

OCEAN BLEU BAR & LOUNGE

DRINKS MENU

BEERS / CIDERS

DRAUGHT

Stella Artois <i>Pint ABV 4.6%</i>	4.39
Peroni Nastro <i>Pint ABV 4.7%</i>	5.49
Becks Vier <i>Pint ABV 4.0%</i>	4.29
Guinness <i>Pint ABV 4.2%</i>	5.49
Stella Cider <i>Pint ABV 4.5%</i>	4.49

BOTTLE BEERS

Becks Blue <i>275 ml ABV 0.05%</i>	3.29
Peroni Nastro <i>330 ml ABV 5.1%</i>	3.79
Peroni Nastro GF <i>330 ml ABV 5.1%</i>	4.29
Budweiser <i>330 ml ABV 4.5%</i>	3.69
Corona Extra <i>330 ml ABV 4.5%</i>	3.89
Curious IPA <i>330 ml ABV 4.4%</i>	4.50
London Pride <i>330 ml ABV 4.7%</i>	4.29
Lefte Blond <i>330 ml ABV 6.6%</i>	4.49

BOTTLE CIDERS

Magners Original <i>330ml ABV 4.5%</i>	3.79
Kopparberg Mixed Fruit <i>500ml ABV 4.0%</i>	5.19
Kopparberg Straw & Lime <i>500ml ABV 4.0%</i>	5.19

COCKTAILS

CLASSIC

Porn Star Martini <i>Absolut Vanilla Vodka, Malibu passionfruit, shot of Prosecco, passionfruit</i>	9.50	Strawberry Bellini <i>Prosecco dry, strawberry purée, gomme syrup & fresh strawberry</i>	7.95
Cosmopolitan <i>Absolute Vodka, Cointreau, lime juice, cranberry juice, orange peel</i>	8.95	Margarita <i>Tequila, lime juice, Cointreau, lime wheel & salted rim</i>	8.95
Mojito <i>3 year old Havana Rum, lime juice, sugar syrup, crushed mint topped with soda, lime, mint</i>	8.95	Pimms & Lemonade <i>Pimm's No.1, summer fruits & lemonade</i>	5.75
Strawberry Daiquiri <i>3 year old Havana Rum, strawberry purée, lime juice, sugar syrup, strawberry</i>	8.95	Aperol Spritz <i>Aperol, Prosecco dry, soda, orange wedge</i>	7.95

SIGNATURE

Love Island Iced Tea <i>Absolut Vodka, Malibu, Beefeater pink gin, bubble gum syrup, lemonade, strawberry</i>	9.50	Honey Suckle <i>Jameson Irish Whiskey, honey syrup, ginger ale, orange bitters, rosemary</i>	8.95
Icelandic Rose <i>Reyka Vodka, lime juice, strawberry purée, hibiscus syrup, edible flower</i>	10.50	Highland Tracks <i>Monkey Shoulder Whisky, cloudy apple juice, sugar syrup, orange bitters, orange peel</i>	8.50
Cuban Cup <i>7 year old Havana Rum, Cointreau, Lillet Rouge, orange bitters, F&S ginger ale, orange wedge</i>	9.50	Bloody Mary <i>Crystal Head Vodka, tomato juice & celery</i>	10.50

NON ALCOHOLIC

Ceder's and Tonic <i>Ceder's non alcoholic gin, Franklin & Sons tonic, rosemary, lemon</i>	7.50
Passionfruit Reviver <i>Passionfruit purée, vanilla syrup, Franklin & Sons ginger beer, orange wedge</i>	6.50

DESSERT

Nutty Churchill (VE) <i>10 year old Laphroaig Whisky, Frangelico liqueur, lemon peel</i>	10.50
Brandy Alexander <i>Cognac, crème de cacao, and cream</i>	7.95
Flat white Martini <i>Absolut Vodka, Espresso, & Baileys Irish Cream</i>	7.95
Espresso Martini <i>Absolut Vanilla Vodka, Kahlúa, espresso</i> <i>Add a shot of The Lakes Salted Caramel Vodka 25ml 2.50</i>	8.95

GIN

Beefeater	25ml 3.50
Beefeater 24	25ml 3.95
Beefeater Pink	25ml 3.75
Beefeater Blood Orange	25ml 3.75
Plymouth	25ml 3.95
Monkey 47	25ml 6.25
Monkey 47 Sloe	25ml 6.25
Chase Great British	25ml 4.25
Chase Pink Grapefruit	25ml 4.50
Hendrick's	25ml 4.50
Martin Miller's Original	25ml 3.50
Death's Door	25ml 4.75
Fifty Pounds	25ml 4.25
Roku	25ml 4.25
Conker Spirit	25ml 4.75
Tanqueray No. Ten	25ml 4.75
Bombay Sapphire	25ml 3.75

TEQUILA

Olmecca Silver	25ml 3.50
Olmecca Reposado	25ml 3.50
Don Julio Añejo	25ml 6.25

TONICS

Fever Tree Indian	200ml 2.69
Fever Tree Light	200ml 2.69
F&S Black Olive & Rosemary	200ml 2.50
F&S Sicilian Lemon	200ml 2.50
F&S Rhubarb & Hibiscus	200ml 3.30

OTHER MIXERS

Coca Zero Sugar	Dash 1.25
Diet Coke	Dash 1.25
Lemonade	Dash 1.25
Soda	Dash Free
Red Bull	250ml 3.00

WHISKY/WHISKEY

IRISH

Jameson	25ml 3.50
Jameson Caskmates	25ml 3.95
Tullamore Dew	25ml 3.75

SCOTTISH

The Glenlivet	25ml 5.25
Monkey Shoulder	25ml 4.25
Johnnie Walker Black Label	25ml 3.75
Chivas Regal 12 Yr	25ml 3.50
Glenfiddich 12 Yr	25ml 4.50
Laphroaig 10 Yr	25ml 5.50
Highland Park 12 Yr	25ml 4.50
Macallan Double Cask	25ml 6.25
Balvenie 12 Yr	25ml 4.75
Auchentoshan American Oak	25ml 4.25

ENGLISH, AMERICAN & CANADIAN

The One Signature	25ml 5.25
Jack Daniel's Tennessee	25ml 3.50
Canadian Club	25ml 3.50
Signal Hill	25ml 4.75

BOURBON

Maker's Mark	25ml 3.95
Woodford Reserve	25ml 4.25

COGNAC

Martell VS	25ml 3.95
Martell VSOP Medallion	25ml 5.25
Hennessy VS	25ml 4.25
Hennessy VSOP	25ml 5.50

VODKA

Absolut Original	25ml 3.50
Absolut Vanilia	25ml 3.50
Absolut Citron	25ml 3.50
Absolut Mandrin	25ml 3.50
Absolut Elyx	25ml 3.95
Chase Potato	25ml 3.95
Reyka	25ml 4.95
Crystal Head	25ml 4.50
Ketel One	25ml 3.95
Grey Goose	25ml 4.95

LIQUEURS, APERITIFS & DIGESTIVES

Kahlua	25ml 3.25
Lillet Blanc	25ml 4.25
Lillet Rouge	25ml 4.75
Lillet Rose	25ml 4.75
Ramazzotti	25ml 3.25
Malibu	25ml 3.25
Malibu Passion Fruit	25ml 3.25
Cointreau Orange	25ml 3.50
Disaronno	25ml 3.75
Tia Maria	25ml 3.50
Martini Rosso	25ml 3.25
Campari	25ml 3.25
Frangelico liqueur	25ml 3.25
Archers Peach Schnapps	25ml 3.25
Baileys Irish Cream	50ml 5.25
Liqueur Pimm's No. 1 Cup	50ml 5.25
Jagermeister	25ml 3.50
Jagermeister Cold Coffee	25ml 3.75
Southern Comfort	25ml 3.75

RUM

Havana Club 3yr	25ml 3.50
Especial	25ml 3.50
Havana Club 7yr	25ml 4.25
Havana Club Seleccion de Maestros	25ml 6.50
Pampero Aniversario	25ml 4.50
Ron Zacapa Centenario 23yr	25ml 6.95
Sailor Jerry Spiced	25ml 3.75

SOFT DRINKS

Draught Diet Coke	½ Pint 2.30
	Pint 3.50
Draught Coke Zero	½ Pint 2.30
	Pint 3.50
Draught Lemonade	½ Pint 2.30
	Pint 3.50
Draught Soda	½ Pint 1.00
	Pint 1.75
Coca Cola	330ml 3.19
Diet Coke	330ml 3.09
Coke Zero Sugar	330ml 3.09
Appletiser	275ml 3.00
F&S Elderflower Lemonade	275ml 2.50
F&S Rhubarb Lemonade	200ml 2.50
F&S Original Lemonade	200ml 2.50
F&S Ginger Beer	200ml 2.50
F&S Ginger Ale	200ml 2.50
Red Bull	250ml 3.00
Spiced Tomato Juice	250ml 2.75
Still Water	330ml 2.50
	750ml 3.75
Sparkling Water	330ml 2.50
	750ml 3.75

APERITIF & SPRITZ

<p>🍷 Rhubarb & Cream <i>Lillet rouge, rhubarb syrup, Franklin & Sons rhubarb lemonade, lemon wedge</i></p> <p>🍷 Elderflower 75 <i>Roku Gin, elderflower cordial, St Germain, Prosecco, rhubarb syrup, edible flowers</i></p> <p>🍷 Bellini Royale <i>Chambord, Prosecco, white peach purée, edible flowers</i></p>	<p>8.50</p> <p>9.95</p> <p>9.50</p>	<p>🍷 Rosemary Rouge <i>Lillet Rouge, Franklin & Sons rosemary and black olive tonic, orange juice, rosemary</i></p> <p>🍷 Black Forest Spritz <i>Monkey 47 Sloe Gin, Prosecco, soda, blackberries</i></p> <p>🍷 Lillet Vive Spritz <i>Lillet Blanc, Franklin & Sons tonic, cucumber, mint, strawberry</i></p>	<p>8.95</p> <p>10.50</p> <p>7.95</p>	<p>🍷 Lillet Rose Spritz <i>Lillet Rose, Franklin & Sons tonic, lime wedge</i></p> <p>🍷 Aperol Spritz <i>Aperol, Prosecco, soda, orange wedge</i></p>	<p>7.95</p> <p>8.95</p>
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CHAMPAGNE

Laurent-Perrier La Cuvée Brut NV, France <i>125ml 13.25 Bottle 72.00 Magnum 147.50 Jeroboam 330.00</i>	
Laurent-Perrier Cuvée Rosé, France <i>125ml 17.50 Bottle 95.00 Magnum 200.00 Jeroboam 430.00</i>	
Laurent-Perrier Vintage, France	<i>Bottle 120.00</i>
Laurent-Perrier Blanc de Blancs, France	<i>Bottle 125.00</i>
Grand Siècle by Laurent-Perrier, France	<i>Bottle 210.00</i>
Laurent-Perrier Ultra Brut, France	<i>Bottle 90.00</i>

SPARKLING

Bolla Prosecco Extra Dry, Italy <i>125ml 6.75 Bottle 36.00</i>	
Bottega Rose Gold, Pinot Noir Spumante, Italy <i>Bottle 45.00 Magnum 90.00</i>	
Bottega Gold Prosecco Brut, Italy <i>Bottle 44.00 Magnum 88.00</i>	

ZESTY, AROMATIC WHITE WINES

Wonderfully racy, these wines are great with poultry, seafood and pork. Brilliant with spicy or herby sauces.

Verdejo, Valdubón Rueda, Spain <i>175ml 7.15 250ml 10.10 Bottle 29.50</i>	
Sauvignon Blanc, Waipara Hills, Marlborough, New Zealand <i>175ml 7.15 250ml 10.10 Bottle 29.50</i>	
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand <i>175ml 14.95 250ml 20.50 Bottle 53.00</i>	
Sancerre, Les Collinettes, Joseph Mellot, France <i>Bottle 43.00</i>	
Riesling St Hallett, Eden Valley, Australia <i>Bottle 39.50</i>	

OAKY, CREAMY WHITE WINES

With bold, rich flavours, these fuller bodied white wines need creamy sauces, meatier fish, poultry and pork to bring out their best.

Chardonnay, Wild Ferment, Errázuriz, Casablanca Valley, Chile <i>175ml 8.65 250ml 12.25 Bottle 36.00</i>	
Chenin Blanc, Kleine Zalze Vineyard Selection, Stellenbosch, South Africa <i>Bottle 24.50</i>	
Rioja Blanco, Contino, Spain <i>Bottle 52.00</i>	
Meursault, Louis Jadot, France <i>Bottle 78.00</i>	

DRY, DELICATE WHITE WINES

Ideally suited to partner lighter flavours in food. Salads, seafood and Mediterranean dishes.

Pinot Grigio, Da Luca, Terre Siciliane, Sicily <i>175ml 5.15 250ml 7.25 Bottle 20.95</i>	
Gavi, Ca' Bianca Piemonte, Italy <i>175ml 7.00 250ml 9.90 Bottle 28.95</i>	
Chablis, Cellier de la Sabliere, Louis Jadot, France <i>Bottle 45.00</i>	

RIPE, FRUITY WHITE WINES

With more body and weight of flavour, these work well with poultry, pork, creamy sauces and stronger flavoured fish.

Chardonnay, Alma Mora, San Juan, Argentina <i>175ml 5.50 250ml 7.75 Bottle 22.50</i>	
Pinot Gris, Leefield Station, New Zealand <i>175ml 6.55 250ml 9.25 Bottle 26.95</i>	

Marco & Jean-Luc Colombo White, France <i>175ml 7.95 250ml 11.25 Bottle 33.00</i>	
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Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France <i>Bottle 32.50</i>	
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Albariño, Leiras, Rías Baixas, Spain <i>Bottle 34.50</i>	
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Gewurztraminer, Nederburg The Beautiful Lady, South Africa <i>Bottle 38.50</i>	
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ROSÉ WINES

With bold, rich flavours, these fuller bodied white wines need creamy sauces, meatier fish, poultry and pork to bring out their best.

White Zinfandel, Wicked Lady, California, USA <i>175ml 5.50 250ml 7.75 Bottle 22.50</i>	
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Marco & Jean-Luc Colombo Rosé, France <i>175ml 7.95 250ml 11.25 Bottle 33.00</i>	
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Pinot Grigio Rosé, Parini delle Venezie, Italy <i>Bottle 21.50</i>	
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Côtes de Provence Rosé, Mirabeau Classic, France <i>Bottle 35.00</i>	
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Côtes de Provence Rosé, Pure Mirabeau, France <i>Bottle 36.00 Magnum 72.00</i>	
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LIGHT RED WINES

Very versatile with food. Salmon, pork and poultry are complemented admirably.

Pinot Noir, Élevé, France <i>175ml 5.15 250ml 7.25 Bottle 20.95</i>	
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Valpolicella Classico, Bolla, Italy <i>Bottle 31.00</i>	
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Brouilly Domaine Balloquet, Louis Jadot, France <i>Bottle 42.00</i>	
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FRUITY, MEDIUM RED WINES

Great partners for fuller flavoured pork and poultry with rich, dark sauces. Also good with most red meat.

Merlot, Berri Estates, Australia <i>175ml 5.05 250ml 7.10 Bottle 20.50</i>	
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Cabernet Sauvignon, The Manor, Nederburg, Western Cape, South Africa <i>175ml 5.75 250ml 8.10 Bottle 23.50</i>	
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Rioja, Crianza, Don Jacobo, Spain <i>175ml 6.65 250ml 9.40 Bottle 27.50</i>	
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Garnacha, Old Vine, Pablo, Calatayud, Spain <i>Bottle 27.95</i>	
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Côtes du Bourg, Les Hipster Barbes, France <i>Bottle 34.00</i>	
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Musar Jeune, Bekaa Valley, Lebanon <i>Bottle 42.00</i>	
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Bordeaux Superieur, Moulin d'Issan, Bordeaux Superieur, France <i>Bottle 50.00</i>	
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SPICY, PEPPERY RED WINES

Bolder food flavours work best. Lamb, steak, burgers. Turns up the heat with spicy sauces.

Malbec, Château Labrande, Cahors, France <i>175ml 7.25 250ml 10.25 Bottle 29.95</i>	
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Marco & Jean-Luc Colombo Rouge, France <i>175ml 7.95 250ml 11.25 Bottle 33.00</i>	
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Malbec, Salentein Barrel Selection, Uco Valley, Mendoza, Argentina <i>175ml 9.35 250ml 13.25 Bottle 39.00</i>	
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Primitivo del Salento, Feudi Salentini 125, Italy <i>Bottle 27.95</i>	
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Merlot & Corvina, Passori Rosso, Veneto, Italy <i>Bottle 32.00</i>	
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Shiraz, St Hallett Faith, Barossa, Australia <i>Bottle 36.00</i>	
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Cabernet Sauvignon-Shiraz-Petit Verdot, Mary Le Bow, Western Cape, South Africa <i>Bottle 50.00</i>	
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FULL BODIED, OAKY RED WINES

Intensely flavoured red wines are a match for strongly flavoured lamb, beef and game. Avoid delicate seafood.

Pinot Noir, Cloudy Bay, Marlborough, New Zealand <i>175ml 17.50 250ml 24.00 Bottle 67.00</i>	
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Cabernet Sauvignon, Drifting, Lodi, USA <i>Bottle 28.50</i>	
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Rioja Reserva, Vina Real, Spain <i>Bottle 45.00</i>	
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Amarone della Valpolicella Classico, Bolla, Italy <i>Bottle 63.00</i>	
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Malbec, Salentein Primus, Uco Valley, Mendoza, Argentina <i>Bottle 79.00</i>	
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PORTS & DESSERT WINE

Graham's Late Bottled Vintage Port, Portugal <i>50ml 3.75 Bottle 40.00</i>	
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Graham's 10 year old, Tawny Port, Portugal <i>50ml 5.25 Bottle 49.00</i>	
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Graham's Quinta dos Malvedos Vintage Port, Portugal <i>Bottle 46.00</i>	
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Sauvignon Blanc, Late Harvest, Errázuriz, Casablanca Valley, Chile <i>50ml 3.50 Bottle 20.00</i>	
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Château du Seuil Organic, Cérons, France <i>Bottle 38.00</i>	
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Vintages are available on request and are subject to change. Wines by the glass are available in 125ml, on request.

OCEAN BLEU BAR & LOUNGE WINE LIST