



Silvermere's

BAR MENU



Light Bites

Buffalo Wings

Spicy, tangy wings & mayo sauce | 9.00 ^E

Korean BBQ Chicken Bites

With spicy gochujang mayo sauce, fresh rocket & carrot ribbons | 9.00 ^{C, G, E, M, SE, SO, S}

Dirty Fries

Bacon, cheese, garlic mayo & crispy onion | 9.00 ^{G, E, M}

Crispy Cheese Jalapeño Bites ^(VG)

Served with sweet chilli dip | 7.00 ^{M, E, G, C, MU}

To Share

Loaded Beef Nachos

Beef chilli, sour cream, salsa, jalapeños, guacamole & melted cheddar | 15.00 ^{C, G, E, M, SO}

Baked Camembert ^(V)

With a selection of bread & onion chutney | 14.00 ^{G, M, SE, SO}

Sharing Plater

Chicken wings, duck spring rolls, onion bhaji, BBQ pork rib, side salad & dips, served with fries | 26.00 ^{C, G, E, M, SE, MU, SO, S}

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

Please be aware that all food prepared in our kitchen may contain certain allergens.
Please let us know if you suffer from any specific allergies.

Suitable for (V) Vegetarians (VG) Vegans

Wraps & Sandwiches

Club Sandwich

Roast chicken, bacon, egg-mayo, lettuce & beef tomato, with
toasted white or brown bread, served with fried | 15.00 G, E, MU, S

Sirloin Steak Sandwich

Toasted ciabatta bread, caramelised onion, horseradish mayo,
rocket leaves, served with fries | 16.00 G, E, M, MU, SO

Falafel & Hummus Wrap (VG)

Avocado, lettuce & grated carrot, served with fries | 14.00 G, SE, MU

Chicken Fajita Wrap

Mixed peppers, onions, sour cream, salsa, cheese & side salad,
served with fries | 14.00 G, E, M, MU

Sesame & Nigella Seeded Paninis

Mozzarella Panini

Sliced tomato, melted cheese, basil pesto,
served with fries | 13.00 G, M, MU, SE

Cuban

Slices of honey roasted ham, BBQ pulled pork, monterey jack cheese,
topped with sweet American mustard & dill pickles,
served with fries | 14.00 G, M, MU, SE, SO

Tuna Melt (V)

Cruncy onion, celery, dill & cheddar cheese,
served with fries | 13.00 C, G, E, F, M, MU, SE, SO

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut,
SO sulphur dioxide, L lupin, S soya

Please be aware that all food prepared in our kitchen may contain certain allergens.
Please let us know if you suffer from any specific allergies.

Wines

Sparkling & Champagne	ABV	125ml	175ml	250ml	Bottle
Bollinger Special Cuvee NV - France	12%				157.50
Moët Chandon Brut - France	12%				115.50
Vignana Prosecco Extra Dry - Italy	11%	9.00			42.00
Freixenet Sparkling Win - Spain	0.0%	5.00			26.00

White	ABV	175ml	250ml	Bottle
Ponte Bianco - Italy	10.5%	7.35	10.00	28.30
Spearwood Chardonnay - Australia	11%	8.00	11.00	31.50
Ponte Pinot Grigio - Italy	11%	8.50	11.20	32.00
Les Gazalles Viognier - France	13.5%	9.00	12.00	34.50
Cloudy Island Sauvignon Blanc - New Zealand	12.5%	9.50	12.60	36.75
Bolney Lychgate Bacchus - England	11%			44.00

Wines

Rose	ABV	175ml	250ml	Bottle
Morajo Pinot Grigio Blush - Italy	11%	8.50	11.20	32.00
Diamarine Coteaux varois en Provence	12.5%	9.00	12.00	34.50
Whispering Angle - France				73.50

Red	ABV	175ml	250ml	Bottle
Ponte Rosso - Italy	10.5%	7.35	10.00	28.30
Plate Merlot 95 - Chile	11%	8.00	11.00	31.50
Las Ondas Pinot Noir Reserve - Chile	13%	8.00	11.00	31.50
Spearwood Shiraz - Australia	13.5%	8.50	11.20	32.00
Bone Orchard Malbec - Argentina	13%	9.00	11.50	33.50
Medievo Crianza Rioja - Spain	13.5%			33.50
Chateau Petit Bois Lussax Saint Emilion	14%			44.00

Lager, Ale & Cider

Draft	ABV	1/2 Pint	Pint
Youngs London Original	3.7%	3.30	6.50
Wainwright Amber	3.4%	3.30	6.50
Wychwood Hobgoblin IPA	5.0%	3.50	6.85
Holsten Vier	4.0%	3.20	6.30
Guinness	4.3%	3.90	7.60
Birra Moretti	4.6%	3.90	7.60
Estrella	4.6%	3.70	7.35
Kronenbourg	0.0%	3.20	6.30
Somersby	4.5%	3.30	6.60

Bottles	ABV		
Corona	4.5%	330ml	6.30
Peroni	4.7%	330ml	6.30
Desperados	5.9%	330ml	6.30
Old Mout Berries & Cherries, Kiwi & Lime, Pineapple & Raspberry, Passion Fruit & Mango	4.0%	500ml	7.60
Old Mout Berries & Cherries	0.0%	500ml	6.80
Guinness	0.0%	538ml	6.80
Carlsberg	0.0%	330ml	5.50

Soft Options

Draft	1/2 Pint	Pint
Cranberry Juice	2.30	4.20
Orange Juice	2.30	4.20
Apple Juice	2.30	4.20
Lemonade	2.30	4.20
Pepsi Max/Diet	2.30	4.20
Ginger Beer	2.30	4.20
Orange Juice & Lemonade	2.30	4.20
Lime/Blackcurrant & Soda	2.30	4.20
Gunners	3.50	5.25
Soda	1.40	2.60

Bottles

Appletiser 275ml	4.20	Red Bull/Sugar Free 250ml	4.90
Coke 330ml	4.40	Pineapple/Tomato Juice 200ml	3.30
Diet Coke 330ml	4.20	Bitter Lemon 200ml	3.30
Coke Zero 330ml	4.20	Sparkling & Still Water	330ml 4.20 750ml 6.30
Fanta 330ml	4.20		
J20 330ml	4.20	Fever-Tree Mixers 330ml	3.60
Apple & Mango, Apple & Raspberry, Orange & Passionfruit		Tonic, Tonic Light, Mediterranean Tonic, Elderflower Tonic, Aromatic Tonic, Ginger Ale, Blood Orange Soda, Pink Grapefruit Soda, Mexican Lime Soda	

Gins

	ABV	
Hendricks	41.4%	5.80
Bombay Sapphire	40%	5.50
Tanqueray	41.3%	6.20
Tanqueray No.10	47.3%	6.40
Tanqueray 0%	0.0%	4.75
Gordons	37.5%	5.15
Gordons Pink	35%	5.40
Monkey 47	47%	7.45
Whitley Neil	41.3 43%	6.00
Blackberry, Blood Orange, Parma Violet, Pink Grapefruit, Raspberry, Rhubarb & Ginger, Pineapple		

Vodka

	ABV	
Absolute Vodka Vanilla, Raspberry	38 40%	5.45
Grey Goose Vodka	40%	6.30

Rum

	ABV	
Bacardi	37.5%	5.15
Captain Morgan Spiced Gold, Black Label	35 40%	5.35
Kraken Black Spiced Rum	40%	5.50
Malibu	18%	5.40

Whiskeys & Cognacs

	ABV	
Jim Beam	40%	5.15
Jack Daniels	40%	5.75
Jamesons	40%	5.25
Glenmorangie	40%	5.60
Glenfiddich	40%	6.30
Bells	40%	5.45
Canadian Club	40%	5.70
Martell	40%	5.45
Hennessey	40%	5.45
Remy Martin VSOP	40%	5.70

Liquors & Aperitifs

	ABV		ABV	
Amaretto	24%	5.45	Grand Marnier	40% 5.45
Archers Peach Schnapps	18%	5.45	Kahlua	16% 5.45
Baileys	17%	5.50	Licor 43	31% 5.45
Bristol Cream Sherry	15%	5.45	Martini Dry, Rosso, Cinzano	15% 5.45
Campari	25%	5.45	Southern Comfort	35% 5.45
Cointreau	40%	5.45	Tia Maria	20% 5.45
Drambuie	40%	5.45		

Cocktails & Spritz

Aperol Spritz	10.00
Pimm's & Lemonade	10.00 30.00 Jug
Espresso Martini	10.00
Margarita	10.00
Cosmopolitan	10.00
Negroni	11.00
Baby Guinness	6.30
Jager-Bomb	7.30

Shots

Tequila	35%	5.40
Jose Cuervo Reposado, Silver		
Tequila Rose	15%	5.25
Jägermeister	35%	5.40
Sambuca	38%	5.25
White, Black, Chilli, Raspberry		
Sourz	15%	4.30
Apple, Cherry, Passionfruit, Raspberry		

Hot Drinks

Cappuccino	3.60
Latte	3.80
Americano	2.60
Espresso	2.60
Double Espresso	3.20
Flat White	3.70
Iced Latte	4.40
Mocha	4.20
Hot Chocolate	4.20
Deluxe Hot Chocolate With Marshmallows & Whipped Cream	5.50
Add Syrup	0.75
Pot of Tea English Breakfast, Peppermint, Green, Camomile, Red Bush, Earl Grey, Lemon & Ginger, Cranberry & Raspberry	3.30
Liquor Coffee Amaretto, Baileys, Cointreau, Tia Maria, Jamesons	8.40



Celebrate. Every. Moment.

Scan to explore our
events options



Bar & Bistro | Conferences | Weddings | Events

T: 01932 584 316 E: events@silvermere-golf.co.uk W: www.silvermere-golf.co.uk