

Morley Hayes was the original estate farm to the adjacent Morley Manor. The Manor was first mentioned in the year 1002. When the Domesday Survey was compiled it belonged to Henry de Ferrers: in the reign of Henry III to the Abbey of Chester: at the dissolution it was conferred upon Sir William Paget: on the forfeiture of the Paget estates it was granted by James I to Anthony Roper and from thence on passed into the hands of the Sacheverells.

Sir Hugh Sacheverell was fatally injured in Morley Hayes Woods whilst returning from hunting at Elvaston castle. He is buried in the beautiful mausoleum in the grounds of St Mathews Church.

Following his death the estate was acquired by the Fitz-Herbert-Wright family, the owners of The Butterley Company and builders of St. Pancras Station in London.

Following the sale of the estate, The Manor became an orphanage and the Morley Hayes farm, a very successful dairy farm. Morley Hayes farm bred a world famous herd of Friesian cattle, The Feran Herd.

The Allsop family, still the present owners and operators, purchased Morley Hayes in the early 1980's and continued to farm the land until the decline in UK farming. The decision to diversify led to the construction of the golf courses and restaurants. Careful restoration work has allowed much of the historic character of the farm to remain. The extension to the Roosters Bar was built out of reclaimed Pennine Stone. The stone was taken out of railway tunnels in Manchester and still to this day soot can still be seen on a few stones near the entrance to Roosters.

The Morley Hayes Hotel was opened in 2005 by HRH The Duke of Gloucester.

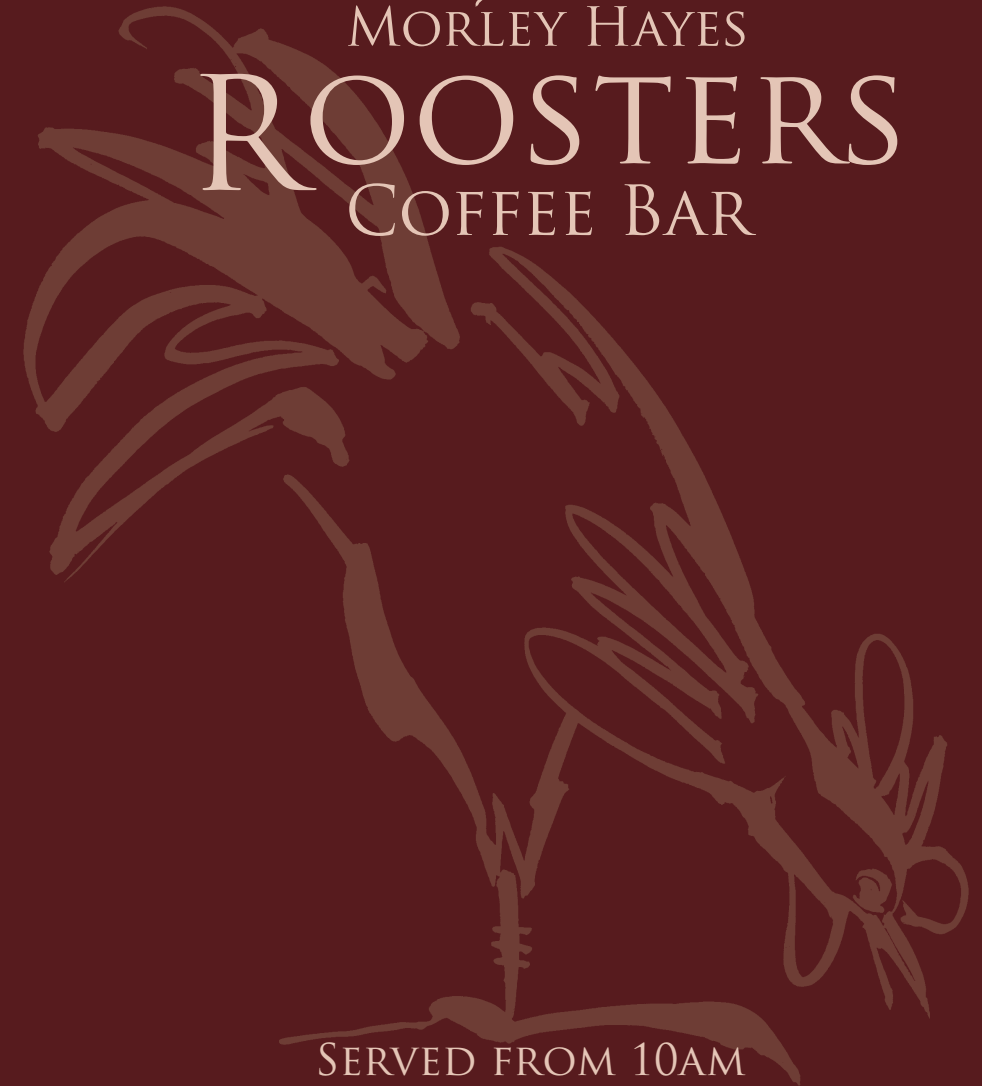
A map of the Morley Manor estate hangs in Roosters Bar.



MORLEY HAYES

# ROOSTERS

COFFEE BAR



SERVED FROM 10AM

## Hot Beverages

Pot of freshly brewed English Breakfast tea  
Pot of freshly brewed Earl Grey tea  
A selection of herb and fruit teas  
Freshly brewed coffee  
Freshly brewed decaffeinated coffee  
Floater coffee  
Liqueur coffee  
Espresso coffee  
Cappuccino coffee  
Café latte  
Café Mocha  
Hot chocolate topped with freshly whipped cream and chocolate pieces

**All hot beverages served with a chocolate mint**

## Cold Beverages

Belvoir Elderflower Pressé  
Appletise  
Cranberry Juice  
Ginger Beer  
A selection of J20's  
Diet Orange Tango  
Coca-Cola ½ pint  
Lemonade ½ pint  
Frobishers freshly squeezed Orange Juice  
Frobishers freshly squeezed Apple Juice  
A selection of Britvic juices

## Cakes, Biscuits and Pastries

A selection of homemade Cakes, Biscuits and Pastries  
Homemade Scone served with Butter or Jam and Cream  
Homemade gluten free Chocolate Brownie  
A selection of Puddings served from the chilled cabinet

## Ice Creams

A selection of Ice Cream Sundaes  
A choice of three scoops, vanilla, strawberry and chocolate  
The ice cream we use is made by – Bluebell Farm, Spondon, Derby



**PLACE YOUR ORDER AT THE BAR**  
**Please note** that some of our cakes and pastries may contain nuts, seeds and traces of nuts