

# Oceanbird Lounge Menu

## Boards and platters

### Charcuterie board

Air-dried beef, Mortadella, dry-cured ham, Serrano ham, peppercorn salami, chorizo, Bresaola, Farmhouse chutney and homemade rosemary studded sourdough focaccia  
257kcal per 100g

### British cheese board and chutney (vg)

Stilton, Croxton Manor Cheddar, Applewood smoked Cheddar, creamy Brie and Red Leicester, white stilton with apricot, White stilton with mango and ginger crackers and grapes 289kcal per 100g

### Vegan cheese board (vg)

Vegan Brie, white Cheddar, Greek feta, Shamembert, Macadamia white 310kcal per 100g

### Antipasti selection

Grilled mushroom, marinated artichoke, pitted, domat and kalamatta olives (v), cheese stuffed red chilli peppers, grilled artichokes, marinated mini figs, grilled peppers (vg)  
344kcal per 100g

## Fresh salads and sides

### Butter and cannellini bean salad (vg) (c)

Baby spinach, orange segments, pickled red onion 150kcal

### Roast golden and candied beetroot (v) (c)

English goat's cheese, toasted seeds, red chard 172kcal

### Traditional prawn cocktail (c)

Bloody Mary ketchup 146kcal

## Sunday specials

### Roasted beef Yorkshire pudding

Beef top side in slice, roast grated carrot and parsnip, Yorkshire pudding Baked, Beef Gravy 222kcal

### Sausage slider

Plant-based mini burger bun, chipolatas pork sausage, tomato, lettuce, gherkins 212kcal

### Bacon slider

plant-based mini burger bun, bacon strings, tomato, lettuce, gherkins 218kcal

(v) vegetarian | (vg) vegan | (c) cold | (h) hot  
(ngci) no gluten-containing ingredients

### Please ask us about the allergens in our food

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

Adults need around 2000kcal a day.

## Sliders

### Vegan mini slider (vg)

Plant-based mini burger bun, vegan smoked cheese, tomato, lettuce, red onion, gherkins and plant-based burger-patty are the pea protein and the extra virgin olive oil 169kcal per 100g

### Chicken mini slider

Plant-based mini burger bun, battered chicken, tomato, lettuce, red onion, gherkins 135kcal per 100g

## Focaccia

### Homemade Focaccia

Rosemary, sea salt, olive oil 188kcal per 100g

### Homemade focaccia tomato and olives

Stuffed focaccia marinade with olive oil, sea salt, rosemary fresh and basil dry, pitted olives and cherry tomato 188kcal per 100g

## Mini pies

### Curried cauliflower mini pie (vg) (ngci) (h)

Olive oil mash and rosemary gravy 280kcal

### Beef and red wine mini pie (ngci) (h)

Olive oil mash and rosemary gravy 330kcal

## Bagels

### Houmous and chargrilled pepper bagel (vg)

207kcal per 100g

### Smoked salmon bagel (c)

Cream cheese and avocado 205kcal per 100g

### Traditional warm salted beef bagel

Piccalilli and gherkin 195kcal per 100g

## Dessert

### Crème brûlée cheesecake 198kcal

### Vegan chocolate ganache with pineapple and mint (vg) 210kcal

### Triple chocolate mousse with clotted cream and strawberries 218kcal

### Raspberry parfait with Chantilly cream and fresh raspberries 178kcal

# Oceanbird Lounge

## Drinks Menu

Enjoy these complimentary drinks as part of your package.

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### Sparkling wine

#### **Bottega Poeti Prosecco Brut**

Light, crisp and refreshing with notes of green apple and citrus

#### **Bottega Poeti Prosecco Rosé**

Elegant and fruity, with hints of wild berries and peach

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### Beer and cider

#### **Camden Hells Lager**

Clean and crisp with a smooth malt finish

#### **Camden Pale Ale**

Hoppy and fresh with citrus and tropical notes

#### **Rekorderlig Strawberry and Lime Cider**

Sweet and fruity with a refreshing twist of lime

#### **Corona Cero (Alcohol-Free)**

Light and easy-drinking with a crisp finish

#### **Peroni Nastro Azzurro (Gluten-Free)**

Classic Italian lager - smooth, refreshing and gluten-free

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### Mocktails

#### **Elderflower Spritz**

Elderflower cordial with a dash of lemon, topped with crisp sparkling water

#### **Nojito**

A refreshing blend of lime and mint, finished with sparkling water – a mojito without the alcohol

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### Rosé wine

#### **Le Météore Faugères Rosé**

Delicate and dry with soft red fruit and floral notes

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### White wine

#### **Altoritas Sauvignon Blanc**

Zesty and fresh with citrus and tropical fruit aromas

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### Red wine

#### **Altoritas Merlot**

Smooth and juicy with ripe plum and subtle spice

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### Cocktails

#### **Swedish 75**

Gin and berry jam, elegantly topped with sparkling Prosecco - a Nordic twist on a classic

#### **Mary Pickford**

White rum shaken with pineapple juice and grenadine, finished with a maraschino cherry

#### **Negroni Highball**

Campari, Martini Rosso and gin, lengthened with Sanpellegrino orange for a refreshing take

#### **Hugo Spritz**

St Germain elderflower liqueur, Prosecco and soda, lifted with fresh mint and lime

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### Soft drinks

A selection of soft drinks available – please ask for today's options

# Oceanbird Lounge

## Bar Menu

The following drinks are available for purchase.

### Champagne

125ml 750ml

#### Laurent-Perrier La Cuvée

– £94.95

Elegant and fresh, with citrus and white fruit notes

#### Laurent-Perrier Cuvée Rosé

– £124.95

Delicate and complex, with hints of red berries

### Vodka

25ml 50ml

#### Grey Goose

£5.50 £10.50

### Cognac

25ml 50ml

#### Courvoisier

£7.00 £13.00

### Tequila

25ml 50ml

#### Patron Silver

£6.00 £11.50

#### Aqua Riva

£9.00 £17.00

### Liqueur

25ml 50ml

#### Luxardo

£4.95 –

#### Sambuca

#### Tequila Rose

£4.95 –

#### Baileys

£7.00

### Whisky

25ml 50ml

#### Jack Daniel's

£4.75 £9.90

#### Dewar's 12 yo

£6.00 £11.50

#### Lagavulin

£13.50 £26.00

#### Oban

£13.50 £26.00

#### Craigellachie

£6.00 £11.50

#### Laphroaig

£7.00 £13.00

### Gin

25ml 50ml

#### Tanqueray

£4.95 £9.90

#### 6 O'Clock

£6.00 £11.00

#### Aviation

£6.50 £12.00

#### Manly

£6.75 £12.00

#### Spirits Co.

#### Pink Gin

£6.75 £12.00

### Rum

25ml 50ml

#### Captain Morgan White

£4.95 £9.90

#### Captain Morgan Spiced Gold

£4.95 £9.90

#### Bacardí Ocho

£7.00 £13.00

#### Diplomático

£9.00 £17.00

#### Malibu

£5.25 £10.00

All prices are inclusive of VAT