Cocktail Menu

**CLASSICAL COCKTAILS**

**Old Fashioned**
Bourbon, Bitters, Sugar, Orange Peel

**Whiskey Sour**
Bourbon, Lemon Juice, Sugar, Bitters, Whites

**Clover Club**
Gin, Dry Vermouth, Raspberries, Lemon Juice, Sugar, Whites

**Aviation**
Gin, Maraschino Liquer, Creme de Violette, Lemon Juice

**Bramble**
Gin, Creme de Mure, Lemon Juice, Sugar

**Brandy Crusta**
Brandy, Triple Sec, Bitters, Maraschino, Lemon Juice, Sugar

**Silver Springs Martini**
House Infused Vanilla Vodka, Passoa, Lime Juice, Sugar, Prosecco

**Mojito**
White Rum, Mint Leaves, Sugar, Lime Wedges, Soda

**Cosmopolitan**
House Infused Lemon Vodka, Triple Sec, Cranberry Juice, Lime Juice

**Red Bean Espresso Martini**
House Infused Vanilla Vodka, Red Bean Espresso, Kahlua, Sugar Syrup

**MOCKTAILS**

**Nojito**
Mint Leaves, Lime Wedges, Sugar, Soda, Water

**Not So Cosmo**
Orange, Cranberry, Fresh Lime

**Cranberry Cooler**
Cranberry Juice, Fresh Lime, Sparkling Water

**GIN & TONIC**

**Mediterranean**
Monkey 47, Elderflower Tonic, Rosemary, Basil, Lemon

**Cucumber**
Hendricks, Tonic Water, Cucumber, Red Peppercorn

**Berry**
Cork Dry Gin, Slimline Tonic, Strawberry, Blueberry

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**WINE LIST**

**WHITE**

**Old Coach Road, Sauvignon Blanc, New Zealand 2020**
Bright and bursting with crisp passionfruit, tropical peach and guava notes, wrapped together with a twist of citrus freshness.

**Amuse, Sauvignon Blanc, France 2019**
Discover this elegant, refreshing, aromatic Sauvignon Blanc that you will best enjoy during a tête-à-tête dinner. Its delicate aromas of blackcurrant leaf and gooseberry will perfectly match seafoods and goats’ cheese. Excellent as an aperitif.

**Amuse, Chardonnay, France 2019**
Discover this elegant, generous, aromatic Chardonnay that you will best enjoy, during a tête-à-tête dinner. It’s delicate aromas of pear and pineapple will perfectly match fish and chicken dishes. Excellent as an aperitif.

**Sonnetti, Pino Grigio, Italy 2020**
A fresh, crisp wine with flavours of mature fruits and ripe nectarine. Delicious on its own and goes very well with prawn and chicken dishes or light salads.

**RED**

**Amuse, Cabernet Sauvignon, France 2020**
Discover this elegant, complex and velvety Cabernet Sauvignon that you will best enjoy, shared with friends. It’s delicate aromas of blackcurrant and strawberry enhanced by green pepper hints will perfectly match traditional cooking, grilled meat and cheeses.

**Amuse Merlot, France 2019**
Discover this rich, smooth and round Merlot that you will best enjoy, shared with friends. It’s delicate aromas of cherry and pepper will perfectly match grilled meat, charcuterie and cheeses.

**Santa Ana, Malbec, Argentina 2021**
Certain distinctive features define who you are. Discover Bodega Santa Ana’s unique identity in its wines. Santa Ana represents Argentinian tradition and culture.

**Michel Torino, Malbec, Argentina 2020**
Red berries outstand together with sweet plums. Ripen tannins soft but well-structured make this wine easy to drink.

**Muriel Crianza, Rioja, 2016**
A suggestive red cherry colour introduces a fine aromatic profile where hints of red fruits, vanila, coconut and toasted aromas perfectly merge. Ample and persistent in the palate it pairs very well with all sort of aperitifs, tapas, red meats and not very cured cheese.

**CHAMPAGNE**

**Pannier, France**
Founded in 1899, Champagne PANNIER ages its wines to perfect maturity in the depths of their medieval cellars. Selection is a refined blend of Chardonnay, Pinot Noir and Meunier. Its freshness and balance make it perfect for an aperitif or light snack.

**SPARKLING**

**Masottina, Prosecco, Italy**
Fresh, harmonic and fruity with a pronounced note of wisteria in bloom and acacia flowers, it is an excellent companion to hors d’oeuvres as well as a commendable choice for any occasion.

**Rialto, Prosecco, Italy**
Delicious light frizzante wine with lovely flavours of pleasing pear and apple fruits and a good amount of lemon peel acidity and lingering peach notes.

**ROSE**

**Les Petites Jamelles, France, 2020**
Some of our drinks contain allergens, please speak to a member of our staff, who are fully trained in allergy awareness.