenkinchie 12yr, Dalwhinnie 15yr,
Glenlivet, The Balvennie 12yr, Macallan.

LIQUEURS

Grand Marnier, Cointreau, Limoncello,
Chambord, Tia Maria, Baileys, Tequila Rose,
Disaronno, JD Honey, Campari.



*... the best kept secret
in Potters Bar ...*

A BRIEF HISTORY OF THE OLD BEAMS

The Old Manor opened its doors in December 2000. The building is the surviving portion of the Wyllyotts Manor House once in a 2000 acre estate dating back to the 13th century. The first reference to the Manor of Wyllyotts is in 1268, when Sir Roger Leukenor was Lord of the Manor and although the family held the property until 1562, they did not live there.

The first known occupants were the Pouns family in 1387.

The Old Manor today is the remnants of a greater complex of buildings, which may well have been moated. Its original function is open to question but it would appear to have been constructed for agricultural purposes. The present day main restaurant area is situated in four bays of what was once a five bay structure, most probably a barn, and although there is an inglenook fire place and gallery, these are not original features of the building.

The Manor and Manor house descended through many families until in 1687 James Hickson, a London Alderman and member of the Guild of Brewers bequeathed the estate to the Guild for the upkeep of his almshouses nearby. For much of the 18th and 19th centuries there was a farm on the site but the tenants who farmed the land let the buildings fall into neglect.

A Mr. Hugh Seabrook purchased the property in 1925 and did considerable research into the site and its history carried out extensive repairs & restorations to the building. The Potters Bar Urban District Council became the owners in 1937. Alterations and additions were made and in 1973, Goodhews, a firm of restaurant owners, completely renovated the site and opened the manor as licensed premises. During their work evidence of the iron age, roman and medieval periods was found. In 1977 the property was acquired by Watneys Breweries.

The current owners did not realise that they also shared the building with the ghost of a lady who roams dressed in a smock and bonnet.