



CUSTOM HOUSE

BAR & RESTAURANT

DRINKS
MENU

DRAUGHT

Stella Artois <i>(Allergen 6)</i>	£5.30
Corona <i>(Allergen 6)</i>	£5.70
Menabrea Blonde <i>(Allergen 6)</i>	£5.80
Goose Island Midway IPA <i>(Allergen 6)</i>	£6.00
Guinness <i>(Allergen 6)</i>	£6.00
Orchard Pig Reveller	£4.80

BOTTLES

Budweiser 330ml	£4.70
Birra Moretti 330ml	£5.20
Menabrea 0% 330ml	£3.70
Peroni 330ml	£5.20
Magners Original	£6.00
Rekorderlig Wild Berry 500ml	£6.50
Rekorderlig Strawberry & Lime 500ml	£6.50

WEST BREWERY

Munich Red 330ml Smooth & creamy body, sweet biscuit flavour	£5.60
Heidi-Weisse 330ml Perle hops give good bitterness & balance, banana flavour & clove spiciness	£5.60
St. Mungo (Draught) <i>(Allergen 6)</i>	£5.80

MALT WHISKY

The Dalmore 12 (Highland/Island)	£7.70
Talisker 10 (Highland/Island)	£6.70
The Balvenie 17 (Speyside)	£16.50
Lagavulin 16 (Highlands/Island)	£10.70
Glenmorangie 10 (Speyside)	£5.70
Glenmorangie 18 (Speyside)	£18.50
Bruichladdich (Highlands/Island)	£6.70
Kings Inch (Lowland)	£7.00
Jura 10 (Highlands/Island)	£7.20

WHISKEY BLENDS

Johnnie Walker Red Label	£5.70
Johnnie Walker Black Label	£6.00
Famous Grouse	£5.30
Monkey Shoulder	£5.50
Jameson Irish Whiskey	£5.20

BOURBON

Knob Creek	£5.50
Jack Daniels	£5.30
Jim Beam	£5.30

BRANDY

Courvoisier VSOP	£6.50
Courvoisier XO	£25.00
Hennessy VS	£6.00
Martell VS	£5.00

Food Allergies & Intolerances: We welcome enquiries from guests who wish to know whether drinks contain particular ingredients.

VODKA

Absolut	£5.30
Absolut Citron	£5.40
Absolut Vanilla	£5.40
Absolut Mango	£5.40
Reyka	£5.60
Stolichnaya	£5.30
Grey Goose	£6.70
Tito	£5.20

GIN

Beefeater	£5.50
Caorunn	£5.70
Eden Mill	£5.70
Gunpowder Gin	£6.00
Hendricks	£5.70
Botanist	£6.20
Tanqueray	£5.50
Didsbury	£5.00
Roku	£5.70
Glaswegin	£5.20
Monkey 47 Sloe Gin	£6.50
Didsbury Blood Orange & Ginger	£5.00
Whitley Neil Blackberry	£4.70
Whitley Neil Parma Violet	£4.70
Whitley Neil Rhubarb & Ginger	£4.70
Whitley Neil Raspberry	£4.70
Beefeater Pink	£4.70

RUM

Havana 3	£5.00
Havana 7	£5.50
Havana Especial	£5.50
Havana Cuban Spiced	£4.70
Brugal Anejo	£5.20
Malibu	£4.70
Captain Morgan Dark Rum	£4.70
Kraken Spiced Rum	£5.00

SOFT DRINKS

Fever Tree Tonic 200ml	£2.70
Fever Tree Light 200ml	£2.70
Fever Tree Elderflower 200ml	£2.70
Fever Tree Aromatic 200ml	£2.70
Fever Tree Ginger Beer 200ml	£3.00
Fever Tree Lemonade 200ml	£3.00
Fever Tree Ginger Ale 200ml	£3.00
Redbull 250ml	£3.50
J20 Orange & Passionfruit 275ml	£3.50
Appletiser 275ml	£3.50
Coke 200ml	£3.00
Diet Coke 200ml	£3.00
Irn Bru 330ml	£3.00

Food Allergies & Intolerances: We welcome enquiries from guests who wish to know whether drinks contain particular ingredients.

WHITE WINE

	125ml	175ml	250ml	Bottle
Talevera	£5.50	£7.00	£8.50	£24.50
Airen-Sauvignon, Valdepeñas (Spain), 12%				

(Allergen 9)

A Blend of Airen & Sauvignon Blanc, zesty white show notes of citrus, grapefruit & tropical pineapple.

Berri Estates Unoaked	£6.00	£8.00	£9.50	£25.00
Chardonnay, South Eastern Australia 13.5%				

(Allergens 7, 9, 11)

Zesty Chardonnay is fermented & matured in stainless steel with no oak contact, fresh varietal fruit, crisp, ripe acidity & weight to produce a classic Chardonnay.

Flagstone Noon Gun	£7.00	£9.00	£11.00	£32.00
Chenin Blanc-Sauvignon Blanc-Viognier Western Cape (South Africa) 13%				

(Allergens 7, 9)

A blend of 34% Chenin Blanc, 34% Sauvignon Blanc, 23% Viognier & 9% Colombard. Aromatic, tropical fruit, orange peel & a sprinkling of spice.

Don Jacobo Rioja Vilura	£7.50	£9.00	£11.00	£34.00
Tempranillo Blanco, Bodegas Corral (Spain) 12.5%				

(Allergen 9)

Made entirely from Viura grapes, cool-fermented in stainless steel tanks & bottled young to preserve maximum aromas & crispness.

Waipara Hills	£37.00			
Sauvignon Blanc, Marlborough (New Zealand) 13.5%				

(Allergen 9)

Made with 100% Sauvignon Blanc from Wairau & Awatere valley. A generous & lifted style, showing powerful aromas of melon, nettle & snow pea, the palate bursts with fresh citrus, grapefruit & melon notes, the fruit carrying through to the aromatic finish.

Picpoul de Pinet	£36.00			
Belle Perle (France) 12.5%				

(Allergen 9)

Pale lemon with citrus aromas. Dry, fresh & zesty on the palate, with balanced acidity. Mineral & saline notes on the finish.

ROSÉ

Parini Pinot Grigio	£5.00	£7.50	£9.50	£25.00
Rosato delle Venezie (Italy) 11.5%				

(Allergen 9)

Soft, coppery-pink colour, delicate & fruity bouquet, soft & fresh on the palate.

Vendange	£5.50	£7.50	£9.50	£28.00
Zinfandel Rosé, California (USA) 11%				

(Allergen 9)

A medium-sweet rosé made using Zinfandel grapes from the North Central Valley. Allowed only a short maceration on the skins to impart the beautiful salmon-pink colour & then cool-fermented to retain freshness & acidity.

Food Allergies & Intolerances: We welcome enquiries from guests who wish to know whether drinks contain particular ingredients.

RED WINE

	125ml	175ml	250ml	Bottle
Talevera	£5.00	£7.00	£9.00	£24.50
Tempranillo-Garnacha, Valdepeñas (Spain) 12%				
<i>(Allergen 9)</i>				

A blend of Tempranillo & Garnacha grapes grown in the sunny vineyards of central Spain. Unoaked, the wine is made to a light, refreshing style & shows notes of fruits of the forest, mixed with sweet spice.

Rare Vineyards	£6.50	£7.50	£9.50	£25.50
Pinot Noir, Vin de France France 13 %				
<i>(Allergen 9)</i>				

The Pinot Noir grapes come from vineyards located in the south-west of Languedoc Roussillon, close to the Pyrénées Mountains, the smooth, velvety palate shows cherry & blueberry flavours backed with a hint of sweet oak spice.

Lunaris by Callia	£6.50	£8.50	£10.50	£29.50
Malbec, San Juan (Argentina) 13.5%				
<i>(Allergen 9)</i>				

Enticing aromas of cherry & plum with a background of warming spice. Well structured with freshness to the finish & ripe fruit & spice again.

Kleine Zalze Cellar	£6.50	£8.50	£11.50	£32.00
Selection Pinotage, Coastal Region (South Africa) 14.5%				
<i>(Allergens 7, 9, 11)</i>				

This wine is made to a very modern style, using this South African grape variety. Winemaker Johan Joubert has produced a wine with a deep, fruity nose & rich berry flavours with hints of prune & without harsh tannins which sometimes accompanies Pinotage wines. 60% of the blend is aged for 12 months in French oak barrels.

Wee Angus	£36.00
Merlot, Central Victoria (Australia) 14%	
<i>(Allergen 9)</i>	

The youthful exuberance of Wee Angus is revealed through the gentle plummy characters of Merlot. A subtle touch of vanillin oak & a generous finish combine to create the perfect accompaniment to barbequed & char-grilled meats.

Don Jacobo	£38.00
Rioja Crianza, Bodegas Corral (Spain) 14%	
<i>(Allergen 9)</i>	

A traditional Rioja very much in Bodegas Corral's style, matured for a minimum of 12 months in American oak followed by at least a year in bottle before release. A blend of 90% Tempranillo with small additions of Garnacha & Mazuelo varieties. Abundant raspberry aromas mingle with sumptuous cherry, layered with a creamy barrique character.

CHAMPAGNE

Bouché Père et Fils Cuvée Réserve Brut (France) 12%	125ml £11.50	Bottle £55.00
------------------------------------------------------------------	------------------------	-------------------------

(Allergen 9)

A ripe, biscuity Champagne with a fine mousse & a long, elegant finish. A blend of 50% Chardonnay, 30% Pinot Noir & 20% Pinot Meunier gives backbone & complexity. A family-run Champagne house founded in 1920 & today run by José & his brother Pierre Bouché.

Taittinger Brut Réserve, NV (France) 12%		£75.00
-------------------------------------------------------	--	---------------

(Allergen 9)

Delicate & elegant, indeed a piece of French Art de Vivre, Taittinger Brut Reserve delivers a balance between green fruit, citrus & subtle hints of biscuit & brioche, this is a Champagne that always strives for exacting quality & meticulous style. Suitable as an aperitif, with canapés, grilled & roasted white meats or smoked salmon & oysters.

Taittinger Prestige Brut Rosé France 12%		£95.00
-------------------------------------------------------	--	---------------

(Allergen 9)

Made mainly using black grapes, about 15% of which are vinified red to give the wine colour, with around 30% of Chardonnay in the blend to achieve an elegance in keeping with Taittinger's style. A beautiful, delicate salmon-pink colour with flavours redolent of ripe, red-berry summer fruits.

PROSECCO

Galanti Prosecco Spumante DOC Extra Dry (Italy) 11%	£7.00	£34.00
---------------------------------------------------------------------	--------------	---------------

(Allergen 9)

Shows the typical fruit spectrum of apple & pear with a hint of peach, followed by a fine, persistent, soft fizz.

Galanti Prosecco Spumante Rosé DOC Extra Dry (Italy) 10.5%	£8.50	£36.00
----------------------------------------------------------------------------	--------------	---------------

(Allergen 9)

Made with 87% Glera & 13% Pinot Noir from the Veneto & Friuli regions of North Eastern Italy. This vibrant pale pink Prosecco is refreshing with light summer fruits with a hint of white peach.

HOT DRINKS

Espresso	£2.50
Double espresso	£3.00
Americano	£3.00
Macchiato	£3.50
Flat White	£3.50
Cappuccino	£3.70
Latte	£3.70
Mocha	£3.70
Hot Chocolate	£3.70
Bewley's Tea	£3.00

Please ask your server for more options.

Flavoured Syrups	40p
Vanilla, Hazelnut, Caramel, Gingerbread	

Food Allergies & Intolerances: We welcome enquiries from guests who wish to know whether drinks contain particular ingredients.



CLAYTON HOTEL

GLASGOW CITY

Allergen Index

No. 1 Crustaceans
& products thereof

No. 2 Molluscs
& products thereof

No. 3 Fish

No. 4 Peanuts

No. 5 Nuts

No. 6 Cereals
containing gluten

No. 7 Milk

No. 8 Soya

No. 9 Sulphur dioxide

No. 10 Sesame seeds

No. 11 Egg

No. 12 Celery & celeriac

No. 13 Mustard

No. 14 Lupin