



COCKTAIL MENU
BIG BLUE HOTEL

Cocktails are served in Blues Bar 12 noon - 11pm

Salted Caramel Martini	£8.00	Appletini	£7.95
Sweet, light and decadent. Baileys liqueur, caramel syrup and shot of espresso, to be taken with a pinch of salt... literally!! Served ice cold in a Martini glass.		The sweetness of green apple syrup, blended with fresh lime and Cuban Classic Bacardi rum make this cocktail oh-so fun and fruity! Served in a martini glass.	
Espresso Martini	£8.00	Bacardi Superior Mojito	£8.00
A sumptuous mix of vodka, Kahlua coffee liqueur and espresso. Rich, indulgent and creamy with a coffee kick!		A long refreshing Cuban classic Bacardi rum, served with lime, fresh mint leaves & a soda splash.	
Aperol Spritz	£10.95	Passion Fruit Cosmo	£8.00
A bit of glitz & glamour! Aperol, an Italian aperitif made of bitter & sweet oranges and rhubarb poured over ice, a mini bottle of Bottega Prosecco with fresh orange slices and a splash of soda.		A twist on the original. Passion fruit & vodka shaken with Cointreau, fresh lime and cranberry juice.	
Big Blue Escape	£6.95	Bombay Bramble	£8.00
Dive in & escape to tropical shores. Malibu, Blue Curacao & Midori shaken over ice, topped with pineapple juice & a splash of soda.		Smooth and seductive with raspberry undertones. Bombay Sapphire & Chambord served over ice.	
Absolut Mango Mojito	£8.00	Captain Big Blue	£3.50
Sip this refreshing cocktail and enjoy the vibrant flavours of mint, lime and Absolut mango vodka.		(Non-alcoholic) Blue, sweet & full of fizzy bubbles! Blue Curacao syrup blended together with pineapple juice, topped with a lemonade fizz & served over ice.	

Relax in our Blues Bar & Brasserie and drink in the sumptuous surroundings complemented by one of our cocktails



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C A F E B A R

BIG BLUE HOTEL

Served in Blues Bar & Brasserie 12 noon – 5.30pm

Light Lunch

Homemade soup of the day (v) £4.95
Sunflower seed & honey bread

Homemade soup of the day & sandwich £7.25
Ham & pickle
Tuna, spring onion & mayonnaise
Charred chicken, lettuce & tomato
Roast beef & creamed horseradish
Mature cheddar & plum tomato (v)

Hot Beverages

Cafe latte £2.95
Cappuccino £2.95
Cafe mocha £2.95
Hot chocolate £2.95
Latte macchiato £2.25
Espresso macchiato £2.25
Flat white £2.25
Americano £2.25
Espresso £1.95
Breakfast tea £1.95
Herbal or fruit tea £2.45
Liqueur coffee £6.75

Afternoon Treat

Fresh cream scone £4.95
Americano or breakfast tea

Afternoon tea £9.95

Freshly prepared sandwich, cream scone, warm homemade brownie
Americano or breakfast tea

Children's picnic hamper £5.25

Freshly prepared sandwich, fresh fruit, yoghurt, chocolate muffin
Glass of cordial

***Please ask for your free colouring sheet and crayons**

Lunch menu & children's menu also available

Please ask a member of our team

(V) Suitable for vegetarians. GM FOODS – It is our policy not to use genetically modified products in our food.
Fish products may contain bones.

All products are subject to availability. All prices are inclusive of VAT
Wherever possible all our products are sourced locally.

Before ordering please advise a member of our team if you have any food intolerances or allergens.



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