

# WATERMARK

RESTAURANT AND BAR



# COCKTAILS

## CLASSICS

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### Iced Teas 7.95

Smirnoff Vodka, Gordons Gin, Bacardi, Cointreau and Jose Cuervo Tequila Gold shaken with fresh lemon juice and sugar syrup.

*Choose from: Long Island with Pepsi  
or Long Beach with Cranberry juice*

### Elderflower Collins 7.95

Bombay Sapphire Gin and Elderflower cordial combined with fresh squeezed lemon juice, sugar syrup and a splash of soda.

### Negroni 7.75

The Classic aperitivo cocktail, equal parts Martini Rosso, Campari and Bombay Sapphire Gin, stirred and garnished with an orange peel.

### Godfather 7.45

A Classic mix of Jack Daniels and Disaronno topped with Pepsi served on the rocks

### Mojito 7.95

Muddled fresh lime, mint and sugar syrup topped with Bacardi and a splash of soda.

*Choose from: Classic, Raspberry, Mango  
or Strawberry*

### Bloody Mary 7.45

Smirnoff Vodka, tomato juice, Worcestershire sauce and a couple of dashes of Tabasco all mixed to create a spicy palatable long drink..

### Sours 7.95

A balance of liquor, lemon juice, sugar syrup, egg whites and Angostura aromatic bitters, shaken and served on the rocks.

*Choose from: Johnnie Walker Black label  
or Disaronno Amaretto*

## SOMETHING FUN

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### Zoom 7.75

Midori layered with orange juice and topped with Smirnoff vodka and cranberry juice.

### The Watermark 7.95

Smirnoff Vodka, Southern Comfort, Disaronno mixed with orange juice and pineapple juice

### Pina Colada 7.75

Midori, Malibu and pineapple juice shaken and served over ice for a refreshing tropical taste

### Cherry Coke 7.95

Disaronno, Smirnoff Vodka, Maraschino cherry syrup and Captain Morgan Spiced rum mixed with lime juice and Pepsi

### June Bug 7.95

Midori, Malibu and pineapple juice shaken and served over ice for a refreshing tropical taste

*If you have any allergies, please inform a member of staff.*

# MARTINIS

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## Classic Martini 7.95

Haymans London Dry Gin or Ketel One Vodka, shaken or stirred with Noilly Prat served dirty or with a twist

## Espresso Martini 7.45

Tia Maria, Smirnoff vodka and a freshly ground shot of espresso.

## Pornstar Martini 7.45

Smirnoff Vanilla balanced by the sharpness of Passion fruit, complimented with a shot of Prosecco.

## Cosmopolitan 7.45

Smirnoff vodka, Cointreau and lime, all shaken with cranberry juice and garnished with a flamed orange zest.

## French Martini 7.45

Smirnoff vodka, Chambord and pineapple juice all shaken to perfection.

# SPARKLING

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## Kir Royale 8.95

Chambord layered with Prosecco and a raspberry garnish.

## Bakewell Fizz 8.95

Disaronno and Prosecco topped off with a Maraschino cherry. Homage to the savoury classic.

## Peach Bellini 8.95

Archers peach schnapps and Prosecco swirled together and served in a flute glass.

## Pink Spritz 8.95

Gordon's Pink Gin topped with Prosecco and a strawberry garnish

## Russian Spring Punch 8.95

Smirnoff Vodka shaken with Chambord, lemon juice and raspberry puree, topped with Prosecco

## Aperol Spritz 6.95

Aperol topped with Prosecco and soda

# NON-ALCOHOLIC COCKTAILS

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## Fruit Punch 3.95

A fruity blend of orange, apple, mango puree and fresh lime juice

## Apple Mockjito 3.95

Fresh mint muddled with lime juice and sugar syrup topped with pressed apple juice

## Virgin Colada 3.95

Pineapple and coconut cream served on the rocks

## The Marina 3.95

Pressed apple juice shaken with fresh lime and mango puree

## Scarlett O'Hara 3.95

Ginger beer laced with raspberry puree and lime juice

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# WINES

## RED

	175ml	250ml	BOTTLE
Grenache/Merlot, Fleur de Vigne France. A subtle blend of Merlot & Grenache grapes with intense red fruit aromas make this wine juicy and easy drinking	4.60	5.90	18.00
Shiraz, Long Beach South Africa. Full bodied, fruity with hints of red berry and mulberry	5.10	6.70	21.00
Malbec, Finca La Florencia Argentina. A powerful wine with ripe berry fruit	6.10	8.00	25.00
Montepulciano d'Abruzzo, Samael Italy. Sweet dark berry liqueur flavours, a wine of pleasure	6.40	8.80	27.00
Cabernet Sauvignon, Ochagavia, Silvestre Chile. A bright ruby red colour of medium intensity with aromas of ripe blueberries.	4.90	6.40	20.00
Rioja, Seis, Luberri Spain. Rich mouthfeel full of ripe berry fruits and complementary refined spicy wood tones	6.10	8.00	25.00

## ROSE

	175ml	250ml	BOTTLE
Grenache Rosé, Symposium France. Medium dry, full of ripe, sweet, strawberry aromas	4.70	6.20	19.00
White Zinfandel, Sutter Home Chile. Medium sweet and full of ripe strawberry aromas	5.30	7.00	22.00
Pinot Grigio Blush, Brume di Monte Italy. A delicate and refreshing "blush" wine showing zesty aromas and fruity flavours such as pear and peach	5.70	7.70	24.00

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All wine also available in 125ml measure upon request.*

# WHITE

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	175ml	250ml	BOTTLE
Colombard, Fleur de Vigne France. Dry, fresh and crisp white with hints of apple	4.60	5.90	18.00
Sauvignon Blanc, Long Beach South Africa, Crisp and refreshing with notes of lemon flesh, lime and green apple	5.00	6.80	21.00
Pinot Grigio, Brume di Monte Italy. Bright and breezy, relentlessly thirst quenching	5.20	7.00	22.00
Rioja Blanco, Sierra Cantabria Spain. Refreshing and floral with pear, white fruit flavours and a touch of spice	5.60	7.10	23.00
Chardonnay, Kings River South Africa, Generous balanced style with a palate of white peach and yoghurt	4.90	6.50	20.00
Pecorino, Poggio Anima Italy. Fresh citrus, melon and pear with a palate of apples and a welcome salty, lemon zest	6.10	8.00	25.00

# SPARKLING & CHAMPAGNE

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	125ml	BOTTLE
Prosecco Spumante, Brut Doc, Blue Label, Dal Bello Italy. Dry with a nice and persistent mousse, delicate aromas of green apple and flowers	7.00	26.00
Forget Brimont Brut 1er Cru NV France. Intense, toasty richness with good and earthy undertones		55.00
Barton & Guestier Sparkling Rosé France. Very fine and delicate mousse with rich, fresh cherry aromas leading to a mouthful of freshly picked forest fruits		35.00
Heidsieck Dry Monopole Brut France. A powerful and generous bouquet, characterised by intense aromatic aromas		75.00

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# HOT BEVERAGES

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Now serving our own Watermark blend coffee made especially for us at Gordon St Coffee



Gordon St Coffee, in Glasgow Central Station, is a small batch coffee producer, roasting all their own coffee on site. Their Master Roaster is in the shop every day and uses the traditional methods of sight and sound to ensure the perfect roast every time.

Americano **2.60**

Latte **2.80**  
add syrup 40p

Flat White **2.80**

Selection of Teas **2.50**

Espresso **2.60**

Cappuccino **2.80**

Mocha **2.90**

Hot Chocolate **2.80**  
add marshmallows and cream 70p

# LIQUEUR COFFEE

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Baileys Latte **5.50**

Irish Coffee **5.50**  
with Jameson

Italian Coffee **5.50**  
with Disaronno

Baileys Hot Chocolate **5.50**

Calypso Coffee **5.50**  
with Tia Maria

# AFTERNOON TEA

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A selection of sandwiches, homemade cakes, scones, clotted cream, jam and a hot beverage of your choice **9.95 per person**  
**With a glass of prosecco - 15.00 per person**

A slice of one of our delicious cakes served with a hot beverage of your choice **4.95**

A freshly toasted tea cake and butter served with a hot beverage of your choice **3.95**

A scone, clotted cream, butter and jam served with a hot beverage of your choice **4.95**

## BAR SNACKS

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Soup of the day with warm, crusty bread **5.50**

Selection of nuts **2 pots for 3.00 or 4 pots for 5.00**

Olives **3.00**

Bread and oils **4.25**

Bowl of chips **3.75**

Nacho's with melted cheese, guacamole, salsa, sour cream and jalapenos for one **5.25**

Crispy Whitebait served with a spicy lemon mayonnaise **6.00**

Garlic bread **3.00**  
*Add cheese 1.50*

Burt's Crisps **1.00**

Trio of hummus served with homemade pitta breads and carrot batons **9.50**

Choice of freshly filled sandwiches **from 5.75**  
*Please ask your server for today's fillings*

Antipasti for one **8.00**

Breaded Brie with cranberry sauce **5.75**

Battered onion rings **3.75**

Sweet potato wedges **4.25**

# SUNDAY SESSIONS

**LIVE MUSIC EVERY  
SUNDAY FROM 3PM**

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36-38 THE BOARDWALK, PORTSMOUTH, PO6 4TP  
WATERMARK-BAR.COM  
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